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This is the 4th. ed. of the French family cook "1793,
which is a translation of "la cuisinière française"
by MEMON.

THE
COMPLETE FAMILY COOK;

BEING

A SYSTEM OF COOKERY.

ADAPTED TO THE TABLES NOT ONLY OF THE
OPULENT, BUT OF PERSONS OF MODERATE
FORTUNE AND CONDITION.

CONTAINING

Directions for choosing, dressing, and serving up all Sorts of
Butcher Meat, Poultry, &c.

The different Modes of making all Kinds of Soups, Ragouts,
Fricandeaus, Creams, Ratafias, Compôts, Preserves, &c. &c. as
well as a great Variety of cheap and elegant Side Dishes, cal-
culated to grace a Table at a small Expence.

Instructions for making out Bills of Fare for the four Seasons of
the Year, and to furnish a Table with few or any Number of
Dishes, at the most moderate possible Expence.

*Necessary for Housekeepers, Butlers, Cooks, and all who are concerned
in the Superintendance of a Family.*

THE FOURTH EDITION ENLARGED.

BY S. TAYLOR.

LONDON:

SOLD BY J. ANNEREAU, NO. 2, STONE'S-END, SOUTHWARK;
W. FORD, NO. 86, BLACKMAN-STREET; T. GARNET, MAID-
STONE; AND C. THOMPSON, CAMBRIDGE. 1796.

PRICE SIX SHILLINGS.



1875

BILL OF FARE

FOR

THE DIFFERENT SEASONS OF THE YEAR,

WITH DIRECTIONS FOR REGULATING A TABLE.

Add or diminish as you have occasion, or wish to make your entertainment more or less expensive.

A BILL OF FARE for the SPRING.

A Table of Twelve Covers for Dinner, served by Five.

FIRST COURSE.

For the middle dish a piece of beef.

Two Soups; one with herbs, one of asparagus and green peas.

Two Plates (*hors d'œuvre*); one of raddishes, one of butter.

SECOND COURSE.

Let the beef remain, and, in the place of the soups and the two plates, put four dishes.

Mutton chops à la ravigotte, dressed with sallad herbs, (see page 42).

A breast of veal, with green peas.

A fricafée of chickens.

A pigeon fricandeu.

THIRD COURSE.

A couple of rabbits roasted.

A fowl, or two large chickens, roasted.

Three small side dishes, and two sallads.

FOURTH COURSE, Dessert.

For the middle a bowl of gaufres.

Compote of cherries.

Strawberries.

Cakes (*échaudes*).

Whipt cream.

Currant jelly.

Apricot marmalade.

BILLS OF FARE.

A Table of Twelve Covers served en Maigre for Dinner: it may also be served at Supper, the Soup being omitted.

FIRST COURSE.

For the middle, soup printanier.
Two principal dishes (entrées);
a cod à la crème, a fish tourte.
Four small dishes (hors d'œuvres);
an omelet, new-laid eggs in a
napkin, eggs with force-meat,
eggs with burnt butter.

SECOND COURSE.

A broiled cel with caper sauce, a
remove for the soup.

THIRD COURSE.

For the middle, crawfish with court-
bouillon, dished en dôme, up-
on a napkin.

Two dishes for the top and bot-
tom; a carp with court-bouillon,
fried fish

Four dishes (entremets); aspara-
gus served like young peas, (see
page 222), fried skerret, sweet-
meat tartlets, Italian cream.
Two fallads, a small lettuce with
appertenances.

FOURTH COURSE, Dessert.

For the middle, six large biscuits
du palais royal.

Four compotes; one of green al-
monds or apricots, one of cher-
ries, one of strawberries in a
dessert, one of cheese à la crème
in ditto.

Four plates; one of cakes (échau-
dées), one of bitter almond bis-
cuits, one of fruit preserved
dry, one of conserve of violet.

A BILL OF FARE for the SUMMER.

A Table of Fifteen Covers for Dinner, served by Seven.

FIRST COURSE.

A piece of beef for the middle.
Two soups; one garnished with
cucumbers, one of crusts with
a cullis of green peas.
Four dishes (hors d'œuvres);
sheeps trotters fricasee'd like
chickens, veal kernells en caissé,
petits patties, a melon.

SECOND COURSE.

A leg of mutton à l'eau.
Piece of veal à la crème.
A young duck with peas.

Pigeons with fine herbs.
Two chickens with small white
onions.
A young rabbit dressed in slices,
with cucumbers.

THIRD COURSE.

A cold entremet for the middle of
a large broche.
Four dishes and two fallads; a
young turkey, a fine fowl, par-
tridges, pigeons covered with
bacon and dressed like quails,
two fallads, with herbs.

BILLS OF FARE.

FOURTH COURSE.

Apricot tartlets.
 Broiled eggs in the shell.
 Fritters of vine leaves.
 Little biscuit timbales.
 Garden beans à la crème.
 Artichokes with a butter sauce.

FIFTH COURSE, Dessert.

A bowl of fruit for the middle.
 Four compotes; one of peaches,
 one of plumbs, one of pears,
 one of four grapes.
 Four plates of ice à la crème, or,
 two of nuts without the shell;
 one of cheese à la crème, one of
 cakes (échaudes).

A Table of Ten Covers for Supper, served by Five.

FIRST COURSE.

A piece of roasted meat for the
 middle.
 Two dishes (entrées); a veal tourt,
 a fowl between two plates.
 Two dishes (hors d'œuvres); a
 hash of rabbit or any other meat
 that has been dressed, three
 sheeps tongues en papillotes.

Two small dishes hot; one of peas,
 one of cream à la madeleine.
 Two sallads; one of roman let-
 tuce, one of large oranges
 (bigarines).

THIRD COURSE, Dessert.

A dozen of peaches for the mid-
 dle.
 Chèries.
 Plumbs.
 Cheese à la crème.
 Cakes (échaudes).
 Two plates of mulberries.

SECOND COURSE, by seven.

A dish of little cakes for the mid-
 dle.
 Two dishes (plats de rôti); two
 chickens, a leveret.

A BILL OF FARE FOR AUTUMN.

A Table of Twelve Covers for Dinner, served by Five.

FIRST COURSE.

A soup with turnips for the middle.
 Four little dishes (hors d'œuvres);
 two of puddings and sausages
 grilled, two of crude oysters.
 A piece of beef, a remove for the
 soup.

other; mutton chops en robe de
 chambre, veal bread, compote
 of pigeons, a rabbit tourte.

THIRD COURSE.

The roast and entremets together.
 A sallad for the middle.
 Two dishes (plats de rôti); a
 dozen of mavis's, a fowl.
 Two dishes of entremets; cauliflowers
 with butter, coffee cream.

SECOND COURSE.

Four dishes, a remove for the four

FOURTH

BILLS OF FARE.

FOURTH COURSE, Dessert. Compote of pears.
A bowl of fruit for the middle. A plate of grapes.
Compote of apples. A plate of filberts.

A Table of Twelve Covers for Supper, served by Five.

FIRST COURSE.

A leg of mutton roasted for the middle.

Four dishes (entrées); veal cutlets à la Lyonnaise, a beef rump en matelotte, a duck with turnips, two chickens en giblotte.

SECOND COURSE.

A fallad for the middle.

Two dishes (plats de rot); a young turkey, a young duck.

A plate with oranges.

Plate with a remoulade in a sauce-boat.

THIRD COURSE.

Five small dishes, (entremets); cheese-cakes for the middle, eggs with streaked bacon, Spanish chardons, bread fritters, burnt cream.

FOURTH COURSE, Dessert.

Ice-cream for the middle, or a bowl of fruit.

Compote of apples à la Portugaise.

Compote of peaches.

Plate of sweet-meats.

Two plates of nuts.

Plate of grapes.

A BILL OF FARE FOR WINTER.

A Table of Eight or Ten Covers for Dinner.

FIRST COURSE.

A cabbage soup.

A small dish of white or black puddings.

A veal fry.

SECOND COURSE.

A piece of beef in the place of the soup.

Two dishes, in exchange for the puddings and veal fry; mutton chops with turnips, a pigeon tourter.

THIRD COURSE.

Roast meat and entremets; a quar-

ter of lamb for the middle, a fallad on one side, and lamb-fauce in a sauce-boat on the other.

Two dishes for the top and bottom; a franchipane tourter, some batter fritters.

FOURTH COURSE, Dessert.

Some biscuits for the middle.

Compote of crude oranges.

Compote of large chestnuts.

Plate of grapes.

Plate of cheese.

BILLS OF FARE.

A Table of Fifteen or Twenty Covers for Dinner, served by Twelve.

FIRST COURSE.

- Asparagus for the middle, which remains throughout the course.
Two soups, top and bottom; one with rice, one with vegetables.
Four side dishes; a neat's tongue with a gratin, fritters of a calf's pluck, a rabbit pudding, slices of lamb en blanquette.
Four corner dishes; a casserole with rice, or sheep's rump with rice, a woodcock tourt, six small pigeons roasted served with a butter sauce, two roasted chickens served with a ragout of truffles.

SECOND COURSE.

- Two removes for the soups; a piece of beef, with sauce hachée, garnished with fried bread; a loin of veal roasted with sauce piquante.

THIRD COURSE.

- Roast and entremets together, served at thirteen.

- Four corner dishes; a capon or fat pullet, three partridges, eighteen mavis's, a young duck.
Two sallads for the side; one of endive, one of boiled onions and beet roots.
Two small plates for the top and bottom; a cold patty, a Savoy cake.
Four small plates (entremets) hot for the four corners; cream fritters, truffles with court-bouillon, Spanish chardons, tartlets.

FOURTH COURSE, Dessert, served at thirteen.

- For the two sides, two large bowls of fruit, or a dessert glass garnished with preserved fruits, two of gauffres.
Four compotes for the corners of the epergne; one of apples, one of plumbs, one of quinces, one of large chestnuts.
Four corner plates, one of cheese, one of macaroons, one of grapes, one of small Savoy biscuits.

A Table of Twelve Covers for Supper, served by Five.

FIRST COURSE.

- For the middle, a rib of beef roasted, with minced sauce.
Two dishes; a veal fricandeau, a fowl with court-bouillon.
Two plates (hors d'œuvres); three slices tongues à la Flamande, a lamb's paturances à la bourgeoise.

SECOND COURSE.

- A sallad for the middle.
Two dishes; three pigeons, six snipes.
Two small dishes (entremets); one of eggs à la baignolet, one of chocolate cream.

THIRD

BILLS OF FARE.

THIRD COURSE, Dessert.
A bowl of fruit for the middle.
Compote of pears.
Compote of apples à la Portugaise.

Four plates; one of chestnuts roasted or boiled, one of sweetmeats, one of cheese, one of conserve.

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A.

COMPLETE SYSTEM
OF
FRENCH COOKERY.

General Rules for making Broth.

CHOOSE the meat sound and fresh killed: skim your broth, salt it, and put into it different sorts of vegetables, well picked, scraped, and washed; as celery, onions, carrots, parsnips, leeks, and cabbage: let your broth boil gently till the meat be done, and then strain it through a sieve or napkin, to use as you think proper. A piece of beef weighing six pounds will require six hours boiling, one of twelve or fourteen, eight. Take care to tie the vegetables you put in together, that you may take them out of the pot entire, and they will serve to put into your soups.

To make Cabbage Soup.

Parboil the half of a cabbage with some rashers of streaked bacon; tie each separately, and then

B

let

let them boil four hours with some broth made according to the preceding directions. When the cabbage and bacon are done, soak crusts of bread in some of the broth to mix with your soup, and serve the cabbage and rashers of bacon round or under it. Take care to put very little salt into the broth, on account of the bacon. Soups of turnips, and other roots, are made the same; but celery must be boiled a long time before it is used.

To make Pumpkin Soup.

Pare the quarter of a middling sized pumpkin, take out the inside, and boil it in water till it becomes a marmalade, and all the water be consumed; then stew it with a little salt, and a bit of butter the size of an egg, and afterwards add to it a pint of milk boiled, and sweetened to your taste. When you would serve it, cut small slices of bread into your dish; wet them with the pumpkin soup, and set them, covered, over a chafing-dish for a quarter of an hour, that the bread may have time to soak, and then pour in your boiling soup.

To make Milk Soup.

Boil a pint of milk with a little salt, and, if you please, sugar; arrange some sliced bread in a dish; pour over a part of your milk to soak it, and keep it hot upon your stove, taking care that it does not burn. When you are ready to serve your soup, beat up the yolks of five eggs, and add them to the remainder of the milk. Stir it over the fire till it thickens, and immediately take it off, lest the eggs curdle.—Or thus: Boil three
pints

pints of milk with a bit of lemon peel, a few coriander seeds, a bit of cinnamon, a little salt, and about three ounces of sugar, till it is consumed to half; strain it through a sieve, and finish your soup as before.

To make Soup Maigre.

According to the soup maigre you would make, whether of *small onions, turnips, cabbage, or celery*, cut the vegetable you mean to serve in it, parboil it, and stew it with a little water, butter, and salt: while this is doing put a bit of butter into a stew-pan with some onions, carrots, parsnips, and a head of celery, the whole cut small, a clove of garlic, a laurel leaf, thyme, basil, three cloves, parsley, and chervil. Observe, the vegetables which are to be sent to table in the soup are not to be put into the stew-pan; those which are stewed apart will be sufficient to give it the necessary flavour. Set all the vegetables you have put into the stew-pan upon the fire for an hour and a half, turning them frequently till they be done and coloured; then add water, and let them boil half an hour; by this method your soup will be as well coloured, and the flavour as good, as if it were made with gravy. Strain it through a sieve, and then add to it the vegetables you have reserved apart to serve in the soup: When it is done, and seasoned to your taste, take some to soak your bread to mix with it. Garnish the rim of the dish with some slips of bread dipped in the white of an egg, setting the dish over the fire that the bread may stick to it; then put in the vegetables, and serve up your soup. If you

serve it in a tureen, the slips of bread may be omitted.

To make a Soup Maigne of Onions.

Put about a dozen of middling-sized onions, shred, over the fire in a stew-pan, with a bit of butter, turning them till they be done, and equally coloured: moisten them with water or a little vegetable broth; and having seasoned them with pepper and salt, add your broth according to the preceding directions, and put your bread to soak.

To make a Milk Soup of Onions.

Use fewer onions, and set them over a slow fire, with butter, till they are done, without being coloured; then boil some milk, add it to the onions, and season them with salt only. Put some slices of bread into your dish with a part of the soup, keep it hot upon a stove, and when the bread is soaked add the remainder of the soup, and serve it.

To make a Soup Maigne of Chestnuts.

Put a bit of butter into a stew-pan with three onions sliced, a parsnip, a head of celery, and three leeks, the whole cut small, half a clove of garlic, and two cloves; turn them a few times over the fire till they are a little coloured, moisten them with water, and let them boil together an hour; then strain off your broth, and season it with salt. Take a hundred and a half of large chestnuts, and put them over the fire in a frying-pan pierced with holes, turning them till the shell will come off; then pick and boil them with a
part

part of your broth. When they are done, keep those apart which are unbroken to send to table in the soup, and rub the others through a sieve, moistening them with their own liquor. Soak bread to serve with your soup in some vegetable broth, and when you are ready to serve it add your cullis of chefnuts.—To make a meat soup of chefnuts, substitute good gravy soup instead of vegetable soup.

To make Asparagus Soup with Green Peas.

Make a good soup of roots like the former, and when it is strained take a part to stew with a pint of green peas. Choose some asparagus of a middling size to serve in your soup; cut them the length of three fingers, and parboil them, then shift them into cool water, drain, and tie them in little bundles, and stew them with the peas. When the peas and asparagus are done, strain off their liquor, mix it with the soup of roots, and garnish the rim of your dish with the asparagus, adding the cullis of peas when you are ready to serve it.—To make an asparagus pea soup with meat, the only difference is to substitute a good meat, instead of a vegetable broth.

To make Semolina Soup.

Semolina is an Italian seed. Choose it of a clear yellow, dry, and free from any disagreeable scent it may have contracted from being shut up; stir it by degrees into a good broth, that it may the better mix, and add more in proportion as it thickens. This soup is used like that of rice.

To make Vermicelli Soup.

Wash your vermicelli in boiling water, and leave it to drain upon a large sieve that it may not lump, which frequently happens when it is left to drain in a cullander. Boil it with some good gravy soup, and serve it as a rice soup.—

To make vermicelli soup white, do not use any gravy, boil it very thick, and the moment before serving it put in a cullis à la Reine, or the yolks of some eggs beat up with cream or milk.

To make Soup au Fumet.

This soup is made in the same manner as the preceding, with this difference, that being mixed rather thick, a clear cullis is added, in which the carcases of game or other fowl have been boiled. Those which are roasted, if the bones be broken or pounded, will give the better flavour to the soup.

To make Soup au Fromage.

Prepare a good soup maigre according to the directions given (page 3.) observing that for this soup it is necessary to use more cabbage than any other vegetable. When it is done and strained, season it with a very little salt, and take half, or three quarters of a pound, according to the quantity of soup you would make, of Grugere cheese, grate half, and cut the rest into small slices; then take your soup-dish, which should bear the fire, and put a little of the grated cheese, with some bits of butter into it, cover it with a layer of bread sliced very thin, and over that arrange a layer of the sliced cheese; then put another layer of sliced bread,

bread, a layer of grated cheese, and then again a layer of bread; finishing with the sliced cheese and bits of butter. Moisten the whole with a part of your soup maigre; but let it soak till none of the soup remains in the bottom of the dish. Before you serve it, add the rest of your soup and a little pepper.—To make this soup with meat, substitute a meat instead of a vegetable soup, with cabbage: use no butter, and take care not to skim your soup too much.

To make Soup with a Cullis of Lentils.

Take half a pint of lentils, more or less according to the quantity of your soup, picked and washed, and boil them in a good broth: when they are done rub them through a sieve, and season the cullis to your taste. Lentils à la Reine are the best for all sorts of cullis.

To make a Soup with Crusts of Bread.

Put some crusts of bread into a silver or an earthen dish, and wet them with meat or vegetable broth that has not been much skimmed; let them soak till they stick to the bottom of the dish, then drain off the fat, and serve them under a cullis of lentils.—A green pea-soup with crusts is made in the same manner. The only difference is, that parsley and chervil, boiled and pounded, are added to the pea-soup to make it look green.

To make a Soup of small White Onions.

Parboil the onions, take off the first skin, and stew them apart: when they are done, arrange them in a string upon the rim of the dish in which

you serve your soup; and to prevent their falling off, put a slip of bread, dipped in the white of an egg, also round the rim of the dish, setting the dish over the stove a moment that the bread may stick to it. Serve small onions, or any other vegetable you choose, in the soup.

To make Cucumber Soup.

Having cut your cucumbers, stew them in good broth and veal gravy to give them a colour: when they are done, add to them some good broth; season your soup, and serve the cucumbers up in it.

To make Rice Soup.

Take a quarter of a pound of rice, more or less according to the quantity of soup you would make; a quarter of a pound is sufficient for four plates; wash it well in lukewarm water, rubbing it in your hands, and let it stew three hours over a slow fire with good broth and veal gravy: when it is done, taste that it be of a good flavour, and serve it neither too thick nor too thin.

To make a Soup of Herbs.

Put different sorts of herbs, as chervil, purslain, sorrel, lettuce, and a little celery, with a parsnip and a carrot shred, into a little pot, and let them stew with good broth and veal gravy; when they are done, and properly seasoned, put bread to soak in your tureen, and serve up the soup with all the herbs. You may, if you please, flavour your soup, and serve it up with fowls, fat pigeons, duck, knuckle of veal, &c. Having parboiled and trussed your poultry, put it into the pot, letting

ting it remain no longer than is necessary to do it properly; a good fowl being spoiled by too much boiling. It may be served in the soup, or as a bye-dish, with a little soup and large salt over it. Those who use gravy in their soups should prefer that of veal to beef, the latter being more cooling and light when made with care.

To make Spring Porridge.

Put a pint of peas into a stew-pot with chervil, purslain, lettuce, sorrel, three or four onions, a little parsley, and a bit of butter: let the whole boil together, and strain it into clear pea-soup. Take three quarts to soak bread to serve in it, and with the remainder beat up the yolks of six eggs; thicken them over the fire, and put them into the soup when you are ready to serve it, having first seasoned it to your taste.

To make Rice Soup with a Cullis of Lentils.

Make a good soup maigre, according to the directions (page 3.) with different sorts of vegetables; cabbage, turnips, onions, celery, and leek, of each in proportion to its strength, and half a pint of peas. Stew half a pint of lentils apart in some of it, and when they are done rub them through a sieve; then take a quarter of a pound of rice well washed, stew it with a bit of butter and your soup maigre strained clear; and when it is done and seasoned to your taste put in the cullis of lentils, taking care that your soup be neither too thick nor too thin.

To make a Soup with Milk of Almonds.

Take half a pound of sweet almonds blanched, and pound them in a mortar, as you beat them sprinkling them with water, to prevent their turning oily : boil a pint of water with a little sugar, salt, cinamon, coriander seeds, and lemon peel a quarter of an hour, and then stir in the almonds, and strain them through a napkin. When you are ready to serve it, cut thin slices of bread into a dish for table, and pour over the almond-milk as hot as you can, not suffering it to boil.—If you would have the almond milk more simple, omit the spices, and mix it with hot water, adding sugar and a little salt to your taste.

To make Water Soup.

Put the quarter of a cabbage into a stew-pot with three pints of water, four roots of any sort you please, two parsnips, six onions, a head of celery, a little bunch of parsley, and three or four turnips ; add also half a pint of peas, tied in a linen cloth, with some sorrel, chervil, and a leek tied together. Let the whole boil three hours, strain off the soup, and put in salt to your taste ; then soak bread to serve in it, and add more or less of the vegetables as you think proper.

To make Soup à la Vierge.

Make some good broth according to the directions (page 1.) ; take about a pint of the fattest, and let it boil up a few times upon a stove with a bit of crumb of bread about the size of an egg ; take the white meat of a roast fowl, and pound it
very

very fine in a mortar with some sweet almonds and the yolks of six eggs boiled hard; then put in the broth in which the crumb of bread has boiled. and strain the whole through a coarse sieve, adding a gill of cream or milk. After having seasoned it to your taste, keep it hot in a jug set in boiling water; thicken your soup with some crusts of bread cut small, and soaked in a little of the broth; and when you are ready to serve it, add your cullis to the broth as hot as you can without suffering it to boil, lest it curdle.

To make a Soup of Lamb's 'Pertences.

This soup is made like the preceding, except that the lamb's 'pertences are boiled apart with the broth. When it is done, garnish your dish with the 'pertences, and serve the head in the middle. Those who do not choose the white meat of a fowl to put into the cullis, instead of it may add a few more almonds.

To dress a Neat's Tongue.

Stew it in a vessel exactly its size, with salt, pepper, a bunch of parsley, scallion, thyme, basil, cloves, onions, the flavour of any roots you please, and a sufficient quantity of broth to wet the meat. When it is done, take off the scum, and lard it with streaked bacon, then roast it, and serve it with a sauce like that for mutton (for which see the Sauces), adding a dash of vinegar.—To serve it *en miroton*, when it is stewed à la braise, according to the above directions, and the skin taken off, cut it in slices, arrange it in your dish, and stew it with a sauce.

To dress a Neat's Tongue en Brezole, and other Ways.

Boil it a little more than half in water, and having taken off the skin, cut the tongue in little thin bits about the size of a half-crown, and put it into a stew-pan with parsley, scallions, and champignons, the whole cut small, large pepper, and sweet oil, and set it over a very slow fire, adding a glass of white wine when it begins to boil, and when it is done a little cullis. If the flavour be not high enough, in serving it add the juice of a lemon.—*A neat's tongue* may be also served with a ragoût of cucumbers and divers other vegetables, and with several different sauces; as sauce à la ravigote, sauce petite, &c. for which see the article of Sauces. It may also be served cold as a dish in the second course, salted, smoked, and dried.

To dress a Neat's Tongue en Paupiettis.

Take a neat's tongue, and, having cut off the root, boil it half a quarter of an hour in water; and then throw it into the pot with any piece of meat you may have boiling, till the skin rises; then having taken it off, cut the tongue in thin slices lengthwise, and cover each piece with veal, or any other meat, about the thickness of a half-crown: draw a knife, dipped in an egg, over the force-meat, then roll the pieces, and spit them upon an iron skewer, after having covered each with a thin slice of bacon; then put them upon the spit, and when they are almost done throw some grated bread upon the bacon, and when it has

taken a fine colour at the fire, serve your paupietis with sauce pignonte; for which see the Sauces.

To serve a Neat's Tongue with a Gratin.*

Take a neat's tongue, and having first par-boiled it, throw it into your pot and let it boil with any sort of meat till the skin will easily come off; then cut it into pieces, and shred small some parsley and scallions, five or six leaves of taragon, three shallots, a few capers, and an anchovy; then mix a handful of grated crumb of bread with a bit of butter half the size of an egg, and a part of the herbs you have shred, and arrange the whole in a dish for table, placing half the slices of tongue first, and over them the remainder of the herbs; then arrange the slices of tongue that remain in a second layer, seasoning them with salt and large pepper, and moisten the whole with three or four spoonfuls of broth and half a glass of wine. Let it boil till it forms a gratin in the bottom of the dish; and when you serve it, add a little broth, merely as a sauce to it.

To dress a Neat's Tongue with Parsley.

Having boiled it a quarter of an hour in water, lard it with fat bacon, and put it into the pot to boil with any piece of beef you may have doing; when it is done, and the skin taken off, cut it a little better than half through the middle lengthwise, that it may open in two parts without the pieces separating, and serve it up with some broth,

* That which sticks to the bottom of a dish or skillet when any thing has been dressed in it.

large pepper, and parsley shred fine, adding, if you choose, a dash of vinegar.

To dress Beef Brains several Ways.

Stew them à la braise with white wine, salt, pepper, and a bunch of herbs, and when they are done, take them out of the liquor they were stewed in, and serve them with *sauce appetissante*, for which see the chapter upon Sauces; or with a ragoût of small onions and other roots. Beef brains may also be fried, being first steeped in vinegar, with pepper and salt, a bit of butter rolled in flour, garlic, parsley, scallion, thyme, laurel and basil, the whole made warm. Before they are fried the brains should be drained and floured, and afterwards served, garnished with fried parsley.

To dress Ox Palates different Ways.

Three palates will be sufficient to furnish one dish. Having cleansed and boiled them in water, take off the skin, pick out all that part that is black, and cut them in bits; turn some onions a few times over the fire with a bit of butter, and when it is half done put in the ox palates. Moisten your ragoût with some good broth and a little cul-lis, season it to your taste, and add a bunch of herbs. When it is well skimmed, and the sauce of a proper consistence, serve it, and put in a little mustard.

To serve Ox Palates broiled. Steep them in sweet oil, with salt, large pepper, scallions, champignons, and a little garlic, the whole shred fine. Dip the palates into this marinade, grate bread
over

over them and broil them, serving them with sauce pignonte (see Sauces), or without sauce.

To Marinate Ox Palates.

Having boiled some ox palates in water, pick, and cut them in pieces about the length and size of a finger, and steep them two or three hours in some vinegar, with salt, pepper, a clove of garlic, a little flour and butter, a laurel leaf, and three cloves; the whole marinade made luke-warm: then take them out, dry, flour, and fry them, and serve them garnished with fried parsley.

To dress a Neat's Tongue à la Poulette.

When it is boiled, and the skin taken off, set it upon the fire with some flour and butter, some sweet herbs shred fine, broth, salt, and whole pepper; when it has boiled up a few times, reduce it to a thick sauce; and when ready to serve it, add the yolks of two or three eggs beat up with some cream, and a dash of vinegar or verjuice.

To dress Ox Palates en Alumettes.

Boil two ox palates in water, and having picked, cut them in the shape of matches, and steep them in lemon and vinegar, with a little salt, parsley, and scallions: when they have taken the flavour drain them, and dip them in a batter made with a good handful of flour, a spoonful of sweet oil, a little salt, and some beer stirred in by degrees, and fry them of a good colour.

To fry Ox Palates crisp.

Boil three ox palates in water, pick them, and
cut

cut them through the middle crosswise ; let them simmer over a slow fire half an hour with some broth, a clove of garlic, thyme, basil, two cloves, a laurel leaf, salt and pepper ; and when they are drained and cool, spread over every piece some force meat, to about the thickness of a half-crown, and roll up the palates so as to be able to dip them in a thick batter, made with flour, a spoonful of sweet oil, a gill of white wine, and some salt ; then fry, and serve them garnished with fried parsley.

Terrine à la Paysanne, or the Peasant's Pot.

Cut a piece of beef and some lean bacon in small slices, and shred some parsley and scallions very fine ; having ready also some spice and a laurel leaf. Arrange the beef and bacon in layers in an earthen pan till you have filled it, strewing the herbs and seasoning between each layer : then add one spoonful of brandy and two of water, close the top of your pot, and set it over a slow fire, letting it stew gently like beef a la mode : when your stew is done, skim the fat off if you think it necessary, and serve it in the pan.

The Peasant's Pot a la Couine is made in the same manner, except that instead of the bacon you make use of the rind, taking care to clean it, and that it does not smell rusty.

To dress an Udder with Verjuice.

Take an udder ready boiled, cut it into bits, and turn it a few times over the fire in a stew-pan with a bit of butter ; then add a little flour, some broth, white wine, pepper and salt, and let it boil till reduced to a sauce : when ready to serve it, add
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the yolks of some eggs beat up with cream and a small spoonful of verjuice.

Beef Andouilletes.

Cut a slice of beef as thin as the bacon with which we sometimes cover fowls upon the spit, and put over it some force-meat dressed; then roll the slice of beef, and form it into little balls; dip them in oil, cover them with grated bread, and put them upon the gridiron, taking care to baste them with oil or good dripping while they are doing. Being done of a fine light brown, serve them with a little gravy and verjuice.

To dress Beef Kidneys à la Bourgeoise.

Cut them in thin slices, and set them upon the fire with a bit of butter, some salt, pepper, parsley, scallions, and a clove of garlic, the whole shred small: when done, take them off the fire, not suffering them to boil longer lest they should become tough, and add a few drops of vinegar and a little cullis.

Beef kidneys may be served also done à la braise, with shallot or sauce piquante; for which see the Sauces.

To dress Beef Rumps en hauchepot.

Cut them into bits, and, having parboiled them, stew them with good broth, a bunch of herbs, and a little salt, five hours, which is the time they will take doing: when they are half done, put in some onions, carrots, turnips, parsnips, and a small cabbage, all parboiled and cut neatly. The whole being done, take out the rumps, dry them upon a

linen cloth that they be not greasy, and arrange them with the vegetables in a tureen to serve at table. Skim the liquor in which the meat and vegetables have been done, add to it a little cullis, and if there be too much reduce it by the fire: strain it through a sieve, and serve it over the meat and vegetables.

Beef rumps may be done in the same manner with only one sort of vegetables, or they may be served without any different sauces being substituted instead; but they must always be done à la braise, in the same manner as the neat's tongue, page 11.

To dress Beef Rumps en Matelotte.

Take a beef rump, cut it into pieces, and parboil it; then boil it in some broth, without any seasoning; and when it is about half done, stir a little butter and a spoonful of flour over the fire till it is brown; moisten it with the broth of your rump, and then put in the rump, with a dozen of large onions whole and parboiled, a gill of white wine, a bunch of parsley and scallions, a clove of garlic, a laurel leaf, a little thyme, some basil, two cloves, pepper and salt, and let them stew gently till the rump and the onions be done. Take care to skim it well, and put an anchovy, cut small, and some whole capers into the sauce. Put the rump into the middle of the dish you send to table, arrange the onions round, and some bits of bread about the size of a crown piece fried in butter upon it, and pour over the sauce, which should be thick. A beef rump will take five hours boiling.

To dress Beef Rumps à la Sainte Menebould.

Cut a beef rump into three pieces; first cut it through the middle, and then split the thick end with a cleaver; then throw it into the pot, and let it boil with any piece of beef you may have boiling; and when it is done, let it cool, and steep it an hour in a little oil, salt, large pepper, parsley, two shalots, and a little garlic, the whole shred fine. Keep the oil and herbs to the rump by strewing it with grated bread, and lay it upon the gridiron, basting it with the remainder of the oil and herbs while it is upon the fire. Serve your rump without sauce.

To dress a Rump of Beef.

The rump is esteemed the best piece in the whole ox: it makes excellent soups, and graces the table as a middle dish. The rump is excellent simply boiled, or, when cleansed of its fat, may be served with a good sauce made with cullis, parsley, scallions, anchovies, capers, and a little garlic, the whole shred small, and well seasoned. It may also be served garnished with petits pattys. Those are the most common ways of dressing a rump of beef. The most approved, and least practised, are as follows:

To boil a Piece of Beef.

Take a rump or brisket of beef, and, having boiled it in water, to give it a higher flavour, an hour before it is served put it into a pot just large enough to contain it, and let it stew with a little of its own liquor, salt, basil, and laurel, and having drained, garnish it with green parsley. When it

is boiled, and put into a dish for table; pour over it a sauce, about as thick as bouille, made with flour and butter, gravy, salt, whole pepper, and a dash of vinegar, and thickened over the fire with the yolks of some eggs beat up; then cover it with grated bread, baste it with butter, and brown it in the oven, or with a salamander.

To dress a Rump of Beef à la Braise, with Dutch Onions.

Having taken out the bone, tie your rump of beef with packthread, and stew it in a vessel that will admit fire at the top, with a pint of white wine, some good broth, a slice of veal, a rasher of bacon, a large bunch of herbs, pepper and salt; and when it is half done, add about thirty Dutch onions, or, if you cannot get them, large red onions. The beef being done, take it out, and wipe off the grease: dish it with the onions round it, and serve a good sauce over it. A rump of beef done in this manner may be diversified with different sauces or ragouts, according to your taste.

To dress a Rump of Beef à la Cardinale.

Choose a rump of beef of ten or twelve pounds, and having taken out the bone, lard it with a pound of bacon cut into bits, and mingled with salt and spices, without touching the upper part; then take half a quarter of a pound of salt-petre pulverised; and rub it into the meat that it may look red, and put it into a pan with an ounce of juniper berries a little bruised, three laurel leaves, a little thyme, basil, and a pound of salt, and let it remain, the pan being covered, eight days. When

the meat has taken the salt, wash it in warm water, and put some slices of bacon upon the upper part, on that side which is covered with fat, and tie a linen cloth over it with packthread: then let it stew gently five hours with a pint and a half of red wine, a pint of water, five or six onions, two cloves of garlic, four or five carrots, two parsnips, a laurel leaf, thyme, basil, four or five cloves, parsley and scallions, and the quarter of a nutmeg. When it is done, leave it to cool in its own liquor, and when quite cold serve it. The short ribs of beef may be done in the same manner.

To dress a Rump of Beef à l'Angloise.

Take a rump, or any piece of beef you choose of the same size, tie it with packthread, and put it into a pot proportioned to its size, with two or three carrots, a parsnip, three or four onions, a bunch of parsley, scallions, a clove of garlic, a laurel leaf, thyme and basil; moisten it with some broth or water, season it, and let it stew gently till it is half done, and then put in some little cabbages, prepared by the following directions: Boil a large cabbage, and, having squeezed it, take off the leaves one by one, and put within a little veal, or other force-meat, surrounding it with three or four of the leaves in such a manner as to form a little cabbage, something larger than an egg; tie them with packthread, and stew them with the beef. When the whole is done, wipe away the grease, and dish your beef, cutting each little cabbage in half, and arranging it round it with the cut side outward. For the sauce take a little of the stew, strain it through a sieve, and having

skimmed off the fat, add a little cullis to thicken it. Reduce it over the fire to the consistence of a sauce, and serve it over the meat and cabbages.

To stew a Rump of Beef in the Oven.

Lard a rump of beef, having taken out the bone, with fat bacon, season it with salt and spices, and put it into a vessel just large enough to contain it, with half a pint of white wine; close the edges with paste, and let it stew in an oven five or six hours, according to the size of your meat, and serve it with its sauce well skimmed. Ribs of beef may be done in the same manner.

To make Beef à la Mode.

Lard the mousé buttock with fat bacon, sprinkled with parsley, scallions, champignons, and a clove of garlic shred fine, salt and pepper, and let it stew gently five or six hours in its own gravy, adding, when it is about half done, a kitchen spoonful of brandy. It should be done in an earthen vessel just large enough to contain it, and may be served hot or cold.

To dress Slices of Beef Sausage Fashion.

Take a bit of beef about the size of two hands, and the thickness of two fingers; cut it in two, leaving it of the same size; beat the two pieces to make them flat, and pare the edges; then mince the parings with beef suet, parsley, scallions, mushrooms, two shallots, some leaves of basil, the whole shred fine, and mix them into a force-meat with the yolks of four eggs; spread this force-meat upon the slices of beef, and roll them up in the
form

form of faufages; tie them with packthread, and stew them with a little broth, a glass of white wine, salt, pepper, and onion stuck with two or three cloves, a carrot and a parsnip: when they are done, strain off the liquor, and having skimmed off the fat, reduce it over the fire to the consistence of a sauce. Take care that it be not too highly flavoured, and serve it over your faufages; or they may be served with any ragout of vegetables you think fit. To serve your faufages cold, as a dish in the second course, reduce the sauce, by letting it boil with the faufages till almost all the fat be consumed: let them cool with what remains, and serve them upon a napkin.

To dress the Ribs and Sirloin of Beef.

When the ribs and sirloin are tender, they are commonly roasted, and eaten with their own gravy. To make the sirloin still better, take out the fillet, cut it into thin slices, and put it into a stew-pan with a sauce made with capers, anchovies, mushrooms, and a little garlic, the whole shred fine, turned a few times over the fire with a little butter, and moistened with some good cullis. When the sauce is skimmed, and seasoned to your taste, put in the fillet with the gravy of the meat, and heat and serve it over the ribs or sirloin. The fillet may also be served with several vegetables, as cucumbers, celery, endive, cherdons, &c. it may also be made into a fricandeau à la braise, in the same manner as the rump of beef, page 20, with the same sauce, and the same ragout.

To serve the Ribs and Leg of Beef.

The ribs, when they are tender, may be grilled with parsley, scallions, and mushrooms, shred fine, salt and large pepper, mingled with grated bread and sweet oil. To make them better, do them à la braise, in the same manner as the neat's tongue page 11, and serve them with a ragout of any sort of vegetables you choose. The ribs make good broth; the leg is only fit to make broth for strong healthy persons.

To dress a Rib of Beef en Papillotes.

Take a rib of beef cut neatly, and stew it with some broth or a pint of water, and a little pepper and salt; when it is done, reduce the sauce till it sticks to the rib, and then steep the rib in sweet oil or butter, with parsley, scallions, shalots, and mushrooms, shred fine, and a little basil in powder: wrap the rib in a sheet of white paper, with its seasoning, folding the paper round in the form of a papillote; grease the outside, and lay it upon the gridiron on another sheet of greased paper, over a slow fire: when it is done, serve it in the paper.

To stew Brisket of Beef à l'Allemande.

Cut three or four pounds of brisket of beef in three or four pieces of an equal size, and boil it a few minutes in water; boil also the half of a large cabbage a full quarter of an hour; stew the meat with a little broth, a bunch of parsley, scallions, a little garlic, thyme, basil, and a laurel leaf; and an hour after put in the cabbage, cut into three pieces,

pieces, well squeezed, and tied with packthread, and three large onions : when the whole is nearly done, add four sausages, with a little salt and whole pepper, and let it stew till the sauce is nearly consumed ; then take out the meat and vegetables, wipe off the grease, and dish them, putting the beef in the middle, the onions and cabbage round, and the sausages upon it. Strain the sauce through a sieve, and having skimmed off the fat, serve it over the ragout. The beef will take five hours stewing.

To stew Beef en Miroton.

Boil some brisket of beef, cut it in very small slices, and put it into a dish for table, with two spoonfuls of cullis, some parsley, scallions, capers, anchovies, and a small clove of garlic, the whole shred fine, salt and large pepper : season your slices of beef over and under, cover the dish, and let the whole stew gently upon a stove half an hour, and serve it with the sauce.

So stew Beef in an Oven.

Take as much beef as you think proper, with half the quantity of suet ; then put the meat into a stew-pan, with some lean bacon cut in dice, parsley, scallions, mushrooms, two shallots, all shred fine, salt, pepper, a gill of brandy, and the yolks of four eggs : put some slices of bacon into a stew-pan, set them over the fire, and when melted put the meat upon them, taking care that it lies close ; cover your stew-pan, and close the edges with paste, and let it stew three or four hours in an oven. To serve it hot as a side-dish, take out the
slices

slices of bacon, and skim the sauce well; but if you serve it cold, as a dish in the second course, let it cool in its liquor.

To hash Beef.

Shred three or four onions very fine, and turn them upon the fire with a bit of butter till they be coloured; moisten them with some broth and half a glass of wine, adding pepper and salt, and let them stew till they be done: then put in your beef cut small, and let it simmer till it has taken the flavour of the onion. When you serve it, add a spoonful of mustard and a dash of vinegar.

To dress a Saddle of Mutton.

It is in general roasted, larded with bacon, and served with its own gravy as a middle dish. To do it à la Sainte Menchould, stew it first à la braise, in the same manner as the neat's tongue, page 11, and afterwards cover it with grated bread, and brown it with a salamander, serving a good sauce in the dish. A saddle of mutton may also be stewed à la braise, and served with a ragout of different vegetables; or it may be larded, and made into a fricandeau.

To dress a Leg of Mutton à la Perigord.

Cut some truffles and bacon into little bits, and mix them with salt and fine spices, parsley, scallions, and a clove of garlic, shred small: lard the leg of mutton with the bacon and truffles, and wrap it up two days in paper in such a manner as to exclude the air: stew it five hours over a slow fire
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in its own gravy, covered with slices of veal and bacon; and when it is done, take the fat off the sauce, add a spoonful of cullis, and serve it.

To dress a Leg of Mutton with Vegetables.

Take a leg of mutton which has hung till it is tender, pare off the fat, and cut the end of the knuckle, tie it with packthread, and stew it with good broth; then take a dozen of carrots cut round, half a cabbage, six large onions, three heads of celery, and six turnips, and boil them a quarter of an hour: shift them into cold water, and squeeze them: tie the cabbage and celery with packthread, and let the whole stew with the mutton, which should be moderately seasoned: when it is done, put the mutton upon a dish for table, and the vegetables round it, having first wiped off the fat that remains with a linen cloth. Take the liquor in which the meat was done, skim off the fat, strain it through a sieve, and let it remain over the fire till it is reduced to two spoonfuls, which is to make your glaze: put it lightly over the meat and vegetables, that it may lie equal, and then toss up a clear cullis in the stew-pan to detach the rest. Strain this sauce through a sieve, that it may be perfectly clear, and serve it with the vegetables, taking care not to touch the glaze.

To dress a Leg of Mutton with Parsley.

Take a leg of mutton that has hung till it be tender, pare off the fat, tie it with packthread, and stew it five hours with some broth, very little salt, and a bunch of herbs. When the mutton is done, take it out, and having skimmed the liquor, let it consume

consume over the fire to a jelly ; then put in the meat again, that it may take all the substance, taking care to stir it lest it should burn to the stew-pan : when all the sauce is consumed, dish the mutton, and toss up a clear cullis in the stew-pan ; then have ready a good handful of parsley parboiled, squeeze and chop it fine, and put it into your sauce, which must be seasoned to your taste, and serve it with the mutton.

To dress a Leg of Mutton à la Poële.

Take a leg of mutton, made tender by hanging ; cut it into four slices the whole of its size, and about the thickness of two fingers ; lard it with bacon, sprinkled with parsley, scallions, mushrooms, and a clove of garlic, the whole shred fine, pepper and salt : put some thin rashers of bacon and slices of onion into a stew-pan, and the mutton over it ; let it stew gently over a slow fire in its own gravy, and when it is half done add a glass of white wine. Being quite done, take it up, skim the sauce, and toss it up with a little cullis, if you have any, and serve it with the meat, rather thick.

To dress a Leg of Mutton in the Genoese Fashion.

Take a leg of mutton, made tender by hanging ; lift up the skin, but do not sever it from the knuckle ; lard all the meat with celery half stewed, or boiled in broth, pickled girkins sliced, some sprigs of tarragon parboiled, bacon, and anchovies, all moderately seasoned : then put the skin over in such a manner that it may not appear to have been taken off, securing it with packthread lest it fall

fall off in the roasting, and put it upon the spit, When it is done, dish it for table, and serve it with a sauce, in which there should be a few shalots.

To boil a Leg of Mutton.

Lard a leg of mutton with bacon and anchovies, tie it with packthread, and put it into a pot just large enough to contain it, with a pint of water and as much broth; when it boils, add a bunch of parsley and scallions, half a clove of garlic, three shalots, two cloves, two onions, a carrot, and a parsnip. When the meat is done, strain off the broth, skim it, and let it remain upon the fire till reduced to a strong gravy: put it over the mutton, and toss up what may remain in the stew-pan with a few spoonfuls of broth, or, if you have any, cullis, and serve it over the mutton when strained.

To dress a Leg of Mutton à l'Angloise.

Lard it across with fat bacon, tie it with packthread, and put it into a pot not larger than will contain it, with some broth, a bunch of parsley, scallions, a clove of garlic, three cloves, a laurel leaf, thyme, basil, salt and pepper. When it is done, let it drain, dry off the fat, and serve it with a sauce made thus: Put a glass of broth, and almost as much cullis into a stew-pan, with capers and anchovies, a little parsley, a shalot, and the yolk of an egg boiled hard: let it boil a few minutes, and serve it with the mutton.

To dress a Leg of Mutton with Cauliflowers.

Having boiled it like the preceding, and put it
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upon a dish for table, arrange the cauliflowers round it, being first parboiled, and afterwards boil them in other water with a bit of butter and salt; then pour over them a good sauce made with some cul-lis, a bit of butter, salt and large pepper, and thickened over the fire. When you serve it, add a dash of vinegar.

To dress a Leg of Mutton with Cauliflowers and Parmesan Cheese.

Do the mutton and cauliflowers like the former; but with less salt; then take a dish proper to be sent to table, and put into it a little of the sauce mentioned in the preceding article, with some Parmesan cheese grated; baste it with the remainder of the sauce, add more cheese, and set the dish upon a stove over a slow fire, under a cover that will admit fire at the top, until it be of a fine high brown, and the sauce thick. Before you send it to table, drain off the fat.

To dress a Leg of Mutton with Pickled Girkins.

Put a leg of mutton into a vessel just large enough to contain it, with a little broth or water, a bunch of parsley and scallions, a clove of garlic, thyme, basil, and three cloves, two carrots and a parsnip, with pepper and salt: when it is done, strain off the sauce, skim it, and reduce it to a thick jelly. Put this over the mutton, and serve a ragout of girkins (see the Ragouts) in the dish.

To dress a Leg of Mutton à la Servant.

Take a leg of mutton, and put it into a pot or earthen

earthen pan no larger than will contain it, with a gill of water, a bunch of parsley, scallions, two shalots, half a laurel leaf, and some leaves of basil: having stewed it, put it over a slow fire till the sauce is thick, skim it, and put in a bit of butter the size of an egg rolled in flour, the yolk of an egg boiled hard, and some whole capers; thicken it over the fire, and serve it with the mutton.

To dress a Leg of Mutton en Grenadin.

Cut a leg of mutton in pieces about the size of a halfpenny cake, lard the upper part with bacon, and do it like a fricandeau: after it is well glazed, serve it with a ragout of veal sweetbread, champagne, and the bottoms of artichokes, intermingling it with the grenadins. To make this ragout, see the chapter of Ragouts.

To dress a Leg of Mutton à la Sainte Menébould.

Lard a leg of mutton with bacon, parsley, scallions, shalots, and a little basil, all shred fine, and season and stew it gently with a glass of water: when it is done, skim the sauce, and add to it a bit of butter, the size of a walnut, rolled in flour, and the yolks of two eggs; thicken it over the fire, and put it over the meat: cover the whole with grated bread or fat, and brown it with a hot salamander. Serve the sauce in the dish, but take care not to pour it upon the meat.

To dress a Leg of Mutton à la Martine.

Lard it with fat bacon, and then steep it twenty-four hours in oil, parsley, scallions, shalots, half a laurel leaf, and a little basil, all shred fine, salt and pepper:

pepper: then stew it in its marinade (*i. e.* the oil and herbs), over a slow fire, with a gill of white wine: when it is done, skim the sauce, strain it, and add a little cullis, reducing it over the fire if there be too much, to serve with the meat. If you have not any cullis, thicken the sauce with bread, grated very fine.

To dress a Leg of Mutton à la Regence.

Cut a leg of mutton through in three or four pieces; lard each with fat bacon, seasoned with salt, spices, and sweet herbs, shred small, in the same manner as beef à la mode, page 22. Serve it either hot or cold.

To dress a Leg of Mutton à la Royal.

Do it à la braise, in the same manner as the leg of mutton with cauliflowers, and serve it with a ragout of veal sweetbread, made thus: Parboil your sweetbread, throw it into cold water, take out the pipe, and cut it into large dice: then put it into a stew-pan with mushrooms cut in the same manner, parsley, scallions, two cloves, and half a clove of garlic: turn the whole a few times over the fire, and add a little flour, with equal quantities of gravy and broth, and let it stew over a slow fire, seasoned with pepper and salt. When the stew is almost done, skim it, and put in some little eggs without the shell, parboiled, and the skin taken off. When they have simmered half a quarter of an hour in the ragout, add the juice of a lemon, or a dash of vinegar, and serve it over the meat. If you have any cullis to put into the ragout, use less flour and gravy. With respect to
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the eggs without the shell, if it be a season when you cannot have them, supply their place thus : Take the yolks of two eggs boiled hard, and pound them in a mortar with a little salt and the yolk of a crude egg ; when well mixed together, put the whole upon a board, powdered with a little flour, and roll it into the form of little saufages ; then cut it into bits, and roll them in the palm of your hand, floured, into little balls : put them into boiling water, and when they have boiled up shift them into cold water, and put them upon a sieve to drain.

To dress a Leg of Mutton à la Mailly.

Take all the bone out of a leg of mutton except the shank, lift up the skin, that it may not be pierced, and cut holes all over the meaty part : take a little ham, mushrooms, and girkins, cut in dice ; salt, beat spices, parsley and scallions shred small ; thyme, laurel, and basil, in powder ; mix the whole together, and put it into the holes : tie the mutton with packthread, and stew it gently five hours with a glass of broth, and the same quantity of white wine, an onion, a carrot, and a parsnip, taking care that the pot be well closed. When it is done skim the fat off, and strain the sauce through a sieve, reducing it, if there be too much, over the fire ; then add a little cullis, and serve it with the meat.

To dress a Leg of Mutton à la Sultane.

Take a bit of fillet of veal, about the size of an egg, double the quantity of beef suet, and mince them together, adding parsley and scallions cut
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small, the yolk of an egg, a spoonful of brandy, pepper and salt; make it into a force-meat, and put it into holes cut out of the upper part of a leg of mutton: then roast the meat covered with paper, and when done serve it with a sauce made thus: Put a gill of white wine into a saucepan, with the same quantity of good broth, some parsley, scallions, half a laurel leaf, thyme, basil, a clove of garlic, two cloves, a carrot, half a parsnip, salt, and whole pepper: let the whole boil over a slow fire till the sauce is half consumed, strain it, and add the yolk of a hard egg minced, a little boiled parsley chopped, and a bit of butter, the size of a walnut, rolled in flour: thicken it over the fire, and serve it over the meat.

To lard a Leg of Mutton.

Lard it with girkins, ham, and bacon; tie it with packthread, and put it into a vessel just large enough to contain it, with a gill of broth, a glass of white wine, a slice of ham, parsley and scallions, three cloves, a clove of garlic, thyme, basil, and a laurel leaf: stew it three or four hours over a slow fire, and strain part of the sauce through a sieve; skim it, and add the yolks of three eggs boiled hard and minced, capers, an anchovy, and boiled parsley; add also the slice of ham which was stewed with the mutton: mince all very fine; thicken it upon the fire with a little flour and butter, and serve it over the meat.

Mutton Chops dressed upon the Gridiron.

