

TURTLES

Preparation—In preparing a live turtle for the pot there are certain items you should have before you start: a good sharp knife (I use a skinning knife), preferably a short and long one, a stout hook of some sort, a hacksaw and/or hand axe, a large pot of boiling water, a container for the meat, an outside table, a hose with running water and towels. I use one of two methods of killing the turtle depending on size. With a large turtle such as the Alligator Snapping Turtle (*Macroclemys temminckii*) I use the hook to pull out the head and cut it off. Smaller turtles are dropped in the boiling water and as soon as dead removed. Then I cut off the head and, in either case, hang them up with the head end down to bleed. The boiling water does two things. It kills the turtle quickly and removes the old epidermis and shields* of the carapace* and plastron* easily. Also, the toe nails snap off. In the larger turtles that you may not have a pot big enough for, the water can be used for the same purpose when processing. After the turtle has drained, lay it on its back (carapace) and cut all around the bottom shell (plastron) evenly on the same plane. Turtles like the Alligator Snapping Turtle (*Macroclemys*), Sliders (*Trachemys*), River Cooters (*Pseudemys*), and Map Turtles (*Graptemys*) have the plastron connected to the carapace by a bony bridge. You need to saw through this bridge or use a hand axe. Turtles like the Snapping Turtle (*Chelydra*) have cartilage here and can be cut through with the knife at the proper seam. After severing the bridge, begin lifting up the plastron, cutting attached muscles as close as possible and remove. After the plastron has been removed start removing the carapace by cutting along the shell and the meat going completely around the turtle. The leg quarters can then be removed separately or left whole. Where the vertebral column attaches to the carapace at the head end and tail end may cause some problems in severing. The axe can be used here or with some effort of twisting and cutting these can be broken. Then the meat can be lifted out. Remove and retain any shelled eggs (if any), egg strings and liver, being careful not to break the gall bladder. Remove the gall bladder. There is a strip of meat along the vertebral column that can be either cut out with some difficulty or left in the shell to cook. The boiling water should have removed any of the old epidermis and left a nice clean skin. The carapace and plastron after having the shields removed with the boiling water can be chopped up and boiled to make a turtle stock. The meat along the back can then be removed and used. Cut off the toes and then cut and disjoint. Keep the skin and cook. In my estimation this is one of the best parts of the turtle. Commercial sources do not sell the skin. Some say do not use the fat but I use it. It is delicious in small quantities. If using soft shell turtles (*Apalone*), process the same way. The cartilagenous part of the carapace can be cut up and cooked along with the meat.

Elsewhere I have given recipes for prepared terrapin*. I prepare mine the same as given above. Commercially, in the United States, turtles of the genera *Macroclemys* (Alligator Snapping Turtle), *Chelydra* (Snapping Turtle), *Apalone* (Softshell Turtles) and *Malaclemys* (Diamondback Terrapin) are the most commonly used. *Trachemys* (Sliders), *Pseudemys* (River Cooters), and *Graptemys* (Map Turtles) are also eaten but to a lesser extent because the meat contents are low. Gopher Tortoises (*Gopherus polyphemus*) are also eaten in the United States, and in Mexico, Bolson Tortoises (*Gopherus flavomarginatus*). Sea turtles are commonly eaten everywhere except the Leatherback Seaturtle (*Dermochelys coriacea*) since it is not edible.

With the turtle heads, I make skulls. Sometimes the carapace and plastron are skeletonized for research specimens. I usually incubate the shelled eggs and release the young in the area the parent came from, when known. If the turtle was left in the boiling water too long, incubation then is not feasible. Then I eat the eggs.

TURTLE FINS WITH SAUCE MADEIRE

4 sea turtle fins

2 ozs butter

Brush the fins on all sides with butter, grill over moderate heat, turn after 10 minutes and continue cooking. Serve on a dish with sauce madeire poured over them.

SAUCE MADEIRE

2 ozs butter

1 wine glass madeira

1 tsp chervil, chopped

salt and pepper to taste

1 wine glass white wine

1 tbsp tarragon, chopped

4 ozs onion, chopped

4 ozs mushrooms, chopped

1½ ozs plain flour

1 tbsp parsley, chopped

Melt the butter in a saucepan and add the onion and sauté until golden brown. Stir in the flour and continue cooking and stirring until the mixture is golden brown. Gently add the white wine a little at a time. Season with salt and pepper and continue to cook for 15 minutes. Add the chopped herbs and mushrooms. Five minutes before serving, add the madeira and allow the sauce to simmer and reduce a little. Pour the sauce over the turtle fins and serve.

TURTLE FINS

4 sea turtle fins

pinch of fennel

pinch of tarragon

salt and pepper to taste

plain flour

white wine

butter

Simmer turtle fins in boiling water until tender and then skinned. Dip the fins in seasoned flour and brown them in butter. When they are nicely browned add a little white wine, tarragon, and fennel. Simmer until tender.

TURTLE FINS A L'AMERICAINE

4 sea turtle fins

plain flour

salt and pepper to taste

¼ c white wine

butter

Simmer turtle fins in boiling water and wine until tender and then skinned. Dip in seasoned flour and brown in butter. When brown add sauce a l'americaine. Simmer until tender.

SAUCE A L'AMERICAINE

3 tbsp butter	3 tbsp parsley, chopped
1 clove garlic, chopped	1½ tsp thyme
1 tbsp tarragon, chopped	3 tbsp tomato paste
freshly ground black pepper	6 scallions, chopped
1½ c white wine	salt
5 ripe tomatoes, peeled, seeded, chopped	1 sm onion, chopped

Melt the butter and sauté the onions for a few minutes. Add the scallions, tomatoes, garlic and herbs and simmer for 1 hour. Season to taste and let cook down and blend thoroughly. Add the tomato paste. Blend with white wine.

TURTLE FINS MORNAY

4 sea turtle fins	¼ c white wine
plain flour	parmesan cheese, grated
butter	salt and pepper to taste

Simmer turtle fins in boiling water until tender and then skin. Dip the fins in seasoned flour and brown in butter. When they are browned, add white wine and simmer until nearly done. At the last, add a little sauce mornay*, sprinkle with grated cheese, and run under the broiler to brown.

FLIPPER TURTLE SOUP

2 lbs turtle flippers	2 qts water
1 14 oz can tomatoes, chopped	4 lge potatoes, chopped
½ c barley	2 lge onions, chopped
2 tbsp worcestershire sauce	

Parboil the flippers and then remove the skin and dice into small pieces and then add to the water along with the vegetables and barley and cook slowly for 1½ hours. Season with the worcestershire sauce just before serving.

TURTLE EGGS IN A PUFF

12 turtle eggs	2 chicken egg whites, beaten stiff
½ c oil	plain flour

Mash the boiled yolks of the turtle eggs into a paste. Add egg whites. Roll into a ball and sprinkle with flour and fry in deep oil for 5 minutes. Serve hot.

TURTLE EGGS

shelled turtle eggs
butter

pepper
salt

Boil in salted water. The yolk will harden but the white will not, no matter how long boiled. Cut or tear off top of shell, holding egg in left hand while tearing or cutting off top with right hand. Add salt and pepper and a dab of butter to contents and pop yolk into mouth.

MOCK TURTLE EGGS

6 hard boiled egg yolks
1 tbsp parsley, minced
sherry

½ egg, slightly beaten
salt and pepper to taste
plain flour, seasoned*

Mash the yolks and combine with the ½ egg or less and add enough sherry to moisten into a paste. Add a little flour if needed for consistency. Form into small balls and dust lightly with the flour and bake at 275°F for 15 minutes. (Can be added carefully to a turtle sauce Piquant just before serving.)

MOCK TURTLE EGGS 2

hard boiled eggs
butter
boiling water

1 egg, beaten
cayenne pepper

Mash the yolks with a little butter and add a beaten egg with a little cayenne pepper and form into egg-size balls. Drop them briefly for 2 minutes into boiling water. (They also can be rolled in flour and sautéed in butter.)

TURTLE STEAK HOLSTEIN

1 lb turtle steak, ground
salt and pepper to taste
lettuce (for garnish)

6 eggs
butter
tomato (for garnish)

Combine the ground meat with 2 eggs and salt and pepper to taste. Form into 4 balls and flatten slightly. Fry in hot butter until lightly browned on the outside. Serve with a fried egg on the top and garnish with the lettuce and tomato. Serves 4.

TURTLE ROULADE

1 lb turtle steaks	4 slices bacon
1 onion	1 spiced pickle
salt and pepper to taste	paprika
butter	1 c red wine
2 c water	2 cloves, whole
1 bay leaf	thyme
plain flour	

Cut the steaks into 8 equal slices across the grain and pound the meat slightly. Lay $\frac{1}{2}$ slice bacon on each piece. Slice the pickle in 8 wedges and place a piece on the upper end of each steak. Slice the onion in half and lay a slice from 1 half on each piece of pickle. Then roll everything into tight rolls and fasten with a toothpick. Season with salt, pepper and paprika and then roll in flour and brown in hot butter. Chop the remaining half onion and add to the meat along with the cloves and bay leaf and a little thyme. After the meat and onions are well browned add the wine and water. Cover and simmer for 1 hour and let the sauce reduce to a thick gravy. Serve hot. Serves 4.

OYSTERS HOLIDAY

1 lb bacon, diced	1 c turtle soup au sherry*, strained
$\frac{1}{2}$ c parsley, minced	1 no 3 can pimentos
2 tbsp garlic, minced	3 bu shallots, minced
3 bell peppers, minced	tabasco sauce
worcestershire sauce	salt and pepper to taste
3 doz lge oysters, in half shell	rock salt

Fry the bacon but do not drain. Add the garlic, shallots and bell peppers to the bacon and sauté for a few minutes. Add the soup, parsley and pimentos and season to taste with the tabasco and worcestershire sauces, salt and pepper. Bake the oysters with 6 to a serving on a base of rock salt until the edges begin to curl. Remove the platters of oysters from the oven and cover each with the sauce and serve immediately. Serves 6.

ROCKY MOUNTAIN SHISH KEBAB

2-3 lbs turtle meat, cubed	2-3 med onions, in wedges
3-4 bell peppers, in wedges	$\frac{1}{2}$ pineapple, peeled, in chunks
3-4 tomatoes, in chunks	4-5 potatoes, parboiled
1 sm bottle Teriyaki sauce	salt and pepper

Marinate the turtle in the Teriyaki sauce for 2-3 hours. Drain and salt and pepper the turtle lightly. Place on skewers any combination of the vegetables and fruit desired and refrigerate until the coals are ready. Roast slowly, turning often, until the meat is thoroughly cooked. Serves 5-6.

TURTLE KEBAB

turtle steak, cubed
olive oil
sherry peppers
bell peppers, cubed
rum
rice, cooked

red wine
1 clove garlic, crushed
onions, cubed
tomatoes, cubed
seasonings

Marinate the turtle in well-seasoned wine, olive oil, garlic and a few sherry peppers. Place the meat on a skewer alternately with blanched onion cubes, bell peppers and tomatoes. Grill for about 10 minutes turning often to cook all sides and serve flambéed with rum on a bed of hot rice.

TURTLE DRUMSTICKS

turtle meat, cubed
plain flour
oil

veal meat, cubed
1 egg, beaten
water

Place alternate cubes of meat on skewers. Combine flour and egg to make a batter and dip the skewers in. Drop in deep hot oil and brown rapidly. Pour off the oil and add about ½ inch of water to the frying pan and roast in the oven at 350°F until tender. Serve hot from a covered dish.

TORTOISE IN JELLY

tortoise* meat, braised
seaweed
hard boiled eggs, sliced
gherkins, pickled,
young carrots (for garnish)

bouillon
salt and pepper
lettuce leaves
young radishes (for garnish)
sour sauce (your choice)

Make a rich jelly of the seaweed boiled in a strong bouillon. Grease a mold and then put a coating of the seaweed jelly in it and then arrange the sliced eggs in the coating when it is almost stiff. Place the braised meat seasoned with salt and pepper in it along with the gherkins sliced lengthwise. Pour the remainder of the jelly into the mold and place in a cool place until firm. To serve, turn it out on a bed of lettuce leaves and garnish with the radishes and carrots. A sour sauce of your choice is served with it.

TURTLE CURRY

1 lb turtle meat, cubed	2 med onions, diced
1 med potato, diced	1 carrot, diced
1 sprig parsley, chopped	½ tsp black pepper
1 tsp salt	½ tsp curry powder
butter	boiled rice

Brown meat in butter with the onions and then place into the pot the remaining ingredients and let simmer until meat is tender. Make molds by hollowing out cups of boiled rice and serve in the molds. It tastes like chicken or veal curry.

CREAM-STYLE TURTLE

2 lbs turtle meat, cubed	3 tbsp butter, melted
1 med onion, chopped	1 med bell pepper, chopped
3 tbsp plain flour	½ c milk
6-8 allspice	salt
black pepper to taste	

Cook the turtle in salted water, drain, and set aside. Sauté the onions and bell pepper in the butter until soft. Add the allspice and turtle and season to your taste. Simmer. Combine the milk and flour and mix until smooth and then add to turtle mixture and stir. Add enough milk to make a thick cream gravy. When thickened remove from the heat. Serve warm on plain or toasted bread.

DELICIOUS TURTLE

2¼ lbs snapping turtle meat, cut in 1 in pieces	1 c all-purpose flour
1½ tsp paprika	¾ tsp salt
¼ c + 2 tbsp butter	¼ tsp black pepper
1 12 oz can evaporated milk	1 10 oz can cream of mushroom soup
1 10 oz can cream of chicken soup	1 c water
2 tbsp snipped fresh parsley	

Heat oven to 325°F. In a medium bowl combine the flour, paprika, salt and pepper. Dredge the turtle meat in the flour mixture to coat. In a 12 inch skillet melt the butter over a medium-low heat. Add the turtle pieces and cook for 3-4 minutes or until browned. Remove. Spray a 3 qt casserole with a nonstick vegetable cooking spray. Spoon the meat into this casserole and set aside. In a medium mixing bowl combine the milk, soups, water and parsley. Pour over the turtle. Stir to coat and bake covered for 2-3 hours or until turtle is tender, stirring once or twice. Serves 6-8.

TURTLE A LA KING

2 c turtle meat, cooked, chopped	6 hard boiled egg yolks
2 tbsp butter	2 c cream, scalded
dash salt, pepper, nutmeg	

Mash the yolks through a sieve and cream them with the butter. Add the cream seasonings and turtle, mixing well and cover the pot and simmer until well heated, about 5-10 minutes. Serve garnished to taste.

TURTLE SCALLOPINI

½ lb turtle meat	onions, diced
white wine	red and green bell peppers, diced
garlic, minced	plain flour
salt and pepper to taste	butter

Slice the turtle meat very thin and salt and pepper each side and dredge in flour. Sauté the meat in the butter with the bell peppers, onions and garlic. When ready to serve add the wine. Serves 2.

TURTLE CACCIATORE

1 lb turtle meat, bite size pieces	1 tsp parsley, chopped
½ tsp black pepper, freshly ground	2 ozs salt pork, diced
4 tbsp margarine	½ tsp salt
½ lb chicken livers, chopped	4 tomatoes, chopped
½ tsp garlic salt	1 tbsp tomato paste
1 tsp dried rosemary	hot cooked spaghetti (optional)
¼ c olive oil	

Heat olive oil, salt pork and margarine together. Add turtle and chicken livers and cook 10 minutes until browned. Add remaining ingredients (except spaghetti) and simmer 30 minutes until turtle is tender. Serve over the spaghetti.

CREAMED TORTOISE

1 tortoise*	white wine
ginger, powdered	white pepper
1 blade mace	salt
1 c cream, boiling, thickened	bread crumbs moistened with milk (optional)

Dress the tortoise carefully and cut meat into small pieces removing all the gristle. Then simmer in the wine with a little pepper, ginger and the mace. When tender add a little salt and the boiling, slightly thickened cream just before serving. A handful of white crumbs moistened with milk can be added if desired.

TURTLE WITH CREAM SAUCE

4 turtle steaks	½ tsp paprika
plain flour	1 tsp prepared mustard
salt and pepper to taste	2 ozs butter
4 tbsp water	¼ pt cream
1 tbsp capers	juice of 1 lime

Beat the steaks and season with salt and pepper and dredge in the flour. Fry in the butter until lightly browned. Remove and keep hot. Chop the capers and then pour the water into the pan together with the paprika, capers and other seasonings and simmer. When hot remove from the fire and gradually stir in the cream. Return to the fire and add the lime juice. When hot pour over the turtle and serve immediately. Serves 4.

GREEN TURTLE STEAKS

2 lbs turtle steaks	2 tbsp butter
sliced lemon	salt and pepper to taste
currant jelly sauce or sauce poivrade	parsley

Select the female turtle, if possible, as the meat is best. Turtle meat is very irregular, therefore cut the meat into thick slices or steaks, about the size of a fillet of beef, and batter down with the hands to make smooth and regular. Then fry in butter. Season with salt and pepper and garnish with parsley and lemon slices and serve with currant jelly sauce or the delightful sauce poivrade.

CURRANT JELLY SAUCE

½ tumbler currant jelly	4 ozs port or madeira wine
4 tbsp butter	salt
4 oz water	sugar

Melt the butter and add the jelly, blending well, and then add the wine and water. Add a little salt and sugar to taste. The sauce is much finer when made of wine without water, but this is a question of taste. If the wine only is used double the amount.

SAUCE POIVRADE

1 carrot, minced	2 sprigs, thyme, minced
1 wine glass of madeira	½ lemon, grated
dash of cayenne pepper	½ pint consommé
1 bay leaf	1 tbsp butter
1 tbsp plain flour	1 onion, minced
2 sprigs, parsley, minced	salt and pepper to taste
1 small rib celery, minced	

Put the butter in the saucepan and as it melts, add the flour. Let it brown slowly and then add the consommé. Let it simmer, add the minced herbs and vegetables and the zest of half a grated lemon. Let all simmer slowly for 1½ hours. Add the wine and season with salt, pepper and a dash of cayenne. Let it simmer for 10 minutes longer. Take off the stove and strain. Serve.

TURTLE STEAK GRAND CAYMAN

6 turtle steaks	vinegar
seasoned bread crumbs*	eggs, beaten
¼ + c butter	1 tbsp scallions, chopped
1 c Bordeaux	salt and pepper to taste
dash nutmeg	½ c rich beef stock
½ c sherry	1 c mushrooms, sliced thin
watercress (for garnish)	

Rub the steaks with a damp cloth dipped in vinegar. Dredge each steak in seasoned bread crumbs, then eggs, and again in bread crumbs. Heat the ¼ c butter and stir in the scallions. Cook the steaks in this to a delicate brown on both sides. Pour the Bordeaux over the steaks and season with salt, pepper and nutmeg. Cover the pan and simmer gently 15-20 minutes. Remove steaks and keep on a hot platter. Reduce the sauce over a hot fire to almost nothing. Stir in the beef stock, sherry and mushrooms which have been cooked in a little butter. Taste for seasonings. Pour a little sauce over each steak and serve remainder in a sauceboat. Garnish with watercress. Serves 6.

CAYMAN TURTLE STEAK MIRZA

2 lbs turtle steaks	½ lb butter
½ lb white grapes	½ c plain flour
½ lb red grapes	salt
2 bananas, peeled	4 peach halves
4 pear halves	parsley (for garnish)

Cut turtle steaks into thin escalopes and season with salt and flour lightly. Melt part of the butter in a frying pan and sauté the steaks. In another frying pan melt the remaining butter and add the grapes, with the bananas cut in half and sauté. In a small saucepan warm the peaches and pears. When the steaks are cooked add the bananas and grapes over them, and garnish with the parsley. Serve on a hot plate with the peaches and pears. Serves 4.

TURTLE STEAKS 1

1 lb turtle steaks, ½ in thick	¼ c olive oil
¼ c sherry	1 tsp salt
½ c plain flour	½ tsp granulated garlic
2 oz butter	

Heat butter and oil in skillet with garlic. Salt turtle steaks and roll in flour. Brown on both sides about 10-15 minutes. Pour off drippings. Add sherry and steam for 5 minutes. Serves 2.

TURTLE STEAKS 2

1½ lbs turtle steaks	2 eggs, beaten
salt and pepper to taste	plain flour
½-¾ c sherry	2 c plain bread crumbs

Wipe turtle meat well with a moist cloth. Flour thoroughly and dip in beaten eggs and then in seasoned bread crumbs. Quickly brown in butter on both sides. Reduce heat and sauté about 15 minutes or until meat is tender, turning occasionally. Add ½ cup sherry, cover, and simmer until wine is reduced by half. Pour remaining wine over turtle meat and serve. Serves 6.

TURTLE STEAKS 3

2¼ lbs turtle steaks	4 ozs butter
¼ tsp nutmeg	½ tsp black pepper
1½ c plain flour	1 tbsp salt
4 tsp lemon juice	2 eggs
½ c milk	½ c olive oil

Pound steaks until about ½ inch thick. Beat the eggs and milk together. Combine the flour, salt, pepper and nutmeg and mix thoroughly. Dip the steaks in the egg mixture, then roll in the seasoned flour and coat evenly. Place on a platter to dry about 5 minutes before sautéing. In a heavy skillet add the olive oil and butter and heat until fairly hot. Fry the steaks until golden brown and crisp, about 5 minutes on each side. Remove to an oven platter. Heat oven to 425°F and place the platter in the oven 12-15 minutes. Remove from oven and serve on heated plates and sprinkle each steak with 2 tsp lemon juice. Serve immediately.

GREEN TURTLE STEAKS 2

1½-2 lbs green turtle steaks	¾-1 c bouillon or water
oil	salt and pepper to taste
lime juice	plain flour

Cut meat in serving sizes and cubed or beat with a meat mallet. Brush with lime juice on both sides and set aside for 3-4 hours in a refrigerator. Roll each steak in well-seasoned flour* and brown on both sides in oil. Place in a casserole and add the bouillon or water. Cover and cook in a moderate oven for 40 minutes. As an alternative finish the steaks in the skillet by adding the bouillon or water and cover tightly and simmer for about 25 minutes or until very tender. Two pounds serves 4.

TURTLE PARMESAN

4 lge turtle steaks, ½ inch thick and pounded	1 c bread crumb
4 tbsp parmesan cheese, grated	2 eggs, beaten
¼ tsp oregano	¼ tsp salt
¼ c olive oil	½ tsp black pepper
2 c tomato sauce	4 slices mozzarella cheese

Add the salt and pepper to the eggs. Mix well the bread crumbs, parmesan cheese and oregano. Dip the steaks into the eggs and then roll in the bread crumbs. Fry in olive oil until golden brown on both sides. Remove browned steaks from pan and place them into a greased baking dish. Pour the tomato sauce over them. Place a thin slice of mozzarella cheese on top of each. Bake in a 375°F oven for 10 minutes. Serves 4.

TURTLE STEAKS A LA LOBSTER POT

4 turtle steaks (6 oz)	½ pt rich brown gravy
3 ozs mushrooms, chopped	1 tsp Pickapeppa sauce
2 ozs onions, chopped	2 ozs butter
1 bell pepper, sliced	1 tbsp brandy

Heat butter in a frying pan and sear steaks on both sides and remove. Brown the onions and add the gravy and other ingredients except brandy and heat gently for 5 minutes. Return the steaks to the pan and simmer gently for an additional 5 minutes. Pour the brandy over them and flambé. Serve at once on hot plates with your choice of vegetables. Serves 4.

BAKED TURTLE

turtle meat	salt and pepper to taste
plain flour	1 cube butter
water	

Dip the turtle in seasoned flour* and put in a baking dish and cover with water. Melt the cube of butter and put over the turtle and bake in a 350°F oven for 3-4 hours.

ROASTED TURTLE

turtle meat	½ c vinegar
2 tbsp salt	1 qt water
3 tbsp shortening	black pepper to taste
1 sm onion, chopped	½ tsp caraway seeds

Marinate the turtle for 2 hours with the salt, vinegar and water. Drain well and put in a roaster. Add the shortening, pepper, onion and caraway seeds and roast in a 375°F oven for about 2½ hours or until meat is tender and brown.

CROCK POT TURTLE

1 snapping turtle, dressed	salt
water	plain flour
oil	1 10¼ oz can golden mushroom soup
black pepper	

Soak the meat in salted water overnight. Drain, salt and pepper and then dredge in flour and fry in a cast iron skillet or dutch oven and brown on all sides. Put in a crock pot and add the soup and cook on low for 5-6 hours until tender.

BRAISED TURTLE STEAKS

4 turtle steaks, 4 in long, 1 in thick	4 tbsp lard
4 red hot pickled peppers	1 lb can tomatoes, chopped
¼ tsp cloves, ground	¼ tsp thyme
salt and pepper to taste	2 tbsp flour
steamed rice	1 c + water
1½ c hot water	

Melt 2 tbsp lard in a heavy skillet and put the steaks in and lower the heat and cook slowly. Brown on both sides. Add the peppers, tomatoes, cloves and thyme. Add ½ c water and cover the skillet and let the steaks braise until the water is nearly gone. Scrape the bottom of the pan and turn the steaks over and add remaining water and continue to cook slowly turning now and then. Add more water if necessary to keep steaks from drying out or burning. Cook for 2 hours or until the steaks are tender. About 20 minutes before the end cook your rice. Near the end sprinkle with salt and pepper to taste. Place them on a warm serving plate and keep them warm. Add remaining lard and flour to the braising residue in the skillet and blend well. Add 1½ cups of hot water and raise the heat and blend well scraping the bottom of the skillet. Season to taste. Serve in a gravy boat to be spooned over the steaks and rice. Serves 4.

TURTLE STEAK WITH SOUB CREAM

2 lbs turtle steaks	½ tsp black pepper
1 clove garlic, mashed	1 tbsp plain flour
3 anchovies, mashed	½ c sherry
½ tsp thyme	½ c sour cream
3 tbsp butter	1 tbsp capers
1 c dry white wine	1 tsp salt

Slice the steaks thin and pound with a meat hammer. Cream together the garlic, anchovies, thyme and half the butter. Spread over the meat and roll and tie in several places. Place the meat in a glass bowl and pour the wine over it and marinate for 3 hours or more, turning and basting occasionally. Drain and dry the meat and reserve the marinade. Rub the meat with the salt and pepper. Heat remaining butter in a dutch oven and brown the meat in it on all sides. Slip a rack under the meat and add the reserved marinade. Cover and cook over a low heat for 2 hours. Transfer the meat to a hot serving platter. Blend the flour with the sherry and stir into the gravy until thickened. Then cook 2 minutes longer. Blend in the sour cream and capers and taste for seasoning and heat but do not boil. Slice the meat, pour some of the sauce over it, and serve the rest separately. Serves 6.

TURTLE STEAK FLORIDIAN

1½ lbs turtle steaks	2 tbsp parsley, chopped
1 c sour cream	plain flour
½ c wine	1 tbsp paprika
6 tbsp butter	salt and pepper to taste

Have turtle steaks cut paper thin and pound with the edge of a plate. Dip them in flour. Melt the butter in a skillet that has a cover and brown the pieces of turtle very quickly. Salt and pepper to taste and add 1 tsp paprika. Pour wine over them, cover, and simmer for 1 hour. Remove the steaks to a hot platter. Add sour cream to the drippings and stir well until it is heated through and blended. Pour the sauce over the turtle steaks and sprinkle with remaining paprika and parsley.

TURTLE STEAK FLORIDA KEYS

turtle steaks	egg, beaten
lime juice	seasoned bread crumbs*
garlic powder	oil

Slice the steaks into thin slices and place in a layer in a flat pan and pour lime juice over them. Sprinkle with a little garlic powder on top of the lime juice. Keep adding layers until all the turtle is used up. Let marinate 4-6 hours. Drain and dip in egg and then into bread crumbs. Fry in hot oil until just light brown.

TURTLE STEAK ST. THOMAS

2 lbs turtle steaks, cut 1½ in by ½ in strips	½ pt dry white wine
2 ribs, celery, chopped	dash brandy
1 onion, minced	1 tbsp plain flour
1 tomato, minced	1 tsp salt
3 lge mushrooms, chopped	pinch sweet basil
1 clove garlic, minced	pinch thyme
1 sm can tomato puree	pinch marjoram
	2 sprigs parsley, chopped

Combine and mix well the celery, onion, tomato, mushrooms, garlic, tomato puree, parsley and wine. Mix the flour, salt and herbs and stir into the mixture and bring to a boil stirring from time to time. Add the turtle strips and blend. Transfer to a casserole. Bake for 1½ hours in a 350°F oven. Just before removing from the oven, stir in the brandy. Serves 4-6.

TURTLE CUTLET

turtle meat, lean	1 egg, beaten
cracker crumbs	butter

Take the lean meat and pound until it is like a hamburger steak. Dip it into the egg and roll in the cracker crumbs and fry in butter. Tastes just like a veal cutlet.

LAGLER'S FRIED TURTLE

turtle meat	beef tallow
butter	1 tbsp vinegar
1 qt + water	salt and pepper to taste
a little chopped onion	

Soak meat overnight in the vinegar and quart of water. Rinse and brown the meat with the beef tallow and butter. Pour off the grease and season and add a few bits of onions and enough water to cover and simmer until the flesh begins to fall from the bones. Serve hot or cold.

TURTLE STEAK WITH A SAUCE PIQUANT

1 lb turtle steak	salt and pepper
oil	sauce piquant

Season the steak and sprinkle with oil. Broil over a quick fire for about 15 minutes. Put it on a hot platter and pour over it the sauce Piquant.

SAUCE PIQUANT

2 ozs butter	2 onions, minced
½ pt vinegar	1 doz sour pickles, chopped
1 pt half glaze*	salt and pepper to taste
1 tsp parsley, chopped	

Put into a saucepan the butter and onions and sauté until golden. Drain off the butter and add vinegar and let reduce almost completely. Add the pickles and moisten with the half glaze and let it boil for 10 minutes skimming well while cooking. Season to taste and add the parsley.

