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How to Use a Chafing Dish

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1903.

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HOW TO USE A CHAFING DISH

When the dish is placed on the table, either before the host or hostess, as the occasion may demand, have ready also the necessary materials. Butter may be made into balls, each ball representing an ounce. Arrange these in a pretty dish on the right. If cream is to be used, measure and put it in a little pitcher on the left. Bottles containing sauces and catsups or wine, should also be placed on the left as well as large materials, such as lobster, etc. This saves much time and confusion. See that the lamp is filled and

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matches are at hand before being seated. When recipe calls for butter and flour rub them together and put them in the dish before serving time. If butter is to be browned, put it in the dish first, then have the flour in a pretty bowl, to be added later. Use for stirring a long handled, polished, wooden spoon. This will enable you to work easily and quietly. If you use a light metal dish it becomes necessary at times to use the hot water pan; but with a heavy silver dish this is unnecessary.

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TO MAKE TOAST ON CHAFING DISH

When making Welsh Rarebit at night after fires are fixed, it becomes necessary to make toast also over chafing dish. This should be done first: have ready a hot platter and dish of butter. Place over the spirit light first a round asbestos mat, trim the bread and place it on the mat; toast carefully, butter, and put it on the heated platter.

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How to Use

WELSH RAREBIT

Have grated one pound of good old English dairy cheese. Rub the bottom of the chafing dish with a clove of garlic; put in the cheese, add one tablespoonful of tomato catsup, one of Worcestershire sauce, saltspoonful of salt, dash of cayenne and one tablespoonful of butter. Stir a moment until it begins to melt, adding, a little at a time. about four tablespoonfuls of ale or beer. As soon as the mixture is soft and creamy pour it over the toast, and serve.

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WELSH RAREBIT No. 2

Grate one pound of cheese as above described. Put it in the chafing dish with half cup of thick, sweet cream, one teaspoonful of made mustard (French or German), dash of cayenne; rub spoon with a tiny piece of garlic. Stir the cheese until melted. Serve on buttered hot toast, at once.

MELTED CHEESE

Put into the chafing dish one gill of ale, one tablespoonful of butter, dash of paprica. When hot, dip in quickly the required water crackers.

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Now turn quickly into the dish half pound of grated cheese, stir until melted, add dash of paprica, saltspoonful of salt, and pour over crackers.

MELTED CHEESE No. 2

Arrange some water thins neatly on a hot platter. Put into the chafing dish a half pound of good, rich cheese, grated. Add four tablespoonfuls of cream, dash of cayenne, saltspoonful of salt. Stir until melted; pour over the crackers, and serve.

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LOBSTER A LA NEWBURG

Take the meat from two good-sized lobsters. Keep in large pieces. Cut the claw meat into three and tail into six. Most of the mixture should be made before serving time. Rub together one tablespoonful of butter and a level one of flour. Mash the hard-boiled yolks of three eggs; add little by little, while mashing, one gill (half cup) of good cream. Strain into the chafing dish; add butter and flour, half teaspoonful of salt and saltspoonful of white pepper. This can stand in a cold place for some time. When ready to serve, stir until hot, not boiling; add lobster and stir very slowly

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until hot again; add four tablespoonfuls of Madeira or sherry. Serve from dish at once.

HOT LOBSTER

Into the chafing dish put two tablespoonfuls of butter, and one boiled lobster cut into pieces one inch square. Have at side a bottle of Worcestershire sauce, one of tomato catsup, and one gill of stock. When ready to serve, stir lobster in butter until very hot, then add stock, tablespoonful of catsup, same of Worcestershire sauce, a dash of salt, and serve from dish.

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OYSTERS A LA CHAMBERLAIN

Drain free from all liquor fifty good fat oysters and put them in the chafing dish. Put a quarter pound of butter by the side, also one gill (one-half cup) of good cream. When seated, light the lamp and with a long, wooden spoon stir carefully until boiling hot; add butter cut into four bits, the cream, a teaspoonful of salt, and a dash of cayenne. Make sure the oysters are cooked, then put out the lamp, and add two tablespoonfuls of Madeira or sherry —first always preferable. Serve at once from dish.

