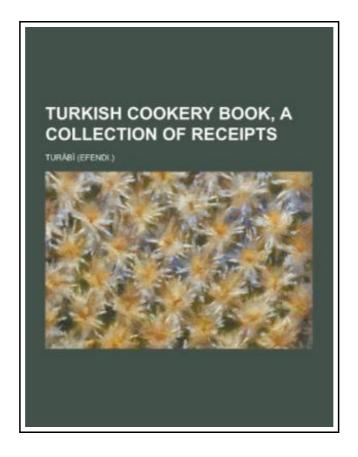
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Theclassics.Us, United States, 2013. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1865 edition. Excerpt: . stuff them, and close the lids; place them carefully in a stewpan, and nearly cover them with broth (No. 1.), put the pan on the fire, and let it simmer till a sufficient gravy is left; then dish up tastefully, and serve. 117. Bhndinjan Yhlhnji Dolmhssi--Prepare six or seven eggplants as No. 107; then sprinkle some salt over the insides of the egg-plants; after a few minutes squeeze them well with your hands, so as to be free from bitter water, and chop them up; then put a teacupful of olive oil in a saucepan, place it on the fire. When hot, put in half a pound of onions chopped fine, and stir till they begin to brown; then add the insides of the egg-plants, and stir for three minutes or so; then add a pound of well-washed rice, sufficient salt and pepper, a tablespoonful of finely-chopped mint, and a teacup of water; keep stirring until the moisture is absorbed; then stuff th egg-plants moderately with it, put the lids over; then prick them here and there with a fork, place them in a saucepan, and nearly cover them with water, set it on the fire with the cover over, and let it boil gently until the liquor is absorbed; then dish up, and serve hot or cold. 118. Mhmbar ve Shlrdan--Get some ventricle or intestine of sheep well cleaned and ready for use; then mince a sufficient quantity of raw mutton, add...



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