Cut the neck or loin into chops, dip them in hot butter or good sweet oil, and season them with salt,

salt, pepper, parsley, scallions; and champignons shred small; put as much of the seasoning upon the chops as they will retain, and over it some grated crumb of bread; then lay them upon the gridiron over a slow fire, and while they are doing baste them with what remains of the oil or butter and herbs, that they may not dry; and when done of a fine brown, serve them without sauce, or with a clear gravy, adding to it a little verjuice, salt, and whole pepper.

To dress a Loin or Neck of Mutton with Lentils.

Cut either in chops, and stew them with good broth, a bunch of sweet herbs, and very little salt; take also a pint of lentils, boil them with some broth, rub them through a sieve, and add the soup to the stewed mutton chops. If you find the cullis too clear, reduce it upon the fire; then take a tureen that will bear the fire, and put the mutton chops into it with half the cullis; cover them with some crumb of bread browned on one side, and set your tureen in the oven during an hour. When you are ready to serve it, add the remainder of the cullis.

To dress Mutton Chops en Robe-de-Chambre.

Stew them with some broth, very little salt, and a bunch of parsley and scallions: when they are done skim the fat off the broth, and strain it; reduce it to a thick gravy, and put in the mutton chops, that the gravy may stick to them; then take them out, and leave them to cool. Make some force-meat with a little fillet of veal and beef, two eggs, salt, pepper, parsley, scallions, and

champignons, cut small, and moistened with cream. Cover every chop with this force-meat, and grate bread over them, and put them into the oven, or brown them with a salamander: when they are of a good colour drain off the fat, and serve them with a good clear sauce.

To serve a Loin of Mutton with Spinach.

Cut the bones short, and put your mutton into a stew-pan just its size, with some broth, parsley, and scallions, a little basil, and salt: when it is done skim the liquor, and let it remain over the fire till it is about the consistence of a thick cream, and pour it over the meat: then boil some spinach in water, squeeze it well, cut it fine, and turn it a few times over the fire with butter and flour; moisten it with a little broth and gravy seasoned with salt, and let it stew till the sauce is nearly consumed: when the gravy is put over the mutton, put the spinach into the stew-pan, toss it up, and serve it with the meat.

Mutton Chops dressed with Basil.

Cut a loin of mutton into chops, and stew them in the same manner as chops à la robe-de-chambre, page 35; finish them the same, but with this difference, that you add basil cut very fine, and an egg beat up with more or less cream, to the force-meat: when they are well covered with the force-meat and grated bread, fry them of a good colour, and serve them up garnished with fried parsley.

To dress a Loin of Mutton with Parsley.

Take a loin or saddle of mutton, lift up the

skin which is over the fillet, and lard the whole loin with green parsley: put it upon the spit to roast, and when the parsley is well dried, baste it with hog's lard from time to time till the meat is done; then toss up a little gravy, with some shallots cut small, salt and pepper, and serve it with the meat.

To dress a Loin of Mutton à la Conti.

Take a loin of mutton, and lift up the skin that is underneath; then take a quarter of a pound of streaked bacon well interlarded, and two anchovies washed: cut them ready for larding, and shred two shallots, parsley, scallions, half a laurel leaf, and three or four leaves of tarragon, very fine, and dip the bits of bacon and anchovies into it: lard the mutton with them, and stew it with all the herbs that remain, a glass of white wine, and the same quantity of broth, three hours over a slow fire. When it is done skim off the fat, and thicken the sauce over the fire with a little flour and butter, and serve it with the mutton.

Mutton Chops with Turnip Sauce.

Take eight or nine turnips according to their size, and having washed and pared them, boil them a quarter of an hour in water: when they are drained, turn them a few times upon the fire with a bit of butter till they are coloured; then add a little flour, salt, and pepper, and two shallots cut small; moisten them with broth, and set them over a slow fire till the turnips are reduced to a marmalade, which strain through a coarse sieve. While the turnips are stewing, cut your mutton:

chops, and dip them into a little fat or oil, with pepper and salt: put them upon the gridiron to broil, baste them with the remainder of the fat or oil, and serve them upon the turnips.

To stew Mutton Chops à la Marinier.

Put your chops into a stew-pan, with a piece of butter about the size of an egg; turn them a few times over the fire that they may be a little brown, and moisten them with a glass of white wine and as much broth: add a dozen of small white onions; let them boil half an hour over a slow fire, and then add a quarter of a pound of streaked bacon, a carrot and a parsnip, all cut into bits, a small bunch of savory, some chopped parsley, pepper, salt, and a dash of vinegar. When the chops are enough, and the sauce nearly consumed, dish them for the table, putting the onions round, and the bits of bacon, &c. over them.

Mutton Chops à la Pluche-Verte.

Turn your mutton chops a few times over the fire in butter to make them brown, as before, and then put them into a stew-pan with a little butter, parsley and scallions, two cloves of garlic, two shallots, half a laurel leaf, a little thyme and basil, and set them upon the fire: then add a little flour, a glass of white wine, and a little more broth, and season the whole with pepper and salt: stew it over a slow fire till the sauce be nearly consumed, and the meat done, and put it into a dish for table: then having skimmed and strained the sauce, thicken it over the fire with a little flour and butter, adding boiled parsley cut fine, and serve it over the meat.

A Harrico of Mutton.

To make a harrico of mutton in the city taste, cut the shoulder in pieces, about the width of two fingers, and a little longer; mix a little butter with a kitchen spoon-full of flour, and put it over a slow fire, stirring it with a spoon till it be of the colour of cinnamon; then put in the meat, give it two or three turns over the fire, and add some broth, if you have any, or otherwise about half a pint of hot water, stir in a little at a time, that the flour and butter be well tempered: then season your meat with pepper and salt, adding parsley, scallions, a laurel leaf, thyme, basil, three cloves, and a clove of garlic; set them over a slow fire, and when half done, skim off as much fat as you are able.—Have ready some turnips washed, pared, and cut in pieces; stew them with the meat; and when that and the turnips are done, take out the herbs, skim off the fat that remains, and reduce your sauce, if too thin, over the fire, to the consistence of a thick cream: then dish your turnips and meat for table, and pour the sauce over.

Another Way to make a Harrico of Mutton.

Take a loin of mutton, cut the ribs double, that they may be thicker, and leave but one bone, cut very short, in each piece; flatten them with the cleaver, and stew them with some broth, a bunch of parsley and scallions, half a laurel-leaf, thyme, basil, two cloves, half a clove of garlic, some salt and whole pepper. Have ready some turnips, cut them into bits, boil them half a quarter of an hour in water, then stew them in some broth and gravy, to

give them a colour; add a little salt and large pepper, and, when they are almost done, two or three spoonfuls of cullis: the meat being done, skim the sauce, strain it, and add it to the ragout of turnips; then put the meat and turnips into a dish for table.

To dress a Loin and Leg of Mutton with Cucumbers.

Take a loin of mutton that has hung till it is tender, lift up the skin next the fillet, cut the bones that are below the ribs, and lard the fillet with bacon: take two cucumbers, and having pared and taken out the seeds, cut them in slices, and steep them two hours in salt and vinegar: squeeze them well, put them into a stew-pan, and keep turning them over the fire, with a bit of butter, till they begin to be coloured; add a little flour, and moisten them with equal quantities of broth and gravy: if you have no gravy, let them be more coloured before they are taken from the fire. Let them stew gently, skim off the fat, and when they are done, add a little cullis to thicken them, or, if you have not any, a little more flour before you moisten them. The ragout being completed, serve it over the mutton.

To make a ragout of mutton in slices with cucumbers: Cut the cucumbers in very thin slices, steep and stew them as above; then take a cold roast leg of mutton, cut it into thin slices, and put it into the ragout to heat, not suffering it to boil. The remainder of the loin and shoulder may be done the same, and indeed all sorts of roast meat.

To dress a Loin of Mutton en Crepine.

Slice ten or fifteen onions, and put them upon
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the fire with a bit of butter, till they are well done and brown, stirring them often with a spoon. Cut a loin of mutton into chops, and stew it over a slow fire, with a little salt and whole pepper; when the chops are done, reduce the sauce over the fire to such a consistence as that it will hang to them, and put them in a dish; put a glass of broth into the stew-pan, and toss it up with what may remain of the gravy; add this little sauce, with the yolks of three eggs, to the onions, and thicken it over the fire; then enclose each chop, with some onions round it, in a bit of pigs-maw, well washed and drained; stick it together with an egg, and then wet it all over with the same, and cover it with grated bread; arrange the chops in a dish that will bear the fire, baste them with good dripping or sweet oil, and put them into an oven, or under a cover with fire at the top, till they are of a high brown: dry off the fat, and serve them with a sauce made with half a glass of broth, a little gravy, and pepper and salt, put into a stew-pan and set over the fire till half is consumed.

Mutton Chops à la Poële.

Take a loin of mutton that has hung till it is tender, cut it into chops, and put it into a stew-pan with a bit of butter; keep turning your chops over a slow fire till they are done, and then take them out to drain: leave about half a kitchen spoonful of fat in the stewpan, and add to it a glass of broth, some shallots shred small, salt and pepper; let it boil, and then again put in your chops, with the yolks of three eggs; thicken the
 sauce

fauce over the fire, and, before using it, add a dash of vinegar.

Mutton Chops with a Gratin.

Cut a loin of mutton into chops, put it into a stew-pan with a little bacon or butter at the bottom, parsley, scallions, and two shallots shred fine: turn your chops a few times over the fire, moisten them with broth, add salt and whole pepper, and let them stew gently; when they are done skim the sauce, and add a little cullis to thicken it: then take the dish in which you design to serve the meat, and put over the bottom of it a little gratin, made thus: Take a handful of crumb of bread grated, and mix it with a bit of butter the size of an egg, the yolks of three eggs, a little parsley and scallions shred fine, and a little salt: set the dish upon a stove, over a moderate fire, till the bread and herbs stick to it: drain off the butter if there be too much, and serve your ragout over the gratin. All sorts of ragouts may be served in the same manner.

To dress a Loin or Neck of Mutton à la Ravigotte.

Take a neck or loin of mutton whole, or cut into chops, put it into a stew-pan with a little butter, and turn it a few times over the fire; then shake in a little flour, moisten it with broth, and add a bunch of parsley and scallions, half a clove of garlic, two cloves, and let it stew gently. When the fat is skimmed off, take some of the sauce, and beat up the yolks of three eggs, with some herbs à la ravigotte, put it into the stew-pan, thicken it over the fire, and serve it with the meat. The herbs à la ravigotte

ravigotte are all the sallad herbs, such as chervil, tarragon, pimpernel, garden cresses and chives: take of each according to its strength; in the whole, half a handful will be sufficient, which must be parboiled, squeezed, and pounded very fine, before they are put into the sauce.

To dress a Shoulder of Mutton en Balloon.

Take out the bone, and form the meat into the shape of a balloon, confining it with packthread: then do it à la braize, in the same manner as the neat's-tongue (page 11.); season to your taste. When it is done, and dried of its fat, serve with it the same ragout as with the leg of mutton. See Ragouts.

To dress a Leg of Mutton à la Turque.

Stew it four hours with some broth, a bunch of parsley and scallions, a clove of garlic, two cloves, a bay leaf, thyme, basil, carrots or turnips, and a little pepper and salt; when it is done, wash a quarter of a pound of rice, and stew it in the liquor, which should be before skimmed and strained: the rice being done, and the broth well thickened with it, put the mutton upon a dish, and cut it in two or three places, so as to admit the rice; cover all the upper part of the shoulder with rice, and over the rice strew gruyere cheete grated; brown it with a hot salamander, and serve it with a sauce of clear cullis,

To bake a Shoulder of Mutton.

Lard it with streaked bacon, and put into an earthen pan porportioned to the size of the meat,

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two or three onions sliced, a parsnip and a carrot sliced also, a clove of garlic, two cloves, half a bay leaf, and some leaves of basil, adding about a gill of water, or, which is better broth, salt and pepper. If the meat be larded, use less salt; then put in the meat, and set it in an oven. When it is done strain the sauce through a sieve, squeeze the vegetables to make a lettuce cullis to thicken the sauce, and, having skimmed the whole, serve it with the meat.

To dress a Shoulder of Mutton à la Sainte Menchould.

Stew a shoulder of mutton with some broth, a bunch of parsley, scallions, a clove of garlic, a bay leaf, thyme, basil, onions, carrots, pepper and salt: when it is done, take it out of the stew-pan, drain it, and put it upon a dish for table: pour over it a thick sauce, made with two spoonfulls of cullis, a little flour and butter, and the yolk of three eggs, put into a stew-pan and thickened upon the fire: then strew over some grated bread, and baste it gently with the fat of the stew; brown it with a hot salamander, and serve it with a clear shallot sauce, or simply with a little gravy, pepper and salt: if you have not any cullis to make the sauce to pour over the meat, use some of its own liquor, well skimmed, and mix up a little more flour with the butter.

To dress a Shoulder of Mutton à la Rouffi.

Lard the upper part of a shoulder of mutton with some green parsley unpicked; put it upon the spit, and baste the parsley lightly from time to time with hog's-lard, till the meat is almost roasted:
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for a fauce to serve with your mutton, shred two shalots into a little gravy, with salt and pepper; heat it, and serve it in the dish.

A covered Hash of Mutton.

Shred three or four onions, with two shalots, and colour them with a bit of butter and flour over the fire; moisten them with two glasses of good broth, adding a little chopped parsley, and do them over a slow fire: have ready a shoulder of mutton roasted, cut off all the meat under, taking care not to touch the skin nor the upper part, as the shoulder must appear whole when dished: cut the meat you have taken off very small, and put it over the fire with an onion, letting it heat, but not boil: baste the upper part of the shoulder with butter, cover it with grated bread, and brown it with a hot salamander: then put your hash into the dish, and lay the shoulder upon it.

To boil a Shoulder of Mutton.

After having broken the bone, boil it with broth and a bunch of herbs; when it is done, skim the broth, and reduce it till it jellies, then put the meat in again, that the fauce may stick to it, and tofs up what remains in the stew-pan with a little cullis, to serve for fauce to the meat.

To dress a Shoulder of Mutton en Croustad.

Break the bone underneath, and stew the meat with broth, a little salt, and a bunch of herbs. When it is done, take it out of the stew-pan, skim the fauce, and reduce it to a thick gravy. Put it
over

over the upper part of the shoulder, and let it cool. Then tois up a little cullis in the stew-pan to serve with the meat, and cover the shoulder of mutton with some force-meat, as the mutton chops à la robe-de-chambre: grate bread over, and brown it with a salamander. When it is done, dry off the fat, and serve it with the sauce in the dish.

A Shoulder of Mutton Sausage Fashion.

Bone a shoulder of mutton, spread it upon a board, and put over it about the thickness of a crown-piece some veal force-meat, and over that some pickled girkins and ham cut into small slices; spread another layer of force-meat, merely to prevent the ham and girkins falling off, and then roll up the meat: wrap it very tight in a linen cloth, and stew it with a little broth, a bunch of parsley and scallions, a clove of garlic, three cloves, onions, carrots, parsnips, and pepper and salt: when the meat is done, skim and strain the sauce; add a spoonful of cullis, and serve it over the mutton.

To dress a Scrag or Neck of Mutton.

Stew it with broth, salt, pepper, and a bunch of herbs, and serve with a ragout of turnips, cucumbers or celery; or with sauce à l'Angloise, or sauce à la Ravigotte, &c. for which see the chapter of Sauces. Or boil it, and afterwards grill it, covered with shred parsley and scallions, salt, pepper, and grated bread: serve it in that case with a sauce of verjuice.

To dress Mutton Kidneys.

Cut them open, put them upon a skewer, and broil them: seasoned with pepper and salt. Serve them with shalot sauce.

To dress a Breast of Mutton.

Boil and afterwards grill it with sweet herbs, like the scrag; or stew it à la braise, whole or cut in pieces, and serve it with a ragout of turnips. It may also be made into a hodge-podge, like beef-rumps; which see page 17.

The Fillet of a Loin of Mutton.

Pare off the fibres, and cut it small; put it into a stew-pan upon thin slices of bacon in layers, with mushrooms, parsley and scallions, a clove of garlic shred fine, salt and whole pepper, and stew it à la braise. When it is done, skim the sauce, and add a little cullis to it.

The same en Panfrites.

Take the fillet of a loin of mutton and cut it in slices, make them lie flat, and cover them with a good force-meat, made with the white meat of poultry that has been dressed, beef-suet, parsley, scallions, and mushrooms shred fine, pepper and salt, and the yolks of four eggs: roll your pan-frites, and roast them, covered with paper and hog's-lard: when they are done, serve them with a good sauce. The fillet may also be served en fricandeau, or with a ragout of lettuce and endive.

The same en Profitrol.

Cut the fillet of a loin of mutton into small square pieces; flatten them with a cleaver, and put force-meat within as for the panfrittes: make each into the shape of a little loaf, and stew them gently à la braise, like the neat's tongue; and serve them with different modern sauces, or with a ragout of pickled girkins. See Ragouts.

A Sheep's Tongue Grilled.

After having boiled it, and taken off the skin, split your sheep's tongue, and steep it in fat or oil, with shred parsley, scallions, champignons, garlic, pepper and salt: then cover it with grated bread, put it upon the gridiron, and when done, serve it with verjuice sauce. Three tongues will be requisite to make a dish; or two, if they are large.

To dress Sheep Tongues en Papillotes.

When they are boiled, and the skin taken off, steep them in sweet oil, with salt, whole pepper, parsley, scallions, champignons, garlic, and half a lemon cut in slices: then wrap every half tongue, with its seasoning, in white paper, oiled; with thin slices of bacon over and under, and put them upon the gridiron, over a slow fire; serve them in the papers.

To dress Sheep Tongues à la Cuisiniere.

Do them in the same manner as sheep tongues grilled: put a bit of butter the size of an egg into a stew-pan, with the yolks of two eggs, two spoon-fuls

fuls of verjuice, a little broth, salt, pepper, and nutmeg; shake it over the fire, and serve it with the tongues

To dress Sheeps Tongues en Matelotte.

Take two tongues ready boiled, pick and slit them, without separating the pieces; then put them into a stew-pan, with two or three onions cut in quarters, mushrooms cut in two, some broth, a glass of white wine, some cullis, or, in case you have none, a kitchen spoonfull of rasped bread, salt, and whole pepper; let them boil till the onions be done; then skim the sauce, and when it is sufficiently reduced, mix with it an anchovy cut small, and some whole capers. Put the tongues upon a dish for table, and garnish them with fried bread; arrange the onions and mushrooms round the dish, and pour the sauce over all.

Sheeps Tongues grilled upon Skewers.

Take three sheeps tongues broiled; cut them in square pieces of an equal size, and put them over the fire, with a bit of butter, salt, pepper, parsley, and mushrooms cut small; moisten them with cullis, if you have any, if not, broth; and shake in a little flour. Let the ragout stew till the sauce is well thickened, and then add the yolks of two eggs beat up. When the whole is cool, put all the little bits of tongue upon small wooden skewers, keep as much of the sauce to them as you can, and cover them with grated bread; then put them upon the gridiron, and while they are doing, baste them with butter:

E

grill

grill them of a good colour, and serve them dry upon the skewers.

Sheeps Tongues Roasted.

Take four tongues, and boil them in water, with salt, an onion stuck with two cloves, a carrot, and parsnip. When they are almost done, pull off the skin, and lard them through with fat bacon. Put them upon an iron skewer, and fasten them to the spit, wrapped in oil paper. When they are done, serve them with three spoonfulls of gravy, two of verjuice, salt, large pepper, and a little flour and butter, thickened over the fire.

Sheeps Tongues à la Flamande.

Take two or three onions, and colour them over the fire with butter; add a little flour, and moisten them with a glass of white wine, half as much gravy, and stew them half a quarter of an hour with mushrooms, shalots, parsley, and scallions cut small, salt, whole pepper, and a little vinegar: have ready three sheeps tongues boiled; pick and split them in two, but do not separate the pieces, and let them boil with the sauce till they have taken the flavour, and the sauce is nearly consumed.

Sheeps Tongues en Canclon.

Take two sheeps tongues, cut them lengthwise, in five or six pieces of an equal size, and steep them in a little broth well seasoned, and dashed with vinegar; then dry them, and put over each piece a force-meat, made with a little butter, three hard eggs, parsley, scallions, basil in powder, and
a shalot,

a shalot, all shred fine, and mixed with the yolks of three eggs, then roll them in grated bread, wet them with the yolk of an egg, and again dip them in the grated bread. Fry them of a good colour.

Sausages of Sheeps Tongues.

One tongue will be sufficient to make several: boil, and afterwards cut it in slips, and give it a flavour, by stewing or boiling it half an hour in broth, with salt, pepper, parsley, shalots and sweet herbs: when it is drained, and cold, cut a pig's maw in bits, the size you think proper, and wrap some of the bits of tongue, with the rest of the mince, in each; then dip the bits of maw in some eggs beat up, grate bread over them, and fry the whole of a good colour.

Sheeps Tongues en Surtout.

Put a bit of butter about the size of an egg into a stew-pan, with a little flour, a glass of red wine, two spoonfulls of good broth, parsley, scallions, champignons, shalots, and half a clove of garlic; cut all fine, and add salt and whole pepper, with a little basil in powder: thicken this sauce over the fire, and take two or three sheeps tongues boiled, and cold, cut them in thin slices, and arrange them in the dish in layers, putting sauce between each layer; put sippets round the meat, and cover it with grated bread: baste it with hot butter, and brown it with a salamander.

Sheeps Tongues à la Poële.

Pick three boiled tongues; split them without separating the pieces, and put them in a stew-pan,

with good broth, and two spoonfulls of cullis; if you have not any cullis, put about two kitchen spoonfulls of rasped bread into a little broth, let it boil an instant, and strain it through a sieve, pressing it with a spoon: those who choose to avoid the expence or trouble of making a cullis, may thicken most common ragouts in the same manner. Having put in your cullis, or bread, add a glass of white wine, parsley, scallions, garlic, and mushrooms, all shred fine, salt, whole pepper, and a bit of butter, and let it stew about an hour, till the sauce is of a proper thickness.

Sheeps Tongues à la Gascon.

Having boiled three tongues, and cut them in bits, have ready a dish which will bear the fire, and put into it a little cullis, with parsley and scallions, half a clove of garlic, and some mushrooms, all cut fine, salt, and whole pepper. Arrange the pieces of tongue upon it, season them over and under, and cover them with grated crumbs of bread, stick little bits of butter, the size of peas, over the grated bread, which will feed your ragout, and prevent the bread from becoming black with the heat of the fire, and put it upon a stove, over a slow fire, and brown it with a salamander.

Sheeps Tongues en Gratin.

Stew them half an hour with a little broth, half a glass of white wine, scallions, half a laurel-leaf, two cloves, a little thyme and basil, half a clove of garlic, pepper and salt, and then add a little cullis. Take a dish that will bear the fire, and cover the bottom with some force-meat, about the thickness of a crown-piece, made with the crumb of bread, a
bit

bit of butter, or grated bacon, the yolks of two eggs, parsley and scallions shred fine, a little cullis, or a kitchen spoonfull of broth, salt and whole pepper: put the dish upon your stove, over a slow fire, till the force-meat sticks to the bottom, then drain off the butter, and serve the tongues with their sauce upon it.

Sheeps Tongues à la Sainte Menebould.

When they are boiled, and the skin taken off, open them in the middle, without separating the pieces, and boil them half an hour with a gill of milk, a bit of butter, parsley and scallions, a clove of garlic, two shalots, two cloves, salt and whole pepper. Then take out the herbs, and dip your tongues in the fat of the stew, and cover them with crumbs of bread; grill them of a good colour, and serve them with a sauce made thus: Take some onions, half a laurel-leaf, thyme, basil, and half a clove of garlic, and shake them with a bit of butter over the fire, till they begin to be coloured; then add a little flour, moistened with broth, a kitchen spoonfull of vinegar, and add pepper and salt. Let the sauce boil a quarter of an hour, take the fat off, and strain it through a sieve. This sauce may be used to all kinds of side-dishes, roasted or grilled, which requires to be heightened.

Sheeps Brains stewed.

The brains of four sheep will be required to make a side dish of an ordinary size: wash them well, and boil them in two waters; stew a dozen of small white onions between thin rashers of fat bacon, with a bunch of parsley and scallions, two cloves,

thyme, laurel, and basil, a gill of white wine, a quarter of a pound of streaked bacon, cut in large slices, a little salt and whole pepper. When done, strain the sauce, and add a little cullis to it, then dish the brains, putting the onions and streaked bacon, with crusts of fried bread, round them. Add an anchovy cut fine, and a few whole capers, to the sauce, and serve it up over the brains.

Sheeps Trotters à la Poulette.

Boil some sheeps trotters in water, pick them, and take out the large bone; then put them into a stew-pan, with a good bit of butter, and a bunch of sweet herbs, and give them two or three turns over the fire; and when they are done, and the sauce reduced (the fat need not be taken off), add the yolks of three eggs beat up with cream or milk, and thicken it over the fire, adding a dash of vinegar or verjuice.

Sheeps Trotters à la Sainte Menchould.

When they are boiled, take out the large bone, and put them into a stew-pan, with a good bit of butter, parsley, scallions, and garlic, cut small, salt and pepper; let them stew till the sauce is nearly consumed, taking care to stir them, lest they should burn to the stew-pan: when they are cool, dip them in the sauce that remains, cover them with grated bread, and lay them upon the gridiron; serve them dry, or with a high gravy sauce.

Sheeps Trotters à la Ravigote.

When they are boiled, take out the large bone, and put them into a stew-pan, with butter, a little
broth,

broth, and good cullis, a bunch of sweet herbs, salt and pepper. Let them boil till the sauce is nearly consumed: then take different sorts of salad herbs, as chervil, pimpernel, purslain, tarragon, civit, &c. boil them half a quarter of an hour at most in water, squeeze and cut them very fine, and serve them up in the ragout. The sauce should be neither too thick nor too thin, and agreeably seasoned.

Sheeps Trotters with Sauce à la Robert.

Slice an onion, put it into a stew-pan with a bit of butter, and when about half done, put in your trotters, each cut in three pieces, and well picked, and moisten them with broth, and a little cullis seasoned with pepper and salt. When your ragout is done, add some mustard, and a dash of vinegar, and serve it up.

Sheeps Trotters stuffed.

Take a dozen of trotters, boil them in water, and then put them into a little broth, with salt and pepper, thyme, basil, garlic, and a laurel leaf; let them simmer half an hour, and then take them up, and take out as many of the bones as you can: supply their place with a stuffing, made of some meat roasted or boiled, as much beef suet, and a little bread soaked in milk, pepper and salt, parsley and scallions, shred fine, and the yolks of three eggs. If you mean to fry your trotters when they are stuffed, wet them with an egg beat up, and cover them with grated bread: but if you would grill or brown them with the salamander,

dip them in hot butter. You may serve them with a gravy sauce.

Sheeps Trotters à l'Angloise.

Take a dozen of trotters boiled in water; put them into a stew-pan, with some broth, a spoon-full of verjuice, salt, pepper, some slices of onion, a clove of garlic, a carrot or turnip sliced, and boil them half an hour: then take up the trotters, bone them, and have ready some crumb of bread fried in butter, and cut the length and size of the bones; put a bit into every trotter, to imitate the bones you have taken out, and dish and serve them with sauce piquant, which you will find in the chapter of Sauces.

Different Ways of dressing Sheeps Trotters.

The trotters must always be boiled in water, before they are used for ragouts; when they are well boiled, take out the large bone, and leave the trotter whole; to serve them with a sauce, after having picked them clean, put them into a stew-pan with a bit of butter, some broth, a bunch of sweet herbs, pepper and salt, and let them stew slowly half an hour; when they have taken the flavour of the herbs, dry them upon a linen cloth, dish them, and serve over them any sauce you think proper, such as sauce à l'Espagnole, sauce à la Hollandoise; for which see the chapter of Sauces,

Sheeps Trotters en Surtout.

After having done them according to the above directions, take a dish proper to be sent to table,
and

and that will bear the fire, and cover the bottom of it with force-meat agreeably seasoned : put the trotters upon this force-meat, and cover them with the same ; draw a knife over them dipped in an egg beat up, cover them with grated bread, and brown it, and put them in an oven, or upon a stove, or under the cover of a baking-pan, with a fire over, to brown them. Drain off the fat, and serve it with sauce piquant.

Sheeps Trotters en gratin.

Boil them in water, and then put them into a stew-pan, with a glass of white wine, three spoonfulls of broth, as much cullis, a bunch of parsley and scallions, two cloves, salt, whole pepper, and half a clove of garlic ; stew them by a slow fire till the sauce is reduced ; take out the herbs, and serve them upon a gratin, as the sheeps tongues.

Sheeps Trotters with Cucumbers.

Boil and flavour them in the same manner as directed in the article of “ Sheeps Trotters in different ways : ” instead of a sauce, serve them with a ragout of cucumbers. See Ragouts.

Sheeps Trotters with Cucumbers, in the Manner of fricased Fowls.

Cut every trotter into three pieces, and having boiled them in water, put them into a stew-pan, with as many cucumbers, cut into large dice ; after they have been steeped an hour in vinegar and salt, and well squeezed, add to them a little butter, a bunch of parsley and scallions, two cloves, half a laurel-leaf, and a clove of garlic ; turn them
all

all together a few times over the fire, and then add a little flour moistened with broth: let them boil gently till the cucumbers be done, and the sauce be nearly consumed; then put in the yolks of three eggs beat up and mixed with cream; and thicken the whole over the fire. Before you serve it up, taste it, to see that there is enough of salt and vinegar, then add a little pepper.

Sheeps Trotters with Basil.

Boil and flavour them as directed in the article of "Sheeps Trotters different ways." Let them cool; then dip them in an egg beat up, and cover them with grated bread; fry them in hog's-lard, and serve them up, garnished with fried parsley. Trotters *stuffed* with basil are done in the same manner, with this difference, that, when cold, you cover each trotter with a sauce well thickened with an egg, to make the grated bread stick to it.

Different Ways to dress Mutton Rumps.

Take five or six rumps, stew them three or four hours à la braise, with broth, two onions, a carrot or turnip, salt, pepper, and a bunch of sweet herbs; when they are done in this manner they may be served in various ways. To grill them, when they are cold, wet them with yolk of egg, cover them with grated bread, and then dip them in sweet oil, or fat; grate bread over them a second time, and put them upon the gridiron, over a slow fire: while they are grilling, baste them with the remainder of the oil or fat. Serve them dry, or with a clear shallot sauce.

To try them, when they are stewed as above,
and

and cold, simply wet them with eggs, grate bread over them; fry them of a good colour, and dish them, garnished with fried parsley. Being stewed à la braise, they are served with a cullis of lentils and streaked bacon, or with a ragout of cabbage and bacon.—To serve them with Parmesan cheese, put a little cullis and parmesan grated into the dish you send to table, place the rumps over it, and cover them with the same: let them simmer a quarter of an hour over the stove, glaze them with a salamander, and serve them with thick sauce.

Rumps of Mutton with Rice.

Take five mutton rumps, stew them with broth, a bunch of parsley and scallions, two cloves, thyme and basil, half a laurel-leaf, salt, pepper, and half a clove of garlic, by a slow fire: when done, take them out of your stew-pan, and leave them to drain, and to cool; skim and strain the broth, and put in five or six ounces of rice, well washed: stew it over a slow fire, and, when it is half cold, put a little of the rice into the bottom of your dish, and lay the rumps upon it, at a proper distance from each other; cover them with the remainder of the rice; wet them with the yolk of an egg beat up; set the dish upon a stove over a slow fire, and brown it with a salamander.

Rumps of Mutton à la Prussienne.

Take four or five mutton rumps, half a cabbage, and half a pound of streaked bacon; boil them a quarter of an hour; squeeze and cut the cabbage into small quarters, tying each, to keep it in its form,

form, with packthread; cut the bacon also into rashers: put the rumps into a little pot, the cabbage, bacon, and six large onions, over it, with a bunch of parsley and scallions, two cloves, a very little bit of fennel, salt, pepper, and half a clove of garlic; add a little broth, and let them stew à la braise, over a very slow fire. Cut some pieces of bread, about the size of a crown-piece, and fry them in batter; shake some flour into the frying-pan, and turn it till it is of a fine colour; wet it with the broth of your stew, and a dash of vinegar, and let it do half an hour, till it forms a well flavoured cullis, then skim the fat off, and strain it through a sieve. When the rumps are done, dish them, intermixed with the cabbage; place the onions round, and the bacon and bread over the cabbage; serve the sauce over the whole.

Rumps of Mutton à la Bourgeoise.

Stew five or six mutton rumps à la braise, with a little broth, salt, pepper, a bunch of parsley, scallions, three cloves, and half a clove of garlic. Boil the half of a large cabbage, squeeze it, take out the core, and cut it small; cut also a quarter, or half a pound of streaked bacon in small dice, put it with the cabbage and some burnt flour and butter over the fire, and moisten them with a little broth without salt; let them stew gently an hour, till the cabbage and bacon are well done, and the ragout thickened. Then dry the rumps with a linen cloth, and put them into your dish; pour the ragout over, and serve them hot.

O F V E A L.

To dress a Calf's Head.

Take out the jaws, and let it remain a whole night in water, and parboil it : boil a handiull of flour in water, and put the calf's-head into the pot, with a bunch of parsley and scallions, two onions, carrots and parsnips, and when it is done, and drained, serve it up with a vinegar sauce. It may be served also with several different sauces, as sauce à la poivrade, sauce à la ravigote, sauce à l'Italienne : See the article of Sauces.

A Calf's Head stuffed à la Burgeoise.

Take a calf's head with the skin on, well cleaned and scalded, lift up the skin, taking care not to cut it, and take out the brains, the tongue, the eyes, and the cheeks : make a forcé-meat with the brains, some fillet of veal, and beef suet, salt, pepper, shred parsley and scallions, thyme and basil, half a laurel-leaf, two spoonfulls of brandy, and the white and yolks of three eggs ; then take the tongue, the eyes, having taken out the black part, and the cheeks ; parboil and hash, and put them with the force-meat into the skin you have taken off the head, plaiting it like a purse, and sewing it : tie it in its natural form, and stew it in a vessel no larger than will contain it, with a gill of white wine, twice as much broth, a bunch of parsley and scallions, a clove of garlic, two roots, salt, pepper, onions, and three cloves. Let it stew gently three hours ; then drain away the fat, and dry it : strain a part of the broth through a sieve, adding

adding a little cullis, if you have any, and a dash of vinegar; reduce it over the fire to the consistence of a sauce, and serve it over the head.—A calf's head done thus may be served cold, in the second or third course; in which case, add a little more white wine, salt and pepper, less broth, and leave it to cool in its own broth; serve it upon a napkin.

To dress a Calf's Head à la Sainte Menebould.

Take out the jaws, and cut the snout near to the eyes. Put it into a pot with water, skim it clean, and then add a bunch of parsley and scallions, two cloves of garlic, a laurel-leaf, thyme and basil, salt, pepper, and three cloves: when the head is done, drain it, and take out the bones which are over the brains; then dish it, and pour over a sauce made thus: put into a stew-pan a bit of butter, a little larger than an egg, a little flour, salt, and whole pepper, with the yolks of three eggs, and two spoonfulls of vinegar, mix all together; add half a cup of broth, and thicken it upon the fire: having poured over the sauce, grate bread over the head, baste it with butter, and brown it in an oven, or with a salamander. Drain off the fat, and serve it with sauce piquant; for which see the chapter of Sauces.

To dress Calves Eyes.

After having taken out the black part, parboil and stew them with white wine and broth, a bunch of parsley and scallions, pepper and salt: when they are done, they may be served different ways; if *à la Sainte Menebould*, cover them with
grated.

grated bread, grill, and serve them with sauce à la poivrade. Done simply à la braise as above, they may be served with different ragouts, as of cucumbers, small onions, or de saipicon.

To dress a Calf's Tongue.

Being stewed à la braise, it is served in different ways, cooked in the same manner as the neat's tongue; which see, p. II.

Calves Brains en Matelotte.

Take the brains of two heads, clean them well in water, and stew them in white wine and broth, with salt, pepper, and a bunch of parsley and scallions. Then make a ragout of small onions, and roots, and serve it over the brains: they may also be served, done in the same manner, with different ragouts for side dishes. When marinated and fried, in the second course, garnish them with fried parsley.

To dress Calves Brains en Soleil.

Take the brains of two calves, cleanse them in warm water, and stew them with a little broth, two or three spoonfulls of vinegar, a bunch of parsley and scallions, a clove of garlic, thyme, laurel, basil, and three cloves.—Then cut each piece in two, and dip them in a thick batter, made with two handfulls of flour, a spoonfull of oil, a gill of white wine, and some fine salt: fry them in hog's-lard till the batter is crisp and of a good colour, and serve it hot.

Different Ways of Dressing Calves Ears. When they are done à la Braise Blanche, they are served with various Sauces.

Take the ears well scalded, parboil, and afterwards pick them, that none of the hair may remain on; then stew them with some good broth, a gill of white wine, half a lemon pared and cut in slices, or a little verjuice, a bunch of parsley and scallions, some salt and roots, covering them with thin slices of fat bacon: this is called *la Braise Blanche*: when they are done, serve them with sauce piquant. Calves ears may also be minced; or stuffed and fried with crumbs of bread; but in what way soever you do them, stew them first à la braise, as above.

To dress Calves Ears with Peas.

Take four ears, boil them a moment in water, pick them clean, and stew them in a thin broth, with a little lemon or verjuice, salt, pepper, a bunch of parsley and scallions, two cloves, garlic, and a laurel-leaf. When they are done, serve them with a ragout of peas made thus: take a pint and a half of young peas, and shake them over the fire with a bit of butter, and a bunch of parsley and scallions; then add a little flour, moisten them with equal quantities of broth and gravy, and stew them by a slow fire; when they are done, put in a bit of sugar about the size of a walnut, a little salt, and a spoonfull of cullis, if you have any: take care that your ragout be neither too thick nor too thin, and serve it over the calves ears.

To dress Calves Ears with Cheefe.

Take fix calves ears well scalded; boil them half a quarter of an hour, thift them into cold water, and pick off the hair that remains. Stew them in white wine and twice as much broth, with salt, pepper, a bunch of parfley, scallions, a clove of garlic, thyme and basil, two cloves, half a laurel-leaf, and a little butter; when they are done let them drain, and make a stuffing with a handfull of bread boiled in a gill of milk, and a little gruyere cheefe grated: stir it till it is thick; let it cool, and add a little butter, with the yolks of four eggs: stuff it into the ears, dip them in hot butter, and cover them with equal quantities of grated bread and gruyere cheefe mixed together: when placed in your dish, brown them with a salamander, and serve them without fauce.

To dress Calves Ears à la Tartare.

Parboil four calves ears, split them at the large end, without separating them; and, to keep them open to their whole size, run a small skewer cross-wise through each. Put them into a faucepan, and stew them like the former; then dip them in hot butter, cover them with grated bread, and put them on the gridiron; baste them gently with the remaining part of the butter, and when they are of a fine colour, serve them with a clear fauce, made with a little broth, some verjuice, shalots cut small, salt, and whole pepper.

To dress a Calf's Pluck à la Bourgeoise.

Take the pluck, which comprehends the heart, lights, and spleen, parboil and cut it into bits; then put it into a stew-pan with a bit of good butter, and a bunch of parsley and scallions; shake it over the fire with a little flour; moisten it with broth, and when the ragout is done and seasoned to your taste, thicken it over the fire with the yolks of three eggs beat and mixed with milk, and add a dash of verjuice.

To Dress a Calf's Liver.

Lard it with streaked bacon; roast it, and serve it with sauce *en petit maitre* (see the Sauces); or stew it à la braise, as the neat's-tongue, (p. 11.) larded with large slices of bacon, and serve it with the same sauce.

Calf's Liver stewed.

Choose a fine white liver, take out the veins, and cut it in slices, the thickness of a finger; fry it in butter, season it with salt and pepper; take it out of the frying-pan, and put in some parsley, scallions, shallots, and a little garlic, the whole shred fine, stir them in the pan, and then add a gill of white wine, and a little flour and butter; put in the liver, let the sauce boil an instant, and serve it with a dash of vinegar.

Calf's Liver à la Bourgeoise.

Cut a calf's liver in slices, and put it into a stew-pan with shallot, parsley, and scallions shred fine, and a bit of butter; shake it over the fire, and drudge in a little flour. Moisten it with a
glass

glass of water, and as much white wine, adding salt and whole pepper; let it boil half an hour, and beat up the yolks of three eggs, with two spoonfulls of verjuice. When the liver is done, and the sauce nearly consumed, put in the eggs, thicken it over the fire, and serve it up.—A calf's liver may also be served another way: having cut it in slices, put it into a frying-pan with plenty of shallots cut small, a bit of butter, salt and whole pepper. Stew it by a slow fire, and, before you serve it up, add a spoonfull of vinegar.

Calf's Liver en crepine.

Cut two or three onions in small dice, and put them upon the fire with a bit of butter till they are done: hash a calf's liver with three quarters of a pound of beef suet, and put it into a mortar with the onions that you have before done, some bread soaked over the fire in a gill of milk, parsley, scallions, and champignons cut small, salt, whole pepper, and four eggs beat; pound the whole together: then take a middling sized stew-pan, put slices of fat bacon at the bottom; and over it a pig's maw, soaked half an hour in water, and well squeezed: put all the force-meat into the maw, and close it with an egg beat; cover the stew-pan with a sheet of white paper, and a cover that will admit fire at the top; let it stew half an hour between two fires, and take it out with care, lest the maw break: dry off the fat, and serve a clear sauce, with half a spoonfull of verjuice over it.

Calf's Liver à l'Italienne.

Cut a calf's liver in small bits, and have ready parsley, scallions, and mushrooms, half a clove of garlic, and two shallots, all shred fine; half a laurel-leaf, thyme, and basil in powder. Then take a middling sized stew-pan, and lay at the bottom a layer of the liver you have cut, strewed over with salt, whole pepper, a small quantity of herbs and sweet oil; then put another layer of the liver, and continue until you have used all, strewing the herbs, &c. between every layer. Let it stew an hour over a slow fire, and take it out of the stew-pan with a skimmer; skim the sauce, and put into it a very little bit of butter rolled in flour, with half a spoonfull of verjuice, or a dash of vinegar. Thicken it over the fire, stirring it often with a spoon: if it be too thick add a little gravy. Put the liver into the sauce to warm, and dish it for table.

To dress Calf's Chitterlings and Feet.

The guts and feet are done in the same manner, and often together: the most common way is, first to parboil, and then boil them in flour and water, like the calf's head (p. 61.), and serve them up in the same manner.

To dress Calf's Chitterlings.

When done as above they may be served differently: to fry them, cut them into little bits, dip them into a thick batter, and, when done, serve them garnished with fried parsley. The batter is made with two handfulls of flour, a kitchen spoon-
full

full of sweet oil, and some salt, mixed with a gill of white wine.—Calf's chitterlings may be served with different sauces: when boiled, cut them into little bits, and let them boil gently in the sauce you choose to serve with them, which should be agreeably flavoured, and well skimmed.

To make Fritters of Calf's Chitterlings.

Take the guts of a calf and boil them in water with parsley and scallions, two cloves of garlic, thyme and basil, three cloves, and a laurel leaf: when they are done, drain them, take off the fat, and then cut them into little bits; mix a little batter with two spoonfulls of vinegar, scallions, parsley, and shallots shred fine, salt and pepper; make it lukewarm, and let the chitterlings steep in it an hour; then take them out and roll them up, keeping as much of the sweet herbs to them as you can: when they are cold, wet them with an egg beat up, grate bread over, and fry them of a good colour.

To dress Calf's Chitterlings with a Gratin.

Take the guts of a calf, boil them as before, and when they are done, and drained, take off a little of the fat: put five or six onions, cut into dice, upon the fire in a stew-pan, with a bit of butter, till they are done, and begin to be coloured; then add a little flour, a glass of broth, and a spoonfull of vinegar, and put in the chitterlings, letting them boil till the sauce be well thickened: then take a bit of butter, some crumb of bread, as much gruyere cheese grated, and the yolks of two eggs: mix the whole together, put it in the

bottom of your dish, and set it upon a stove over a slow fire till it sticks to the dish. Then have ready some bits of bread, about the length and size of a finger, fried in butter : put the chitterlings upon the gratin, garnished with fried bread : then put a bit of butter the size of an egg into a stew-pan, with a little flour half the size, a glass of broth, and a spoonfull of mustard : thicken this sauce over the fire, and pour it over the chitterlings ; grate equal quantities of bread and gruyere cheese over them, and brown them with a salamander : they should be dry and of a fine light colour.

To dress Calf's Feet.

Boil them like the chitterlings, and when done and drained, serve them hot, with salt, pepper and vinegar. Or, if you would fricasee them, when they are boiled, cut them in pieces, and put them into a stew-pan with butter, some mushrooms, a bunch of parsley and scallions, a clove of garlic, two shalots, a bay-leaf, thyme, basil, and two cloves ; add a little flour, a glass of white wine, and the same quantity of broth, pepper and salt, and let them boil slowly half an hour. The sauce being reduced to half, take out the herbs, and add to it the yolks of three eggs beat up with a spoonfull of vinegar, and as much broth ; thicken the sauce over the fire and serve it.—Calf's feet may also be done like Ox Palates minced. (See Page, 14.)

Calf's Feet à la Carmargot.

Take four calf's feet, boil them in water, and when they are drained, put them into a stew-pan with a bit of butter rolled in flour, salt, whole pepper,

pepper, some shallots shred small, and a cup of broth: let them simmer half an hour over a slow fire, and, before you serve them, add an anchovy cut fine, and a little shred parsley: if the sauce be not sufficiently acid, put in a little more vinegar; serve the sauce thick.

Calf's Feet à la Sainte Menebould.

Take four calves feet, and put them into a saucepan, with some very fat broth, one spoonful of hog's-lard, a quarter of brandy, a bunch of parsley and scallions, two cloves of garlic, two bay leaves, thyme and basil, three cloves, salt, pepper, and a few coriander seeds: let them stew gently till they are done, and the sauce is nearly consumed: when they are half cold, take them out of the saucepan, and cover them with grated bread: baste them lightly over the bread with fat, and grill them of a fine colour.

To Fry Calf's Feet.

Take four calves feet, split them, and steep them in vinegar, with a little butter and flour, water, garlic, shallot, parsley, scallions, thyme, laurel and basil: when they have taken the flavour of the herbs, take them out; flour, fry, and serve them garnished with fried parsley.

To dress Veal Sweetbreads à la pluch Verte.

Take three or four sweetbreads, cleanse them in warm water, and parboil them; then take out the pipe, and stew them with a little broth, a glass of white wine, a bunch of parsley, half a clove of garlic, scallions, half a bay-leaf, a clove, some

leaves of basil, salt and pepper. When the sweetbreads are done, strain the sauce; reduce it by the fire if there be too much, and add half a spoonfull of verjuice, a bit of butter the size of a walnut rolled in flour: keep it over the fire till the sauce is of the consistency of thick cream, and add a little boiled parsley chopped: dish the sweetbread, and pour the sauce over it.

Veal Sweetbreads à la Lyonnaise.

Cleanse and parboil three or four sweetbreads: take half a pound of streaked bacon, cut ready for larding, and put it into a stew-pan over a slow fire, till it be done; then lard the sweetbreads crosswise, and put them into a stew-pan with good broth, a bunch of parsley, scallions, half a clove of garlic, five or six leaves of tarragon, two cloves, no salt: let them stew half an hour, and then strain the broth through a sieve, and skim off the fat: put it again upon the fire till it jellies, and hangs about the sweetbreads. Put half a glass of wine and two spoonfulls of verjuice into the stew-pan, and toss it up with what may remain of the sauce; then add a bit of butter about the size of a walnut, rolled in flour, with the yolks of two eggs, thicken it over the fire, and serve it in the dish with the veal sweetbread.

To stew a Veal Sweetbread with sweet Herbs.

Shred a little fennel, parsley, scallions, garlic, and two shalots; and mix them with a bit of butter, about half the size of an egg, salt and whole pepper. Parboil three or four sweetbreads, cut several gashes in them, and fill them with the
butter

butter and herbs. Then put the sweetbreads into a stew-pan, and cover them with thin slices of bacon; add half a glass of white wine, and as much broth, and let them simmer over a slow fire: when they are done, skim the sauce, which ought to be thick, and add a spoonful of cullis, if you have any, and serve it over the sweetbreads.

Veal Sweetbreads en Caisse.

Take two sweetbreads, if large, and three, if small; cleanse them in warm water, and then parboil them. Take out the pipe, cut the sweetbread into small slices, and steep it in sweet oil, or the fat of bacon heated, with parsley, scallions, champignons, and a shallot, all shred fine, salt and whole pepper. Have ready seven or eight little paper cases, about the length of three fingers; oil them, and put in the sweetbreads, with its marinade, viz. the oil and herbs: lay them upon the gridiron, with a sheet of white paper oiled under them, half an hour, over a slow fire, taking care that the paper does not catch fire: when they are done, squeeze the juice of a lemon over them, or add a dash of white vinegar.

Veal Sweetbreads en escaloppe.

Take two sweetbreads well cleansed in water, parboil, and cut them in small slices; then arrange them upon a large dish, with parsley and scallions, shallots, mushrooms, some leaves of basil, all shred very fine, salt, whole pepper, and sweet oil: a quarter of an hour before you send them to table, let them over the fire, and, when done on one side,

side, turn them on the other. Serve them with a good sauce, and the juice of a lemon.

Veal Sweetbreads en hatelot.

Cut a quarter of a pound of bacon into square pieces, about the length of your finger, ready for larding, and set them over a very slow fire, in a stew-pan, that they may do gradually; when the bacon is half done, take two veal sweetbreads, cleansed, parboiled, and cut in dice, and put them into the stew-pan with the bacon, parsley, scallions, champignons, garlic, and a shalot, all shred fine; set the whole over the fire, add a little flour, and some broth, and let it boil half an hour, till the sauce be consumed. If the bacon has not made the ragout salt enough, add a little salt with large pepper. Do not take the fat off the ragout; but when it is almost done, put in the yolks of three eggs, and set it over the fire (taking care that it does not boil), till the sauce is thick enough to hang about the sweetbread; take it off the fire, and when half cold, put the whole upon a little silver skewer; keep as much sauce to the sweetbread as you can, and as you put it upon the skewer, grate bread over it. Grill it over a slow fire, and serve it dry.

Veal Sweetbreads fried.

Take two sweetbreads, rather large, cleanse them, and boil them a quarter of an hour in water, and cut each in three; put a bit of butter, about half the size of an egg, rolled in flour, into a stew-pan, with half a glass of vinegar, a large one of water, three cloves, two shalots, three or four scallions, a

laurel-leaf, thyme, parsley, basil, salt, pepper, and a clove of garlic : make this marinade lukewarm, stirring the butter till it is melted ; then take it off the fire, and put in the sweetbreads, letting it remain an hour and a half, or two hours ; then let your sweetbreads drain, and dry them with a linen cloth ; flour them ; fry them of a good colour, and garnish them with parsley fried green and crisp.

To make a Ragout of Veal Sweetbreads.

Take a large sweetbread cleaned and parboiled, cut it in five or six pieces, and put it into a stew-pan with mushrooms, a bit of butter, a bunch of parsley and scallions, half a laurel-leaf, two cloves, half a clove of garlic ; a little flour, a cup of good broth, and half a glass of white wine, salt and whole pepper ; let it boil gently half an hour ; take the fat off, and add two good spoonfulls of cullis. This ragout may be put in different side dishes, or in a tourte : if in a tourte, there should be more sauce with it : it may be served also as a dish in the second course, with a whole sweetbread in the middle ; but in this case, instead of cullis, use the yolks of three eggs beat up with cream, and thicken it over the fire.

To dress a Veal Kidney.

When roasted with the loin it is used for force-meat ; mince it with the fat, and mix it with parsley, scallions, and mushrooms shred separately ; thicken the whole over the fire with the yolks of eggs, and season it to your taste.—Serve it upon toasts, in little pattis, &c. or in any ragout in
which

which you have occasion for force-meat : it may be used also to make an omelet.

Rissoles.

