

Civil War Cookbook

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Summary:

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Authentic Civil War Recipes | Feast During the Civil War, one of the rations that a soldier was often given was a portion of fresh or salted pork. If it was salted, they'd be more inclined to put into a soup like this to make it easier to eat. The main ingredient in this recipe - dried beans - was very easy to store and transport and would have easily been on hand. Throw in a few fresh vegetables and put it on the fire, and soon there would be a solid meal for all who had gathered. Recipes Adapted From Cookbooks of the Civil War Era - The ... The recipes found in cookbooks published in the Civil War era and adapted by Mr. Smith and by the Roger Smith's executive chef, Daniel Mowles. Beef Jerky. 1Ä½ pounds skirt steak (in 1/8-inch.

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