



**TRADE WHERE  
YOU SEE  
THIS EMBLEM**

**EAT WHERE  
YOU SEE  
THIS EMBLEM**

**POTAGE ALBERT**

1 c. lima beans  
4 c. water  
1 c. string beans  
1 potato  
1 tomato (fresh or canned)  
1 T. salad oil  
 $\frac{3}{4}$  t. salt  
 $\frac{1}{8}$  t. pepper  
Wash and soak lima beans over night in 4 c. water. In the morning add string beans cut into 1 in. pieces. Bring to boiling point and cook until lima beans are almost soft. Add potato and cook until potato is soft. then put in tomato and leave 2 minutes. Remove both tomato and potato and mash to a smooth paste with 1 T. salad oil. When the beans are tender add the potato mixture, salt and pepper and serve.

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Date: ca. 1917

Description: Potage Albert recipe, ca. 1917