These, like petit pattys, may be made with all kinds of force-meat : they may be made also with cold roast meat, minced thus : Mince your meat, and put it upon the fire with some butter, parsley and scallions, shred fine ; shake in a little flour, and moisten it with broth : add a little pepper, and reduce it to a thick sauce that will hang to the meat, and let it cool : then make a paste with flour and water, a little butter and salt ; knead it ; beat it with the rolling-pin as thin as half a crown, and then put your meat upon it in little parcels, a full finger's distance from each other ; wet the paste round the meat, and cover it with some of the same paste, beat to the same thickness ; pinch it round the parcels of meat with your fingers, cut your rissoles atunder, and fry them of a good colour.

To hash different Sorts of cold Meat.

Take any sort of butchers-meat, poultry, or game, or even a mixture of different sorts of meat, if you have not enough of one, and cut it small ; then put a bit of butter, parsley, scallions, and two shalots, cut fine, into a stew-pan, and turn them over the fire a few times, shaking in a little flour : moisten it with half a glass of wine, and the same quantity of gravy ; and add salt and pepper : let it boil a quarter of an hour, and then put in the meat to heat : do not let it boil lest it grow tough : but if your meat be hard, and you would have it boil

to make it tender, it should in that case boil at least an hour over a very slow fire: to thicken the sauce, add a little cullis, or if you have not any, a little bread grated very fine. Serve it garnished with fried bread.

Veal à la Crème.

Put into a vessel, just the size of the meat you are going to use, a pint of milk, and a good bit of butter rolled in flour, two cloves of garlic, four shalots, parsley, scallions whole, a bay-leaf, thyme, basil, four cloves, two onions in slices, salt, and pepper: stir them over the fire till the butter is melted, and the whole lukewarm, then take it off, and put in your veal, and let it steep twelve hours, that it may take the flavour of the herbs: then drain and dry it, cover it with paper well buttered, and roast it. When your veal is done, serve it with a sauce made thus: Fry two onions sliced in butter, and when they are done and brown, shake in a little flour, moisten them with broth, two spoonfulls of vinegar, and a glass of cullis, adding pepper and salt. Let it boil a quarter of an hour, skim the fat off, strain the sauce through a sieve, and serve it in the dish with the meat. A loin and leg of mutton is good done this way; if the latter, lard it with bacon.

To dress a Shoulder of Veal à la Bourgeoise.

Put it into an earthen pan with a gill of water, two spoonfulls of vinegar, salt, whole pepper, parsley and scallions, two cloves of garlic, a bay-leaf, two onions, two roots sliced, three cloves, and a bit of butter: cover the pan close, and close the edges

edges with flour and water, and stew it in an oven three hours. Then skim and strain the sauce, and serve it over the veal.

To dress a Breast of Veal.

To fricasee it like fowls, parboil it, turn it a few times over the fire with a bit of butter, a bunch of parsley and scallions, and some mushrooms; shake in a little flour; moisten it with broth, and when it is done and skimmed, thicken it with the yolks of three eggs beat with some milk, and before you serve it add a dash of verjuice.—To dress it with cabbage and bacon, cut it in pieces, and parboil it: parboil also a cabbage and a bit of streaked bacon cut in slices, leaving the rind to it: tie each separately with packthread, and let them stew together with good broth: do not season it on account of the bacon. When the whole is done, take out the meat and cabbage, and put them into the tureen you serve to table; take the fat off the broth, put in a little cullis, and reduce the sauce, if there be too much, over the fire: see that it be well flavoured, and serve it over the meat.—A breast of veal may be served also en fricandeau, or à la braise, with a ragout of asparagus. The brisket part is excellent with young peas: it should be cut and parboiled, and put with the peas into a stew-pan, with a bit of butter and a bunch of parsley over the fire, and moistened with good broth and a little cullis.

To dress a Breast of Veal with a Roux.

Take a breast of veal, cut in pieces as before, or whole; stir a little bit of butter and a spoonfull
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of flour over the fire, and when it is of a good colour put in a pint of water or some broth, and afterwards the veal; stew it over a slow fire, and season it with pepper and salt, a bunch of parsley and scallions, cloves, thyme, laurel, and basil, and half a spoonfull of vinegar: when the meat is done, skim the fat off the sauce, and serve it thick.

A Breast of Veal fried.

Cut a breast of veal into pieces about the length of your finger: put a bit of butter mixed with a spoonful of flour into a stew-pan, with salt, pepper, vinegar, parsley and scallions, thyme, laurel, basil, three cloves, onions, carrots or turnips, and a little water; mix them over the fire till they are lukewarm. Steep your meat in this marinade three hours; and then having dried and floured it, fry it of a good colour, and serve it garnished with fried parsley. Fowls, Rabbits, &c. are flavoured in the same manner, after being cut up.

To dress the Brisket part of the Breast en Verd-pré.

Take a breast of veal and cut the brisket part into pieces of an equal size; parboil, and then put it into a stew-pan upon the fire with a bit of butter, a bunch of parsley and scallions, two cloves, half a laurel-leaf, thyme, basil, and a clove of garlic; shake in some flour, and moisten it with broth, adding pepper and salt, and let it stew gently, till the brisket be enough, and the sauce be nearly consumed. Pick two handfulls of sorrel off the stalks and wash it well; squeeze it, that it may retain no water, and pound it in a mortar; then squeeze half a glass of juice from it, strain it, and
beat

beat up the yolks of three eggs with it : put it into the stew, and thicken it over the fire (taking care that it does not boil); if the sauce be too thick add a little broth.

To dress a Breast of Veal with Basil.

Cut it into pieces about the size of your thumb; parboil, and stew it with some broth, a bunch of parsley and scallions, a clove of garlic, a little thyme, laurel, and basil, two cloves, salt and pepper. When it is done, reduce the sauce till it is sufficiently thick to hang about the meat. Take out the meat and let it cool; then dip every bit in an egg beat up, as for an omelet, and grate bread over each; fry them of a good colour, and garnish the dish with fried bread. You may make this dish with a breast of veal that has been already ragouted and served at table; or with the remains of fricasseed fowls and pigeons.

A Breast of Veal stuffed.

It must be cut cautiously, that is to say, so that all the skin remains close to the breast: then put any force-meat you choose between the skin and the gristles, and sew the skin that the stuffing may not fall out. Do it à la braise, and serve it with any sauce or ragout of vegetables you choose, as lettuces, young peas, girkins, or roots, &c.

A Breast of Veal à l'Allemande.

After having parboiled a breast of veal, stew it whole, with broth, half a glass of white wine, a bunch of parsley and scallions, with sweet herbs, salt and pepper. When it is done put it upon
your

your dish, turn up the skin, and pour over sauce à l'allemande, made with a little cullis, capers and anchovy, the livers of two fowls, boiled parsley, and a shallot cut fine: if you choose a more simple sauce, take the broth of the veal, skim and strain it through a sieve, put in a bit of butter about the size of a nut mixed with flour, and a little parsley boiled and shred fine, and thicken it over the fire.

The Brisket part of the Breast à l'Allemande.

After having cut into bits and parboiled it, put it into a stew-pan, stew it in the same manner as a fricassée of fowls, and when you are ready to serve it, put in a little boiled parsley shred fine.

A Breast of Veal à la Braise.

Nothing more is necessary than to stew it with such ingredients as you think proper, and to serve it with any sauce or ragout you like best.

The same with a Cullis of Lentils or Peas.

Cut a breast of veal in pieces about the size and length of a finger; parboil and stew it with good broth, half a pound of bacon cut in slices, a bunch of sweet herbs, a clove of garlic, and a little salt; while it is doing, stew also half a quartern of lentils or dry peas in water or broth, and when they are well done, strain them through a sieve: if it be a soup of peas, before you strain it, have a handful of spinach boiled in water, squeezed and pounded, and put it into the soup to make it look green; add the cullis to the veal broth, put in the meat and bacon, and serve it in a tureen.

To dress the Neck or Scrag of Veal.

The neck or scrag of veal is dressed many ways. It is cut into chops and the chine bone taken out; the rib must be left. It is done upon the gridiron as mutton chops.

Veal Cutlets à la Poële.

Cut the neck into chops, take out the bones and leave only the rib. Put them into a stew-pan with slices of bacon at the bottom, parsley, scallions, a few truffles, salt and pepper, the whole shred fine, and a slice of lemon with the rind taken off: cover the whole with thin slices of bacon, and do it over a very slow fire. When the cutlets are done, take them out of the stew-pan, dry them of their grease, and put them in a dish for table. Take out the slice of lemon that is in the stew-pan, skim the sauce, and add to it a little cullis: thicken the sauce upon the fire, and serve it over the cutlets.—You may make several side dishes à la poële in the same manner.

Veal Cutlets à la Guicenne.

Cut a neck of veal into steaks rather thick, taking out the chine bone, and leaving only the rib. Lard them with bits of anchovy, ham, and girkins, and let them stew between thin slices of bacon, with half a glass of white wine, as much broth without salt, a bunch of parsley and scallions, two shallots, and three or four leaves of basil; when the cutlets are done, take some of the sauce, and beat up with it the yolks of three eggs; thicken it over the fire like a fricasee of fowls, and serve it upon the cutlets.

Veal

Veal Cutlets à la Marmoté.

Cut them very thick, take out the chine, and lard them with anchovy and bacon. Put them into a stew-pan with four or five large onions whole, a bunch of parsley and scallions, half a laurel-leaf, two cloves, basil, and a dozen of coriander seeds: stew them by a very slow fire in their own gravy, with two spoonfulls of brandy. Serve them with onions.

Veal Cutlets à la Cuisiniere.

Cut a neck of veal into cutlets as the former; put a quarter of a pound of streaked bacon cut in slices and a little butter into a stew-pan, and the cutlets over; let them stew by a slow fire in their own gravy, turning them often: when they are done, dish them with the slices of bacon. Toss up the sauce which remains in the stew-pan, with the yolks of three eggs beat up with some broth, and add boiled parsley chopped fine, and a shallot minced; thicken it over the fire, put in a dash of vinegar, and a little whole pepper, and serve it over the cutlets. If the bacon has not made the sauce salt enough add a little salt.

Veal Cutlets au Verd-pré.

Put your veal cutlets into a stew-pan with a bit of butter, a bunch of parsley, scallions, half a clove of garlic, a laurel-leaf and two cloves. Shake them over the fire with a little flour, and moisten them with some broth and a glass of white wine, seasoning them with salt and whole pepper. Let them do by a slow fire, and take the fat off the broth:

reduce it to a strong sauce; put in a bit of butter mixed up with flour, a little chervil boiled and chopped, but not too fine, and thicken the whole over the fire. When you serve it up, add the juice of a lemon or a dash of vinegar.

Veal Cutlets à la Lyonnaise.

Take a neck of veal cut into steaks, the chine bone being taken out: lard them with anchovies, bacon, and girkins, seasoning them with salt, whole pepper, parsley, scallions and shalots; let them do by a slow fire between two slices of bacon, and when they are done, serve them with a sauce made thus: Shred parsley, scallions, and shalots very fine, and put them into a stew-pan with salt, whole pepper, and butter mixed with flour; add a spoonfull of good broth, and thicken the sauce over the fire: when you serve it, add the juice of a lemon.

Veal Cutlets grilled.

Cut a neck of veal into cutlets, pare them to look handsome, and let them lay an hour in warm butter, with salt, whole pepper, mushrooms, parsley, scallions, and a small clove of garlic; then cover them with grated bread, and grill them over a slow fire; baste them with the warm butter. When they are done of a good colour, serve under them a clear gravy sauce, with two spoonfulls of verjuice, some salt and whole pepper: or you may serve them without sauce.

Veal Cutlets with streaked Bacon.

Take a quarter of a pound of streaked bacon, cut it in slices, and put it into a stew-pan with a
bit

bit of butter half the size of an egg: let the bacon be a little brown, and then put in the cutlets; brown them a little over a slow fire, with the butter: take care to turn them frequently, till they are done, and then put them upon a dish; pour off half the fat, and put into the stew-pan two shallots, a little shred parsley, salt, and whole pepper, half a glass of white wine, and as much broth or water; let it boil till the half is consumed, and then put in the cutlets and bacon to warm, with the yolks of three eggs beat up with two spoonfulls of broth: thicken it over the fire, and in serving it add a dash of vinegar.

Veal Cutlets en Marinard.

Cut a neck or loin of veal into steaks, steep them two hours in two spoonfulls of vinegar, a gill of water, salt, pepper, two cloves of garlic, two shallots, a laurel-leaf, two cloves, parsley and scallions: afterwards drain, dry, and flour the cutlets; fry them in a new frying-pan, and serve them garnished with fried parsley; if the frying-pan be old, the marinate must have less vinegar, and heated in it till the sauce is consumed. Take out all the herbs which are used to give the cutlets a flavour, flour the cutlets, and fry them. This last method is only practised because they are apt to grow black before they are done, when fried in an old pan.

Veal Cutlets en Poires.

Cut them very thick, and make a hole through the side of the rib, enlarging it with your finger to admit in a little force-meat, made with a veal sweet-bread parboiled, and cut into small dice, a bit of

streaked bacon cut the same, and mixed with shred parsley, scallions, shalots and champignons, salt and whole pepper. Stew the cutlets, that the ragout may not fall out, and stew them in a stew-pan with thin slices of bacon, a little broth, and half a glass of white wine. When they are done, dish them, letting the rib be upward. Then having skimmed and strained the sauce, add a little cullis to thicken it, and serve it over the cutlets.

Veal Cutlets en Papilotes.

Cut them rather thin, and put them into square pieces of white paper, with salt, pepper, parsley, scallions, mushrooms and shalots, all shred very fine, with oil or butter: twist the paper round the cutlets, letting the end remain uncovered; rub the outside of the paper with butter; lay the cutlets upon the gridiron over a slow fire, with a sheet of buttered paper under them, and serve them in the papers.

A Loin of Veal à la Bourgeoise.

Cut half a pound of bacon ready for larding, and mix it with shred parsley, scallions, garlic, a laurel-leaf, thyme and basil, salt and whole pepper; lard the fillet of a loin of veal with it, after having cut the bones which are below the fillet. Put it into an earthen pan or a small pot, with thin slices of bacon at the bottom, some slices of onions, carrots and parsnips. Set it half an hour over a slow fire, add a glass of broth, three spoonfulls of brandy, and let it stew gently; when it is done, skim the sauce, which should be thick, and serve it over the meat. If you would serve it cold, in the manner
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of beef à la mode, dish it, pour the sauce over without being skimmed, and let it cool. Veal cutlets may be served in the same manner.

To roast a Loin of Veal with Herbs.

Lard the fillet of a loin of veal, having cut it to look handsome; put it into an earthen pan, steep it three hours with parsley, scallions, a little fennel, mushrooms, a laurel-leaf, thyme, basil, and two shallots, the whole shred very fine, salt, whole pepper, a little grated nutmeg, and a little sweet oil. When it has taken the flavour of the herbs, put it upon the spit with all its seasoning, and wrapt in two sheets of white paper well buttered; tie it with packthread so as to prevent the herbs falling out, and roast it by a slow fire: when it is done, take off the paper, and with a knife pick off all the bits of herbs that stick to the meat and paper, and put them into a stew-pan with a little gravy, two spoonfuls of verjuice, salt, whole pepper, and a bit of butter, about as big as a walnut, rolled in flour; before you thicken the sauce, melt a little butter, mix it with the yolk of an egg, and rub the outside of the veal, which should then be covered with grated bread, and browned with a salamander: but if you are indifferent as to the appearance, serve it without the grated bread.

To make different Cullis's.

To make cullis bourgeoise, put some little bits of bacon into a stew-pan, with a sufficient quantity of fillet of veal for the quantity of cullis you want to draw from it: the veal is to make it good, a pound of meat to a gill of water. Then put in two

or three onions, and as many roots, and set the stew-pan, close covered, over a slow fire, that the meat may have time to give forth its gravy; afterward encrease the fire till the meat be near sticking to the stew-pan; and again lower the fire that it may do slowly, then take out the meat and vegetables, and put into the stew-pan butter and flour, according to the quantity of cullis you would have, *full a kitchen spoonfull to a gill*; stir it over the fire till it is of a fine brown, and moisten it with some hot broth. Then put in the meat again, and let it stew two hours longer over a very slow fire, taking care to skim it often: when it is done, strain it through a strainer or sieve, to be ready whenever you have occasion for it. Your cullis to be well made should be of a fine cinnamon colour, neither too thick nor too thin, and not smell as if burnt to: be particularly attentive to the making of it, for if you fail in your *cullis*, you will not gain credit in the rest of your repast.—Every sort of cullis is made in this manner; the name is only changed according to the different meat you use; but whatever cullis you draw, there must always be veal with it.

To make Veal Gravy.

Put a little bacon at the bottom of a stew-pan, some slices of onion, and bits of veal over it; stew the whole over a slow fire till it sticks to the bottom of the stew-pan without burning; add a little broth, and let it boil half an hour; then strain off the gravy, and use it as you think proper. All kinds of gravy is made in the same manner.

To mince Veal.

Take some veal roasted, and mince it as small as you are able, put it into a stew-pan with parsley, scallions, a clove of garlic, shalots, all shred fine, salt, whole pepper, some butter, and half a glass of sweet oil; stir the whole over the fire, till the sauce be thickened, and the oil well mixed, and in serving it add the juice of a lemon. This ragoût should be eaten immediately, lest the sauce turn to oil.

A Fillet of Veal à la Couenne.

Cut slices off the fillet, and lard them with bacon; season them with salt, whole pepper, parsley, scallions, shalots, and garlic shred small. Take the rind of new-made bacon which does not smell rusty, and cut it into bits; then take an earthen pan, and put into it a layer of veal, and a layer of bacon-rind, till you have used all; add half a glass of water, and as much brandy; stew it gently four or five hours, and serve it like beef à la mode.

Fillet of Veal à la Crème.

Take a piece of the fillet, and cut it into bits, about the size of half an egg; lard every bit cross-wise with fat bacon, and season it with salt, fine spices, parsley, scallions, and mushrooms, all shred small. Put it into a stew-pan with a little butter; shake it over the fire, and add some flour, broth, and a glass of white wine: let it boil; reduce it to a strong sauce, and, before you serve it, add the yolks

yolks of three eggs beat up with cream, and thicken it over the fire.

Veal Bread.

Take a pound of fillet of veal, and as much beef suet; chop them together, and add parsley, scallions and shallots, all shred, salt, pepper, two eggs, and a quarter of a pint of cream. Put thin slices of bacon at the bottom of a pepetonnere, and your force-meat over it. If you have a ragout of meat or vegetables which is done and cold, you may put that into the middle of your stuffing; cover the whole with thin slices of bacon, and stew it in an oven. When it is done, take it out of the pepetonnere gently, that it may not break; make a hole in the middle, and pour in a clear gravy sauce, with a dash of vinegar.

To dress a Fillet of Veal between two Dishes.

Take a piece of the fillet, as thick as will make a handsome dish, and lard it with fat bacon, parsley, scallions, mushrooms, and a clove of garlic, all shred fine, salt and pepper. Put it into a stew-pan well covered, and stew it in its own gravy, with an onion, and a carrot, and turnip: when it is done, skim the fat from the little sauce that remains, and serve it over the meat. If you have cullis, put some into your sauce, to make it the better.

To make a Fricandeau of Veal à la Bourgeoise.

Take a slice of a fillet of veal, about the thickness of two fingers, lard it with streaked bacon, and
put

put it into boiling water ; let it boil up once, and then stew it with a bunch of parsley and scallions, thyme, laurel, and basil : when it is done, take it out of the stew-pan ; skim off the fat, and strain the sauce through a sieve into another stew-pan, and let it remain over the fire till it is nearly consumed : then put in your fricandeau, and when the sauce hangs well about the larded side, put it upon a dish for table. Toss up what remains of the sauce in the stew-pan, with a little cullis and a very little broth ; taste it, to see that it is well flavoured, and serve it under the fricandeau.

Every kind of fricandeau is done the same.

Panfrettes.

Cut slices of veal about the size of two fingers, and at least as long as three ; beat them with a cleaver till they are no thicker than a crown-piece, and put upon every slice some stuffing made of veal, or any kind of meat you choose, beef suet, a little parsley, scallions, and a shallot. When the whole is minced, add the yolks of two eggs, half a kitchen spoonfull of brandy, salt and pepper ; spread it over the veal and roll it, cover each piece with a thin slice of bacon, and tie it ; then put them upon the spit covered with paper, and when they are enough, grate bread over them, and brown them at a clear fire : serve them with a clear gravy sauce agreeably seasoned.

Panfrettes à la Braïse.

Make them in the same manner as the preceding, with this difference, that instead of covering them with slices of bacon, lay the bacon at the bottom
of

of a stew-pan, and the panfrettes upon it: let them stew by a very slow fire, with half a glass of white wine, as much broth, a little salt and whole pepper. When they are done, put them into a dish for table; skim the sauce, strain it, and serve it over them.

Hatereau of Fillet of Veal.

Cut some fillet of veal in very thin slices, about the size of a crown-piece, and a quarter of a pound of streaked bacon, in the same manner marinate them in sweet oil, with whole pepper, parsley, scallions, shallots, and three laurel-leaves, all shred very fine; put the veal upon an iron skewer, and the bacon between each; keep the oil and sweet herbs to them by covering them with sheets of white paper, and roast them upon the spit: when they are done, collect the herbs which stick to the paper, and the gravy that may be with them, and put them into a stew-pan, with two or three spoonfulls of broth, a little cullis, or, in case you have not any, grated bread, and let it boil up two or three times, skimming it well: then dish the veal, intermingled with the streaked bacon, and serve the sauce over it, after adding the juice of a lemon, or a dash of vinegar.

Brizoles.

Cut a sufficient quantity of fillet of veal as thin as you are able, and about the size of a finger: have ready some parsley, scallions, and shallots, all shred fine; then put a little oil or butter into a stew-pan, with some of the herbs you have shred, salt and whole pepper: arrange a layer of the
veal,

veal, then of the herbs, and oil or butter, then of veal, and so on till you have used all: cover the whole with slices of bacon, or a sheet of white paper, close the stew-pan, and set it an hour and a half over a slow fire: when it is half done, put in a glass of white wine. Serve with the sauce well skimmed.

Veal en Caisse.

Cut some fillet of veal about the thickness of a thumb, in pieces of the same size as for a fricandeau. Make a box of white paper which will contain your meat; rub the outside with butter, and put in your meat, with sweet oil or butter, parsley, scallions, shallots, and mushrooms, all shred very fine, salt and whole pepper: set it upon the gridiron, with a sheet of oiled paper under it, and let it do by a very slow fire, lest the paper burn; when the meat is done on one side turn it on the other: serve it in the box, having put over it very gently a dash of vinegar.

Veal à la Chantilly.

Cut some fillet of veal in the same manner as for panfrettes, with this difference, that there need no force-meat. Season it with oil, salt and whole pepper, parsley, scallions, shallots, and mushrooms, the whole cut fine: roll up the pieces, put them upon an iron skewer, and do them on the spit; serve them with a well-flavoured sauce.

To make Jelly for sick Persons.

Take a fowl which you have pulled, drawn, and singed, and put it into a pot with a knuckle

of veal of about a pound and a half, and a quart of water. Let it boil; skim it well; stew it three hours over a very slow fire: skim off all the fat, and strain your broth through a fine sieve: then put it into a stew-pan, over a stove, with a slice of lemon pared, or, if you have not any, a dash of white vinegar, a quarter of a pound of sugar, two or three grains of salt, a few coriander seeds, and a very little bit of cinnamon. Let it boil a quarter of an hour, and put in the yolks and whites of three eggs, with the shells broken. Let it boil gently, stirring it often, till the jelly be clear, and reduced to about three quarters of a pint. Strain it through a wet napkin, taking care to wring it well, that it may not taste of the soap, and that no water remain in it: keep your jelly upon ice, or in a cool place.

Calves Marrow.

It is marinated and fried in the same manner as beef brains, (page 14).

To dress Veal Rumps.

They are made into a hotch-pot in the same manner as beef rumps; the only difference is, that the vegetables are put in at the same time as the meat, on account of the short time the veal will take in stewing.

Rumps of veal are served also, being done à la braise, as the neat's tongue, (page 11), with different ragouts of vegetables.

Veal Rumps à la Sainte Menebould.

Take three veal rumps, cut them in two, parboil,

and put them into a little pot with some fat broth; a bunch of parsley, scallions, a clove of garlic, two shallots, a laurel-leaf, thyme, basil, two cloves, salt, pepper, an onion, a carrot, and a parsnip: let them boil till they are done, and the sauce is very nearly consumed; then take them out, let them cool, and strain the sauce through a coarse sieve, that the fat may pass with it; there should not remain more than half a glass: put it into a stew-pan, with the yolks of three eggs beat up, some flour, and thicken it over the fire; then dip your veal rumps into it, and cover them with grated bread. Put them upon a dish, and brown them with a salamander; serve them with sauce piquant; for which see the chapter of sauces.

Veal rumps may also be done in the same manner, and grilled, and served with the same sauce.

Veal rumps with Cabbage and streaked Bacon.

Take two veal rumps, cut them in two, and boil them a minute with half a pound of streaked bacon, cut in slices, with the rind; parboil also half a large cabbage cut into quarters, and when it has boiled a quarter of an hour, throw it into cold water, and squeeze it well. Take out the core, and tie each quarter, that it may keep its form; and put the whole into a small pot, with a bunch of parsley and scallions, half a clove of garlic, a little nutmeg, three cloves, salt and whole pepper, and a little broth: let it boil over a slow fire till the rumps are done. Then take it out, and, having drained off the grease, dish the veal rumps, intermingled with cabbage, and the bacon upon them. Put some cullis that is proper for a
sauce

fauce into a stew-pan, with a little bit of butter, salt, and whole pepper; thicken it upon the fire, and pour it over the cabbage and meat. If you have not any cullis, take a little of the broth of the cabbage, strained and well skimmed, and thicken it over the fire with butter and flour. If you serve it in a tureen, more sauce is necessary.

Casserole.

Boil half a pound of rice in three parts of water in a little pot, with some broth and slices of bacon at the bottom. When it is almost done, thicken, and very fat, spread it about the thickness of two crowns over a silver or delft dish that is proper to be sent to table, and will bear the fire. Put any sort of meat you think proper, or even different sorts mixed together upon the rice, done à la braise, and agreeably seasoned; and cover it with rice in such a manner as that the meat cannot be seen; regulate it with a knife, and put your dish upon a hot stove; brown the rice with a salamander; drain off the fat that may be in the dish, and serve it dry; or, if you please, with a little sauce made in the usual manner of ragouts, provided it be not very thick.

To dress a Pig's Head.

It is done the same as a boar's head: burn it by a clear fierce fire over a stove; rub it with a brick with all your strength, and afterward with a knife. When it is cleaned, take the bones out of half, leaving the skin on, and lard it within with fat bacon; season it with salt and mingled spices, parsley, scallions, champignons, and garlic, all
shred

shred fine.—Wrap it in a linen cloth, tie it, and stew it à la braise, with broth, red wine, a bunch of herbs, onions, roots, pepper and salt: when it is done, let it cool in its liquor, and serve it upon a napkin.

Pig Cheese.

Take a pig's head well cleaned, bone it entire, lift up all the flesh and the bacon without cutting the rind. Cut the meat and bacon in small slips; put the lean apart upon one plate, and the fat upon another. Cut the ears also in slips, and season the whole on both sides with salt and whole pepper, thyme, laurel, basil, six cloves, a few coriander seeds, half a nutmeg, the whole shred very fine, two cloves of garlic, four shalots cut small also, and half a handfull of parsley in leaves. Put the skin of the head into a round stew-pan, and lay your meat upon it in layers, with slices of ham, if you have any, and leaves of parsley: when you have used all your meat, sew the skin, plaiting it like a purse; wrap it in a white cloth, which must be drawn very close with packthread. Put this cheese into a stew-pan just its size, and stew it six or seven hours with broth, a pint of white wine, some onions, roots, thyme, laurel, basil, a clove of garlic, salt and pepper. When it is done, drain it, and put it into another vessel exactly its size, and round. Put a cover over it, and upon that a heavy weight, to press it into the form you wish it to take when cold.

To dress a Pig's Ears, Tongue and Feet.

Do the ears à la braise, in the same manner as

the head: when they are done, cover them with grated bread, grill them, and serve them dry.— Or hash them like ox palates *en menus droit* (page 14), or salt and smoke them. Do the tongue à la braise, and serve it with some high-flavoured sauces, and, to make it still better, salt and smoke it. Do the feet in the same manner as the ears.

To cure Hams.

First rub them with salt, salt-petre, and sweet herbs, as thyme, laurel, balm, marjoram, savory, and juniper, moistened with equal quantities of water and wine lees. Let the herbs infuse in the brine twenty-four hours, strain it, and put in your ham, letting it remain fifteen days. Then take it out of the brine, drain it, and well wipe it, and hang it in a chimney to smoke: when your ham is well dried, to preserve it, rub it with the lees of wine and vinegar, and cover it with ashes.

To dress a Ham.

Scrape off the lees and ashes, taking care not to touch the rind, and lay the ham in water two or three days, according to the length of time it has been cured, and you judge it necessary to take off the saltiness: then wrap it in a linen cloth, and put it in a pot no larger than will contain it, with a quart of water and as much red wine, some roots, onions, a large bunch of parsley, scallions, thyme, laurel, basil, and a few cloves, and let it stew five or six hours over a very slow fire. When it is done, let it cool in its own liquor: then take it out gently; take off the rind, and strew over the fat some shred parsley and pepper, and over that
some

some rasped bread ; pass a salamander over it, that the raspings may imbibe a little of the fat, and take a good colour. If your ham be small, and newly cured, it may be roasted, and served hot or cold ; but in that case soak it much longer in water.

To make a Ragout of Pork Chops.

Cut a loin or neck of fresh pork into chops, and stew it with a little broth, a bunch of herbs, pepper and salt : have ready a veal sweetbread, par-boiled, and cut into large dice ; put it into a stew-pan, with mushrooms, the livers of any kind of poultry, and a little butter ; set it over the fire, with a little flour, a glass of white wine, some gravy, and as much broth, adding salt and whole pepper, a bunch of parsley, scallions, a clove of garlic, and two cloves ; let the whole boil, and reduce to a strong sauce, and serve it over the chops : or do the chops in the same manner as the ragout, and when full half done, add the sweetbread, livers and mushrooms.

To corn a Pig.

Every part of the pig is good corned : cut the pieces the size you would have them, rub them with salt pounded fine, and put them into a pan proper for the purpose, and when it is full, stop it close : at the end of five or six days your pork will be fit for use.

To make a Hog's Pudding.

Take some onions cut small, and boil it with a little water and some flair : when it is well done,

and there remains nothing but fat, take the flair, and cut it into dice, and put it into the stew-pan, with your onions, some pig's blood, and a quart of cream; season it with salt and spices; mix all well together, and fill the guts, which should be before cleaned, and cut of the length you would have your puddings: take care that they be not too full, lest they burst in boiling: tie the ends of each pudding, put them into boiling water, and boil them a quarter of an hour; then prick them with a pin, and if neither the blood nor fat come out, it is a proof they are done: let them cool, and, before you serve them, grill them upon the gridiron.

White Puddings à la Bourgeoise.

Boil a pint of milk with a good handfull of crumb of bread, and stir it over the fire till it is thick; leave it to cool, and cut half a dozen of small onions into dice, and do them over a slow fire, that they may not change colour; take a bit of butter, with half a pound of pig's flair cut small, and mix it with the onions; add also the crumb of bread, with the yolks of six eggs, and a little more than a gill of cream; mix the whole together, and season it with salt and fine spices: then take the large gut of a pig well washed, and cut of the length you would make your puddings; do not fill it more than three parts, and tie the ends: when your puddings are made, set them over the fire in some boiling water, and when they have boiled a quarter of an hour, prick them with a pin; if none of the fat runs out they are enough. Then put them into cool water, drain and grill them in a paper case.

When

When they are done, take off the paper, and serve them hot.

To make different Sorts of Cervelas.

The general way is to make them with the tenderest pork, and with that part that is the most interlarded with fat: but if you make them of any other meat, as veal, leveret, or rabbit, take care that your meat be well mixed with bacon: take of meat according to the quantity of cervelas you would make, mince it with a little parsley, scallions, salt, and mixed spices. Choose the guts of the size you judge proper, fill them with the meat, and tie them at both ends; then hang them to smoke two days in a chimney, and boil them two or three hours, according to their size, without salt. To make cervelas with onions; take onions, according to the quantity of your meat, mince them, and stew them with bacon or hog's lard; when they are three parts done, put them to the meat, and finish your cervelas as before. To make cervelas *with truffles*; mince your meat, and then add the truffles, mincing the quantity you think proper, without boiling them, and finish your cervelas as before.

To make Sausages.

Take pork in which there is more fat than lean, mince it, with parsley and scallions; season it with salt, and fine spices, and put the whole into the guts of a calf or pig; tie the sausages of a proper length, and broil them: you may give them any flavour you think proper, as with truffles, shalots, &c. If with truffles, mince them with the meat

according to the quantity you choose: if with shallot, put in very little, lest the taste should be predominant. Flat sausages are made in the same manner, with this difference, that the meat is put into a pig's maw.

Andouilles.

Take the large guts of a pig; after having well washed, cut them of the length you would have your andouilles, and soak them in a quart of vinegar and water, with thyme, laurel, and basil; cut some of them small, and mix them with some pork, cut small also; season the whole with salt and fine spices, mingled with a little anniseed; fill the guts about three parts, as they will burst in doing if too full: tie the ends, and boil them in equal quantities of water and milk, with salt, thyme, laurel, basil, and a little flair. When they are done, let them cool in their broth, and grill them.

To dress Ham en cingarat.

Take some ham cut in very thin slices; put it into a stew-pan or frying-pan, with a little of the fat or bacon, and stew it over a slow fire: when it is done, dish it, and toss up a little water, vinegar, and beat pepper, in the same stew-pan, and serve it over the ham.

To dress a young Pig in Quarters au Pere Douillet.

First make a good broth with a leg of beef, a knuckle of veal, and two calf's feet, a bunch of parsley, scallions, two cloves of garlic, half a nutmeg, onions, carrots and turnips, and three cloves. The meat being done, strain off the broth; put
the

the pig into a vessel proportioned to its size, with four large crawfish, and the broth you have strained, adding a pint of white wine, salt, and whole pepper: let it boil an hour and a half, and then strain the broth through a sieve; skim the fat off; set it upon a stove, and boil it to a clear jelly, putting in the half of a peeled lemon, and the whites of six eggs beat up with the shells; when it is clear, and has acquired a sufficient body, strain it through a napkin; put the pig into a vessel exactly its size, and the four crawfish under it, with some green parsley: pour the jelly upon the pig to cool with it; when the jelly is well set, dip the bottom of the vessel in hot water, and turn it quickly upon the dish in which you mean to serve your pig.

To dress a young Pig en blanquette.

Take the remains of a young pig that has been roasted; cut it in small slices, and put it into a stew-pan, with a bit of butter about half the size of an egg, mushrooms cut the same, a bunch of parsley, scallions, a clove of garlic, two shallots, two cloves, thyme, basil, and half a laurel-leaf; shake it over the fire with a little flour, and moisten it with a glass of white wine, and as much broth, adding salt and whole pepper: let it boil gently till half is consumed; then take out the bunch of herbs, and put in the pig to heat, but do not let it boil; add the yolks of three eggs beat up, with two kitchen spoonfulls of verjuice, and as much broth, thicken it over the fire, and serve it hot.

A young Pig en galantine.

Being well scalded, bone it, and having extended it upon a linen cloth, put over it a good meat stuffing, seasoned to your taste; put over this stuffing (which should be laid on about the thickness of a crown) a layer of ham cut in small slices, one of bacon, one of truffles, and one of hard eggs, and cover all those layers with a little force-meat: then roll up the pig, taking care not to displace the layers. Cover it with thin slices of fat bacon, and roll it in a filtering cloth; strain it very close with packthread, and let it boil three hours in equal quantities of broth and white wine, with salt, and whole pepper, roots, onions, a large bunch of parsley, scallions, shalots, garlic, cloves, thyme, laurel and basil: when it is done, let it cool in its broth, and serve it cold.

To dress a young Pig à la Lyonnaise.

Take out the bones, leaving the head and feet entire, and make a force-meat in the following manner: Boil a pint of milk, and put into it half a pound of the crumb of bread, letting it boil till it has sucked up all the milk; taking care to stir it often, lest it should burn to the sauce-pan. Let it cool, and take about a pound of fillet of veal, and as much beef suet; mince it together, and add to it the crumb of bread, with parsley, scallions, two shalots, and champignons; all shred very fine, salt, pepper, and the white and yolks of four eggs. Cut the liver of the pig in large dice, and almost as much raw ham, mingle it with force-meat: put the whole into the body of the pig; few

sew it, and truss it as for the spit, covering it with thin slices of bacon : then roll it in a napkin, tie it with packthread, and boil it according to the former precedent, serving it in the same manner cold upon a napkin.

A cold Pig Patty.

To make this patty, follow the rules laid down in the chapter upon pattys, &c.

Different Ways to dress LAMB.

A Lamb's Head and Purtenances.

Take off the jaws and snout, and cleanse the head, with the rest of the purtenances cut in pieces, in water ; boil them a moment, and let them stew over a slow fire with some broth, a little butter, a bunch of herbs, salt and pepper. When they are done, beat up the yolks of three eggs, with a little milk, and thicken the sauce over the fire : afterward add a dash of verjuice. Dish the head with the purtenances round it, and the sauce poured over.

To dress a Lamb's Head.

Take two lambs heads with the necks belonging to them, and stew them white, à la braise, as calves ears, (page 64). Put them into a stew-pan, with a large bunch of sweet herbs, salt, pepper, onions, verjuice, or the half of a peeled lemon sliced. Let them stew by a slow fire, and when they are done, uncover the brains, and dish the head, pouring over them such a sauce as you think proper, as sauce l'Espagnole, sauce à la ravigotte,

fauce à la poivrade, thickened, fauce à la pluche verte. See the article of Sauces.—Or, if you choose a fauce more simple, mix thin broth, taking care that it be not too salt, with the yolks of three eggs and a little chopped parsley, and thicken it over the fire; or, in the place of sauces, use a ragout of cresses or truffles. Lambs heads are also used to make white soups.

To dress Lambs Heads à la Sainte Menebould.

Parboil two lambs heads, and stew them in a pot just large enough to contain them, with a little broth, salt, pepper, a bunch of parsley, scallion, half a laurel-leaf, thyme and basil, a carrot, half a parsnip, an onion stuck with two cloves, and a little flour and butter: when the whole is done, uncover the brains, and pour over them, and all the upper part of the neck, a thick fauce, made with the yolks of three eggs, flour and butter, thickened over the fire; then grate bread over; brown them in an oven, or with a salamander, and serve them with a good fauce, a little sharp.

To dress a Quarter of Lamb.

The fore-quarter is more delicate than the hind-quarter, and is usually roasted.

A quarter of lamb is also served en fricandeau. See fricandeau, (page 90).

To make the gravy stick upon it the better, spread it over with the back of a spoon.

A quarter of lamb may also be served in a fricandeau with a ragout of spinach, or done à la braise, with a ragout of girkins broiled in chops, and the remainder roasted: it may also be introduced

duced as a side-dish. When it is cold, make a hash of it, with the chops round it.

The fore-quarter may be disguised also another way: When it is roasted, and has been already served at table, cut it into small pieces, and do it en blanquette, or à la bechamel, as follows:

Slices of Lamb en blanquette.

Put a bit of butter into a stew-pan, with mushrooms cut in slips, a bunch of herbs, and shake them over the fire with a little flour: moisten them with broth, and let the mushrooms stew till the sauce be nearly consumed. Put in the bits of roast lamb, cut in small slices, with the yolks of three eggs beat up with milk. Thicken the whole over the fire, taking care that it does not boil; season it to your taste, and, before you serve it, add a dash of vinegar or verjuice.

Lamb à la bechamel.

La bechamel is nothing more than to reduce any thing to the consistence of a cream, till it is thick enough to make a sauce.

When it begins to thicken, put in the meat, cut into slices, as directed for la blanquette: warm it, without boiling; season it to your taste, and serve it. All sorts of slices à la bechamel are done in the same manner.

A Hind-quarter of Lamb.

The hind-quarter is usually roasted; it is also done à la braise, stuffed within side, and served with a ragout of spinach.

Lambs Sweetbreads.

They are served in the same manner as veal sweetbreads. See pages 71—74.

Lambs Feet en Gratin.

Stew a dozen of lambs feet, and eighteen or twenty small onions, à la braise; make a small gratin with some crumb of bread, a little scraped cheese, a bit of butter, and the yolks of three eggs; mix the whole together, and spread it over the bottom of your dish, setting it upon a stove or chaffing-dish, over a slow fire, till it sticks to the dish: put the lambs feet, and the small onions intermixed, upon the gratin, let it simmer a little over the fire; drain off the fat, and serve a good sauce over it.

The tongue, the feet, and the rumps, are cooked in the same manner as those of mutton.

To dress CHICKENS different Ways.

A Fricassee of Chickens.

Take two fine fowls picked, singed, and drawn; cut them up, and put them into some water, lukewarm, to cleanse them, with the livers, having taken off the gall, and the gizzard split and cleansed, and the fat skined, by heating them at the fire. When your chickens are thus cleansed, drain them upon a sieve or strainer, and put them into a stewpan, with a bit of butter, a bunch of parsley, scallions, a laurel-leaf, a little thyme, some basil, two cloves, some mushrooms, and a slice of ham, if you have any. Set the whole over a good fire,
till

till the sauce is almost consumed; shake in some flour, moisten it with a little hot water, and season it with whole pepper: let it stew till very little sauce remains, and, when you are ready to serve it, add the yolks of three eggs beat up and mixed with cream or milk, and thicken it over the fire, taking care that it does not boil, lest the eggs curdle; then add a dash of lemon or verjuice, and dish up your fricasee; the feet, gizzard, and liver, at the bottom, and the legs and wings over them, pouring the sauce and mushrooms over all. If you would have your fricasee look still more delicate, take the skin off your fowls before you cut them up.

To Fricasee Chickens with Artichoke Bottoms.

Cut up your chicken, and put it over the fire in a stew-pan, with a bit of butter, a bunch of herbs, and some artichoke bottoms cut in pieces; put in some flour, with a little gravy and half a glass of white wine; and let it boil over a slow fire; then skim the fat off the sauce, and when the chicken is done, serve it with a strong well-flavoured sauce. To make chickens into a fricandeau, do them in the same manner as the fricandeau of veal, (page 90).

To Fricasee Chickens à la Bourdois.

Fricasee your chicken in the same manner as before, and when it is dished, cover it with grated bread; put upon the bread some bits of butter, about as big as peas, and brown it in the oven, or with a hot salamander. It is a good way to disguise a fricasee which has before been served at table.

A Chicken

A Chicken à la Tartare.

Singe and draw your chicken ; break the bones a little, and lay it in good fresh butter, melted, with parsley, scallions, mushrooms, all cut small, salt and pepper ; then cover it with grated bread. Grill it over a slow fire, and serve it dry, or with a clear sauce.

Chickens en Caisse.

Take two chickens, draw them, and truss the feet into the body. Leave the wings untrussed, and make your chickens lay as flat as you can ; then steep them in sweet oil, with parsley, scallions, shallots and garlic, all shred fine, salt and whole pepper. Make a box of white paper ; put in the chickens, with all their seasoning, and cover them with thin slices of fat bacon and paper : set them over a slow fire, upon the gridiron, and when they are done, take away the fine herbs and slices of bacon, and serve them in the box, putting a few drops of verjuice over them.—They may be taken out of the box, and served with any sauce you choose.

To Roast Chickens different Ways.

Singe and draw them, and put a little grated bacon, the liver minced, some shred parsley and scallions, and a very little salt, into the body, and sew it, that nothing falls out. Put it over the fire in a stew-pan, with the skimmings of the pot, a few minutes, and roast it, covered with thin slices of bacon and paper : do not let the fire be too fierce, lest it should discolour your fowl, which should

should be (if for a side dish) of a pale colour. When it is done, dish and serve it with any of the following sauces or ragouts: For which see the chapter upon sauces.

Sauce à la Ravigotte,	Sauce à la Carpe,
Sauce à l'Espagnole,	Sauce à l'Italienne,
Sauce à la Sultane,	Sauce aux petits œufs,
Sauce à l'Allemande,	Sauce piquante,
Sauce à l'Angloise,	Sauce à la Reine.
Sauce blanche, with capers and anchovies;	

Ragouts.

Of	Of
Truffles,	Crawfish,
Mushrooms,	Pistachios,
Morelles,	Fat Livers,
Small onions,	Girkins,
Cucumbers,	Oysters.
Chards,	

To dress a Chicken with Crusts of Bread.

Take a fine chicken, or two, according to the size of your dish: make a stuffing of their livers, and roast them, wrapt in bacon and paper; when they are done, serve them with a sauce made thus: Take a little sweet oil, and fry in it two crusts of bread; let them drain, and do two onions cut in slices in the same oil; when they are three parts done, add parsley, scallions, shalots, and the liver of some kind of poultry, all cut small, and wet them

them with a glass of white wine and a good spoonfull of cullis. Skim the fat off, and season the sauce with pepper and salt; let it boil gently a quarter of an hour, and serve the chickens with the fried crusts at the side.

To dress Chickens à la barbarine.

Take a veal sweetbread, let it boil a moment in water, and cut it into little dice, with some mushrooms; put it upon the fire with butter, a bunch of parsley and scallions; shake in a little flour, moisten it with gravy, adding salt and whole pepper, and let it stew full half an hour; let the ragout cool, and put it into the bodies of two middling-sized chickens, after having singed and drawn them; then having sewed and trussed them, put them upon the fire, in a stew-pan, with a little butter, taking care they are not discoloured, and then roast them, covered with bacon and paper: when the chickens are done, and the packthread taken off that ties the paper, serve them with sauce à l'Espagnole. See the Sauces.

Chickens sans fard.

Take a fat chicken, or two, if they be small; put the livers again into the bodies, as with game; truss the feet upon the stomach, leaving the head and wings untrussed, and stew them with a little broth, a bunch of parsley, scallions, three shalots, two cloves, the half of a laurel-leaf, some leaves of basil, a carrot, and a parsnip cut small, salt and whole pepper. When the whole is done, take some of the sauce, and mix with it a little parsley,
boiled

boiled and shred very fine; thicken it over the fire with a bit of butter, about the size of a walnut, rolled in flour, and serve it over the chickens.

To dress Chickens with Cauliflowers.

Take two fine chickens; after having singed and drawn them, separate the livers from the gall, mince and mingle them with a bit of butter, parsley, scallions shred, salt and whole pepper: put this little force-meat into the bodies of your chickens, and truss them in the manner of a young turkey: put them over the fire in a stew-pan, with a little butter or hog's lard, and then cover them with a little bacon and paper for roasting: when they are done, have ready some cauliflowers, stewed with water, salt, and butter, and well drained, and dish them with the chickens; pour over them a sauce made with a little cullis, butter, salt, and whole pepper, and thickened upon the fire.

À Chicken à la Poêle.

Split a chicken in two, having pulled and drawn it, and put it over the fire with a bit of butter, a clove of garlic, two shallots, mushrooms, parsley and scallions, the whole shred fine; then shake in a little flour, and moisten it with a glass of white wine, and as much broth, adding salt and whole pepper, and let it boil, and reduce to a thick sauce: skim off the fat before you serve it.

To dress a Chicken with Cheese.

Having drawn and trussed two chickens, split the back bone a little, and flatten them with the
I cleaver;

cleaver; then put them into a stew-pan, over the fire, with a little butter: moisten them with half a glass of white wine, and as much good broth, adding a bunch of parsley, scallions, half a clove of garlic, thyme, and basil, two cloves, half a laurel leaf, and a little salt and whole pepper. Let the whole simmer over a slow fire an hour; then take out the chickens, and thicken the sauce with a bit of butter, about the size of a walnut, rolled in flour; then take the dish you send to table, and put a part of the sauce into it, strewing over it a small handfull of gruyere cheese, grated. Lay the chickens upon it, and grate as much gruyere cheese over as you put under them: set your dish upon a stove over a slow fire, and brown the cheese with a salamander; when it is of a fine colour, and all the sauce consumed, serve it hot. If your cheese be very salt, you need not put any into the sauce.

To dress Chickens with Tarragon.

Parboil some leaves of tarragon, squeeze and chop them fine: draw and truss two chickens, mince the livers, and mix them with a bit of butter, the chopped tarragon, salt and whole pepper: put this little force-meat into the bodies, and set the fowls over the fire in a stew-pan, with some fat or butter. Then put a thin slice of bacon over the breast of each, and roast them. Put the remainder of the tarragon into a stew-pan, with the two livers, and a bit of butter, about the size of a walnut, rolled in flour; the yolks of two eggs, half a glass of gravy, two spoonfulls of broth, salt, whole pepper, and a dash of vinegar:
thicken

thicken the sauce over the fire, taking care that it does not boil, least the eggs should curdle, and serve it over the chickens.

To dress Chickens en Matelotté.

Parboil a dozen of small white onions, throw them into cold water, and take off the first skin: cut two middling-sized carrots, and a parsnip, about the length of two fingers, shaping them round, in the form of a stick. Burn a little bit of butter and some flour in a stew-pan, till it becomes the colour of cinnamon, turning it often upon the fire; moisten it with a glass of white wine and as much broth, and put in the carrots, small onions, a bunch of parsley, scallions, half a clove of garlic, thyme, basil, two cloves, half a laurel-leaf, salt and whole pepper; let them boil half an hour over a slow fire; then take one large chicken (or two small ones), set it over the fire in fat or butter a few minutes, and cut it in four quarters; put it into the ragout, and if you choose add the liver, the neck, the wings, and the feet: let it boil an hour gently, and when done, skim off the fat; add anchovy minced and some capers to the sauce, and serve it hot.

To dress Chickens à la Jardinière.

Take two middling-sized chickens, heat the feet, that you may peel off the skin, cut off the spurs, and, having trussed them in the bodies, put them over the fire, in some fat or butter: cut each chicken in two, and make it flat with the cleaver. Then have ready some hot butter, with parsley, scallions, a clove of garlic, and some

mushrooms, the whole cut small, salt and whole pepper, and let them steep in it an hour; keep as much of the butter and herbs to the chickens as you can; grate bread over them, and broil them over a slow fire, basting them with the rest of the butter and herbs: when they are done of a good colour, serve them with a sauce made with a little gravy, three spoonfulls of verjuice, salt, whole pepper, a little shred parsley, and thickened over the fire with the yolks of three eggs.

To dress Chickens with Chervil.

Put a little butter into a stew-pan, with two roots, a parsnip cut, two or three onions sliced, a clove of garlic, a laurel-leaf, thyme, basil, and two cloves; shake the whole over a slow fire, till they are a little coloured, and then moisten them with a glass of white wine and as much broth; let them do slowly till half is consumed; strain off the broth, and put into it a bit of butter, about as big as half an egg, rolled in flour, with as much chervil as you can hold at twice in your fingers, cut very small: thicken the sauce over the fire, and serve it over your chickens when they are roasted.

To dress Chickens au réveil.

Draw two chickens, mince and mix the livers with some butter, parsley, scallions, two leaves of tarragon, and two or three branches of chervil, the whole shred fine, salt and whole pepper: stuff the chickens with it, truss them, put them over the fire a few minutes, with some butter, or the grease of the pot, and roast them, covered with bacon and paper: put into a stew-pan the butter in which
the

the chickens were put over the fire, with two roots and two onions sliced, a clove of garlic, thyme, basil, two cloves, and a laurel-leaf; set the whole over a slow fire, that they may not change colour, and add a glass of white wine and as much broth; let them boil gently half an hour, and strain off the liquor. Then take some salad herbs, as tarragon, pimpernel, chervil, chives, and garden cresses, of each according to its strength, the whole not making more than half a handfull, and shred them very fine: let them infuse in the sauce half an hour over a stove or chaffing-dish; strain off the sauce, squeeze the herbs well, and thicken the sauce over the fire with flour and butter.

Chickens with a Sauce of four Grapes.

