

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

TERRAPIN, a la Gastronom

from: The Table, by Alessandro Filippini, 1891.

from: Thanksgiving "a la Carte"



Take live terrapin, and blanch them in boiling water for two minutes. Remove the skin from the feet, and put them back to cook with some salt in the saucepan until they feel soft to the touch; then put them aside to cool.

Remove the carcass, cut it in medium-sized pieces, removing the entrails, being careful not to break the gall-bag.

Put the pieces in a small saucepan, adding two teaspoonfuls of pepper, a little nutmeg, according to the quantity, a tablespoonful of salt, and a glassful of Madeira wine. Cook for five minutes, and put it away in the ice-box for further use. Put in a saucepan one pint of Espagnole sauce and half a pint of consommé. Add a good bouquet, one tablespoonful of Parisian sauce, a very little red pepper, the same of nutmeg, and half a glassful of Madeira wine. Boil for twenty minutes, being careful to remove the fat, if any; add half a pint of terrapin and boil for ten minutes longer. Then serve with six slices of lemon, always removing the bouquet.