BATABANO

2 lbs turtle steak, ground	2 med onions, diced
2 lge bell peppers, diced	med jar stuffed olives
sm jar capers	7½ ozs raisins
2 8 oz cans tomato sauce	½ tsp salt
½ tsp garlic powder	½ tsp celery salt
¼ tsp oregano	¼ tsp black pepper
¼ tsp paprika	4 tbsp olive oil
1 tbsp Pickapeppa sauce	2 tbsp worcestershire sauce

Sauté the onions and bell peppers in half the olive oil. Sauté the meat in the remaining olive oil and stir in the seasonings, worcestershire and Pickapeppa sauces, half the juice from the olives and the tomato sauce and stir well. Add the sautéed onions and bell peppers and the remaining ingredients except the liquid remaining in the olives. Cook for about 40 minutes over a slow heat, covered. Serve with white or yellow rice.

SAVOURY TURTLE STUFFED BREADFRUIT

2 c turtle steak, ground	1 tomato, chopped
1 firm whole breadfruit	gravy to moisten
1 onion, chopped	seasonings to taste
oil	salt
water	

Peel the breadfruit and remove the stalk and core. Parboil in salted water and remove a little more of the fruit from the cavity. Mix together the remaining ingredients to a firm mixture and fill the fruit, brush with a little oil, and bake in a preheated oven for about 45 minutes. Garnish and serve hot.

STUFFED BELL PEPPERS

2 c ground turtle meat, cooked	1 sm onion, chopped
6-8 lge bell peppers	seasonings to taste
1½ c bread crumbs	

Remove the stem and seeds from the bell peppers and parboil for 2 minutes. Combine the remaining ingredients and fill the pepper shells. Shake a few breadcrumbs that have been soaked in a little butter on the top of each and bake in a moderate oven for 10-15 minutes. Before serving brown tops under the grill. Goes well with rice and a hot tomato gravy. Serves 6-8.

TURTLE STEAK AND GRAVY MISSISSIPPI STYLE

2 lbs turtle steaks	½ c milk
5 tbsp red wine	1 clove garlic, chopped
5 tbsp capers	1 10¼ oz can cream of mushroom soup
3 tbsp butter	salt
plain flour	black pepper
garlic salt	

Cut the steaks crosswise of the grain and pound with a mallet and season with salt, pepper and garlic salt. Work into the meat with a fork. Fry and remove from the skillet. Add the butter and chopped garlic and simmer for 10 minutes. Add the soup and wine while stirring. Lower the heat and add the milk which has been heated and stir until smooth. Place the steaks in the gravy and cook on low heat for 10 minutes.

BROILED TURTLE STEAKS

turtle steaks, 1½-2 in thick	butter
salt	black pepper, freshly ground
parsley, chopped	lemon slices

Spread butter generously over the steaks and broil them rapidly until they are tender and golden brown. Season to taste. Arrange steaks on a heated platter and pour the juices from the pan over them. Sprinkle with the parsley and serve with the lemon slices.

SNAPPER WITH MADEIRA

1 ¼ lbs turtle meat
plain flour
¾ c madeira
3 drops tabasco sauce
paprika

3 tbsp butter
salt and pepper
½ c heavy cream
parsley, chopped
buttered toast points

Cut meat away from the bones and cut into paper-thin pieces and then dredge in flour. Heat the butter in a heavy skillet and brown the meat lightly. Season with salt and pepper. Add ½ cup madeira, cover and simmer until the meat is tender, approximately 1 hour. Add a little water if necessary. Just before serving add the remaining madeira and the cream. Heat to the boiling point and then blend in the tabasco sauce. Serve on buttered toast points topped with a little parsley and a sprinkling of paprika. Serves 4.

TURTLE STEAKS SAUTEED

2 turtle steaks, 1 ½ in thick
¼ c butter
salt

seasoned flour*
madeira
water

Soak the steaks overnight in salted cold water. Wipe dry and dredge thoroughly in the flour. Melt the butter in a skillet and quickly sear the steaks on both sides. Reduce the heat and continue cooking them until they are tender and brown. Serve with the pan juices blended with a little madeira. Serves 2.

TURTLE STEAKS WITH SHERRY SAUCE

6 turtle steaks
vinegar
bread crumbs
1 tbsp shallots, minced
salt and pepper to taste
½ c beef stock
1 c mushrooms, thinly sliced

seasoned flour*
2 eggs, beaten
¼ c + butter
1 c Bordeaux
dash nutmeg
¼ c sherry
watercress (for garnish)

Rub the steaks with a damp cloth dipped in vinegar. Dredge in the flour and then the eggs and then the bread crumbs. Heat the ¼ cup butter in a large skillet and stir in the shallots. Cook the steaks in the shallot butter until they are delicately browned on both sides. Pour the Bordeaux over them and season with salt, pepper and nutmeg. Cover the skillet and simmer gently for 15-20 minutes. Arrange the steaks on a hot platter and keep them hot. Reduce the sauce in the skillet to almost nothing. Stir in the beef stock, sherry, and mushrooms which have been sautéed in a little butter. Adjust seasoning. Pour a little of the sauce over each steak and serve the remainder in a heated sauce boat. Garnish with watercress. Serves 6.

TURTLE MARENCO

2 lbs turtle steaks, cubed	2 slices onion
¼ lb mushroom buttons	1 clove garlic, chopped
¼ pt dry white wine	¼ pt water
seasoned flour*	4 ozs tomato paste
parsley	4 tbsp butter
1 bouquet garni*	fried croutons

Dredge the meat in the seasoned flour. Heat the butter in a pan and add the meat and cook to seal in the juices. Add the garlic and onion and cook until tender. Add a tbsp of the flour and cook until it browns. Gradually stir in the liquid and bring to a boil. Add the tomato paste, seasonings, and herbs. Cover the pan and simmer gently for 1 hour. Add the mushrooms and cook for a further 10 minutes. Serve in a deep dish. Cover with the sauce and garnish with chopped parsley and fried croutons.

BROILED SEA TURTLE

3 lb turtle meat	1 c lime juice
olive oil	allspice, powdered

Soak meat in lime juice several hours turning occasionally. Drain and rub meat first with allspice and then with olive oil. Place under broiler or over coals in aluminum foil for 45 minutes or until tender. Serves 6-8.

FRIED SNAPPING TURTLE

snapping turtle meat	shortening or oil
plain flour	

Roll the meat in flour and brown in the shortening. Place on a rack in a roaster and bake for 2 hours at 350°F.

GENTLEMAN JEFF'S VIRGINIA STYLE SNAPPER

1 10-15 lb snapper	1 18 oz bottle barbecue sauce
1 lge onion, sliced	1 lge bell pepper, sliced
salt	black pepper

This is best when cooked slowly in a 3 quart electric crock pot. Cut the dressed turtle meat into manageable pieces leaving the meat on the bones. Place half the onion and bell pepper in the pot and then place half the meat on top and salt to taste and half the barbecue sauce and then repeat with the remaining ingredients. Set on low and cook for 8-10 hours. Black pepper should be added about 1 hour before serving.

ERNIE'S TURTLE SAUCE PIQUANT

15 lbs turtle meat	1½ bu celery, chopped, stems only
24 ozs tomato paste	2 cayenne peppers
1 20 oz can tomato sauce	3 ozs worcestershire sauce
4 lbs red onions, chopped	½ c oil
9 lemons, seeded, sliced	salt and pepper to taste
1 13 oz jar salad olives	3 8 oz cans mushrooms, stems and pieces
2 gal whole tomatoes	5 lge bell peppers, chopped
few bay leaves	3 tbsp sweet basil
1 7½ oz can salsa de jalapeno	3 tsp granulated garlic
sherry (optional)	1 bu scallions, chopped

Drain mushrooms and save liquid and sauté with celery, onions and bell pepper in the oil. When the vegetables are tender pour in 1 gallon of whole tomatoes, drain 1 gallon reserving the liquid and add along with the tomato sauce and paste. Use the water from the mushrooms to wash out the cans and add to mixture. Put in the cayenne peppers whole along with the bay leaves, garlic and sweet basil. Let simmer about 4 hours stirring every so often to keep from sticking. After sauce has been thickened add the turtle meat, (the turtle meat can be fried in a little additional oil if desired as some say this improves it), worcestershire sauce and lemons. Let simmer. Add the black pepper, salt and salsa de jalapeno (use tabasco sauce if salsa not available) to taste. It should be hot to be good. Cook until meat is tender and is falling apart and desired thickness is attained. Add the sugar. If too thick add a little of the reserved tomato liquid. It should take about 8-10 hours. Wash and add the olives and scallions and cook a few minutes longer. Add sherry if desired and serve over rice. Makes about 4 gallons.

TURTLE SAUCE PIQUANT

5-6 lbs turtle meat	2 bell peppers, minced
4 hard boiled eggs, chopped	1 10 oz can Ro-Tel Tomatoes
salt	¾ c scallion tops, chopped
½ c plain flour	6 cloves garlic, smashed
½ c oil	4 stems celery, minced
cayenne pepper	¼ c parsley, chopped
4 lge onions, minced	1 tsp thyme
1 no 2 can tomatoes	½ tsp thyme
1 c sherry	½ tsp sweet basil
2 bell peppers, minced	3 qts hot water

Season turtle meat with salt and cayenne and brown very thoroughly in hot oil. Remove meat and add the onions, stirring until a deep brown and all pan drippings are absorbed. Add the tomatoes and cook down until browned. Add bell pepper, celery, garlic, thyme, sweet basil and hot water. Let simmer about 1 hour until vegetables are done. Add the turtle meat and the boiled eggs and cook slowly until the turtle is done, about 2 hours. Add sherry, parsley and scallions during the last 4 minutes. Serve over rice.

TURTLE STEW PIQUANT

3-5 lbs turtle meat	1 stick butter
1 c plain flour	2 hot green peppers, seeded, minced
10 lge onions, chopped	paprika
3 tbsp garlic, minced	6 bell peppers, chopped
3 bu celery, chopped	2 bu shallots, chopped, stems and bottom separate
2 bu parsley, chopped, separated	½ tsp allspice, powdered
¼ tsp cloves, powdered	2 bay leaves
¼ tsp thyme, powdered	2 qts hot water
1 14½ oz can tomatoes, chopped	3 tbsp salt
1 6 oz can tomato paste	sherry
1 tbsp cayenne pepper	1 lemon, sliced, seeded
12 eggs, hard boiled	

Brown the flour in the butter until it is a reddish-brown color. Add the bell peppers, peppers, onions, garlic, celery, shallot bottoms and parsley stems. Cook until the onions are transparent. Add the cloves, allspice, thyme, bay leaves, tomatoes and tomato paste blending well. Add the hot water and bring to a boil and boil for 1 hour. Season the meat with salt and cayenne pepper and add to the pot and lower the flame and simmer for 2 hours. Add some of the shallot and parsley tops reserving some for garnish. Correct seasoning to taste. Prepare the eggs by separating the yolks from the whites and mash the yolks and season with salt and cayenne pepper and add 15-20 tbsp sherry and mix into a paste and stir into the pot. Slice egg whites into the stew. In 15 minutes dish into soup plates and place lemon slices dusted with paprika in the center of each plate and sprinkle shallots and parsley on top. Serve hot. Serves 15.

RIVER ROAD SAUCE PIQUANT

15-20 lbs turtle meat	8 kitchen spoons plain flour
1 qt oil	10 lbs onions, chopped
16 cloves garlic, chopped	6 bell peppers, chopped
6 6 oz cans tomato paste	2 c water
1 fifth burgundy	1 bu parsley, chopped
1 bu shallots, tops, chopped	3-4 bay leaves

Make a roux* of the flour and oil and then add the onions, garlic and bell peppers and cook until tender. Add the tomato sauce and cook about 35 minutes. Add the meat and water. When the meat is tender add the burgundy (or dry white wine, if preferred) and let cook on a slow heat for about 1 hour. Before serving, add the parsley, scallion tops and bay leaves and let remain on the fire until the parsley curls. Serves 50.

CAJUN TURTLE STEW PIQUANT

5 lbs turtle meat, cubed	2 c seasoned flour*
1 gal hot water (or more)	1 c plain flour
2 sticks butter	3 lge onions, chopped
6 ribs celery, chopped	6 cloves garlic, minced
2 bell peppers, chopped	10 scallions, sliced
1 c parsley, chopped	1 32 oz can plum tomatoes, chopped
1 6 oz can tomato paste	½ lemon, sliced, seeded
6 red hot pickled peppers, minced	2 bay leaves
½ tsp allspice, ground	½ tsp cloves, ground
½ tsp thyme	1 tbsp cayenne pepper
6 hard boiled eggs, chopped	2 c sherry
lemon slices (for garnish)	scallion tops, chopped (for garnish)

Melt the butter in a heavy pot and add the plain flour and cook over a low fire for 20-30 minutes, stirring, until a dark brown. Add the scallions, celery, garlic, bell pepper, onions and parsley and cook until the vegetables are soft. Add a little water if it gets too dry. Add the tomatoes and tomato paste. Add enough water to cover all the materials in the pot by 2 inches. Add the sliced lemon, pickled peppers bay leaves, allspice, thyme, cloves and cayenne pepper. Bring to a boil and then reduce the heat to a slow simmer, stirring frequently. Cook for 1 hour. After the vegetables have cooked for an hour add the turtle meat which has been dredged in the seasoned flour (salt, black pepper, cayenne pepper). The liquid should be about 1 inch above the materials in the pot. If not add more water or beef broth. Bring to a boil and then lower the heat and simmer for 1 more hour, stirring frequently to keep from burning. At ½ hour before it is finished add the sherry and eggs. Serve in preheated soup bowls and sprinkle the top with scallions and add a slice of lemon on top. Can be served over rice if desired.

SIMPLE TURTLE SAUCE PIQUANT

5 lbs turtle meat, in chunks	3-4 banana peppers, chopped
2 6 oz cans tomato paste	1 lge onion, chopped
2 tbsp oil	Louisiana Hot Sauce
black pepper	cayenne pepper

In a deep skillet brown the turtle in the oil. Add the tomato paste and simmer until the grease rises to the top. Skim off. Add peppers and onion and cook until soft. To this add some Louisiana Hot Sauce, black and cayenne pepper to taste. Simmer for 2 hours, stirring occasionally until the meat is tender. If the sauce is a too thick add a little water.

FOLSE'S TURTLE SAUCE PIQUANT

20 lbs turtle meat	5 lbs onions, diced
2 bu shallots, diced	4 bell peppers, diced
1 garlic, whole, chopped	½ bu celery, diced
1 sm bu parsley, minced	2 8 oz cans mushrooms
4 10¾ oz cans cream of mushroom soup	1 pt oil
12 tbsp plain flour	2 10 oz cans Ro-Tel tomatoes
3 ozs worcestershire sauce	3 tbsp french mustard
salt and pepper	

Brown the turtle meat and then add the vegetables and soup and cook until the onions and seasonings cook to juice. Brown the flour and oil until dark brown and add to the gravy and let simmer for 4-5 hours. Add salt and pepper to taste. Add the worcestershire sauce and mustard about 20 minutes before serving. Serve over rice. Serves 50.

TURTLE SAUCE PIQUANT 2

2 lbs turtle meat, seasoned	1 10¾ oz can golden mushroom soup
oil	4 cloves garlic, pressed
1½ onions, chopped	1 soup can dry vermouth
3 ribs, celery, chopped	worcestershire sauce
1 bell pepper, chopped	bitters
1 10 oz can Ro-Tel Tomatoes	1 tsp rosemary
1 lb can whole tomatoes	1 tsp thyme

Add enough oil to just cover the bottom of a pot and add the turtle meat and brown. Discard the excess oil. In the same pot sauté the chopped vegetables. Add the rest of the ingredients and bring to a boil and then lower the heat to a simmer. Simmer for 1½-2 hours or until the meat is tender. Serves 6-8.

TURTLE SAUCE PIQUANT 3

5 lbs turtle meat	2 8 oz cans tomato sauce
1 bu shallots, chopped	1 10¼ oz can cream of mushroom soup
4 cloves garlic, chopped	½ bu parsley, chopped
2 tbsp strawberry preserves	2 lbs onions, chopped
2 tbsp bourbon	1 rib celery, chopped
1 8 oz cans mushrooms, stems and pieces	1 bell pepper, chopped
1 28 oz can whole tomatoes	worcestershire sauce
2 14½ oz cans stewed tomatoes	white port wine
1 10 oz can Ro-Tel Tomatoes	oil
plain flour	salt and pepper to taste

Make a roux* with the oil and flour as desired. Add all chopped vegetables and sauté until wilted. Add all the tomatoes and cook approximately 1 hour. Add the tomato sauce and soup and cook for another hour. Add the preserves, bourbon and mushrooms and cook for another hour. Cook the meat separately in another pot with worcestershire sauce and wine. Liquid should completely cover the meat. Salt and pepper to taste. Cook until all liquid is evaporated or meat is tender. Add drained cooked meat to sauce and cook together approximately 30 minutes.

TURTLE SAUCE PIQUANT 4

10 lbs turtle meat	2 pkgs Chef's Frozen Seasoning
1 8 oz can mushrooms, drained	1 med jar stuffed olives, drained, chopped ½
sm bottle Louisiana Hot Sauce	1 46 oz can V-8 Juice
1 tbsp garlic powder	2 tsp cayenne pepper (optional)
salt	oil
water	

Boil the turtle meat in just enough water to cover for about 2 hours or until the meat begins to fall away from the bones. In a separate pot pour enough oil to cover the bottom well. Add Chef's Seasoning, mushrooms, olives and garlic powder. Cook until the seasonings are soft in about 20 minutes. Add the V-8 Juice and boil lightly for 1 hour. When the meat begins to fall from the bones remove the bones and add the seasonings, cover and boil about 1 hour. Add the hot sauce, cayenne and salt to taste. Serve over rice and with garlic bread. Serves 15.

TURTLE ON THE BAYOU

4 lbs turtle meat, boneless	1 large onion, chopped
6 cloves garlic, chopped	oil
salt and pepper to taste	plain flour
water	

Add a small amount of oil in a dutch oven. Dredge turtle in flour and fry well. Add onions, garlic and small amount of cold water as needed. Watch the pot closely and keep stirring with just enough heat to simmer. Cook about 2 hours until the meat is tender. Serve over rice. Serves 6.

SMOTHERED TURTLE

3 lbs turtle meat
cayenne pepper
2 c water
¾ oil

salt and pepper to taste
garlic salt
3 onions, chopped

Season the meat to taste and cook with the oil and 1 cup of water for about 30 minutes. Add the onions and simmer with the remaining water for another 35 minutes or until meat is tender.

TURTLE BIRDS

2 lbs turtle steaks
salt and pepper to taste
½ pkg stuffing mix made to pkg directions
1 c dry white wine
½ lb mushrooms

2 tbsp parsley, minced
4 tbsp butter
1 c chicken broth
3 tbsp onion, minced

Pound the steaks as thin as possible and then cut into 6 pieces. Salt and pepper each piece lightly. Spread the stuffing mix on the turtle pieces and roll them up. Tie securely with thread or toothpicks. Melt the butter in a deep skillet and brown the turtle rolls in it. Add the wine, onion, parsley, broth and mushrooms. Cover and bake at 375°F for 45 minutes or until tender. Serves 6.

TURTLE RIVOLA

½ lb turtle meat, chili ground
¼ lb cheese, shredded
1 c plain flour
butter

2 onions, diced
salt and pepper to taste
¼ tsp salt
1 egg

Cook the turtle and onions until tender in a little water. Drain, reserving the liquid, and add the cheese, and salt and pepper to taste. Take the flour, egg, ¼ tsp salt and make a thick batter and roll out thin into a sheet of noodle dough and cut into 2 inch squares. Take 1 spoon of the turtle mixture and lay on the noodle squares and fold the corners to enclose the meat. Cook like noodles in the water that the turtle meat was cooked in and add a spoonful of butter.

TURTLE STROGANOFF

1½ lbs snapping turtle meat, 1 inch cube	1 c all-purpose flour
¼ c vegetable oil, divided	2 tbsp butter
1 med onion, cut in half and thinly sliced	1 10½ oz can condensed beef broth
¼ c red wine	2 tbsp soy sauce
1 tbsp ground ginger	1 tbsp worcestershire sauce
1 bay leaf	

MARINADE

2 tbsp soy sauce	1 tbsp butter, melted
1 tbsp vegetable oil	1 tsp ground ginger
1 tsp instant minced onion	1 tsp worcestershire sauce
pinch sugar	1 lb fresh mushrooms, thinly sliced
1 10 oz pkg uncooked wide noodles	snipped fresh parsley

Heat oven to 325°F. Place the flour in a shallow dish and dredge the turtle to coat. In a 4 qt dutch oven heat 3 tbsp oil over a medium heat. Add the turtle and cook for 3-4 minutes or until browned. Remove the meat from the dutch oven and set aside. Spray a 3 qt casserole with nonstick vegetable cooking spray and set aside. In the same dutch oven melt 2 tbsp butter over medium heat. Add onion and cook for 2-3 minutes or until tender, stirring frequently. Stir in the broth, wine, soy sauce, ginger, worcestershire sauce and bay leaf. Bring to a boil. Add the turtle meat and remove from the heat. Transfer the mixture to the casserole and bake covered for 45-50 minutes or until meat is tender. Remove the cover during the last 15 minutes. Reduce the oven temperature to 175°F. Cover the casserole and keep warm in the oven. In a small to medium mixing bowl combine the marinade ingredients. Add mushrooms and toss to coat. Set aside. Prepare noodles as directed on the package. Drain and cover to keep warm and set aside. In a 12 inch skillet heat the remaining 1 tbsp oil over a medium heat. Add the mushroom mixture and cook for 4-5 minutes or until the mushrooms are tender, stirring frequently. Add mushroom mixture to the turtle mixture and mix well. Place noodles on a large serving platter and spoon the turtle mixture evenly over the noodles. Garnish with the snipped parsley. Serves 4-6.

BARBECUED TURTLE IN PRESSURE COOKER

2 lbs turtle meat	½ c chili sauce
paprika	1 onion, minced
2 tbsp vinegar	½ c water
salt and pepper to taste	cornstarch

Sprinkle the turtle with the paprika and place into the pressure cooker. Combine the remaining ingredients except cornstarch and pour over the meat. Close cover securely and cook at 15 lbs pressure for 15 minutes or until tender. Cool cooker and reduce pressure at once. Remove the meat from the bones and cut into bite size pieces. Return the meat to the sauce and thicken with a little cornstarch. Serve barbecued turtle over buns or hot rice. Serves 4.

BARBECUED TURTLE STEAK

turtle steaks
barbecue sauce (your choice)

garlic salt

Pound the steaks until fairly thin and then sprinkle both sides with garlic salt. Cook over a barbecue grill basting with your favorite sauce until done. (About ½ hour.)

TURTLE TOMATO SUPREME

1 turtle, dressed, cut up	1 14½ oz can stewed tomatoes
1 8 oz can tomato sauce	1 c onions, chopped
¼ c oil	¼ c celery, chopped
¼ c shallots, chopped	½ c parsley, chopped
6 cloves garlic, minced	4 drops liquid crab boil*
salt and pepper to taste	¼ c bell pepper, chopped
water to make sauce	

In a large iron pot brown the onions in the oil and when done add the stewed tomatoes and tomato sauce and let simmer for about 30 minutes. Then add remaining vegetables and simmer for another 30 minutes. Add the turtle meat and smother in sauce until the water in the turtle is cooked out and smother a while. Then add water to make sauce and cook until meat is tender. If turtle has eggs, add them about 10 minutes before turtle is done and cook in the sauce. Serve over rice.

TURTLE SAUTEED CREOLE STYLE

turtle meat	butter
salt and pepper to taste	onions, sliced
bell peppers, sliced	ham, diced
mushrooms, julienne cut	1 clove garlic, crushed
tomatoes, fresh, peeled	beef stock
parsley, chopped	cooked rice

Cut the meat into bite size pieces and season with salt and pepper and fry in butter to a nice color. Add some onions, bell peppers, ham, mushrooms and the garlic. Also add some fresh tomatoes cut into small squares and moisten all with some stock and cook until the meat is tender. When done serve over rice and sprinkle with parsley.

FRICANDEAU OF TURTLE, COUNTESS STYLE

turtle steaks	larding pork
carrots, sliced	onions, sliced
celery, sliced	parsley, chopped
1 bay leaf	3 cloves, whole
8 peppercorns	1 clove garlic, minced
salt and pepper to taste	butter, melted
beef or turtle stock	half glaze*
sherry	

Lard the steaks with some thin slices of larding pork on its smoothest side. Cover the bottom of a saucepan with sliced carrots, onions, celery, and parsley, bay leaf, cloves, peppercorns and garlic. Lay the meat on top and season with salt and pepper. Baste with the butter and let it cook over a moderate fire until a nice color. Moisten with some stock and let it fall slowly to a glaze and then moisten without covering the meat and let it come to a boil. Then cover the saucepan and put it into a hot oven and finish cooking the meat, basting frequently. When done lay the steaks on a hot platter and strain the gravy and take off all the fat and reduce it properly adding a little half glaze and a little sherry. Pour the sauce over the meat. Garnish and serve.

TURTLE CHOWDER DELUXE

½ slice bacon, diced	2 lbs turtle meat, diced
1 med onion, chopped	1 10½ oz can cream of celery soup
1 10¾ oz can cream of potato soup	4 sm potatoes, diced and cooked
4 carrots, diced and cooked	1 sm can mixed vegetables
1 12 oz can evaporated milk	½ bell pepper, chopped
1 can + water, as needed	

Sauté the bacon, bell pepper and onion. Drain off the bacon grease and add the celery and potato soup and 1 can of water. Add the carrots and potatoes and add more water if the chowder is too thick. Simmer and then add the vegetables with the liquid and add the turtle and cook for a short time or until the turtle is tender. Add the milk just before serving. Do not boil after adding the milk. Serves 4.

TURTLE CHOWDER

½ lb turtle meat, cubed	2 med potatoes, diced
3 onions, diced	3 carrots, diced
parsley, chopped	2 scallions, diced
¼ lb salt pork, diced	1 tsp black pepper
1 tsp butter	1 stem celery, chopped
½ bell pepper, chopped	

Combine all ingredients well and simmer over a low fire about 2 hours.

CONCH OR TURTLE CHOWDER

3 conches, ground (or substitute turtle)	1 lge onion, chopped
1 clove garlic, minced	1 bell pepper, chopped
1 8 oz can tomato sauce	1 lb potatoes, peeled, diced
water	

Cover meat with water and boil for 1½ hours. Add the onions, garlic, bell pepper and tomato sauce and cook for about 20 minutes. Then add the potatoes and a couple cups of water. Salt and pepper to taste. Simmer until potatoes are cooked.

RAGOUT OF TURTLE

3 c turtle meat, diced	3 c chicken stock
1 tbsp parsley, minced	12 button mushrooms
3 tbsp butter	¼ tsp salt
pinch of thyme	1 slice bacon, finely chopped
2 tbsp plain flour	dash of cayenne pepper
1 bay leaf	½ onion, sliced and parboiled

Fry turtle meat in butter until golden brown. Add flour and brown this also. Gradually pour in stock and bring to boiling point, stirring constantly. Add seasonings, then onions, bacon and mushrooms. Cover and let simmer until the turtle is tender, about 45 minutes. Serves 4.

TURTLE RAGOUT "PRINTAINERE"

2 lbs turtle meat, diced	2 tomatoes, diced
1 turtle flipper	salt and pepper to taste
1 onion, diced	paprika
½ lb carrots, diced	2 bay leaves
½ lb potatoes, diced	2 cloves, whole
½ lb celery, diced	thyme
2 cloves garlic, diced	butter
water	noodles, cooked

Cover the flipper with enough hot water to cover and let it boil for stock. Season the meat and brown in the butter. When the meat is browned add the diced vegetables and brown with the meat. Then add the turtle stock and simmer for 1½ hours. Serve on a bed of noodles.

TURTLE RAGOUT A LA APPALACHIAN

2 lbs turtle meat, diced	1 bay leaf
1 onion, chopped	1 clove garlic, chopped
2 tbsp butter	1 c water
1 tbsp plain flour	1 c wine

Cook the onion in the butter and then add in the flour stirring well. Add the remaining ingredients and simmer for 30 minutes.

SNAPPING TURTLE IN A POT

1-2 lbs turtle meat	¼ c sherry (optional)
2 tsp instant minced onion	2 carrots, sliced
½ tsp basil, dried	salt
2 c water	2 ribs celery, cut in pieces
8 sm red potatoes, halved, unpeeled	

Salt turtle meat well and place in your slow cooker. Add all other ingredients mixing well and then cover and cook on low heat for 6-7 hours or until the turtle meat is tender. Remove the meat from the pot and cut into bite size pieces and return to pot, cover, and continue to cook on low heat for an additional 2 hours or until vegetables are done.

TURTLE JAMBALAYA

2 c turtle meat, diced	2 tbsp butter
water	1 c onion, minced
1 c bell pepper, minced	2 cloves garlic, minced
1 c ham, diced	12 pork sausages, cut in pieces
2½ c chicken broth	½ tsp thyme
1 tbsp parsley, chopped	¼ tsp chili powder
1½ tsp salt	¼ tsp black pepper
2¼ c tomatoes, canned	1 c raw white rice

Simmer the turtle meat in water until tender. Melt the butter in a skillet and add the onion, bell pepper and garlic and cook slowly, stirring often, until the vegetables are tender. Add the ham, sausage (breakfast) and drained turtle meat (reserve the liquid for another dish*) and cook for 5 minutes. Add the rice, tomatoes, chicken broth, thyme, parsley, chili powder, salt and black pepper. Mix well and place into a large casserole and bake covered for 1½ hours or until the rice is tender.

* or use in place of chicken broth.

TURTLE FRICASSEE

2 lbs turtle meat	1 cayenne pepper
1 sprig thyme, chopped	1 c sherry
1 tbsp oil	salt and pepper to taste
½ c tomatoes	2 hard boiled eggs, sliced
1 tbsp plain flour	4 cloves garlic
water	parsley

Put turtle meat, cut in 3 inch pieces, into pan with oil and fry. When brown, sprinkle in the flour, then put in cayenne, salt, pepper, garlic, thyme and tomatoes. Cover and boil gently for 4 hours or until tender, adding a little water from time to time. A ½ hour before it is done put in the sherry. After putting it on a platter, place sliced eggs on top and garnish with curled parsley. Serve with rice.

