

## A BOOK OF MOCK DISHES

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*Though the sauce be good yet you need not forsake the meat for it.* PROVERB.

### \* MOCK HOLLANDAISE SAUCE

2 tablespoonfuls butter substitute	$\frac{1}{8}$ teaspoonful pepper
2 tablespoonfuls flour	few grains cayenne
$\frac{1}{2}$ cup milk	yolks of 2 eggs
$\frac{1}{2}$ tablespoonful salt	$\frac{1}{2}$ cup butter
	1 tablespoonful lemon juice

Melt butter substitute, add flour, and stir until well blended; then add milk, salt, pepper, and cayenne, and bring to the boiling point. Stir in the egg yolks, butter substitute bit by bit, and lemon juice.

\* "A New Book of Cookery," Fannie Merritt Farmer, published by Little, Brown, and Company, copyright 1912.

*“Enlarged him and made a friend of him.”*

HENRY IV.

### \* MOCK PÂTÉ DE FOIE GRAS—I

When poultry is in full season, and the weather is cold, save the giblets from half a dozen fowls, boiling them, salting slightly to keep them and setting them in a cold place. When you have enough, chop them, rejecting tough portions, and run through a food chopper. Work to a smooth paste with melted butter substitute, season with paprika, salt, and a dash of onion juice. Pack down in small jars, pour melted butter substitute over the top, and keep in a cool dry place. If you will boil a few mushrooms in salted water, strain, cut them into coarse dice and intersperse throughout the paste, you will have a veritable imitation of the famous Strasburg pâtés. You may substitute calf's, lamb's, or pig's liver for those of fowls if you cannot get the latter.

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*The world has not yet learned the rules of  
frugality.* PROVERB.

MOCK PÂTÉ DE FOIE GRAS—II

Boil a calf's liver in salted water until very tender. Boil in another kettle the calf's tongue. The next day, after it has become cold and firm, cut the liver into bits and work to a paste in a mortar, adding melted butter substitute as needed. Season highly with cayenne, salt, grated nutmeg, cloves, made mustard, Worcestershire sauce, and lemon juice. Pack the paste in jelly glasses or small stone jars, putting in occasionally bits of the boiled tongue. The jars or glasses should be greased. Cover with paraffin and keep in a cool place.

*“How, i’ the name of thrift, does he rake this together?”*

HENRY VIII.

### MOCK CREAM

Thicken one and one-half cupfuls of milk with a teaspoonful of cornstarch rubbed smooth with a little cold milk. Cook until smooth and thick, stirring constantly, and fold in the stiffly beaten whites of two eggs. Cool, and serve with fruit or puddings instead of cream.

*“Trifles light as air.”*

OTHELLO.

### MOCK CREAM FILLING

Beat very stiff one and one-half cups apple sauce, sweetened with one and one-half cups sugar, and grated rind of a lemon, with whites of two eggs. Spread between layer cakes.

*“Things are seldom what them seem,  
Skim milk masquerades as cream.”*

GILBERT—PINAFORE.

\*MOCK WHIPPED CREAM

1 cup milk	2 tablespoonfuls sugar
1 teaspoonful flour	1/2 teaspoonful vanilla
	pinch salt

Mix the flour, sugar and salt, with a little cold milk, together. Pour over this the hot milk, and cook until thickened. Beat for a minute or two, then cool, and flavor with vanilla.

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*“Our mouths be cold.”*

THE TEMPEST.

### MOCK ICE CREAM

Dissolve one tablespoonful of gelatin in one-half cup of cold water. Pour slowly into the stiffly beaten whites of three eggs. Add one-half cup of cold water and one cup of granulated sugar. Beat well and set away to thicken. Divide into three parts, leaving one white; flavor with lemon. Color one-third pink and flavor with strawberry. Add one square of melted chocolate to the remainder and flavor with vanilla. Dust a bread pan with powdered sugar and pour in first the pink, then a layer of chopped nuts. When it begins to thicken add the white and more nuts, lastly adding the chocolate. Set away until stiff. Slice and serve with Mock Whipped Cream.