



REINDEER RECIPES

A NEW discovery from Alaska—nourishment—not gold—something to add to the enjoyment of life—something that with a final analysis is found more precious than gold—something to delight the inner man—Reindeer meat.

The Great Northern Dining Car Department, ever on the alert to discover new and better foods to offer its patrons, believes that Reindeer meat will be approved by all who crave something different.

The Reindeer, as now raised in Alaska, is a domesticated animal; has nothing of the wild animal taste—the meat is finer in texture than beef and decidedly more tender—this explained by the fact that the Reindeer is a docile animal, seldom exerting itself to the extent of providing ordinary exercise—therefore he grows fat and soft. Reindeer meat has juiciness of beef with delicacy of flavor unequalled by beef or venison. Reindeer meat is a happy medium between wild game and domestic meats.

Reindeer meat is Alaska's latest and most promising contribution to its mother country, and Great Northern Dining cars are happy in their role of introducing it. We confidently predict a hearty reception.

Order from the menu prepared as per one or more of the recipes mentioned in this booklet.

Reindeer Recipes

Reindeer Hunter Soup

Cut two pounds of Reindeer meat in small pieces and put it into the soup pot (casserole), add two quarts of water. Chop one onion, pinch of mace and one bay leaf, add to the meat, let it simmer until the meat is tender, add one cup of rice, salt and pepper and let it cook until the rice is done. Pour into the tureen over French croutons and serve.

Reindeer Stew Creole Style

Cut the meat into two-inch square pieces, salt and pepper well. Chop a couple onions very fine, brown them in a pan in a little butter, then add the meat, let it brown slightly and add a little flour. Let this brown a little. Chop a piece of cold ham very fine, then add a few cloves and garlic, a sprig of thyme, a sprig of parsley and a bay leaf, all minced fine. Pour soup stock or water over it, let it cook for thirty minutes, add fresh mushrooms and cook for another twenty minutes. Serve very hot.

Ragout of Reindeer

Take the breast and the neck, cut it up into neat pieces, put it into a jar, cut up some carrots, onions and celery, a few bay leaves, whole cloves, whole allspice, whole pepper, put all together in vinegar, let it stand for two or three days, then take it out and braise it to a light brown color, sprinkle it with flour and some stock, some tomato juice. Let it simmer until done, season it with salt, paprika, pepper, thyme, a little chopped garlic, chopped parsley, a little sugar, tomato catsup, Worcestershire sauce, finish it with a little sour cream.

Roast Leg of Reindeer Meat

Wipe meat, sprinkle with salt and pepper, place on rack in dripping pan and dredge meat and bottom of pan with flour. Place in not too hot oven and baste as soon as flour in pan is brown, and every fifteen minutes thereafter, until meat is done, which should be cooked rare. It may be necessary to put a small quantity of water in pan while meat is cooking.

Reindeer Stew

Take a piece of the preserved venison, place in kettle, add some of the spices in which the meat has been lying, also a piece of butter, cover well and stew until tender. When ready to serve add a generous portion of sweet cream thickened with browned flour and a little sugar.

Cuts from the flank, breast, neck or ribs are best suited for this dish.

Cut meat in pieces desired, fry in butter and bacon fat to a rich golden-brown, add boiling water and cover. After a few minutes remove scum and add following: grated bread or flour browned in butter, grated rind of a lemon, pepper, cloves, few bay leaves, liberal quantity of cubed onions, several cucumbers cut lengthwise and vinegar. When nearly done add a very little apple jam or sugar to lessen sharpness of vinegar.

The sauce in which meat is served must be of creamy consistency and generous in quantity.

Reindeer Chops or Steaks

Chops or steaks should be broiled, or fried, on a quick fire, well seasoned and served with jelly.