TURTLE FRICASSEE 2

turtle meat, cubed	butter
salt and pepper to taste	1 c onion, diced
water	cream
1 tbsp plain flour	rice, cooked

Wash the meat in salted water and then brown in a heavy skillet with plenty of butter. When brown add onion and just enough water to cover the meat. Cover and simmer until the meat is tender. Remove meat to a separate platter and add flour and a little cream to the pan juices. Stir briskly until thickened and then add the turtle. Pour the gravy and meat over a bed of rice and serve.

SIMMERED TURTLE

1 lb turtle meat, cubed	2 med onions, diced
1 chili pepper	butter

Brown the meat in butter with the onions and simmer covered until tender and add the chili pepper while simmering. To serve pour over boiled rice.

STEAMED TURTLE

turtle meat	butter
black pepper	worcestershire sauce

Season meat heavily with the black pepper and add some bits of butter and steam until the flesh separates from the bones and then add the worcestershire sauce. (Black sauce which is the soy bean sauce found in chinese restaurants can be substituted for the worcestershire sauce if desired).

TURTLE ETOUFFÉ

2 lbs turtle meat, cubed	½ c garlic, minced
8 c water	2 8 oz cans tomato sauce
1 lge onion, quartered	4 c turtle stock
1 stem celery, cut into 4 pieces	1 14½ oz can chicken broth
1 tsp + 2 tsp salt	1 tsp soy sauce
2 tsp + 1 tsp black pepper	1 tbsp lemon juice
½ bell pepper, cut in 4 pieces	1 tsp paprika
½ c oil, divided	2 tsp hot pepper sauce
½ c plain flour	2 c onions, chopped
¾ c bell pepper, chopped	4 bay leaves
½ c celery, chopped	1 oz pkg processed cheese

In a large pot combine the water, turtle meat, quartered onion, large pieces of celery, large pieces of bell pepper, 1 tsp salt and 1 tsp black pepper and boil for 45 minutes. Remove the turtle and reserve 4 cups of the stock. In a medium skillet combine ½ cup of the oil and the flour and make a roux until it is peanut butter colored. Set it aside. In a large 2 gallon pot put the remaining oil and heat. Add the remaining onions, bell pepper, celery, garlic and turtle meat and sauté until the vegetables are tender. Add the tomato sauce and stir to combine. Add the roux and mix thoroughly. Add the reserved stock, chicken broth, soy sauce, lemon juice, pepper sauce, remaining black pepper and salt, paprika, and bay leaves. Cook for 1 hour and in the last 5 minutes add the cheese and let it melt. Serve over noodles or rice. Serves 12.

TURTLE ETOUFFÉ 2

10 lbs turtle meat	1 clove garlic, chopped
1 c parsley, chopped	juice of ½ lemon
3 bell peppers, chopped	olive oil
8 large onions, chopped	salt and pepper to taste
1 tbsp worcestershire sauce	

Wash and drain turtle meat. Salt, pepper and brown in olive oil. Put in heavy pot and add all other ingredients. Cook on low, low heat for 6-8 hours until turtle meat is tender. Serve with rice.

TURTLE RAÏOUTEIM

1 lb turtle meat, cubed	dill pickles
salt and pepper to taste	plain flour
onions	vinegar or lime juice
garlic	white wine
noodles, cooked	butter

Boil the meat with salt, pepper, onions and garlic until tender in water to cover. Remove meat and then sauté in butter with some diced onions. Thicken with flour and use the turtle stock for the sauce. Add dill pickles, vinegar or lime juice and white wine to the sauce. Simmer the meat and sauce for about 15 minutes. Serve on a bed of noodles.

TURTLE AU GRATIN

4 lbs turtle meat, boneless	½ c butter
1 tbsp plain flour	1 onion, chopped
1 clove garlic, chopped	1 c salad olives, chopped
2 doz stoned olives	1 wine glass sherry
1 hard boiled egg, sliced	1 lemon, sliced
toasted bread crumbs	salt and pepper to taste
2 sprigs parsley, chopped	

Boil turtle meat until tender in just enough water to cover. Dice. Sprinkle flour in hot butter letting it brown thoroughly. Add the onion, parsley and garlic. Now put in the diced turtle meat, cover with the stock, add salt and pepper to taste, and let all simmer gently until tender and the stock will be reduced to a thick gravy. Soak the olives for chopping in water, drain, and add them to the simmering turtle meat with the sherry and pour all into a shallow pyrex baking dish. Cover the top with toasted bread crumbs and decorate with the stoned olives, the sliced hard boiled egg and sliced lemon. Serve very hot.

TURTLE CREOLE

turtle meat	3 cloves garlic, chopped
1 onion, minced	mashed garlic
salt	vinegar
1 onion, sliced	butter
1 8 oz can tomato sauce	

After cleaning turtle, disjoint and soak meat overnight in vinegar, sliced onion and mashed garlic. Then cook in boiling water to which a little salt has been added. When meat is tender, remove (reserve stock for some other turtle recipe) and fry in butter until brown. Add minced onion and chopped garlic. When vegetables are tender add the tomato sauce and let all simmer together 15 minutes.

TURTLE BALTIMORE

turtle meat	plain bread crumbs
plain flour	butter
1 egg, beaten	salt and pepper to taste

Select a nice cut of lean meat from under the carapace, cut into thin slices like veal, flatten and season lightly. Dredge the slices in flour, dip in egg and roll into fresh bread crumbs. Fry the pieces in clarified butter, turning once. Serve with port wine sauce.

PORT WINE SAUCE

½ pt espagnole sauce

2 glasses port wine

To espagnole sauce add the port wine.

ESPAGNOLE SAUCE

3 tbsp butter

salt and pepper to taste

1 pt beef consomme

3 tbsp plain flour

Melt butter and let it brown slightly. Add flour and let simmer, stirring, until it becomes nicely browned. Have ready consomme and add this, ½ pint at a time, to the browned butter and flour stirring constantly until thick and creamy. Each ½ pint consomme must be well incorporated before the next ½ pint is added. Simmer the sauce until it is reduced to ½ of its original volume, taste for seasoning, and it is now ready as the base for many other sauces. The flavor of the finished sauce will greatly depend on the richness of the consomme.

PREPARED TERRAPIN

female terrapins

salted water

Keep terrapins for at least 1 week without feeding before killing by plunging into boiling salted water. Remove and strip off outer layer of skin. Return. Parboil for 1½ hours until feet fall off and the shell cracks. Remove the turtle and place on its back until cool enough to handle. Discard the heavy part of the intestines, gall and sand bags. Save the liver, heart, and eggs along with the meat. Pick to pieces and dice. The meat is then ready for various recipes.

PREPARED TERRAPIN 2

terrapin meat, cut up

1 tsp salt

2 carrots, sliced

1 bay leaf

cold water to cover

1 med onion, sliced

½ c celery, chopped

2 whole cloves

Cut the meat into small pieces with the bone in. Cover with the water and add all the other ingredients and cover and simmer for 30 minutes. Remove the turtle meat and bone it. It is now ready for various recipes.

TERRAPIN BUTTER

12 hard boiled turtle egg yolks

salt

nutmeg, grated

1 lb butter, fresh

cayenne pepper

Pound the egg yolks with the butter and add the seasonings. Press through a sieve and then use as directed.

SHE TURTLE SOUP OR TERRAPIN TUREEN

1 lb terrapin meat, boned	4 med potatoes, chopped
½ gal milk	3 c onions, chopped
1 10¾ oz can cream of mushroom soup	6 stalks celery, chopped
1 lb mushrooms, chopped	24 ozs sour cream
2 tbsp dill, chopped	2 tbsp basil, chopped
2 tbsp white pepper	2 tbsp Beau Monde Seasoning
3 sticks butter	

Sauté the onions, potatoes, celery and mushrooms in the butter until tender. Let cool completely and then puree. Place in a large pot and add the remaining ingredients and cook over a medium heat. Watch carefully and stir often.

TERRAPIN SOUP

1 female terrapin, dressed, meat and eggs	3 tbsp butter
nutmeg, ground	1 egg yolk, beaten
½ c currant jelly	1 pinch cayenne pepper
salt to taste	mace

Put the meat and eggs in a stew pot with 2 tbsp butter and let simmer until quite hot throughout and well-covered. Serve with a sauce made with the rest of the ingredients.

TERRAPIN SOUP 2

1 terrapin, dressed	1 rib celery, chopped
1 carrot, minced	1 bay leaf
pinch of basil	pinch of lemon peel
pinch of thyme	pinch of marjoram
½ c butter	2 tbsp plain flour
1 c turtle stock	3 c milk
salt and pepper to taste	2 tsp parsley, chopped
4 hard boiled egg yolks, whole	4 tbsp lemon juice
1 c heavy cream	1-2 ozs sherry

Each terrapin should have 4 large chunks of meat. Boil it in salted water just to cover seasoned with the celery, carrot, bay leaf, basil, lemon peel, thyme and marjoram. Remove the meat and reserve the stock. Bone and dice the terrapin meat. In a skillet melt the butter and add the flour and vigorously add 1 cup of stock, milk, salt, and pepper. When this is hot add the meat, the remaining stock minus the bay leaf, parsley, lemon juice, thick cream and the egg yolks being careful not to break. Heat over a low fire, do not boil, stirring gently. When piping hot add the sherry and serve immediately making sure an egg yolk is in each soup dish. Serves 4.

TERRAPIN WASHINGTON STYLE

3 c prepared terrapin*	2 tbsp white wine
dash of cayenne pepper	¼ tsp pepper
2 tbsp plain flour	⅔ tsp salt
3 tbsp butter	toast
1 c mushrooms, sliced	1 c light cream

Sauté mushrooms in butter for 5 minutes. Add flour and when smoothly blended add the seasonings and cream. Bring slowly to boiling point, stirring constantly, add diced terrapin and simmer 10 minutes. Put in the wine at the last moment and serve on toast. Serves 4.

TERRAPIN PHILADELPHIA STYLE

1 prepared terrapin*	2 egg yolks
2 tbsp butter	1 c mushrooms
turtle stock	sherry
½ c cream	1 c velouté

Add terrapin and strained stock to cover and simmer for 25 minutes. Make 1 cup of velouté. Add this to the terrapin with mushrooms sautéed in the butter. Beat egg yolks with cream until smooth and stir this into the mixture slowly. Do not let it boil. Add sherry just before serving.

VELOUTÉ

1 tbsp plain flour	½ c turtle stock
salt	freshly ground black pepper
1 tbsp butter	

Combine the flour and butter and cook together until they are slightly browned. Gradually stir in the strained turtle stock and stir until it thickens. Simmer for 10 minutes and season to taste. Makes 1 cup.

TERRAPIN A LA MARYLAND

3 cups prepared terrapin*	2 tbsp butter
1 c cream	cayenne pepper
1 tsp lemon juice	salt
1 wine glass white wine	3 hard boiled egg yolks
toast or puff pastry triangles	

In the upper part of a double boiler, combine terrapin, butter, lemon juice, wine and seasonings and bring to just to the boiling point. Add cream and crushed egg yolks and make all very hot without actually boiling. Serve garnished with toast or triangles of puff pastry. Serves 4.

MARYLAND TERRAPIN

2 prepared terrapins*	¼ c butter
1 c heavy cream	dash mace
½ tsp salt	dash cayenne pepper
2 truffles, chopped	2 egg yolks, beaten
2 tbsp madeira	

Melt butter and add terrapin, truffles and seasonings and stir until thoroughly heated. Mix cream and beaten egg yolks and add slowly, stirring constantly. Do not allow to boil. Stir in wine just before serving. Serves 3-4.

TERRAPIN MARYLAND

1 c prepared terrapin*	salt and white pepper to taste
little nutmeg, grated	taste
½ glass + dry sherry	1½ c heavy cream
2 egg yolks	1 oz butter
toast	

Put the terrapin in a chafing dish and add a little nutmeg, salt, pepper and ½ glass sherry and boil until reduced by half and then add 1 cup cream. Boil. Combine egg yolks, ½ c cream and butter beaten together. Combine with the terrapin and heat but do not boil. Serve in chafing dish with sherry and toast on the side.

TERRAPIN MARYLAND STYLE

1 pt prepared terrapin*	½ pt + brandy
plain flour	3 oz terrapin butter*
salt	cayenne pepper
sherry	

Take the terrapin meat and place it in a saucepan with the ½ pint of brandy and let it boil for a few minutes. Thicken with a little flour and the terrapin butter and cook together about 5 minutes. Season with salt and cayenne pepper. Before serving add a little more brandy and a little sherry. Serve in a chafing dish.

TERRAPIN CARDINAL

Prepare the same as for terrapin Maryland style except instead of using terrapin butter* use 2 ounces of lobster butter.

LOBSTER BUTTER

Prepare the same as crawfish butter except use lobster shells instead of crawfish shells (1 pound of shells to 2 pounds of butter).

CRAWFISH BUTTER

5 doz cooked crawfish shells

2 lbs fresh butter

Pound the shells from the cooked crawfish and then add the butter and put it into a saucepan and cook slowly until the butter is thoroughly clarified. Then strain it through a chinese cap into a bowl and beat with a wooden spoon until it becomes thick. If the butter is not red enough add a little red carmine. Set the butter aside and use when needed.

TERRAPIN BALTIMORE

2 prepared terrapins*

¼ c madeira

1 tbsp brandy

2 c chicken consomme, condensed

½ tsp beef extract

salt and pepper to taste

terrapiin eggs, if any

½ c butter

Boil terrapin meat in just enough consomme to cover for 20 minutes. Remove terrapin and reduce consomme to ⅓. Remove from heat and add terrapin eggs and beef extract and slowly stir in the butter. Season and then add brandy and wine. Reheat but do not allow to boil. Pour over terrapin. Serves 3-4.

TERRAPIN CLUB STYLE

2 prepared terrapins*

3 tbsp butter

½ tsp salt

1 c cream

3 egg yolks, beaten

2 tbsp dry sherry

Melt butter and add terrapin and salt and heat thoroughly. Add cream and let simmer gently while stirring for 2 minutes. Remove from heat and slowly stir in the egg yolks. Add sherry just before serving. Serves 3-4.

TERRAPIN STEW BALTIMORE

1 prepared terrapin*

terrapiin eggs, (if any)

2 egg yolks, beaten

pinch salt

sherry to taste

terrapiin stock

¼ c butter

pinch cayenne pepper

pinch black pepper

Cook the meat of the prepared terrapin in the stock to cover in the top of a double boiler over boiling water for 1 hour. The stock will be reduced by half. The stew should be finished in a chafing dish at the table. Put the meat and the reserved eggs in the chafing dish with the butter and heat together. Add a little of the stock to the egg yolks and stir the yolks into the pan. Add the seasonings and sherry just before serving. Serves 3-4.

TERRAPIN, BALTIMORE STYLE

1 pt prepared terrapin
sherry
brandy

2 ozs + fresh butter
half glaze*
salt and pepper to taste

Drain the broth from the terrapin meat and reserve. Cook the 2 ounces of butter to a hazelnut color and then add the meat and fry for a few minutes. Then add the broth from the terrapin and a little sherry. Thicken with the same quantity of half glaze as broth and let boil for 5 minutes. Finish with a piece of fresh butter and a little brandy. Season to taste and serve in a chafing dish.

TERRAPIN JOCKEY CLUB

The same as terrapin Baltimore style except that sliced fresh mushrooms fried in butter, sliced truffles and olives are added.

TERRAPIN CHESAPEAKE BAY

2 prepared terrapins*
1 c bouillon
2 c sherry
juice of ½ lemon
milk
grated rind of ½ lemon
¼ c celery, chopped
cayenne pepper

2 tbsp plain flour
½ c cream
1 tsp nutmeg
2 tsp worcestershire sauce
4 hard boiled eggs
1 sm onion, minced
salt
toast

Mash egg yolks with lemon juice, grated rind, nutmeg and flour. Blend in bouillon and add onion, celery, terrapin, sliced terrapin liver and eggs, if any. Add enough milk to cover and cook in double boiler until meat separates from bones (if any). Remove bones. Add chopped egg whites, worcestershire sauce, cream and sherry. Season to taste, reheat, and serve on toast. Serves 6.

TURTLE SCOTCH BROTH

1 lb turtle meat
3 turnips, diced
½ c pearly barley
1 tbsp parsley flakes
21 ozs water

3 carrots, diced
1 onion, diced
1 tsp salt
1 10½ oz can beef broth

Place the vegetables and barley in a crock pot and sprinkle with the salt and parsley. Place the meat on the top and add the broth and water. Cover and cook on low 8-10 hours. Lift out the meat (remove bones, if any) and cut into small pieces. Return the meat to the crock pot and correct the seasoning. Serves 4.

STEWED TERRAPIN WITH CREAM

1 pt prepared terrapin*	2 tbsp butter
1 tbsp rice flour	1 pt thin cream
1 tbsp salt	½ tsp white pepper
¼ tsp nutmeg, grated	pinch cayenne pepper
4 egg yolks, well beaten	1 tbsp lemon juice

Place in a saucepan the butter and flour and stir over a fire until it bubbles and then stir in the cream slowly, the salt, the peppers, nutmeg and turtle meat. Stir until scalding hot. Remove from fire and stir in the egg yolks. Do not boil again but pour immediately into a tureen containing the lemon juice. Serve hot.

CREAMED TERRAPIN

1 prepared terrapin*	1 c white sauce*
½ c cream	1 c mushrooms, chopped
1 tsp salt	¼ tsp cayenne pepper
1 tsp lemon juice	2 eggs, beaten

Heat sauce and add cream, eggs, seasonings and lemon juice. Cook over boiling water for 5 minutes. Add the meat and mushrooms and cook until thoroughly heated. Serves 6.

TERRAPIN IN CREAM

2 c prepared terrapin*, diced	6 hard boiled eggs
8 tbsp butter	2 c heavy cream
½ tsp salt	white pepper to taste
allspice to taste	nutmeg to taste
½ c sherry	

Sieve the egg yolks and then cream them in the butter. Scald the cream over hot water and add the seasonings and beat in the egg mixture. Add the terrapin and sherry and heat thoroughly but do not boil. Serves 4.

TERRAPIN NEWBERG

1 pt prepared terrapin*	¼ pt + sherry
salt	cayenne pepper
4 egg yolks, beaten	½ pt heavy cream
1 oz butter	

Put the terrapin in a saucepan and reduce the broth almost completely and then add a little sherry. Season with salt and cayenne pepper and thicken with the egg yolks diluted with the cream. Stir on the fire without boiling and add the butter. Before serving add the ¼ pint of sherry and adjust the seasoning. Serve in a chafing dish with toast on the side.

TERRAPIN, INDIAN STYLE

As for terrapin Newberg only add a tbsp of curry powder diluted with a little water and garnished with cooked rice.

BOOKBINDERS TURTLE SOUP

2 prepared terrapins*	2 tbsp butter
2 tbsp plain flour	celery salt to taste
pepper to taste	1 qt boiling water
1 tsp parsley, chopped	sherry
terrappin eggs (if any)	

Put the meat and the eggs (if any) into boiling water. Add chopped parsley, pepper and celery salt to taste. Boil for 20 minutes. Remove a cup of the stock and place it in the freezer. Take a frying pan and melt the butter and add flour until smooth and creamy. Add $\frac{1}{4}$ cup of chilled turtle stock from the freezer. Never use hot turtle stock or it will make the mixture lumpy. Put on the stove over a medium heat and stir and let cook until the mixture thickens. Add enough turtle stock until the mixture is about as thin as half and half cream and milk, no thicker. It is better to have the sauce too thin than too thick. Cut up the terrapin meat into small pieces and add with the eggs. Season with celery salt and pepper again if necessary. Serve with sherry.

SNAPPER SOUP MORE OR LESS LIKE BOOKBINDERS

4 c turtle meat, cooked with skin	salt and pepper to taste
4 tbsp butter	1 2½-3 lbs veal shank
3 c onions, chopped	2 c carrots, chopped
1 c celery, chopped	½ tsp thyme, dried
½ tsp marjoram, dried	3 cloves, whole
1 bay leaf	1 c plain flour
1 qt canned tomatoes	4 qts turtle stock
tabasco sauce to taste	2-6 cloves, crushed
2 hard boiled eggs, chopped	3 lemon slices, seeded
sherry	

Preheat the oven to 350°F. On top of the stove heat the butter in a small heavy roasting pan. Sprinkle the veal shank with salt and pepper and add. Cook the shank turning to brown it lightly all over. Scatter the onions, carrots, celery, thyme, marjoram, whole cloves and bay leaf around the shank. Cook about 5 minutes, occasionally turning the shank and stirring the vegetables. Place the pan in the oven and roast for 30 minutes, stirring occasionally to prevent sticking. Sprinkle the vegetables with the flour and stir until well coated. Bake 30 minutes longer. Scrape all this into a large soup kettle and add the tomatoes and turtle stock, stirring constantly. Bring to a boil and simmer about 2 hours, stirring frequently to prevent sticking or burning. Add the turtle, crushed cloves, tabasco sauce and lemon slices. Simmer about 15 minutes longer. Add salt and pepper. Stir in the eggs. Serve with sherry on the side. Makes about 1 gallon.

MOCK TURTLE SOUP

½ lb beef, boneless	3 tbsp scallions, chopped
½ lb lean pork, boneless	4 hard boiled eggs, chopped
1 lb chicken, boneless	2-3 c sherry
1 c onions, ground	¼ c roux, brown*
salt and pepper to taste	2 lemons, seeded and chopped

Boil all meats together until tender and cut into small pieces. Fry onions in the roux for 3 minutes. Add the broth and meats and remaining ingredients, except sherry, and let cook ½ hour. Just before serving add the sherry.

MOCK TURTLE SOUP 2

1 calf's head	2 qts + water
6 cloves	2 onions, whole
2 carrots, peeled	handful celery tops
12 peppercorns	1 lge leek
salt	3 sprigs parsley
½ c plain flour	¼ c butter
1 c stewed tomatoes, drained	2 c brown stock*
juice ½ lemon	1 c veal stock
cognac or madeira	

Have the butcher cut, clean, and bone a calf's head. Soak in cold water to cover for about 2 hours and drain well. Boil for 30 minutes the 2 quarts water, onions studded with 3 cloves each, celery, carrots, leek, peppercorns, parsley and salt to taste. Simmer the head and the bones in this mixture 2 hours or until the meat is tender. Remove the head to a platter. Boil the stock rapidly until reduced to 1 quart and then strain. Melt butter and add flour and stir over low heat until lightly browned. Add brown stock and bring mixture to a boil, stirring constantly. Add strained court bouillon and tomatoes, cup of diced veal meat and then lemon juice. Heat well and then at last add the cognac or madeira.

MOCK TURTLE SOUP 3

1 calf's head	1 slice fat ham
1 bu parsley, chopped	1 sprig thyme, chopped
2 leeks, chopped	6 cloves, whole
1 tsp black pepper	3 ozs + 1 tbsp butter
1 pt madeira	1 lemon, sliced thin, seeded
cayenne pepper to taste	salt to taste
1 sprig parsley, minced	1 tbsp wheat flour
water	1 egg, well-beaten

Clean and wash a calf's head and split in two saving the brains. Boil the head in plenty of water until tender. Put the ham, parsley, thyme, leeks, cloves, black pepper and the 2 ounces of butter into a stew pan. Fry to a nice brown. Then add the water the head was boiled in and cut the meat from the head and the ham into small pieces and add to the soup. Add the madeira and lemon along with cayenne pepper and salt to taste. Simmer gently for 2 hours. Make a forcemeat of the brains by putting them in a stew pot and pour hot water over them and set over the fire for a few minutes. Remove and chop them fine. With the sprig of parsley, salt and pepper to taste, wheat flour, 1/2 tsp butter and egg make into small balls. Drop them in the soup 15 minutes before it is time to take off the fire. In making the balls a little more flour may be necessary. Skim the soup clear and serve. The brain balls may be left out if desired.

MOCK TURTLE SOUP 4

2 lbs boned chicken breasts	2 qts veal stock
2 tbsp oil	2 sprigs basil, chopped
1 tbsp plain flour	2 sprigs rosemary, chopped
1 c celery, minced	salt and pepper to taste
1 c onions, minced	1/2 lemon, sliced thin, seeded
2 tbsp tomato paste	1 c sherry
1/2 c scallions, minced	1/4 c basil, minced
2 cloves garlic, minced	dash tabasco sauce
2 hard boiled eggs, sliced	

Cut the chicken into bite size pieces and lightly brown in hot oil. Remove to a warm plate. Add the flour and cook until it turns brown and then add the celery and onions. Sauté until soft and then add the tomato paste, scallions and garlic. Cook for a few minutes stirring constantly so the mixture does not burn. Return the chicken to the pot and add the veal stock, salt, pepper and lemon slices. Simmer for about 1/2 hour, stirring occasionally. When ready to serve remove the lemon slices and add sherry, basil and tabasco sauce and allow to simmer 5 minutes longer and then serve in warm soup bowls. Garnish with egg slices. Serves 6.

MOCK TURTLE SOUP 5

1 lb stew meat	1 sm chicken
1 lb sausage, loose	2 c ham, chopped
½ lb salt meat	2 lge onions, chopped
3 ribs celery, diced	4 cloves garlic, diced
1 8 oz can mushrooms	1 10 oz can Ro-Tel Tomatoes
2 14½ oz cans stewed tomatoes	1 tbsp tabasco sauce
1 tbsp Accent	¼ tsp allspice
salt and pepper to taste	¼ tsp marjoram
2½ gals water	¼ tsp basil
½ c scallions, chopped	¼ tsp thyme
¼ lb spaghetti, broken into pieces	¼ tsp rosemary

Clean, cut and season stew meat and chicken with salt, lemon, pepper and Accent and cut salt meat into small dice and break up the sausage meat. Place meats and all ingredients except scallions, parsley, spaghetti and ham into a large soup pot. Bring to a boil and simmer for 1-1½ hours. Add the remaining ingredients during the last 15 minutes of cooking. Serves 14-16.

DELUXE MOCK TURTLE SOUP

2 cans condensed mock turtle soup	½ c sherry
1½ cans water	1 hard boiled egg, sliced
parsley, chopped	

Simmer the soup and water for 15 minutes and put through a strainer. Add sherry and serve with a slice of boiled egg and a topping of parsley. Serves 4.

MOCK TURTLE SOUP FAMILY STYLE

1 c red kidney beans	1 med onion, chopped
grated peel of 1 lemon	sprinkle of cayenne pepper
water	1 clove garlic, crushed
salt	2 hard boiled eggs, chopped
1 tbsp butter	1 tbsp plain flour
dash of tabasco sauce	1 c sherry

Soak beans overnight in cold water. Drain and cook, covered, in large amount of boiling water 2-3 hours until tender. Drain and measure water. There should be 3 pints. If too much, reduce by boiling. If not enough add boiling water to make up quantity. Mash beans through a sieve. Brown onion, garlic and flour in butter. Gradually stir in water and add beans and grated lemon peel and season quite highly. Simmer gently 1 hour. Add sherry and eggs just before serving. Serves 6.

MOCK CREOLE TURTLE SOUP

1 stick butter	1 lemon, chopped fine
½ c plain flour	1 tbsp parsley, chopped, fresh
2 lbs lean beef stew meat	1 tsp thyme leaf, dried
½ c tasso*, minced	1½ qts beef stock
1½ c onion, chopped	1 tsp white pepper
¾ c celery, chopped	1¼ tsp cayenne pepper
½ c carrot, minced	3 bay leaves
3 cloves garlic, minced	3 hard boiled eggs, chopped
1½ c tomatoes, seeded, chopped, peeled	scallion, chopped
2 tsp tomato paste	1 tbsp worcestershire sauce
tabasco sauce (optional)	

Cut beef into ½ inch cubes. Heat the butter in a heavy saucepan and brown the beef and remove. Add the flour and cook while stirring until roux* is medium brown. Add the onions, celery, carrots and garlic and cook for 5 minutes until soft. Add the meat and all remaining ingredients except eggs and shallots. Stir to blend and simmer until the meat is very tender in about 1½ hours and add a little water if needed during cooking. Taste for salt and pepper. If desired add tabasco sauce. Add the eggs and cook for 5 minutes. Garnish with the shallots. Serves 8-10.

SOUPE FAUSSE TORTUE

2 calf's feet, split	1 lb veal shank
2-2½ lbs beef shank, 2 in pieces	2 tbsp butter
1 onion	2 carrots, sliced
¼ c water	4 qts broth or water
2 whole cloves	½ tsp peppercorns
1 bay leaf	1 tbsp plain flour
¼ c tomato, pureed	1 shallot, minced
1 sprig thyme	1 sprig sage
1 sprig savory	1 sprig rosemary
1 sprig basil	1 sprig marjoram
½ c madeira	¾ c mushrooms, sliced, sautéed in butter
cayenne pepper to taste	6 hard boiled egg yolks, chopped

Melt half the butter in a large heavy saucepan and add the onion, carrot, veal and beef shanks and the calf's feet (which have been blanched in boiling water for 10 minutes and rinsed). Add the ¼ cup of water and cover and cook over a low heat until the water has completely evaporated and the meats are lightly colored, about 30-40 minutes. Pour in the broth or water and add the cloves, peppercorns and bay leaf. Bring to a boil and put the lid on slightly ajar and cook the meats very slowly until they are tender in about 3 hours. Take out the calf's feet, bone them and put their meat on a plate with a weight on top to press as it cools. Strain and degrease the broth, discarding the shanks. In a large saucepan melt the remaining butter and stir in the flour and add the broth and the pureed tomato. Simmer over very low heat about 30 minutes removing the skin as it forms on the surface of the soup. Put the shallots and herbs in a small pan with the madeira and simmer, covered, for 5 minutes. Cut the meat from the calf's feet into small dice and put it into a saucepan. Strain in the madeira and herb infusion and add the mushrooms and cover to keep the meat warm. Remove any traces of fat from the soup and season with cayenne pepper. Pour the soup through a strainer into a warmed tureen, add the herb infusion with the meat and mushrooms and serve the soup garnished with the chopped egg yolks.

