



Minnesota Historical Society

Mock Turkey Legs

1 lb. veal steak 3/4 cup undiluted evaporated milk
1 lb. pork tenderloin 3/4 cup fine bread crumbs
1 3/4 tsp. salt 8 wooden skewers
1/4 tsp. pepper

Scald wooden skewers. Pound the meat with a mallet until thin, adding salt and pepper while pounding. Cut meat into three-inch pieces, and insert skewer in center of pieces of meat, alternating the pieces of pork and veal and using five or six pieces of meat on each. Dip in undiluted evaporated milk and then in bread crumbs. Brown turkey legs in hot fat and place in an oiled baking dish. Cover and bake in a moderate oven one hour --- Mrs. H.A.G., St. Paul, Minn.

The recipe is from Northwest Housewives Prize-Winning Recipe Book, Mid-Year Edition, prepared under the direction of Betty Service of the St. Paul Daily News Home Economics Dept., 1934.