

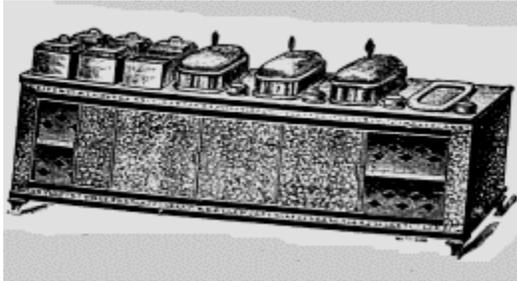
***DELMONICO'S RECIPES FROM A "GILDED AGE"
FOR AN 1894 THANKSGIVING***

MARROW SQUASH

"Citrouille au Parmesan"

from : *The Epicurean*, by Charles Ranhofer, 1894.

from : *Thanksgiving "a la Carte"*



Peel the squash and cut it into quarter-inch thick slices; from these remove twenty-four round pieces with an inch and a quarter diameter cutter; blanch, drain, and sauté them in butter over a brisk fire, seasoning with salt and nutmeg; dress them in a circle, one overlapping the other, on a dish that is fit to be placed in the oven.

Cut as much of the squash into five-eighths of an inch squares; blanch them by dropping them into boiling salted water, continuing the boiling process for fifteen minutes, then drain and fry them in butter, salt over, and lay them in the center of the circle; dredge grated parmesan cheese on top, pour on some butter, and color in a hot oven; strew chopped parsley over the surface, and when serving squeeze the juice of a lemon over the whole.