"A dish that I do love to feed upon."

Taming of the Shrew.

Mock Terrapin—I

Cut cooked calf's liver into dice. Put a tablespoonful of butter substitute into a saucepan, add salt, pepper, and paprika, and cook until butter substitute is dark brown, then add two tablespoonfuls of flour and enough stock made from beef extract and water to make a moderately thick sauce. Add a little chopped parsley, half a cupful of cream, two hard-boiled eggs cut fine, a tablespoonful of lemon juice, and the liver. Cook until the liver is heated through, remove from the stove, add a wineglass of sherry, beat hard for a minute, and serve at once on slices of buttered toast.
“And they say they’re half fish, half flesh.”
Pericles.

Mock Terrapin—II

Let boil one cup sweet milk, 1 tablespoonful flour, ¼ cup butter substitute, hard-boiled yolks of 3 eggs, mashed fine; 2 saltspoonfuls salt, 1 of pepper, speck of red pepper. When boiling add pint of shredded veal or chicken.

“Who ever loved that loved not at first sight?”
Marlowe, Hero and Leander.

Mock Terrapin—III

Parboil a pound of beef liver, cut in slices, for five minutes; then drain, and brown in bacon drippings. Chop in small pieces, but do not mince, put back in the pan and add a quarter of a teaspoonful of dry mustard, salt and pepper to taste, and a few drops of Worcestershire Sauce. If there is not much liquor in the pan, add a very little boiling water. Boil up, thicken with a teaspoonful of flour blended with one of butter substitute. Add a finely chopped hard-boiled egg, and few drops of lemon juice.
“There’s no meat like ’em.”
TIMON OF ATHENS.

MOCK TERRAPIN—IV

Cook slowly for five minutes two pounds of veal cut into small pieces, two tablespoonfuls of melted butter substitute, and a small chopped onion. When the meat is brown, add a heaping tablespoonful of flour and a cupful of hot stock. Cook until thick, stirring constantly, and seasoning with salt, pepper, and mushroom catsup. Simmer for two hours. Add one cupful of cream, three hard-boiled eggs, chopped fine, and one tablespoonful each of Sherry and Madeira. Serve very hot.

“When I have tasted of this sacred dish,
Then shall my bones rest in my father’s tomb
In peace.”

BEAUMONT AND FLETCHER.

MOCK TERRAPIN—V

Reheat cold cooked veal, cut into dice, in cream sauce. Take from the fire and add an egg beaten with a tablespoonful of Sherry. Add also two or three hard-boiled eggs, coarsely chopped, and a little minced parsley. Heat, but do not boil. Season with salt, red and white pepper, and serve.
"Infinite riches in a little room."

MARLOWE, JEW OF MALTA.

*MOCK TERRAPIN IN PATTY SHELLS*

Melt 1 tablespoonful butter substitute, add 2 tablespoonfuls flour, mixed with ¼ teaspoonful salt, few grains cayenne and nutmeg. Pour on gradually 1/3 cup thin cream, stirring constantly, add 1 cup chicken livers finely chopped, and 2 hard-boiled eggs, finely chopped. Cook five minutes. Then add ½ cup hot cooked rice, 1 teaspoonful finely chopped parsley. Reheat and serve in hot patty shells. If mixture seems too dry add a little more hot cream.