Draw your chickens, and stuff them with the liver mingled with butter, parsley and scallions, shred, salt and whole pepper, and roast them: put a bit of butter into a stew-pan, with two onions, a clove of garlic, parsley and scallions, a carrot, a parsnip, and two cloves: turn the whole a few times over the fire, till it is coloured; add some flour, and a glass of broth; let it boil till half is consumed, and strain it through a sieve: then take a good handfull of four grapes, that are very green; pick out the seeds, and put the grapes into boiling water, letting them boil a moment: drain them, and mix them with the sauce, thickening it over the fire with the yolks of three eggs; as soon as it begins to thicken, take it from the fire, and serve it over your chickens.

A Chicken à la Giblotte.

Cut up a chicken, and put it into a stew-pan with the giblets, a bunch of parsley, scallions, a clove of garlic, a laurel-leaf, thyme, two cloves, and a bit of butter : shake it over the fire with some flour, and moisten it with a glass of white wine, some broth, and some gravy, to colour the ragout, salt and whole pepper : let it boil and consume to a thick sauce.

A Chicken and young Peas.

Cut up a chicken, and put it into a stew-pan with a pint of young peas, a bit of butter, and a bunch of parsley and scallions ; shake it over the fire, put in some flour, with equal quantities of gravy and broth, and let it boil and reduce to a thick sauce : do not add any salt till a moment before you serve it, and, if you choose, put in a little sugar.

A Chicken en hatelet.

Take a roasted chicken that has been served at table, cut it up, and spit every piece upon a silver skewer, or upon small wooden skewers ; dip the pieces in an egg beat up, and season each with salt, pepper, parsley and scallions, shred fine : cover them with grated bread, and dip them in sweet oil or butter ; then again grate bread over them, and grill them over a slow fire, basting them gently with oil ; serve them dry, or with a gravy sauce.

To marinate Chickens.

Cut them up, and steep and fry them in the same manner as the breast of veal, (page 78).

Chickens en Pain.

Take out the bones without breaking the skin, and fill the chickens with a ragout of veal sweet-bread; tie them with packthread to make them appear round, cover them with bacon, and wrap them in a linen cloth; stew them in white wine, with good broth, and a bunch of herbs, and serve them with sauce l'Espagnole. See the Sauces.

Chickens à la Sainte Menebould.

Take two chickens, truss them, and put them into a stew-pan, with a bit of butter, a glass of white wine, salt, whole pepper, a bunch of parsley, a clove of garlic, thyme, laurel, basil, and two cloves. Stew the whole over a slow fire, till the sauce jellies and hangs to the chickens; take them up, wet them with an egg beat up, and grate bread over them; then dip them in butter, again cover them with grated bread, and grill them of a good colour; serve them either dry, or with a gravy sauce, sharpened.

The Use of an old Cock or Hen.

They are both excellent to make good broth and jelly for the sick, with some knuckle of veal, and to make blanc-manger. They are good also to make strong jelly broth, and are useful to give a body to all sorts of good sauces and ragouts.

Different Ways to dress a TURKEY, or a TURKEY- POUT.

To Fricassee the Giblets white or brown.

Take the giblets of two or three turkeys, comprehending the wings, feet, liver and gizzard; scald and pick them, and put them into a stew-pan, with a bit of butter, a bunch of parsley, scallions, a clove of garlic, thyme, laurel, basil, mushrooms, and two cloves; put the whole upon the fire, and shake in some flour, moisten it with some water or broth, and season it with salt and whole pepper, letting it stew and consume to a thick sauce. When you are ready to serve it, take out the bunch of herbs, and thicken it with the yolks of three eggs beat up with cream; and, last of all, add a dash of verjuice or vinegar. If you would fricassee your giblets brown, after having floured them, moisten them with equal quantities of broth and gravy, letting it reduce to a thick sauce. To dress giblets with young peas, put them into a stew-pan over the fire, with a piece of butter; flour, and moisten them with an equal quantity of broth and gravy, letting them boil and reduce to a thick sauce.

To dress old Turkeys.

Draw, truss, and lard them, seasoning them with salt, pepper, shred parsley, scallions, garlic, and shallots; stew them in a vessel no larger than will contain them, with a pint of white wine, some broth, onions, and a bunch of herbs, salt, and pepper, let them do gently. When your turkey is
done,

done, strain off the broth, and reduce it to a strong jelly; leave it to cool, and spread it over your turkey; if there be any left, put it into the body. Serve your turkey in a dish, upon a napkin, and garnish it with green parsley. With these turkeys you may make side dishes à la braise; as, brezoles, fricandeaus, side dishes à la bourgeoise, between two plates.

To dress the Legs of a Turkey.

Parboil and cut a veal sweetbread in large dice, with mushrooms cut the same; mix them together with some grated bacon, parsley, scallions, basil, and shallots shred fine, salt, whole pepper, and the yolks of two eggs. Have ready the legs of a turkey, well picked, and the bone taken out, excepting the end which joins the foot, that must be left. Put the veal sweetbread, with its seasoning, into the legs; sew them, that none fall out, and do them à la braise with a glass of white wine, as much good broth, a bunch of parsley, scallions, and a little salt; cover them with thin slices of bacon, and stew them gently. When they are done, and the sauce nearly consumed, skim the fat off what remains, take out the bacon and herbs, and put in two spoonfulls of cullis to thicken it; or, if you have no cullis, a bit of butter, about the size of a walnut, rolled in flour, and a little boiled parsley chopped fine. Thicken the sauce over the fire, and serve it over the turkey's legs, with the juice of a lemon, or a dash of vinegar.

The Legs of a Turkey à la Crème.

If they have been already served at table, do not

lard them, but otherwise lard them with fat bacon, and do them as follows: Put a bit of butter, about as big as an egg, mixed with a spoonfull of flour, into a stew-pan, with salt, pepper, scallions, a clove of garlic, two shalots, thyme, basil, three cloves, a laurel-leaf, a few coriander seeds, and a gill of milk, and stew them over the fire till they boil; then put in the legs of your turkey, and let them boil very gently; when they feel tender, take them out, and leave them to drain: then take the fat off the stew, dip the legs into it, and cover them with grated bread; broil them over a slow fire, and baste them gently with the remainder of the fat. Then put half a glass of gravy into a stew-pan, with salt and whole pepper, and toss it up, to serve with the turkey legs.

A Turkey à l'Escalope.

Take off the legs, and prepare them according to the former precedent. There remains the wings and the breast to make the escalope: cut them in small thin slices, and arrange them in a stew-pan, in layers, strewing between every layer parsley, scallions, shalots, basil, and champignons, the whole cut very fine, salt, whole pepper, and a little sweet oil: cover them with thin slices of bacon, and stew them gently over a slow fire: when your stew is half done, add to it half a glass of white wine, and let it continue on the fire till done; then skim the fat off, and serve the sauce upon the escalope. If you have any cullis, put in two spoonfulls to thicken it, and add the juice of a lemon, or a dash of verjuice.

A Turkey en Pain.

Take a fine turkey, bone it, and put into the carcase a little ragout, composed of large livers, mushrooms, and streaked bacon, all cut in small dice, and mingled with salt, fine spices, and shred parsley and scallions. Sew the turkey and give it the form of a loaf; then put a thin slice of bacon upon the breast, and wrap it in a filtering cloth. Stew it in a pot that is not larger than will contain it, with good broth, a glass of white wine, and a bunch of sweet herbs. When it is done, take it out of the pot and keep it hot. In the mean while put the liquor it was done in into a stew-pan, after having taken off the fat, and reduce it to a sauce, adding two spoonfulls of cullis. Then unwrap your turkey and take off the filtering cloth and the bacon, dry away the grease, and serve it with the sauce.

A Turkey à la Poële.

Take a turkey ready prepared for dressing, press it a little upon the breast to make it flat, and truss the feet in the carcase; put it into a stew-pan with a bit of butter or bacon at the bottom, parsley, scallions, champignons, and garlic, all shred small. Set it over the fire a few minutes, and then put it into another stew-pan with salt and whole pepper; cover the breast with thin slices of bacon, add a glass of white wine and the same quantity of broth, and stew it over a slow fire; then take off the fat, and put a little cullis into the sauce to thicken it. A young fowl or chicken may be done in the same manner,

A Turkey

A Turkey en galantine.

Draw a fat turkey, take out the bones, and do it in the same manner as the pig en galantine, (page 104).

A Turkey en Balloon.

Take out the bones without breaking the skin, and cut the meat in small thin slices, doing it in the same manner as pig cheese, (page 97). To serve it as a side dish, take it out of the vessel it is put into while it is hot, and serve it with a good sauce.

To roll a Turkey.

Take a turkey prepared for dressing, cut it in two, take out the bones and put upon each half a good force-meat. Then roll up each piece, tie it with pack-thread, and stew it, having covered it with thin slices of bacon, with a glass of white wine, as much good broth, a bunch of parsley, scallions, a clove of garlic, a little thyme, laurel, basil, salt, pepper, two cloves, two onions sliced, a carrot and a parsnip; the stew done, skim the fat off, and strain the sauce, adding a little cullis to thicken it, and serve it over the meat. Instead of this, you may put any other sauce or ragout you think proper.

To dress the Feet of a Turkey.

They are done à la braise, as the neat's tongue, (page 11), well seasoned. When they are cold dip them in the fat of the liquor they were stewed in, cover them with grated bread, and grill them
of

of a good colour. Serve them dry in the second course. If you would have them fried, dip them in an egg beat up, and cover them with grated bread; fry them of a good colour, and garnish them with fried parsley. Some put a force-meat round the feet, before the bread is grated over them.

To dress the Pinions of a Turkey with small Onions and Cheese.

Take six or eight pinions which you have scalded, parboiled and picked, and put them into a stew-pan with a bunch of parsley and scallions, two cloves, half a laurel-leaf, and a little basil; or moisten them with a glass of white wine and as much broth, and let them stew over a slow fire half an hour; then put in at least a dozen of small onions, having boiled them a quarter of an hour in water and taken off the skins, a little salt and whole pepper; let them stew till they are done, and then take them out of the stew-pan to drain; strain the sauce through a sieve, and if there be too much, reduce it over the fire, and thicken it with a bit of butter about the size of an egg mixed with flour; then take the dish you send to table, and put a little sauce into it, and over that half a handfull of gruyere cheese grated; dish the pinions (with the small onions between) upon it, and then pour over the remaining sauce; cover it with more grated cheese, and put the dish upon your stove that the sauce may simmer till it is quite consumed; then brown it with a salamander and serve it hot.

To fricasee the Pinions of Fowls.

They are done in the same manner as the fricasee of chickens, (page 108).

To make a Fricandeau of Pinions.

Take ten or a dozen turkeys, or fifteen fowls pinions, having scalded and picked, lard them with small bits of bacon and let them boil an instant in water, then stew them in the same manner as the fricandeau à la bourgeoise, (page 90).

To stew Pinions the Spanish Way.

When they are parboiled and picked, put them into a stew-pan upon some slices of bacon, with two spoonfulls of sweet oil, a glass of white wine, as much broth, a bunch of parsley, scallions, two cloves of garlic, thyme, laurel, basil, two cloves, salt, whole pepper, and some coriander seeds. When they are done, skim off the fat, strain the sauce, and add a little cullis to thicken it. Dry the pinions with a linen cloth, and serve the sauce over them.

To dress Pinions en Matelotte.

Burn some butter and a spoonfull of flour, and moisten it with a gill of white wine and as much good broth; let the pinions stew with a bunch of parsley, scallions, two cloves of garlic, thyme, laurel, basil, two cloves, salt and whole pepper. When they are about half done put in at least a dozen of small onions, having parboiled them and taken off the skin; cut some bits of bread about the size of half a crown, and turn them two or three times over the fire with butter,
till

till they are coloured. The ragout finished, add a few whole capers, and dish up the pinions, with the fried bread over and round them; pour the sauce over all.

The same, with green Peas Soup.

Stew them with a little good broth, a bunch of sweet herbs, salt, pepper, and, if you will, a little streaked bacon. Take half a pint of peas stewed with some broth, the stalks of scallions, and some parsley; strain them through a sieve, and put in the pinions, though already done, to give them a flavour; serve the soup over the pinions and the bacon, in a tureen, and take care that it be neither too thick nor too thin.

The same, with a Soup of Lentils.

They are done the same as the preceding with the peas soup, with this difference only, that in the soup of lentils you do not use scallions or parsley.

The same, with small Onions.

Make a ragout of small onions according to the preceding (page 125), and put the fowl or turkey pinions into a stew-pan, with a little broth, a bunch of parsley, salt and whole pepper; stew them, and when done strain off the broth (having taken off the fat), and put it into the ragout of onions to give it a body. Serve a thick sauce over the onions.

The same, with Champaign.

Put some slices of veal at the bottom of a stew-pan, and the pinions upon them, covered with thin slices of bacon; put in a bunch of sweet herbs,
salt,

salt, whole pepper, a glass of champaign wine, and half a glass of good broth ; let them stew gently, and when they are done, put two spoonfulls of cullis into the sauce, strain it and skim off the fat. Serve the pinions well dried, and the sauce over them. Pinions done in this manner, without wine, may be served with any sauce or ragout you like best.

Fowl or Turkey Pinions à la Sainte Menebould.

Stew them gently with a glass of broth, half a glass of white wine, a bunch of sweet herbs, salt and whole pepper ; when they are done, and the sauce is sufficiently thick to stick to them, let them cool ; dip them in oil, and cover them with grated bread ; then wet them again with oil, and grill them of a good colour. Serve them dry, or, if you like it better, with a clear well-flavoured sauce. Fowl or turkey pinions may be also fried, with this only difference, that instead of dipping them in oil before you put bread over them, they must be wetted with an egg beat up.

To dress Fowls several Ways.

When tender they are roasted, and served with the same sauces and ragouts as the chickens, (page 111). But if you do not think them tender enough for the spit, or chuse to diversify them, there are many ways to do them à la braise ; they may also be made into fricandeaus. See fricandeau of veal ; or done à la tartare, with large salt.

To dress a Fowl à la Bourgeoise.

Having drawn and trussed it, put a bit of butter and two onions cut in slices into a stew-pan, and the fowl over them with the breast downward; cover it with two sliced onions, two roots sliced, a bunch of sweet herbs, and a little salt; stew it over a slow fire, and when it is half done, put in half a glass of white wine; when it is done, having skimmed and strained off the sauce, put into it a little cullis and serve it over the fowl.

The same, between two Plates.

Having drawn and trussed your fowl, put it over the fire in a stew-pan with a bit of butter, salt, pepper, parsley, scallions, champignons, and a little garlic; the whole shred fine. Put into the bottom of another stew-pan some slices of veal, and the fowl, with all its seasoning; cover it with thin rashers of bacon, and let it stew over a very slow fire; when it is done skim the fat off, and strain the sauce, adding a spoonfull of cullis, and a dash of verjuice. Taste to see that it be well flavoured, and serve it over the fowl.

The same, with Parsley.

Take a fowl, either raw, or that has been roasted and served at table; cut it up, and stew it with good broth, and some cullis, salt, and a little whole pepper. When it is done and the sauce sufficiently reduced, put into it some flour, and parsley boiled and shred fine, and before you serve it add a dash verjuice.

Chipoulate.

Take the legs of fowls or turkeys, or what is still better the wings, and have six saufages, some streaked bacon cut into slices, some small white onions parboiled, and stew them together with a little broth, covered over and under with rashers of bacon, two slices of lemon and a bunch of sweet herbs. When the whole is done, take it out to drain, and dish it for table. Then, having skimmed off the fat in the stew-pan, strain it, toss it up with a spoonfull of cullis, and serve it over the meat. A whole fowl may be dressed in the same manner.

To dress a Fowl with Onions.

Take a fine tender fowl, and having drawn it, mince the liver, with some bacon grated with a knife, parsley, scallions, and some mushrooms, shred fine, add pepper and salt, and having mingled the whole together put it into the carcase of your fowl; sew it that none of the stuffing fall out, and put it upon the spit covered with bacon and paper. When it is enough, serve it with a ragout of small white onions, made as follows: Slice your onions and let them boil a quarter of an hour in water, then throw them into cold water; take off the first skin, and boil them in some broth. When they are done and drained, put them into a good cullis well seasoned, let them boil up a few times upon your stove, and serve them with the fowl. Chickens with onions, are done in the same manner.

A Fowl in Masquerade.

Take a good fowl plucked and drawn, and make a stuffing of its liver, with grated bacon, shred parsley, scallions, shalots, and the yolks of two eggs, pepper and salt. Stuff your fowl with it and sew up the two ends. Then put it over the fire a little in a stew-pan with butter, and afterwards roast it, putting small narrow slices of ham and new bread, the length of the fowl, round it. Cover all with several sheets of white paper, in such a manner as that neither the fat nor gravy can come out. Roast it by a very slow fire, and do not baste it: when you take it from the spit, be careful to put something under it to catch the gravy. Dish it, and put the slices of ham and new bread round it, and the gravy in the dish.

To dress a Fowl en Matelotte.

Take a fowl, truss it, lard it with bacon, and stew it with some white wine, a little broth, six large onions, carrots, and parsnips, cut properly; a bunch of parsley, cloves, scallions, thyme, laurel, basil, two slices of lemon, pepper and salt; let it stew gently, and when done, dish your fowl with the onions and roots. Serve it with the sauce well skimmed, and, if you have any, add a spoonfull of cullis.

The same, à la Cuisiniere.

Stuff it with its own liver mingled with a little butter, shred parsley, scallions, and garlic, salt, whole pepper, and the yolks of two eggs: roast it, and when done baste it with a little hot butter,

or the yolk of an egg beat up, and cover it with grated bread; let it remain at the fire till it is of a fine brown, and serve it with a sauce made with half a glass of broth and a little vinegar, thickened over the fire with a bit of butter, about half the size of an egg, rolled in flour, and seasoned with salt, whole pepper, and a little grated nutmeg.

The same, with Court-Bouillon.

Take a good fowl, and having heated the feet to peel them, cut the claws about the middle, and truss it; tie it round with packthread, and put it into a stew-pan just large enough to contain it, with a bit of butter, two sliced onions, a root, a parsnip, a bunch of parsley, scallions, a clove of garlic, three cloves, two shallots, salt and whole pepper, and moisten it with two glasses of broth, a glass of white wine and a spoonfull of verjuice; let it stew gently, and when the fowl feels tender strain off the broth (court-bouillon), reduce it over the fire to a sauce and serve it over the fowl.

The same, roasted in a Crust.

Make a paste with flour and butter, two eggs, water and salt; it should be made an hour before it is used; then take a tender fowl, and having drawn it, put into the carcase a stuffing of the liver, mingled with some crumb of bread soaked in cream, the yolks of two eggs, shred parsley and scallions, and a good deal of grated bacon or good butter; then put it upon the spit, cover it with thin slices of bacon, and afterward with the paste, beat with the rolling-pin till it is about the thickness of a half-crown. Moisten the edges of the paste to
close

close it, and cover it with several sheets of paper, tied on with packthread; let it remain at the fire an hour and a half, and, before you take it up, untie the paper, that the paste may be coloured: put it upon a dish, and cut a hole through the upper part of the crust, and pour in some good sauce, such as sauce à l'Espagnole, or à la Sultané. See the chapter upon Sauces.

The same, en Quadrille.

Cut a fowl in quarters, and stew it between thin rashers of bacon, with a truffle, a slice of ham, a bunch of parsley, scallions, two shalots, half a laurel-leaf, some leaves of basil, a clove, a little salt and whole pepper, and a glass of white wine. When the stew is done, mince, separately, the truffle, the ham, the yolk of an egg boiled hard, and some capers. Then skim the fat off, strain the sauce; thicken it over the fire with a bit of butter, about the size of a walnut, rolled in flour, and put it in the dish; put the four quarters of the fowl in the dish; covering the first with the minced ham, the second with the hard egg, the third with the truffle, and the fourth with the capers.

The same, à la Bechamel.

It is usual to make this dish with a fowl that has been already roasted, and served at table. Cut it up, or, which is better, when it is almost entire, take all the meat from the bones, and cut it into thin slices: then put into a stew-pan a pint of cream or a gill of milk, and when it boils thicken it with a bit of butter, half the size of an egg, mixed up

with flour, adding salt, pepper, two shalots, half a clove of garlic, parsley, and scallions, and let it boil gently half an hour: when it is reduced to the consistence of a sauce, strain it, and put in the fowl to warm, not suffering it to boil. If the sauce should not be quite enough thickened, add the yolk of an egg beat up: when you serve it, add a few drops of vinegar.

The same, à la Montmorenci.

Lard the upper part of a fowl, and fill the carcase with liver cut into dice, streaked bacon, and eggs without the shell. Sew the fowl, and stew it like a fricandeau; and glaze it in the same manner.

To marinate the same.

Cut up your fowl, steep and fry it, in the same manner as the breast of veal, (page 78).

The same, au Blanc-manger.

Boil a pint of good milk, with thyme, laurel, basil, and coriander seeds, till it be consumed to half; strain it through a sieve, and put in a handfull of crumb of bread, setting it again upon the fire, and letting it remain till the bread has sucked up all the milk. Take it from the fire, and put in a quarter of a pound of pork flair cut into small bits, a dozen of sweet almonds pounded, salt, grated nutmeg, and the yolks of five eggs; put the whole into the carcase of your fowl, sewing it, that none fall out, and stew it between thin rashers of bacon: moisten it with a little milk, and season it with salt, and a few coriander seeds: when it is

is

is done, and well dried of its fat, serve it with sauce à la reine. See the sauces.

The same, en Canelon.

Cut a fine fowl in two, take out the bones, and put upon each half a good force-meat, made of poultry; roll it, and cover the outside with thin rashers of bacon, tie it with packthread, and stew it an hour, with half a glass of white wine, good broth, a bunch of parsley, salt and pepper: when it is done, strain off the sauce, skim it, and add two spoonfulls of cullis: reduce it over the fire to a proper consistence; take off the bacon and packthread, and serve your fowl with the sauce.

The same, with Cream.

It is not usual to dress a fowl in this way, unless it has been roasted, and returned from table uncut: take the meat off the breast, mince it very fine, and add to it a handfull of crumb of bread, boiled in half a pint of milk till it be thick, and which has stood till cold; add also nearly half a pound of beef suet, parsley, scallions, and mushrooms, cut small, salt, pepper, and the yolks of five eggs; put this force-meat into the carcase of the fowl, and, to supply the place of the breasts, draw a knife, dipt in an egg beat up, over it, and cover it with grated bread; then put the fowl upon a baking-dish, over slices of bacon; cover it with paper, and set it in the oven, or upon a chaffing-dish, and brown it with a salamander: when done, serve it with sauce piquant. See the sauces.

The same, en Croustade.

Trufs and lard a fowl acroſs with large pieces of ſtreaked bacon well interlarded, and ſlew it with a little broth, ſalt, pepper, and a bunch of parſley. When it is done, and the ſauce jellies, put it over the fowl, and leave it to cool; then put a bit of butter, rolled in flour, with a little ſalt and pepper, into a ſtew-pan; thicken it over the fire, and, as you pour it over the fowl, ſtrew over grated bread till a cruſt is formed over the fowl; brown it with a hot ſalamander, and ſerve it with ſauce piquant. See the ſauces.

The same, accompagnée.

Take out the breſt bone, and fill the carcaſe of your fowl with ſome of thoſe ragouts that you will find in the chapter upon ragouts: roaſt the fowl, covered with ſlices of bacon and paper, and ſerve it with a good ſauce, ſuch as ſauce à l'Épagnole, or à la Sultane. See the ſauces.

The same, au Sang.

Put ſome ſhred parſley, ſcallions, and muſhrooms, into a ſtew-pan, with a little bit of butter; ſhake them over the fire, and then add a good gill of pig's blood, the yolks of four eggs, a quarter of a pound of the ſlair, a few coriander ſeeds pounded, ſalt and whole pepper; thicken the whole over the fire, take care that it does not boil, and ſtir it all the time. When it is cold, put it into the carcaſe of a fowl, which roaſt, covered with ſlices of bacon and paper, and ſerve it with ſauce piquant.

The

The same, with Chia.

Chia is a species of girkin, which comes from the Indies. Cut it into slices, and soak it a quarter of an hour in water almost boiling; then drain it, and put it into a sauce made with cullis, to serve with a roasted fowl.

The same, in Slices.

Take a fowl that has been served at table, cut it in small slices, and heat it in a good sauce, thickened with flour and butter, burnt till it be of a high colour; or white, as à la bechamel, or sauce à la reine, which you will find in the chapter upon Sauces.

Different Ways to dress a Duck and Goose.

To stuff a Duck.

Draw it by the craw, and entirely bone it, taking care not to break the skin: begin at the craw, and as you take out the bones turn it; then half fill it with a stuffing of some sort of poultry, or of veal-pye, if you have no other: which is made with a piece of fillet of veal twice the size of an egg, and as much beef suet minced together, with shred parsley, scallions, and champignons, the yolks of two eggs boiled hard, salt, pepper, and a gill of cream: mix the whole well together, and put it into the carcass of your duck; tie it with pack-thread, that none may fall out, and stew it à la braise, as the neat's tongue, (page 11). When it is done, wipe off the fat, and serve it with a good sauce, or with a ragout of chestnuts, Stew the chestnuts

chestnuts in a gill of white wine and a little cullis; season it with salt, and serve it as you think proper.

A Duck en Hauchepot.

Having singed and drawn it, cut it into four quarters, and stew it in a small pot, with some turnips, the quarter of a cabbage, parsnips, carrots, and onions sliced (the whole boiled a quarter of an hour), some good broth, a bit of streaked bacon cut in slices, with the rind to it, and tied, a bunch of sweet herbs, and a little salt.—When the whole is done, put the duck into a tureen to serve upon table, and the vegetables round it: skim the fat off the liquor in which your vegetables were stewed, add a little cullis, and serve it in a thick sauce over the vegetables and the duck.

The same, with Turnips.

Take a duck, and truss it for dressing; burn a little butter and flour till they are of a fine colour; moisten them with some broth, and put in the duck, with a bunch of sweet herbs, salt and whole pepper. Have ready some turnips, pared and cut properly, to stew with the duck; if they be hard, put them in at the same time, but otherwise when the duck is about half done: when your ragout is completed, and well skimmed, add a dash of vinegar, and serve it as a thick sauce. This is called serving a duck with turnips à la bourgeoise. The other way is to stew the duck apart, à la braise blanche; and the turnips cut small, and par-boiled in good broth, veal-gravy, and cullis: your ragout being made, serve it over the duck.

The

The same, au Pere Douillet.

After having drawn and trussed your duck, tie it with packthread, and put it into a stew-pan no larger than will contain it, with a bunch of parsley, scallions, a clove of garlic, thyme, laurel, basil, two cloves, some coriander seeds, slices of onion, a carrot, and a parsnip; with a bit of butter, two glasses of broth, and one of white wine: let it stew gently, and when the duck is done enough, take the fat off, and strain the liquor it was stewed in through a sieve; reduce it upon the fire to the consistence of a sauce, and serve it over the duck. It may be done in the same manner cut in quarters.

To dress a Drake with Peas.

Take one or two drakes scalded and drawn, and truss them in such a manner that the claws may not be seen; put them into boiling water, and boil them a moment: burn a little butter and flour, and moisten it with broth; then put in the drakes, with a pint of young peas, and a bunch of parsley and scallions: let the whole boil gently till the drakes are enough, and before serving them add a little salt. Serve them with a thick sauce. Goslings are dressed in the same manner.

To roast and stuff a Goose.

Take as many large chestnuts as you think necessary, peel off the first skin, and put them over the fire in a frying-pan with holes at the bottom, turning them till you can take off the second skin. Keep the first to make a ragout. If you have not a pan with holes in it, put the chestnuts into boiling water, which will answer the same end: put the

the finest apart for the ragout; mince the others, and put them into a stew-pan, with the meat of four or five sausages, the liver of the goose minced, two spoonfulls of hog's-lard, or a good piece of butter, a shallot, a small clove of garlic, parsley, and scallions, the whole shred fine; put the whole upon the fire a quarter of an hour; put this forcemeat into a young goose, prepared for the spit, roast it, and serve it with a ragout of chesnuts, for which see the chapter upon ragouts.

A Goose with Mustard.

Take a young tender goose, mince the liver, and mingle it with two shallots, half a clove of garlic, parsley and scallions, cut small, a laurel-leaf, thyme and basil, shred fine, a piece of butter, salt and whole pepper; put it into the goose, and having sewed, roast it, basting it from time to time with a little butter, holding a plate under, to preserve what falls. When the goose is almost done, mix a spoonfull of mustard in the butter, and continue basting it, throwing on grated bread till it be well covered. Let it remain at the fire till it be of a fine colour, and serve it with a sauce made with a full spoonfull of mustard, a spoonfull of vinegar, a small glass of gravy or broth, salt and whole pepper, and thickened over the fire with a bit of butter, half the size of an egg, rolled in flour: serve it in the dish with your goose.

A Goose à la Daube.

For this dish it is usual to take a goose that is not quite tender enough for the spit: lard it all over with bacon seasoned, and shred parsley, scallions,

lions, two shallots, half a clove of garlic, a laurel-leaf, thyme, and basil, shred into a powder, salt, whole pepper, and a little grated nutmeg. Having larded your goose, tie it, and put it into a pot not larger than will contain it, with two glasses of water, as much white wine, and half a glass of brandy, still a little more salt and whole pepper: close the pot well, and let it stew gently three or four hours: when your stew is done, and the sauce so strong as to become a jelly, dish your goose, and when it is almost cold put the sauce over it, not serving it till it is quite cold and jellied.

To preserve Geese.

Take any quantity of geese you think necessary, and roast them till about three parts done, taking care to preserve the fat that drops from them. Let them cool, and cut each into four, taking off the legs, and keeping the breast and wings together: place them very close one upon the other in a pot, putting between each layer three or four leaves of laurel, and some salt: then melt the goose grease you have preserved apart, with a good deal of hog's-lard, and pour it into the pot, taking care that there be enough to cover them: twenty-four hours after cover your pot with a parchment, and when the whole is quite cold, put it into a dry place to keep for use. Take them out of the fat as you want them, and, before using, wash them in warm water.

The legs and wings of geese may be done in a small pot alabraise, to serve with different sauces and ragouts; or covered with grated bread, and grilled with a sauce of *sallad herbs*, or *à remoulade*, which
may

be found in the chapter of Sauces. Being done à la braise, they may also be served with mustard sauce, made with two spoonfulls of mustard, two shalots shred fine, a small clove of garlic, salt and whole pepper; the whole mixed with a little broth, and thickened over the fire with a bit of butter, about as big as a walnut, rolled in flour.—The legs and wings of geese are used also to make hodgepots, and to put into soups.

A Duck en Globe.

It is done in the same manner as the turkey en balloon, (page 124).

The same à la Bruxelles.

Cut a veal sweetbread in dice, with some bacon well interlarded, and mix it with parsley, scallions, champignons, and two shalots, all shred fine, salt and whole pepper. Put the whole into the carcass of your duck, sewing it, that none falls out, and stew it with a thin slice of bacon on the breast, a glass of white wine, as much broth, two onions, a carrot, the half of a parsnip, and a bunch of sweet herbs. When it is done, strain off the sauce, skim it, and add a little cullis to thicken it; if there be too much sauce, reduce it upon the fire, and serve it over the duck.

A Duck à la Daube.

In the same manner as the goose à la daube, (page 140).

The same, en Chauffon.

Take out the bones; stuff it in the same manner as the duck, (page 137), and stew it with a glass
of

of white wine, and as much broth, a bunch of sweet herbs, salt and whole pepper: when it is done, strain off the sauce, skim it, and add a little cullis to thicken it: reduce it to a proper consistence, and serve it over the duck.

The same, à la Bearnoise.

Stew it with a little broth, half a glass of white wine, a bunch of parsley, scallions, thyme, laurel, basil, and two cloves: put seven or eight large onions, sliced, into a stew-pan, with a bit of butter, and keep stirring them over the fire till they are coloured. Then add a little flour, moistening it with the broth of the duck, and when the onion is done, and the sauce thick, skim it; add a dash of vinegar, and serve it over the duck.

The same, à l'Italienne.

Stew a duck with a gill of white wine, as much broth, salt and whole pepper: put two kitchen spoonfulls of sweet oil into a stew-pan, parsley, scallions, mushrooms, and a clove of garlic, the whole shred fine. Set it upon the fire, and shake in a little flour; moisten it with the broth of the duck, which should be skimmed and strained off; reduce it to the consistence of a light batter, skim off all the fat that may remain, and serve it over the duck.

The same, with Green-Peas Soup.

Boil half a pint of dry peas with a little broth, parsley, and the stalks of scallions, and strain them through a sieve: if they be green peas, there must be a pint, and neither parsley nor scallion stalks: stew

stew a duck with some broth, salt, pepper, a bunch of parsley, scallions, thyme, laurel, basil, half a clove of garlic, and two cloves; when it is done, strain off the sauce, and put in the soup, to give it a body: reduce it till it be neither too thick nor too thin, and serve it over the duck. In stewing your duck, you may add a bit of streaked bacon cut in slices, with the rind on, and serve it round the duck.

Different Ways to dress PIGEONS.

Pigeons à la Bourgeoise.

Truss and boil them a moment, then shift them into cold water, pick them, and put them into a stew-pan, with some broth, a bunch of herbs, some champignons, the bottom of artichokes cut in quarters and half boiled, salt, and a little shred parsley.

To stew Pigeons.

Take off the neck and wings of your pigeons, truss and parboil them; then put them into a stew-pan, with two or three truffles, some mushrooms, the livers of some kind of fowls, a veal sweetbread parboiled, and cut into four, a bunch of parsley, scallions, a clove of garlic, two cloves, basil, and a little butter: shake them over the fire, and add a little flour; moisten them with equal quantities of broth and gravy, and a glass of white wine, adding salt and whole pepper. Let it boil to a thick sauce, taking care to skim the fat off, and in using it add the juice of a lemon, or a dash of white vinegar.

To fry Pigeons with Basil.

Take some small pigeons, draw, trufs, and stew them à la braife, as the neat's tongue, (page 11), putting in a little more basil: when they are done, take them out of the pot to cool; then dip them in the yolks of two eggs beat up, as for an omelet, and grate bread over them: fry them of a good colour, and serve them garnished with fried parsley.

To dress Pigeons à la Crapaudine.

Take some good pigeons, and trufs them; if they be large, cut them in two, otherwise only split them on the back, and flatten them, without breaking the bone much: steep them in sweet oil, with salt, whole pepper, parsley, scallions, and mushrooms, all shred fine, and then grate bread over them; keep in as much of their seasoning to them as you can: put them upon the gridiron over a very slow fire, and baste them with what remains of the oil and herbs: when they are done, and of a good colour, serve them with a sauce made with an onion pounded with unripe grapes; mix the juice with broth, salt and pepper, and serve it hot over your pigeons. They may also be served without verjuice*, substituting another sauce, clear, and rather sharp, and instead of the oil, butter or hog's-lard.

To stew Pigeons en Matelotte.

Take pigeons of a middling size, scalded and trussed, and put them into a stew-pan, with a

* Unripe grapes.

little butter, and a dozen of small white onions, parboiled, and the skins taken off; add also a quarter of a pound of streaked bacon, cut in slices, and a bunch of herbs; shake in a little flour, and moisten the whole with equal quantities of broth and white wine: when your pigeons are done, and the sauce properly reduced, put in the yolks of three eggs, beat up with a little milk, adding, when you use it, a dash of verjuice.

Pigeons in a Ragout of Crawfish.

Take three or four middling-sized pigeons, scalded and drawn; split them a little upon the back, to enlarge the breast, and stew them with a little broth, and a glass of white wine, a bunch of parsley, scallions, a clove of garlic, two cloves, salt and pepper: when they are done, put some mushrooms into a stew-pan, with a bit of butter, half the size of an egg, and a dozen of crawfish picked, and set them over the fire; shake in a little flour, and moisten them with the broth of the pigeons, strained through a sieve; let the ragout boil till the sauce be nearly consumed, and add the yolks of three eggs beat up with cream, a little grated nutmeg, and shred parsley, and thicken it, without boiling, over the fire. Then having drained and dished your pigeons, serve the ragout of crawfish over them.

To dress Pigeons with fine Herbs.

Scald four pigeons that have been kept till they are high-flavoured, truss them, and let them boil up in water; slit the back a little, to make them lie flat, and put them into a stew-pan, with the livers minced,

minced, a bit of butter rolled in flour, salt, whole pepper, champignons, shalots, parsley, scallions, half a clove of garlic, the whole shred fine, half a laurel-leaf, thyme, and basil, shred to a powder : let it simmer half an hour over a slow fire, and then put in half a glass of white wine and as much broth. When the whole is done skim off the fat, and serve it as thick sauce.

To dress Pigeons en Surprise.

Truss five small pigeons, put them into boiling water and let them boil up, keeping the livers apart : then take them out, and put into the same water five fine cabbage lettuces, let them boil a quarter of an hour : squeeze them well and open them, without separating the leaves, and cover them with a force-meat made with the livers of the pigeons, parsley, scallions, five or six leaves of tarragon, a little chervil and two shalots, the whole shred fine, and mixed with a little butter or grated bacon, salt, whole pepper and the yolks of two eggs ; then put a pigeon upon each lettuce, and cover it with the leaves in such a manner as that it cannot be seen : tie them with packthread, and stew them with some broth rather fat, a bunch of parsley, scallions, two cloves of garlic, two onions, a carrot, a parsnip, salt and pepper, and stew them an hour over a slow fire. When they are done drain the pigeons and untie them, wiping them with a linen cloth : serve over them a good veal cullis, if you have any, otherwise put less salt into your stew. Strain off the broth, skim it well, and reduce it to the consistence of a sauce : thicken it over the fire with a bit of butter about

the size of a walnut, rolled in flour, and the yolks of two eggs beat; serve the pigeons wrapt in the lettuces.

To stew Pigeons with young Peas.

Take three or four pigeons, according to their size, and having parboiled and trussed them, if they be too large cut them in two; put them in a stew-pan with some good butter, a pint of young peas, and a bunch of parsley and scallions: shake them over the fire, and put in a little flour, with a glass of water; let them stew gently, and when they are done, and the sauce nearly consumed, add a little salt, and thicken it over the fire with the yolks of two eggs beat up with cream.

To do them brown.

When you shake them over the fire, put in a little more flour, and moisten them with equal quantities of gravy and broth; let them stew till the sauce be thickened and nearly consumed, and just before you serve them put in a little salt and a piece of fine sugar about the size of a walnut.

To dress Pigeons with Asparagus, as young Peas.

Cut some small asparagus into small bits, that part which is tender only, and when you have about a pint and a half wash them in several waters, boil them half a quarter of an hour, shift them into cold water, and leave them to drain. Then do them in the same manner as the pigeons and young peas, but put into the bunch of herbs a little savory and add two cloves.

Pigeons with Court-Bouillon.

Take three or four large pigeons, trufs and lard, them with fat bacon, and put them into a stew-pan no larger than will contain them, with a bunch of parfley and fcallions, a clove of garlic, two fhLOTS, two cloves, a laurel-leaf, thyme, bafil, a parfnip, a carrot, two onions, and a bit of butter, about half the fize of an egg, falt and pepper; moiften them with a glafs of white wine and as much broth, and let them ftew over a flow fire. When the pigeons are done, ftain, off the fauce, and if there be too much reduce it; add half a fpoonfull of verjuice, or a dafh of vinegar, and ferve it over the pigeons.

To dress Pigeons à la Sainte Menebould.

Take three large pigeons, trufs and pick them, and put them into a ftew-pan with a bit of butter about the fize of an egg, rolled in flour, parfley and fcallions whole, two onions fliced, fome carrot and parfnip to give a flavour, a clove of garlic whole, falt, pepper, three cloves, a laurel-leaf, thyme and bafil; moiften it with three gills of milk and make it boil; then put in the pigeons and let them ftew very gently an hour. When they are enough, take them out to drain; ftim the fat off the ftew, put it upon a plate, and dip the pigeons into it, ftrewing them, as you take them out, with grated bread; grill them of a fine colour, bafing them with the remainder of the fat, and ferve them dry. They may be ferved with fauce remoulade: to make it, fee the chapter upon fauces.

Pigeons à la Paysanne.

Take four pigeons, truss and slit them down the back to make them lie flat and to enlarge the breast, then take a quarter of a pound of streaked bacon cut into slices; put it into a stew-pan with half a dozen of small onions, stew it gently till they be enough; then shake in a little flour and put in the pigeons, moistening the whole with a small glass of white wine and as much water, and seasoning it with whole pepper. The pigeons being done, and the sauce thick and a little fat, add two eggs beat up with cream.

Pigeons en Papillotes.

Take three pigeons of a moderate size, cut them in two to make them lie flat, and steep them in sweet oil with shred parsley, scallions, mushrooms, their livers, and some leaves of basil, the whole shred fine; salt, whole pepper, and some small slices of bacon: then wrap each half pigeon in half a sheet of white paper, putting over and under the thin slices of bacon and the seasoning: lay them upon the gridiron upon a double sheet of paper greased, and let them do over a very slow fire, turning them, when one side is done, on the other. Serve them in the papers without sauce.

To dress Pigeons à la Marianne.

Prepare three pigeons as the preceding, make them lie flat with the cleaver, and put them into a stew-pan with two spoonfulls of oil, a glass of broth, salt, whole pepper, two leaves of laurel; let them boil very slowly, and when they are done,

done, drain and dish them for table. Take the laurel leaves out of the sauce and skim off the fat, adding an anchovy minced, three shallots, a few capers minced also, and some grated nutmeg; thicken it over the fire with a bit of butter about the size of a walnut, rolled in flour, and serve it over the pigeons.

To make a Fricandeau of Pigeons.

After having larded all the upper part of your pigeons with bacon, stew them in the same manner as the fricandeau à la bourgeoise, (page 90).

To fricasee Pigeons like Chickens.

Cut your pigeons, which should be large, in four quarters, or, if they be of a middling size, in half, and do them in the same manner as the fricasee of chickens, (page 108).

Pigeons au Soleil.

Take some young pigeons, and having drawn them, run a skewer through the legs of each and put them into boiling water, letting them boil up once. Then put them into a stew-pan, with a glass of white wine, a bunch of parsley, scallions, a clove of garlic, salt, pepper, two cloves, and a little bit of butter. When they are done, drain, and leave them to cool, ready to dip in a thick batter made with two handfulls of flour, salt, a little sweet oil, and a little white wine, stirred in by degrees, till the batter is of a proper thickness. Fry them of a good colour, and serve them hot, garnished with fried parsley.

Pigeons en Surtout.

Ragout your pigeons à la bourgeoise, (see page 144), and when the sauce is thick leave them to cool; then take the dish in which you mean to serve them, and which should bear the fire, and spread over the bottom of it a good force-meat; put the pigeons upon it, and cover them with the same force-meat that you have put under, in such a manner as entirely to conceal the ragout. Draw a knife over them, dipt in an egg, and cover them with grated bread; put them into an oven, or set them upon a stove, and brown them with a salamander. Drain off the fat, and serve a good sauce of clear cullis over your pigeons.

Pigeons en Timbale.

Ragout your pigeons, and when they are cold do them en timbale; for the explanation of which see the chapter of Pastry.

The same, with Tortoise.

Cut the head and feet of some tortises, stew them with some white wine, broth, and a bunch of herbs, and then take them out of the shell; observe to take out the gall, and put the tortoises into a ragout of pigeons.

A Pigeon Tourt.

See the article of Pastry.

Pigeons à la Pièce.

Having picked and drawn some small pigeons, put them into a stew-pan, with a little good butter, parsley,

parsley, scallions, champignons, and a clove of garlic, all shred fine; salt and whole pepper; then put them with their seasoning into another stew-pan, to some slices of veal parboiled; add half a glass of white wine and cover them with thin rashers of bacon and a sheet of white paper. Cover the stew-pan close, and let them simmer over a slow fire; then take the fat off, put in a little cullis to thicken the sauce, and serve it over the pigeons.

The same, en Hatelet.

A ragout of pigeons may be used for this dish, that has been served at table; put a bit of butter into the ragout, heat it, and to make it richer add the yolks of two or three eggs; then spit the pieces upon little skewers and cover them with grated bread, keeping as much of the sauce to them as you can. Fry them of a good colour, and serve them dry.

Pigeons en Crepin.

Take five young pigeons, truss them, put them into boiling water and let them boil up once; then stew them half an hour with a little broth, half a glass of white wine, a bunch of parsley, scallions, half a clove of garlic, thyme, laurel, basil, two cloves, pepper and salt, and let them cool: make a force-meat with some fillet of veal, beef suet, crumb of bread soaked in milk or cream, parsley, scallions, mushrooms, cut small; salt and pepper, and mix it with the yolks and white of three eggs beat up; put this force-meat round each pigeon, and over it a bit of a pig's maw; close the maw

by wetting it with a beat egg; strew grated bread over, and set the pigeons half an hour upon a slow fire that the force-meat may have time to do, and brown them with a salamander. Wipe off the fat and serve them with the sauce well skimmed and strained, adding a little cullis to thicken it.

Pigeons in Fritters.

Make use of those that have been served at table, cut them in half and give them a flavour by steeping them in herbs and oil. Let them cool, and then dip them in a batter made with flour, white wine, a spoonfull of sweet oil, and some salt; fry them of a good colour, and garnish them with fried parsley.

Pigeons à la Dauphne.

Scald some small pigeons and stew them between rashers of bacon, with a little broth, a slice of lemon and a bunch of sweet herbs; serve them with some veal sweetbreads glazed like a fricandeau. See Fricandeau, (page 90).

To dress different Sorts of GAME, several Ways.

To dress Pheasants.

Roast them either drawn or larded, or with a stuffing made with the livers minced, with grated bacon, parsley and scallions shred fine, pepper and salt, and covered with slices of bacon and paper; serve them with sauce à la Provençale, or any other sauce in the fashionable taste. They may be served also in pattys hot and cold, or in a tureen.

To dress Wild Ducks.

They are usually roasted, but neither larded nor covered with bacon. To make a side dish, when they are roasted and cold, cut them into thin slices, and serve them with different sauces; as with juice of orange, anchovy and capers, or *salmis*, which may be found in the article of Larks.

To dress Red-tails and Teal.

Teal is also roasted and neither larded nor covered with bacon. To introduce them as side dishes, wrap them in paper and serve them with a ragout of olives, turnips, truffles, or with sauce à la rocambole.

The red-tail makes an excellent roast, being plucked and drawn.

To dress Larks several Ways.

Roast them larded or covered with bacon, or half of them one way and half the other. Do not draw them, and put toasted bread under them to receive what falls.

For a side dish they are served many ways; to make them into a tourt, draw them and take out the gizzard; put grated bacon at the bottom of the dish and the larks upon it, having first taken off the heads and feet, and given them a few turns over the fire in a stew-pan, with a little butter, parsley, scallions, champignons and a little garlic, the whole cut fine, and the larks left to cool; finish the tourt according to the rules in the general article of Tourts.

Larks en Salmis, à la Bourgeoise.

Take those which have been roasted and served at table, cut off the heads and take out any stuffing that may have been put into the carcase, and pound them together in a mortar, mixing them when pounded with a little good broth; strain this little cullis through a sieve, and season it with salt, pepper, and rocambole bruised, adding a dash of verjuice. Heat the larks in the sauce, not suffering them to boil, and serve them garnished with crusts of bread fried. Every sort of salmis à la bourgeoise, is made in the same manner, by pounding the carcasses or what is left of them.

To make a Ragout of Larks.

Take a dozen of larks trussed as for the spit, and turn them a few times over the fire in a stew-pan, with a bit of butter, a bunch of sweet herbs, champignons, and a veal sweetbread, flaking in a little flour; moisten them with a glass of white wine, of broth, and gravy sufficient to colour the sauce, and let it boil and reduce till it be thick; then take the fat off and season the sauce with salt and whole pepper. This ragout, after being served at table, may be again served en Cailles; put a good force-meat at the bottom of the dish in which you would serve it, and over it the ragout covered with the same force-meat; draw a knife over it dipt in an egg, and grate bread over. Set it upon your stove, and brown it with a salamander. Then drain off the fat, and put into the dish a clear gravy sauce.

To dress a Ring-Dove.

The ring-dove is a species of wild pigeon, and is excellent larded and well roasted. It may also be dressed different ways for a side dish; for which you need only consult the article of pigeons.

To roast a Partridge.

To serve it as a side dish, when you have plucked and drawn it, make a little stuffing of the liver, with some grated bacon, a little salt, parsley and scallions minced, and put it into the carcass, sewing the opening that none fall out; then truss and put it over the fire with a little butter in a stew-pan, and roast it covered with thin rashers of bacon, and white paper. A partridge is also excellent larded, and roasted without a stuffing. When they are done serve them with any sauce or ragout you think proper: as

Sauce à la Carpe	Ragout of truffles
Sauce à l'Espagnole	Ragout of lettuces
Sauce aux zests d'orange	Ragout of olives
Sauce à la Sultane	Ragout au salpicon

For all which see the chapter of sauces.

A partridge may also be done en Papillotes, upon the gridiron.

To dress Old Partridges.

Do them them à la braise, in the same manner as the neat's tongue, (page 11), except that some white wine must be added. When they are done, serve them in a tureen with a cullis of lentils and streaked

freaked bacon. See a breast of veal with cabbage and streaked bacon, (page 78). Do your partridges the same, but do not parboil them. An old partridge may be served also with a ragout of chesnuts, olives or truffles; or in a cold pye, or boiled and served up in soup.

To dress Woodcocks and Snipes.

Roast them either larded, or covered with thin slices of bacon and vine leaves, and leave the trail in them; put toasted bread under, to receive what falls while they are doing, and serve them upon the toast. When they are roasted and cold, they may be done en salmis. See larks en salmis à la bourgeoise, (page 156). To introduce them for a side dish, split them behind, and take out the entrails except the gizzard; mince and mingle them with grated bacon or a bit of butter, parsley and scallions, shred, and a little salt; put this stuffing into the carcasses, and sew them that none fall out, and then truss and roast the woodcocks covered with bacon and paper. When they are done, serve them with sauce or ragout, like the partridge; snipes are served in the same manner.

They may be made into tourts also; but in that case, draw them and make a force-meat of the entrails to put at the bottom of the dish.

To dress Quails.

Roast them covered with bacon and vine-leaves; or, for a side dish, stew them à la braise, with a slice of veal, a bunch of sweet herbs, rashers of bacon, a little good butter, very little salt, half a glass of good white wine, and a spoonfull of broth.

When

When they are done, take them out, skim the liquor, strain it, and add to it a little cullis; serve it over the quails.

When done thus, quails may be garnished with crawfish, or veal sweetbread, stewed with them; or they may be served with cabbage garnished with streaked bacon, or with a cullis of lentils, as partridges.

To dress Quails with Laurel.

Having drawn and trussed them, mince the livers, and mix them with parsley, scallions, a bit of butter, salt and pepper; put them again into the carcasses of the quails, and roast them covered with paper; boil four or five leaves of laurel in water, make them into a sauce with veal cullis, and serve it over the quails.

The same, with Cabbage.

Do them like the breast of veal, (page 78); but do not parboil the quails.

The same, au Gratin.

Take six or seven quails, singed and drawn; turn them a few times over the fire in a stew-pan, with a bit of butter, a bunch of parsley, scallions, a clove of garlic, two cloves, half a laurel-leaf, thyme, basil, and some mushrooms. Then shake in some flour, and moisten them with a glass of white wine, some broth, and as much gravy as will give colour to the sauce, adding salt and whole pepper. When they are half done, put in a veal sweetbread parboiled, cut into large dice, and let it remain over the fire till it is done and reduced

reduced to a thick sauce. Your ragout being completed, of a good flavour, and the fat taken off, serve it upon a gratin made as follows: Mince the liver of the quails with parsley and scallions, and mix it with a little crumb of bread, a bit of butter, salt, pepper, and the yolks of two eggs: then take the dish upon which you serve your quails, and spread this little force-meat over the bottom; set it over a very slow fire till it is done, and sticks to the dish, and serve your ragout over it.

The same, au Salpicon.

Roast your quails or stew them à la braise, and serve them with a ragout au salpicon: For which see the Ragouts.

Ortolans.

The ortolan is a small bird, very scarce and delicate, and is excellent roasted.