MOCK COOTER* SOUP

3 lbs lean beef	1 pt sweet milk
1 tbsp plain flour	½ tsp mace
salt and pepper to taste	½ tsp dry mustard
1½ qts water	¼ lb butter
½ pt cream	2 hard boiled eggs, cut up

Boil meat and water until 1 quart of liquid remains. Add the milk and butter. Remove the meat and allow to cool and return to stock. Let it cook down a little more. Add the flour dissolved in the cream and add the seasonings.

LOUISIANA MOCK TURTLE SOUP

2 lbs beef brisket, cubed	2 tbsp peanut oil
2 onions, sliced	½ c plain flour
1 16 oz cans whole tomatoes	2 qts water
3 bay leaves	6 whole cloves
¼ tsp thyme	salt and pepper to taste
1 c sherry	3 hard boiled eggs, sliced
1 lemon, sliced thin, seeded	

Brown the meat in peanut oil. Add the onions and cook until tender. Remove the meat and onions and add the flour and make a dark roux*. Add meat and onions, stir in tomatoes, water, spices, salt and pepper. Simmer for 3 hours. Remove the bay leaves and cloves. Before serving add sherry and garnish with egg and lemon slices. Serves 8.

KOSHER MOCK TURTLE SOUP

1½ lbs red snapper fillets	8 tbsp sherry
1 rib celery, chopped	1 tbsp worcestershire sauce
2 shallots, chopped	1 lemon, sliced thin, seeded
1 onion, minced	1 sprig parsley, chopped
3 cloves garlic, chopped	1 hard boiled egg, grated
1½ sticks pavera margarine*	2 cloves garlic minced
3 tbsp plain flour	1 8 oz can stewed tomatoes
salt and pepper to taste	water

Place whole red snapper in salted water and boil until tender. Set aside to cool and then cut into bite size pieces. Continue cooking the broth and skimming off the fat when necessary. Remove from heat and add celery, shallots, chopped garlic and parsley. Make a roux* with the flour and margarine and then add the onion, tomatoes, minced garlic, worcestershire sauce, salt and pepper to taste. Combine both and cook 15 minutes. Add the fish, sherry and egg at the last minute.

BAIGAN SOUP (MOCK TURTLE SOUP)

2 lge eggplants	1 qt milk
3 c beef broth	2 tbsp plain flour
2 tbsp water	1 tbsp anchovy paste
2 tbsp butter	½ tsp salt
¼ tsp black pepper, freshly ground	3 tbsp parsley, chopped

Peel the eggplants and cut into 1 inch cubes. Combine in a saucepan with the milk and broth and bring to a boil. Cook over low heat for 45 minutes or until the eggplant is very soft. Mix the flour and water to a smooth paste and add it to the eggplant mixture, stirring constantly. Cook for 5 minutes, stirring frequently. Puree the mixture in an electric blender or force through a sieve. Add the anchovy paste, butter, salt and pepper. Correct the seasoning if necessary. Heat again but do not allow to boil. Serve sprinkled with the chopped parsley. Serves 8-10.

CANNED TURTLE

turtle	pt or qt jars
water	salt

Dress out the turtle and place in a little water and salt in a pressure cooker and cook until the meat separates from the bones. Remove the bones and place the meat with the broth in sterilized jars, adding water if necessary, and then pressure cook according to your pressure cooker instructions. This can now be stored until needed for some other delicious dish.

CANNED TURTLE SOUP

1 pt turtle or more	potatoes, diced
green beans	carrots, diced
tomatoes	celery, diced
peas	red cabbage, minced
water	seasonings to taste

Combine all ingredients with a little water to cover and simmer until the vegetables are tender. Season to taste.

CANNED TURTLE SOUP 2

1 10½ oz can green turtle soup	1½ tbsp oil
2 tbsp plain flour	1 lge onion, chopped
2 cloves garlic, chopped	2 carrots, grated
1 8 oz can tomato sauce	2 c water
¼ c bell pepper, chopped	2 hard boiled eggs, sliced
1-2 tbsp sherry	dash worcestershire sauce
salt and pepper to taste	

Mix the oil and flour and cook slowly until dark brown. Add onion, garlic and bell pepper and sauté until tender. Add the tomato sauce, carrots and water and cook for 15 minutes, stirring occasionally. Add the can of soup and worcestershire sauce and bring to a boil, lower the heat, and simmer for 20-30 minutes. Season to taste. Add sherry and slices of egg just before serving.

TURTLE SOUP WITH MEATBALLS

2 cans turtle soup	salt and pepper to taste
¼ lb turtle steak, ground	nutmeg, grated
plain flour	2 ozs fine vermicelli

Season the meat with salt, pepper and nutmeg and shape into small balls and roll them in flour. Add them to the soup which has been heated and break in the vermicelli. Cover and simmer for 20 minutes. Serve at once.

TURTLE SOUP WITH MADEIRA

- | | |
|-----------------------------------|---------------------------|
| 1 10 oz can turtle meat | 3 10½ oz cans turtle soup |
| 1 tbsp madeira for each bowl soup | |

Cut the turtle meat into small pieces and add the soup. Simmer about 40 minutes uncovered. Add madeira when serving. Serve with toast. Serves 6.

SOPA ALETUS

- | | |
|---------------------------------------------------|------------------------|
| 1 10 oz can turtle meat | ¼ c oil |
| ½ c onions, chopped | 3-4 c beef stock |
| 1 8 oz can spanish style tomato sauce | 1 clove garlic, minced |
| ¼-½ tsp oregano | ½ tsp black pepper |
| 1 c mixed vegetables, cooked,
canned or frozen | salt to taste |

If canned turtle meat not available use 1-1½ cups of cooked fresh turtle meat. Drain canned turtle meat and reserve the liquid and cut meat into bite size pieces. If using fresh or frozen turtle simmer until tender in salted water and then cut into bite size pieces and reserve the broth. In a soup pot heat the oil and add onions and cook until soft and yellow. Add the beef stock, tomato sauce and the reserved turtle broth. When the soup is simmering add the garlic, oregano, turtle meat, pepper, and vegetables and simmer for about 30 minutes. Add salt to taste if needed. Serves 6 as an opener or 2-3 as a main course.

PENDENNIS TURTLE SOUP

- | | |
|-----------------------------|-----------------------------|
| 1 10 oz can turtle meat | 2 tbsp butter |
| 1½-2 lbs veal or beef bones | 2 med carrots, sliced |
| 2 med onions, sliced | 3 tbsp plain flour |
| 2 qts water | 2 tsp salt |
| 1 no. 1 can tomato puree | 3-4 cloves, whole |
| ¼ tsp thyme, crushed | ½ tsp black pepper |
| ½ c sherry | 1 thin slice lemon |
| 1 slice grapefruit, thin | 2 hard boiled eggs, chopped |

Melt the butter carefully in a heavy kettle and add the bones and brown slowly. Add the carrots and onions to the bones and brown. Stir in the flour and brown. Do not let it burn. Add the water and salt and simmer slowly for 2½ hours. Cool this stock slightly and strain. To the strained stock add the tomato puree, cloves and thyme and stir well. Simmer for about 3 minutes. Add the turtle meat which has been diced and its stock and simmer until thoroughly heated. Add additional salt if needed and pepper. Just before serving remove the cloves and add the sherry. Cut the slices of lemon and grapefruit into 6-8 small pieces. Ladle soup into cups and garnish each with a piece of lemon and grapefruit and eggs. Serves 8. (If fresh turtle is used cover with water and add 1 tsp salt for each pound of meat and simmer for 2 hours. Remove meat from bones and dice.)

IRISH TURTLE SOUP

3-4 c irish clear soup or 2 10½- oz cans condensed beef consomme diluted with 2 cans water	1 10 oz can turtle meat salt to taste ¼ c light rum or irish whiskey
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Dice the turtle meat into bite size pieces and add to the clear soup (or consomme) along with its broth in a kettle and heat to simmering. Add additional salt if needed. Just before serving stir in the rum or whiskey. When the soup simmers again pour into bouillon cups and serve. Serves 6.

IRISH CLEAR SOUP

3-4 lbs beef shank	veal bones
4 qts water	2 lge onions, halved
2 carrots, whole, unscraped	2 ribs celery and leaves
1 leek, whole	6 cloves, whole
6 peppercorns, whole	1 bay leaf
1 sprig parsley	1 tbsp salt
¼ tsp thyme, crushed	2 egg whites
¼ c irish whiskey	

Combine the beef and veal bones with the water in a large kettle and bring to a boil. Skim off any scum that forms. Turn heat down to a simmer. Add the vegetable along with the cloves, peppercorns, bay leaf, parsley, salt and thyme. Simmer slowly for 5-6 hours, skimming occasionally if needed. Cool slightly. Wet a piece of muslin or cheesecloth and place it in a wire sieve. Strain the stock through the sieve. Chill until the fat hardens on top and remove it. Clarify the stock by bringing to a boil and beat in the egg whites with a wire whip. Turn the heat down and simmer for about 30 minutes. Strain it again through the cloth and sieve. To serve add the irish whiskey.

PURE CLEAR GREEN TURTLE SOUP

1 10½ oz can clear green turtle soup	salt and pepper
1 qt soup stock, well seasoned	

To the soup stock add the can of turtle soup and season. Simmer for 15 minutes.

SOUP STOCK

To make a soup stock simmer in water for an hour or more any kind of meat and bones along with any combination of several of the following: onion, leek, turnip, carrot, celery, thyme, bay leaf, sage, clove and pepper. Strain.

TURTLE (CANNED) WITH WHITE SAUCE

1 10 oz can turtle meat, diced	2 c white sauce*, thick
½ c mushrooms, chopped	butter
½ c sherry	toast
parsley, minced	

Sauté mushrooms in a little butter and add to the white sauce. Add the sherry and the turtle meat, drained and mix together and heat through. Serve on toast and sprinkle with parsley.

A TASTE OF TURTLE

1 10½ oz can clear turtle soup	¾ c water
1 tbsp unflavored gelatin	½ c yogurt curd cheese or cream cheese
¾ c unflavored yogurt	1 tsp garlic salt
¼ tsp curry, powdered	½ tsp tabasco sauce
1¼ lb jar lumpfish roe (garnish)	cucumber, sliced thin (garnish)
lemon slices (garnish)	

Place the water in a small saucepan and add the gelatin. When it has swollen, heat the mixture to dissolve the gelatin. Combine with the remaining ingredients and puree quickly in a blender or whisk until smooth. Divide in 6 small bowls and chill until set. Just before serving top each with a spoonful of lumpfish roe or thin slices of cucumber or lemon. Serves 6.

YOGURT CURD CHEESE

4½ c whole milk yogurt, unflavored

Line a large colander with cheesecloth and set over a bowl. Beat the yogurt and pour it into the lined colander. Gather up the corners and tie them together. Hang the bag of curds over a bowl for about 4 hours. Longer draining makes a drier, thicker cheese. Refrigerate the cheese and use within 3-4 days. Makes 1½ cups.

TURTLE SOUP A LA MICROWAVE

4 lbs turtle meat	6 hard boiled eggs, sliced
1 c onions, chopped	1 c oil
¼ c parsley	¼ c scallions, chopped
2 tsp lemon juice	1 c plain flour
2 tsp salt	½ tsp pepper
2 ozs sherry	1½ gal water
1 clove garlic, chopped	2 tbsp tomato paste
½ c celery, chopped	4 slices lemon

On stove top slowly boil turtle garlic and lemon juice in water for about 2 hours. In a 4 quart glass casserole in microwave, cook roux with flour and oil until golden brown (about 13 minutes), stir in onions and celery and sauté 5 minutes. Stir in tomato paste, scallions and parsley. Cook on high 6 minutes. Add stock, meat, lemon and seasonings. Cover. Cook on high 10 minutes, medium speed 30 minutes. Serve with sherry and sliced eggs.

MICROWAVED TURTLE SOUP

1 lb turtle meat, diced	1 c unsalted butter
¾ c plain flour	4 ribs celery, minced
2 med onions, minced	1½ tsp garlic, minced
3 bay leaves	1 tsp oregano
½ tsp thyme	½ tsp black pepper, freshly ground
1 10¾-can tomato puree	3 10½ oz cans condensed beef broth
½ c lemon juice	5 hard boiled eggs, chopped
1 tbsp parsley, minced	1 tsp sherry/serving

Place ½ cup of butter into a 4 quart batter bowl. Microwave on high 40-60 seconds or until melted. Stir in flour well so that no lumps remain and microwave on high for 6 minutes. Then stir and microwave on high 1-2 minutes or until the mixture is a caramel brown color. Set aside. Put the remaining butter in a 4 quart pot and microwave on high 40-60 seconds. Add the turtle meat, celery, onions, garlic, bay leaves, oregano, thyme and pepper. Stir well. Cover with a lid or plastic wrap. Microwave on high 9-10 minutes, stirring after each 3 minutes. Add the tomato puree, recover, and microwave on high 10 minutes. Add the beef broth, recover, and microwave on high 10 minutes. Add the set-aside flour mixture, stir well, and recover and microwave on high 5 minutes or until thickened and bubbly. Add the lemon juice, eggs and parsley. To serve add the sherry to each soup bowl. Serves 8.

TOUT DE SUITE A LA MICROWAVE TURTLE SOUP

3-4 lbs turtle meat	2 qts hot water
1 tsp + 1 tbsp salt	1 tsp black pepper
1 onion, sliced	3 cloves, whole, stuck into 1 garlic pod
4 bay leaves	6 hard boiled egg yolks
3 slices lemon	⅔ c oil
⅔ c flour	2 c onions, minced
1 c celery, minced	4 cloves garlic, minced
1 bu scallions, chopped	¼ c parsley, chopped
1 28 oz can tomatoes, chopped	1 6 oz can tomato paste
1 qt turtle stock	4 tbsp worcestershire sauce
1 tsp cayenne pepper	

Place the turtle meat in 1 quart of the water and add 1 tsp of salt and pepper, sliced onion, cloves in garlic pod, bay leaves and 1 slice of lemon. Cover and microwave on high 30 minutes or until the meat is tender. Remove the meat from the bones and mince. Strain the stock and reserve. (This could be done ahead of time and refrigerated.) Mix the oil and flour in a 4 cup measure and cook on high 6-7 minutes. Stir. Add the minced onion, celery, scallions and parsley and cook on high 5 minutes. Stir once while cooking. Now pour into a larger 4-5 quart dish. Add the tomatoes, drained, and paste to this mixture and cook on high 10 minutes. Add the turtle meat, turtle stock, tomato liquid, worcestershire sauce, salt and cayenne pepper and cover with wax paper. Cook on high 30 minutes stirring once. Add the remaining water and lemon and cover and cook on high 30 minutes. Sieve the egg yolks. After serving the soup, place 1 heaping tbsp of yolk in each bowl.

LAC DES ALLEMANDS TURTLE SOUP**Stock**

7 lbs turtle meat, bone in	2 gals cold water
3 lemons, quartered	1 bu scallions, 2 inch pieces
2 med garlic, peeled	1 med yellow onion, quartered

Roux

1 c cottonseed oil	2 c all-purpose flour
3 med yellow onions, chopped	1 bu parsley, chopped
2 bu scallions, sliced	4 ribs celery, chopped
2 qts boiling water	3 10 oz cans beef consomme
3 16 oz cans diced tomatoes	3 16 oz cans tomato sauce
3 tbsp salt	2 tsp cayenne pepper
½ tsp white pepper	½ c dry sherry
4 hard boiled eggs, chopped	garlic, onion, and reserved stock

Combine all stock ingredients in a 16 qt pot and cover. Bring to a boil and then turn heat to medium and simmer until turtle becomes tender, approximately 1½ hours. Strain ingredients and set aside reserving the stock. Bone the turtle and chop into coarse pieces. Save the garlic and onion pieces. Discard the remainder. In a heavy skillet heat the oil over medium heat and add the flour and stirring constantly and cook until the roux becomes a dark brown. Add the chopped seasonings except for the parsley and cook until tender, about 15 minutes. Remove the roux to a 16 qt pot and on medium, add the water carefully and stir well and simmer for 20 minutes. Add the reserved stock, consomme, diced tomatoes and tomato sauce and simmer an additional 15 minutes. Add the turtle meat, eggs, salt, cayenne pepper, reserved garlic and onion pieces and stir well. Turn heat to low and simmer 20 minutes. Just before serving add the parsley and sherry and correct for seasoning. Yields 3½-4 gallons.

CLAUDE'S TURTLE ON THE BAYOU

4 lb turtle meat, cubed	6 cloves garlic, chopped
1 tbsp Tony's Creole Seasoning*	1 c onions, chopped
¼ c water	cooked rice

Soak a clay simmer pot in cold tap water for 10 minutes. In the bottom of the pot combine all the ingredients and cover with the soaked lid. Microwave on high for 10 minutes. Stir and again cover and microwave on 50% for 40-45 minutes or until meat is tender. Let stand 5 minutes before serving. Serve meat and gravy over rice.

TURTLE SOUP A LA CHACHERE

3 lbs turtle meat	2 qts water
½ c plain flour	½ c oil
2 c onions, chopped	1 c celery, chopped
1 c bell pepper, chopped	6 cloves garlic, chopped
3 tbsp whole allspice	2 lemons, thin sliced, seeded
4 tbsp worcestershire sauce	1½ tbsp Tony's Creole Seasoning*
parsley, minced	4 hard boiled eggs, sliced
1 tbsp sherry/serving	

In a 5 quart casserole combine the turtle meat and water and cover with a plastic lid or plastic wrap. Microwave on high for 20 minutes and then on 50% for 40-45 minutes or until the meat is tender. Set aside. In a 4 cup glass measure combine the oil and flour mixing well. Microwave on high for 6 minutes or until as dark as desired. Stir when there is 2 minutes left and at 1 minute and 30 seconds. Add onions, celery, bell pepper and garlic mixing well and microwave on high for 5-6 minutes or until vegetables are soft. Remove the turtle from the stock and strain the stock and return to the 5 quart casserole. Remove the bones from the heat and dice and return to the stock. Tie the allspice in a cloth bag and add to the stock along with lemon slices, Tony's Creole Seasoning and worcestershire sauce. Cover and microwave on high for 10 minutes and then on 50% for 30-35 minutes. Remove the bag of allspice. Add sherry with each serving and garnish with the eggs and parsley.

MICROWAVE TURTLE STEW

3 lb turtle meat, cubed	2 qts water
3 tbsp oil	3 tbsp plain flour
2 c onions, chopped	1 c bell pepper, chopped
½ c celery, chopped	2 cloves garlic, chopped
1 c scallions, chopped	2 16 oz cans tomatoes, chopped
1 6 oz can tomato paste	1 c sherry
2 tbsp Tony's Creole Seasoning*	4 bay leaves
8 whole cloves	½ tsp allspice, ground
1 tbsp sugar	6 hard boiled eggs
½ c butter	1 lemon, sliced, seeded

In a 5 quart casserole combine the turtle and water and cover and microwave on high for 20 minutes and then on 50% for 40-45 minutes or until the meat is tender. Set aside. In a 4 cup glass measure combine the flour and oil and mix well and microwave on high for 5 minutes, stirring occasionally, or until as dark as desired. Add the onions, bell pepper, celery and garlic mixing well. Microwave on high for 5-6 minutes or until vegetables are soft but not brown. Remove the turtle meat from the stock and strain and return to casserole. Remove bones, if any, from the turtle and return to the stock. Add the flour mixture, scallions, tomatoes, drained, tomato paste, sherry, Tony's Creole Seasoning, bay leaves, cloves, allspice and sugar. Cover and microwave on high for 10 minutes. Mash egg yolks, chop the whites, and add to the stew. Cover and microwave on 50% for 40-45 minutes. Add lemon slices and butter and cover and let stand for 10 minutes before serving.

MCJUNKINS TURTLE SAUCE PIQUANT

1 lb turtle meat, cubed	1 c onions, chopped
½ c bell pepper, chopped	½ c celery, chopped
2 cloves garlic, chopped	1 4 oz can mushrooms, chopped
1 5½ oz can mushroom steak sauce	1 10 oz can Ro-Tel Tomatoes
2 tbsp worcestershire sauce	1 tbsp Tony's Creole Seasoning*
1 cayenne pepper, chopped	½ c scallion tops, chopped
¼ c parsley, chopped	½ c water

Soak a clay simmer pot in cold tap water for ten minutes. Combine all ingredients in the pot, cover, and microwave on high for 10 minutes. Stir and again cover and microwave on 50% for 35-40 minutes. Let stand 5 minutes before serving.

DRIED TURTLE SOUP

½ dried turtle	3 qts strong stock
½ tsp sweet basil	1 wine glass sherry
juice of ½ lemon	salt and pepper to taste

Soak the dried turtle in cold water overnight. Put it into a pan and cover with fresh cold water and bring to boil slowly and simmer for 8 hours. Strain and cut into pieces about 1½ inches square. Add these pieces to the stock and simmer until the turtle is quite tender. Five minutes before serving add the basil, sherry and lemon juice.

NANIE'S TURTLE SOUP

6 lbs turtle meat	12 potatoes, diced
oil	3 scallions, chopped
salt and pepper to taste	lemon, sliced
3 onions, chopped (optional)	hard boiled eggs, sliced
sherry (optional)	tabasco sauce
2 c roux*	12 qts water
few bay leaves	

Fry turtle meat in a little oil. When fried set it aside. Sauté onion (if using). Add water to roux a little at a time and keep smooth. Add onions (if using), salt, pepper, tabasco sauce and bay leaves. Simmer until meat is tender. Add potatoes and cook until potatoes are done. Just before removing from fire, add the scallions. Serve with sliced eggs and lemons, lightly squeezing lemons in soup. Add sherry if desired.

ERNIE'S TURTLE SOUP

20 lbs turtle meat, boneless	2 tsp granulated garlic
2 c plain flour	17½ qts water
10 sprigs parsley, chopped	10 c tomato sauce
4 cayenne peppers, whole	hard boiled eggs, sliced
5 c bell peppers, chopped	hand full of bay leaves
4 ozs worcestershire sauce	12 lemons, sliced, seeded
2 bu scallions, chopped	2 tbsp sweet basil
5 8 oz cans mushrooms, stems and pieces, drained	20 lge onions, chopped
10 c celery, chopped	2 c oil
sherry (optional)	salt and pepper to taste

Prepare turtle meat. (If with bones boil in measured water until cooked. Bone turtle and reserve stock. Measure. Use stock in place of some water.) Season with salt and pepper and fry in oil until brown. Remove from oil and add the flour and brown slowly until golden. Add onions, celery, bell peppers and mushrooms to flour mixture and sauté until tender. Return the turtle meat to the pot and add the tomato sauce, garlic, and 5 pints water and cook about 4 hours. Add lemon, bay leaves, sweet basil, reserved mushroom liquid, and 15 quarts water and simmer for 5 hours or until soup has reduced to desired thickness. Add worcestershire sauce, parsley, scallions and season to taste and simmer 15 minutes longer. Turn off heat and when oil floats to surface skim off and discard. Serve with slices of hard boiled eggs in soup plates and add ½-1 oz sherry (optional).

SCHEMSEL'S TURTLE SOUP

6 lbs or more turtle meat	salt and pepper to taste
2 onions, halved	3-4 sprigs parsley
1 rib celery, chopped	1 c pickling spices
4 carrots, minced	½ sm head cabbage, finely diced
1 11 oz can whole kernel corn	1 15 oz can sm sweet peas
1 16 oz can green beans, diced fine	1 16 oz can yellow beans, diced fine
1 qt tomato juice	1 qt tomatoes, chopped fine
6 lemons, rind grated, juiced	6 hard boiled eggs, diced fine
1 c plain flour	water
1 lge potato, diced fine	

Cover with water the turtle (also shells, if available), onions, celery leaves, parsley, spices (placed in a bag), and seasonings. Boil until the meat is tender and then remove the meat and shell and cool. Reserve the stock. Take the meat off the bones and on the shell and grind or dice it. Strain the stock and add enough water to make 2 gallons. Boil the carrots, cabbage, celery and potato in the stock for 15 minutes. Add the corn, peas, beans, tomatoes, tomato juice and the lemon juice and rind. Simmer and season to taste. Now add the eggs. Brown flour in a skillet over low heat until it is chocolate colored being careful not to burn it. Cool and add enough cold water to make a thin paste. Add to the soup mixture. Add the turtle meat and stir to prevent sticking, adjust seasoning, and simmer for 30 minutes. Makes about 4 gallons.

LADY CURZON SUPPE

2 11 oz cans clear turtle soup	2 tbsp heavy cream
2 tbsp parmesan cheese, grated	¼ tsp curry powder
1 tbsp brandy	2 tbsp mushrooms, minced
1 egg yolk	

Heat soup to boiling and add mushrooms to broth and simmer 1 minute. Blend the egg yolk with cream and curry powder. Add a little hot soup to mixture and then combine. Heat, stirring constantly, until soup is consistency of cream. Stir in brandy. Pour into heat proof individual casseroles and sprinkle cheese over the top and then place under broiler until top is lightly browned. Serves 4.

CONSOMME LADY CURZON

1 16 oz can turtle soup	½ tsp curry powder
juice of ¼ lemon	pinch nutmeg
2 egg yolks	1 oz heavy cream
3 ozs butter	salt
white pepper, freshly ground	

Open the can of soup and chop the turtle meat into small pieces. Separate the butter into 3 pieces and measure the curry powder into 3. Pour the soup and meat into a pan and simmer a few minutes. Into the top of a double boiler heated over simmering water place the lemon juice, salt and white pepper. Gradually beat in the egg yolks and cubes of butter, stirring constantly. Gradually, whisk in the curry and nutmeg and continue beating. Slowly beat in the cream. The sauce will now thicken fast so lower the heat under the boiler. If the sauce should curdle add an ice cube to it and whip away from heat until it becomes smooth again. Pour hot soup into soup cups and top with the thick cream sauce. Serve at once. Serves 2.

SNAPPER TURTLE SOUP

snapping turtle meat	¼ tsp nutmeg
1 c boiled potatoes, mashed	4 tbsp butter
2 qts water	celery salt
½ c milk	sherry
2 tbsp parsley, chopped	pepper
4 tbsp canned pimento	turtle eggs (if any)

Place the meat and eggs (if any) of a medium size turtle in a large pot over medium heat. Add water, parsley, nutmeg, celery, and salt and pepper to taste. Boil for 30 minutes or until the meat is tender. Add potatoes, milk, pimentos and butter. Warm and serve at once. Serve with sherry.

SNAPPING TURTLE SOUP

turtle meat, diced	potatoes, diced
bacon drippings	onions, diced
carrots, diced	beef gravy base
1 bay leaf	water
salt and pepper to taste	

Brown the meat in the bacon drippings and then place in a dutch oven with the vegetables, beef gravy base and bay leaf and add enough water to cover. Simmer at a low heat for several hours or until meat is tender. Season to taste.

SNAPPING TURTLE SOUP 2

1 10-12 lb snapper	2 c cabbage, ground
16 + tsp salt	2 c carrots, ground
½ c celery, ground	1 c onions, ground
5 c potatoes, ground	1 lb tomatoes, canned
2 bay leaves	1 tsp cloves, ground
2 tsp cinnamon, ground	worcestershire sauce
water	

Dress the turtle and wash thoroughly in salted water. Place the meat and a small piece of yellow fat in just enough water with 6 tsp salt to cover and cook until it can be picked from the bones. Pass the meat through a food chopper using the medium blade. Return the meat to the broth and grind the vegetables to make the required quantities after grinding. Place the vegetables in a large soup pot and add the bay leaves, remaining salt, cloves and cinnamon and cover with water. Simmer for 3-4 hours until the vegetables have reduced to a good stock. Now add the turtle and broth with a large shot of worcestershire sauce. Cook for another hour depending on how thick you like it. Makes about 3 gallons.

SNAPPING TURTLE SOUP 3

1 10 lb snapper, dressed	3½ lbs veal knuckles*
1 c chicken fat or butter	3 onions, chopped
2 ribs celery, chopped	2 carrots, diced
½ tsp thyme	3 cloves, whole
½ tsp marjoram	1 bay leaf
salt and black pepper to taste	1 c plain flour
3 qts beef broth	2 c whole tomatoes, drained
1 c sherry	dash tabasco sauce
3 slices lemon, seeded	1 hard boiled egg, chopped

After dressing the turtle put the meat, skin, bones, shells, veal knuckles which have been cracked into small pieces, into a dutch oven and then add the chicken fat (or butter), onions, celery, carrots, thyme, marjoram, cloves, bay leaf, salt and pepper. Bake in a hot oven (400°F) until it is brown. Remove from the oven and add the flour and mix well. Return to the oven and bake for 30 minutes more. Then place the browned mixture in a large soup kettle and add the beef broth and tomatoes and simmer slowly for 2 hours. Strain it. Remove the bones from the turtle meat and cut into small pieces. Add it back to the strained broth with the sherry, tabasco sauce and lemon slices and simmer for 10 minutes. Correct the seasonings and add the egg. Serve immediately.

PRUDHOMME'S TURTLE SOUP**Seasoning Mix**

5 bay leaves	1½ tsp onion powder
1 tbsp salt	1½ tsp dried thyme leaves
2 tsp white pepper	1 tsp dry mustard
1¾ tsp garlic powder	1 tsp black pepper
1¾ tsp Cayenne pepper, ground	1 tsp dried sweet basil leaves
½ tsp cumin, ground	
3 lbs turtle meat, boneless	¾ c plain flour
4 tbsp unsalted butter	1 tsp garlic, minced
4 tbsp margarine	11 c rich turtle or beef stock
½ lb spinach, finely chopped	1 c parsley, minced
2 c onions, finely chopped	¼ lemon, seeded, minced
1 c celery, finely chopped	6 hard boiled eggs, coarsely chopped
3½ c tomato sauce	½ c sherry + sherry to add when serving

Combine the seasonings mix in a small bowl and set aside. Finely chop the turtle meat. In a large dutch oven or 5½ qt pot melt the butter and margarine over high heat. Add the turtle and cook until browned, about 6-8 minutes, stirring occasionally. Stir in the seasoning mix, spinach, onions, and celery and cook for about 15 minutes stirring occasionally. Add the tomato sauce and cook an additional 10 minutes, stirring often. Add the flour and garlic and mix well. Cook for 5 minutes stirring almost constantly. Add 2 cups of the stock stirring well. Then stir in 7 cups more stock and bring to a boil and stir occasionally for 5 minutes. Reduce heat to a simmer and cook for about 45 minutes, stirring often and scraping the bottom of the pot well. Mix the parsley, lemon and eggs and add to the soup, stirring well. Add the remaining stock and the sherry. Cook 20 minutes more, stirring often. Remove from the heat and discard the bay leaves. Salt to taste. Serves 8-10.