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FRICASSEE OF OYSTERS

Drain fifty oysters free from all liquor. Put them in a bowl ready for the table; stand this by the side of the chafing dish, also a cup containing yolks of two eggs, a butter pat, and a tablespoonful of finely chopped parsley. In the chafing dish have one tablespoonful of butter and of flour, rubbed together, and half pint of milk. When seated, light the lamp and stir constantly until you have a smooth sauce, then add oysters; bring to boil, add teaspoonful of salt, dash of cayenne, the yolks and parsley. Stir a minute, put out the lamp and serve from dish.

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BARBECUE OF CALF'S LIVER

For six persons, purchase half pound of calf's liver in one piece. Put it into boiling water; add one bay leaf, piece of celery, and one sliced onion. Cook slowly one hour. Cool; when cool, slice very thin into chips rather than large slices. Put on a dish ready for table. By side of chafing dish have a bottle of sherry, and one of tomato catsup; put two tablespoonfuls of butter in the dish. When seated, light the lamp; add to the butter two tablespoonfuls of sherry; same of catsup. When heated, add liver, dust with salt and pepper and stir continually until hot. Serve at once.

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THIN COLD BEEF A LA SAGERS

Cut cold roasted beef very thin. Put it in a dish by the side of the chafing dish; on the other side have a bottle of Worcestershire sauce, one of Madeira, and one of tomato catsup. Rub bottom of the chafing dish with garlic, and put in one tablespoonful of butter. Light the lamp, put in two tablespoonfuls of wine, one of Worcestershire sauce, one of catsup and half teaspoonful of salt. When heated, put in meat sufficient for the sauce, turn until very hot, and serve at once from the dish. Use hot water pan to keep remainder hot.

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SWEETBREADS A LA RORER

Wash and trim one pair of sweetbreads. Put them into boiling water, add one small onion, sliced, one bay leaf and four cloves; cook thirty minutes. Take them out and cool quickly in cold water; save the water in which they were boiled for sauces. Pick the sweetbreads into tiny pieces, rejecting all the skin. When ready to serve, put into the chafing dish one tablespoonful of butter and one of flour, rubbed together, and half pint of milk. Have by the side of the dish in a pretty bowl, the sweetbreads, and half a green sweet pepper cut into very fine strips. When seated,

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light the lamp. Stir until sauce is boiling; add sweetbreads and pepper, half teaspoonful of salt and saltspoonful of white pepper. Stir until boiling, and serve at once from dish.

EGGS BROUILLI

Beat four eggs, without separating, until well mixed; add four tablespoonfuls of cream, four of stock, and piece of butter size of a walnut; pour the whole into the chafing dish; with a fork beat and stir until the whole is well cooked. Season and serve. These should be in fine particles the consistency of ordinary scrambled eggs. If too much cooked, they will whey.

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CHAFING DISH OMELETTE

Beat four eggs until well mixed, but not light; add one tablespoonful of finely chopped parsley and four of warm water. Have this in a bowl by the side of the dish. Light the lamp, put in the chafing dish one tablespoonful of butter; when melted and hot, turn in the egg mixture, and dust with salt and pepper. As fast as it cooks on bottom lift the edge and allow the soft portion to run underneath. When set, fold, put out the lamp and serve from dish.

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EGGS WITH MUSHROOMS

Have in a bowl six eggs beaten sufficiently to mix white and yolk; in another, twelve large meadow mushrooms, peeled and cut into small pieces. When seated, light the lamp, put two tablespoonfuls of butter in chafing dish and the mushrooms; cook slowly, stirring all the while, for five minutes; then add four tablespoonfuls of stock. Cover the dish and simmer five minutes; add the eggs, season, and stir continuously until the eggs are sufficiently cooked. Put out the lamp and serve from the dish.

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SWEETBREADS WITH FRESH MUSHROOMS

Mash well two pairs of sweetbreads. Put them into boiling water, add one slice of onion, one bay leaf, sprig of parsley, teaspoonful of salt and quarter teaspoonful of pepper; cover and simmer for thirty minutes, then throw them into cold water, changing the water to cool them quickly. Save the water in which they were cooked for stock for sauces. When the sweetbreads are cold, pick them in tiny pieces, rejecting all skin. Drain them free from water and put in a bowl.

