



INQUIRY	DATE	TO DATE, THIS MANY PEOPLE HAVE REQUESTED THIS SAME DATA
100.	JUN 8, 64	19

ESCALOPE OF VEAL CORDON BLEU...THE BERLIN HILTON, WEST BERLIN
 FOUR SERVINGS -- PLACE 8 VEAL SCALLOPS CUT FROM THE LEG BETWEEN
 SHEETS OF WAXED PAPER AND POUND THIN WITH FLAT SIDE OF A BUTCHER
 KNIFE. TOP FOUR SLICES WITH A SLICE OF SWISS CHEESE ON EACH,
 THEN A SLICE WESTPHALIAN HAM ON EACH OF THE SIX CHEESE SLICES.
 SECURE WITH TOOTHPICKS. COVER WITH REMAINING FOUR SLICES OF VEAL
 SCALLOPS. MEANWHILE, BOIL 2 POUNDS POTATOES AND PEEL THEM. MASH
 WELL AND SEASON WITH SALT. SHAPE THEM INTO FOUR PATTIES AND BROWN
 ON BOTH SIDES IN BUTTER. PAN FRY THE STUFFED VEAL SCALLOPS UNTIL
 BROWN IN BUTTER OR OIL AND PLACE ON THE POTATO PATTIES. HEAT
 LITTLE BUTTER UNTIL IT IS HAZELNUT BROWN AND POUR OVER THE MEAT.

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THE NATIONAL CASH REGISTER COMPANY, DAYTON 9, OHIO



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