RICH TURTLE OR BEEF STOCK

1½-2 lbs turtle or beef bones and meat scraps	1 med. onion, quartered
1 rib celery, in pieces	1 lge garlic clove, quartered
2 qts cold water	

Add all ingredients in a large saucepan and bring to a boil over high heat, lower the heat and simmer 2-4 hours, adding more water if needed to keep about 1 qt liquid. Strain and discard the solids. To make the stock rich, simmer the liquid until reduced by half.

JUDITH'S TURTLE SOUP

2 c snapping turtle meat, diced	¼ c butter
1-4 yellow onions, sliced thin	1 clove garlic, minced
3 qts chicken or beef stock	cayenne pepper flakes
1 lemon, sliced thin, seeded	parsley, chopped
salt and pepper to taste	1 med onion, diced

Sauté the meat in the butter in a heavy 6-quart pot until browned. Add the sliced onions, garlic, a little cayenne pepper, salt and black pepper to the pot and sauté. Add the stock, cover and simmer for about 1½ hours or until the onions have disappeared and the meat is tender. To serve, sauté the diced onion and add just before serving. Squeeze a little lemon juice and float lemon slices sprinkled with the parsley. (A variation to this soup includes adding flour to the butter and cooking until the flour is slightly brown. Then return the meat and onions to the pot and add 1 quart of whole canned tomatoes and 2 quarts stock. Cover and simmer. Chopped basil, shallots, bell pepper and okra can be added just before serving after vegetables are cooked a little.)

PITTARI'S TURTLE SOUP

2 lbs turtle meat	2-3 cloves garlic, minced
4 qts water	1 6 oz can tomato paste
¼ c oil	¼ c plain flour
2 lge onions, chopped	½ c bell pepper, chopped
½ c celery, chopped	1 tsp whole cloves
1 tsp whole allspice	2 tsp turtle herbs*
1 tbsp worcestershire sauce	lemon juice to taste
1 c sherry	salt and pepper to taste
hard boiled eggs for garnish	

Boil the turtle meat in the water for 1 hour. Drain and reserve the stock and chop the meat into small pieces. Make a dark roux with the oil and flour and then add the onions, celery and bell pepper and cook until softened. Add the tomato paste, garlic and the meat and season well. Add the reserved stock. Tie the cloves and allspice in a cheesecloth bag and drop into the soup. Add the turtle herbs* to taste, worcestershire sauce, and the lemon juice and simmer for 1½ hours. Add the sherry and simmer for another ½ hour. Serve with sliced or chopped hard boiled eggs. Serves 6-8.

QUENELLE TURTLE SOUP

10 ozs turtle meat, boneless
 1 lge carrot, sliced
 1 leek, sliced, white part only
 ½ c madeira
 veal quenelles

3½ qts brown stock*
 1 rib celery, sliced
 1 parsnip, peeled, cut in chunks
 salt to taste

Veal Quenelles

10 ozs veal, ground, chilled
 4 tbsp creme fraiche

3 egg whites
 salt and pepper to taste

Heat the stock in a large saucepan and add the turtle meat and simmer very gently, skimming frequently, for 1 hour. Add the vegetables and simmer for another hour. Strain the broth through several thicknesses of cheesecloth until it is quite clear, discarding the vegetables. Dice the turtle meat. Reserve the turtle meat covered with a little of the broth and store in the refrigerator. Refrigerate the broth overnight. The next day remove any congealed fat from the top of the broth. Gently reheat the broth with the turtle meat. Add the madeira and season with salt if necessary. While the broth is heating, steam the quenelles to warm them. Place 5 quenelles in each soup bowl and ladle broth with the turtle over them. Serves 8.

To make the quenelles place the veal in a food processor and process briefly with the knife blade. With the machine running add the egg whites through the feed tube and process until the mixture is well blended. Add the creme fraiche. Season with salt and pepper. Using 2 tsp dipped in cold water form small oval quenelles and place them so that they do not touch on a platter that has been rinsed in very cold water. Bring a large pot of salted water to a boil and slide the quenelles into the water. Cover the pot and remove from the heat. After 5 minutes remove the quenelles with a slotted spoon and drain on absorbent paper. When the quenelles have cooled, smooth any ragged edges with your fingers and set aside, covered, until ready to be used. Makes 40 small quenelles.

CAJUN TURTLE SOUP

1 lb turtle meat
 1 carrot, chopped
 1 sm bell pepper, chopped
 ½ bu shallots, chopped
 2 tbsp sherry
 1 c plain flour
 2 cloves garlic, minced
 1 tsp cloves, ground
 1 pinch thyme
 ½ lemon rind, shredded

1 med onion, chopped
 ½ rib celery, chopped
 1 cayenne pepper, chopped
 1 hard boiled egg, chopped fine
 ½ lb butter
 1 c tomatoes, crushed
 1 tsp allspice, ground
 1 pinch bay leaf, ground
 4 bay leaves
 salt and pepper to taste

Make a stock by boiling together the meat, carrots, celery and half the onion. When the turtle is cooked remove from the stock and refrigerate and reserve the stock. Take the remaining onion, peppers and shallots and sauté in melted butter until vegetables are a golden brown. Add the flour and sauté to a light brown. Add the remaining spices and tomatoes and strain the stock into the mixture, stirring occasionally, and bring to a boil and then lower heat and let simmer. Chop the turtle meat and egg very fine and add to the mixture and bring to a boil again. When boiling again add the sherry and lemon rind and serve. Serves 6.

CAJUN TURTLE SOUP 2

3 lbs turtle meat	1½ tsp seafood seasoning mix
3 tbsp peanut oil	3 qts water
2 carrots	¼ bu parsley
4 bay leaves	1 rib celery
3 tbsp plain flour	2 med onions, chopped
2 ribs celery, chopped	2 tbsp carrots, minced
¼ c bell pepper, chopped	1 tsp garlic, minced
1 c tomato puree	1 c beef stock or broth
3 tbsp lemon juice	1½ tbsp worcestershire sauce
¼ tsp tabasco sauce	1 tsp basil, dried
¼ tsp thyme, dried	½ tsp black pepper
¼ tsp white pepper	½ tsp garlic powder
1 tsp onion powder	½ c sherry
salt to taste	½ c parsley, minced
2 hard boiled eggs, chopped	

Remove as much meat from the bones as possible and season the meat with the seafood seasoning Mix. In a heavy saucepan heat the oil over a medium heat and fry the turtle meat until it is nicely browned on all sides. While the meat is browning place the bones in a pot with the water, 2 carrots, ½ bunch parsley, 1 bay leaf and the rib of celery and bring to a boil and then reduce the heat to a rolling simmer. When the meat is browned add the flour and brown to a medium-brown roux*, stirring constantly over a medium heat. Add the onions, celery, carrots, bell pepper and garlic and sauté for 5 minutes. Add the puree and blend in. Add the stock or broth and cook this mixture for 30 minutes over a very low heat. Stir often. Chop the turtle meat into small pieces and replace in the mixture. Remove the bones from the fire and strain the liquid. Add to the mixture the strained turtle stock and add the lemon juice, tabasco sauce, worcestershire sauce and the remaining seasonings to it. Reduce heat and simmer for 45 minutes. Then add the sherry and chopped parsley and simmer for another 5 minutes. Adjust seasonings if necessary. Serve hot in individual serving bowls with chopped eggs. Serves 8.

NEBRASKA TURTLE SOUP

To prepare the meat

2-3 lbs turtle meat	½ lb lean pork
½ tsp salt	½ tsp coarsely ground pepper
2 bay leaves	½ tsp cumin
water	

To prepare the soup

3 c turtle and pork, chopped	1 14½ oz can stewed tomatoes
2 med potatoes, diced	4 carrots, sliced
1 tbsp pimento	

Place the meat and above seasonings in a pan and add enough water to cover and simmer until the meat is tender. Remove the meat and chop it fine or dice it. Strain off the liquid and set aside. To make the soup mix all the soup ingredients in a large pan and cover with the reserved stock and simmer until the vegetables are done. Adjust the seasoning to taste.

BRANDYWINE SNAPPER SOUP

3 c turtle meat	dash ground cloves
1 bay leaf	dash garlic powder
3 beef bouillon cubes	dash allspice
salt and pepper to taste	½ c med dry sherry
2 carrots, chopped	2 sprigs parsley, chopped
2 onions, chopped	juice of 1 lemon
1 rib celery, chopped	1 tsp worcestershire sauce
butter	1 tsp sugar
1 11 oz can cream of tomato soup	milk
1 can consomme	plain flour

Cook the turtle meat in water to cover with the bay leaf, salt, bouillon cubes, and pepper until the meat is tender. Remove from the broth and cool. Dice the meat fine. Brown vegetables in butter with some salt and pepper. Then place them in a heavy dutch oven with 5 cups of the turtle broth, tomato soup, consomme and the rest of the ingredients except the milk and flour. Simmer until the vegetables are just done. Thicken with milk and flour and add the turtle meat. Serve with additional sherry. Serves 14.

SNAPPING TURTLE AND VEGETABLE SOUP

1 turtle, dressed, cooked	4 c potatoes, cubed
2 c leeks, chopped	8 scallions, chopped
3 cloves garlic, minced	2 carrots, coarsely chopped
24 green beans, ½ inch lengths	salt to taste
1 ham bone	1 10 oz pkg cut okra, frozen
3 qts tomatoes, canned	1 tsp peppercorns
2 bay leaves	1 tsp paprika
2 sprigs marjoram, chopped	½ tsp savory, dried
1 tsp basil, dried	5-6 qts turtle broth

Combine all the ingredients in a large pot and simmer for 1-2 hours. Makes 8-12 quarts.

SOPA DE TORTUGA

1 lb turtle meat, chopped	1 sprig parsley, chopped
1 8 oz can tomato sauce	1 tbsp ground almonds
2 tbsp seedless raisins	1 qt chicken stock
2 cloves garlic, chopped	salt and pepper to taste
1 lge slice ham, diced	

Combine tomato sauce, garlic, ham, almonds and raisins and cook for 1 minute. Add chicken stock, turtle meat and parsley. Cook 30 minutes, skim, and serve with heated hard rolls.

GIBBONS SNAPPER SOUP

1 med snapper, dressed	1 bay leaf
6 c water	¼ tsp thyme, dried
pinch allspice	2 cloves, whole
juice of 1 lemon	½ tsp salt
peel of ½ lemon	little black pepper
2 onions, chopped	pinch cayenne pepper
2 cloves garlic, chopped	2 tbsp oil
1 tbsp plain flour	1½ c tomato juice
1 tbsp sherry/serving	1 lemon, sliced thin, seeded
hard boiled eggs, sliced	

Kill by plunging turtle into boiling water. Scrape off the outer skin and the shields* should come off the bones. The toe nails snap off. Remove the plastron* and remove the intestines and other organs retaining the eggs (if any) and the liver. Remove the gall bladder. Place in the carapace* and place in a large kettle with the water which is sufficient for a medium size turtle. If turtle is larger, a little more water may be added. Season with the bay leaf, allspice, lemon juice, lemon peel, thyme, cloves, salt, black and cayenne peppers. Boil until the meat is tender and falls off the bones. Remove and let cool and then remove all the bones and chop the meat and return to the broth. In a skillet sauté the onions and garlic in the oil until they are just yellow and then add the flour. Cook until the flour is slightly browned and then add the tomato juice. Cook for 10 minutes stirring constantly and then add to the turtle mixture. Bring to a boil and then serve. Stir in the sherry to each bowl and garnish with sliced lemon and eggs.

TURTLE SOUP WITH RUM

1½ lbs snapper meat, diced	5 ozs rum
4 ozs butter	2 ozs port wine
8 ozs onion, diced	3 ozs sherry
4 ozs celery, diced	2 tbsp plain flour
1 tsp paprika	1 gal beef stock
salt and pepper to taste	1 tbsp worcestershire sauce
1 bay leaf	4 cloves, whole
2 sprigs thyme	6 sprigs parsley
3 sprigs parsley, chopped	

Make a bouquet garni* with the bay leaf, cloves, thyme and 6 sprigs parsley. Sauté the onions and celery in the butter. Add the turtle and fry for 10 minutes and add 3 ounces of the rum. Light the rum and let it burn. Then add sherry, paprika and flour and mix well. Add the beef stock and bouquet garni and season with salt and pepper. Bring to a boil and let simmer for 2 hours. Remove the bouquet garni and add the worcestershire sauce and the remaining rum and port and season to taste. Serve in a large soup tureen. Top with chopped parsley. Serves 8.

SOPA DE TORTUGA, ESTILO CAMPECHE

6 oz can turtle meat, chopped	3 med onions, minced
3 med tomatoes, peeled, minced	½ tsp salt
1 bell pepper, minced	10 olives, minced
3 cloves garlic, minced	1 tsp capers, chopped
2 tbsp shortening	2 c beef stock
¼ tsp cinnamon, powdered	1 tbsp vinegar
¼ tsp marjoram	2 tbsp white wine
⅓ tsp cumin	1 tsp flour
⅓ tsp black pepper	3 sprigs parsley, minced
3 slices toast	2 tbsp water

Fry the onions, tomatoes, bell pepper and garlic in the shortening. Add the spices, salt, turtle meat and broth, olives, capers, stock, vinegar and wine. Bring to a boil and add, while stirring, the flour which has been blended with the water. Add the parsley. Boil for 5 minutes and serve on small squares of toast. Serves 6.

SOPA DE TORTUGA DEL MAR

1 lb turtle meat or ½ lb cooked	½ tbsp vinegar
3 cloves garlic, chopped	4 sm bell peppers, shredded
1 med onion, chopped	½ tbsp marjoram, chopped
½ c tomato puree	½ tsp ginger, chopped
¼ c claret or burgundy	½ tsp salt
⅓ tsp black pepper	⅓ c olive oil
⅓ c peas	

Place canned or cooked meat in a saucepan and cover with water and bring to a boil. (If fresh turtle meat is used cut into small pieces and cover with 2 quarts of water and cook until tender. Pour off all but enough water to cover.) Add remaining ingredients and simmer slowly about 15 minutes or until vegetables are tender. Serves 6-8.

TURTLE SOUP

1 lb turtle meat	1½ qts water
¼ c onions, chopped	2 tbsp parsley, minced
2 tbsp sherry	1 tsp allspice, whole
4 slices bacon	2 lemons, sliced, seeded
dash cayenne pepper	1 tsp cloves
salt to taste	2 hard boiled eggs, chopped
4 tbsp plain flour	

Put turtle in water and add salt to taste. Tie cloves and allspice in cheese cloth and drop in with turtle. When turtle is tender remove from soup. When cool enough to handle pull meat from bones (if any). Chop in pieces and put back in soup. Fry the bacon crisp and when cold chip up and add to soup. Sauté onions and parsley in bacon drippings and add to stock. Remove the bag of spices. Brown the flour in the skillet. Mix this brown flour with cold water to form a paste and add to stock. To thicken soup make a paste of flour and water and add to stock as desired. Just before serving add eggs and cayenne and at last minute before you serve add the sherry and serve with sliced lemons.

TURTLE SOUP 2

2 lbs turtle meat, cubed	¼ lb fresh mushrooms
1 wine glass white wine	¼ lb lean ham, cubed
salt and pepper to taste	1 knuckle* of veal
a handful of sweet basil	1 tbsp butter (optional)
plain flour (optional)	

Put the pieces of turtle, ham and veal into a pot. Cover with cold water and bring to a boil slowly. Season with salt and pepper and allow to simmer gently 4 hours. Add the mushrooms and basil and continue to cook for 30 minutes. Pour in the wine and bring to a boil again carefully. Strain the soup through muslin and serve. This clear soup may be thickened with the butter rubbed with flour, but the clear soup is more delicious. Don't throw away the solids, but eat separately.

TURTLE SOUP 3

4 c turtle meat, diced	½ tsp sherry
dash tabasco sauce	1 qt milk
salt and pepper to taste	1 sprig thyme, chopped
2 tsp dry mustard	2 tbsp butter

Brown and cook turtle meat at low heat in 1 tbsp butter. Stir in the mustard and thyme. Add milk and remaining butter. Season to taste and heat. Pour in sherry just before serving. Serves 4-6.

TURTLE SOUP 4

1 turtle, dressed	½ bu celery, diced
1 8 oz can tomato sauce	parsley to taste, chopped
1 tbsp pearl barley	1 carrot, diced
4 qts water	1 onion, diced
½ c sweet peas, fresh	salt and pepper to taste

Cut up and wash dressed turtle. Cook 3 hours in the water. When tender lift out meat and add the vegetables and cook until tender. Chop meat and put back in soup. Serve.

TURTLE SOUP 5

1 turtle, dressed	½-¾ c pearl barley
water	2 sm onions, chopped
½ lb butter	½ bag wide noodles
2 15 oz cans Veg-All	

Cover turtle meat with water and add more water to meat if needed when cooking. Boil, skim, and then add the barley. Cook this until done. Remove meat. Put in Veg-All, noodles and onions and cook until the noodles are tender. Just before serving add the meat which has been browned in the butter. Serve.

TURTLE SOUP 6

turtle meat	dash of cornstarch (optional)
calf's feet	hen
1 sm glass madeira	pepper
beef	knuckle* of veal
sage	savory
water	sweet marjoram
pinch of sweet basil	salt
soup vegetables	

Cook the turtle meat 3-4 hours in plenty of salted water. Next a sort of pot-au-feu is made with beef, knuckle of veal, old hen, calf's feet and part of the flesh of the turtle. The liquid of this pot-au-feu comes from the liquid the turtle was cooked in, with the usual soup vegetables added and is cooked until all the meat is done. After the broth has been strained through a cloth, the already cooked pieces of turtle are added, it is cooked another 20-30 minutes and the soup is finished by adding an infusion of aromatic herbs made by dropping a pinch of basil, sage, sweet marjoram and savory into a glass of boiling madeira. Add pepper and serve the soup which is clear or slightly thickened with a dash of cornstarch dissolved in a little turtle broth. This turtle soup is served with pieces of turtle in it. The remaining solids from the pot-au-feu can be served separately.

TURTLE SOUP 7

1 lb turtle meat	3 pts water
1 tsp salt	1 11 oz can tomato soup
1 lge onion, chopped	1 stalk celery, chopped
1 bell pepper, chopped	½ c barley
2 tbsp worcestershire sauce	2 tsp lemon juice
½ c red wine	

Add the turtle meat, salt, soup and vegetables to the water and cook for 1 hour. Add the barley and cook 30 minutes more. Add worcestershire sauce, lemon juice and wine. Simmer for 10 minutes and serve hot.

TURTLE SOUP 8

1 lb veal bones, cracked	1 c turtle meat, cooked
1 carrot, sliced	3 cloves, whole
¼ c sherry	4 c beef stock, cold
2 tbsp plain flour	1 hard boiled egg, chopped
1 onion, sliced	1 tbsp butter
salt and pepper to taste	5 c tomatoes, chopped
½ lemon, sliced, seeded	

Brown bones, onions and carrots very slowly in butter in a heavy pan. Add flour and stir to blend. Add the beef stock, tomatoes, cloves, salt and pepper and heat slowly to boiling, skim, cover and simmer for 2 hours. Strain stock through a fine sieve and cool quickly. When cold remove the fat and clarify if necessary. Add the turtle meat and sherry and bring to a boil and serve with a slice of lemon and chopped egg. Serves 6.

TURTLE SOUP 9

1 turtle, dressed and diced	1 tbsp salt
1½ tsp poultry seasoning	½ bay leaf
¼ tsp paprika	2 lge carrots, diced
1 bell pepper, diced	1½ c fine noodles
1 c tomato juice	1 tbsp whole pickling spices
black pepper	½ tsp parsley flakes
½ tsp celery seed	3 med potatoes, diced
1 lge onion, diced	1 c celery, diced
1 15 oz can Veg-All	lemon slices (optional)
parsley sprigs (optional)	

Combine the turtle and water on a 6-quart kettle and bring to a boil. Simmer for 3 hours or until the meat is tender. Tie the pickling spice in a bag. Add the seasonings and bag to the broth. Add the potatoes, carrots, onion, bell pepper and celery and cook for 20 minutes. Add the noodles and cook for 15 minutes longer. Add drained Veg-All and tomato juice and additional water if necessary. Remove spice bag before serving. Serve in a soup tureen and garnish with lemon slices and parsley sprigs if desired. Serves 8-10.

TURTLE SOUP 10

3-5 lbs turtle meat, diced	3 c onions, minced
1 stick butter, melted	3-6 hard boiled eggs
salt to taste	peel of 1 lemon, minced
1 c bell pepper, minced	black pepper to taste
1 tsp dry mustard	½ c scallion tops, minced
dash worcestershire sauce	½ c parsley, minced
1 tbsp sherry/serving	dash tabasco sauce
water	

Wilt the onions in the melted butter and add a sprinkle of salt. When the onions start to soften add the bell pepper, and cook until the onions are clear. Add the turtle meat and fry just until it is no longer raw. Add enough water to cover and simmer an hour, stirring occasionally, and adding more water if necessary. Add mustard, worcestershire and tabasco sauces. Separate the eggs and mash the yolks and chop the whites. Add the yolks to the mixture and then add the lemon peel, salt and pepper to taste. Add a few of the scallion tops and continue cooking until it is fairly thick. Shortly before serving add the egg whites, parsley and remaining scallion tops. Add the sherry to each bowl. Serves 8-10.

MANDY'S TURTLE SOUP

2 lbs turtle meat	2 tbsp plain flour
1 sm piece ham	1 tbsp lard
2 cloves garlic, minced	1 onion, chopped
1 piece lemon, chopped fine	2 pinches cloves, ground
1 bay leaf	2 pinches thyme, ground
3 sprigs parsley, chopped	salt and pepper to taste
water	cayenne pepper to taste
2 tomatoes, peeled, chopped	turtle eggs, if any, boiled
sherry or madeira	

Cut the ham into small bits and mash the herbs and seasonings with it and set aside. Boil the meat in enough water to cover for 15 minutes. Remove the meat and chop fine reserving the stock. Brown the onion in the lard and then add the turtle meat and let it brown well. Add the ham mixture, stirring well, and then the flour, again stirring well. Add the stock and an additional 2½-3 quarts of water with additional salt and peppers if needed. Add the lemon and tomatoes and place in a double boiler for an hour or so stirring frequently. A little sherry or madeira can now be added. Chop the eggs fine and add just before serving. If turtle eggs are not available use chicken eggs.

CAJUN SWAMP TURTLE SOUP

Making the stock

3 lbs fresh water swamp turtle meat, turtle bones (if any)	1 c parsley sprigs
6 qts hot water	4 cloves garlic, minced
½ tsp cloves, ground	2 bay leaves
2 lge onions, diced	½ tsp allspice, ground
2 ribs celery with leaves, coarsely chopped	½ tsp thyme
salt and pepper to taste	½ tsp cayenne pepper

Making the soup

calipash* and calipee*, if any	2 lge tomatoes, peeled
1 8 oz can tomato sauce	4 scallions with 3 in of tops
½ lb country ham (or boiled)	1 stick butter
4 tbsp plain flour	juice of 1 lemon
1 tbsp worcestershire sauce	½ tsp lemon peel, grated
½ c + sherry	4 hard boiled eggs, chopped
shallot leaves, minced	thin lemon slices, seeded

Put the turtle meat and bones (if any) in a heavy soup pot with the hot water and add all the other ingredients in the stock list and bring to a boil. Lower the heat and bring to a slow boil and cook for 2 hours. Stir now and then to prevent it from scorching. If it gets too thick add more water or beef broth. Strain through a triple cheesecloth. Save the meat and discard the remainder. If the country ham is raw cook the slices very slowly in a covered iron skillet browning on both sides for 20 minutes. Put it through the fine blade of a grinder. Grind the scallions and the tomatoes also. Melt the butter and add the flour and cook very slowly until it is a dark brown. Add the ground scallions, tomatoes and ham and cook for 5 minutes. Clean the pot the stock was made in and add the stock and ham mixture to the pot and mix well. Add the diced turtle meat and calipash or calipee, if any. Add the tomato sauce, ½ cup sherry, lemon peel and worcestershire sauce and bring to a boil. Lower the heat and simmer for 1 hour being careful not to let it burn. If it gets too thick add hot water or beef broth. It should be the consistency of a light gravy. At the end stir in the lemon juice and adjust the salt. Put a tbsp of sherry in each heated bowl before ladling in the soup. Sprinkle eggs and minced shallots over the top of each bowl and float a lemon slice in each. Serves 12-14.

(A variation on the above recipe calls for the use of a dark rum and the recipe is called swamp turtle soup au Rhum. After the scallions, tomatoes and ham have cooked in the roux* for 5 minutes make a small "well" in the corner of the skillet and add 2 ounces of dark rum. When it becomes heated, flame it and burn off the alcohol, and then mix it in well with the other ingredients in the skillet.)

SEA BREEZE TURTLE SOUP

5 lbs turtle meat, diced	1 rib celery, minced
2 lge onions, minced	1 lge bell pepper, minced
½ lb butter	½ gal tomato sauce
½ gal tomato paste	2 doz hard boiled eggs, chopped
1 qt dry sherry	4 gals water
salt and pepper to taste	

Sauté celery, onions and bell pepper until soft in butter. Add the tomato sauce and paste and simmer for 1 hour. Boil the turtle meat in the water until tender. Add the tomato and vegetable mixture and simmer for 2 hours. Add the eggs and sherry. Season with salt and pepper to taste. Makes 5 gallons.

TURTLE SOUP A LA TECHE

6-10 lbs turtle meat, dressed	6 qts water
3 tbsp oil	

Boil the meat in the water and skim as necessary. When cooked about an hour strain through cheesecloth and reserve the stock. When the meat is cool enough to handle cut into small pieces and then fry in the oil until well fried. Set aside.

2 c plain flour	2 tbsp oil
2 sticks butter	

Make a roux* with the above and cook until a medium brown.

10 med onions, minced	4 bell peppers, minced
2 cloves garlic, minced	2 hot peppers, minced
6 ribs celery, minced	1 15 oz can tomato sauce
4 10 oz cans beef bouillon	1 bag crab boil*

Add all vegetables to the roux and stir well and cook until all are tender. Add the tomato sauce and blend well. Add to the reserved turtle stock along with the crab boil and beef bouillon. Bring to a boil but not too long or the soup will get too spicy. Add the meat and when boiling again add the following:

salt and pepper to taste	worcestershire sauce to taste
tabasco sauce to taste	

Allow to simmer about 1½-2 hours and ½ hour before the end of the cooking time remove the bag of crab boil.

6 hard boiled eggs	1 c parsley, minced
1 tbsp sherry/serving	1 c scallion tops, chopped

Add the egg yolks which have been sieved and the scallions and parsley. When ready to serve add the egg whites which have been chopped and the sherry to each serving bowl. Serves 10-12.

MANALE'S TURTLE SOUP AU SHERRY

1 lb turtle meat, diced large	½ c cloves, whole
1½ c oil	3 c plain flour
1 lge onion, chopped	1 rib celery, chopped
½ c bell pepper, chopped	3 lemons, minced
6 ozs tomato puree	1 14.5 oz can tomatoes, diced
1 gal water	1½ ozs worcestershire sauce
½ oz tabasco sauce	salt and pepper to taste
½ pt sherry	

Make a bag and put the cloves in it and secure. Place a 6-quart pot on medium fire and pour oil into the pot and add the flour and stir until brown. Add the onions, celery and bell pepper and cook for 5 minutes. Add the lemons and the cloves. Pour in the tomatoes and puree. Add the water and stir well and add the turtle meat, worcestershire and tabasco sauces, salt and pepper. Mix well and cook for 1 hour and 45 minutes. Add the sherry and heat to serving temperature. Remove bag of cloves. Serve hot. Serves 10.

DELMONICO'S TURTLE SOUP AU SHERRY

1½-2 lbs turtle meat, diced	½ gal water
2 ribs celery	1 garlic, whole
1 onion	salt to taste
4 tbsp plain flour	½ c oil
1½ c leeks, chopped	½ c onions, chopped
1 c tomatoes, peeled, chopped	2 hard boiled eggs, chopped
sherry to taste	

Add the water in a large soup pot over moderate heat and then combine the turtle, celery, garlic, onion and salt to the water and cook for about 30 minutes. Skim if necessary. In a medium skillet brown the flour in the oil over moderate heat. Add the chopped onions and tomato and simmer until the onions are brown. Strain the broth of all the meat and vegetables and return the broth to the soup pot. Add the meat back and then add the flour mixture to the broth. Stir in well until the soup thickens. Add more water and salt to suit the taste. Just before serving add a little chopped egg to the dish and sherry to your liking. Serve hot. Serves 6-8.

NEW ORLEANS TURTLE SOUP AU SHERRY

3 lbs turtle meat, diced	2 c butter
$\frac{3}{4}$ c plain flour	1 tsp black pepper
3 c water	3 pinches cayenne pepper
8 cans beef consomme	$\frac{3}{8}$ tsp thyme, powdered
1 $\frac{1}{2}$ c onions, chopped	$\frac{1}{8}$ tsp cloves, powdered
5 cloves garlic, chopped	$\frac{1}{8}$ tsp allspice
$\frac{1}{2}$ c celery leaves, chopped	$\frac{1}{8}$ tsp nutmeg, grated
$\frac{3}{4}$ c ham, cubed, lean	4 tbsp worcestershire sauce
5 tomatoes, peeled, coarsely chopped	8 slices lemon, thin, seeded
8 tbsp dry sherry	4 tsp salt
$\frac{1}{2}$ c parsley, minced	bay leaves
3 hard boiled eggs, sliced thin	

In a large soup pot add the butter and flour and stir constantly until browned on low heat. Add the water, consomme, onions, garlic, celery, ham, turtle meat, tomatoes, salt, peppers, thyme, cloves, allspice, nutmeg and a few bay leaves into the pot and bring to a boil. Lower the heat and cook for 2 $\frac{1}{2}$ hours. One half hour before being done add the worcestershire sauce, lemon slices and sherry. Ten minutes before finishing add the parsley. Let set for 15 minutes. Just before serving add the eggs.