Now peel two pounds of meadow mushrooms, cut them with a silver

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knife into quarters and throw them into a bowl of cold water. Make a quarter pound of butter into four balls, put one-half of it into the chafing dish; when melted, drain the mushrooms, put them into the hot butter, cover and cook very slowly for ten minutes; add the sweetbreads, cover again for ten minutes; add then a half pint of thick cream, the remainder of the butter, a teaspoonful of salt, a half teaspoonful of white pepper. Stir carefully until hot; add four table-spoonfuls of Madeira wine, and serve.

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TOMATOES IN CHAFING DISH

Scald, peel and slice three solid tomatoes. Put two tablespoonfuls of butter in the chafing dish, and a gill of stock, in which one teaspoonful of turmeric has been mixed. Light the lamp; put the sliced tomatoes in the dish, season with salt and pepper, cover, and allow them to cook for ten minutes; then serve.

TOMATOES

Tomatoes may be cut into halves and cooked in butter, or they may be cut into halves, put in the chafing dish with half cup of hot water or stock. Cover the dish and cook ten minutes. Serve with a bit of butter on each.

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DEVILED TOMATOES

Peel and cut into slices four solid, ripe tomatoes. Put into the dish two tablespoonfuls of butter, add the tomatoes, a teaspoonful of salt and dust with paprica. Cover the dish, cook for five minutes, and serve.

CHICKEN IN CREAM

Chicken or sweetbreads may be cooked same as potatoes in cream. Remains from cold roasted chicken should be cut into neat pieces. Sweetbreads should be simmered until well done, then picked in small pieces. Mushrooms may be

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added to both. Simply chop them and mix with the meat before lighting the lamp.

CALF'S LIVER AND BACON

Scald one pound of calf's liver for five minutes; then drain and cool quickly. At serving time have in the chafing dish four thin slices of bacon, and the liver on a dish at the side. Light the lamp, and when the bacon is crisp, put in the liver, cook on one side, turn and cook the other; dust with salt and pepper, and serve. A few tablespoonfuls of stock may be added just before serving. Cold liver may be cut into thin slices and dressed à la Newburg, or as cold beef.

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SCRAMBLED EGGS

Beat six eggs until they are well mixed; add one tablespoonful of cold water for each egg, and a quarter teaspoonful of salt, and a bit of butter the size of a walnut. Put a similar sized piece in the chafing dish; when hot, turn in the eggs and stir constantly until cooked. Serve at once. If your dish is thin, use for these hot water pan.

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CHINESE EGGS

Boil six eggs slowly for twenty minutes. Remove the shells, cut the eggs into slices and put them on a plate at one side of the chafing dish. In the dish put one tablespoonful of butter and one of flour, rubbed together; a gill of stock and one of milk, a tablespoonful of chopped parsley, half teaspoonful of salt and quarter teaspoonful of pepper. When ready to serve, light the lamp, stir until the sauce thickens, add the eggs, and when steaming, serve.

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How to Use

POTATOES IN CREAM

Rub together one tablespoonful of butter and one of flour; put in the chafing dish; cut sufficient cold boiled potatoes (about four) into dice to make one pint; put these in a bowl at one side of the dish; on the other place a pitcher containing just a half pint of milk. When seated, light the lamp, stir the butter and flour for a moment, add the milk, and when steaming, add half teaspoonful of salt, quarter of pepper and the potatoes; when hot, serve. Turn the potatoes from bottom to top while heating, rather than stir.

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VENISON

Put one tablespoonful of butter in the chafing dish; when hot, put in the venison steak. Cook ten minutes, turning two or three times; add teaspoonful of currant jelly, one of sherry, dash of salt and one of pepper. Serve at once.

PARTRIDGES

Remove the breasts from six partridges; arrange neatly on a plate at left. Put in the dish two table-spoonfuls of butter; when hot, put in breasts and turn until cooked; add teaspoonful of salt and salt-

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spoonful of white pepper. Now put in a half can of mushrooms, chopped fine, two tablespoonfuls of stock and two of port wine.

QUICK CURRY OF OYSTERS

Drain twenty-five fat oysters and put them in a bowl. On a saucer at the left have a clove of garlic and a tablespoonful of chopped pepper. Put into the dish two tablespoonfuls of butter; when hot, not brown, add the oysters. Sprinkle over one teaspoonful of curry, the pepper and saltspoonful of salt. Rub the spoon with the garlic and stir until boiling. Serve from dish.

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