

Stewed Beefsteak

take a slice of good sirloin beef; put it in a dripping pan without water, cover tight, and set in the oven; when heated take it out add peper and salt, and return it to the oven. Let it cook without the cover, long enough to heat through, then turn it, and lay on small bits of butter rolled in flour.

As soon as the butter is melted it is done. It should be not over fifteen minutes cooking, and the oven should be very hot before it is put in.

From The Housekeeper's Encyclopedia by Mrs. E.F. Haskell. 1861

Brown Stewed Beefsteak

Be sure the oven is hot enough to burn flour, before the beef is put in. Put the dripping pan in the oven with enough suet from the beef to grease it well, and leave a little floating. Do not remove all the fat from the beef. Lay it in the dripping pan; set it in the oven for 5 minutes. Take out the pan and turn over the beef; sprinkle with a little salt and pepper the side turned over. Set it in again, and let it remain five minutes. it should then be done; but if not, leave it longer; mix as much butter as is needed, with a very little boiling water; pepper and salt to the taste, and a pinch of flour; mix al together and heat, but not boil it.

Take the beef from the pan, lay it on a platter, and mix the gravy with the juice of the meat, and pour it over the beef. It will take a half a teacupful of butter and 2 table spoonfuls of boiling water, for a small slice.

This manner of cooking is not as good as broiled; but, as it is often more convenient to stew than to broil, it will be found a good recipe, and much better than a fried steak. Serve with mashed potatoes.

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Beefsteak Pie

Cover the bottom of a deep plate with paste, as directed in Pastry. Cut the beef in pieces, convenient for the mouth; spread them evenly over the paste, then add butter, flour, pepper, slat and water; cover with paste, press the edges firmly and cut a gash in the centre of the pie; it is good cold or hot. If to be used cold, make a gravy by boiling a bit of the bone, seasoning it the same as the pie; heat the gravy, and serve it with the pie. Potatoes are all the vegetables needed- they should be mashed. These pies can be made from cold beefsteak left the day before, but are not quite as good.

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To Cook Dried Beef

Slice it as thin as possible, and let it lie in water, over night, or less time, if not very salt. Stew it in water sufficient to make the gravy needed, until tender. Beat up an egg with a little four; add a lump of butter to the beef, and stir in the egg and flour. Toast bread; lay the beef nicely on it, and pour the gravy over it; add a trifle of pepper at the table, if relished.

From The Housekeeper's Encyclopedia by Mrs. E.F. Haskell. 1861