TURTLE SOUP MELANCON

2 $\frac{1}{2}$ -3 lbs turtle meat, cubed	$\frac{1}{2}$ c + 2 tbsp oil
$\frac{1}{2}$ c plain flour	2 onions, chopped
$\frac{1}{2}$ rib celery, chopped	1 bell pepper, chopped
1-2 cloves garlic, minced	1 16 oz can tomatoes
1 6 oz can tomato paste	4 c water
1-2 tbsp liquid crab boil*	juice of 2 lemons, strained
$\frac{1}{2}$ tsp cayenne pepper	2 hard boiled eggs, sliced
$\frac{1}{2}$ c dry vermouth	

Heat the $\frac{1}{2}$ cup of oil in a heavy pot and fry the turtle until browned. Remove and set aside. Add the remaining oil to the pan drippings and sprinkle in the flour and stir constantly over a medium heat to a dark brown. Sauté the onions, celery, bell pepper and garlic in the browned flour until soft. Stir in the tomatoes and paste and cook for a few minutes. Add the meat, water, crab boil, lemon juice and cayenne pepper and cover and simmer for 2 hours. Just before serving add eggs and vermouth. Serve immediately.

FOLSE'S TURTLE SOUP

10-12 lbs turtle meat, cubed	5 lbs onions, chopped
2 lge bu celery, chopped	2 12 oz cans tomato paste
2 29 oz cans tomato sauce	6 bay leaves
2 c oil	3 29 oz cans tomatoes, whole
2 c plain flour	1 doz hard boiled eggs, chopped
1 tbsp cloves, ground	1 tbsp thyme, dried
1 tbsp allspice, ground	salt and pepper to taste
2 gal water	cayenne pepper to taste

Season the meat with salt and cayenne pepper. Sauté in oil until opaque or most of the water evaporates. Set aside. Make a roux* with the oil and flour until browned. Sauté the onions and celery in the roux until tender. Add the sauce, paste and tomatoes and enough water to prevent from sticking or burning. Stir frequently and bring to a boil and cook for an additional 20 minutes. Add the meat, cloves, thyme, allspice, bay leaves, eggs and the remaining water. Cook on a moderate heat for approximately 2 hours or until the meat is tender. Add salt and pepper to taste.

TURTLE SOUP A LA COMMANDER'S PALACE

1 lb turtle meat, chili ground	1 c butter, melted
¾ c plain flour	½ stick butter
4 ribs celery, minced	2 med onions, minced (1½ cups)
1 tsp oregano	½ tsp thyme
½ tsp black pepper	1½ tsp garlic, granulated
3 bay leaves	1½ c tomato puree
1 qt turtle stock (or beef stock or 8 beef bouillon cubes in 1qt water)	½ c lemon juice
½ c parsley, chopped	5 hard boiled eggs, minced
6 tsp sherry	salt to taste

First make a roux* by using the melted butter in a sauté pan and adding the flour. Cook on medium until the mixture reaches a light brown. Remove from the heat and set aside. In a 3-quart saucepan melt the stick of butter and add the turtle meat and cook on high heat until the meat is brown. Add the celery, onions, oregano, thyme, pepper, garlic and bay leaves mixing well. Cook until the vegetables are transparent, about 3-5 minutes. Add the puree and lower the heat and simmer for 10 minutes. Add the stock and simmer for 15 more minutes. Add the roux and cook over low heat until the roux is absorbed. Add the lemon juice, eggs and parsley. Salt to taste and adjust seasonings with pepper and garlic. Cook for 30 minutes more. Serve in 6 individual soup bowls and add 1 tsp sherry to each plate at the table. Serve hot. Serves 6.

TURTLE STOCK

2-4 lbs turtle bones	3 beef rib bones, broken
2 qts cold water	2 med onions, halved
8 cloves, whole	3 ribs celery, cut
3 med carrots, split	4 bay leaves
½ bu parsley	4 ozs turtle meat

Preheat the oven to 450°F and brown the turtle and rib bones in the oven. In a 1 gallon sauce pot over high heat add the water and the browned bones. Stick 2 cloves in each onion half. Add all other ingredients and bring to a rapid boil. When it begins to boil lower the heat to a simmer and cook for approximately 4 hours adding water as necessary to keep the level at about 2 quarts. Remove from the heat and strain. Let it cool and skim the fat off. Makes about 2 quarts.

MASSON'S TURTLE SOUP

3 veal tails, cut in 2 in pieces	1½ lbs turtle meat, diced
1 gal water	4 bay leaves
4 whole cloves	4 allspice, whole
½ tsp thyme	peelings and trimmings from soup vegetables used
6 tbsp butter	1 c celery leaves, chopped
2 c onions, chopped	1 c carrots, chopped
1 c bell peppers, chopped	½ c plain flour
½ tbsp garlic, chopped	¼ tsp cayenne pepper
1 6 oz cans tomato paste	juice of 1 lemon
1 tsp salt	2 hard boiled eggs, chopped
2 c dry sherry	lemon slices (for garnish)
¼ c parsley, chopped	
parsley, chopped (for garnish)	

In a large pot simmer the veal bones in the water for 1 hour skimming often. Add the bay leaves, cloves, allspice, thyme and vegetable peelings and trimmings and simmer for 2 more hours. Strain the stock and set aside. In a soup pot brown the turtle meat in the butter. Add the onions, celery, bell pepper, carrots and garlic and sauté until soft, about 20 minutes. Stir in the flour and cook for 10 minutes more. Add the stock, tomato paste, cayenne pepper and salt. Simmer for 1½ hours. Then turn off the heat and stir in the lemon juice, sherry, eggs and parsley. Garnish each serving with a slice of lemon and a sprinkling of chopped parsley. Serves 6-8.

COBINNE DUNBAR'S TURTLE SOUP

2 lbs turtle meat, diced	1 c plain flour
4 qts + ½ cup water	dash tabasco sauce
8 beef bouillon cubes	1 tsp Kitchen Bouquet
1 white onion, minced	salt and pepper to taste
1 clove garlic, minced	2 tsp sherry/serving
3 ribs celery, minced	lemon slices, seeded
3 sprigs thyme, minced	hard boiled eggs, riced
3 bay leaves	4 cloves, whole
½ lemon, sliced	

Boil the turtle meat in the 4 quarts of water for approximately 2 hours or until tender. Dissolve the bouillon cubes in the stock and add the onion, garlic, celery, thyme, bay leaves, cloves, lemon slices and tabasco sauce. Make a paste of the flour and remaining water and slowly stir into the soup to thicken. Simmer 2-3 hours. Add Kitchen Bouquet, salt and pepper. Serve in soup bowls and garnish each with sherry, a lemon slice and riced eggs. Serves 6.

ANTOINE'S TURTLE SOUP AU SHERRY

1 lb turtle meat, diced	1 stick butter
2 c onions, minced	1 c sherry
½ c celery, minced	3 c espagnole sauce 2
2 c tomato puree	1 qt beef stock
1 lemon	2 bay leaves
2 tbsp parsley, chopped	salt
white pepper, freshly ground	

Melt the butter in a large soup pot and sauté the turtle meat until browned. Add onions and sauté until they begin to color. Add celery and cook until soft. Add the puree and cook for 5 minutes. Squeeze the juice of the lemon and add to the pot. Mince the lemon remains discarding the seeds and add to the pot. Add all remaining ingredients to the pot and simmer gently for 1½-2 hours. Serves 6.

ESPAGNOLE SAUCE 2

3 tbsp butter	1 sm rib celery, minced
½ c onions, minced	2 bay leaves
½ c carrots, minced	3 sprigs parsley, minced
3 tbsp plain flour	1 tsp sugar
1 c tomato sauce*	3 tbsp vinegar
2 cloves garlic, minced	¼ tsp anchovy paste
½ tsp thyme, dried	salt
white pepper, freshly ground	1 tsp water

Melt 2 tbsp of the butter in a saucepan and sauté the onions and carrots until they begin to color. Add remaining butter and stir in the flour and cook until browned. Add the stock, tomato sauce, garlic, thyme, celery, bay leaves and parsley. In another small saucepan caramelize sugar with water and remove from the heat immediately and add the vinegar. Mix in the anchovy paste and add to the sauce. Salt and pepper to taste and bring to a boil and simmer for 30 minutes. Strain. Makes 2 cups.

GOWANLOCH'S TURTLE SOUP

3 lbs turtle meat, diced	4 tbsp ham or bacon drippings
2 onions, minced	4 tbsp plain flour
1 c tomatoes, canned	1 tbsp salt
1 clove garlic, minced	4 qts stock and water
2 bay leaves	2 sprigs parsley, chopped
6 cloves, whole	½ tsp mace
1 lump sugar	2 tbsp lemon juice
sherry jelly	hard boiled eggs, sliced
quenelles of turtle meat*	lemon slices

Parboil the turtle meat in enough water to cover for 10 minutes. Strain and reserve the stock. Fry the meat in the fat until browned. Remove and brown the flour in pan juices. Add enough water to the stock to make 4 quarts and add the onions, tomatoes, garlic, bay leaves, cloves, sugar, salt, parsley, mace and lemon juice and bring to a boil. Add the turtle meat and browned flour. Simmer for 3 hours. Strain if desired. Garnish with sliced eggs, quenelles of turtle, lemon slices, and sherry jelly may be added for flavor.

SONIAT'S TURTLE SOUP

2 lbs turtle meat, chopped	2 pinches cayenne pepper
8 tbsp plain flour	4 bay leaves
½ lb lean ham, chopped	½ tsp thyme, powdered
1 c onions, chopped	¼ tsp cloves, ground
3 med tomatoes, peeled, chopped	¼ tsp allspice
¼ c celery tops, chopped	¼ tsp nutmeg, grated
1 bell pepper, chopped	4 c beef stock or 3 cans beef consomme
4 cloves garlic, chopped	2 tsp salt
1½ c water	¾ tsp black pepper
1 tsp worcestershire sauce	4 tbsp sherry
2 thin slices lemon, seeded	2 hard boiled eggs, sliced
½ c parsley, minced	

Melt the butter in a heavy soup pot and gradually blend in the flour and stirring constantly cook until a medium brown. Add the ham, onion, tomatoes, celery, bell pepper and garlic. Mix well and cook over a very low fire for about 1½ hours until the vegetables are browned. Add the turtle meat, salt, black pepper, cayenne pepper, bay leaves, thyme, cloves, allspice, nutmeg, stock or consomme and water and bring to a boil. Lower the heat and simmer for 2½ hours. About ½ hour before the soup is done add the worcestershire sauce, lemon slices, and sherry. Ten minutes before add the parsley. If the soup at this point is too thick add a little more water. After removing from fire let it set for 15 minutes before serving. When serving add the eggs. Serves 4-6.

SERPAS' TURTLE-VEGETABLE SOUP

3 lbs turtle meat	3 carrots, chopped
2 lge onions	3 ribs celery, chopped
2 tsp salt	1 onion, chopped
2 lge potatoes	8 sprigs parsley, minced
2 tsp sugar	black pepper to taste
2 ribs celery	1 tbsp worcestershire sauce
3 qts water	12 drops tabasco sauce (optional)
1 can tomatoes, canned	1 can lima beans
barley or vermicelli or both	1 can very tiny white corn

In a 4-6 quart covered soup pot boil the turtle meat in the water with salt, 2 onions, 2 ribs celery, and whole potatoes very slowly until meat is tender. Remove the meat and when cool enough to handle cut to desired size. Take the cooked onions, celery, and potatoes and mash or put through a blender. Return to pot everything except the meat. Add the tomatoes which have been mashed or run through a blender and the other vegetables and cook until the vegetables are done. If barley is used add when the vegetables are returned to the pot. If vermicelli is used add when the turtle meat is returned to the pot. Barley takes about 2 hours to cook. Add parsley, sugar, worcestershire sauce, pepper and tabasco sauce. About 20 minutes before finished return the turtle to the pot. Additional water may be added if needed. Serves 6.

SLIDER TURTLE SOUP

1 lge or 2 sm slider turtles	1 tsp thyme
salt	black pepper
1 lge onion, chopped	4 qts water

Female turtles are preferable. After the turtle is killed and bled, dress it by removing its head by plunging into scalding water for a few minutes and scraping off the outer layer of skin. Then remove the plastron* and separate the leg quarters and keeping the liver with the gall bladder removed, shelled eggs (if any) and the ovary strings with immature eggs. After the turtle is dressed bring fresh water to a rolling boil and add the turtle meat and liver along with the seasonings and onion. Reduce heat and simmer for 2 hours or until meat begins to fall off bones. Remove with a slotted spoon and bone the turtles. Chop or grind the meat, coarsely chop the liver, and return to the soup. Correct seasonings and return to a boil and reduce the heat and add the eggs and continue cooking for 20 minutes. Serves 6-8.

SEA TURTLE SOUP

1 carapace*	1¼ c madeira/quart stock
1 plastron*	stock
4 tbsp roux/quart soup	chicken
turtle meat	1 bouquet garni*
salt and pepper to taste	peppercorns
soup vegetables	coriander

This soup is made from sea turtle and is prepared with the bony carapace and plastron only. The carapace and plastron is cut into pieces of equal size, blanched for a few minutes in boiling water and cleaned of the outer shields that cover them. Put in a big stew pot with richly flavored stock, (the liquid used to cook the turtle can be a stock made with the flesh of the turtle reinforced with some beef and chicken), soup vegetables and bouquet garni with coriander and peppercorns added, and cook like an ordinary broth for 6-7 hours. After cooking the pieces of turtle are drained, boned, and cut into pieces about 1½ inches square and kept warm in some strained broth. The prepared soup is strained through a cloth, reheated and enriched with 1½ cups madeira to each quart. Just before serving the pieces of turtle are put back in the soup. To thicken (if desired) add a roux of 2 tbsp flour and 2 tbsp butter per quart of soup.

GREEN SEA TURTLE SOUP 2

1 40-50 lb green sea turtle	light veal stock
scalding and cold water	1 onion
2-3 cloves	½ faggot* parsley
1 sprig sweet basil	½ faggot* thyme
1 sprig marjoram	1 sprig marjoram
4 tbsp shallots, chopped	1 pt madeira
2 tbsp thyme, chopped	2 lemons, sliced, seeded
2 tbsp marjoram, chopped	1½ tbsp basil, chopped
2 tbsp savory, chopped	4 tbsp parsley, chopped
24 whole allspice	1 nutmeg
5-6 cloves	4 blades mace
1 lge ham knuckle*	1 tbsp salt and black pepper
6 bay leaves	4 lge onions, sliced
1 sm bu basil	1 lge bu thyme
1 lge bu savory	1 lge bu marjoram
plain flour	salt to taste
cayenne pepper to taste	lemon juice to taste
curry powder	1¼ lbs butter

Dress turtle by removing the head and hang by the hind fins. Remove the fore fins and separate the carapace* from the plastron*. Cut off the plastron from the carapace and the lean meat of the plastron. Remove hind fins. Take off the lean meat from the plastron and fins and cut into 2 inch pieces and place into a stew pot. Put the carapace, plastron and fins in scalding water a few minutes which cause the shell to part easily. Remove the shields*. Cut the shells about 6 inches square. Place into a pot with the veal stock. Let boil until meat is tender and then place in cold water and free the meat from the bones and cut into 1 inch pieces. Return the bones to the stock and boil gently for 2 hours. Then strain it. Slice fins into pieces 1 inch wide and boil them in the stock with an onion, 2-3 cloves, a faggot of parsley and thyme and a sprig of basil and marjoram. When tender take out and add this stock to the other. Take the lean meat and put into a stew pan with the madeira, shallots, lemons, 2 tbsp thyme, marjoram and savory, 1½ tbsp basil and parsley. Grind together nutmeg, 12 allspice, 1 blade mace, cloves and 1 tbsp pepper and salt. Mix together with as much curry as will lie on a quarter. Put about ¾ of this in the lean meat, with ½ pound of butter and 1 quart of stock. Let simmer until the meat is tender. Dice ham knuckle into a stew pot with sliced onions, bay leaves, 3 blades mace, 12 allspice, ½ butter and simmer until the onions are melted. Shred a small bunch of basil and a large one of thyme, savory and marjoram and put these into the onions and keep as green as possible. When simmered sufficiently add flour to thicken the soup. Add by degrees, the stock the bones were boiled in and the seasoning stock from the lean meat. Boil for 1 hour and run through a strainer and add salt, cayenne pepper and lemon juice to taste. Then put in the meat and let it boil gently about ½ hour and if more wine is required it must be boiled before adding. Serve.

GREEN SEA TURTLE SOUP 3

1 20-35 lb green sea turtle	onions
water	celery
sherry	carrots
thyme	bell pepper
4 bay leaves	potatoes
arrowroot	

Dress the turtle and set the red meat aside. In a pot of water cook the head and flippers with a court bouillon of vegetables (onions, celery, carrots, bell pepper, potatoes, etc.) for 6 hours. When this is tender remove the meat and cut into small pieces and place in a marinade of sherry. Clarify the stock. Now add the red meat of the turtle in the stock and cook for 1 hour with thyme and bay leaves. Next strain the soup through cheesecloth and thicken it with the arrowroot. Before serving add the cubed green meat and 1 glass sherry for each 2 quarts of soup.

GREEN TURTLE AND PEA SOUP

1 qt commercial green turtle soup	salt
3 lbs green peas	water
salt and pepper to taste	½ c sherry
½ c heavy cream	

Shell the peas and cook until tender in a little boiling salted water. Drain and press the peas through a fine sieve. Add the turtle soup to the pea puree and heat the mixture to the boiling point. Add the sherry and season to taste. Ladle the soup into 6 individual casseroles. Whip the heavy cream and put a generous tbsp on each serving. Place the casseroles under the broiler 2-3 minutes or until the cream is lightly browned. Serve immediately. Serves 6.

CREOLE TURTLE SOUP

3 lbs turtle meat, including any available calipash*, calipee*, eggs, and turtle bones	1 tbsp worcestershire sauce
2 qts hot water	½ tsp cayenne pepper
2 qts beef broth	¼ tsp allspice, ground
1 stick butter	½ tsp cloves, ground
4 tbsp plain flour	¼ tsp marjoram
2 lge onions, minced	½ tsp thyme
1 bell pepper, minced	½ tsp basil
2 ribs celery, minced	½ c sherry
2 tbsp parsley, chopped, fresh	parsley, chopped
4 cloves garlic, minced	3 hard boiled eggs, chopped
1 lb can tomatoes, minced	salt and pepper to taste
	1 lemon, sliced, seeded

In a large, heavy pot make a roux* with the butter and flour, cooking slowly and stirring constantly until deep brown. Add the onions, bell pepper, celery, 2 tbsp parsley and garlic and cook and stir until the vegetables are tender and translucent. Dice the turtle meat into ½ inch cubes and add the meat. Add the calipash, calipee and bones, if any, to the pot. Add the beef broth, hot water and the bay leaves. Bring to a boil and then lower the heat and simmer for 2 hours. Remove the bay leaves. Add the allspice, cloves, basil, thyme, marjoram, cayenne pepper, lemon slices and worcestershire sauce and mix well. Partially cover the pot and simmer for at least 2-4 hours. Stir now and then scraping the bottom with a metal stirring spoon. If a brown residue shows up on the spoon you are scorching it so lower the fire even more. A ½ hour before it is done add the sherry and the turtle eggs, if any. Remove the lemon slices and the bones and season to taste. Ladle from the bottom into heated soup bowls and sprinkle with the hard boiled eggs and chopped parsley on top of each bowl and float a thin slice of lemon on each. Serves 10-12.

GREEN TURTLE SOUP AU SHERRY

3 lbs green sea turtle meat, diced calipash* and calipee*, if available	3 med onions, chopped ½ c parsley, chopped 4 scallions, with tops, sliced 1 bell pepper, diced
4-5 lbs turtle shells, chopped (optional)	2 qts beef broth
2 cloves garlic, minced	2 qts hot water
½ tsp thyme	1 1-lb can plum tomatoes, chopped
½ tsp allspice, ground	1 8 oz can tomato sauce
¼ tsp cayenne pepper	juice of ½ lemon
3 egg whites, beaten	sherry
salt and pepper to taste	

Place all of the ingredients except the calipash, calipee, sherry, salt and lemon juice in a large pot with a thick bottom. Bring to a boil and then lower the heat, partially cover, and simmer for 6 hours. Stir now and then to keep from sticking. Add more stock or water if necessary to keep it liquid. At the end strain it twice through quadruple cheesecloth. Place a small amount of the strained stock in a saucepan and boil the calipash or calipee for 1 hour. Set aside to be added to the soup at the end. Save enough of the turtle meat to have 3-4 small pieces for each bowl at the end. To further clarify the stock place it in a clean pot over high heat and add the egg whites and continue stirring vigorously until it boils and then lower the heat and boil slowly for ½ hour. Strain again through quadruple cheesecloth. Add the lemon juice. Add the calipash or calipee, if any, and adjust the salt. Add a cup of sherry for each quart of soup. Heat the soup and place the reserved cubes of meat in the bottom of each preheated bowl and ladle in the soup. Float a thin slice of lemon in each bowl. Serves 10-12.

GREEN TURTLE SOUP 2

1½ lbs green turtle meat, diced	2 med onions, minced
5-6 irish potatoes, diced	1 c cream
water	salt and pepper to taste
soda crackers	

Cover turtle meat with water in a good sized pot and bring to a slow boil and cook until tender. Add onions and potatoes and cook slowly until done. Divide the cream evenly into the bottom of each serving bowl. Evaporated milk may be used. Fill bowl with soup, season and serve with soda crackers. Serves 6.

GREEN TURTLE SOUP 3

2 lbs green turtle meat, cubed	2 qts water
3 lge ripe tomatoes, diced	5-6 irish potatoes, diced
3 med onions, diced	salt and pepper to taste
2 bay leaves	parsley, minced
thyme	cayenne pepper (optional)

Add turtle to boiling water and simmer until tender. Add vegetables and seasonings and simmer until the vegetables are cooked. Add cayenne pepper if you like it hot. Serves 6.

FLORIDA GREEN TURTLE SOUP

2 lb green sea turtle meat	2 lge onions, minced
2 cloves garlic, minced	6 cloves, whole
6 allspice, whole	1 in square ham
2 tbsp plain flour	1 key lime, chopped
2 hard boiled eggs, chopped	1 wine glass sherry
1 tbsp parsley, minced	1 tbsp thyme, minced
1 bay leaf, minced	salt and pepper to taste
3 qts water	¼ c butter

Parboil the meat in the water for 10 minutes, remove and save stock. Cube the meat. Chop ham very fine. Brown the onions lightly in the butter and then add the meats, garlic, spices and herbs and sauté stirring constantly to prevent sticking. When browned add the flour which has been blended with a little turtle stock and again season with salt and pepper. Combine with the stock and simmer for 1 hour, stirring often. Add the lime and cook until all is tender. Then add the eggs and sherry and serve at once.

TURTLE SOUP WITH CHABLIS

2 c cooked turtle meat, fresh or canned	1 c chablis
1 qt water	½ bell pepper, chopped
2 hard boiled eggs, chopped	salt and pepper to taste
1 tsp mint, chopped	2 tsp parsley, chopped
1 clove garlic, crushed	

Cut meat into small pieces. Put in water with garlic, bell pepper, mint and parsley and bring to a boil and simmer for 15 minutes. Season to taste and add the wine and egg and bring just to a simmer. Serves 6-8.

THICK TURTLE SOUP

4 c canned green turtle soup	6 tbsp sherry
3 tbsp plain flour	6 slices lemon, seeded
2 cans condensed beef bouillon	

Cut turtle meat into cubes and add together with the broth to bouillon and simmer 20 minutes. Cool. Mix sherry and flour to a paste and add. Bring to a boil and simmer, stirring constantly, about 3 minutes. Serve with a lemon slice in each portion. Serves 6.

NEW ORLEANS TURTLE SOUP

1 lb green turtle meat, fresh or canned	½ med onion, sliced
1 tbsp plain flour	3 tbsp butter
1 tsp parsley, chopped	1 bay leaf
½ tsp thyme	¼ c sherry
1 sm can tomatoes	salt and pepper to taste
2 c bouillon	dash angostura bitters
dash worcestershire sauce	

Sauté onions in butter and add flour and brown. Cut turtle meat in 1 inch pieces and sauté until lightly brown. Add tomatoes, bouillon, bay leaf, thyme, parsley, worcestershire sauce, Angostura Bitters and season to taste. Simmer gently 15-20 minutes or until tender. Add sherry just before serving. Serves 4.

TURTLE SOUP A LA NEW ORLEANS

3 lbs turtle meat, chopped	1 lemon, sliced, seeded
2 bay leaves	1 6 oz can tomato paste
1 tbsp whole allspice	1 tbsp whole cloves
3 tbsp oil	2 tbsp plain flour
1 sprig thyme, chopped	salt and pepper to taste
2 qts boiling water	1 c onions, chopped
2 cloves garlic, chopped	3 hard boiled eggs, sliced
2 sprigs parsley, chopped	sherry (optional)

Sauté the onion and garlic in oil and then add the flour and brown lightly. Add the tomato paste and simmer for 3 minutes. Add boiling water, bay leaves, parsley, thyme, salt, pepper and turtle meat. Tie the allspice and cloves in a cloth bag and drop into the mixture. Simmer for 1 hour or until the turtle is tender. Remove the spice bag. Add the eggs and lemon and simmer for 5 minutes. Let stand for 1 hour. sherry to taste may be added when served. Serves 6.

ESCHETE'S TURTLE SOUP

5 lbs turtle meat	5 qts water
1 tbsp salt	1 tsp cloves, ground
1 tsp nutmeg, grated	1 tsp cinnamon
½ c oil	½ c plain flour
2 lge onions, chopped	2 cloves garlic, minced
3 ribs celery, chopped	1 bell pepper, chopped
1 15 oz can tomato sauce	5 hard boiled eggs, sliced
salt to taste	tabasco sauce to taste
3 sprigs parsley, chopped	2 scallions, chopped
sherry to taste	

Boil the turtle meat in salt water with the cloves, nutmeg and cinnamon until tender. Remove the meat and bone it. Save the stock. Brown the flour in the oil and then add the garlic, onions, celery and bell pepper and cook until tender. Add the turtle meat and the tomato sauce and smother for 15 minutes, stirring often. Add the stock and bring back up to 5 quarts with additional water if necessary, add salt, tabasco sauce, parsley and scallions and a little more of the spices and simmer for 35 minutes. Remove from the fire and serve in soup bowls with sliced eggs and sherry to taste.

TOUPS TURTLE OR ALLIGATOR SOUP

3 lbs turtle or alligator meat	½ c oil
½ c plain flour	3 c onions, chopped
2 c scallions, chopped	2 c celery, chopped
6 cloves garlic, chopped	½ c scallion tops, chopped
¼ c parsley, chopped	3 tomatoes, peeled, sliced
1 8 oz can mushrooms, sliced	1 tbsp cloves, whole
4 qts hot water	8 chicken bouillon cubes
½ c stuffed olives, sliced	½ lemon, thin sliced, seeded
cooking sherry or vermouth	1 hard boiled eggs, sliced/ serving
salt and pepper to taste	

Brown the flour in the oil and then add the onions, scallions, celery, garlic and meat (chopped) and cook in a covered pot on low heat until the oil separates. Stir often and add the tomatoes, mushrooms and liquid, cloves, water and bouillon cubes. Simmer on low for 4 hours. Remove the meat if it is tender or when tender. Continue to simmer adding the parsley, scallion tops, olives and lemon and cook for 30 minutes. Return the meat cut into small pieces and season with salt and pepper. To serve place in bowls and garnish each with egg and a jigger of sherry or vermouth to be added as desired.

TURTLE GUMBO

1 smoked ham hock	2 lbs turtle meat, boned
5 c + 2 c water	½ c plain flour
2 sprigs parsley	3 tbsp oil
1 sm white onion, peeled	4 tbsp butter
½ tsp dried crushed red pepper	6 sm white onions, chopped
½ tsp thyme, dried	1 c long grain white rice
1 tsp salt	6 sm hard boiled eggs
1½ c baby okra, fresh or frozen	3 c cherry tomatoes, peeled
3 lge ribs celery, in bite size pieces	1 tbsp worcestershire sauce
tabasco sauce to taste	¼ c dry sherry
1½ tsp gumbo filé powder*	

Cover the hock with the water and add the parsley sprigs, peeled onion and crushed red pepper and bring to a boil. Cover and simmer for 2 hours. Strain and discard the remaining ingredients and reserve the stock. In a large non-stick heavy pot over low heat toss and stir the flour until it becomes tan but not scorched. Remove ¼ cup of the flour. To the remaining flour add the oil and butter and blend. Add the chopped onions and simmer a few minutes until softened. Combine the reserved flour with the thyme in a paper bag. Cut the turtle meat into bite size pieces and blot dry. Shake the meat in the bag with the seasoned flour and add to the pot. Over high heat sauté until the meat is brown. Add the reserved stock, cover, and simmer for 2½ hours, stirring occasionally. Cook the rice according to standard procedure. Cut the okra into ½ inch pieces and reserve. Twenty minutes before serving add the worcestershire sauce, salt and okra to the simmering pot. Ten minutes before add the eggs. Five minutes before add the sherry, tomatoes and celery. Just before serving while the broth is boiling remove from the heat and add the gumbo filé. To serve place a ½ c cooked rice in the center of a wide soup bowl. Surround rice with the gumbo and 1 egg in each. Pass the tabasco sauce at the table for individual use. Serves 6.

CAMPER'S TURTLE GUMBO

To prepare the stock

3 lbs turtle meat	1½ gal water
2 c onions, chopped	4 ribs celery, 1 in pieces
2 carrots, sliced	pinch thyme
2 bay leaves	4 peppercorns
6 cloves, whole	2½ c canned tomatoes with juice
1 c tomato puree	

Tie the turtle meat in a cheesecloth bag and place all the ingredients in a large pot and bring to a boil. Reduce the heat and simmer for 1½ hours. Remove the turtle meat and bone, if any. Strain the broth and reserve discarding solids.