Thrushes and Blackbirds

Are dressed in the same manner as woodcocks, with the trail left in the carcasses. See the article of woodcocks, (page 158).

To dress Plover.

Pick and lard them, leaving the trail in; roast them with a toast under to receive what falls, serving them when done over it. Or roast your plover with a stuffing made of the entrails like the woodcocks (page 158), and serve them with the same sauce; or do them à la braise like quails, and serve them the same.

Lapwings.

Lapwings.

Roast them in the same manner as wild ducks.

Red Breasts.

Are an excellent bird, and are served like ortolans.

To dress a Leveret.

Skin it, take out the entrails, and put it over the fire a few minutes, with butter or fat; then lard and roast it, and when it is done serve it with sauce and vinegar, and pepper and salt, which should be served in a sauce-boat apart. If you would introduce it as a side dish, when it is done and cold, cut it into small slices, and serve them in a thick pepper sauce, or in shallot sauce, or different sorts of these sauces.

To dress a Hare en Civet.

Cut it up, preserving the blood, if there be any, and turn it a few times over the fire in a stew-pan, with a bit of butter and a bunch of herbs; shake in some flour, and moisten it with a pint of white wine and some broth, adding salt and pepper. When it is done, if you have any of its blood put it in, and thicken the sauce over the fire.

Hare Patty à la Bourgeoise.

Cut up a hare, taking care to preserve the blood, and lard it with large slices of bacon, rolled in salt, parsley, scallions, and garlic, all shred fine; then stew it in a small pot with half a glass of brandy and a bit of butter; and when it is done,

and the sauce nearly consumed, add the blood, letting it heat, but not boil. Dish up the hare, laying the pieces so close that they may appear as one; serve it cold.

To harico a Hare.

Skin a hare and take out the entrails, cut the liver into bits and put the whole into a stew-pan, with a bit of butter, a bunch of parsley, scallions, a clove of garlic, two shallots, a laurel-leaf, thyme, and basil; turn them a few times over the fire, and put in a kitchen spoonfull of flour; moisten it with half a pint of white wine, two spoonfulls of vinegar, and two or three glasses of water or some broth. Then have ready turnips pared and cut properly; parboil them half a quarter of an hour in water, and put them into the stew-pan with the hare; add salt and whole pepper, and let them stew till they are done and the liquor is reduced to a thick sauce; then take out the bunch of herbs, and serve it hot. If the hare be tender, put in the turnips at the same time.

Slices of Hare en Civet.

Take a roasted hare, which has been served at table, and cut off all the meat in small slices, bruise the bones, and put them into a stew-pan, with a bit of butter half the size of an egg, some onions sliced, a clove of garlic, a laurel-leaf, and two cloves; shake them a few times over the fire, and shake in a little flour; moisten the whole with a glass of broth and two glasses of red wine, and season it with pepper and salt: let it boil till
half

half is consumed; then strain it, and put in the slices of hare with a little vinegar, letting them heat but not boil.

A Leveret au Sang.

When you skin your leveret, and take out the entrails, be careful to preserve the blood; cut it up, and, if you choose, lard it with fat bacon: put it into a stew-pan, with the liver, and a bit of butter about the size of an egg, scallions, a clove of garlic, two shalots, three cloves, a laurel-leaf, thyme and basil: turn it a few times over the fire, and shake in a little flour: moisten the whole with three glasses of broth, a gill of red wine, and a spoonfull of vinegar, adding pepper and salt; let it boil till the leveret be done, and the sauce nearly consumed. Then take the liver, bruise it well, and mix it with the blood: when you are ready to serve it, put in the blood to thicken over the fire, with the yolks of some eggs; add half a handfull of capers, and serve it hot.

Slices of Hare à la Poivrade.

Take a hare or leveret which has been roasted, and served at table; take off the meat, and cut it into thin small slices; if you have not enough to fill a dish, do not take out the bones, but cut the pieces large and equal. Put them into a stew-pan, with sauce à la poivrade, highly relished; heat, but do not let your hare boil, and serve it hot. For sauce à la poivrade see the Sauces.

To dress Rabbits.

Skin them, take out the entrails, and roast
 M 2 them;

them; first putting them over the fire with a little butter, and larding them with bacon.—To fricasee rabbits, cut them up, and let them remain some time in cold water to cleanse; then fricasee them, like the breast of veal, (page 78).—They may be marinated also like beef brains, (page 14), and served in the same manner.

To dress Rabbits with a Cullis of Lentils.

When cut up, stew them with good broth, some streaked bacon, a bunch of herbs, and very little pepper and salt; stew also a pint of lentils, with some broth and salt: when they are done, strain them through a sieve, and afterwards reduce them over the fire till you think the sauce thick enough to serve. Heat the rabbit and bacon in a tureen, and serve them.

To dress a Rabbit à la Bourgeoise.

Cut up a rabbit, and put it into a stew-pan, with a bit of butter, a bunch of herbs, some mushrooms, and artichoke bottoms parboiled. Turn the whole a few times over the fire, and put in a little flour, with some broth, and a glass of white wine, adding salt and pepper. When it is done, and the sauce nearly consumed, add the yolks of three eggs beat up, with some broth and a little shred parsley, and serve it of a good flavour. An *old rabbit* is as well as a young one for a ragout, when there is time to stew them; but they are neither good for the spit, to marinate, nor serve en papillotes, or caiffes.

To make Rabbit Puddings.

Boil three gills of milk, with three sliced onions,
some

some coriander seed, parsley, scallions, thyme, laurel and basil, till three parts is consumed; then strain it, and put in the livers of several rabbits, half a pound of pork flair cut into little square pieces, and a little salt and beat spices; add, also, the yolks of ten eggs, and stir it over a slow fire: when it is well mingled, and not too hot, put the whole into a pig's gut, about eight inches long; taking care not to fill it above three parts, lest the meat should swell, and your pudding burst. When your puddings are tied at each end, put them into boiling water, and let them boil a quarter of an hour; then prick them with a pin, and if no grease comes out take them up; throw them into cold water, and put them upon a dish ready for grilling.

To dress Rabbits en Bigarrure.

Take a rabbit, skin it, and take out the entrails; mince the liver, and mingle it with grated bacon, a little butter or beef marrow, parsley, scallions, and savory shred fine, salt and whole pepper. Mix this stuffing with the yolks of three eggs, and put it into the belly of the rabbit, sewing it; then put the rabbit over the fire a few minutes, with butter or fat: cut slips of bread, the length of the rabbit, with as many of streaked bacon, well interlarded, and cover the carcass of the rabbit with it, putting first a slip of bread, and then of bacon, in such a manner that the head only may be seen: wrap it in two sheets of paper, well buttered, and roast it: when done, and the bread a little crisped, take off the paper, and serve your rabbit with the slips of bread, bacon, and its own gravy, or you may add a dash of verjuice.

To dress Rabbits en Matelotte.

Stir a little butter and a small spoonfull of flour over the fire, till it is of a fine cinnamon colour; cut up your rabbit, and put it into the stew-pan with it, turn it a few times upon the fire, and add a glass of red wine, two glasses of water and broth, a bunch of parsley, scallions, a clove of garlic, thyme, laurel, two cloves, basil, salt and whole pepper. Let it stew gently half an hour, and then put in a dozen of small white onions, parboiled: if you choose to add an eel cut in pieces, do not put it in till the rabbit is three parts done. Before you serve it up, take out the bunch of herbs, skim the sauce well, and add to it some capers whole, and an anchovy minced. Serve it with small crusts of bread, fried in butter, and pour the sauce over all.

To mince Rabbits.

Take what remains of a roasted rabbit which has been served at table, cut off all the meat, and mince it with a little roasted mutton. Break the bones of the rabbit into little bits, and put them into a stew-pan, with a little butter, some shallots, half a clove of garlic, thyme, laurel, and basil: turn them a few times over the fire, and shake in a little flour: moisten the whole with a glass of red wine, and as much broth, and let it boil half an hour over a slow fire: then strain it off, and put in the mince-meat, with salt and whole pepper; let it heat, but not boil, and serve it hot: if you choose, garnish your mince with crusts of fried bread.

Rabbits

Rabbits in Slices, with a Ragout of Cucumbers.

Slice two large cucumbers as thin as you are able, and steep them two hours in salt and vinegar; then squeeze them dry, and put them into a stew-pan, with a bunch of parsley, scallions, a laurel-leaf, thyme, and basil; set them over the fire, and keep turning them till they are a little brown: shake in a little flour, and moisten them with two glasses of good broth. Let them stew slowly half an hour, that the ragout may thicken, and then take out the bunch of herbs, and put in the rabbit, cut in thin slices like the cucumbers; let it warm, without boiling, add salt and whole pepper, and serve it up.—This is a good way to use the remains of rabbits which have been served at table.

To serve a Rabbit en Salade.

Cut some crumb of bread, as you would bacon for larding, fry it in butter, of a good colour, and when it is drained, take the remains of a roasted rabbit, cut the meat into slices, and arrange it in your dish for table over the fried bread, with two anchovies, cut very small and well washed, some capers, and, if you have any, some small white onions boiled: intermingle the whole, arrange it with as much taste as you can, and season it with salt, whole pepper, oil and vinegar. The seasoning is not in general put in till it is upon table.

To dress Rabbits with young Peas.

Cut them up, and stew them in the same manner as the chickens with young peas (page 118).

The same, en Papillotes.

Take a young tender rabbit, cut it up, and steep it in sweet oil, with parsley, scallions, mushrooms, and a clove of garlic, the whole shred fine, salt and whole pepper. Wrap each piece, with its seasoning, and a small slice of bacon, in some white paper, buttered or oiled on the outside: lay them upon the gridiron, upon a sheet of oiled paper, over a very slow fire, and when done, serve them in the papers.

The same, en Gâteau.

Take off all the meat of a rabbit; cut that of the fillet and legs into small slices, and mince the rest with the liver, to make a force-meat; mingle the mince with a handfull of crumb of bread, soaked upon the fire in a pint of milk; adding the yolks of three eggs, a good quarter of a pound of grated bacon, parsley, scallions, two shalots, and two leaves of basil, the whole shred fine, salt and pepper. Then take a stew-pan of a moderate size, and cover the bottom with thin rashers of bacon; then put in the slices of rabbit, and cover them with the force-meat; arrange another layer of rabbit, and over it a layer of bacon, and let the whole stew gently. Boil the bones of the rabbit apart, with a gill of white wine, two or three spoonfulls of cullis, and as much broth, to make a sauce; when properly reduced, and flavoured, serve it over the rabbit, having taken away the bacon that was over and under it.

The same au Pere Douillet.

Cut a rabbit into six pieces, after having larded
it

it with fat bacon, put it into a stew-pan, with a gill of white wine, as much broth, a little salt and whole pepper, a bunch of parsley, scallions, two shalots, half a laurel-leaf, three or four leaves of basil, two cloves, a carrot, half a parsnip cut into slices, and a spoonfull of hog's-lard: let it boil till it be well done, and the sauce thick; skim it, and serve it up.—A rabbit done in this manner may be served also cold; in this case, do not skim the fat off; place the pieces in your dish to cool; and put the sauce, which should be so strong as to become a jelly when cold, into the bottom of it.

The same, au Gîte.

Stuff two rabbits with their livers, a bit of butter, parsley, scallions, and champignons, the whole shred small, salt and whole pepper; sew them; truss the hind legs under the belly, and the fore under the snout, and stew them with a glass of white wine, some broth, a bunch of herbs, salt and whole pepper. When they are done, strain off the sauce, skim it well, put in a little cullis, reduce it properly, and dish the rabbits as if they were setting.

The same, en Caisses.

Cut up your rabbits, and ragout them in the same manner as pigeons en furtout, (page 152).

The same, with Herbs.

Cut up your rabbits, and put them into a stew-pan, with parsley, scallions, mushrooms, a clove of garlic, all cut small, a bit of butter, thyme, laurel, and basil, shred fine: turn them a few

times over the fire, shake in a little flour, and moisten them with a glass of white wine, a little gravy or broth, adding salt and whole pepper: let the whole stew, and reduce to the consistence of a sauce: when you are ready to serve it, take the livers which were done with the fricasee, bruise them, and put them into the sauce.

The same, au Gratin.

Do your rabbits like the former, with this difference, that the herbs should be tied, and not minced.—Serve it over a gratin, made in the same manner as that with quails, (page 159).

The same, à l'Espagnole.

Having cut up your rabbits, stew them with half a glass of white wine, a little broth, a bunch of herbs, salt and pepper, and serve them with sauce à l'Espagnole. For the making of which see the Sauces.

The same, en Galantine.

Bone your rabbits, and do them as the pig en galantine. When they are done, if you would serve it for a side-dish, take them out hot, dry them, and serve them with sauce à l'Espagnole; but they are usually served cold, and then are let cool in their broth; see a pig en galantine, (page 104).

The same, en Hatalet.

Cut up your rabbits, and stew them with half a glass of white wine, some broth, a bunch of herbs, salt and whole pepper. When they are done, and the sauce reduced so as to hang about
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the meat, let them cool, and put them upon small skewers; wet them with an egg beat up, and grate bread over them; then dip them in their fat, and grate bread over them a second time, and grill them; serve them dry upon the skewers.

The same, en Poupeton.

Make a ragout, well thickened, with a rabbit cut in pieces, a veal sweetbread, and mushrooms. When it is done and cold, have ready a stuffing made like that of veal en pain (page 90), and finish your rabbit en poupeton in the same manner.

To roll Rabbits with Pistachio Nuts.

Take the bones out of two rabbits, and make a force-meat of their livers, with some other kind of meat boiled or roasted, some crumb of bread boiled in milk, parsley, scallions, champignons, salt and pepper, and mix it with the yolks of four eggs: spread this force-meat upon the rabbits; roll them up, and afterward tie them with packthread: stew them with a little white wine, and a bunch of sweet herbs, and, when done, skim and strain the sauce through a sieve; add a little cullis to thicken it, and reduce it over the fire. When you serve it with rabbits, put in a dozen of pistachio nuts scalded.

To stew Rabbits en Tortue.

Bone a rabbit, lay it upon a table, and make a hole in the skin, to receive the half of the forepart of the rabbit, so that it is turned the wrong side outward, and appears in the shape of a tortoise:

toise : tie it with packthread, and stew it with a glass of white wine, a little broth, a bunch of parsley, scallions, a clove of garlic, thyme, laurel, basil, two cloves, salt and pepper : when it is done, strain off the sauce, skim it well, and put in a little cullis ; reduce it to a proper thickness over the fire, and serve it with the rabbit,

Venison.

The *stag*, the *hind*, the *roe-buck*, the *deer*, and the *fawn*, are all dressed in the same manner : steep the fore-quarter in vinegar, salt, pepper, and a little water, and afterward roast it : it may be also served like beef à la mode, or made into a patty.

The Wild-Boar.

The head, which is served cold, is the most esteemed, and it is dressed like a pig's head : the feet are done à la Sainte Menehould, as the pig's, and the rest in the manner of the fillet.—The hind and fore-quarter is roasted, after being steeped in some marinate, served in a patty cold, en civit, as beef à la mode, and in a patty in the pot. The young wild-boar larded makes an excellent roast.

To hash different Sorts of cold Roast Meat.

Take any kind of meat that has been roasted, either butchers meat, poultry, or game : cut it into small pieces, and put it into a stew-pan, with a little parsley, scallions, shalots, and champignons, all shred small, a little good broth, salt and whole pepper. Let the whole simmer upon the fire a quarter of an hour : then take your dish, and put into it a little of the sauce of the meat,
with

with some crumb of bread, and put a little crumb of bread upon the meat. Put it over your stove moderately heated, till it sticks to the dish, and forms a little gratin; then pour in the rest of the sauce, adding a dash of verjuice.

To dress different Sorts of FISH many Ways.

To cook a Turbot and Barbel.

Stew either in equal quantities of brine and milk, in a stew-pan large enough to contain it: let there be liquor enough to cover your fish, and take care that it only simmers, otherwise it will break. When it feels soft under your finger it is done; serve it dry upon a napkin, garnished with green parsley.

To serve a turbot or barbel as a side-dish; pour some sweet oil into a stew-pan, adding salt, pepper, and a dash of vinegar, and put it over the fire to heat, without boiling; serve this sauce over your fish.

A Turbot with Capers.

Put into a stew-pan a good piece of butter, a little flour, salt, whole pepper, an anchovy washed and minced, and some capers; stir this sauce over the fire till it be thickened, and serve it over your turbot: it may also be served with sauce à la béchamel, made by reducing three gills of cream over the fire to half, and adding a little salt; or it may be served with a ragout of crawfish.

To dress a Turbot or Barbel en Maigre.

Put into a stew-pan a good handfull of salt, a pint of water, garlic, onions, all sorts of sweet herbs, parsley, scallions, and cloves: boil the whole half an hour over a slow fire; let it settle, pour off the clear, and strain it through a sieve; then put in twice as much milk as there is of the brine, and put the fish in it over a very slow fire, letting it simmer only: when your turbot is done, serve over it any of the following sauces or ragouts,

Sauce a l'Espagnole	Ragout of little eggs
Sauce hacheé	Ragout au salpicon
Sauce au vin le cham- pagne	Ragout of oysters
A ragout of creffes	Ragout of truffles, or champignons:
For which see the article of Sauces.	

To dress a Turbot en Gras.

Put it into a stew-pan or fish-kettle with good slices of veal, salt, pepper, and a bunch of sweet herbs, and cover the whole with slices of bacon. Let it stew over a slow fire, and add a glass of champaign. When your turbot is done, serve it with different sauces and ragouts.

A Turbot or Barbel glazed.

Gut and wash a turbot or barbel, and lard all the upper part with bacon; then let it do slowly between slices of bacon, with a little champaign wine, salt, and a bunch of sweet herbs: put into another vessel some fillet of veal cut into dice, with two slices of ham, stew them with some broth till the sauce is reduced to a thick gravy: strain

strain it off before you serve it, and with a feather put it over your turbot where it is larded, to glaze it: then put some good cullis into the stew-pan and toss it up as a sauce to serve in the dish, adding the juice of a lemon.

To dress fresh Salmon.

Cut it in slices, steep it in a little sweet oil, or good butter, salt and pepper, and broil it; basting it while doing with the oil. When done, serve over it any of these sauces or ragouts directed for the turbot (page 174): you may also serve it done with court-bouillon, (see page 132), with the same sauces.

Serve it for a first dish; do not take off the scales, but, when done, put it upon a napkin dry, with green parsley round it.

To serve it as a side dish, take off the scales; the court-bouillon, in which it should be boiled, is made with white wine, soup maigre, roots, onions shred, a bunch of sweet herbs, salt, pepper and a bit of butter. Every sort of fish with court-bouillon is done in the same manner.

To dress Salmon en Caisses.

Take two slices of fresh salmon, about the thickness of half a finger; steep it an hour in sweet oil with a few mushrooms, a clove of garlic and a shallot (all shred fine), half a laurel-leaf, thyme, and basil, shred into a powder, salt and whole pepper; then make a paper box that will contain the two slices of salmon, rub the outside with oil and put the salmon, with all its seasoning, and covered with grated bread, into it; do it in

an oven, or put the dish upon a stove, and when the salmon is done brown it with a salamander. When you serve it, squeeze in the juice of a large lemon; if you serve it with sauce a l'Espagnole, the fat must be taken off the salmon before you put in the sauce.

Salmon à la Poële.

Put slices of fillet of veal and a little ham at the bottom of the stew-pan, just the size of the slice of salmon you would serve: put the salmon upon it and cover it with thin slices of bacon, adding a bunch of parsley, scallions, two cloves of garlic, three shallots, and a little salt: boil it gently over a moderate fire a quarter of an hour, and moisten it with a glass of champaign wine; let it remain over a slow fire till it be done, and the moment before you serve it strain off the sauce, and add to it some cullis; let it boil up a few times, and serve it over the salmon.

To dress Sturgeon.

To roast it, put a bit of butter rolled in flour into a stew-pan, with salt, pepper, parsley, scallions, sweet herbs, cloves, a gill of water and a little vinegar; stir it over the fire, and when it is lukewarm, take it off and put in your sturgeon to steep: when it has taken the flavour of the herbs roast it, and serve it with any vegetable sauce you think proper. It may also be done with court-bouillon, like salmon, and served with the same sauces.

Sturgeon roasted en Gras.

Lard it with fat bacon, roast and serve it with sauce a l'Italienne, a l'Espagnole, à la ravigotte; or with a ragout of truffles, morells, mushrooms, veal sweetbread, or creffes and eggs without the shell.

Sturgeon à la Braise.

Put it into a small pot with slices of veal and rashers of bacon, a gill of white wine, a bunch of herbs, onions, roots, salt, pepper, and some good broth: when it is done, serve it with the same sauces or ragouts as when roasted.

The same, en Matelotte.

Cut some crumb of bread, in the form and about the size of a half-crown, fry it in butter till it be of a good colour, and leave it to drain: take a piece of sturgeon and cut it into small thin slices; lay it upon a dish with a bit of butter, salt and whole pepper; set it over a slow fire, and as the slices of sturgeon are done on one side turn them on the other; a quarter of an hour will be sufficient to do them: when they are done, take them out of the dish, and put in a little flour, mix it well with the butter, and then add some shallot, parsley, and scallions, shred fine; put the sturgeon again into the sauce to heat, without boiling; throw in a few capers cut small, and garnish the sides of your dish with the fried bread, taking care to pour a little of the sauce over it.

The same, glazed.

Lard all the upper part of a piece of sturgeon with small bits of bacon, and put it into a stew-pan, with thin slices of fillet of veal, a little ham, a bunch of parsley and scallions, three shallots, two cloves, half a laurel-leaf, some leaves of basil, a glass of champaign wine and some broth: let it simmer over a fire, and, when done, take the fat off and strain the sauce through a sieve; reduce it to a strong thick gravy and finish it as a fricandeau.

To dress Shad.

Shad is dressed whole or in halves; for a top dish, gut and boil it in court-bouillon, with the scales on like salmon, and serve it on a napkin, garnished with green parsley.

For a side dish, take the scales off, and serve it with different sauces, as caper, sweet oil, or Italian sauce. See the Sauces.

It may also be broiled: having scaled and gutted it, cut it a little upon the back, and lay it upon the gridiron, basting it from time to time with a little butter, salt and pepper. When it is done, which is known by the bone losing its red colour, serve over it a ragout of force-meat agreeably seasoned; or it may be served, when broiled, with caper or anchovy sauce.

To cook Slices of Shad different Ways.

These sort of dishes are usually made with the remains of what has been served at table: your shad being cold, cut it into slices and heat it in a
good.

good sauce or ragout, which you please; if you have not enough to fill your dish, dip each slice of fish in a batter made with flour, mixed rather thick, with a glass of white wine, a spoonfull of oil, and some salt, and fry them; garnish them with fried parsley.

To dress fresh Cod.

Boil it in a white court-bouillon, like the turbot, and serve it with the same sauce or ragout.

Fresh Cod en Dauphin; with a Ragout of the soft Roes of Carp and the Heads of Asparagus.

Scale and gut a fresh cod, scar and dry it, and steep it two hours in sweet oil, with salt, whole pepper, parsley and scallions whole, a clove of garlic, and a laurel-leaf: then take an iron skewer and run it through the cod; begin at the eyes, bring it out at the middle of the body, and finish at the tail, to give your cod the form of a dolphin. Put it upon a baking-dish, and having basted it with the oil and herbs, stew it in an oven; when it is done, draw out the skewer, and dish it with a ragout made thus: Take the soft roes of three carp, parboil them with the heads of some asparagus, put the whole into a stew-pan, with a good bit of butter, some champignons, and a bunch of parsley and scallions; turn it a few times over the fire, put in a little flour, and wet it with a glass of white wine and some good vegetable soup. When your ragout is done, and the sauce reduced and agreeably seasoned, add the yolks of three eggs beat up with cream; thicken the sauce upon the fire, and serve it over the cod; do not put in

your asparagus heads till the ragout is almost finished.

To dress Skate.

The crimpt is the most esteemed, and is served in different ways, as the other: the most common is, to put your skate into a pot with water, vinegar, some slices of onion and a little salt, after having well washed it in fresh water, and taken the gall off the liver: let it boil up but twice, that it be not too much done; then take it up upon a dish, cut the edges that it may look handsome; you will know by the firmness when it is enough: then drain it, and serve it with any sauce you think proper, as, butter-sauce, with capers and anchovies; oil-sauce, or burnt butter, with fried parsley: to make this last sauce, heat the skate in the dish for table, with some vinegar, salt, and a little pepper; put the burnt butter over it, and the fried parsley round the dish.

Skate à la Sainte Menebould.

Take off the skin and cut the skate in pieces about the size of two fingers. Let it boil slowly half an hour; put in a bit of butter with a spoonfull of flour, and mix them together; stir in by little and little a pint of milk, and add salt, pepper, a bunch of parsley, scallions, a clove of garlic, two shallots, three cloves, thyme, laurel, basil, an onion shred, and roots to flavour it. Let the whole boil a full quarter of an hour, and then put in your skate: when it is done, dip it in the fattest part of the sauce, cover it with grated bread and lay it upon the gridiron, basting it with
a little

a little butter. Serve it dry, with a remoulade (which you will find in the article of sauces), in a sauce-boat.

Skate with Champaign Wine.

First boil it according to the former precedent, and put it into a dish neatly, to serve at table; then add a glass of champaign, a bit of butter, parsley, scallions, two shallots, three leaves of basil, two or three champignons, all cut very fine; some salt, a little whole pepper, and some rasped bread rubbed through a sieve: put the dish over a slow fire, let the whole boil gently a quarter of an hour, and serve it.

To marinate and fry Skate.

Take off the skin and cut the skate into pieces, as before: steep it two or three hours in a little water and some vinegar, with salt, pepper, parsley, scallions, a clove of garlic, onions sliced, the zest of roots and cloves; then having dried and floured it, fry it, and serve it with fried parsley.

Skate with a Sauce of its Liver.

Boil it according to the precedent, page 180, and serve it with a sauce made thus: put some parsley, scallions, and a clove of garlic, all shred very fine, into a stew-pan with a little butter; shake it a few times over the fire, and put in a little flour and butter, with some capers, and an anchovy cut fine, the liver of the skate boiled and bruised, salt and whole pepper; moisten it with water or some broth, thicken it upon the fire, and serve it over the skate.

Skate with Cheese.

Take the best half of a crimpt skate, cut it into four equal pieces; wash it, and boil it in a gill of milk, with a bit of butter half the size of an egg, mixed with flour, a clove of garlic, two shallots, two cloves, a laurel-leaf, thyme, basil, and a little pepper and salt, but let it boil before you put in the skate: when it is done, take it out of the sauce; strain the sauce through a sieve, and thicken it over the fire; put half in the dish upon which you serve your skate, and over it half a handfull of gruyere cheese grated: arrange the pieces of skate upon it, and have ready a dozen of small white onions boiled in broth, and well drained, and some little bits of bread cut round, and fried, to garnish it: intermingle one with the other, and pour the remaining part of the sauce over all, covering it with gruyere, or, which is better, parmesan cheese, grated. Set your dish over a very slow fire, and let the sauce boil gently till it be almost consumed; then put what remains over the skate, and glaze it with a salamander.

To dress Stock-Fish.

The whitest is esteemed the best: before you put it into water, beat it well with a hammer to soften it, and then soak it several days, frequently changing the water; let it boil a moment in river water, take it out and divide it in flakes; then put it into a stew-pan, with equal quantities of sweet oil and good butter, whole pepper, a little garlic, and some salt, if it be too fresh; set it upon your stove, and keep stirring it till the butter thickens with
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the oil: it should be eaten immediately, as the sauce, in proportion as it cools, will turn to oil.

To dress salted Cod.

Scale and wash it; boil it in river water, and then drain and take it up in flakes; or, if you choose, let it remain whole; it may be served with different sauces. If you choose, put a little flour, butter and pepper into a stew-pan, mix them with a little milk, and add afterwards some verjus en grains *. Thicken this sauce over the fire, put your cod into it to heat, and serve it up. If you have no verjuice, use parsley and scallions shred fine.

Salt Cod à la Maître d'Hôtel.

Take any part of the cod you choose; after having scaled and washed it, put it into a kettle with fresh water, and set it upon the fire: when it is ready to boil skim it, and as soon as it boils take it from the fire; cover it half a quarter of an hour with a napkin, and take it out of the water to drain: put it upon a dish, with parsley and scallions shred fine, whole pepper, grated nutmeg, a good bit of butter and a spoonfull of verjuice; set it upon your stove till it is heated, and serve it immediately.

To stuff the Tail of a Cod.

Put two good handfulls of crumb of bread, rubbed through a sieve, into a stew-pan with a pint of milk; set it over the fire and let it boil till the

* Sour Grapes.

bread is well thickened; when it is cool, put in a bit of butter about the size of an egg, parsley, scallions shred fine, salt, pepper, and the yolks of six eggs. Then take the tail part of a cod, and boil it according to the former precedents; drain it and take off all the meat in flakes, leaving only the bone; put a bit of butter the size of an egg into a stew-pan, with parsley, scallions, two shalots, half a clove of garlic, all cut fine, and turn it a few times over the fire; then add half a spoonfull of flour and some milk, and let it boil till the sauce be thick; then put in the cod, with the yolks of three eggs, and thicken it over the fire; put the back bone into the dish upon which you design to serve your cod; cover the small end with greased paper; make an edge all round the bone with a part of the force-meat; put the ragout of the cod in the middle, and cover it with the remainder of the force-meat in such a manner that the ragout cannot be seen, and that you form the tail of a cod. Draw a knife over it dipt in the yolk of an egg beat up; cover it with grated bread, and brown it in an oven or with a salamander; when it is done of a good colour, wipe the rim of the dish and serve it. A sauce may be put into the bottom of the dish, made with a glass of good broth, a bit of butter the size of an egg rolled in flour, a spoonfull of verjuice, a little salt and pepper, and thickened upon the fire.

To dress Cod with Onions.

Cut five or six onions in bits, put them upon the fire with some butter and let them remain some time, frequently stirring them, till they be-
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gin to be coloured ; then put in little flour, and stir them over the fire till they are well browned ; then add a spoonfull of vinegar, some salt, whole pepper, and a little broth. The onions being well done, and the sauce thickened, put in the cod, boiled, and in flakes ; let it simmer in the sauce, and before you serve it up, add a bit of butter.

The same, à la Garonne.

Put some slices of boiled cod into a stew-pan, with a piece of butter, two spoonfulls of oil, capers, anchovies, parsley, scallions, the whole shred fine, and whole pepper ; when you are ready to serve it up, set it over the fire to heat, stir it till the oil and butter are well mixed together ; dish it, and strew over some rasped bread, rubbed through a sieve.

The same, à la Provençale.

Boil some cod and well drain it ; take the dish upon which you mean to serve it, and put into it some shallot, a little garlic, parsley, scallions, some slices of a pared lemon, whole pepper, two spoonfulls of oil, and a bit of butter half the size of an egg : arrange the slices of cod at the top, and the same seasoning over them ; cover the whole with some rasped bread, and set the dish over a slow fire, that it may boil gently, and then brown it with a salamander.

The same, with burnt Butter.

Having boiled and drained your cod, put it in a dish for table, with half a glass of vinegar, as much broth, and some whole pepper ; let it boil

half a quarter of an hour, and pour over it some burnt butter hot: garnish it with fried parsley.

The same, à la Creme.

Boil your cod in water, and when it is well drained, divide it in flakes: put it into a stew-pan, with a bit of butter, half a spoonfull of flour, a little garlic shred, and some whole pepper: moisten it with some milk or cream and thicken it over the fire; then put in the salted cod, heat it and serve it up.

If you choose to cover the cod with grated bread, put in a little more butter and the yolks of three eggs: dish it, grate the bread over, and brown it with a salamander.

The same, in a Tourt.

The cod being boiled, drained, and cold, put it by flakes into a paste with some butter, whole pepper, and a bunch of sweet herbs: when the tourt is baked take out the bunch of herbs, and put in a sauce à la crème, made like the preceding.

Cod en Stinquerque.

Put a little parsley, scallions, some anchovies, and a little garlic, the whole shred fine, into a stew-pan, with whole pepper and some capers, and cover it with slices of cod; lay several layers in the same manner till the dish is full: grate bread over it, and let it boil gently over a slow fire: make it brown with a salamander.

To fry and marinate Cod.

Boil it in water and wash it by flakes; then steep and fry it, in the same manner as skate, (page 181); with this difference, that when you steep it use a little salt.

Cod in Fritters.

Boil your cod in water, and well drain it; then take the largest flakes and dip them in a batter made with flour, wine, a little oil, and very little salt: fry them, and serve them garnished with fried parsley.

To dress Burt, Soles, Flounders, and Plaice.

These four fish are cooked in the same manner: after having scaled, gutted, washed, and dried them, slit them upon the back near the bone, flour and fry them in boiling fat over a clear fire: when they are done of a good colour, serve them with caper, oil, or anchovy sauce, or with sauce hachée; or some little ragout, as of veal sweetbread and mushrooms.

These sort of fish may be boiled also, being first steeped in oil, with pepper, parsley, and scallions, carefully wiped off before they are served: when your fish is upon the fire, baste it with the marinate, *i. e.* the oil and herbs, and serve it with any sauce you think proper.

They may be also boiled in white court-bouillon, for which see the direction for dressing a turbot (page 174); and serve them afterwards in the same taste as the turbot.

To dress the same, à la Bourgeoise.

After having gutted and scraped your fish, take some good butter and melt it in a dish; then put in parsley, scallions, champignons, all cut small, salt and pepper, and arrange your fish upon it, seasoning it the same over as you have under; cover the dish close, and let the whole boil upon a stove: when your fish is done, serve it with thick sauce, adding a dash of verjuice: you may also, having prepared your fish as above, grate bread over it and brown it in an oven, or with a salamander.

To dress Smelts.

Having dried and floured, fry them over a brisk fire, in plenty of oil or fat; or serve them between two plates à la bourgeoise, as soles, burt, and flounders.

To dress Mackerel.

Having gutted, well washed, and dried them with a linen cloth, broil them upon the gridiron: if they are first steeped half an hour in oil, with pepper and salt, they will be the better. When they are done, serve them with a white sauce of capers and anchovies.

Mackerel, after they are broiled, may be served also another way: when put upon a dish for table, split them in two, and put over them parsley and scallions, shred small, some good butter, a drop of water, salt, pepper and a dash of vinegar; let them boil a minute upon your stove and serve them with strong sauce.

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They may be also served with burnt butter and fried parsley.

To serve them à la maître d'hôtel: when they are just taken off the gridiron, put into them a bit of butter mingled with parsley and scallions, shred fine, salt and whole pepper.

To dress Mackerel like Quails.

Cut them into three pieces and steep them in oil, with salt, pepper, parsley and scallions shred; then put them on an iron skewer with a thin rasher of bacon between each piece, as you do quails; pour over the marinate, that is to say the oil and herbs, and enclose the whole with paper. Then put it on the spit, and when the fish is done, with a knife collect all the herbs that stick to the paper and put them into a good sauce: grate bread over the mackerel and bacon, and when it is of a pale brown, serve them with the sauce in the dish.

To dress the Tunny-Fish.

It is a large sea-fish which is cured in Provence, and is commonly eaten cold as a salad: but it may also be arranged in a dish, with some good butter, parsley and scallions shred; cover it with grated bread, and brown it with a salamander. If you are in places where you can have it fresh, cook it in the same manner as fresh salmon.

To dress Viviers.

After having scaled, gutted, washed, and well dried them, cut them slightly in five or six places on each side; dip them in a little oil, salt and pepper,
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and broil them, basting them from time to time with the remainder of your oil: serve them, when done, with any sauce you choose, as with butter, capers, and anchovies, a little flour, water, salt and pepper: thicken it upon the fire and serve it over the fish.

To dress Roach.

The true roach never scales: gut, wash it, and keep the liver apart: broil it in the same manner as the preceding, and serve it with the same sauces, taking care to put the liver into whatever sauce you serve over it.

To dress Pilchard and fresh Herring.

They are dressed the same: having scaled and well washed them, dry them with a linen cloth, and put them upon the gridiron to broil; when they are done, serve them with the following sauce: put into a stew-pan a little butter and flour, a little vinegar, a spoonfull of mustard, salt, pepper, and a little water; thicken it upon the fire, and serve it over the pilchard or fresh herrings.

To dress Red-Herrings à la Sainte Menebould.

Take a dozen of red herrings; cut off the heads and tips of the tails; soak them in water four hours, and then two and a half in a gill of milk: then drain and dip them in some hot butter mingled with thyme, basil, shred as powder, half a laurel-leaf, the yolks of two eggs and some whole pepper; cover them with grated bread, and broil them lightly: put two spoonfulls of verjuice into the
dish

dish you send to table, and serve your herrings over it.

Anchovies.

It is scarcely necessary to say that the anchovy is a small sea fish which is preserved in salt: after having well washed, open them to take out the bone. They are put into sallads and different sauces.

They are also served fried: take them out of the salt and dip them in batter, made with flour and a spoonfull of oil, or beat up with some white wine. Take care that the batter be neither too thick nor too thin, and fry them of a good colour.

To serve Anchovies upon Toasts.

Take some slices of bread cut neatly, about the length and size of a finger: fry them in oil, and arrange them upon a dish for entremets; put a sauce over them made with sweet oil, vinegar, pepper, parsley, scallions, and shallots, all cut small, and cover half your toasts with bits of anchovy.

To dress Whittings.

Gut, wash and well dry them, taking care to leave the liver in the fish: Cut them slightly in five or six places on each side, roll them in flour and broil them over a very brisk fire: serve them upon a napkin, or, for a side dish, with a white sauce of capers and anchovies. If you would serve them with greater delicacy, cut off the heads and take out the middle bone, arranging the pieces with the white side uppermost upon the dish, and pouring the sauce over them. Whittings may also
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be served à la bourgeoise, in the same manner as the soles and flounders, (page 187).

To dress Barbel.

To serve it as a principal dish, stew it with wine, butter, water, salt, pepper, onions, carrots and turnips, parsley and scallions: when it is done and well drained, serve it upon a napkin, garnished with green parsley.

To serve it as a side-dish, steep it half an hour in oil, with pepper and salt, and put it upon the gridiron, basting it from time to time, while it is doing, with the oil that remains: when it is done, serve it with any fish sauce you think proper. Whatever fish you boil or fry, take care before you dip it in oil, to cut it slightly in several places upon each side.

Of Dace.

Dace is an excellent fish; stew it with some white wine, a glass of oil, salt, pepper, onions, garlic, roots, parsley, scallions and slices of lemon: when it is done serve it in a napkin.

To dress Lobsters.

Boil them half an hour over a good fire in salt and water, and when cool rub them with a bit of butter to improve their colour; break the little claws, split the lobsters in the middle, and serve them cold upon a napkin, the large claws round them.

To dress Muscles.

After having well washed and scraped their shells, drain and put them dry into a stew-pan,
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upon a good fire, letting them remain till the heat opens them. Then take them out of the shells one by one, being carefull to pick off the beards where you find any ; and put them into a stew-pan, with a bit of butter, parsley and scallions, shred small : shake them over the fire, and put in a little flour, moistening them with broth : when the sauce is consumed, put in the yolks of three eggs beat up with cream ; thicken it over the fire, and add afterwards a dash of verjuice.

Muscles are used also in soup : take the liquor that flows from the muscles when they open upon the fire, and strain it through a fine napkin : put it into some good broth, add the yolks of six eggs beat up with it ; thicken it over the fire and put it into your soup when ready to serve, arranging the muscles round the dish.

Muscle Fritters.

Take them out of the shells, and steep them two hours in a quart of vinegar, some water, and a little butter rolled in flour, with salt, pepper, parsley, scallions, terragon, garlic, a little carrot and parsnip, thyme, laurel and basil, the whole made lukewarm : then take out your muscles, dry, and dip them in a batter, made with flour, white wine, a spoonfull of oil, and salt ; and fry them.

Oysters.

They are served different ways ; to scollop oysters, open them, and put a little pepper and some rasped bread into the shells : do them upon the gridiron and brown them with a salamander. They are made also into ragouts to serve with different

meats, as chickens, fowls, pigeons, &c. When used for such purposes; let them simmer a little over a very slow fire, in their own liquor, taking care that they do not boil, lest they should grow hard: then throw them into cold water, and drain them upon a sieve; then put them into a good cullis neither fat nor salt, with two anchovies minced; set them over the fire to heat, and serve them in any ragout you think proper.

To mince Oysters.

Take half a hundred of oysters and put them into warm water; when they are ready to boil, shift them into cold water: then drain them, and take that part only that is tender, or if you use the whole, mince the hard part by itself very fine. If you mix the flesh of carp with your oysters, it will increase your mince and give it the better flavour. Put a bit of butter, shred parsley, scallions and champignons into a stew-pan, and shake them over the fire; add a little flour, and moisten them afterwards with a gill of white wine, and as much soup maigre: then put in your mince, and let it stew till the sauce be consumed: season it agreeably, and when you are ready to serve it, put in the yolks of three eggs beat up with some cream.

To dress a Sea-Duck.

Boil it in court-bouillon, made in the same manner as for fresh salmon, (page 175): let it boil five or six hours, and serve it with sauce hachée, or with a ragout of the soft roes of carps and mushrooms.

To barrico a Sea-Duck

Take and gut a sea-duck, and put it over the fire, with some butter or fat, in the same manner as poultry; cut it into quarters, put it into a stew-pan with a little butter, and let it remain over the fire an hour, turning it often; then put it into a little pot, with some soup maigre, a glass of red wine, salt, whole pepper, a bunch of parsley, scallions, a clove of garlic, a little savory, and two cloves: let it boil over a slow fire five or six hours, and have ready some turnips, pared and cut, and parboiled half an hour: stir some flour and butter over the fire till of a fine cinnamon colour, moisten it with the broth of the sea-duck, and put in the turnips, letting them stew till they are done. Then the turnips and the sea-duck being done, cut some crumb of bread in slices about the size of a half crown, and put them over the fire with a little butter, till they are brown: then dish your sea-duck, the turnips and the fried bread upon it; and pour over the sauce, well skimmed and agreeably seasoned.

A Sea-Duck à la Daube.

Prepare it as you would a duck for the spit, and lard it with bits of anchovy: stew it five or six hours by a very slow fire, with a glass of white wine, as much broth, a little butter, some slices of onions, carrots, parsnips, a bunch of parsley, scallions, two cloves, thyme, laurel, basil, a little salt and pepper: when it is done, strain off the sauce, which should be thick, and serve it hot over it. To serve your sea-duck in the last course, put

in a little more butter and salt; strain the sauce, without taking the fat off, and reduce it till it jellies: let the duck cool, and cover it with the sauce and butter it was stewed in.

Court-bouillon for all kinds of fresh-water Fish.

Put into a fish-kettle, which regulate according to the size of your fish, some water, a quart of white wine, a bit of butter, salt, pepper, a large bunch of parsley, scallions, garlic, thyme, laurel and basil, all tied together; some sliced onions and some carrots: boil your fish in this court-bouillon (which will serve several times) and do not scale it: when the fish will admit of it, take care to boil it wrapt in a napkin, which will enable you to take it out with the greater ease, without danger of breaking it.

To dress a Pike.

If you would serve it as a first dish, do not scale it; take off the gills, and having gutted it, boil it in court-bouillon.

As a side dish, it is served many ways: cut it into pieces, leaving the scales on, and do it as before in court-bouillon: when it is done, and you are ready to serve it, take off the scales, and dish it for table; serve over it any white sauce you think proper.

It may be fricaseed also like chickens: cut it into pieces and put it into a stew-pan, with a bit of butter, a bunch of sweet herbs and some champignons; turn it a few times over the fire, and shake in a little flour; moisten it with some good broth and white wine, and do it over a brisk fire: when

when it is done and agreeably seasoned, put in the yolks of three eggs and some cream.

A Fricandeau of Pike.

Cut a pike in several pieces, according to its size; after having scaled, gutted and washed it, lard all the upper part with bacon cut small, and put it into a stew-pan, with a glass of white wine, some good broth, a bunch of sweet herbs, and some fillet of veal cut into small dice: when it is stewed, and the sauce strained off, complete it in the manner of other fricandeaus.

To dress a Pike à la Tartare.

Prepare it as the preceding; cut it into bits, and lay it in oil, with salt, pepper, parsley, scallions, champignons, two shallots, the whole shred very fine: keep as much of the oil and herbs to every bit as you can; grate bread over it and lay it upon the gridiron, basting it, while broiling, with the rest of the oil: when it is done of a good colour, serve it in a dry dish, with sauce à la remoulade in a sauce-boat. For sauce à la remoulade, see the chapter of Sauces.

To dress a Pike in Slices.

Take the remains of a pike that has been served at table, cut it into slices, and serve it with sauce à la bechamel, or with capers and anchovies, or what you will. If there be not enough of fish to make a side dish, put into it a ragout, and give it the name of the sauce or ragout in which it is used.

A pike is dressed also en matelotte, or marinated. See Veal en marinade.

To dress an Eel.

After having taken off the skin, gutted and washed it, fricasee it like chickens, in the same manner as the pike; or cut it into pieces about the length of three fingers, and serve it with a white sauce, capers and anchovies, or other sauces. See the chapter upon Sauces.

An eel may be served also with a little ragout of mushrooms or lettuces.

When it is large roast it, covered with buttered paper; and serve it in the same taste as when it is broiled.

It may be made also into a fricandeau; and is excellent in different dishes en matelotte.

To serve an Eel with Lettuces.

Cut an eel in pieces and fricasee it like chickens, (see page 108). When it is almost done; have ready some lettuces, well picked, and boiled in white water, i. e. flour and water, with a little salt and some butter; drain them, and put them into the fricasee, that they may take the flavour of the eel: then add the yolks of three eggs beat up with cream; thicken it upon the fire, and when you serve it, dish it with verjuice, if, before, you have not put wine into your fricasee.

To dress an Eel à la Celestine.

Cut it into pieces, and steep it in oil, with parsley, scallions, champignons, two shallots, all shred fine, salt and pepper; cut slices of bread sufficient to
cover

cover all the pieces of eel, and fry them in butter till they are brown: then put the pieces of eel upon an iron skewer, and the slices of bread round; keep as much of the oil and herbs to the eel as you can, and wrap the whole in sheets of paper, supporting the paper with thin laths. Serve it with the bread and a good sauce.

To fry Eels crisp.

Cut them into pieces, split them in two, and take a part of the meat to make a force-meat: put some force-meat upon every piece, and after having rolled and tied them, boil them with white wine and good seasoning: then take them out to drain, and when cool and the string taken off, dip them in an egg beat; grate bread over them, and fry and garnish them with fried parsley.

To dress Carp.

Gut and take off the gills, but do not scale it, then put it upon a large dish and pour boiling vinegar over it, which will give it a blueish colour; stew it in court-bouillon, according to the rules in page 178. When it is done serve it upon a napkin, garnished with fried parsley.

Carp en Matelotte.

After having scaled it, and taken off the gills, cut it into pieces and put it into a stew-pan, with some fresh-water fish, as eel, crawfish, barbel, or any other that you can conveniently have: then put some butter, with a spoonfull of flour, in another stew-pan, and stir it over the fire till it is of a fine cinnamon colour; add to it some small onions

cut into four, and when they are half done, more butter: then moisten them with equal quantities of red wine and soup maigre, and put the whole to your fish in another stew-pan, seasoning it with salt, pepper, and a bunch of sweet herbs; let it boil over a brisk fire half an hour, and when you are ready to serve it up, put some bits of toasted bread into the sauce to serve with it.

Carp may also be served broiled, with a ragout of force-meat under it, for which see the chapter upon Vegetables; or fricaseed like chickens; or it may be cut into pieces and stewed with butter, parsley, scallions, champignons, all shred fine; and a pint of white wine, salt and pepper. When it is done serve it, well seasoned, with a strong sauce.

Carp à la Daube.

Having scaled and gutted your fish, lard it with fat bacon, and stew it with some broth, a quart of white wine, a bunch of parsley, scallions, some cloves, two or three shalots, half a quarter of a pound of hogs lard, salt and pepper: when it is done, if it be for the first course, skim the sauce, and reduce it to serve over the carp; but if for the last, do not skim it, and make it higher flavoured: when the carp is cold, cover it with its sauce, which ought to be jellied, and some hogs lard; and serve it garnished with green parsley. There are many other ways to dress this fish, but as they are all very expensive, I shall not particularly notice them.

To dress Trout.

The flesh of the salmon-trout is red, that of the common, white; but the first is esteemed far superior to the latter; they are dressed the same. Do them in a court-bouillon, with red wine, and serve them upon a napkin garnished with green parsley.

For a first course, serve a sauce over them: or broil them, after having steeped them in oil, according to the rules laid down for other fish; and serve them with a ragout of vegetables.

They are dressed also in the same manner as fresh salmon.

To dress a Perch.

Cut off the gills, and gut it; take out but half the roe and boil it in court-bouillon, with white wine: when it is done, take off the scales; dish it and serve over it caper, or any other sauce or ragout of vegetables you think proper.

To dress Tench.

To scale your tench put it into boiling water, and let it boil a moment; then take it out and begin at the side of the head, taking off the skin with the scales; then gut and wash it; take off the fins; do it upon the gridiron as other fish, and serve it with the same sauce.

To stew Tench à la Bourgeoise.

Scale and gut your tench according to the former precedent; put it upon a dish for table, with half a glass of white wine, half a spoonfull of verjuice, a bit of butter, salt, whole pepper, parsley, scallions

scallions and mushrooms, all cut small; half a laurel-leaf and three leaves of basil shred into powder: cover it with another dish, and let it simmer over a slow fire till it is enough. When you serve it take care to wipe the rim of the dish.

To dress Tench à la Sainte Menebould.

Take off the scales and gut it; steep it in oil, parsley, scallions, champignons, two shallots, all cut small; salt and whole pepper: put it upon a dish with the oil and herbs, and cover it with grated bread: do it in an oven, or over a stove, and brown it with a salamander. When it is done, and of a good colour, wipe off the fat and serve it with a high sauce.

Tench may also be cut into bits and fricaseed like chickens, in the same manner as pike, (page 196).

To dress an Eel-Powt.

It is an excellent fresh-water fish, and must be scaled in the same manner as the tench, but not left so long in the boiling water, lest the skin should come off. Let the court-bouillon boil, that it may have the more flavour, before you put in your eels, as they will take but a minute doing: serve them like other fish, with different sauces.

Eel-powts are excellent fried; also nothing more is needfull than to flour and fry them of a good colour.

They may also be served en matelotte; or, larded with bacon, made into a fricandeau; or served simply

simply with a good ragout of creffes, or any other vegetable you think proper.

Of the Tortoise.

There is the land and the sea tortoise. They are usually served in ragouts: cut off the head and feet, and parboil the tortoise, with salt, onions, parsley, scallions, roots, and the half of a lemon, or four grapes; then take off the shell, cut the flesh into pieces and put it into any ragout you think proper. If you would make a dish of them, fricasee them in the manner of chickens. See the way to fricasee a pike, (page 196).

To dress Lampreys.

The lamprey resembles an eel; they are of the river and the sea: scale them in the same manner as the tench, (page 201), and then cut them into pieces; flour, and afterwards fry them. They may also be broiled like other fish, and served with capers, or sauce à la remoulade bourgeoise; or, for a side dish, mix some oil, vinegar, salt, pepper and mustard together over the fire, and serve it apart in a sauce-boat.

To dress Crawfish.

They are usually broiled in a court-bouillon; see the article of the Pike, the butter only omitted: The same crawfish, having been served at table, may be served a second time, fricaseed like chickens, the meat being taken out of the claws and tail. You may also make cullis more excellent with the shells of crawfish.

The

The tails are useful to garnish side dishes, or a dish of crawfish soup.

To prepare Crawfish, either to make a Soup or Side-dish.

Boil some crawfish, shift them into cold water and pick the tails. Pound the shells till they are reduced to a powder; dilute them with some good broth, and strain them through a sieve: if this cullis is for a ragout, make it thicker, and put into it the tails of the crawfish, after having boiled them in a little broth till they are nearly dry; put the whole into the cullis, taste it that it be agreeably seasoned, and heat it, taking care that it does not boil: serve it with any sort of fish or meat you think proper. It may be put into good meat-soup, or a soup maigre, made with different sorts of vegetables and some pea-water; make your cullis thinner, and put into your soup the broth in which the tails have been boiled; when it is well mixed, taste that it be agreeably seasoned, and arrange the tails of the crawfish round the dish.

