To Fry Meat

Place your pan on the fire for a minute or so. Wipe it clean.

When the pan is hot, put in either fat or butter (fat from salt meat is preferable). Then add the meat you are going to cook.

Turn it several times to have it equally done. Season to each pound a small teaspoonful of salt and pepper.

A few onions in the remaining fat, with the addition of a little flour, a quarter pint of water, two tablespoons of vinegar, and a few chopped pickles will be very relishing.

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