To prepare the gumbo

¼ c safflower oil	2 c onions, chopped
3 ribs celery, diced	2 bell peppers, diced
½ tsp garlic powder	1 gal reserved turtle stock
1 8 oz bottle clam juice	1 c tomato puree
2 c whole plum tomatoes, diced	1 tbsp worcestershire sauce
½ tsp cayenne pepper	reserved turtle meat, chopped
1½ c okra, cooked	1 c cooked long grain rice
1 tsp gumbo filé powder*	

Heat the oil in a large pot and sauté the onions, celery and bell pepper until wilted. Add the garlic powder and stir well and then add the stock, clam juice and tomato puree and bring to a boil. Reduce the heat and simmer for 15 minutes and then add the tomatoes, worcestershire sauce, cayenne pepper and turtle meat. Cook uncovered for 15 minutes. Add the okra and rice and salt and pepper to taste. Pour ½ cup of stock into a glass measuring cup and sprinkle in the gumbo filé powder and beat until smooth. Remove the pot from the fire and stir in the filé powder. Mix well and serve.

MINORCA GOPHER TURTLE STEW

1 lge gopher tortoise	¼ c olive oil/c meat
1 sm can tomatoes	3 tbsp sherry/c meat
2 c water/cup meat	1 lge onion/c meat
1 bell pepper, chopped	½ tsp salt/c meat
2 hard boiled eggs/c meat	dash hot pepper/c meat
salt and pepper to taste	

Kill turtle in boiling water. Remove the outer skin and claws. The outer skin should peel right off and the claws cut off. Remove meat from the shell. Cut the meat in 2 inch pieces and measure. Simmer until tender in water, salt and pepper. In a deep dutch oven heat the olive oil. Brown in the oil the onions and then add tomatoes and bell pepper. Simmer gently while turtle is cooking. More tomatoes may be added if mixture cooks down too much. When turtle is tender turn the sauce into the turtle pot. There should be enough liquid to make plenty of gravy. Thicken by mashing the yolks of the hard boiled eggs and stirring into the stew. Add more salt and pepper to taste if needed. Stir in sherry and add chopped egg whites. Serve at once.

STEWED TORTOISE (SOUTH AFRICAN FIELD STYLE)

1 tortoise*	little fat (or lard)
salt and pepper	1 tbsp plain flour
wine glass of wine	bread crumbs
miscellaneous available herbs	

Remove flesh carefully from a tortoise being careful not to break the gall bladder. Separate the meat from the bones and gristle and cut up into neat pieces. Place in a pot with the fat, flour, salt, pepper and whatever herbs may be available and allow to simmer gently until tender. Thicken the gravy with bread crumbs and add the wine and serve.

STEWED TORTOISE (SOUTH AFRICAN HOME STYLE)

1 tortoise*, dressed, boned	1 pinch chili
4-5 tbsp beef stock or other kind	2 pinches ginger, powdered
1 tbsp lemon juice	1 c cream, boiling
1 tbsp plain flour	lard
salt and pepper	

Place the meat in a stew pot with a little lard, the flour, salt, pepper, chili, ginger and stock. Mix well and allow to stew. When the meat is almost done add the lemon juice and simmer 15 minutes longer. Remove the meat and arrange on a dish. Add the cream to the gravy and pour over the meat. It is generally served with cooked rice and some sweet dish, either stewed fruit or sweet potatoes.

PAPRIKA TURTLE GOULASH

1 lb turtle meat, cubed
garlic, chopped
salt and pepper to taste
butter
white wine

onions, chopped
paprika
plain flour
water

Add the meat, onions, salt, pepper, paprika and a little garlic in a roasting pan with some butter and roast it for several hours at a low temperature. Add water to keep the meat moist. Just before removing add a little wine to taste.

CREOLE TURTLE STEW

2 lbs turtle meat
½ lb lean boiled ham
1½ tsp garlic, minced
¾ tsp black pepper
3 tbsp brandy
½ tsp lemon juice
2 tsp salt
1 c dry red wine

½ tsp cayenne pepper
1 tbsp plain flour
2 bay leaves
1½ c onions, chopped
2 c water
2 tbsp butter
1 lge tomato, cut up
¼ tsp mace

Melt butter and add the turtle meat, 1½ tsp salt and ½ tsp pepper. Cook over medium high heat, stirring frequently, about 8-12 minutes. Remove from heat and drain off liquid. Return to high heat, add ½ tsp salt and ¼ tsp pepper and cook, stirring constantly until meat is browned, about 7-9 minutes. Add the onions and cook until the onions are browned. Stir in the flour and mix thoroughly. Cook 2 minutes more, then add the ham and tomato. Continue cooking until a thick gravy begins to form. Add the wine and brandy and mix well. When the liquid comes to a boil add the water, bay leaves, garlic, mace, cayenne and lemon juice. Bring to a boil again, stir to mix, then reduce heat to a simmer. Cover the pan and cook about 45 minutes or until turtle is tender. Add additional seasonings if needed. Serve over rice. Serves 4-6.

TURTLE STEW 1

4 lbs turtle meat	¼ c olive oil
pinch cayenne pepper	1 stem celery, chopped
1 c dry spanish sherry	4 tomatoes, peeled, diced
parsley, chopped	2 sm onions, chopped
1 tbsp paprika	1 bouquet garni
salt to taste	hard boiled eggs
bacon crumbs	1 clove garlic, chopped
½ c butter	2 pts beef stock
1½ oz plain flour	juice of 1 lemon
1 grated lemon rind	

Cut turtle meat into 1½ inch cubes and brown in oil and butter. Add garlic, onions, paprika, cayenne pepper and celery. Sprinkle with flour and cook slowly for 5 minutes before adding the stock. Insert the bouquet garni (consisting of 6 peppercorns, thyme, 2 bay leaves, 3 cloves, 6 corns of allspice) and remove in 1½ hours whenever the meat is tender. Correct seasonings and add sherry, tomatoes, lemon peel and juice. Garnish with hard boiled eggs, bacon crumbs and chopped parsley. Serve over rice.

TURTLE STEW 2

3-4 lbs turtle meat	3 cloves garlic, minced
1 8 oz can sliced mushrooms	1 bell pepper, chopped
2 c consomme	cayenne pepper
3 stems celery, chopped	1 tbsp worcestershire sauce
3 onions, chopped	3 hard boiled eggs, chopped
2 tbsp lemon juice	1 c cream (optional)
½ c plain flour	½ tsp tabasco sauce
½ c oil	1 c sherry (optional)
salt	

Brown the flour in hot oil until very brown. Add onions, celery, bell pepper and garlic while stirring constantly. Add the consomme and turtle meat, which has been seasoned with salt and cayenne pepper. Stir constantly and add seasonings. If necessary add more consomme until meat is just covered. Simmer very slowly until meat is tender. Add eggs and sliced mushrooms. When all has blended well add the sherry or if you prefer the cream instead.

TURTLE STEW 3

3 lbs turtle meat	4 ozs butter
3 med onions, chopped	1 6 oz can tomato paste
2 bell peppers, chopped	salt and pepper to taste
½ tsp powdered allspice	1 lemon, sliced, seeded
4 cloves garlic, minced	3 tbsp plain flour
1 c sherry	1 rib celery, chopped
1 tbsp sugar	4 bay leaves
3 tbsp oil	boiling water
2 no. 2 cans tomatoes	1 bu scallions, chopped
6 hard boiled eggs	8 whole cloves

Parboil the turtle meat with just enough water to cover. Make a brown roux* of oil and flour. Add onions, garlic, bell pepper, tomato paste and tomatoes and slowly cook for 20-30 minutes. Add mixture to the turtle meat along with additional boiling water to cover meat. Boil down. Add celery, scallions, salt, pepper, sherry, bay leaves, cloves, allspice and sugar. Cook covered over high heat for 30 minutes. Mash egg yolks and chop the whites and add to stew. If stew gets too thick add a little more water. Cook slowly for about 3 hours. One half hour before serving add sliced lemon and butter. Serves 6.

TURTLE STEW 4

2 lbs turtle meat, diced	2 qts water
4 tbsp butter	1 clove garlic, diced
plain flour	1 lge onion, chopped
1 c potatoes, diced	1 11 oz can zesty tomato soup

Add the turtle to the water and boil for 20 minutes. Remove the meat reserving the stock. Melt the butter in a dutch oven and add the garlic and cook slowly until lightly browned. Lightly coat the turtle with flour and add the meat and onion to the dutch oven and carefully turn until brown. Pour part of the reserved stock over the meat mixture and simmer for several hours until the meat is tender. Add the potatoes and the rest of the stock and blend in the soup and cook 30 minutes longer.

TURTLE STEW 5

3 lbs turtle meat	3 tbsp salt
3 tbsp plain flour	4 lge onions, chopped
4 cloves garlic, minced	1 lb canned tomatoes
1 6 oz can tomato paste	boiling water
1 rib celery, minced	1 bu scallions, minced
2 bell peppers, minced	1 c sherry
6 hard boiled eggs	cayenne pepper to taste
salt to taste	4 bay leaves
½ tsp allspice	1 tbsp sugar
¼ lb butter	1 lemon, sliced, seeded
1 10 oz can Ro-Tel Tomatoes	½ tsp black pepper
½ tsp chili powder	1 tsp basil

Parboil the turtle meat. Brown the flour in the oil and then add onions, garlic, tomato paste and tomatoes and cook slowly for 20-30 minutes. Add the turtle and add enough boiling water to cover the meat and boil again. Add celery, scallions, bell peppers, sherry and seasonings and cook over high heat for 30 minutes. Mash the egg yolks and chop the whites and add to thicken the stew. If the stew gets too thick add a little more water. Cook slowly for about 3 hours. A half hour before serving add the sliced lemon and butter. To increase amount add ½ lb turtle meat per person.

TURTLE STEW 6

24 lbs turtle meat, boned	oil
1 c plain flour	14-16 lge onions, chopped
10-12 cloves garlic, minced	2 8 oz cans tomato sauce
2 10 oz cans Ro-Tel Tomatoes	1 bu celery, minced
8-10 bay leaves	1 pt sherry
2 lbs mushrooms, fresh	5 lge bell peppers, minced
cayenne pepper to taste	salt to taste
cooked rice	worcestershire sauce to taste
water	

Fry meat in enough oil to cover the bottom of a skillet and brown well. Sauté onions, garlic, bell peppers and celery in oil in a separate skillet. Put the turtle in a big iron pot and add enough water to cover. Add the sautéed vegetables and the tomatoes and tomato sauce. Cook slowly over a low heat at a slow boil. Brown the flour in a little oil in another skillet until browned and add to the stew. Throw in the bay leaves and cook for 3-4 hours or until the meat is tender. Add the sherry about 30-40 minutes before done. About 20 minutes before done add the mushrooms, salt, pepper and worcestershire sauce to taste. Throw in the scallions and parsley at the last minute. Serve over rice. Serves about 30.

TURTLE STEW 7

2½ c turtle meat, diced	2 c celery, diced
3 med onions, diced	1 c tomatoes, diced
salt and pepper to taste	4 tbsp butter
1 med onion, sliced	3 med potatoes, diced
1 c lima beans, fresh	½ c parsley, chopped
water	

Place onion, lima beans and celery in a dutch oven and cover with water. Bring to a boil and simmer 30 minutes. Sauté the turtle meat in the butter until brown on all sides. Add the meat, butter, potatoes, carrots, tomatoes, parsley, salt and pepper to the mixture in the dutch oven. Simmer for 45 minutes or until all the vegetables are tender. Serves 6.

TURTLE STEW 8

6 lbs soft shell turtle meat	1½ c tomato puree
1 lb onions, diced	2 sm spice bag
1 med onion, chopped	1 rib celery, diced
2 c oil or shortening	1 c brandy
½ bu parsley, chopped	¼ pt white wine
¼ pt sherry	½ lb bacon, diced and fried
1 4 oz can mushrooms, drained	

Braise the turtle meat in the oven until about half-cooked. Add the celery, onions and garlic and cook. Make a gravy with the oil or shortening and flour until hazel brown. Add a little water or stock to the tomato puree and add to your turtle meat. Make a small spice bag with various spices and add along with sherry and wine to the turtle mixture. Simmer until thoroughly cooked. Shred the soft part of the shell of the turtle and boil until tender and add to the stew. Add bacon, drained mushrooms and brandy. Serve with dry toast or rice.

GORDON'S TURTLE STEW

2 lbs turtle meat, cubed	thyme
2 carrots, chopped	seasoned salt
2 sweet potatoes, chopped	garlic powder
2 pkg mixed vegetables	italian seasonings
2 10 $\frac{3}{4}$ oz cans cream of mushroom soup	MSG
oregano	1 8 oz can mushrooms, stems and pieces, drained
soy sauce	1 stem celery, chopped
worcestershire sauce	$\frac{1}{2}$ bell pepper, chopped
1 $\frac{1}{2}$ c catsup	little barbecue sauce
1 med onion, chopped	
rice, cooked	

Mix well some thyme, seasoned salt, garlic powder, italian seasonings, MSG, oregano, soy and worcestershire sauces and sprinkle over the meat. Pressure cook the meat for several hours at a low temperature. Cook together the carrots and sweet potatoes until tender. Cook together the mixed vegetables, soup, mushrooms, celery, bell pepper and onions until vegetables are tender. Mix everything together with the catsup and barbecue sauce and simmer briefly. Serve over cooked rice. (This can also be placed in a pie crust and baked until crust is browned.)

SNAPPING TURTLE STEW

30 lbs turtle meat	2 hens
salt and pepper to taste	10 lbs onions
2 gal whole tomatoes	15 lbs boiling potatoes
corn-on-the-cob (optional)	$\frac{1}{2}$ c sherry
3 gals white cream style corn	3 lemons

Boil turtle meat until reasonably tender, drain, and remove all bones. Do the same with the hens but don't use the livers or gizzards. Save both stocks and use in some other recipe. Peel and boil both the potatoes and onions until tender enough to drain without coming apart. Grind the corn, tomatoes, potatoes, onions, turtle and hens. Place all this in an adequate pot. Squeeze lemons and drop rind halves into pot along with the juice and sherry. Cook slowly over medium heat while constantly stirring until done in approximately 1 $\frac{1}{2}$ hours. Salt and pepper to taste about $\frac{1}{2}$ way through this cooking process. Under no conditions allow the stew to stick. As an added embellishment corn on the cob may be added the last 30 minutes of cooking time. Serve with saltines or bread. Yields about 9 gallons.

CAJUN TURTLE STEW

turtle meat	¼ c cayenne peppers, chopped
¼ c bell pepper, minced	salt
4 bay leaves	pinch thyme
1 c scallions, minced	lime juice
few cloves	6 tomatoes, cut up
black pepper	orange juice
½ c celery, minced	few whole allspice

Marinate hunks of turtle meat in salt, pepper, orange juice and lime juice for several hours. Drain and cook with water to cover with scallions, bell pepper, cayenne pepper, celery, allspice, tomatoes, cloves, bay leaves and thyme. Cook until meat is tender.

MALTESE TURTLE STEW

2½ lbs sea turtle meat, diced	2 ozs red wine
2 onions, chopped	½ c nuts, chopped
2 ozs olive oil	4 ozs seedless raisins
1 tbsp tomato puree	8 ozs olives, chopped
2 bay leaves	2 apples, peeled, sliced fine
fresh mint leaves, chopped	2 chestnuts, peeled, chopped
salt and pepper to taste	1 tbsp capers
½ c water	croutons

Heat the olive oil and fry the onions in it lightly until they turn translucent. Add the puree diluted with the water, bay leaves, mint and seasonings. Simmer for 5 minutes. Then add the remaining ingredients except wine and continue cooking for 30 minutes, adding a little more water to cover if needed. Add the turtle and wine, cover tightly and cook at least another 30 minutes. Serve with croutons. Serves 6.

TORTUGA ESTOFADA (STEWED TURTLE)

1 lb canned or cooked turtle meat	6 capers
2 anchovies, chopped	10 lge green olives, pitted
1 tbsp white raisins	¼ c almonds, blanched, chopped
2 tbsp olive oil	1 lge tomato, peeled, chopped
1 pimento, chopped	1 bell pepper, chopped
pinch of saffron	pinch of ginger
pinch of allspice	1 tsp cinnamon, ground
½ tsp cloves, ground	salt and black pepper to taste
pinch of epazote* (if not available, parsley)	½ c rum

If fresh turtle meat is used wash well and cook thoroughly in salted water until almost done before going on with recipe. Cook turtle meat for 10 minutes in liquid from can or a bit of its own liquid if fresh turtle is used. Add the capers, anchovies, olives, raisins and almonds and set aside. In the oil sauté the tomato, pimento and bell pepper and add the spices except for the salt, pepper and epazote and sauté the vegetables until soft. Add the turtle meat mixture and season with salt, pepper and epazote and heat to the boiling point. Add the rum and cook for another few minutes, stirring well. Serve immediately.

TORTUGA ESTOFADA 2 (STEWED TURTLE)

¾ lb turtle meat, cooked	2 bell peppers, chopped
12 capers	1 pimento, chopped
8 lge green olives, pitted	¼ tsp saffron
1 tbsp raisins	½ tsp allspice
¼ c almonds, chopped	1 tsp cinnamon, ground
2 tbsp olive oil	½ tsp cloves, ground
1 med tomato, peeled, chopped	½ c sherry
salt and pepper to taste	

Place the turtle in a saucepan and cook about 10 minutes. Add the capers, olives, raisins and almonds and set aside. Put in 1 tbsp of the oil in a saucepan and fry briefly the tomatoes, peppers, pimento, saffron, allspice, cinnamon and olives. Add to the turtle meat mixture and heat to boiling and add remaining olive oil, sherry, salt and pepper to taste. Cook for 5 minutes and serve very hot. Serves 6.

STEWED TURTLE WITH CREAM

1 pt turtle meat, cooked	1 pt light cream
2 tbsp butter	1 tbsp salt
1 tbsp rice flour	½ tsp white pepper
¼ tsp nutmeg, grated	pinch cayenne pepper
4 egg yolks, well beaten	1 tbsp lemon juice

Place in a saucepan the butter and flour and stir over fire until it bubbles and then stir in the cream, salt, peppers, nutmeg and turtle meat (drained) and stir over a moderate heat until scalding hot. Keep hot but not boiling and stir in the egg yolks. Pour at once into a tureen containing the lemon juice. Serve.

MOISE'S SNAPPING TURTLE STEW

snapping turtle meat	2 8 oz cans tomato sauce
salt and pepper	6-8 onions, chopped
½ c + fat	1½ c celery, chopped
1-3 cloves garlic, minced	2 bell peppers, chopped
1 c plain flour	juice from 2-3 lemons or limes
1 6 oz can tomato paste	2 dashes tabasco sauce
3 tbsp worcestershire sauce	water as needed

Salt and pepper the meat and sauté in fat until just browned and then pour into a colander. Wipe pot out and cover the bottom with a half cup of melted fat and garlic and bring up the heat. Then stir in the flour until the flour is nice and brown. Then add the tomato paste, stirring. When this is good and thick add tomato sauce, onions, celery, bell peppers, juice, worcestershire and tabasco sauces. Keep stirring over a medium-low heat for half an hour and then add the turtle meat with a little water and adding water as needed. Cover and simmer for another 2 hours, stirring occasionally. Add salt and pepper to taste. Serve over rice.

TURTLE STEW WITH CORN

snapping turtle meat	salt and pepper
fresh corn cut off cob	potatoes, cubed
onions, chopped	water

Boil down the turtle in just enough seasoned water to cover and when cooked pull the meat off the bones. Return the meat to the stock and add corn, potatoes and onions and simmer until done.

FOXFIRE TURTLE STEW

turtle meat	salt
cayenne pepper	water
sweet milk	butter
black pepper	

Parboil the turtle with salted water and cayenne pepper. When done, bone and stew in the milk with butter, pepper and salt until warmed thoroughly. Serve like oyster stew.

WEST INDIAN TURTLE STEW

2 c cooked turtle meat with stock or 1 can turtle meat	1 c spanish style tomato sauce
½ c celery, sliced thin	¼ c olive oil
½ c mushrooms, chopped	1 c white table wine
1 med tomato, peeled, dice	1 tsp parsley, chopped
1 clove garlic, crushed	1 tsp salt
¼ tsp marjoram, crushed	¼ tsp basil, crushed
1 tbsp flour	¼ tsp thyme, crushed
½ c onion, minced	¼ c brandy

Heat the olive oil in a kettle and add the onion, celery, mushrooms, tomato which has most of the seeds removed and garlic. Cook over a low fire until the vegetables are soft. Then stir in the flour and add the tomato sauce, wine, parsley and salt. Stir until the sauce comes to a boil and then turn the heat down to a simmer. Add the crushed herbs to the sauce and simmer for 30-40 minutes. Cut the turtle meat into small cubes and add meat to sauce along with about ½ cup stock and continue to simmer another 30 minutes. Just before serving pour the brandy over the stew and set afire. Stir into stew. Serve with steamed rice. Serves 6.

TURTLE STEW WITH DUMPLINGS SEMINOLE INDIAN STYLE

leatherback turtle meat	salt
water	plain flour

Using the fleshy parts of the legs and back, boil in salt water to cover until meat is tender. When the meat is tender, mix together flour and water to make a soft dough. Pinch off marble size dough balls and pull out thin and drop into the hot turtle liquid. Cover and let simmer about 15 minutes. Flour from the dumplings thickens the gravy. Serve hot with fried bread.

PATRICK'S LANDING SNAPPER STEW

1 lge snapper turtle	potatoes, quartered
onions, quartered	salt
cayenne pepper	water

Dress and bone a snapper and cut up the meat. Pressure cook with a little water until tender. Add the onions, potatoes, and seasonings and cook until the potatoes are done and the gravy thickened.

SONIAT'S TURTLE STEW

4 lbs turtle meat	4 bay leaves
4 tbsp oil	½ tsp cloves, ground
4 tbsp plain flour	½ tsp allspice
4 lge onions, chopped	½ tsp chili powder
3 cloves garlic, minced	1 tsp basil, dried
1 24 oz can tomatoes	½ tsp thyme, powdered
1 6 oz can tomato paste	1 tsp sugar
3 ribs celery, minced	4 hard boiled eggs
1 bell pepper, chopped	¼ lb butter
½ c dry sherry	1 lemon, sliced, seeded
¼ tsp cayenne pepper	1 bu scallions, minced
½ tsp black pepper	salt to taste

Boil the turtle in enough water to cover the meat for 5 minutes. In a heavy pot heat the oil and add the flour and brown. When browned add the onions, garlic, tomatoes and tomato paste. Let this cook slowly for about 25 minutes and then add the turtle meat which has been cut into fairly large pieces. Add the stock and any additional water to cover contents and bring to a simmer for ½ hour. While it is cooking add the celery, bell peppers sherry and all other seasonings. After 30 minutes mash the egg yolks and chop the whites and add to the stew and let cook slowly for 3 hours. If the stew gets too thick just add a little more water. About ½ hour before serving add the butter, lemon and scallions and correct for salt and pepper. Serves 6-8.

LOGGERHEAD SEA TURTLE STEW

2 lbs loggerhead sea turtle meat	2 qts water
½ c salt pork, diced	1 onion, chopped
4 tbsp butter	1 clove garlic, chopped
1 can condensed tomato soup or tomato puree	1 c potatoes, diced
	plain flour

Cut the meat into bite size pieces and boil in the water for 20 minutes. Remove the meat from the water and save the stock. In a dutch oven fry the salt pork and add butter and garlic and cook slowly until light brown. Then add the onion and lightly floured turtle meat turning gently until browned. Pour part of the stock over this and simmer slowly for several hours until the meat is tender. Add the potatoes and the rest of the stock and cook for 30 minutes more. Add additional water for desired consistency and thicken with flour. Serves 6.

CAYMANIAN TURTLE STEW

3 lbs turtle stewing meat	1 onion, chopped
½ hot country pepper	salt and pepper

Cut the meat into ½ inch cubes and put into a pot with the peppers and onion. Cook for about an hour and a half. If the meat is tough add about 1 cup of water. If you are using a crock pot cook about 6 hours. (A variation suggested by the chef at the Lighthouse Club is to use 2 pounds of stewing meat and 1 pound of lean fin meat. The fin meat makes the stew thicker.) Old style Caymanians would add the liver and tripes.

SAVOURY TURTLE AND ONION STEW

½ lb turtle steak, chopped	2 lge onions, sliced
1 oz plain flour	Pickappeppa Sauce
1 pt meat stock	3 bay leaves
5 cloves, whole	1 tbsp vinegar
salt and pepper to taste	1½ ozs shortening

Brown the onions and flour in the shortening and gradually blend in the stock. Add the bay leaves and cloves and simmer for 7 minutes covered. Add the chopped meat and vinegar and simmer for a further 30 minutes. Thicken if desired and garnish with green and red bell peppers.

TERRAPIN STEW

1 prepared terrapin*	1 pt white wine
1 lb butter	salt and pepper to taste
4 hard boiled egg yolks	

Bring prepared terrapin meat to boil in enough water to cover and cook until tender and water reduced to almost nothing. Rub the butter and egg yolks to a cream and add cold to the terrapin. Season to taste and stew for a few minutes. When ready to serve add wine and keep very hot.

SOUTHERN TERRAPIN STEW

3 prepared terrapins*	¼ tsp nutmeg
1 tbsp worcestershire sauce	grated rind of 1 orange
2 tbsp onion, grated	salt and pepper to taste
1 pt heavy cream	terrappin eggs (if any)
3 c turtle stock	½ lb butter
3 tbsp plain flour	juice of 1 lemon
6 hard boiled eggs	1 c madeira

Rub the yolks of the hard boiled eggs through a sieve and combine them with flour and butter to form a paste. Season with nutmeg, onion, worcestershire sauce, the orange rind and the lemon juice. Heat turtle stock until boiling and then stir in the seasoned paste and reduce the heat and continue stirring until well blended. Add madeira and heavy cream and continue stirring until the mixture is thickened and smooth. Be careful not to burn or curdle it. Add the heated terrapin eggs (if any), meat and the chopped whites of the hard boiled eggs. Heat thoroughly and taste for seasoning. Serve with hot buttered toast.

MUSHROOM TERRAPIN STEW

2 c prepared terrapin*	2 tbsp butter
1 c milk	1 c mushrooms, sliced
1 can cream of mushroom soup	salt and pepper to taste

Sauté mushrooms in butter for 5 minutes, stirring frequently. Add the soup and milk. Stir well and season to taste with salt and pepper. Add the turtle meat. Serve hot on biscuits or toast. Serves 4-6.

KATHERINE'S TURTLE STEW

3 lge terrapins	1 tbsp worcestershire sauce
salt to taste	1 tsp nutmeg, ground
1 onion, chopped	cayenne pepper to taste
6 hard boiled eggs	2 c half and half cream
1 c butter	3 tbsp plain flour
juice and rind of 1 lemon	3 pts water

Remove the heads of the terrapins and allow to bleed by hanging head end down for a while. Place the terrapins in boiling water and remove the outer skin and shields* from the plastron* and carapace*. Remove the plastron and leave the legs attached to the carapace but carefully remove entrails and gall bladder retaining the liver for other recipes. Place the shelled eggs (if any) and the strings of eggs in cold water. Wash thoroughly. Place the turtle carapace with attached parts in the water with salt and onion and simmer for about 45 minutes. Do not boil. When tender remove the meat from the carapace and discard bones. Cut up the meat across the grain. Chill the stock until ready to prepare the stew. To make the stew combine the egg yolks, butter and flour and blend well. Set aside. Chop the egg whites and set aside. Bring the reserved stock to a boil and add the egg yolk mixture, lemon juice and rind, nutmeg, worcestershire sauce, cayenne pepper, salt and reserved terrapin meat and egg. Stir in half and half and the egg whites. Heat thoroughly. Remove the lemon rind before serving. Serves 6.

EUELL GIBBON'S TERRAPIN STEW

2 terrapins	water
salt	1 bay leaf
1 onion, chopped	1 sprig parsley
1 handful celery leaves	1 carrot, diced
2 cloves garlic	5 hard boiled eggs
1 c cream, scalded	2 tbsp butter
½ c sherry	cayenne pepper

Kill the terrapins in boiling water and then remove all the outer skin, claws and shields*. After cleaning place the terrapins in a kettle with just enough salted water to cover. Add bay leaf, onion, parsley, celery leaves, carrot and garlic and boil for 1 hour. Then remove the terrapins and allow them to cool enough to handle. Turn on their backs and remove the plastron*. Strain the inside juices into a container and save. Discard the head, tail, entrails and heart. Save any eggs and the liver but remove the gall bladder carefully. Remove all shells and bones. Chop the meat, liver and eggs and mix with the inside juices. Press the egg yolks through a ricer and work them into a paste in the butter. Chop the whites. Now combine the terrapin meat and juices with 1 cup of the stock the terrapins were cooked in and simmer for 5 minutes. Stir in the yolk mixture and stir and simmer for five minutes and then add the egg whites. Add the cream and sherry, salt to taste and dust with cayenne pepper. serve hot but do not boil after adding the cream. Serves 4-5.

TURTLE ON THE SHELL

1 turtle, 1-2 lbs per portion	sage dressing
bacon, sliced	shoestring potatoes
biscuits	honey

Dress a turtle but do not remove quarters, neck or tail from the carapace*. Stuff with sage dressing and replace the plastron*, wrap limbs and neck with bacon slices and hold in place with small skewers or toothpicks. Bake well in a moderate oven. Remove plastron and serve in its own shell with shoestring potatoes, biscuits and honey.

SAGE DRESSING

¼ c onion, minced	½ tsp sage
¼ c butter	½ tsp black pepper
2 tbsp celery leaves, minced	¼ tsp salt
3 c 3 day old bread, cubed	½ c milk
1 egg, beaten	

Add onions to melted butter and sauté until transparent and yellow. Add the celery, bread and seasonings. Toss to lightly coat with butter. Remove from heat. Combine milk and egg and drizzle over the bread mixture. Blend. Pack loosely into the turtle cavity. The quantity you make depends upon the size of the cavity to be filled.