To dress small Barbel, Gudgeon and Bream.

The small barbel is stewed like carp, and when large, is done also upon the gridiron: serve it with a white sauce.

The gudgeon and bream is boiled also, and served with the same sauces.

To stew Gudgeons.

Take off the scales, gut your gudgeons, and then wipe without washing them: take the dish upon which you serve them, and put into it some good butter,

butter, with parsley, scallions, mushrooms, two shalots, thyme, laurel, basil, all cut fine; salt and pepper; lay the gudgeons upon it, seasoning them over and under, and moisten the whole with a glass of red wine; cover the dish, and set it over a brisk fire till the sauce be almost consumed: a quarter of an hour will be sufficient to do it: simelts may be done in the same manner; but dry them before they are served.

To fricasee Frogs like Chickens.

Take the thighs, which is the part only used; let them boil up in water, shift them into cold water, and drain them and put them into a stew-pan, with mushrooms, a clove of garlic, a bunch of parsley and scallions, and a bit of butter; turn them two or three times over the fire, and shake in some flour: moisten the whole with a glass of white wine and a little broth; add salt and whole pepper, and let them stew a quarter of an hour and reduce to strong sauce. Thicken it over the fire with the yolks of three eggs, a little cream, and a bit of parsley shred fine; taking care that it does not boil.

To fry Frogs.

Steep them an hour in equal quantities of vinegar and water, with parsley, scallions, sliced onions, two cloves of garlic, two shalots, three cloves, a laurel-leaf, thyme and basil: then having drained and floured them, fry and serve them garnished with fried parsley, or instead of flouring, dip them in a batter, made with flour mixed with a spoonfull of oil, a large glass of white wine, and some salt.

To

To dress different Sorts of VEGETABLES.

To stew young Peas à la Bourgeoise.

Take a pint and a half of young peas, wash and put them into a stew-pan, with a bit of butter, a bunch of parsley and scallions, and a cabbage lettuce cut in quarters; let them stew in their own juice, over a slow fire, an hour and a half; when they are done, and the sauce all consumed, put in a little sugar, very little salt, and the yolks of two eggs beat up, with some cream: thicken the whole over the fire, and serve it. Some use neither cream nor eggs, but serve the peas simply with their own sauce, which should be thick.

Dry Peas.

They make good soup on fast days: strain them through a sieve; fricasee them with some butter, parsley, and scallions shred fine, and season them with pepper and salt.

Peas with salt Meat.

Boil your meat with the peas and water, taking care to soak it, that the soup be not too salt; put in also two roots, as many onions, and a bunch of sweet herbs: when the peas are done, strain them through a large sieve, and serve them over the meat.

To dress French Beans.

Having cut the ends, and washed your beans, put them into a stew-pan, with a bit of butter, and parsley and scallions cut small: when the butter is melted, put in the French beans; turn them a few times over the fire; shake in some flour, and add a little good broth, and some salt:
let

let them boil till the fauce be confumed; then put in the yolks of three eggs beat up with fome milk, and laftly, add a dafh of verjuice or vinegar: inftead of the eggs, you may ufe cullis or veal gravy.

To preferve French Beans.

Take any quantity of French beans you have occafion to preferve, choofing thofe that are tender and the leaft stringy: having cut off the ends, boil them a quarter of an hour, and fhift them into cold water: then dry them, and put them into the pots in which you mean to keep them, pouring over your brine till it rife to the brim of the pots: pour over fome butter, heated and half cold, which will congeal upon the brine and keep the French beans from the air. Keep them in a place neither too hot nor too cold; cover them clofe with paper. To make the brine, take two thirds of water, and one of vinegar, to feveral pounds of falt, according to the quantity of brine you would make, *a pound to three pints*: fet it over the fire till the falt be melted; let it settle, and, before you ufe it, pour it off clear.

To dry French Beans.

Prepare any quantity of French beans you choofe, like the former, and when they are boiled and drained, string them upon a thread with a needle, and hang them in a dry place: they will keep a long time in this manner. When you would ufe them, foak them in lukewarm water, till they have regained their former verdure, and cook them in the fame manner as thofe fresh gathered.—

When

When preserved in brine, the preparation for dressing them is the same.

To dress white French Beans.

Boil them in water, and when they are done, burn a little flour and butter in a stew-pan, and put in an onion cut small; when the onion is done, put in the French beans, with parsley and scallions shred, salt, pepper, and a dash of vinegar: let the whole boil a quarter of an hour, and serve it. Instead of butter you may use bacon, and moisten it with good veal gravy.

To dress Garden Beans.

Those who eat them without being blanched, should boil them half a quarter of an hour, to take off their tartness: in general they are blanched, but the manner of cooking them is the same: put them into a stew-pan, with some butter, a bunch of parsley and scallions, and a little savory; shake them over the fire, and put in a little flour, and a bit of sugar, about the size of a walnut; moisten them with some good broth, and when they are done, add the yolks of three eggs and a little milk.

To dress Lentils.

Choose them large and white, and after having washed and picked them, boil them in water; when they are done, fricasee them like white kidney beans. There is a small sort of lentils, which is not much used to fricasee; but they are the best to make cullis's, because the colour is finer, and the flavour more excellent.

Cullis

Cullis of Lentils.

After having washed and picked them, stew them with some good broth, either of vegetables or meat, and when they are done, rub them through a sieve, moistening them with their broth: season this cullis to your taste, and put it to any use you think proper.

To dress Rice.

The rules for making a *meat-soup* of rice are given at the beginning of this volume:—To make it into a soup-meagre; take your rice, and, having washed it in three or four waters luke-warm, stew it in a good soup-meagre made with parsnips, carrots, onions, roots of parsley, cabbage, celery, turnips, and pea-water, all in equal proportion, that one vegetable, and particularly the celery and roots of parsley, may not predominate above the other: add to this broth a bit of butter, and some onion juice, till your rice is sufficiently coloured. Let it stew gently three hours, season it to your taste, and when done, serve it neither too thin nor too thick; *if you would have it white*, do not put in any onion juice: when the rice is done, beat up the yolks of six eggs with some of the broth, and keep them hot, to put into your rice when ready to serve it.

Juniper

Is only used in salting of meats, especially beef: when you salt pork, a little will give it an agreeable flavour, provided it does not predominate.

To stew Cabbage.

Cut a cabbage into four; boil it a quarter of an hour in water, and put in a bit of streaked bacon, cut into bits, with the rind on. Shift it afterwards into cold water; squeeze it well, and tie each quarter, that it may keep its form. Then stew it with some broth, salt, pepper, a bunch of parsley, scallions, cloves, a little nutmeg, and two or three roots, and the meat you intend to serve with it: when the meat and cabbage are done, wipe off the grease, and dish it for table, the streaked bacon upon it, and serve it with a sauce of good cullis, agreeably seasoned.

To dress Cabbage à la Burgeoise.

Take a cabbage whole; boil it a quarter of an hour, and shift it into cold water; squeeze it, taking care not to break the leaves; take off the leaves one by one, and spread over each a little forcemeat, made like that for the duck stuffed, (page 137). Put them again one over the other, to appear as if the cabbage were entire; keep them together with packthread, and stew it à la braise, in the same manner as the neat's tongue, (page 12), seasoning it to your taste. When your cabbage is done, press it lightly in a linen cloth, to take off the fat; cut it in two, and put it upon a dish, pouring a good cullis over it.

To dress Cauliflowers.

Let them boil up in water, and then do them in water mixed with a spoonfull of flour, a little butter, and some salt: when they are done, dish them, and serve a white sauce over them. If for
a side-

a *side-dish*, arrange them round the meat you serve with them, and serve the same sauce (which should always have a little butter in it) as you use with the meat, over them.

To dress Cauliflowers en Pain.

Half boil your cauliflowers, shift them into cold water, and drain them in a sieve: put them into a stew-pan, the size of the bottom of the dish upon which you serve them, and upon it some thin slices of fat bacon, turning the flower downward; then make a good force-meat, with fillet of veal, beef-suet, parsley, scallions, and champignons, all shred fine, salt, pepper, and the yolks and whites of three eggs: when this force-meat is well mixed, put it into the vacant parts of your cauliflower, forcing it in with your finger; stew it with good broth, and season it to your taste. When your cauliflower bread is done, and the sauce consumed, turn it out gently upon a dish for table; take away the bacon, and serve a good cullis over it.

To dress a Cabbage à la Flamande.

Cut a cabbage into four, parboil, and shift it into cold water; squeeze it, take out the core, and tie it; then stew it with a bit of butter, some good broth, seven or eight onions, a bunch of herbs, and a little salt and whole pepper; when it is almost done, put in some sausages to do with it; and when the whole is enough, take a crust of bread larger than the palm of your hand, fry it in butter, and put it into the bottom of the dish upon which you serve the cabbage, the sausages and the onions

round it, taking care that the fat be well dried off the whole; skim the sauce, add a little cullis to it, and serve it neither too thick nor too thin over the whole. Savoy's are in general preferred to any other sort of cabbage: boil one simply in water; drain it, and dress it as you would a sallad, with salt, pepper, some Provence oil and vinegar, in which you have put one or two anchovies; throw in some capers, and serve it hot or cold.

Cabbage en surprise.

Take a good whole cabbage; having boiled it a quarter of an hour, shift it into cold water, and squeeze it, taking care not to break the leaves: then carefully take out the heart, and supply the place with chesnuts and sausages, replacing the leaves in such a manner as to conceal what is within; tie the cabbage with packthread, and stew it with some broth, a little salt, whole pepper, roots, onions, and a bunch of herbs: when it is done, drain it, and serve it with a good sauce, in which there is butter.

To ragout Carrots and Parsnips.

Cut them about the length of two fingers, shaping them round; boil them a quarter of an hour in water, and then put them into a stew-pan, with good broth, a glass of white wine, a bunch of herbs, and a little salt: when they are done, add a little cullis to thicken the sauce, and serve them with any thing you think proper.

To mince Roots.

Cut some small slices of onion, and put them
into

into some flour and burnt butter; when the onion is almost enough, moisten it with some broth, and let it remain on the fire till done. Have ready some carrots, parsnips, celery, and turnips, boiled, and cut into slices, and put them into the ragout of onions; season it with salt and whole pepper; add a dash of vinegar, and, in serving it, some mustard.

Roots à la Crème.

Take some large roots scraped and washed; boil them half an hour; cut them in large slices, and put them into a stew-pan, with a bit of butter, a bunch of parsley, scallions, a clove of garlic, two shalots, two cloves, and some basil; turn them a few times over the fire, and put in a little flower, salt and whole pepper, with some good broth; let them boil and reduce to a thick sauce: then take out the bunch of herbs, and add the yolks of three eggs beat, and some cream. Thicken it over the fire, taking care that it does not boil, and, before it is used, add a little vinegar.

To preserve Trefoil, Sorrel and Beet.

Take sorrel, trefoil and beet, with purslain and cucumbers, if in the season, parsley and scallions, of each in proportion to its strength; pick and wash them in several waters; cut them small, squeeze them, and then put them into a kettle with a piece of butter, and as much salt as is necessary to salt them. Put them upon the fire, and when they are done, and the water consumed, let them cool, and put them into pots. The more herbs you have occasion to consume, the smaller your

pots should be, as, when once they are opened, the herbs will not keep more than three weeks at the most.

When the herbs are entirely cold in the pots, melt some butter, and when it is half cold, pour it upon the herbs, pressing them down close with a spoon; cover the pots with paper, and keep them in a place that is neither too hot nor too cold: they may be preserved in this manner till Easter, and are very useful in winter.

When you would use them, put them into some good broth, that is made without salt, and you have soup ready to serve immediately.

To use them in a force-meat, put them into a stew-pan, with a bit of butter; let them boil a moment; add the yolks of some eggs beat up with milk, and serve it, to put under hard eggs, or any sort of broiled fish. The best time to pot herbs is about the end of September.

To make a Ragout of Onions.

The small white onions are the best to make ragouts; for this purpose, cut off the two ends, and boil them a quarter of an hour; shift them into cold water, take off the first skin, and stew them in some broth. When they are done, put in two spoonfulls of cullis to thicken the sauce; season it to your taste, and serve it with any thing you think proper.

When these sort of onions are boiled in good broth, well drained, and cold, they are good to eat as a sallad, with pepper, salt, oil, and vinegar.

To make a Ragout of Celery.

Having soaked and well washed it in water, boil it half an hour, and shift it into cold water; then squeeze it, and let it stew with some broth and cullis; take the fat off, season it to your taste, and serve it, when done, with any meat you think proper.

To make a Ragout of Turnips.

Slice some turnips; let them boil up in water; and then stew them with some broth, cullis, and a bunch of sweet herbs: when the ragout is done, and well skimmed, serve it over any meat you think proper, which should, however, be done à la braise. To make the dish more simply, stew the turnips with the meat: when they are half done, skim off the fat, and season the ragout to your taste.

To dress Lettuces.

Pick and wash any quantity of lettuces you choose; boil them a quarter of an hour, and shift them into cold water; then squeeze them, and, if you are preparing them for a soup, tie them together with packthread, and stew them in some good broth; put the broth into your soup, and arrange the lettuces round the dish.

To serve them for a side-dish, stew them with some butter, good broth, and cullis, agreeably seasoned: when you are ready to serve them, skim the ragout, and put it under any meat you think proper.

The mountain lettuces are good for entremets,

and to garnish some side-dishes : having picked and washed them, boil them in water mixed with a spoonfull of flour, adding a bunch of sweet herbs, two onions, roots, a little butter and some salt. When they are done, serve them with a white sauce, or with the yolks of some eggs beat up with milk, as a fricasee of chickens ; or, put them into some cullis, and, when they have taken the flavour, serve them with any sort of meat you choose, or alone for entremets.

To force Cabbage Lettuces.

Take eight or a dozen cabbage lettuces, according to their size ; boil them half an hour ; shift them into cold water, and squeeze them well ; then draw aside the leaves, without separating them, and put into the middle a force-meat agreeably seasoned, and made like that you will find for the petit pattys, (pastry) ; cover it with the leaves ; tie each lettuce, and stew them à la braise : when they are done, dry them in a linen cloth, dip them in a batter made with flour, white wine, a spoonfull of oil and salt, and fry them of a good colour : or, dip them in an egg beat, cover them with grated bread, and fry them. Being forced in this manner, and done à la braise, use them to garnish side-dishes.

To dress common white Endive.

Pick, wash, and boil it half an hour in water ; then squeeze, and stew it with a little butter, some broth, and cullis, if you have any, otherwise thicken your sauce with a little burnt flour and butter : when it is done, season it to your taste, skim off the fat, and add a little shallot for those who like

the flavour, and serve the ragout under a roasted shoulder, leg, or loin of mutton.

To make a Dish of it white, without Meat.

Instead of flour, add the yolks of eggs beat up with cream, and serve it under eggs boiled soft.

To dress the Stalks of Beet.

After being picked and washed, boil them in water, stirring them often, that the upper part may not grow black; when they are done, let them drain, and make a white sauce with a little flour, water, butter, salt, pepper, and a dash of vinegar; thicken it over the fire, and put in the stalks to boil gently a little, that they may take the flavour. If the butter turns to oil, it is a sign that the sauce is too thick; in that case, put in a spoonfull of water, and set it over the fire again, till it becomes as it was before.

To dress Spanish Chardons.

Cut them about three inches in length, taking care not to use those which are hollow and green, and boil them half an hour in water; shift them into cold water to pick them, and then stew them with some broth, in which you have mixed a spoonfull of flour, adding some salt, onions, roots, a bunch of sweet herbs, a dash of vinegar or four grapes, and a little butter: when they are done take them out, and boil them half an hour in some good cullis, with a little broth, and serve them, taking care that the sauce be neither too thick nor too thin, and of a fine white.

To dress Artichokes.

To enter upon the variety of methods pursued

in dressing this vegetable would be useless, as I have proposed to confine myself to those ragouts which are the most simple, and attended with the least expence.—Cut away the green underneath; take off some of the leaves, and boil your artichokes in water, with a little salt, and a bunch of sweet herbs; when they are done, let them drain, and take out the choke; then take a good cullis, and put into it a bit of butter, a dash of vinegar, salt and whole pepper; thicken it over the fire, and put in your artichoke: instead of this, you may use a *white sauce*, if you like it better. Artichokes boiled in water, and cold, may be eaten with pepper and salt, oil and vinegar.

To fry them.

Cut them into bits, take out the choke, wash, and leave them to drain; then put them into a stew-pan, with a small handfull of flour, the white and yolks of two eggs, salt, pepper, and a little vinegar, and fry them till they are yellow: serve them with fried parsley.

When they are cut in pieces, boil them a quarter of an hour, shift them into cold water, and fricatee them like chickens, (see page 108). When they are done, thicken them over the fire, and serve them in the last course.

To fry Artichokes à la Sainte Simon.

Cut away the green underneath; take off half the leaves, and divide your artichoke into two; parboil it, having taken out the choke, and boil it in some good broth, with salt, pepper, a bunch of parsley, scallions, two cloves, an onion, a carrot, and half a parsnip; when almost done, drain, flour,
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and fry it, and afterwards serve it garnished with fried parsley.

To stew Artichokes à la Jardiniere.

The green part underneath, and half the leaves being cut away, cut your artichoke into eight pieces; take out the choke, and throw it into cold water; then let it boil up four or five times in another water; drain, and turn it a few times over the fire, with a good bit of butter, parsley, scallions, two shallots, half a laurel leaf, four or five leaves of tarragon, and as much basil, shred into a powder, salt and whole pepper; shake in a little flour, and add a glass of white wine, and almost as much broth: when your ragout is done, and the sauce thick, add the yolks of two eggs beat up with cream, and serve it immediately.

To preserve Artichokes in Brine, or to dry them for Winter.

Take the bottoms of some artichokes, which is the part you must use, and throw them into water till you have all things in readiness; then boil them till the chokes will come off easily; throw them again into cold water, and, when they are well drained, put them upon a hurdle, in a cool oven: if you can keep your hand in without being burned, the heat will be sufficient to dry them. When dried, use them to put into ragouts, after having soaked them in luke-warm water.

They are still better preserved in a brine, like French beans, (see page 207. Do them in the same manner, choosing your artichokes tender, and of a bluish colour, The little green ones are good

good with pepper sauce: serve them upon a dish with a little jellied gravy.

To grill Artichokes à la Barigoulie.

Take two or three artichokes, according to the size of your dish, cut away the green underneath, and half the leaves; put them into a stew-pan, with some broth and water, two spoonfulls of good oil, a little salt, pepper, an onion, two roots, and a bunch of sweet herbs; let them boil, and, when the sauce is entirely consumed, fry them a moment in oil to make them crisp; then put them upon a baking dish, with the oil that remains in the stew-pan; take out the choke, and grill the leaves with a salamander, or in a hot oven: when they are grilled of a fine colour, serve them with a sauce of oil, vinegar, salt and pepper.

To serve Artichokes with four Grapes.

Take three or four artichokes, and, having prepared them as before, season them lightly, and stew them à la braise; let them drain, take out the choke, and serve them with a sauce made as follows: Put into a stew-pan a bit of butter, a little flour, the yolks of two eggs, a dash of verjuice, salt and pepper: when you have thickened your sauce over the fire, put in some four grapes, parboiled in water, and serve it over the artichokes.

To turn Artichokes.

Take off the large leaves, and all the green of two tender, middling-sized artichokes, cutting them gently with the point of a knife, and turning
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ing the bottoms as you do them, that they may be cut equal; put them into boiling water, and let them boil half a quarter of an hour; throw them into cold water, to take out the choke, and stew them in water mixed with flour, salt, butter, and a few four grapes, or half a lemon sliced; when they are done, dry them with a linen cloth, and serve over them a white sauce of veal; or any other sauce you choose.

To dress Asparagus.

Boil it in salt and water, and dish it, serving a sauce over it. To be well done, it should be crisp: half a quarter of an hour will be sufficient to boil it. Take some good cullis, and put into it a little butter, salt and pepper; thicken it over the fire, and serve it, if you will, over the asparagus, or, if you like it better, serve a white sauce over it. Asparagus, when boiled and cold, is good eating with pepper, salt, oil, and vinegar.

To make a Ragout of Asparagus.

Take only the most tender, cut them about the length of two fingers, and when boiled in water, and well drained, put them into a good sauce, and serve them with any thing you think proper.

To make Asparagus Soup.

Choose the smallest asparagus, and use only the part which is green; boil them a moment in water, and tie them into little bundles; do them in your soup, and, when they are done, garnish the rim of your dish.

To dress Asparagus like young Peas.

After having cut your asparagus the size of young peas, and washed them, boil them a moment in water; drain and cook them like the young peas, à la demi bourgeoise, omitting only the lettuce. (See page 206).

To dress Pumpkins.

They are in general used with milk to make soup: boil the pumpkin first in water, and when it is done, and the water nearly consumed, put in some milk, a bit of butter, salt, and some sugar: if you choose it, dip the bread in, and do not soak it.

To fricasee a Pumpkin.

When it is boiled in water, put it into a stew-pan, with a bit of butter, parsley, scallions, salt and pepper, and when it has boiled a quarter of an hour, and the sauce is consumed, add the yolk of some eggs beat up with some cream or milk.

Hops.

They are usually boiled in water, and a little salt, and eat as a salad, with salt, pepper, oil, and vinegar.

To dress Cucumbers.

To ragout them, let them soak two hours in half a spoonfull of vinegar, and a little salt, turning them often, by which means the water, that is so cold to the stomach, will be drawn out; squeeze them, and put them into a stew-pan, with some broth, a bunch of herbs, and a bit of butter, and let them stew: when done, add a little cullis;

take the fat off your ragout, and serve it : or, when you have squeezed your cucumbers, put them into a stew-pan, with some butter, and having turned them a few times over the fire, shake in a little flour, and moisten them with broth : when they are done, and the sauce consumed, add the yolks of two eggs beat up with some milk, and serve them in the last course, under soft eggs, or without eggs.

To make them into Soup.

Boil your cucumbers a moment in water, and then do them with some broth, and a little gravy to give them a colour : when they are done, garnish the rim of your soup-dish with them, and reserve the water they were boiled in to put into your soup.

To preserve Cucumbers.

Choose those that are small, and not too old; arrange them in pots, and pour over them a brine made like that for French beans (page 207): when you have occasion to use them, take the rind off, and dress them in the same manner as others.

Spanish Salsify.

Do them like cauliflowers, and serve them with a white sauce : or fry them in the same manner as artichokes (page 218).

To stew Spinach.

Being picked and washed, boil it in water; shift it to cool, that you may squeeze it; and then put it into a stew-pan with a bit of butter, and let it boil over a slow fire a quarter of an hour; add a little salt, shake in some flour, and moisten the
whole

whole with milk or cream. In the place of cream you may use a good cullis, if you choose, and some veal gravy: when done in this manner, serve it with any kind of roast meat.

To Fry Spinach.

Let it boil up five or six times in water, squeeze it well; cut it fine, and turn it a few times over the fire with a bit of good butter, salt, flour, and some milk; when it is done, and very thick, add the yolks of two eggs, some sugar, preserved lemon, and orange flowers crisped and cut small; having thickened the whole over the fire, spread it over a floured dish; shake flour also over it, and, when cold, cut it as you would to fry, and afterwards ice it with sugar and a hot salamander.

Beet Roots.

Boil, or do them in an oven. To fricasee them, put them into a stew-pan with some butter, parsley, scallions, shred a little garlic, and some flour, vinegar to your taste, salt and pepper, and let them boil a quarter of an hour.

To dress Girkins.

Dutch girkins are esteemed the best; they are used to garnish salads that are boiled, and also to make ragouts; boil them a moment in water to take off the strength of the vinegar; then put them into a good sauce or ragout, not suffering them to boil any more, and serve them with any dish you think proper.

To pickle Turkey Corn.

Choose it green, and at the same time full of pith; boil it, shift it into cold water, and put it into pots; boil some water with a third of vinegar, some cloves and salt; pour this brine boiling upon the Turkey corn, and put the pots upon a stove moderately hot; the next day add more brine, and continue to do so till they are very green; then cover your pots close, and keep them for the same uses as girkins.

To dry Mushrooms, Champignons, and Morels.

The best mushrooms are those which are gathered off beds: they can be had fresh all the year; but it is not so with champignons and morels, which grow in woods, and are found at the roots of trees in the months of March and April. To keep them the whole year: after having cut off the end of the stem, boil them an instant in water, then drain and dry them in a cool oven; when they are dried, keep them in a place that is not too damp, and, before you use them, soak them in luke-warm water. Mushrooms are dried in the same manner.

To serve mushrooms à la crème, for a dish in the last course: Put them into a stew-pan with a bit of butter, and a bunch of parsley and scallions; turn them a few times over the fire, and then shake in some flour; moisten them with hot water, and add a little salt and sugar. When they are done, put in the yolks of some eggs beat up with cream, fry a crust of bread in some butter,

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put it at the bottom of your dish, and serve the ragout of mushrooms over it.

To make powder of mushrooms, champignons, and morels : When they are well dried, according to the preceding directions, pound them very fine : use them in all ragouts, where parsley and scallions are shred.

To dress Truffles à-la Maréchale.

Take some fine truffles, well washed and rubbed with a brush ; put every truffle, seasoned with salt and pepper, and wrapt in several bits of paper, into a little pot ; and do them, without any liquor, over some hot cinders a full hour, and serve them.

To dress Skirret.

Some people scrape them, which diminishes them greatly, but they are more delicate : others are contented with washing them, and breaking off the hard part. Boil them a quarter of an hour, which will be sufficient to do them, in salt and water ; drain and afterwards dip them in a batter made with flour, white wine, a spoonfull of oil, and some salt. Then fry your skirret and serve it in the last course.

House Garden and Water Cresses, Balm, and Pimpernel.

Water cresses are often served round a roasted fowl, seasoned with salt and a little vinegar.

Garden cresses, chervil, tarragon, balm, and pimpernel are used in fallads.

To make them into little saucés : take of each according to its force (very little balm and tarragon on account of their powerful taste), and let them

them boil up once in water; squeeze them, cut them very fine, and put them into a good cullis to serve with any thing you think proper.

Different Ways to dress EGGS.

Excepting meat, nothing furnishes a greater variety in the kitchen than eggs; but before I proceed to the various ways of dressing them, I shall speak of their utility. The yolks of new-laid eggs beat up in warm water, is called hen's milk, and, taken going to bed, is good for a cold: the fine skin within the shell, beat and mixed with the white, is excellent for chopped lips; and the shell, burnt and pounded, for whitening the teeth: taken in wine, it is good for stopping a spitting of blood.

To keep Eggs for Winter.

Keep them in a place that is neither too hot nor too cold, the cellar if it be not damp: put them into a cask with straw, during the summer; and in winter with hay. Some people use saw-duft, and others ashes.

Burnt Eggs.

Put your eggs into a stew-pan, with a little butter, two kitchen-spoonfulls of a ragout of cullis, and season them: stir them with a little stick upon your stove, and when they are done, serve them quickly; instead of cullis, if you like it better, substitute a spoonfull of cream.

Eggs en Surtout.

Boil half a pound of bacon, cut into thin slices,

and fry some bits of bread in butter: put three spoonfulls of cullis into your dish, garnish the rim with the fried bread; break some eggs into the middle, cover them with the rashers of bacon, and do them over a slow fire.

To serve Eggs en Allumettes.

Beat up the yolks of eight eggs with a kitchen-spoonfull of brandy; set them over the fire in a dish, and when well done and cold, cut them into allumettes, and dip them into a batter about the consistence of thick cream, made with flour mixed with white wine, a spoonfull of oil, and some salt: fry and glaze them with sugar and a salamander.

To dress Eggs with Spinach.

Take some spinach boiled in water, well squeezed and pounded, and strain it through a strainer, with some good cream; beat up six eggs with it, and strain it a second time; then add some sugar, macaroons pounded, orange-flower water, and a few grains of salt; put it into your dish for table, and set it over a slow fire, letting it remain till a light gratin is formed at the bottom.

To dress Eggs en Matelotte.

Take a ragout of small onions (see page 214), and when it is half done, put in some roe of carp; when done, add an anchovy cut small and some capers whole: then fry six eggs separately; put them upon a dish for table, and over them, without covering the yolks, put the ragout of onions; and garnish the rim of the dish with fried bread.

To serve eggs en matelotte, with a ragout of vegetables, as of celery, lettuce, or endive; the ragout should be first completed, as if you were going to serve it; cut it very small, put two spoonfulls of ragout to your eggs, and finish them as other matelottes.

It your ragout is with four grapes; after having boiled them a moment in water, keep them to make a string round your eggs, when they are dished.

To dress Eggs with burnt Butter.

Burn a bit of butter in your frying-pan; have ready your eggs broke into a dish, and seasoned with pepper and salt; put them into the frying-pan, and when done, brown the upper part with a salamander. When you serve them, put a little vinegar over them.

To dress Eggs à la Bagnolet.

Poach eight new-laid eggs; put into a stew-pan some ham cut small, with a little cullis, some broth, a dash of vinegar, pepper, and some salt; warm the sauce and serve it over the eggs.

To dress Eggs in a Dish.

Take a dish that will bear the fire, spread over the bottom a little butter, and put in your eggs seasoned with salt and pepper, with two or three spoonfulls of milk. Set them upon your stove over a slow fire, and pass a salamander over them.

The same, with Milk.

Take three eggs, and beat them up with half a spoonfull of flour, a bit of sugar about as big as a walnut, a little salt, and three quarters of a pint of milk; put them in the dish you mean to serve them in, set them over a stove a quarter of an hour, and pass a salamander over them.

The same, à la Duchesse.

Boil three gills of cream, with some sugar, orange-flowers, crisped almonds, preserved lemon-peel, and marchpane, all shred very fine: have ready eight eggs, beat the whites, and put the yolks apart; poach two or three spoonfulls of the whites at once in the cream, to appear like eggs poached without the yolks; let them drain, and dish them one upon the other, till you have formed eight upon your dish for table; put some cream over the fire to reduce to the consistence of a sauce, and when you are ready to serve it up, put in the eight yolks; thicken them over the fire, and pour this sauce over the whites.

Eggs with force-meat, are nothing more than serving them hard upon a ragout of force-meat, as it is made in page 214.

Different Ways to make Omelets.

Take any quantity of eggs you think necessary, and beat them well with some fine salt: put some butter into a frying-pan, let it melt, and put in the eggs; fry your omelet till it be of a fine colour underneath, and turn it into a dish for table. Those who love parsley and scallions, may add some shred very fine.

To make any particular omelet, as with bacon, veal kidneys, heads of asparagus, truffles, champignons, morels and mushrooms; of whatever kind your omelet, the ragout must be first made, and seasoned as you would have it; when it is cold, mince it, that it may mix well with the eggs; beat the whole well together, and make these omelets in a frying-pan as others. Regulate the seasoning of the omelet according to that of the ragout; taking care that it be not too highly seasoned.

To serve omelets with force-meat, lettuce and succory, make your ragout without meat, according to the rule laid down in the article of the herbs you use; then put it into your dish, and over it an omelet, made entirely of eggs and seasoned with salt.

To make Omelets with salt Herrings and Ham.

Open the herrings at the back, and grill them: then mince and put them into the omelet, as if it were ham: do not add any salt to your eggs, and finish the omelet as others. Omelets with ham are made in the same manner.

To dress Eggs à la Tripe, with Cucumbers, and other Ways.

Take some cucumbers, cut them into little bits about the size of a finger; turn them a few times over the fire, with butter, parsley and scallions, shred; shake in a little flour and moisten them with a little water seasoned with pepper and salt: when they are done, and the sauce all consumed, put in some eggs boiled hard and cut in four slices,

with some milk ; let them boil up, taste that they be agreeably seasoned, and serve them.

To dress eggs à la tripe with a *roux*: take a little butter and a spoonfull of flour, and stir it over the fire till of a fine cinnamon colour: then put in a handfull of small onions cut into dice, and do them in your *roux*, adding still a little more butter, and moistening them with broth. When the onions are done, put in some eggs boiled hard and cut in slices; let them boil up once, add a dash of vinegar, some salt and pepper, and serve them up.

Another way: Put some onions sliced into a stew-pan, and set them over a slow fire, with some butter; when they are done, put in a little vegetable cullis, if you have any, if not, stir some flour and butter over the fire; then put in your onions, with a glass of white wine and a little water; season them with pepper and salt, and when they are done and the sauce reduced to a proper consistence, have ready an omelet well dried; cut it into bits, and put it into the ragout of onions. Heat it, without suffering it to boil, and when you are ready to serve it, put in some mustard.

To serve Eggs with a Gratin.

Take a dish that will bear the fire, and put over it a little gratin, made with some crumb of bread, a piece of butter, an anchovy cut small, parsley, scallions, and a shallot, all shred; mix the whole together with the yolks of three eggs, and spread it over the bottom of your dish about the thickness of a crown-piece; set it over a slow fire
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that it may stick to the bottom of the dish, and then break over it seven or eight eggs, seasoning them with pepper and salt: set them over the fire to do gently, taking care that the yolks do not harden, and pass a salamander over them.

Broiled Eggs in the Shell.

Cut as many pieces of crumb of bread round, in the form of little snuff-boxes, as you have eggs to serve; cut a hole in the middle of each, large enough to contain an egg lengthways; then take the eggs, break them neatly at one end, and empty them into a stew-pan, with a bit of butter, a little parsley, and some scallions shred, salt, whole pepper, and two spoonfulls of cream. Stir them over the fire till they are done, and then put them again into their shells, having washed and drained them: then dish them up on the crumb of bread.

Eggs à la Huguenotte.

Take the dish upon which you would serve them, and put it over a moderate fire, with a little gravy; break some eggs into it, in such a manner that the yolks may remain whole; add pepper and salt, and pass a salamander over them, and serve them neither too soft nor too hard.

Eggs en Timbale.

Butter six little copper pans of an oval form: then take the whites and yolks of six eggs and beat them up with three or four spoonfulls of cullis, seasoned with pepper and salt, and strained through a sieve; put them into their pans, taking care not to fill them; set the pans in some water
over

over the fire, and let it boil gently till the eggs are set; then loosen them from the pans, and turn them out upon a dish. Serve them with a clear gravy.

Eggs and Bacon.

Take a quarter of a pound of streaked bacon, well interlarded, cut it in small thin rashers, and put it into a stew-pan over a slow fire till it be done, taking care to turn it often; then put the melted fat of the bacon into a dish, with two spoon-fulls of gravy, and break seven or eight eggs over it; add also the slices of bacon, some whole pepper and a little salt, and let them do over a slow fire: pass a salamander over them, and serve them.

Eggs en Peau d'Espagne.

Beat up the yolks of six eggs, with three spoon-fulls of cullis, as much gravy, some salt and pepper; strain them, and put them into a dish for table: set the dish in hot water till the eggs are set, and when you serve them up, cut them two or three times with a knife, and pour some clear gravy over them.

Sliced Eggs.

Take a bit of butter, some onion and mushrooms cut in slips, and a little garlic; set them over the fire, and when the onion begins to be coloured, shake in some flour, and moisten them with broth and a glass of white wine, adding salt and pepper; let the whole boil half an hour and reduce to the consistence of a sauce; then put in some eggs boiled hard, the white cut in bits
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and the yolks whole; let them remain over the fire an instant, and serve them up.

Eggs à la Creme.

Put a gill of cream into a dish for table, let it boil till half is consumed; then put in eight eggs, with salt and large pepper; let them boil, and pass a salamander over them.

To dress Eggs with Cheese.

Take a quarter of a pound of gruyere cheese grated, a bit of butter about half the size of an egg, parsley and scallions shred, a little grated nutmeg, and half a glass of white wine; put the whole into a stew-pan and let it boil gently, stirring it till the cheese is dissolved; then put in six eggs, let them do over a slow fire, and serve them; garnishing the rim of the dish with crumb of bread.

Egg Fritters.

Make three omelets very thin, putting three eggs in each, and seasoning it with parsley, scallions, salt and pepper; as you fry them, roll them very light and cut each omelet into two, so as to make six pieces of three; then dip them in an egg beat up, and grate bread over, and fry them of a good colour. Serve them garnished with fried parsley.

To dress Eggs with Bread.

Put half a handfull of crumb of bread into a stew-pan, with a gill of cream, salt, pepper and a little grated nutmeg: when the bread has sucked
up

up all the cream, break in six eggs, beat them together and make an omelet.

To serve Eggs with a Gratin of Parmesan Cheese.

Take a piece of crumb of bread about half the size of an egg, a little parmesan cheese grated, a bit of butter, the yolks of two eggs, a little nutmeg and some pepper; mix the whole together, and spread it over the bottom of a dish; set it over a slow fire, that it may stick, without burning, to the dish, and then break in ten eggs; grate some parmesan cheese over the eggs; let them simmer, and finish them with a salamander. When done, serve them, taking care that the yolks be neither too hard nor too soft.

To dress Eggs à la Bourgeoise.

Spread some butter, about the thickness of the blade of a knife, over the bottom of the dish you would serve at table; put into it some thin slices of crumb of bread, some gruyere cheese cut in small slices also, and eight or ten eggs; season the whole with a little salt, grated nutmeg and pepper, and let it do upon a stove over a slow fire.

To grill Eggs.

Take a large sheet of white paper, cut it into eight little square pieces of an equal size, double each into a little dripping-pan, and butter it within and without; then take a piece of butter, mingle it with half a handfull of crumb of bread, parsley, scallions, a little garlic, salt and pepper, and put it into your paper cases: break an egg
into

into each, sprinkle a little salt and pepper over it, and put it upon the gridiron over a slow fire; let the eggs be neither too soft nor too hard, and serve them in the paper cases.

To dress Eggs with Garlic.

Boil ten cloves of garlic half a quarter of an hour in water; pound them with two anchovies and some capers, and then mix them with some oil, a little vinegar, salt and pepper; put this sauce into the bottom of your dish, and some eggs boiled hard, and properly arranged over it.

To dress Eggs à la Jardiniere.

Put four or five large onions sliced into a stew-pan, with a bit of butter, and stir them over the fire till they are almost done; then shake in some flour, and moisten them with a pint of milk; season them with salt and whole pepper, and let them boil till the sauce be thick; take it off the fire and put in ten eggs beat together; pour the whole into a dish for table, set it over a slow fire, and brown it with a salamander.

Eggs en Surtout.

Put a bit of butter into a stew-pan, with parsley, scallions, champignons and shallots, all shred; turn them a few times over the fire, and put in a little flour; moisten them with a gill of milk, some salt and whole pepper, and let them remain upon the fire till the sauce be thickened; then add seven eggs boiled hard and cut into four; let them boil up once and dish them; then make an omelet of six eggs, and put it over in such a

manner as to conceal the ragout of eggs which is underneath; rub the upper part of the omelet with hot butter, grate bread over it, butter it again, and brown it with a salamander.

To dress Eggs with Water.

Put a pint of water into a stew-pan, with a little sugar, orange-flower water, and some green lemon-peel, and let it boil over a slow fire a quarter of an hour; let it cool, and break the yolks of seven eggs into another stew-pan, which will be sufficient, if your dish is small, but if large, use more; beat up the eggs with the water you have left to cool, strain them through a sieve into a dish, and set the dish in boiling water upon a stove till they are done: to be well done, they ought to be soaking, without any water, at the bottom of the dish, which depends more or less upon the mixing of the eggs.

To make Ramequins.

Put a bit of nice cheese into a stew-pan, bruising it, with about a quarter of a pound of butter, a gill of water cold or hot, very little salt, and an anchovy cut small; boil the whole together, and put in as much flour as the sauce will tuck up, and keep it over the fire till it forms a thick paste; then put it into a stew-pan, and mix it with as many eggs as the paste will imbibe without becoming liquid. Put this paste, in little bits, about the size of a pigeons egg, upon a dish, and bake it in an oven.

If well made, your ramequins will be light and of a fine colour.

The Use of Parmesan Cheese.

It is used in many side dishes, scraped; the meat or fish which you design to serve with it ought to be done à la braise, or made into a ragout; both the sauce and meat should have less salt, than common, on account of the saltiness of the parmesan cheese. To serve it, take your dish and put into it a little of the sauce of the meat and the grated parmesan: dish your meat upon it, and pour the remainder of the sauce over the meat, covering it afterwards with the grated parmesan. Then put the whole into an oven, or do it over a stove, and brown it with a salamander.

Cauliflowers and Spanish chardons may be dressed in the same manner, and served for a side dish.

To make different Sorts of CREAMS.

To make White Cream.

Take nearly a pint of milk and a bit of sugar; boil them together till a third is consumed, and when the milk is so cold that you can bear your finger in it, take a little runnet mixed with water in a kitchen spoon, mix it well with your cream, and strain the whole through a sieve; then take the dish in which you would serve it, and set it over a very slow fire; pour in your cream, cover it with a cover that will admit fire upon it, and when the cream is thickened, set it in a cool place to serve cold.

To make Biscuit Cream.

Boil three quarters of a pint of milk, with a slice of green lemon-peel, some coriander seed, and a little cinamon, till full half is consumed; when it is almost cold, mix it with full a coffee spoonfull of flour, and the yolks of six eggs; strain it through a sieve, and set the vessel which contains it over the fire in some boiling water; when the cream is almost done, cover it with thin bits of biscuit, and let it remain over the fire till done.

To make Vermicelli Cream.

Boil some vermicelli with some milk and sugar, and when well done, strain it through a sieve; then put in some macaroons pounded, some dried orange-flowers shred fine, and the yolks and whites of six eggs beat; mix the whole well together and put it into a cool oven till it be of a fine yellow colour.

Whipt Cream.

Beat up the yolks of six eggs in a stew-pan (putting the whites apart in a pan), with two spoonfulls of flour, a pint of cream, a very little salt and some orange-flower water; stir it over the fire half an hour, and then put it in the dish in which you would serve it: beat up the whites of the eggs, and when they are well frothed, put in some very fine sugar; cover the cream with the froth in the form of domes, throw some sugar over, and put it in a cool oven for half an hour:
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when it is well set, and of a fine gold colour, serve it up.

Cream à la bonne Amie.

Mix two spoonfulls of flour with four eggs, a pint of cream, a square of chocolate, preserved lemon, dried orange-flowers, the whole shred fine, and some sugar; let it remain over the fire half an hour, taking care to stir it the whole time, and, if it be too thick, to add a little more cream; being well done, put it in the dish for table, and glaze it with a salamander.

Glazed Cream.

Take a stew-pan, put into it a small handfull of flour, some green lemon-peel cut very fine, some orange-flowers dried and pounded, and a bit of sugar: beat up the yolks of eight eggs with a pint of cream and a gill of milk (keeping the whites apart), mix them well together in the stew-pan, with the flour and other ingredients, and let them boil gently half an hour: when the cream is thickened take it off the fire, and beat the whites of the eggs till they are well frothed; then mix them with the cream, and put it into your dish; strew over sugar sufficient to cover the cream: put the dish into an oven that is not too hot, and when the cream is well frothed and glazed serve it.

Marrow Creams

Take the yolks of eight eggs, beat them with two spoonfulls of flour, a little green lemon-peel shred very fine, a little orange-flower water, three
R gills

gills of cream, and a bit of sugar; then take a quarter of a pound of marrow, melt it, strain it through a sieve, and put it into the cream: let it boil gently half an hour, and then put in the whites of the eggs you put apart, beat to a froth; mix them well in the cream, and put it in a dish for table: set it in an oven, under the cover of a baking-dish that will admit fire at the top; when it is done, take a small brush, dip it in some hot butter, pass it lightly over the cream, and strew over some coloured caraways.

Cream Gratenée.

Take six eggs, the whites of two and the yolks of four, beat them up with a small handfull of flour, a pint of cream, three macaroons bruised, a little green lemon-peel shred fine, and a bit of sugar: set the dish in which you design to serve your cream upon a stove, over a slow fire, and put the cream, having well stirred it, into it; let it simmer an hour, and give it a colour with a salamander. If this cream be put over a fierce fire, the gratin will burn and be of a bad taste.

Cream au Petit-pain.

Soak the upper and under crusts of two small rolls in milk and sugar: then put two small spoonfulls of flour into a stew-pan, and beat it with the yolks of seven eggs, putting the whites in a pan apart: add to the yolks three macaroons bruised, some green lemon-peel shred fine, a bit of sugar, and a pint of cream, and put the whole over the fire a quarter of an hour; take it off, and take the rolls out of the milk to drain: then have ready
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the dish in which you mean to serve it, and put the cream and the under crusts of the rolls into it; in the place of the crumb, put some of the cream, and over it the upper crusts, so as to appear as if the rolls were whole. Put the dish into an oven half an hour; then beat up the whites of the eggs to a froth, and add to it some fine sugar: take the rolls out of the oven and cover them with the froth, taking care to preserve their form; strew fine sugar over, and put them again into the oven, letting them remain till of a fine yellow colour.

Light Cream.

Put three gills of milk into a stew-pan, with some sugar, a bit of green lemon-peel, and some orange-flower water; let the whole boil together and consume to half; take it off the fire and let it cool; then beat up a coffee spoonfull of flour with the yolks of six eggs, keeping the whites apart, and mix it by little and little with your cream; strain your cream through a sieve, and set the vessel which contains it over the fire in some water: when the cream is set, beat up the whites of the eggs you have put apart to a froth, put in some fine sugar, and cover your cream with it in the form of a dome, and do it under a cover that will admit fire at the top; let the heat be moderate, and serve your cream of a fine colour.

Cream Bachique.

Put three gills of white wine, with the peel of two green lemons, some coriander seeds, a bit of
 R 2 cinnamon,

cinnamon, three ounces of sugar, into a stew-pan, and let it boil a full quarter of an hour; mix half a coffee spoonfull of flour with the yolks of six eggs, in another stew-pan, and by degrees stir in the wine you have boiled, when it is half cold; strain the whole through a sieve, and set it in some hot water over the fire till the cream be set: take it out, and set it in a cool place, till you are ready to serve it up.

Italian Cream.

Put three gills of milk into a stew-pan, and make it boil, then add the peel of a green lemon, some coriander seed, a bit of cinnamon, a little more than half a quartern of sugar, two or three grains of salt, and let it boil till half is consumed: let it cool, and have ready in another stew-pan a little flour, beat up with the yolks of six eggs: stir in your cream by little and little; strain it through a sieve, and dish it for table, putting the dish into some hot water over the fire, till the cream be set. Before you serve it up, colour it with a salamander.

Coffee Cream.

Boil three ounces of coffee with three gills of water, and when it has boiled up four or five times, let it settle and pour it off clear; put it into a stew-pan with a pint of milk, sweetened to your taste, and let it boil till there remains no more than sufficient for the size of your dish: beat up the yolks of five eggs with a little flour, and then add some cream; strain it through a sieve into your dish, which should be set in a stew-pan

in boiling water upon a slow fire, and let it remain till the cream is set: pass a salamander moderately hot over it, and serve it up hot.

Chocolate Cream.

Scrape two squares of chocolate and put them into a stew-pan, with half a quartern of sugar, a pint of milk, and a gill of cream; let it boil till a third is consumed, and when it is half cold beat up the yolks of six eggs with it, and strain the whole through a sieve. Set your cream in the same manner as the former, and serve it.

Fried Cream.

Put about three spoonfulls of flour, mixed by little and little with the yolks and whites of six eggs; into a stew-pan, with a little grated lemon-peel, some dried orange flowers shred fine, a pint of milk, a bit of sugar, and a little salt; boil it over a slow fire half an hour, stirring it the whole time, and, when it is very thick, spread it about the thickness of half a finger upon a floured dish, and throw some flour over it: when cold, cut it into any form you please, and fry it in a very hot pan; glaze it with sugar and a salamander.

Cream au Caramel.

Put a pint of milk and a gill of cream into a stew-pan, with a little bit of cinnamon, some coriander seed, and the peel of a green lemon, and let it boil a quarter of an hour: take it off the fire, and put into a frying-pan a quarter of a pound of sugar, with half a glass of water; let it boil over a stove till it is *au caramel*, that is to say,

of the colour of cinnamon burnt, and then take it off and add some cream; set it again on the fire till the sugar is well mixed, and then beat up the yolks of five eggs with a little flour, put the cream to them, strain it through a sieve, and do it over boiling water, as before.

Cream à la Franchipane.

Put two spoonfulls of flour into a stew-pan, with a bit of green lemon-peel grated, some dried orange-flowers shred fine, and a little salt; beat up the whites and yolks of five or six eggs, with a pint of milk and a bit of sugar; make it boil, and stir it over the fire half an hour: when cold, use it to make a franchipane pie or tartlets, for which nothing more is necessary than to put it upon a puff-paste, and, when it is cold, to glaze it with sugar: marrow pies are made in the same manner, with this difference, that the beef marrow is put, melted and strained through a sieve, into the cream before it is taken from the fire.

Cream à la Madeleine.

Beat up the whites and yolks of four eggs, with a little flour, green lemon-peel grated, a very little cinnamon pounded, some bitter-almond biscuits bruised, half a spoonfull of orange-flower water, a pint of cream, half a quartern of sugar, and a little salt: set your dish over a moderate fire, pour in the cream, and, when it is done, add a little sugar, and glaze it with a salamander.

Cream à la Duchesse.

Put a pint of milk, with a gill of cream, into a
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stew-pan, the peel of a green lemon, half a quarter of sugar, and let it boil till a third is consumed: strain the whole through a sieve, and then beat up the yolks of six eggs with a little flour, adding some bitter-almond biscuits, half a square of chocolate, and a few orange flowers dried, the whole shred fine: set it over the fire in hot water, in the same manner as coffee cream.

Rice Cream.

Take a quarter of a pound of rice, well picked and washed in three waters lukewarm; boil it with some good vegetable broth, and when it is done, and thick, bruise it with a spoon, and rub it through a strainer, adding some hot broth to make it pass the easier. Serve it about the thickness of clotted cream.

Tea, Tarragon, Celery, and Parsley Cream.

Put a gill of cream and a pint of good milk into a stew-pan, with near a quarter of a pound of sugar, and let it boil till a third is consumed; then, if it be for tea-cream, put in as much tea as is necessary, boiled, to make five cups; let it boil a moment, and strain it off.—To make tarragon-cream; take two branches of tarragon, let them boil in the cream, but not longer than is necessary to give it the flavour, and take it out quickly, lest it predominate too much: the cream being strained, beat up with it the yolks of five eggs, with a little flour, and set it in hot water like coffee cream (page 244): if you would serve it cold, put in neither eggs nor flour; but when it is strained, and the cream is lukewarm, only mix it

with runnet, or skin of gizzards of poultry cut small; strain it, and put it into a dish for table: set it over some hot embers, put a cover over it which will admit a few hot cinders, and let it remain till the cream be set: put it in a cool place till you are ready to serve it.

Snow Cream.

Boil a pint of milk and a pint of cream with a quarter of a pound of sugar, till half is consumed: when it is a little cold, set it with some runnet, or fowl gizzards, according to the former example: when it is cold, take a pint of thick cream, beat it with a whisk, and as the froth rises take it off with a skimmer, and put it upon a large sieve, with a dish under it; continue to beat the cream till you have enough of froth to cover your tufted cream in the form of a dome: serve it immediately.

Burnt Cream.

Put two spoonfulls of flour, mixed by little and little with the whites and yolks of four eggs, into a stew-pan, with half a spoonfull of orange-flower water, and a little green lemon-peel shred very fine: moisten them with a gill of milk, and put in a little salt, and two ounces of sugar; let it simmer half an hour over a slow fire, constantly stirring it; then put a bit of sugar, with half a glass of water, into your dish; set it upon a stove over a good fire, and let it boil till of the colour of cinnamon, and then pour in the cream: have ready a large knife to spread the sugar which remains on the rim of the dish upon the cream, taking care to do it quickly.

Cream

Cream Fritters.

