- 1 pound round steak.
- 34 inch thick 1' beef kidney, about %
- pound 2 medium onions, chopped er, about 11/4 hours.
- 1 cup water 1½ teaspoons salt

1/4 cup melted fat

- 1/8 teaspoon pepper 1 teaspoon Worcestershire
- sauce 2 small potatoes
- 2 tablespoons flour 34 cup water

Pie Crust

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Pare potatoes and cut into 34 inch cubes. Cook in water 10 minutes or until bareand 3/4 cup water. Stir into cooked meat mixture. Cook and stir until broth thickens. Reduce heat and simmer five pies. minutes. Broth should be of gravy consistency. If it is Cut steak into one inch too thick, add more water as squares. Split kidney length- needed. Stir in cooked potawise into halves. Remove all toes. Prepare individual pie fat and white veins. Soak shells in 5 inch foil pie pans. kidney in cold water for 30 Pour in meat-vegetable fillminutes. Drain and cut into ing and cover each pie with one inch cubes. Brown steak, top crust. Crimp edges. Cut kidney, and onions in fat in slits in tops. Place pies on a

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a heavy kettle over high baking sheet and bake in a heat. Stir often to brown ev hot oven (425 degrees) 30 enly. Add water, salt, pepper minutes or until crust is Worcestershire sauce. brown. Let pies cool 5 min-Cover and simmer over very utes before serving. Steak low heat until steak is tend- and Kidney Pies may be lower. For freezing, let filling cool before spooning inly tender. Drain. Mix flour to pie shells. Bake frozen

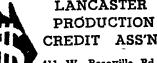
> small as 2 lbs. and as large to the careful blend of spices Easy-to-follow cooking direc-

CHEESE DUMPLINGS

- 2 to 3 pounds corned beef brisket
- 2½ cups water
- 1/4 cup chopped onion
- ¼ teaspoon thyme



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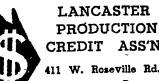
frozen unbaked and kept up to one month at 0 degrees or pies on a baking sheet in a hot oven (425 degrees) 40 to 45 minutes. Makes six 5-inch

like to try.

CORNED BEEF WITH

- 2 cups tomato juice
- 1/4 cup vinegar
- tablespoon sugar

WAY



Lancaster Farming, Saturday, January 13, 1962-7

Remove corned beef from close-fitting transparent wrap Place meat in a large kettle. Cover corned beef with water, juice, vinegar, onion, sugar, and thyme. Cover and simmer until corned beef is tender, about 2 to 3 hours. Remove meat to platter and keep warm while dumplings are being made.

To Make Dumplings: Sift Modern packaging makes spoon salt, and 3 teaspoons with tight-fitting lid. After 2 corned beef brisket a year baking powder. With fork or hours of simmering add dill 'round favorite. Pieces as pastry blender, cut in two weed. Simmer until fork-tentablespoons shortening until der, ½ to 1 hour longer. as 5 lbs. are now available in mixture is the consistency of Drain 3 tablespoons of liquid vacuum - sealed, drip - free coarse corn meal. Add 34 cup from sauerkraut to be used packages. The shopper may milk. Stir until just blended. in dill butter. Heat sauerselect a corned beef brisket Dip a tablespoon into the kraut. Cream butter until with or without garlic added boiling broth, then into the fluffy Stir the 3 tablespoons dumpling batter and drop liquid gradually into the butused in the curing process. the batter into the boiling ter Add remaining seasonbroth. Sprinkle with shred- ings Spoon seasoned butter tions are on each package ded cheese. Cover tightly, over piping hot sauerkraut. 8 Here are some recipes using Cook over low heat for 20 to 10 servings corned beef that you might minutes. Serve corned beef and dumplings hot.

CORNED BEEF WITH SAUERKRAUT AND DILL BUTTER

2 to 3 pounds corned beef 🧳

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brisket

- 4 cups water
- 1 tablespoon dill weed pound can sauerkraut 4 cup soft butter or
- margarine
- 3 tablespoons sauerkraut liquid
- ½ teaspoon salt
- 1 teaspoon dill seed ½ teaspoon dry mustard

Place brisket in a kettle together 2 cups flour, 1 tea- and cover with water. Cover

CORNED BEEF CABBAGE CASSEROLE

- 3 cups ground cooked corned beef
- 1 head cabbage (Turn to page 8)

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