STUFFED TURTLE

1 turtle
2 c water

1 tbsp salt

Stuffing

½ c stewed tomatoes
1 c milk
1 c turtle broth
2 tbsp margarine or butter
1 tsp bourbon
1 tbsp sherry
cracker crumbs

2 hard boiled eggs, chopped
2 c croutons, crushed
1 tbsp worcestershire sauce
1 tsp celery salt
½ tsp mace
½ Cayenne pepper
½ tsp black pepper

Drop live turtle into boiling water and cook for 45 minutes at 475°F. Remove and let cool. Remove plastron*. Remove the meat, fat and liver. Remove the toes. Place the meat in a pot and add the 2 cups of water and salt. Simmer for 1 hour or until the meat is tender. Reserve the stock. Remove the meat from the bones and cut up. In a large bowl add the meat and the stuffing ingredients except the cracker crumbs and mix well. Place the stuffing into the carapace* which has been thoroughly cleaned. Cover with the cracker crumbs and dot with margarine. Bake at 375°F for 1 hour.

TORTOISE IN ITS SHELL SOUTH AFRICAN STYLE

1 tortoise, dressed
1 clove garlic, minced
salt
milk
1 c orange juice

fat or lard
1 sm onion, chopped
1 chilli pepper, crushed
bread crumbs

Dress a tortoise and cut the meat into bite size pieces and braise in fat with the onion, garlic, chili pepper and salt. The shell is carefully cleaned and the inside rubbed with fat and filled with the braised meat mixed with bread crumbs which has been steeped in milk and the orange juice. It is put in the oven and baked until the meat is tender and served with rice and chutney.

GREEN TURTLE PIE

1 10-20 lb green sea turtle	1 lb carrots
4 med potatoes, peeled	2 stalks celery
4 lge onions	parsley
3 c onions, sliced	5 lge tomatoes, diced
2 bay leaves	few peppercorns
thyme	rosemary
basil	allspice
worcestershire sauce	water
oil	2 c sweet peas, cooked
4 onions, minced	bread crumbs, loaf dry bread
cloves	sage
salt and pepper to taste	1 egg yolk, beaten
pie pastry	butter

Dress turtle by removing all meat from the carapace*. Save carapace to bake the pie in. Plunge it in boiling water to remove the shields*. Remove all the fat and cut into ½ inch cubes. Make a broth by boiling carrots, potatoes, celery large onions and a little parsley in a lot of water. Remove vegetables when done and add the turtle fat. Simmer until the fat is tender. Make a sauce by grinding 1½ pounds of turtle meat and sautéing in butter with the sliced onions. Add tomatoes and simmer and then add a little thyme, bay leaves, peppercorns, a little rosemary, basil, allspice and worcestershire sauce to taste. Add a quart of the stock that the fat was cooked in. Simmer for about 10 minutes. Grind meat from the flippers and mix well with the minced onions and bread crumbs along with cloves, sage, allspice, salt, pepper and any other seasonings you desire. Roll into small balls and fry in oil until browned. Drain and add to the sauce. Simmer over low fire and add the cooked potatoes and carrots. Fill the carapace with the remaining turtle meat cut in bite size pieces and add the peas (canned will do). Save a bowl of the sauce without meat balls but pour the remaining sauce, meat balls and vegetables over the turtle meat in the shell. Cover with a rich pastry of your choice rolled thin and crimp along the edges of the shell. Make several slits in the pastry to let out steam. Brush with the egg yolk and bake slowly in a moderate oven until a golden brown. Serve from the shell adding a little of the sauce to each serving. A 20 pound turtle will serve 15 people.

TURTLE PIE I

2¼ lbs turtle meat, ground	1 clove garlic, crushed
½ tsp dried marjoram	½ tsp black pepper
1 c hot water	¼ c parsley, chopped
½ c onion, chopped	2 tbsp plain flour
½ tsp ground cloves	3 tbsp butter
1 c celery, chopped	1 tsp salt
½ tsp mace, ground	2 beef bouillon cubes
pastry for a 2-crust pie, unbaked	

Sauté onion, celery, garlic and turtle in butter in a large skillet until turtle is brown and vegetables are tender. Stir in parsley, salt, marjoram, cloves, mace and pepper. Cover and simmer over low fire for 30 minutes. Drain excess butter from skillet. Blend flour into the meat mixture. Add bouillon cubes that have been dissolved in hot water. Return to heat and bring mixture to a boil and simmer for 1 minute, stirring constantly. Remove from heat and set aside to cool. Pile meat mixture in pie shell, seal and flute edges. Make small slits in upper pie pastry. (Brush with egg if desired). Bake at 400°F for 45 minutes or until golden brown.

TURTLE PIE 2

1½ c turtle meat, cubed	3 tbsp plain flour
1 onion, diced	1½ c water
3 tbsp butter	salt and pepper to taste

Brown the turtle meat in butter, add onions and season to taste. Add the water and let simmer for 1 hour and then remove from the water and put in a greased casserole. Make a flour paste and add it to the turtle meat. Make a baking powder biscuit dough and cover the casserole with it. Bake in hot oven until the biscuits are brown.

BAKING POWDER BISCUITS

2 c self rising flour	¾ c milk
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Add milk to flour all at once and stir with a fork into a soft dough. Beat dough vigorously 20 strokes until stiff and slightly sticky. Roll dough around on cloth-covered board lightly dusted with flour to prevent sticking. Knead gently 8-10 times to smooth up dough. Roll ½ inch thick. Dip cutter in flour and cut biscuits.

TURTLE PIE 3

3 lbs turtle meat	2 c plain flour
1½ tsp salt	½ c shortening
2 eggs	2 tsp cold water
¼ tsp thyme, dried	½ tsp marjoram, dried
2 c hot water	4 tbsp butter
1 onion, chopped	1 tbsp cornstarch
½ c tomato sauce	1 tbsp butter, melted
2 egg yolks	¼ tsp pepper
½ c dry bread crumbs	4 tbsp fat
1 c sherry	

Sift the flour and salt into a bowl and cut in the shortening with a pastry blender or two knives until the consistency of coarse sand. Beat 1 egg and the cold water together and add it to the flour mixture, tossing lightly until a ball of dough is formed. Wrap in wax paper and place in the refrigerator. Divide the meat in half and cube half and grind half. Place the cubed meat in a saucepan and cover with water. Bring to a boil, drain, and rinse with cold water. Combine in the saucepan with the thyme, marjoram, and hot water and cook over a low heat for 45 minutes. Drain, reserving the stock. Set the cubed meat aside. Melt the butter in a saucepan and add the 2 onions and sauté for 10 minutes. Add the cornstarch and stir well. Add the tomato sauce and the reserved stock and mix well. Cook over a low heat for 30 minutes. Strain and combine with the cubed meat and correct the seasoning. Combine the ground meat with the remaining onion. Add the melted butter, egg yolks, pepper, and remaining salt. Mix well and shape into 2 inch balls. Beat the remaining egg and dip the balls in it and then into the bread crumbs. Beat the remaining egg and dip the balls in it and then into the bread crumbs. Heat the fat in a skillet and fry the balls in it until brown on all sides. Preheat the oven to 350°F. Pour the cubed meat mixture into a 2-quart casserole. Place the balls on top and pour the sherry over it. Roll out the dough on a lightly floured surface to fit the top of the casserole. Place on top sealing the edges well. Brush the top with a little beaten egg or milk and make several incisions in it. Bake in a 350°F oven for 35 minutes. Serves 8-10.

Ernest A. Liner

COOTER PIE

1 med cooter*, dressed	½ c stewed tomatoes
1 c milk	1 c liquor from stew pot
1 tbsp whiskey	celery salt
cayenne pepper to taste	2 hard boiled eggs, chopped
2 slices toast, crumbled	worcestershire sauce
2 tbsp butter	1 tbsp sherry
mace	black pepper to taste
salt	water
cracker crumbs	

Drop a live cooter into a pot of boiling water and cook for 45 minutes. Open the shell with a saw and remove the meat, fat, liver and eggs being careful not to break the gall bladder. Remove the meat from the feet and legs. Put the meat in a pot with a little water and a little salt. Then simmer until the meat is tender, usually about 1 hour. Remove the meat and dice the meat, liver and eggs. Add the tomatoes, eggs, milk, liquor from the stew pot, butter, whiskey, sherry, eggs, bread crumbs and seasonings. Put into the shell which has been thoroughly cleaned. Cover with cracker crumbs, dot with butter, and bake in a 375°F oven about 45 minutes.

PASTEL DE HICOTEA

1 lge hicotea*	olives
½ glass dry sherry	capers
2 tbsp raisins	8 almonds, chopped
1 bell pepper, sliced	1 lge onion, chopped
4 tomatoes, chopped	4 cloves garlic, chopped
1 jalapeno pepper, dried	cinnamon
cumin	oregano
saffron	salt
lemon juice	6 tbsp oil
water	vinegar
2 tbsp bread crumbs	5½ ozs flour
rice	

Dress and cut the turtle in chunks keeping the legs and thighs intact. Wash it with lemon juice. Grind the jalapeno, cinnamon, cumin, oregano and saffron together and marinate the turtle pieces in it for 15 minutes adding salt and capers. In a saucepan, add 4 tbsp of oil and garlic. Sauté the marinated turtle until brown and transfer to a pot and cover with water. Cover and cook on a low fire. Sauté separately the onion, tomatoes, bell pepper, capers, almonds, olives and raisins. Then add to the turtle in the pot along with the sherry, salt and a touch of vinegar. Cook together and add the bread crumbs to thicken the gravy. Cook for 1 hour until tender. Wash and clean the turtle shell thoroughly inside and out with lemon juice. Make a dough of the flour and 2 tbsp of oil. Roll out and cover the entire shell bottom using salt water to attach the dough to the borders. Put the cooked turtle meat into the shell and then cover with criss crossed strips of dough and cook in a 300°F oven until the dough is brown. Serve with saffron rice.

TURTLE SAUSAGE

1 lb turtle meat	granulated garlic
1 lb pork with some fat	salt and pepper to taste
sausage casings	cayenne pepper
sage	

Grind and mix together thoroughly the meats and season to taste and add a small amount of sage. Stuff into sausage casings. Cook as for other fresh sausage or smoke it with hickory until done. Then it can be used like smoked pork sausage.

BULK TURTLE SAUSAGE OR PATTIES

2 lbs turtle meat, ground	2 eggs, beaten
salt and pepper to taste	thyme, dried
cayenne pepper to taste	marjoram, dried
parsley flakes	granulated garlic
oil	sausage casings (optional)

Boil turtle meat in a little water until tender. Drain thoroughly and combine with the eggs and seasonings to taste. Make patties and drop into hot oil or fry off a spoon in a skillet until brown in very little oil. Can also be put into casings and used as a sausage.

TURTLE BURGERS

turtle steaks	salt and pepper to taste
butter	

Chop turtle steaks until flattened and about the size of the hamburger bun you are using. Sauté the steak in butter, salt and pepper to taste and place on bun. Garnish with usual hamburger dressings.

TURTLE GOULASH

1½ lbs turtle meat, cubed	3 tbsp butter
1½ tsp salt	3 tbsp plain flour
8 carrots, sliced	2 sprigs parsley, chopped
1 c water	4 potatoes, peeled, sliced
1 onion, diced	dash of pepper

Brown meat and onion in butter. Salt and pepper. Cover with water and let simmer for 1 hour or until meat is tender. Add the vegetables about ½ hour before serving. After the vegetables are cooked add flour paste to thicken.

TURTLE CROQUETTES

1 lb turtle meat, ground	3 tbsp prepared biscuit mix
oil + 2 tbsp	¼ tsp tabasco sauce
¾ c milk or water	1 tsp parsley flakes
1 tsp salt	1 egg, beaten
½ c bread crumbs, softened	bread crumbs
1 tsp water	

Sauté turtle gently in a little oil until tender. Set aside in a bowl. In the same skillet heat the 2 tbsp of oil and add the biscuit mix and stir. Gradually pour in the milk (or water), stirring constantly. When thickened remove from the heat. Add to the mixture salt, tabasco sauce and parsley and mix well. Add the turtle and the softened bread crumbs and mix well. Divide into 4-6 portions and shape into patties or croquettes and refrigerate 30 minutes before dipping into the egg with the tsp water added. Roll in bread crumbs and refrigerate again for 15 minutes. Fry in deep oil until browned on all sides. Drain and serve with tomato sauce 2 or horseradish sauce

TOMATO SAUCE 2

3 tbsp butter	¼ c plain flour
1 sm carrot, diced	2½ c tomatoes, chopped, fresh
1 sm onion, diced	1½ c brown stock* or water
2 cloves garlic, crushed	½ tsp salt
1 tsp sugar	pinch of thyme
a little black pepper	½ bay leaf
4 sprigs parsley	1 rib celery with leaves

Melt the butter in a heavy saucepan and add the carrot and onion and sauté until onion is soft but not brown. Stir in the flour and cook until golden. Add the tomatoes, stock (or water), garlic, salt, sugar, thyme, pepper and a bouquet garni* of parsley, celery and bay leaf tied together. Bring the sauce to a boil stirring constantly until it thickens. Continue cooking stirring occasionally and skimming the surface when necessary for 1-1½ hours or until the sauce is reduced to about 2 cups. Discard the bouquet garni and rub the sauce through a fine sieve. Bring again to a boil and cook for 5 minutes while stirring.

HORSERADISH SAUCE

½ c sour cream	2 tbsp prepared horseradish
½ c mayonnaise	2 tbsp capers, drained
1 tsp sugar	1 tsp caper liquid

Combine and blend all ingredients well. Cover and chill. Serve.

FRIED TURTLE

turtle meat	catsup
glass of wine	a few mixed spices
plain flour	butter

Cut turtle meat into small pieces and dredge in flour. Fry in the butter until browned. When browned add some catsup, spices and wine and cover and steam about ½ hour until tender.

FRIED TURTLE MISSISSIPPI STYLE

2 lbs turtle meat, cubed	1 c oil
plain flour	1 tbsp onion, minced
salt and pepper to taste	¾ c red wine
¾ c water	

Salt and pepper the turtle and roll in flour. Brown in really hot oil. When browned reduce the heat and add the wine, water and onions and simmer until tender.

FRIED TURTLE MISSISSIPPI STYLE 2

1 med turtle, dressed	2 bay leaves
1 tsp salt	seasoned flour*
½ tsp pepper	butter
water	

Dress and disjoint the turtle into medium-sized pieces and place in a stewing pot with the salt, pepper and bay leaves. Add enough water to cover the meat and boil for 15 minutes. Drain well. Reserve the stock for future use. Dust the meat with seasoned flour and fry in a heavy skillet in the butter until it is tender and golden brown. Make a cream gravy from the residue in the skillet.

MCCOY'S FRIED SNAPPING TURTLE

snapping turtle meat	1 bay leaf
1 cayenne pepper	1 clove garlic
1-2 eggs	cracker crumbs
butter	

Cut up the turtles leaving bones in joints and parboil until tender but not falling off bones with bay leaf, cayenne and garlic. Drain and allow to cool a little. Flatten the pectoral girdle pieces with a cleaver to make them flat. Dip the pieces in a little beaten egg and then roll in cracker crumbs and fry in butter until brown and crisp on the outside.

BASHLINE'S FRIED TURTLE

2 lbs turtle meat	5 tbsp milk
1 bay leaf	2 eggs, beaten
1 beef bouillon cube	¼ c + 2 tsp oil
salt and pepper	catsup
½ c plain flour	horseradish
lemon juice	water

Cook the turtle meat in water to cover with the bay leaf, bouillon cube and a little salt and pepper. When tender cut the meat into 2 to 4 inch pieces. Make a batter with the flour, a little salt, milk, eggs and 2 tsp oil. Dip the turtle pieces in the batter and fry in remaining oil until brown, about 5 minutes. Serve with hot chili sauce made of catsup, horseradish and lemon juice. Serves 4.

FRIED SOFT SHELL TURTLE

2 lbs turtle meat, cubed	½ c vinegar
1 tsp + ½ tsp salt	½ c plain flour
¼ c + 1 tbsp milk	2 eggs, separated
2 tsp olive oil	vegetable oil
water	

Combine the turtle, vinegar and salt with enough water to cover and simmer for 1 hour or until the meat is tender. Drain and set aside. Combine the flour, milk, egg yolks, olive oil and ½ tsp salt and mix well. Beat egg whites until stiff and fold into the batter. Dip the turtle pieces into the batter and fry until golden brown in deep oil heated to 375°F. Drain well on paper towels. Serves 4-6.

TORTUE DE MER A LA SAUCE TOMATE

2½ lbs sea turtle meat	½ c oil
3 tbsp vinegar	6 cloves garlic, chopped
2 tbsp tomato paste	1 tbsp flour
1 tsp coriander	2 cloves
2 bay leaves	1 cinnamon stick
salt and black pepper to taste 5-6 peppercorns	
1½ pts salted water	½ qt water

Bring the salted water, vinegar, peppercorns, 1 bay leaf, cloves, cinnamon stick, and half the garlic to a boil, then simmer on a low fire for 45-60 minutes. Clean the turtle meat of all fat and cut into bite size pieces and place in the boiling water, let cook for 1 hour. Take off the fire and let cool. Heat the oil and brown the remaining garlic, then add the tomato paste, flour, coriander, remaining bay leaf, and season with salt and pepper to taste. Add the water and bring to a boil, then simmer for 15 minutes. Drain the turtle and put into the sauce and finish cooking for 15-20 minutes. Serve warm.

TURTLE VINDALOO

Marinade

8 sm whole cloves	¾ tsp ginger
2 tsp tumeric	1 tbsp cumin
1½ c white wine vinegar	2 tbsp coriander
1½ tsp cayenne pepper	2 med white onions, chopped
3 tbsp olive oil	

Prepare the marinade by putting all of the above ingredients in an electric blender. Spin at high speed a few seconds and repeat until the marinade appears even in color and rather thin.

2 lbs turtle meat	8 bay leaves
4 tbsp butter	4 tsp coriander
½ tsp cardamon	½ tsp cloves
3 tbsp honey	½ tsp ginger
½ tsp pepper	1½ in stick cinnamon, crushed
¼ tsp cayenne pepper	½ tsp mace
1 tsp salt	½ tsp nutmeg

Cut up the meat into 1½ to 2 inch chunks and rinse. Place the meat in a porcelain or stainless steel bowl and then pour the marinade over. Mix well and pack the turtle meat so that it is covered with the marinade. Cover and refrigerate for 24 hours. To cook the vindaloo, melt the butter over medium heat in a large saucepan. Add the turtle meat and marinade and keep the heat at medium and add the remaining ingredients one at a time. Stir well to mix after each addition. Bring mixture to a boil and then lower heat to a simmer. Partially cover the pan and cook, stirring occasionally, for 1 hour or until turtle is tender. Serve over rice. Serves 4.

TURTLE CASSEROLE MEXICAN STYLE

3 lbs turtle meat, cubed	salt
oil	black pepper, freshly ground
water	1 10 oz can cream of chicken soup
1 c milk	1 onion, chopped
1 10¾ oz can cream of mushroom soup	12 corn tortillas, cut in 1 inch strips
1 7 oz can green chilies, diced	1 c hard yellow cheese, grated

Brown turtle meat in a little oil and sprinkle with salt and pepper. Add some water and cover and simmer until tender. Mix the soups, milk, onion and green chilies in a bowl. In a greased casserole layer tortilla strips, meat, soup mixture and cheese. Cover with foil and refrigerate for 24 hours. Bake in a 325°F oven until heated through. Serve.

GLOSSARY

- Achiote Paste**—See Fricassee of Iguana (Guatemala) for recipe.
- Achoques**—The larval form of the Lake Patzcuaro Salamander (*Ambystoma dumerilii*).
- Allemande Sauce**—See Frog Legs Mariniere for recipe.
- Amphiuma**—A large eel-like salamander found in the southeastern United States. Also the genus and common name of this salamander.
- Andouille**—A smoked, highly seasoned pork sausage made with meat chunks instead of ground meat.
- Astragalus henryi**—A species of milk vetch, a legume, used as an herb in oriental cooking. Available in some oriental food stores.
- Axolotl**—The larval form of mole salamanders.
- Bechamel Sauce**—See Frog Legs a la Bechamel for recipe.
- Beer Batter**—See Fried Alligator in Beer Batter for recipe.
- Bouquet Garni**—See Grenouilles a l'Indienne for recipe.
- Brown Veal Demi Glaze Sauce**—See Gold in Veal recipe.
- Brown Stock**—See Variation 1: Frog Legs Osborn for recipe.
- Cajun or Creole Seasoning**—A combination of seasonings packaged for commercial sale. It varies slightly among brands.
- Calipash**—A fatty, gelatinous, dull greenish substance next to the carapace of a turtle.
- Calipee**—The fatty, gelatinous, light yellow substance attached to the plastron of a turtle.
- Capipee**—Green turtle fat.
- Carapace**—The dorsal shell of a turtle.
- Chili Pepper Paste**—Called Sambal. Best is Trassi or Badjak. Available in oriental stores.
- Chinese Stock**—Combine 8 oz each of chicken and lean pork in 1 pint of water and cook until liquid is reduced by half. Remove fat and meat.
- Chiretta**—A plant used in India and Nepal as an herb and a medicinal. Overdose has side effects. *Sertia chinata* or Indian Genetian or Indian Balmoney.
- Clarified Butter**—Melted butter (not margarine) which has been poured off the milky sediment at the bottom of the pan. A clear liquid. Also called Drawn Butter.
- Coltsfoot Salt**—Coltsfoot is a plant often found along streams and swamps. Flowers bloom before leaves appear. The underside of the leaves are covered with a dense fuzz. The Indians formed the green leaves into balls and laid them out in the sun to dry. Then they put them on flat stones and burned them to ashes. The ashes are very salty and is a good substitute for salt.
- Congo Eel**—A common name for *Amphiuma*—See *Amphiuma*.
- Cooled Alligator**—See Poached Alligator Tail and Boiled Alligator for recipes.
- Cooter**—Common name for fresh water turtles of the genera *Pseudemys* and *Trachemys*.
- Crab Boil Liquid**—A highly seasoned liquid used in boiling seafood such as crabs, shrimp and crawfish. Also available in bags of dried mixed seasonings instead of liquid.

- Creole Tartar Sauce**—See Broiled Frogs for recipe.
- Crepes**—See Alligator Crepes for recipe.
- Drawn Butter**—See Clarified Butter in glossary.
- Dried or Black Mushrooms**—Available in chinese stores.
- Epazote**—A plant (*Chenopodium ambrosioides*) called "goosefoot, chichiquelite, epazote" used in mexican dishes as a seasoning. Parsley is a substitute.
- Faggot**—A small bundle.
- Fermented Salted Black Beans**—Available in chinese stores.
- Fingers**—A unit of measurement used by the Indians and used to measure dry materials. Using the number of fingers called for hold the fingers together and dip into the material called for and lift out with the fingers and thumb without turning the hand.
- Fish Stock**—Place 2 lbs chopped fish bones and trimmings in a buttered pan with 1 minced onion, a few sprigs of parsley and 10 peppercorns. Add to this 1 qt each of white wine and water and season with a pinch of salt. Bring to a boil and then simmer for 25 minutes. Strain through cheesecloth before using.
- Five Spices Powder**—Available in chinese stores.
- Fried Vegetable Steak**—A vegetarian food that looks like a small beefsteak but made from wheat gluten. Available canned in chinese stores.
- Goannas**—See monitors. An Australian name for monitors.
- Gumbo Filé Powder**—Leaves of the sassafras tree which is ground to a powder. Used as a seasoning in gumbos. Added at the last minute when dish is taken off the fire or served at the table as cooking it makes it slimy.
- Half Glaze**—See Frog Legs Italian Style for recipe.
- Hicotea**—Spanish common name for fresh water turtles of the genera *Pseudemys* and *Trachemys*. Also spelled Jicotea.
- Hoi Sin Sauce**—This is a sweet, brownish red sauce made from soy beans, flour, sugar, water, spices, garlic and chili. It is available in chinese stores.
- Iguana**—A large lizard found in Mexico and Central and South America. Also the genus and common name of this large lizard.
- Indian Vinegar**—This is made from the sap of the sugar maple or birch tree. Also buds, twigs and sap were allowed to ferment in the sun. After fermenting it is strained through a cloth.
- Kneaded Butter**—See Frog Legs Poulette for this recipe.
- Knuckle**—A joint such as a knee or elbow.
- Kosher Salt**—A salt prepared according to Orthodox Jewish rules.
- Marinade**—See Marinaded Frog Legs with Creole Sauce for recipe.
- Maître d'Hôtel Butter**—See Frog Legs a L'Anglaise for recipe.
- Monitor**—A small to large lizard found in Africa, Asia and Australia.
- Oyster Sauce**—A thick brown sauce with a rich flavor made from oysters, soy sauce and brine. Available in chinese stores.
- Panne**—The fat which covers the pig kidney and fillets and when rendered makes a superior quality lard.
- Pavere Margarine**—A margarine prepared in the kosher tradition.
- Plastron**—The bottom shell of a turtle.
- Prepared Terrapin**—See Prepared Terrapin for recipe.
- Roux**—Roux is a combination of oil and flour. A White Roux is made by combining equal amounts of oil and flour mixed well and heated over a very low fire for a few minutes, stirring constantly. Do not brown. A Brown Roux is made as above but browned to the desired color. Roux a la Microwave uses 2½ c flour to 2 c oil and mixed together thoroughly in a glass or microwave dish. Set on high for 3 minutes. Stir and repeat each 3 minutes until you have cooked it about 15-17 minutes or when the desired color has been reached. Different quantities will require different times. An Oven Roux mixes flour and oil equally and placed in a 375°F oven and baked until desired brownness is achieved stirring occasionally. A variation of this is to leave out the oil using flour only. Some even brown flour on the stovetop at a high heat stirring constantly. Roux can be stored in bottles and used at a later date. In all rouxs, butter or margarine can be substituted for the oil. Sometimes the butter or margarine is preferred.

The Culinary Herpetologist

Sauce Mornay—See Frog Legs a la Mornay for recipe.

Scallions—Also called green onions or shallots. Both the green stems and white bases are used; sometimes together or separately.

Seasoned Flour—Flour in which at least salt and pepper has been added. Other seasonings can also be added. Also cracker or bread crumbs are handled this way.

Shields—Chitinous plates on the carapace and plastron of turtles covering the bony elements.

Tasso—A very highly seasoned smoked piece of meat, usually pork, that is almost dried and used as a seasoning in various creole or cajun dishes. See also turkey tasso.

Terrapin Butter—See Terrapin Butter recipe.

Tiligna—A genus of Australian Blue-Tongued Skinks.

Tomato Sauce—See Frog Legs Italian Style and Turtle Croquettes for recipes for 2 versions.

Tony Chachere's Creole Seasoning—A commercial brand of cajun or creole seasoning.

Tortoise—Usually refers to a land turtle but also sometimes to an aquatic one.

Turkey Tasso—A highly seasoned smoked piece of meat that is almost dried. Also a pork tasso is made and used in creole cooking. Used as a seasoning. See also tasso.

Turtle Herbs—Equal parts of dried basil, thyme, bay leaves and marjoram.

Turtle Quenelles—See Quenelle Turtle Soup for recipe. Replace with turtle meat for veal as in the recipe.

Turtle Soup au Sherry—See Manale's, Delmonico's, New Orleans, Green and Antoine's Turtle Soup au Sherry for a recipe.

Varanus—See monitor. A generic name for monitors.

Velouté—A sauce that has the consistency of heavy cream. See Rattlesnake Meat Sauce for Fish, Brochetons "Tatan Nano" and Terrapin Philadelphia Style for 3 versions.

White Sauce—See Creamed Frog Legs for recipe.

Winter Melon—A round green melon having a translucent and white pulp. Its flavor resembles zucchini or other soft skinned squash. Zucchini or cucumber can be substituted.

ERNEST A. LINER

**THE CULINARY
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publisher's note

As a person who strongly supports conservation efforts to protect amphibians and reptiles as well as other animals, you might wonder why on earth I would publish a cookbook of amphibian & reptile recipes. The main reasons are because Ernie Liner is the author and I don't view this as a cookbook *per se*.

I first met Ernie in 1996 at the meeting of the Society for the Study of Amphibians and Reptiles (SSAR), a professional meeting for scientists who study these animals. Ernie had brought a few books from his library to sell, and as a book collector and dealer I was interested in what he had. From our first meeting I knew Ernie was unique in his kindness and generosity.

In 1998 the University of Colorado at Boulder awarded Ernie a Honorary Doctor of Science for his contributions to herpetology. Ernie's contributions include numerous scientific publications on the amphibians and reptiles of México and his home state of Louisiana as well as other papers. He has also been a long supporter of the scientific societies in both the USA and México. Ernie has meticulously compiled several useful bibliographies for herpetologists. This cookbook is yet another meticulous compilation of Ernie's which stems from both his love of cooking and his love of herpetology. Although this cookbook may not seem like an academic pursuit, it really is one.

The introduction of the first edition of this book, *A Herpetological Cookbook: How to cook Amphibians and Reptiles*, begins with "Dear Colleague," and goes on to explain the book was published for the 1978 joint meeting of the SSAR, Herpetologists' League, and the American Society of Ichthyologists and Herpetologists — hardly a group likely to start throwing their study animals into their soup. Disguised as a cookbook this is a contribution to culinary folklore and anthropology. In this light, the significance of such a collection of recipes became important to preserve and make available. Thus I agreed to publish it for its value as documentation of one aspect of the human–amphibian/reptile relationship.

I have never eaten an amphibian or reptile and I never intend to eat one. I realize some people will wish to use this book as a cookbook — several of the recipes look quite interesting. My only hope is they decide to substitute a more common reptile* for the meat — a chicken. After all, IT ALL TASTES LIKE CHICKEN anyway.

Breck Bartholomew

*Evolutionarily birds are feathered reptiles. In fact, crocodylians are more closely related to birds than they are to snakes.

This book is dedicated to two longtime friends and colleagues
who shared many pleasant campfires with me in the field:
Dr. Allan H. Chaney and the late Dr. Richard M. Johnson.