Take a handfull of flour, and mix it with the whites and yolks of two eggs, and the yolks of six; four macarons bruised, some orange-flowers dried and crisped, a little preserved lemon-peel cut small, a gill of cream, a gill of milk, and a good lump of sugar: let the whole boil over a slow fire a quarter of an hour, that your cream may become thick, and let it cool upon a floured dish, shaking flour over it. When your paste is cold, cut it into small bits, roll them in your hands to make them round, and fry them of a good colour: when you serve them, powder them with fine sugar.

Blowed Fritters and little Cabbages.

Put a bit of butter, about the size of an egg, into a stew-pan, with a little green lemon-peel grated, a coffee spoonfull of orange-flower water, a quarter of a pound of sugar, a little salt, and a large gill of water; let the whole boil together a moment, and put in as much flour as is necessary to form a thick paste; stir it well over the fire with a wooden spoon till it sticks to the pan, then stir in two eggs; afterwards add two more, and continue to do so till the paste becomes soft, without being thin: then put it upon a dish, and spread it with a knife, about the thickness of a finger: make some fat moderately hot in your frying-pan, dip the handle of a spoon into it, and then take upon the end a bit of the paste, about the size of a walnut; drop it into the frying-pan, toward the rim, and continue to do so till you have used all
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your paste; fry it over a slow fire, taking care to stir it constantly, and when the fritters are well raised, and of a good colour, serve them hot; after having powdered them with fine sugar: if your fritters be well made they will be light and hollow within. You may also dress them otherwise:—to fry them, put the paste in little heaps one near the other, about the size of a walnut; upon a sheet of white paper, turn them into the fat moderately hot, and, when your fritters no longer stick to it, take away the paper, and fry them as before. It is with this paste that the *little cabbages* are made; the only difference is, to put more butter into the paste, and to do them in an oven.

Fritters de Brioche.

Take some little cakes, cut them in half, take out the middle, and supply the place with a made cream, or sweet-meats; put the two halves together; in such a manner that the cakes may appear whole; dip them in a paste made with flour, a little oil, and some salt, mixed with white wine; fry them of a good colour, and glaze them with sugar and a salamander.

Apple and Peach Fritters.

Pare some apples, cut them in quarters, and take out the core: let them steep two or three hours in brandy, with some sugar, the peel of a green lemon, and orange-flower water; when they have taken the flavour, leave them to drain, and afterwards put them into a linen cloth, with some flour, turning them well in it, that they may take the flour; fry them of a good colour,
and

and glaze them with sugar and a salamander.—
 Peach fritters are made in the same manner.—
 Apple fritters may also be made in paste; but then
 scoop out the core, pare the apples, and cut them
 into slices, about the thickness of a crown-piece;
 steep them as the former, then dip them in a paste
 made like that of the fritters de brioche; fry them,
 and glaze them with sugar.

Orange Fritters.

Take five or six Portugal oranges, pare off the
 surfaces of rind, and cut them into quarters; take
 out the seeds, and boil the oranges with a little
 sugar: make a paste with some white wine, flour,
 a spoonfull of sweet oil, and a little salt; mix it
 neither too thick nor too thin, it should rope in
 pouring from the spoon; dip the quarters of your
 orange into this paste, and fry them in some kind
 of fat till they are of a good colour: serve them
 glazed with fine sugar and a salamander.

To make Fritters with Blanc-Manger.

Put a quarter of ground rice into a stew-pan, mixed
 with two eggs and a pint of milk, and two ounces
 of sugar: let it boil upon the fire like broth, con-
 stantly stirring it during two hours; when well
 thickened, take it off the fire, and put in a little
 green lemon-peel grated, some orange-flowers dried
 and shred small, and a little salt: the whole being
 mingled, spread the cream upon a floured dish,
 shake some flour also over it, and when cold cut
 it into little bits, and make them up, with your
 hands floured, into middling-sized balls; fry them
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in boiling fat, and, when they are black, take them out quickly to roll them in powdered sugar.

Wafer Fritters.

Have ready two dozen of large wafers, take one, over which you have put a little cream de franchi-pane, or sweet-meats; wet the edges with water, and put upon it another wafer, pinch it all round to keep them together, and when they are all done, dip them into a paste made with flour, white wine, a spoonfull of oil, and some salt; fry and glaze them with some sugar and a salamander.

Fritters of Vine Leaves.

Steep some vine leaves an hour in a little brandy; then drain them, and put into them a little franchi-pane cream; wrap it well in the leaves, and then dip them in a paste, like the former fritters, and finish them in the same manner.

Strawberry Fritters.

Make a paste with some flour, a spoonfull of brandy, half a glass of white wine, the whites of two eggs beat, and green lemon-peel shred fine; mix it well, neither too thick nor too thin; it should rope in falling from the spoon: dip some large strawberries into it, fry them, and glaze them with a salamander.

Venetian Fritters.

Boil some rice with milk, when it is done and thick, stir into it two spoonfulls of flour, some fine sugar, the whites and yolks of three eggs, some
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dried orange-flowers, and green lemon-peel shred fine; some pippins cut into small dice, and some raisins of Corinth; form the whole into little heaps, and arrange them upon some paper: fry them, and strew powdered sugar over them.

Fritters Mignons.

Put two good spoonfulls of flour into a stew-pan, and mix it with the whites and yolks of two eggs, a little salt, two ounces of sugar, the peel of a green lemon grated, half a spoonfull of milk, and the same quantity of cream; stir it over a slow fire, and when it is done, and well thickened, spread it upon a floured dish; shake flour over it, and, when it is cold, cut it into bits with a paste cutter, as for petits pattys; dip each bit in a paste made with two spoonfulls of flour, a spoonfull of brandy, and a little salt, mixed with two eggs; fry your fritters, and serve them glazed with sugar and a salamander.

Batter Fritters.

Take half a pint of flour, a bit of butter about the size of an egg, some salt, and about half a glass of water, and knead it into paste; then beat it very thin, and cut it as for petits pattys; put upon each bit of paste a little franchipane cream, cover it with the paste, moisten the edges, and join them together well; fry your fritters of a fine yellow, and glaze them with sugar and a salamander.

Bread Fritters.

Boil a gill of milk till half is consumed, with a
little

little sugar, salt, half a spoonfull of orange-flower water, and a little green lemon-peel shred fine: have ready some crumb of bread, cut into the size of half-crowns, and much thicker; put it into the milk to soak a moment, and when it has imbibed the milk, drain, flour, and fry them; glaze them with sugar and a salamander.

Cream Fritters glazed.

Put a gill of milk and a gill of cream into a stew-pan, with a little salt, a little green lemon-peel shred fine, and let it boil till reduced to half; then add three large spoonfulls of flour, and stir it over the fire till the cream be well thickened: then put it upon a pye-board, beat it with a rolling pin till be as thin as a half-crown, and cut it into lozenges; fry them, and glaze with sugar and a hot salamander.

OF PASTRY.

Take a quarter of flour, a pound and a quarter of butter, and about an ounce of salt; mix them well together, cutting the butter into bits, and add water according to your judgment: knead your paste well, and let it rest two hours and a half before it is used, that it may have time to rise. Cover the bottom of your pie-dish with paste about the thickness of a crown-piece, and put over it any sort of meat or poultry you choose, seasoned with salt and pepper; lay your pieces of meat close, and fill up the vacancies with butter, covering the whole with thin slices of bacon, and the same paste you have put under: then beat up an egg, and with a feather or small brush glaze the outside of the crust: put the pie into an oven,

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letting it remain three or four hours, and when it is done, take off the upper crust to skim off the fat, and take out the bacon: then have ready a good sauce or ragout, put it into your pie, replace the crust, and serve it up.

A Mutton Pie à la Perigord.

Take a loin of mutton, cut it into chops, leaving only the bone that marks the chop; cover your dish, as before directed, with paste, and arrange the chops upon it: season them with salt and mixed spices, put truffles peeled between; cover them with slices of bacon, and spread over the whole butter about the thickness of half a crown. Complete your pie according to the general rules given above; and when baked add a good cullis, mixed with a glass of champaign, or white wine. Two hours will be required at least to bake a pie of this sort. If your pie be made without truffles, there need not be any wine in the cullis. A veal pie made of the brisket part of the breast is made in the same manner, excepting that the meat is first parboiled.

To make different Sorts of Game or Wild-Fowl into Pies.

A Rabbit Pie.

Cut up the rabbit, and break the bones a little with the cleaver.

A Hare Pie.

Bone the hare, and use only the meat: the bones may be made into a civit.

A Woodcock

A Woodcock Pie.

Quarter a couple of woodcocks, mince and put the entrails with bacon, minced also, at the bottom of your dish.

A Lark Pie.

Cut off the heads and feet of your larks, and make the entrails into a forcé-meat to put at the bottom of the dish, like the woodcocks.

After the above particular directions the following general rules will be sufficient for all sorts of pies made of game or wild fowl:—Put either into your pie-dish, with a bunch of sweet herbs, salt and beat spices; cover them with slices of bacon and some butter; put the crust over, and complete your pie according to the precedent, (page 254). When it is done, and the fat taken off, put in a good cullis, and when you serve it add the juice of two oranges: if, in the place of the cullis, a good ragout of veal sweetbreads and mushrooms is substituted, or a ragout of truffles cut in bits, your pie will be the better. When you serve it, squeeze in the juice of an orange.

A Force-meat Pie.

Take any sort of meat you choose, as a tender piece of beef, fillet of veal, leg of mutton, game, or poultry; and mince it with as much beef suet, parsley, scallions and mushrooms shred fine, and season it with salt and mingled spices; moistening it with two eggs and a gill of cream. When this force-meat is done, cover the bottom of your dish with paste and put in the force-meat, about the
thickness

thickness of an inch, and complete your pie as others. Set it in an oven two hours; and if it be of beef or mutton still longer: when it is done, cut the force-meat cross and cross, and having skimmed off the fat, put in a good cullis.

Fish Tourte.

Take any sort of fish you think proper, whether eel, pike; salmon or tench: having scaled and cut it into pieces, cover your dish with crust; and put over it the fish, with a bunch of sweet herbs; salt and beat spices, covering it with butter; then put on the upper crust of the pie; according to the precedent (page 254); an hour and a half will be sufficient to bake a fish tourte. When it is done, and the fat taken off, put in a good vegetable ragout, made thus: take a little flour and stir it over the fire with butter, till it is of a fine cinnamon colour; moisten it with a gill of white wine, some soup meager or warm water; and put in some mushrooms, a bunch of herbs and a little salt: let it boil half an hour; skim it, and then add the soft roes of carp parboiled, let them stew a quarter of an hour, and then put the ragout into your tourte. Any sort of vegetable ragout may be served in these tourtes; as of truffles, mushrooms, morels, or the heads of asparagus.

To make different Sorts of Timbales.

Make a paste thus: take a pound of flour, and mix it well with a little water, half a glass of oil of olives, a quarter of a pound of hogs-lard, the yolks of two eggs and a little salt: knead this paste that it may be very firm, take two thirds

thickness of a half-crown, and put it upon the bottom and round the sides, that it may take the form of the stew-pan: then put over it any ragout of fish or meat you please, provided it be well done, cold and thick. A ragout that has been served at table may be disguised in this manner: cover it with the paste that remains, beat of the same thickness, and put it into an oven: or bury the stew-pan in hot embers and cover it with a lid that will admit fire at the top; when it is done, turn it out gently upon a dish, topsy turvy; cut a bit of crust out of the middle, and pour into your timbale any sauce you think proper; replace the bit of crust and serve it up.

To make a raised Pie.

Take half a peck of flour, two pounds of butter and some salt; make a hole in the middle of the flour to admit the salt and butter, and pour upon the butter some water almost boiling; mix it, and then knead your paste as quickly as you are able; the firmer it is, the better it is made: let it rest two hours and then use it. To make your pie, take fillet of veal, leg of mutton, partridges, woodcocks, slices of hare, fowls, capons, or any other sort of meat you choose; the manner of seasoning and doing them is nearly the same in all those mentioned; if you use fillet of veal, they will be the better. Partridges, woodcocks, capons, and fowls, after being trussed and the bones a little bruised, are put a few minutes over the fire with some fat, and afterwards larded with fat bacon, mixed with salt, mingled spices, and parsley and scallions shred fine: mutton and veal is done the same;

same, except that it is not put over the fire with fat, as the former. Lay the pieces of meat upon your paste close to each other, and season them with salt and beat spices; cover the whole with slices of bacon, and spread butter over the top: when the pie is formed, put on the remaining paste, rolled thinner than that at the bottom; make a hole in the middle about the size of a finger, make a chimney of paste, in which put a card rolled, lest the hole should close in the baking; then glaze your paste with an egg, ornamenting it according to your fancy. Before you set your pie in the oven, put in at the chimney two spoonfulls of brandy, which will give it an agreeable flavour without being distinguished, on account of the variety of the ingredients. It will require at least four hours to bake it, but regulate the time by the size of the pie. When it is done, set it in a cool place, and stop up the hole with a bit of paste till you are ready to serve it up.

To make Puff Paste.

Take a quarter of flour, put it upon a pie-board with a little salt and water, knead it together and let it rest two hours: then take almost as much butter as you have paste, beat the paste with a rolling-pin, put the butter into the middle and beat it out, five times in the summer and six in the winter, from time to time throwing on lightly a little flour: this paste is proper to make all sorts of tarts, petits patties and puffs.

To make Petits Patties.

Take a little fillet of veal, and as much marrow

or beef suet; mince it well together and add parsley, scallions and mushrooms shred fine, two whole eggs, salt and pepper: dilute this forcemeat with a gill of cream, cover your patty-pans with some puff paste about the thickness of a crown piece, put in your force-meat and cover the patties with some of the same paste: when done, glaze them with an egg, and serve them up hot. To make your patties more delicate: while they are baking, take the white meat of some sort of poultry which has been roasted, and mince it very small; put about a pint of good broth, a small bunch of sweet herbs, and a little butter, into a stew-pan; let it boil till three parts are consumed; take out the bunch of herbs and put in the minced fowl, with a little salt, the yolks of three eggs, beat up with some cream; thicken it over the fire and afterwards add the juice of a lemon. When your petits patties are taken out of the oven, lift up the upper crust, take out the meat, and in the place of it put the minced fowl, a spoonfull to each patty; replace the crust and serve them as hot as you can.

To make different Sorts of CAKES.

A Cheefe Cake.

Take some very fat brie cheefe and knead it with a quarter and a half of flour, three quarters of a pound of butter, and very little salt; dilute your paste with five or six eggs, and when well kneaded, leave it an hour to rise; then form your cake and bake it.

An Almond Cake.

Take a quarter of flour upon a pie-board, and make a hole in the middle to receive a bit of butter of the size of an egg, four whole eggs, a little salt, a quarter of a pound of fine sugar, six ounces of sweet almonds pounded very fine: knead the whole and form it into a cake; bake it and glaze it with sugar and a hot salamander.

A Bacon Cake.

Cut three quarters of a pound of streaked bacon in very thin slices, put it into a stew-pan, over a slow fire half an hour: then put a quarter and a half of flour upon your pie-board, make a hole in the middle and put in the melted fat of the bacon, half a pound of bacon, a little salt, and water to moisten it: knead the paste, and let it rest an hour that it may have time to rise; then put the slices of bacon into it, at small distances from each other; form it into a cake and bake it. This cake will require a full hour to bake it.

To make Lozenge Cakes.

Make a puff paste, according to the directions (page 239): beat it with the rolling-pin to the thickness of half a finger, cut it into lozenges the size of two fingers, and gild over the cakes, when made, with the yolk of an egg: let them remain a full quarter of an hour in an oven, and glaze them with sugar and a salamander,

Savoy Cake.

Take the weight of fourteen eggs in fine sugar,
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and of seven in flour; then take the fourteen yolks of the eggs, a little grated green lemon-peel, and some orange flowers dried and rubbed fine; add them to the sugar and beat them together half an hour: beat the white of the eggs, mingle them with the flour and mix all together. Have ready a cake-ring, butter it well, put in your biscuit, and set it in an oven moderately hot a full hour and a half; and when your biscuit is done, turn it out gently upon a dish; if it be of a fine golden colour, serve it simply; but if it be too much coloured, ice it with very fine sugar, the white of an egg, and the juice of a lemon, beat together: take care not to serve your cake till the ice you have put over it be dry,

To make a Cake à la Creme.

Put a pound of flour upon your pie-board, make a hole in the middle, and put in a gill of clotted-cream and a little salt; knead the paste lightly, let it rest half an hour, and then put in a good half pound of butter; beat it out five times like puff paste, and form it into several little cakes; gild them with the yolk of an egg, and bake them in an oven. Regulate the proportion by this rule, to make any quantity of takes you please.

To make a Cake à la Duchesse.

Knead half a pound of flour with a gill of water, half a pound of butter, half a spoonfull of orange-flower water, some green lemon-peel shred very fine, four eggs and a little salt; let the paste rest

two

two hours, and then beat it with the rolling-pin and form a cake. When baked, put a white ice over it, made with half the white of an egg, beat with powdered sugar and some drops of lemon juice. Put the cake into the oven a moment, to dry the ice.

To make a Cake à la Royale.

Put a little green lemon-peel, shred fine, into a stew-pan; two ounces of sugar, a little salt, a bit of butter half the size of an egg, and a glass of water, with four or five spoonfulls of flour: stir it over the fire till the paste becomes thick, and begins to stick to the stew-pan; then take it off the fire and put in an egg, stirring it in the paste, till it be well mixed; then add another, and continue to add one egg at a time, till the paste softens without becoming liquid; then put in some crisped orange flowers and two bitter almond biscuits, the whole shred fine: make the paste into little cakes, about half the circumference of an egg; put them upon buttered paper, gild them over with the yolk of an egg beat, and put them for half an hour in an oven moderately hot.

To make a Cake de Brioche.

Put a quarter of flour upon a pie-board, and knead it with a little hot water, and a little more than half an ounce of yeast; wrap the paste in a linen cloth and set it a quarter of an hour in a warm place, or, if it be in winter, an hour, that it may have time to rise: then take a peck of flour and knead in the paste you have leavened; a pound and a half of butter, ten eggs, half a

glafs of water and near an ounce of falt; shake flour over it, and wrap it, in a napkin nine or ten hours, that it may rife: make this pafte into cakes of any fize you pleafe, gild them over with the yolk of an egg and bake them: If your cakes are fmall, half an hour will be fufficient to do them; if large, they will take an hour.

To make a Meat Cake.

The fort of meat you ufe, gives name to your cake, as a hare cake, a rabbit cake, a beef cake, &c.

They are all made in the fame manner, with this difference, that the game fhould be mixed with the fame quantity of butchers meat. To make a mutton cake: take all the meat, having fkin- ned it, of a leg of mutton, mince it with a little beef fuet, and mix it with a pound of bacon cut into dice, the yolks of fix eggs, falt and ground fices, half a glafs of brandy, champignons, a few fhLOTS, parfley and fcallions, the whole fhred fine: put fome thin flices of bacon into a fteu- pan, and your force-meat upon them, well mixed and feafoned; let it fteu at leaft three hours; when done and cool, turn it out upon a difh; let the flices of bacon which are round it remain, fceape them lightly with a knife, and ferve your mutton cake upon a difh and napkin.

To make a Rice Cake.

Put into a fmall pot a little more than a quar- ter of a pound of rice well wafhed: let it fwel over the fire with a glafs of water, and then with fome good milk, till it be well done and thickened;

thickened; let it cool, and make a paste with a quarter of flour, some salt, four eggs, half a pound of butter, and the rice; mingle the whole together and form it into a cake; gild it over with the yolk of an egg, and put it into an oven for half an hour. Take care to butter the paper you put over the cake.

Sweetmeat Cakes.

Take some puff paste, form it into two cakes about the thickness of two crowns each, and of an equal size: upon one put sweetmeats, leaving about a finger's breadth at the edge which must be wetted with water; cover it with the other cake and join them well together: after having shaped your cake gild it over with the yolk of an egg, and bake it: when it is done, and taken out of the oven, pass a little brush dipt in butter over them, and scatter some sugared carraway seeds of different colours over them: or, in the place of carraway seeds, substitute powdered loaf sugar, and glaze it with a salamander.

To make little Cakes de Marly.

Make some puff paste according to the directions (page 259); cut it into the form of a lozenge, and gild the upper part with the yolk of an egg beat: scatter over it a powder made with macaroons and crisped orange-flowers, and upon it arrange some bits of preserved lemon-peel; bake it in an oven moderately hot.

To make Dariolles.

Put a little more than half a quarter of flour
upon

upon a pie-board, with a quarter of a pound of butter, a little salt and a glass of water: knead the whole together so as to make a firm paste, and then beat it with the rolling-pin to the thickness of half a finger: cut it into bits, and make them into moulds with an edge raised about an inch deep: put them into an oven moderately hot; and half a quarter of an hour after, put into each a gill of cream mixed with two spoonfulls of flour, very little salt and an ounce of sugar; when they are done, strew sugar over them.

To make Cannelons.

Knead half a pound of flour with as much fine sugar, a little water, half a quarter of a pound of hot butter, and some green lemon-peel shred fine; beat the paste very thin with the rolling-pin, and put it round reeds of an equal size, and fry it; then take out the reeds, and supply their place with sweetmeats or a good cream; strew some powdered sugar round your cannelons, glaze them with a salamander, and serve them up, supporting them upright in the dish with boiled sugar.

To make Tartlets.

Make a puff paste according to the directions; (page 259); beat it to the thickness of a half-crown, cut it and put it upon your patty-pans, and over it a small spoonfull of franchipane cream, made as directed (page 246), or any sort of sweetmeats you choose, provided they be not wet: cover them with a band of paste and a border of
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the same. Put them half an hour in the oven, and glaze them with sugar and a salamander.

To make Biscuit Timbales.

Take six eggs and weigh with them as much fine sugar and the weight of three eggs in flour, which will be sufficient to make six timbales, each the size of a good glass. To make them, observe the same rules as for the Savoy cake (page 261), with this difference, that half an hour in a cool oven will be sufficient to bake your timbales.

To make Croquantes.

Take half a quarter of flour, half a quarter of a pound of powdered sugar, the white of an egg, half a glass of orange-flower water, and a little salt; knead the whole together to make a firm paste; beat it very thin, and cut it to put upon your patty-pans. Put them in a very cool oven for a quarter of an hour, take them out, and when cold lift them gently, and fill your patty-pans with gooseberry jam, or any other preserve.

Feuillantines.

Make a puff paste, according to the directions (page 259), beat out an under crust the size for a tourte, and of the thickness of a half-crown; put it upon a tourte-pan, and over it some franche-pane cream; cover it with a light upper crust, close it well, and gild it over with the yolk of an egg; then bake it.

The small feuillantines are made a little larger than tartlets, and in the same manner.

To make a Genoife.

Make a ſhort cruſt, like that in page 285, beat it to the thickneſs of a half crown, and cut it with a paſte-cutter of the ſame ſize; put upon each bit, a coffee-ſpoon full of franchipane cream, moiſten the edges, and cover it with another paſte like the under; cloſe it well together, fry it of a good colour, drain it, and glaze the top with ſugar and a hot ſalamander.

To make Soft Cake.

Put three glaſſes of water into a ſtew-pan, with ſome ſalt, and a bit of butter half the ſize of an egg; when it has boiled, take it off the fire and put in half a quarter of flour; ſet it again upon the fire, and ſtir it till the paſte thickens and begins to ſtick to the ſtew-pan: then put it into another ſtew-pan, and ſtir in ſome eggs, one at a time, till the paſte becomes ſoft without being liquid. Have ready a ſtew-pan of the ſize you would make your cake, butter it within, put in your paſte and ſet it in an oven an hour and a half; then take it out, cut it through the middle, liſt up the top, and take out all the paſte which is not done; rub the inſide with hot butter, and ſhake over ſome powdered ſugar, and the peel of a lemon grated; put the upper part of the cake upon the under, rub the outſide with butter and powdered ſugar, and glaze it with a hot ſalamander.

To make Cheeſe Cakes.

Put a gill of water into a ſtew-pan, with half a
quarter

quarter of a pound of butter and a little salt; when the water boils, put in two spoonfulls of flour, diluting it till your paste be firm: take it off the fire, and beat in as many eggs as the paste will imbibe without being liquid; then put in some white cheese-curd, well drained and made light, and mix it with your paste; then take some patty-pans, and put into them a paste, the same as that for pettits patties, beat very thin, and put over in such a manner as that it may hang over at the four corners. Then put on your cheese paste about the size of a small egg, and cover it with the four corners of the paste, gild it over with the yolk of an egg, and bake them in a cool oven: when they are done, and of a fine colour, serve them hot.

To make Meringues.

Take the white of eggs in quantity according to the dish you would make, (five are sufficient to make a small one); beat them to a froth, and when they are well raised, add the peel of a green lemon grated, and some powdered sugar; beat the eggs a little again and mingle the sugar and the lemon peel; then put your meringues, in little heaps about the size of half an egg, upon a sheet of white paper and put them under a cover which will admit a few hot coals at the top. When they are done, and of a fine colour, remove them from the paper, to take out the paste which is not done within, and to supply its place with sweetmeats; join your meringues well again together, and serve them as dry as you can.

To make Tarts with Jelly.

As jelly if put into an oven would melt, to avoid this inconvenience, put your paste at the bottom and round your tart-dish, as for other tarts, and bake it: when it is baked, put some fine sugar upon the edge and glaze it with a salamander; and when cold, fill it with any sort of fruit-jam you chroose.

To make different Sorts of RAGOUTS, SAUCES,
and ROASTS.

To make a Ragout of Truffles.

Peel some middling-sized truffles and cut them into slices; put them into a stew-pan, with a little bit of good butter, a bunch of parsley, scallions, half a clove of garlic and two cloves; turn them a few times over the fire and shake in a little flour; moisten the whole with a glass of broth and as much white wine, and do it over a slow fire half an hour; take the fat off, and add a little cullis, salt and whole pepper.

To make a Ragout of Champignons, Mushrooms and Morels.

Put some champignons into a stew-pan, with a bit of butter, and a bunch of parsley and scallions; turn them a few times over the fire, shake in some flour, and moisten them with a glass of broth, half a glass of white wine, and as much gravy; let them boil a full hour; take the fat off, and add a little cullis; if you have none, add a little
more

more flour when you put it over the fire ; season it with salt and whole pepper. A ragout of mushrooms and morels is made in the same manner ; but they should be washed in several waters.

To ragout Onions, Cucumbers, Gerkins and Spanish Chardons.

The manner of doing them may be found by referring to pages 214, &c.

To make a Ragout of Crawfish.

Parboil them, and pull off the tails, which put into a stew-pan, with half a glass of white wine, as much good broth, and a glass of good cullis ; boil them a quarter of an hour and serve them as you please ; if with a cullis of crawfish, let them boil with a little broth and white wine, and when the liquor is consumed, put them into a cullis of crawfish, made according to the directions (page 204).

To make a Ragout of Pistachio Nuts.

Take half a handfull of Pistachio nuts, blanch them in boiling water, and as you do them throw them into cool water ; then let them drain and put them into a sauce made with a good cullis.

To make a Ragout of Livers.

Take the gall off the livers, boil them an instant in water, and put them into a stew-pan, with two spoonfulls of a cullis-ragout, half a glass of white wine, as much good broth, a bunch of parsley and scallions, half a clove of garlic, salt and whole pepper ; let them boil half an hour, take the fat
off

off, and serve your ragout alone, or with any sort of meat you choose.

To make a Ragout of Oysters, Celery or Endive:

See pages 193, 215, &c.

To make a Ragout of Cabbage.

Boil the half of a middling-sized cabbage half an hour and shift it into cool water; squeeze it well and take out the core; then cut your cabbage a little and put it into a stew-pan, with a bit of good butter; turn it a few times over the fire and shake in some flour; moisten it with gravy till you have put in sufficient to give a colour to your ragout; let it boil over a slow fire till the cabbage is done and reduced to a thick sauce; season it with salt, whole pepper and a little grated nutmeg; and serve it under any meat you think proper.

To make a Ragout of Force-meat.

Put some sorrel into a stew-pan, with lettuce, chervil, parsley, scallions and purslain, the whole well washed, squeezed and chopped fine, and a bit of good butter: shake it over a good fire till the water is all consumed; put in a little flour, moisten it with some gravy and cullis and add salt and whole pepper; if you make it without meat, moisten it with vegetable broth. Let it boil till the herbs are well done, and the sauce is wholly consumed; then add the yolks of two eggs beat up with cream or milk, and thicken it over the fire.

To make a Ragout of the soft Roes of Carp.

Parboil the soft roes of two carp, and put them into a stew-pan, with two spoonfulls of cullis, half a glass of white wine, as much broth, a bunch of parsley and scallions, and half a clove of garlic; let them boil a quarter of an hour and season them with salt and whole pepper. To do them *en maigre*: put two onions sliced, a root, a parsnip cut, a bunch of parsley and scallions, and a little garlic, into a stew-pan, with two cloves, half a laurel-leaf, thyme, basil and a bit of butter; turn them a few times over the fire, shake in a little flour, and moisten the whole with a glass of white wine and the same quantity of vegetable broth; let it boil till half is consumed; strain off the sauce, and put in the carp roes to boil a quarter of an hour; then add the yolks of three eggs, beat with some cream or milk, seasoned with pepper and salt, and thickened upon the fire.

To ragout Lettuces.

See page 215.

To make a mixed Ragout:

Put some mushrooms, cut in four, into a stew-pan, with some fine livers, two or three artichoke bottoms, parboiled and cut in bits, a bunch of parsley, scallions, half a clove of garlic, and a little butter; turn it a few times over the fire; shake in a little flour, and moisten the whole with half a glass of white wine, a little cullis, and some broth; let it boil half an hour, take off the fat, and season it with salt and whole pepper: if

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you have any eggs without the shell, boil them an instant in water, take off the skin, and put them into the ragout, to boil up: if you have none and wish to imitate them, see the directions in the article of the leg of mutton à la royal (page 32). To make this ragout white, do not put in any cullis, and, before you serve it up, add the yolks of three eggs beat up with cream.

To make a Ragout of Muscles.

To dress them without meat (see page 192): with meat, put some champignons, a bunch of parsley and scallions, and a clove of garlic, into a stew-pan, with two cloves, a little butter, an onion sliced, and any root you please; turn them over the fire till they be well coloured; shake in a little flour, and moisten them with a glass of white wine, the liquor of the muscles, and some gravy: let them boil half an hour, take off the fat and add a little cullis; if you have not any, put in a little more flour and gravy: reduce it to the consistence of a sauce, strain it through a sieve, and put in the muscles, after having opened them over the fire and taken them out of the shells; add a little pepper, and if the liquor of the muscles has not too much relished the sauce, a little salt.

To make a Ragout of Olives.

Take a gill of olives, cut the stone carefully out of each, keeping the flesh entire, and, as you do them, throw each olive into water: drain them well, and put them into a good sauce made of veal cullis, and agreeably seasoned.

To

To make a Ragout de Salpicon.

Put a veal sweetbread, parboiled, into a stew-pan, with the bottoms of two artichokes parboiled also, and some mushrooms, the whole cut into dice; a bunch of parsley and scallions, a clove of garlic, half a laurel-leaf, a clove, a little basil, and a bit of butter: turn it a few times over the fire and shake in a little flour; moisten the whole with some gravy, white wine and a little broth, adding salt and whole pepper, and let it boil and consume to a thick sauce: before you serve your ragout take off the fat.

To make a Ragout of Chesnuts.

Take the first skin off half a hundred of large chesnuts; put them into a frying-pan pierced with holes, and stir them over the fire till you can take off the second skin; then put them into a stew-pan with a glass of white wine, two spoonfulls of cullis, a little broth and some salt; let them boil and reduce to a thick sauce. Take care that they be done whole.

To serve Ham upon Toasts.

Cut six or seven pieces of bread about the size of two fingers and fry them in butter till they are of a good colour; cut as many slices of ham of the same size, and take out the salt by laying them an hour in water, if your ham is not newly cured: then put them into a stew-pan over a slow fire an hour, and when they are done take them out and stir into the stew-pan a little flour; when of a good colour moisten it with some broth, with-

out salt, and a dash of vinegar; then skim off the fat and strain the sauce through a sieve: dish the ham upon the fried bread and pour the sauce over, with a few corns of whole pepper.

To serve Bacon upon Toast.

Cut some slices of bread the size of two fingers each, and put over it a sufficient quantity of streaked bacon cut in small dice, and dipt into an egg, shred parsley, scallions, a shallot and pepper; fry it over a slow fire, and serve it up.

To serve Bacon with a Toast, another Way.

Take a small light loaf that weighs about a pound, oval and stale; cut each end, and lard all the middle with streaked bacon; then take a sharp knife, cut the loaf in slices about the thickness of two crowns, dip them into an egg, and fry them in some fat, not too hot, till they are of a good colour: serve them with a clear sauce, a dash of vinegar, and some pepper.

To serve Toasts with Franchipane.

Cut some crumb of bread into toasts rather large, turn them over the fire in butter till they are of a fine colour, and cover them the thickness of a finger with franchipane cream. (To make it, see page 246). Put the whites of some eggs, beat up with fine sugar upon the cream, and set them in a very cool oven, or under a cover that will admit of fire at the top, till they are of a good colour.

To serve Anchovies with Toasts.

Turn some crumb of bread over the fire in some butter, and arrange upon it half a dozen of anchovies well washed and opened; seasoning your toasts with oil and pepper,

To serve Veal Kidneys upon Toasts.

Cut some crumb of bread like the former, and put over it a force-meat of veal kidneys roasted, minced with as much of its fat, parsley, scallions, a shallot shred fine, pepper and salt, and mixed with the yolks and whites of four eggs beat: put this force-meat upon the toasts, draw a knife dipt in an egg beat over it, cover it with grated bread, and do it upon a baking-dish with a fire under and over; serve it with a clear sauce,

To serve Spinach upon Toasts,

Have ready a well-flavoured ragout of spinach made very thick; put in the yolks of two crude eggs, and arrange the spinach upon toasts like the former: draw over it a knife dipt in an egg beat, grate bread over, and fry them, and serve your toasts and spinach without sauce.

To serve Cucumbers upon Toasts.

Make a ragout of cucumbers according to the directions (page 222); when it is finished and well thickened, put in the yolks of three eggs, dress them upon the crumb of bread, and finish them like the spinach upon toasts.

To serve a Toast with different Sorts of Meat.

Take any sort of meat that has been served at table, cut it into little dice, and make of it a ragout well thickened; when it is cold put in the yolks of two crude eggs: dress your meat upon some crumb of bread, and draw a knife dipt in an egg beat over it; grate bread upon it, fry it of a good colour, and serve it with a clear sauce.

To serve Toast à la Minime.

Cut some bread the size of two fingers, and a little longer, and the thickness of two crowns: turn it over the fire in some oil till it is of a fine colour, and put it into a dish, arranging some slips of anchovy over it: put into the oil, in which the bread was coloured, some shalots, parsley, scallions and a little garlic, all shred fine, half a laurel-leaf, thyme, basil in powder, some whole pepper, and a little vinegar; let it boil a moment and dress it upon the toasts; serve them cold.

OF SAUCES.

To make Sauce à la Ravigotte.

Put a glass of excellent broth into a stew-pan, half a coffee spoonfull of vinegar, salt, whole pepper, and a bit of butter about the size of a walnut, mixed with flour; some tarragon, civit, chervil, pimpernel, and garden cressies: boil these herbs in water, squeeze and cut them very small; put them into the sauce and thicken it over the fire, to serve with any thing you please: if the salad
herbs

herbs be put into the sauce without being par-boiled, half the quantity will be sufficient.

Sauce à l'Espagnole.

Put a cullis in a stew-pan, with a good glass of white wine, the same quantity of broth, a bunch of parsley and scallions, two cloves of garlic, half a laurel-leaf, some coriander seed, two spoonfulls of oil, an onion sliced, any sort of root you choose to give it a flavour, and the half of a parsnip; let it boil nearly two hours over a very slow fire, take the fat off and strain the sauce, season it with salt and pepper, and serve it with any thing you please.

Sauce à la Sultane.

Put a pint of broth into a stew-pan, with a glass of white wine, two slices of peeled lemons, two cloves, a clove of garlic, half a laurel-leaf, parsley, scallions, onion, and the flavour of any root you please: boil it an hour and a half over a slow fire, and reduce it to the consistence of a sauce; strain it through a sieve, and then add salt, large pepper, the yolk of an egg boiled hard and chopped, and a little boiled parsley shred fine.

Sauce à l'Allemande.

Put a little cullis, with as much broth, into a stew-pan, with a little parsley par-boiled and chopped, the livers of two roasted or boiled fowls, an anchovy and some capers, the whole shred very fine; a bit of butter about half the size of an egg, salt and whole pepper: thicken it over the fire, and use it for what you think proper.

Sauce à l'Angloise.

Mince the yolks of two eggs boiled hard, put half into a stew-pan, with an anchovy and some capers chopped, a glass of good broth, a little salt and whole pepper, and a bit of butter, half the size of an egg, rolled in flour: thicken it upon the fire, serve it over any thing you please, and strew the remainder of the egg upon the meat.

White Sauce with Capers and Anchovies.

Put a bit of butter about the size of an egg, rolled in flour, into a stew-pan; dilute it with a glass of broth, an anchovy cut fine, capers and scallions whole, salt and whole pepper: thicken it over the fire, and, before you serve it, take out the scallions.

Sauce Bourgeoise.

Boil a glass of wine over a slow fire half an hour, with the same quantity of gravy, a little grated bread, a bit of butter the size of a walnut, two shallots, parsley, salt and whole pepper; when you serve it add a dash of verjuice.

Sauce à la Carp.

Put a little bacon, with some slices of veal, at the bottom of a stew-pan, with three or four pieces of carp, an onion, two shallots and the flavour of any root you please: let it remain over a very slow fire half an hour, and, when it begins to stick to the stew-pan, moisten it with a glass of white wine, two good spoonfulls of cullis, and the
same

same quantity of broth; let it boil and consume over a slow fire to the consistence of a sauce, skim it, strain it through a sieve, and season it with salt and whole pepper.

Sauce Italienne.

Put two spoonfulls of sweet oil into a stew-pan, some mushrooms cut small, a bunch of parsley, scallions, and the half of a laurel-leaf, two cloves, and a clove of garlic; turn the whole a few times over the fire and shake in a little flour: moisten it with a glass of white wine, as much good broth, adding salt and whole pepper; let it boil half an hour, skim away the fat, take out the bunch of herbs and serve it. You may, if you please, make use of vegetable broth, and, in the place of cullis, put in a little more flour and two spoonfulls of onion juice.

To make Egg Sauce.

Put a glass of good broth into a stew-pan, with a dash of vinegar, salt, large pepper, the yolks of three eggs boiled hard and minced, and a bit of butter half the size of an egg mixed with flour; thicken the sauce over the fire, and serve it as you think proper.

Sauce Piquante.

Put a bit of butter, with two whole onions sliced, into a stew-pan, a carrot, a parsnip, a little thyme, laurel, basil, two cloves, two shalots, a clove of garlic, parsley and scallions; turn the whole over the fire till it be well coloured, then shake in some flour, and moisten it with some
broth

broth and a spoonfull of vinegar; let it boil over a slow fire, and skim and strain it through a sieve; season it with salt and pepper, and serve it with all dishes that require to be heightened.

Sauce Piquante another Way.

Simmer a gill of wine with as much broth, and when it is consumed to half, put in a shalot, a little garlic, and some salad herbs shred very fine: let it boil, and then add a bit of butter the size of a walnut mixed with flour, salt and whole pepper, thickening the whole over the fire.

A Sauce Piquante to serve cold.

Shred some salad herbs very fine, with half a clove of garlic and two shalots; dilute the whole with a little mustard, sweet oil, a dash of vinegar, adding salt and large pepper.

A Sauce to serve with Lamb.

Take a bit of butter, the size of two walnuts, and mix it with shred parsley, scallions and shalots, and a little crumb of bread grated very fine: put the whole into a stew-pan, with a glass of good broth and as much white wine, and let it boil up a few times. Season it with pepper and salt, and, when you use it, add a dash of verjuice.

Sauce à la Reine.

Put a bit of butter, with some mushrooms, an onion, a carrot, a parsnip, half a clove of garlic, parsley and scallions, into a stew-pan; turn it a few times over the fire and shake in a little flour; moisten it with a large glass of broth, and the
same

same quantity of white wine ; let it boil an hour, skim it, and strain it through a sieve : then boil a gill of milk with a bit of crumb of bread half the size of an egg, and when the bread has sucked up all the milk, squeeze it through a sieve with a spoon, and put it into your sauce, with salt and large pepper.

Provincial Sauce.

Chop some parsley, scallions, a clove of garlic, and mushrooms ; put the whole into a stew-pan, with a little oil ; turn it a few times over the fire ; moisten it with a gill of white wine, a little broth, adding salt and large pepper, and reduce it to the consistence of a sauce : take off the fat before you serve it.

A Sauce with Orange Juice.

Put half a glass of good broth, with the same quantity of gravy, the zest of a Seville orange, and a bit of butter half the size of an egg, rolled in flour, into a stew-pan with pepper and salt ; thicken it over the fire, and then squeeze in the juice of a sharp orange.

Caper and Anchovy Sauce.

Put a bit of butter into a stew-pan, with a little flour, an anchovy cut small, salt, large pepper, whole capers, and two whole scallions ; moisten them by little and little with gravy, till you have put in enough to give a high colour to your sauce ; thicken it over the fire, but, if it be too thick, add a little broth : take out the scallions before you use it,

Sauce à la Rocamboles.

Put half a glass of white wine, as much broth, and two or three spoonfulls of cullis, into a stew-pan, with pepper and salt; let it boil a quarter of an hour, and, before you serve it, put in five or six rocamboles (a sort of garlic).

Sauce à la Remoulade.

Put into a stew-pan a shalot, parsley, scallions, a little garlic, an anchovy, and some capers, the whole shred very fine; dilute it with a little mustard, oil and vinegar.

Pepper Sauce.

Put a bit of butter the size of an egg into a stew-pan, with two or three onions sliced, carrots and turnips cut in slices, a clove of garlic, two shalots, two cloves, a laurel-leaf, thyme and basil; keep turning them over the fire till they begin to be coloured; then shake in some flour, and moisten the whole with a glass of red wine, a glass of water, and a spoonfull of vinegar; let it boil half an hour, strain it, and skim off the fat; add salt and large pepper, and serve it with all dishes that require a high flavour.

A Sauce for Mutton.

Mince some shalot, and mix with it a very little bruised garlic, put them into a stew-pan, add a spoonfull of broth, and then two spoonfulls of cullis, pepper and salt; let the whole boil up, strain it through a sieve, and, before you serve it, put it again upon the fire to warm.

To make a mixed Sauce.

Take parsley, scallions, mushrooms, and a little garlic, the whole shred fine; turn it a few times over the fire with butter, shake in a little flour, and moisten it with good broth: when your sauce is done, and consumed to half, add two pickled girkins cut small, and the yolks of three eggs beat up with some broth; season it, thicken it over the fire, and serve it with any thing you think proper.

Sauce Appetissante.

Take all kinds of salad herbs, chervil, pimpernel, &c. of each according to its strength; being picked and washed, put them into a sauce-pan, with three shalots; let them boil a moment, and throw them into cold water: having squeezed them, pound them very fine in a mortar, and put them into a stew-pan, with one spoonfull of broth and two of cullis; mix the whole together, and strain it into another stew-pan; then put in some salt, whole pepper, a little butter, and a spoonfull of mustard, and thicken it over the fire, taking care that it does not boil.

A white Sauce.

Put some good meat, or, if you would make your sauce *en maigre*, vegetable broth into a stew-pan, with a good piece of crumb of bread, a bunch of parsley, scallions, garlic, shalots, thyme, laurel and basil, a clove, a little grated nutmeg, some whole mushrooms, a glass of white wine, salt and pepper: let the whole boil till half is consumed, strain it through a coarse sieve to draw
from

from it a small cullis, and when you are ready to use it, put in the yolks of three eggs, beat up with some cream, and thicken it over the fire, taking care that the eggs do not curdle.—This sauce may be used with all sorts of meat or fish that is done white.

Verjuice Sauce.

Put two spoonfulls of verjuice into a stew-pan, with as much cullis, salt, pepper, and some shalot shred very fine: this sauce should be clear: heat it, and use it to serve over all boiled fish or meats.

Sauce Provençale.

Put two spoonfulls of fine oil into a stew-pan, with some shalot and mushrooms cut small, and two cloves of garlic whole; turn it a few times over the fire; shake in a little flour, and then moisten it with some broth and a glass of white wine, salt, whole pepper, and a bunch of parsley and scallions; boil this sauce over a slow fire half an hour, take off the fat, and leave no more oil than is necessary to make it pearly and light; take out the two cloves of garlic and the bunch of herbs, and serve it with what you think proper.

Sauce Robert Bourgeoise.

Stir a little flour over the fire in a stew-pan till it is of a fine cinnamon colour, then put in three large onions shred very fine, and a sufficiency of butter to do the onions; moisten it with some broth, take the fat off, and let the sauce boil half an hour; when you are ready to serve it, add salt,
large

large pepper, a dash of vinegar, and some mustard: This sauce is good to serve with turkey and fresh pork.

Sauce à la Creme.

Put a little butter into a stew-pan, with parsley, scallions and shalots, the whole shred fine, and a clove of garlic entire; turn it a few times over the fire, shake in some flour, and moisten it with cream or milk: boil it a quarter of an hour, strain off the sauce, and, when you are ready to use it, put in a little good butter, with some parsley parboiled and chopt very fine, salt and whole pepper, thickening it over the fire. This sauce may be used with all kinds of side-dishes that are done white.

Sauce Piquante à la Marquise.

Put as much bread, rasped very fine, as you can take in your fingers at twice into a stew-pan, with a bit of butter the size of a half-crown, full a kitchen spoonfull of sweet oil, a shalot cut small, salt and large pepper, with a sufficient quantity of verjuice to lighten the sauce, and stir it over the fire till it thickens.—This sauce may be served with all sorts of meat that requires a sharp relishing sauce.

Sauce au Petit-Maitre, for all sorts of Poultry and Game.

Put a glass of white wine into a stew-pan, with half a lemon cut in slices, a little bread rasped very fine, two spoonfulls of good oil, a bunch of parsley and scallions, two cloves of garlic, a little tar-

ragon, two cloves, a little good broth, salt and large pepper; let the whole boil together over a slow fire a quarter of an hour, then skim and strain it through a sieve.

Sauce au Civet.

Take the carcass of any sort of game that has been served at table, or those from which the flesh has been cut to make ragouts, &c.; break the bones a little, and boil them with broth or cullis, some shallots, a glass of white wine, a clove, and two leaves of basil; reduce it to the consistence of a sauce, strain it through a sieve, and serve it with any dish you please.

Sauce à l'Ivoire.

Take the sauce that remains at the bottom of the pot after you have stewed any thing à la braise, provided it be not too high flavoured, skim it, and strain it through a sieve; then put in a bit of butter about the size of a walnut, mixed with flour; thicken it over the fire, and add the juice of a lemon, or a dash of verjuice, if there be occasion for it.

Sauce à la Sainte Menehould.

Put a little cullis into a stew-pan, with a piece of butter rolled in flour, salt and large pepper, the yolks of two eggs, three or four shallots cut small, and thicken it over the fire. This sauce, which should be thick, is used with every dish that is done à la Sainte Menehould: it is spread over the meat or fish, which is afterwards covered with grated bread, and browned with a hot salamander.

Sauce

Sauce Bachique.

Take a spoonfull of sweet oil, a gill of good broth, and a pint of white vinegar, and boil them together till half is consumed; then put in some shallot, garden cresses, tarragon, chervil, parsley and scallions, all shred very fine, with some large pepper: let the whole boil up, and serve it. A little cullis added will make the sauce the better.

To make red and white Vinegar.

To make two gallons and a half of vinegar, take a cask that will contain more than double the quantity; if it be old, it must be chipped within: then take a pint of very strong vinegar, and pour it boiling into the cask; stop it close, and roll the cask about till the vinegar be quite cold; six hours after take out the vinegar you have put in to sour the cask, set the cask in a hot place, and eight days after add a pint of wine drawn from the lees, or that is pricked and tart; and continue to add the same quantity every eight days till the cask is half full: when the vinegar has acquired its full strength, draw off two thirds into another vessel; then by little and little add more wine as before, by which means you will never want vinegar.—If your vinegar is not sufficiently coloured, add the juice of some wine grapes very ripe.—To make *your vinegar white*, put a gallon and a half upon the fire till a fourth be consumed, and distil it in an alembic.

To make Rose Vinegar.

Dry an ounce of musk roses two days in the sun, and put them into a bottle, with a pint of vinegar, close stopped, and let them infuse fifteen days in

the sun. Tarragon, elder flower, and carnation vinegar is made the same. To make orange-flower vinegar, do not dry the leaves.

To make Garlic Vinegar.

Steep an ounce of garlic in two quarts of white wine vinegar, with a dozen of cloves, and a nutmeg cut into bits.

To make Spring Vinegar.

In the spring of the year, toward the month of June, take all sorts of small herbs, as cresses, tarragon, pimpernel, chervil, &c.; dry them in the sun, and put them into a pitcher that will contain three quarts, with six cloves of garlic, as many shallots, six onions, a handfull of mustard-seed, half a drachm of mace, and a drachm of whole pepper: fill the pitcher with vinegar, and, having stopped it close, expose it ten days to the heat of the sun; then strain it through a filtering bag, put it into bottles, and, having well corked them, keep the vinegar for use.

To make all sorts of PRESERVES.

To clarify Sugar.

Take the white of an egg, beat it, and of water according to the sugar you mean to use; set it over the fire, and let it boil, from time to time putting in cold water, till the sugar be clear, and you have well skimmed it; take it off the fire, strain it through a napkin or fine sieve, and use it as you have occasion.

To

To make different Sorts of COMPOTES.

Compote of Apples à la Portugaise.

Choose a sufficient quantity of golden pippins to serve in your dessert; take out the core, without breaking the apple, and arrange them in an earthen or silver dish: put a little sugar into each pippin, either in a lump or in powder, and a little in the bottom of your dish; set the dish in an oven, and when the apples are done, serve them hot, with a little powdered sugar shook over them.

Compote of Apples another Way.

Cut some apples in half, and arrange them in a frying-pan, with the peel outward; put in about a quarter of a pound of sugar, and water sufficient to do them; being done on one side, turn them on the other, and when wholly done, and the syrup sufficiently reduced, arrange them upon your dessert-plate; pour the syrup over, and serve them hot or cold.

Another Compote of Apples.

Cut six large pippins in half, take off the rind, and throw the pippins, as you have pared them, into cold water; afterwards stew them, with a large glass of wine, the juice of half a lemon, and a bit of sugar; when they are done, put them upon your dessert-plate, reduce the syrup till it sticks to the fingers, and dish it upon the apples.

Compote of Apples.

Apples which are not pippins have less consist-

ence for stewing or baking, for this reason they should not be peeled; take out the pips, and prick the outside of the apple in several places; stew them with a glass of water and a little more than half a quartern of sugar; when they begin to reduce to a marmalade, dish them in a dessert-plate, and reduce the syrup to pour over them.

Compote of forced Apples.

Pare some golden pippins, and take out the core with a little knife, being careful not to break them: boil some sugar till, when you put in the laddle and blow across, you perceive long sparkles of sugar arise; then put in your apples, boil them, and dish them in your dessert-plate, filling them with sweet-meats; reduce the syrup till it congeals, and let it cool upon a dish; then heat the dish merely to detach it, and put it over the apples.

Compote of Apples in Jelly.

Do some apples like the preceding; dress them in a dessert-plate, without filling them with sweet-meats, and cover them with a jelly made as follows: Boil some apples cut into bits in water till they are reduced to a marmalade; strain them through a sieve, and put in some clarified sugar; let it boil till it is a strong jelly.

Compote of Pears.

Take some pears, pare them if you choose, though they are more frequently served without being peeled; take off the bottom, pare the end of the stalks, and put them in a little earthen pan; put in a pewter-spoon to make them red, some
4 water,

water; a quarter of a pound of sugar, (or more, if your pan be large and you have many pears), and a bit of cinnamon: do them upon the fire, and when they are done, and the syrup not too clear, serve them hot.

Compote of Bon Crétien Pears.

