

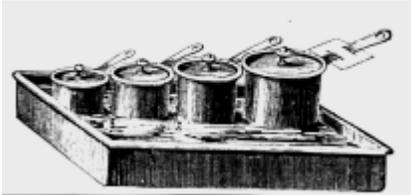
DELMONICO'S RECIPES FROM A "GILDED AGE" FOR AN 1894 THANKSGIVING

RED KIDNEY BEANS

"Haricots Rouges a l'Etuvee"

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

from: *Thanksgiving "a la Carte"*



Steep a pound of red beans for six hours in cold water, drain, put them in a saucepan and moisten to double their height with cold water; add half a pound of blanched bacon, a carrot cut in four, and a bunch of parsley garnished with thyme and bay leaf.

When the beans are three-quarters done, take out the carrots and herbs and put in one pound of small onions fried in clarified butter, also a pint of red wine; continue to boil until thoroughly done, then drain, and put them back into a sautoir and thicken with a little espagnole sauce, seasoning with salt, pepper and chopped parsley. Dress the beans and surround them with the bacon cut up in slices.