Parboil your pears, and when they are three parts done, throw them into cold water, and peel them whole, or cut in half: boil some sugar with a gill of water, and then put in your pears, with a slice of lemon: when they are done, and well candied, serve them hot or cold according to your taste.

Compote of Grilled Pears.

Take some pears which are not too ripe, put them into a stove well lighted, till the skin be well burned, taking care to turn them that they may grill equally; then put them into water, and rub off the skin; cut them in half, take out the pips and wash them in several waters: then put them into a pot with a pint of water, a little cinnamon, and a quarter of a pound of sugar; cover them close, and let them stew till they are soft: reduce the syrup, and serve them hot.

Compote of Pears à la Bonne Femme.

Take some pears and put them whole into a pot, with a glass of water, a little cinnamon, two cloves, and half a quarter of sugar; let them stew, well covered, over a few hot embers, and when they are half done, put in a glass of red wine: being wholly done, reduce the syrup, of which

there should be but very little, and serve it over the pears.

Compote of Strawberries.

Boil a quarter of a pound of sugar with a glass of water, till it becomes a very strong syrup; take care to skim it well, and have ready some fine strawberries not too ripe; pick, wash, and well drain them: put them into the syrup, and take it from the fire, that the strawberries may settle a moment; then let them boil up, and take them out quickly, lest they should not remain whole.

Compote of Currants.

Make a very strong syrup like the preceding; then take a pound of fine currants, washed and well drained; leave the bunch, if you will, entire, and put them into the syrup; let them boil up strongly three times; take them from the fire, and skim them before you put them into your dessert-plate.

Compote of Raspberries.

They are done in the same manner as the strawberries, with this difference only, that the raspberries should not be washed.

Compote of four Grapes.

Take a pound of grapes which are not quite ripe, split each grape with the point of a knife, and take out the seeds: when they are well done, throw them into boiling water, and when they begin to shrivel, take them from the fire, throw in half a glass of cold water, and let them remain in
the

the same water till cold, that they may have time to plump: then boil a gill of water with six ounces of sugar, and put in the grapes; let them boil up two or three times, skim the syrup and dish them in a dessert-plate, taking care before you put over the syrup to boil it till it be clear.

Compote of Grapes à la Bourgeoise.

Take the seeds out of your grapes and put them into a sauce-pan, with a quarter of a pound of sugar, and a glass of water; boil them over a slow fire, and when they are very green, and the syrup reduced, put them into a dessert-dish and serve them cold.

Compote of Cherries.

Cut the end of the stalks, and put your cherries into a sauce-pan, with half a glass of water and a quarter of a pound of sugar: set them upon the fire and let them boil up two or three times; arrange them upon your dessert-plate, with the stalks upward; pour the syrup over, and serve them cold.

Compote of green Apricots and Almonds.

Put some water in a sauce-pan, with two handfulls of bran, and when it has boiled up twice throw in your apricots and almonds: let them boil up once, take them out, and rub them well in your hands to take off the down; as you do them, throw them into cold water; then put them into some boiling water in another sauce-pan, and let them boil: you will know when they are enough by pricking them; if the pin enters easily, and the

a pricot falls of itself, 'tis a sign they are done, and that you may put them into cold water: then boil some sugar in your sauce-pan, and put in your apricots or almonds; let them boil gently over a slow fire till they are very green, and serve them. Some people do not boil their apricots or almonds in a lye, but content themselves with rubbing them with salt to take off the down, and afterwards parboil and do them as above.

Compote of Apricots à la Portugaise.

Take any quantity you please of apricots almost ripe; split them in two and take out the stones; put some sugar into the bottom of a dish, with half a glass of water; arrange the apricots upon it, and set them over a moderate fire to boil till they are done, and the sauce nearly consumed: then take them off the fire, throw some sugar over, and cover them with a cover which will admit fire upon it, till they are done and glazed of a fine colour; put them into a dessert-plate while they are hot.

Compote of ripe Apricots whole or cut in halves.

Parboil your apricots in boiling water, and when they are soft, shift them into cool water: boil a quarter of a pound of sugar with a glass of water in a sauce-pan, let your apricots boil up in it three or four times, skim them well, and arrange them in a dessert-plate: put your syrup over and serve them hot or cold.

Compote of Plumbs.

Parboil your plumbs, and when they feel very
soft,

soft, take them out and throw them into cold water; then put them into a sauce-pan, with a little sugar clarified or otherwise, and afterwards over a slow fire, that they may become green. Serve them cold.

Compote of Plumbs à la Bonne Femme.

Boil a quarter of a pound of sugar in water a quarter of an hour, taking care to skim it; when it is become a syrup, put in a pint of plumbs almost ripe, and let them boil till they are done; take off the scum and put them in a dessert-plate: if there be too much syrup, reduce it before you pour it over the plumbs.

Compote of Peaches.

Take seven or eight peaches almost ripe, split them, and having taken out the stones, throw them into some boiling water, and take them out as soon as you can peel off the skin; boil a quarter of a pound of sugar with a glass of water, skim it well, and then put in your peaches to boil: reduce the syrup, if there be too much, before you pour it over the peaches when dished for the dessert.

Compote of grilled Peaches.

Take eight or nine peaches almost ripe and put them into a stove well lighted, turning them often that the skin may be equally burnt: then throw them into cold water, and when you have taken off the skin and washed the peaches in several waters, boil them with a quarter of a pound of
sugar

sugar till they are tender; dish them upon your dessert-plate, and pour the syrup over.

Compote of Peaches, à la Portugaise.

Put seven or eight peaches upon a dish, with sugar under and over, cover them with the cover of a baking-dish, and do them with fire under and over; when they are done, and well glazed, serve them hot.

Compote of sliced Peaches.

Take five or six fine peaches very ripe, peel them, take out the stones, and cut them in slices, to arrange in your dessert-dish: shake some fine sugar over and under your sliced peaches, and serve them.

Compote of all Sorts of grilled Fruits.

Let your syrup boil till it begins to stick to the sauce-pan, then put in your stewed fruit, and when done, put a dish over the sauce-pan and turn the fruit out upon it, that it may be neatly glazed in your dessert-dish: serve your compote hot or cold, but it is best hot. These sorts of compotes may be made with those that have been already served at table, for a change.

Compote of Lemons, Oranges and Limes.

Cut them into little bits, boil them in water till they are tender, and shift them into cold water: then make a syrup with a glass of water and a quarter of a pound of sugar, and put in your fruit; let it simmer gently over a slow fire half an hour, and serve it cold.

Compote of Quinces.

Take three large quinces, put them into boiling water, and let them boil till they are tender: then throw them into cold water, quarter them, and when you have taken out the cores, and pared them, put a quarter of a pound of sugar into a sauce-pan, with half a glass of water; and when it has boiled, and been well skimmed, put in the quinces to boil till they are done. Serve them hot with a thick syrup.

Compote of Grapes.

Put a quarter of a pound of sugar into a sauce-pan with half a glass of water, let it boil till reduced to a strong syrup, taking care to skim it: put into it a pound of muscadine grapes, picked from the stalks and the seeds taken out; let them boil up two or three times and put them into your dessert-dish: if there be any icum upon them, wipe it off with white paper.

Compote of crude Oranges.

Cut the upper part of six Portugal oranges in such a manner as to put them together again as if they were whole; pierce the pulp in several places with a little knife, and put in some fine sugar, powdered; then replace the pieces you have cut off, and serve them in your dessert: they may also be served peeled, cut in slices and arranged in a dessert-dish, with sugar under and over.

Compote of Chesnuts.

Having taken the shells off in the same manner as if you were going to serve them in a napkin, when they are peeled, put them into a sauce-pan, with a quarter of a pound of sugar and half a glass of water; let them simmer over a slow fire about half a quarter of an hour; before you serve them, add a little lemon juice, and when dished, strew over lightly a little powdered sugar.

Compote of green Gooseberries.

Take a pound of green gooseberries, split them at the sides with a quill, and take out the seeds, put them into hot water and let them boil till they rise to the top; then lower the fire, and put in a glass of cold water, a dash of vinegar, and a little salt; leave them in this water till they are cold, that they may have time to return to their colour, and then shift them into cold water. In the mean time put half a pound of sugar into a sauce-pan with a glass of water, and boil and skim it till it is clear; then put into it the gooseberries well drained, let them simmer, and take them out with a skimmer, to dish upon the dessert-plate; boil the sugar till it is of the consistence of syrup, and put it over the gooseberries.

SWEETMEATS.

To make Apricot Marmalade.

Peel the apricots if you think proper, take out the stones, and to a pound of fruit add three
quarters

quarters of a pound of sugar, clarified according to the directions (page 290), and boiled, till, in taking a little out and suddenly putting it into cold water, it will roll in your fingers like paste, and when cold remain firm: then put in your apricots, let them boil, and stir them over the fire with a wooden spoon, till it is of the consistence of marmalade, and put it into pots.

To make Apricot Marmalade another Way.

Cut six pounds of apricots that are not too ripe as small as you can, and put them into a pot; break the stones, peel and cut the kernels very fine and put them into the pot with the apricots; add also four pounds and a half of fine sugar, and put your pot over a clear fire, stirring the whole with a skimmer, lest the marmelade stick to the bottom of the pot: when the apricots are partly done, lower the pot by little and little, and bruise the bits of apricots that do not reduce to marmalade, and put it into pots.

Gooseberry Jam.

Clarify your sugar according to the directions (page 290), and set it upon the fire: to know when it has boiled to the proper degree, try it in the same manner as for the apricot marmalade, but observe that the little ball, when cool, should break under your fingers: then put in your fruit and let it boil up strongly, twice: take the sauce-pan off the fire, strain your sweetmeat through a sieve, and immediately put it into pots. When it is cold, cover the pots, dipping your first covering in brandy, that your sweetmeat may keep the better;

better; a method you must observe with all sweetmeats, and likewise never to cover the pots till the sweetmeats are cold.

To make Currant Jelly à la Bourgeoise.

Clarify your sugar according to the directions (page 290), then take any quantity of currants you please, and set them over the fire in a sauce-pan, letting them boil up once or twice: put them upon a sieve to drain, measure the juice of your currants, and put into another sauce-pan as many pints of clarified sugar: boil it to the same degree as the preceding, and put in the juice of your currants: let it boil up strongly twice, skim it well, and put it into your pots.

To make Apple Jelly.

It is made the same as currant jelly, with this difference, that the juice of the apples must be drawn by boiling them in a little water, and afterward strained through a linen cloth: you will know when your jelly is done by taking some in the skimmer and letting it fall into the sauce-pan; if it falls in pearls, it is a sign that it is time to put it into your pots.

Apple jelly is made red by adding a little cochineal.

Barberry Jelly.

Pick your barberries from the stalks, and boil them over a strong fire that they may not turn black, with a little water; strain them through a sieve and finish your jelly like the currant jelly, as above.

To make Quince Jelly.

Choose your quinces almost ripe, part them, take out the cores, and cut them into bits and boil them in water: strain them through a sieve, and finish your jelly like that of the currants.

To make white and red Pear Jelly.

It is made like apple jelly. To make it red, the only difference is, to stew the pears in red wine instead of water, and add a little cochineal.

To make Apple Marmalade.

Boil some pippins till they begin to be tender, shift them into cold water and take off the skin; squeeze the pulp through a sieve and put it over the fire, letting it remain till it is become very thick: then weigh as much fine sugar as you have marmalade, and boil it till you see large sparkles of sugar arise when you dip in the skimmer, and cluster together: then put in your marmalade and stir it with the sugar: replace it upon the fire merely that the marmalade may heat, and keep stirring it till it begins to boil; then take it off, and when it is a little cool put it into pots, but do not cover it till it be quite cold.

To make Plumb Marmalade.

Stone any quantity of plumbs you choose, and boil them with a little water till they are reduced to a marmalade; put it into a sieve, and replace what you have strained upon the fire: let it boil
till

till the marmalade almost sticks to the pot; then weigh it, and put the same quantity of sugar that you have of marmalade. Put the sugar upon the fire with a full gill of water, and boil and well skim it: to know when it is boiled to a proper degree, dip two of your fingers in cold water, then into the sugar, and immediately again into the water; if the sugar which remains upon your fingers snaps short, put in your marmalade, and stir it over the fire with the sugar, till it begins to simmer: when it is cold, put it into pots and throw a little fine sugar over it.

To preserve Plumbs.

Take any sort of plumbs you think proper, parboil them, and when they are very soft, take them out and put them into cold water. Clarify five pounds of sugar for an hundred plumbs; put them into a clean bowl one by one, least they should break, and add your sugar a little more than luke-warm, morning and evening for four or five days; put your plumbs upon a sieve to drain, and boil the syrup, skimming it every time it boils up: put your plumbs into another jar and your sugar over, luke-warm as before: to conclude, if you find that the syrup is not sufficiently strong in the last boiling; boil it again, adding two glasses of water to cleanse it: in this case pour it boiling over your plumbs.

To preserve Apricots whole or cut in halves.

They are done in the same manner as plumbs.

To preserve Pears.

They are done in the same manner as plumbs.

To make Pear Marmalade.

Boil any quantity of pears you please till they are tender; take off the rind and strain the pulp through a sieve, and put it upon the fire till it is near sticking to the pot; then weigh your marmalade, and put an equal quantity of sugar into a sauce-pan, with a gill of water: skim it and boil it to the same degree as for the apple marmalade: then put in the marmalade, mix it with the sugar, and when it begins to simmer put it into pots, and, being cold, strew over some powdered sugar.

To preserve green Apricots and Almonds.

When you have taken the down off the apricots or almonds (in the manner directed in the compote of green apricots), boil them in water, till in pricking them the pin easily enters and the apricot falls: then clarify some sugar, a pound to a pound of fruit: boil your syrup four or five days, morning and evening, without the fruit, which leave to drain upon a sieve; then put the fruit into a pan, and pour over the syrup not much above luke-warm: when the apricots and almonds are green, your sweetmeat is done.

To preserve unripe Grapes.

Take out all the seeds, and take a pound of grapes to a pound of sugar: put a part of the grapes into a sauce-pan, and a part of the sugar

in powder over them, continuing to put the sugar and grapes in layers till you have used your quantity then put the grapes over a slow fire, and let them boil gently till they become green: then put them into your pots.

To preserve four Grapes whole.

To a pound of fruit and a pound of sugar in powder; put both into a sauce-pan over a good fire, and let them boil up strongly three or four times; if your grapes be not very green, boil them till they are greener, and put them immediately into pots.

To make a Marmalade of four Grapes.

Put four pounds of grapes that are nearly ripe, having picked them from the stalks, into some hot water, and when they are ready to boil take them from the fire and cover them, that they may regain their colour; being cold, take them out, and draw from them as much marmalade as you are able, by rubbing them through a sieve with a wooden spoon: put this marmalade into a sauce-pan over the fire, till the moisture is evaporated, and it becomes thick: to a pound take a pound of sugar, boil it to the same degree as for the apple marmalade; take it off the fire and put in your marmalade to mix with it; replace it on the fire merely that it may heat, stir it, and then put it into pots.

To make Grape Marmalade à la Bourgeoise.

Take any quantity of grapes you choose, that are not quite ripe; pick them from the stalk and put

put them into some water that is near boiling, over the fire; when the grapes begin to wrinkle and rise to the top, throw in a little cold water and lower the fire; cover them that they may become green, and leave them in the same water till they are enough: then drain them, and with a wooden spoon squeeze the pulp through a sieve: weigh this marmalade, and put it into a sauce-pan, with the same weight of sugar: boil them together till they are well united, and, when cold, put your marmalade into pots.

To make a Jelly of sweet and sour Grapes.

It is made in the same manner as currant jelly à la bourgeoise (page 302).

To make green Almond and green Apricot Marmalade.

Take the down off some green apricots or almonds, according to the directions in the article of compote of green apricots (page 295): boil them in water till they are very tender, and shift them into cold water; let them drain and then bruise and rub the pulp through a sieve: stir this marmalade over the fire till it is ready to stick to the sauce-pan; then weigh it, and put the same weight of sugar upon the fire with a gill of water: as it boils skim it, and let it continue boiling till it is enough, which you may know by putting your fingers into cold water, then in the sugar, and instantly again in the cold water; if the sugar which remains upon your fingers breaks clean, instantly put in the marmalade; stir it well into the sugar, take care that it does not boil, and put it into your pots.

Strawberry Marmalade.

Pick and wash half a pound of strawberries, drain, and rub them through a sieve: put a pound of sugar with a glass of water upon the fire; skim and boil it to the same degree as for the apple marmalade (page 303): then put in your strawberry marmalade, and stir it into the sugar over a moderate fire, not suffering it to boil, and put it into pots.

Raspberry Jam.

Boil a pound of sugar in the same manner as for the strawberries, and put in the raspberries prepared thus: pick two pounds of raspberries, and rub them through a sieve with a wooden spoon; stir this marmalade over the fire till the moisture evaporates, and it is ready to stick to the sauce-pan; then put it into the sugar, let it boil up a few times, and put it into pots.

To make Cherry Marmalade.

Boil two pounds of sugar according to the directions for the strawberries; then put in four pounds of cherries, having stoned them and taken off the stalks; boil them together till the syrup sticks to your fingers, and put them into pots.

Orange-Flower Marmalade.

Put a pound and a half of sugar into a sauce-pan with a gill of water, and boil it to the same degree as for the apple marmalade (page 303); then take half a pound of orange-flowers picked,
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and boil them half a quarter of an hour in water; put them upon a sieve to drain, and throw a little allum into the water in which they were boiled; put some more water upon the fire, and when it boils, squeeze in the juice of a lemon and put in your orange flowers; boil them in the lemon-water till they are quite tender, and throw them into cold water, with a little lemon juice; then squeeze them in a linen cloth, and pound them in a mortar till they are reduced to a marmalade: stir this marmalade into the sugar over a slow fire, taking care that it does not even simmer: put it into the pots, and when cold throw over a little fine sugar.

Peach Marmalade.

Peel some peaches which are not too ripe, and, having taken out the stones, cut them into little bits, and make the marmalade in the same manner as the apricot marmalade *à la façon* (page 301).

Barberry Marmalade.

Boil a pound and a half of sugar the same as for the pear marmalade (page 305): then put in a pound of barberries prepared according to the following directions: First, stone and boil them in a stew-pan with a gals of water, till they are reduced to a marmalade; rub the pulp through a sieve and stir it over the fire, letting it boil till it is near sticking to the sauce-pan; then mix it with the sugar, and stir it over the fire till it is ready to boil; take it off and put it into pots.

Quince Marmalade.

Take any quantity of quinces you please, and boil them in water till they are tender: put them into cold water till they are quite cold, part them and take out the cores; then bruise and rub them through a sieve, set the marmalade upon the fire and keep stirring it till it be thick; weigh it, and boil the same quantity of sugar that you have of marmalade, in the same manner as for the marmalade of apples (page 303): then add the marmalade to the sugar, and stir them together over the fire; take it off when they begin to simmer, and put it into pots.

To make different Sorts of SYRUPS.

To make Syrup of Violets.

Upon a quarter of a pound of violets, picked and put into an earthen pan, pour a gill of boiling water (put something upon the violets to keep them down in the water); cover them, and put them upon a very slow fire for two hours; then put them into a linen cloth and squeeze them till you obtain a pint of juice, which this quantity of violets will yield: if you have a pint, take two pounds and a half of sugar, with a gill of water, boil and skim it well, and let it continue boiling till dipping your fingers first in cold water, then in the sugar, and then again in cold water, the sugar that sticks to them breaks clean; then pour in your violet water, taking great care that your syrup does not burn: when they are well incorporated together,
put

put the fyrup into an earthen pan, cover it, and set the pan upon hot embers during three days, keeping the heat as equal as you can, and not too violent: when the fyrup extends into a thread between your fingers, put it into bottles.

Syrup of Cherries.

Take two pounds of cherries very ripe and very sound, pick off the stalks, take out the stones, and put them upon the fire, with a large glass of water; let them boil up eight or ten times, and strain them through a sieve: put two pounds of sugar over the fire with a glass of water, boil it to the same degree as for the apple marmalade (page 303), and put in your cherry juice; boil them together till they acquire the consistence of syrup.

Syrup of Apricots.

According to the time you have occasion to keep your syrups, it is necessary to put more or less sugar. To keep apricot syrup from one season to another, the proportion is two pounds of sugar to a pound of fruit: stone a pound of apricots well ripened, and having peeled the kernels and cut them into little bits, cut the apricots also into bits: put two pounds of sugar into a sauce-pan with a glass of water, and boil it in the same manner as for the apple marmalade (page 303): then put in the apricots with their kernel, and boil them together over a moderate fire, till the syrup will extend into a thread between your fingers without breaking, and strain it through a sieve.—Or make your syrup thus: Having cut the apricots and kernels as before directed, put

them upon the fire with a glass of water, and boil them till they are reduced to a marmalade: put them into a sieve and strain off all the juice, let it settle and strain it again through a napkin; add this juice to the sugar, and let it boil to the consistence of a strong syrup.

To make Mulberry Syrup.

Take two hundred of fine mulberries very ripe; put them upon the fire with a glass of water; let them boil up five or six times till they have given all their juice, and strain them through a sieve; let the juice settle, and strain it a second time through a closer sieve: take two pounds of sugar, set it upon the fire with a gill of water, skim and boil it to the degree as for the syrup of violets (page 310); then put in the mulberry-juice, and stir it well over the fire till it is incorporated with the sugar, taking care that it does not boil; put it into an earthen pan well-covered, and set it three days over some hot embers, keeping the heat as equal as you can, and not too violent: when the syrup will extend into a thread between your fingers without breaking, put it into bottles, but do not close them till it be quite cold.

To make Syrup of Verjuice.

Put two pounds of cassonade * upon the fire with a gill of water, make it boil and skim it, letting it continue to boil till, in dipping the skimmer into the cassonade, shaking it over, and blowing across the holes, the sugar rises in little sparkles:

* A sort of Sugar.

then have ready the juice expressed from two pounds of four grapes very green and large, the seeds being first taken out and the fruit pounded, and put it into the sugar, letting them boil together till reduced to a very strong syrup, which you will know by its forming a strong thread between your fingers like the preceding.

To make Syrup of Quinces.

Take a dozen of very ripe quinces, pare them, and take out the cores; pound them, and wring them in a linen cloth, to obtain the juice; let it settle, pour it clear off, and to a gill of juice take a pound of cassonade; boil it in the same manner as for the syrup of verjuice, and when it is boiled to the proper degree, put in the quince juice and let them boil together to a strong syrup, of the same consistence as the preceding.

To make Syrup of Marsh-mallows.

Boil a pound of cassonade in the same manner as that for the syrup of verjuice; then put in your juice of marsh-mallows prepared thus: Boil three quarters of a pound of mallow-roots, cut small, in a pint of water, after having scraped and washed them; let them boil till the water sticks to your fingers, then wring them in a linen cloth to obtain the juice: let it settle and put the clear part into the sugar, and boil them together to the consistence of strong syrup, proving it like the preceding.

To make Syrup of Apples.

Take a quarter of a pound of golden pippins perfectly sound, cut them into very thin slices, and boil them with half a gill of water: when they are reduced to a marmalade, wring them in a linen cloth, and express all the juice; let the juice settle, pour it clear off, and to a gill take a pound of sugar; boil it to the same degree as for the syrup of cherries (page 311); and then put in the juice of the apples: let them boil together till the syrup will extend to a thread between your fingers, without easily breaking.

To make Syrup of Lemons.

Syrup of lemons is not usually made till wanted for use: when you have occasion for it, put half a pound of sugar into a sauce-pan, with a small glass of water; make it boil and skim it, and let it continue to boil till it will extend into a thread between the fingers, which breaks and forms a drop upon the fingers; then put in the juice of a small lemon, let it boil up a few times, and use it.

To make Syrup of Capillaire.

Put an ounce of the leaves of maiden-hair for a moment into boiling water; take them out and infuse them at least twelve hours upon hot embers, and then strain them through a sieve: put a pound of sugar into a sauce-pan with a good glass of water, boil it to the same degree as for the syrup of violets (page 310), and put in your capillaire or maiden-hair water, not suffering it to boil;

take it off the fire as soon as it is mingled with the sugar; put it into an earthen pan, close covered, and set it during three days over hot embers, keeping the heat as equal as you can and not too violent: when the syrup will extend into a strong thread between your fingers, put it into bottles, taking care not to cork them till the syrup is quite cold.

To make Syrup of Orgeat.

To half a pound of sweet almonds add two ounces of the four cold seeds, and half an ounce of bitter almonds: blanch the bitter almonds in boiling water, and as you do them throw them into cold water; when they are drained, put them into a mortar with the cold seeds, and pound the whole together till it is very fine: as you beat it, to prevent it from turning to oil, put in from time to time half a spoonfull of cold water; afterward mix it with a full gill of warm water, and let it infuse upon a very slow fire three hours; strain it through a coarse napkin, squeezing it hard with a wooden spoon that the powder of the almonds may pass: then take a pound of sugar, and boil it in the same manner as for the syrup of violets (page 310), and finish it in the same manner upon hot embers.

To make Syrup of Poppies.

This syrup is very salutary for a cold: take half a pound of those poppies which bloom wild among the wheat; put them into an earthen pan, and pour upon them a pint of boiling water; let them infuse four and twenty hours upon a very
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flow fire, then let them boil up twice, and strain them through a sieve, squeezing them hard to express all the juice: put a pound of sugar into a sauce-pan, with a glass of water; boil and well skim it, and then put in your poppy-liquor, letting them boil together to the consistence of a syrup, which you will know, as in former examples, by trying whether it will extend between your fingers in a thread that will not easily break. Syrup of peach blossoms is made in the same manner.

To make Syrup of Red Cabbages, to fortify the Stomach.

Cut and wash a large red cabbage, put it into a stew-pan and boil it in water three or four hours, and till there remains no more than a pint of liquor: put the cabbage into a sieve, squeezing it till you have expressed all the juice; let it settle, and pour it off clear; then put a pound of Narbonne honey into a sauce-pan, with a glass of water; let it boil, skimming it often: when the honey is very clear put in the cabbage juice, and boil them together till of the consistence of syrup, like the preceding.

To make Almond Paste for Orgeat.

Take a pound of sweet almonds blanched, and pound them in a mortar, wetting them from time to time with a little water, lest they should turn to oil: when they are pounded, add half a pound of sugar pounded also, and mix the whole into a paste to use when you have occasion. This paste will keep six and even twelve months. When you use it, take a bit about the size of an egg, mix it with three gills of water and strain it through a napkin.

To

To make different Sorts of CONSERVES.

To make Conserve of Violets.

Double a sheet of white paper into the form of a dripping-pan, making the edge a full inch deep: have ready a pound of sugar, put it into a sauce-pan, with a glass of water, boil and skim it, and let it continue boiling, till, in dipping in the skimmer and shaking it upon the sugar, there arise long sparkles of sugar, which cluster together; then take it from the fire, and, when half cold, put in two ounces of violets picked and pounded very fine in a mortar; mix them well with the sugar, stirring them quickly with a wooden spoon, without putting them upon the fire, and pour them into the paper mould; when your conserve is cold, mark it with a knife, either in squares or lengthwise.

To make Conserve of Currants or Gooseberries.

Take a pound of red currants or gooseberries, pick out the seeds, and put them upon the fire with a glass of water; boil them till they have given forth all their juice; squeeze them through a sieve, and put them upon the fire till they become a thick marmalade: boil a pound of sugar in a sauce-pan, with a glass of water, and skim and boil it till, in putting your fingers in water, then in the sugar, and instantly again in the cold water, the sugar which remains on them breaks clean; then take it off the fire and put in your currant marmalade, and again set it upon the fire, letting it remain till a little glaze is formed at the
top;

top ; then put it into paper moulds as the conserve of violets.

Conserve of Raspberries.

Boil a pound of sugar in the same manner as for the conserve of currants, and put in a pound of raspberries, rubbed through a sieve, and afterwards dried over the fire in a sauce-pan : finish your conserve like that of the currants.

To make Conserve of Cherries.

Boil a pound of sugar in the same manner as for the conserve of currants ; stone and take the stalks off a pound of fine cherries, set them upon the fire to draw forth their juice, and then rub them through a sieve till nothing but the skins remain ; set the juice and pulp over the fire to dry, and finish your conserve like that of the currants.

To make Conserve of Orange-flowers.

Boil a pound of sugar in a sauce-pan, with a large glass of water, to the same degree as for the conserve of violets ; then take it off the fire, and have ready four ounces of orange-flowers parboiled, and moistened with the juice of half a lemon, being first slightly chopped with a knife : put them into the sugar, till the sugar candies round the preserving-pan ; then pour the conserve into a paper mould, like that for the conserve of violets.

To make Conserve of Apricots.

Boil a pound of sugar in the same manner as
for

for the conserve of violets, and add to it a quarter of a pound of apricot marmalade, made thus: Pare and stone fifteen or eighteen apricots, that are not quite ripe, cut them into bits, and stew them with a little water, till they are reduced to a thick, well-dried marmalade; then put them to the sugar, and finish your conserve like that of the currants.

To make Conserve of Peaches.

It is made in the same manner as that of apricots.

To make Conserve of Verjuice.

Boil a pound of sugar in the same manner as that for the conserve of violets; and when it has boiled to the proper degree, take it from the fire about two minutes, and then put in your grape marmalade, made according to the following directions: Take and pick a pound of ripe grapes from the stalks, boil them till reduced to a marmalade, and rub the pulp through a sieve; put the marmalade again upon the fire till the moisture evaporates, and it becomes thick; then add it to the sugar, and stir them together till the sugar begins to candy round the edges of the preserving-pan; then pour it into a paper mould like that for the violets.

To make Conserve of Marsh-mallows.

Cut about a pound of marsh-mallows, after having washed and scraped them, into very small bits, and boil them with a little water till they be reduced to a marmalade; rub them through a sieve, and stir them upon the fire till they become very thick;

thick; boil a pound of sugar in the same manner as for conserve of gooseberries or currants; put in the marmalade, and stir it till the sugar begins to candy upon the edge of the saucepan: pour your conserve into a paper mould like the violets.

To make Conserve of Grapes.

Usually for all sorts of preserved grapes we take the muscadine, as being the best. Take a pound and a half of grapes, pick them off the stalks, and put them over the fire to plump, and rub them through a sieve; put the pulp over the fire till the moisture evaporates, and it becomes a thick marmalade; then boil a pound of sugar in the same manner as that for the conserve of gooseberries, and when it has boiled to the proper degree, put in the marmalade, and finish it the same.

To make Conserve of Oranges.

Boil half or three quarters of a pound of sugar with a glass of water, without skimming it, till, in dipping in the skimmer, and blowing across the holes, there arise large sparkles of sugar; take it off the fire, and, when it is half cold, put in the peel of a sweet orange grated very fine, and stir it with the sugar till it begins to thicken: pour the conserve into a mould like the former. Conserve of lemon and Seville orange is made in the same manner.

To make Conserve of Coffee and Chocolate.

Boil a pound of sugar in a preserving-pan, with a glass of water, to the degree of the preceding; take it off the fire, and leave it to cool: then put in an ounce of coffee wetted, stir them together,

and when they are mixed, pour your conserve into a paper mould, like that for the violets (page 317). — Conserve of chocolate is made in the same manner, with this difference only, that half an ounce of chocolate, grated very fine, will be sufficient to a pound of sugar.

To preserve FRUITS in BRANDY.

To preserve Apricots in Brandy.

First preserve your apricots according to the directions for preserving plumbs (page 304): then put them upon the fire, and, when they boil, throw in a pint of brandy: let them boil up, and put them into bottles. The proportion is a pint of brandy to a hundred of apricots: observe that the apricots must be taken from the fire while the brandy is added, lest it should catch fire; and in case this should happen, it would be well to have a wet cloth at hand, to throw over to extinguish it.

To make Apricot Ratafia.

Cut a quarter of a pound of apricots in small pieces; and having broken the stones, take out the kernels; peel and bruise them; put them into a pitcher with the apricots, and a quart of brandy, half a pound of sugar, a little cinnamon, eight cloves, and very little mace: stop the jug close, and let them infuse fifteen days, or three weeks, stirring the pitcher often: then strain it through a filtering bag, and put it into bottles.

To preserve Pears in Brandy.

They are done in the same manner as apricots:

To preserve Plumbs in Brandy.

Plumbs of whatever species are done in the same manner as apricots, observing the same boiling for the sugar.

To make Cherry Ratafia.

Stone and pick the stalks off some fine cherries ripened; add a few raspberries, bruise the whole together, and let it infuse in a jug, close stopped, for four or five days: take care to stir up the pulp two or three times every day, and then press out all the juice; measure it, and to three pints of juice add three pints of brandy: to the five pints of ratafia add three handfulls of cherry kernels bruised, and a quarter of a pound of sugar to the pint: set the whole to infuse in the same jug, with a handfull of coriander seeds and a little cinnamon; stir it every day during seven or eight days, after which strain it through a filtering bag, and put it into bottles close stopped.

To preserve Cherries in Brandy.

To a pint of brandy add a full pint of the juice of ripe raspberries, and a pound and a half of sugar: then take some fine cherries, well ripened, and very clear; cut the stalks about half way, and arrange the cherries in bottles, pouring the brandy and sugar over them: stop the bottles close, and keep them for use. In the winter you may serve them iced, by dipping them in sugar mixed with
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the white of an egg.—Take care to have enough of brandy and sugar to cover your cherries.

To make Ratafia of red Fruits.

Take two pounds of cherries (having first stoned them and picked off the stalks), a pound of currants, a pound of black cherries, a pound of raspberries, and a pound of mulberries, which, if you have not time to procure them all at once, may be put in at different times: bruise all these fruits together, and put them into a jug with their juice, and half the kernels of the cherries pounded; let the whole work together three days, and then strain the juice through a sieve; put it again into the jug, with as much brandy, a quarter of a pound of sugar to a pint of ratafia, and a roll of cinnamon: let the whole infuse two months, and then pour your ratafia clear off into bottles.

To make Cherry Wine.

To make five pints of cherry wine, take fifteen pounds of cherries and two pounds of currants, bruising them well together; add two thirds of the cherry-kernels pounded, and put the whole into a barrel, with a quarter of a pound of sugar to a pint of juice: the barrel should be full, and covered only with a vine-leaf while it is working, which will be nearly three weeks: take care to keep the barrel always full, by adding more cherry-juice: when it has done working, stop it with a bung, and two months after draw it clear off into bottles.

A Receipt to make the excellent Liquor called Vespretto, approved by the King's Physicians at Montpellier.

Put a quart of brandy into a glass or stone bottle with the following seeds, after having bruised them in a mortar: Two large seeds of angelica, an ounce of coriander seed, a good pinch of fennel seed, and as much anniseed; add the juice of two lemons, with the zest of the peels, and a pound of sugar: let the whole infuse in the bottle four or five days, taking care to shake it from time to time that the sugar may dissolve; then strain it through a filtering paper, and put it into bottles, stopping them close.—This liquor is excellent for all disorders of the stomach, indigestion, vomiting, colic, obstruction, retention of urine, oppression of the spleen, giddiness, rheumatism, short breath, &c. &c.

To make Ratafia of Kernels and Seeds.

Take a pound of apricot-kernels; or you may, if you please, use only almonds: infuse them during eight days in two pints of brandy and a pint of water, with a pound of sugar, a handfull of coriander seed, and a little cinnamon; then strain it through a filtering bag, and, being very clear, put it into bottles. All ratafias of this kind are made in the same manner.

To make Orange-flower Ratafia.

Take a pound of orange-flowers picked, with a quart of brandy, a pint of water, and a pound of sugar: let them infuse three weeks or a month, and strain the brandy through a filtering bag.

To

To make the same another Way.

Put three quarters of a pound of orange-flowers into a pitcher, with three pints of water and less than two of brandy, and a pound and a half of sugar : set the pitcher in a caldron of boiling water, upon the fire, during ten hours ; then take it off, and let it cool in the pitcher before you strain it.

To make the same another Way.

Take a pound of sugar, with a glass of water, and boil it to the same degree as for the conserves ; then take it off the fire, and put in half a pound of orange-flower leaves, and let them boil up a few times with the sugar : take them off the fire, cover them well, and leave them in the sugar five or six hours ; then put them over a slow fire, with a pint of brandy, letting them remain no longer than is necessary for the brandy to mix with the sugar ; afterwards strain your ratafia through a napkin, and put it into bottles. To keep the orange-flowers, squeeze them well, and take half a pound of sugar, boil it to the same degree as for syrup of violets (page 310) ; put in your orange-flowers, let them boil up, and stir them over the fire till the sugar becomes candied, and pour them through a sieve. These orange-flowers will keep in a dry place, and are useful to put into creams, or any thing that requires orange-flowers shred.

To make Quince Ratafia.

Take some good quinces, pare and pound them, having taken out the core ; wring them well in a new linen cloth, and measure the juice you have

drawn from them: put a quart of brandy to three pints of the juice, and a quarter of a pound of sugar to a pint of the ratifia, some cinnamon, ginger, and mace in moderate quantities: infuse the whole ten or twelve days, stopping the pitcher close; then strain it through a filtering bag, and put it into bottles for use.

Anniseed Ratifia.

To make a quart, boil two pounds of sugar with a gill of water, till the sugar is well skimmed and clear; then boil a gill of water, and put into it three ounces of anniseed; let it infuse a quarter of an hour, and add to it the sugar, with three pints of brandy; stir it together, and put it into a pitcher: stop it close, and let it infuse in the sun three weeks; then strain it through a napkin or filtering cloth, and put your ratifia into bottles for use.

To make Juniper Ratifia.

To make three pints of ratifia, put a quart of brandy into a jug, with a full handfull of juniper-berries, and a pound and a half of sugar, boiled in a quart of water, and well skimmed: stop the pitcher close, and set it for about five weeks in a warm place; then strain it through a filtering cloth, and when it is quite clear, put it into bottles, taking care to cork them well. This ratifia is a stomachick, and the better for keeping.

To make Lemon or Seville Orange Ratifia.

Take the peel of eight lemons or Seville oranges, without any of the white that lays underneath; cut
it

it into little bits, and infuse it with three pints of brandy in a pitcher three weeks; then boil a pound of sugar with half a gill of water, skim it well, and put it into the pitcher with the brandy, letting it infuse twelve or fifteen days longer; after which strain it, and put it into bottles. The excellence of this ratafia depends upon the length of time it is kept.

To make Walnut Ratafia.

When the walnut is formed, take a dozen whole ones; split them in half, and put them into a pitcher, with three pints of brandy; stop the pitcher close, and keep it during six weeks in a cool place, shaking the pitcher from time to time; then boil a pound of sugar with a gill of water, skim it well, and when you have strained the brandy through a napkin, add to it the sugar, with a bit of cinnamon, and a little coriander seed: let the whole infuse about a month, pour it off clear, and put it into bottles.

To make a cool Drink for Summer.

Take any sort of fruit you like, whether cherries, currants, strawberries, raspberries, or mulberries; to a pound of fruit a pint of water: bruise your fruit, and mix it with the water; then strain it through a linen cloth, adding a little sugar, and keep it in a cool place, till you have occasion to use it.

If you would ice it, add a little more sugar, and put your fruit-water into moulds of tin, and ice it with ice, salt, or saltpetre, stirring it in the moulds without ceasing, that it may ice quickly:

when it begins to congeal, stir it from time to time with a spoon till it be iced, or the edges will be too much congealed, and the middle not at all: when it is iced properly, dress it in little glasses, and serve it immediately.

To ice Creams, &c.

Take any sort of cream or fluid you please, and put it into little tin moulds to ice: as it congeals take care to stir it from time to time, and when it is iced, serve it in glasses. When you would ice any thing, begin an hour before you have occasion to serve it.

To make Canelons of Iced Cream.

Canelons are made in the same manner as iced cheeses; the difference is in the moulds in which they are iced.

Iced Cream Cheese.

Take a pint of thick cream, or a gill of milk, the yolk of an egg, and three quarters of a pound of sugar; let it boil up three or four times, and take it off the fire; then put in some essences, as of orange-flowers, bergamot, orange, or lemon, and put it into your tin moulds to ice: put the mould into a little pail proportioned to the size of it, after having put the ice well pounded at the bottom, with a handfull of salt-petre or salt, and put the same round the mould: when your cheese is iced, and you are ready to serve it, dip the bottom of the mould in boiling water, to detach the cheese; dress it in the bowl, and serve it immediately.

Strawberry

Strawberry Cream.

Take about a gill of strawberries, and having picked, washed, and well drained them, pound them in a mortar; boil three gills of cream with a gill of milk, and some sugar, till it is consumed to half, and when it is cold, put in your strawberries, and mix them together, also a bit of runnet about the size of a coffee berry, and put it into the cream when it is lukewarm; strain the whole through a sieve, and put it into a dessert-plate which will bear the fire; cover it with a cover which will admit fire over it, and when the cream is set, put it in a cool place, or upon ice, till you are ready to serve it.

To make Raspberry Cream.

It is made the same as strawberry cream, with this difference, that when the cream is sufficiently reduced, and you take it off the fire, put in the yolks of two eggs beat up with two spoonfulls of cream; replace it upon the fire, merely to do the eggs, taking care that they do not boil, lest they should curdle; and finish your cream as the preceding.

To make Whipt Cream.

Take a pint of good cream, and put it into an earthen pan, with a few dried orange-flowers shred fine, half a quarter of a pound of fine sugar, and a bit of gum-dragant about the size of a small nut, pulverized; whip your cream, and, as the froth rises, take it off with a skimmer, and put it upon a sieve, with a dish underneath to receive what drops:

drops : continue to whip it till there remains no more in the pan ; and if you have not enough, take that which has droped through the sieve, and whip it again : some people garnish the cream with lemon chips, but it is usually served alone : those who love the flavour of lemon, may add a little green lemon-peel, shred very fine, to the cream before it is whipt, but then it is unnecessary to garnish it with lemon chips : dress it upon your dessert-dish, in the form of a dome, or, for variety, in the shape of little rocks.

To make Cream à la Portugaise.

Put half a spoonfull of orange-flower water into a pint of good cream, with a full quarter of a pound of sugar, and the yolks and whites of two new-laid eggs ; beat the whole together, till your cream is well thickened ; put it into a silver dessert-plate, upon some hot embers, covered with a cover that will admit fire over it, and when the cream is set, put the dish upon some ice, or in a cool place, till you are ready to serve it.

Strawberry and Raspberry Cream whipped.

Beat three gills of thick cream, and as the froth rises, take it off with a skimmer, and put it upon a sieve, with a dish under to receive what drops ; then take two handfulls of strawberries or raspberries well picked, and rub them through a sieve ; add to them two ounces of fine sugar, and mix the whole together, whipping it with the cream a moment before you serve it up.

To make Cream à la Reine.

Boil a pint of cream with two ounces of sugar, till half is consumed; then take it off the fire, and put in a coffee spoonfull of orange-flower water, and the whites of two eggs whipped; stir them a moment upon the fire with the whisk, and as soon as the whites of the eggs are done, dish the cream in your dessert-plate, letting it cool before you serve it up.

Cheese à la Crème.

Make a pint of good milk lukewarm, and stir in a bit of runnet about the size of a pea; put it over a few hot embers, covered, with fire at the top, and when the curd is set, put it into a little osier basket, made for the purpose, and when it is well drained, dress it in a dessert-dish, and serve it with good cream and fine sugar over.

Whipt Cheese.

Shred a little green lemon-peel very fine, and put it into an earthen pan, with three gills of good thick cream, and a bit of gum-dragant, about the size of a pea, in powder: whip your cream, and as the froth rises take it off with a skimmer, and put it into a little wicker basket made for the purpose, putting a bit of muslin at the bottom if the basket be not close: when the cream is all whipt, let your cheese drain till you have occasion to serve it; then turn it into a dessert-dish, and throw over some powdered loaf-sugar.

To make Cheese à la Princesse.

Put a pint of cream upon the fire, with less than
a pint

a pint of milk, two grains of salt, the peel of a green lemon grated, some coriander seed, a bit of cinnamon, and three ounces of sugar; let the whole boil together till half is consumed; then take it off the fire, and when it has stood till it is no more than lukewarm, mix with it a little bit of runnet about the size of a pea, mixed with a spoonfull of water; strain the cream through a sieve, and replace it upon a very slow fire: when the curd is set, put it into a little wicker basket made for the purpose, to drain, and take the form of a cheese, and then turn it into a plate or dessert-dish.

To make Cheese à la Montmorency.

Boil a pint of cream, with two ounces of sugar, and take it from the fire to cool; then put in half a coffee spoonfull of orange-flower water, and whip the cream with an osier whisk; as the froth rises a little thick, take it off with a skimmer, and put it into a basket, covered with a fine linen cloth: when you have whipt all the cream, let your cheese drain, and serve it in a dessert-dish.

To make Biscuits, &c.

Make a mould with a sheet of white paper doubled, and plaited round in the form of a dripping-pan, the edge being about the height of two fingers; make this mould the size of the cake you design to make: for one of a middling size, put a pound of sugar into a sauce-pan, with a glass of water, and boil it to the same degree as the apple marmalade; then put in a quarter of a pound of orange-flower leaves, take it from the fire, and stir it quick with a wooden spoon, till the

the sugar begins to candy: have ready a little fine sugar beat up with the white of an egg to the consistence of thick cream; put it to the sugar, stir it quick, and pour your cake into the paper mould, keeping the bottom of the saucepan turned over it while it is hot, to prevent its falling. Violet cakes are made in the same manner, with this difference, that to a quarter of a pound of violets, three quarters of a pound of sugar only will be necessary. Crisped orange-flower cakes are made the same, excepting that the flowers must be first dried over the fire with a little powdered sugar, before they are put into the boiled sugar.

To make common Biscuits.

Take the weight of eight eggs in fine sugar, and of four in flour, and put them separately upon a plate: break the eight eggs, and beat the yolks half an hour with the sugar, and a little green lemon-peel; then beat the whites, and when they are well frothed, mix them with the sugar, and stir in the flour by degrees: have ready some tin or paper moulds, buttered within; put in your paste, filling the moulds but a little more than half; throw some powdered sugar over, and set your biscuits in an oven half an hour; when they are of a fine gilt colour, and half cold, take them out of the moulds.

To make Spoon Biscuits.

These biscuits are made in the same manner as the preceding, with this difference, that the weight of four eggs in sugar is sufficient, and then they are not put into moulds: when your paste is made,
take

take a spoonfull for each biscuit, and drop it upon a sheet of white paper, and having thrown some powdered sugar over your biscuits, bake them in a cool oven, like the preceding; and when done take them off the papers with a knife.

To make Biscuits for Cordials.

Take the weight of five eggs in sugar and the same in flour; put the sugar into a pan, with the peel of a green lemon shred fine, some crisped orange-flowers shred fine also, and the yolks of five eggs, and beat them together till the sugar is well mingled with the eggs; then stir in the flour, and beat the whole together: beat the whites of the eggs you have put apart till they rise in froth, and mingle it with the sugar and flour: have ready some white paper made into the form of little trenches, each about the depth and length of a finger; rub them with hot butter, and then put two spoonfulls of biscuit into each trench; throw some powdered sugar over, and put them into a mild oven: when they are done of a good colour, take them out of the papers, and put them upon a sieve, in a dry place, till you have occasion to use them.—These biscuits are excellent to take with cordials.

To make light Biscuits.

Take ten eggs; put the yolks of five into a pan, with a few crisped orange-flowers and the peel of a green lemon, both shred very fine; add also three quarters of a pound of fine sugar, and beat them together till the sugar is dissolved, and well mingled with the eggs; then beat the *whites*
of

of the ten eggs; and when it is well frothed, mix it with the sugar; stir in lightly, by degrees, six ounces of flour, and put your biscuits into buttered moulds; powder them with fine sugar, and bake them in an oven moderately heated.

To make Sweet-meat Biscuits.

Pound the peel of a preserved lemon in a mortar, with some orange-flowers crisped; add two spoonfulls of apricot marmalade, three ounces of fine sugar, and the yolks of four eggs, putting the white apart; mix the whole together, and rub it through a sieve with a spoon; then add the whites of the eggs beat up to a froth, and put the biscuits in an oblong form upon some white paper; throw a little fine sugar over, and bake them in an oven moderately heated.

To make Chocolate Biscuits.

Take six eggs, and put the yolks of four into one pan, and the whites of the whole six into another; add to the yolks an ounce and a half of chocolate, bruised very fine, with six ounces of fine sugar; beat the whole together well, and then put in the whites of your eggs whipt to a froth: when they are well mingled, stir in by little and little six ounces of flour, and put your biscuits upon white paper, like spoon biscuits (page 333), or in little paper moulds buttered: throw over a little fine sugar, and bake them in an oven moderately heated.

To make Almond Biscuits.

They are of two sorts, bitter and sweet almonds:

to make the last, take a quarter of a pound of sweet almonds, pick, and pound them fine in a mortar, sprinkling them from time to time with a little fine sugar; then beat them a quarter of an hour with an ounce of flour, the yolks of three eggs, and four ounces of fine sugar, adding afterward the whites of four eggs whipt to a froth: have ready some paper moulds, made like boxes, about the length of two fingers square; butter them within, and put in your biscuits, throwing over them equal quantities of flour and powdered sugar: bake them in a cool oven, and when done of a good colour, take them out of the papers.

Bitter-almond biscuits are made in the same manner, with this difference only, that to two ounces of bitter almonds must be added an ounce of sweet almonds.

To make Filbert Biscuit.

They are made in the same manner as the almond biscuits.

To make Biscuits à la Sainte Cloud.

Take two ounces of ground rice sifted through a fine sieve; put it into an earthen pan, with half a pound of fine sugar, the yolks of four eggs, and a little green lemon-peel shred fine; beat the whole well together, and then put in the whites of eight eggs whipt to a froth; put your biscuits into little paper moulds buttered; set them in an oven moderately heated, and when they are done of a good colour, take them while hot out of the moulds; then beat half the white of an egg, with two spoonfulls of double-refined sugar, adding
from

from time to time a few drops of lemon juice, and, when it is well whitened, ice your biscuits with it, replacing them a moment in the oven, that the sugar may dry.

To make Marchpane.

Pound a pound of sweet-almonds, blanched, and as you beat them put in the whites of three eggs; then add some apricot marmalade, or any other sweet-meat that is not too liquid, and some candied orange-flowers pounded: when the whole is well mingled, put your paste into a stew-pan, with some powdered loaf sugar, and dry it over the fire; then put it upon a board, and mix it with sugar, till the paste no longer sticks to your hands; then roll it, and form your marchpane of any shape you please: have ready the whites of six eggs, beat half, and mix it with some green lemon-peel shred fine, dip your marchpane into it, and afterward into some powdered sugar, till they have taken as much as they will retain: bake them upon white paper, upon sheets of copper, in an oven moderately heated.—To see that your oven is properly heated, put in a bit of paste upon a card; if the oven colours it, it is a sign that it is too hot.

To make Gauffres.

Take three new-laid eggs, beat them with as much flour as they will absorb, some green lemon-peel, some orange-flower water, and some fine sugar; then beat in a little more than a gill of cream, and, when your paste is ready, heat the gauffre-iron* upon a stove, and rub it within with

* An iron frame divided into several little squares.

a bit of wax candle, to prevent the cakes from sticking: when your iron is hot, put into each square tull a kitchen spoonfull of paste; then shut your iron, and set it upon the stove: when your gauffies are done on one side, turn them on the other, and then take them out, and put them upon a wooden rolling-pin: bend them while hot, and, when they are quite done, put them into a dry place, till you have occasion to use them. You may keep them in a warm room several days before they turn soft.

To dry Pears as at Reims.

Take the rind off your pears, cut the stalk short, and scrape it: as you do your pears throw them into cold water, and then boil them till they are tender; take them out with the skimmer, throw them into cold water, and, having drained them, to half a hundred of pears put a pound of sugar in a quart of water; when it is melted, put in your pears, and leave them to soak two hours; then put them upon small hurdles, and set them in an oven, heated as for bread, all night: the next day dip your pears again into the sugar, and replace them in the same manner in the oven; continue to do so four days, and the last time you put them into the oven do not take them out till they are quite dried: they will keep any time you please in a dry place.

Liquorice Lozenges for a Cold.

Put a pint of river water into an earthen pot, with a pound of green liquorice, scraped and cut in very small bits, two handfulls of barley, and
four

four golden pippins; boil it over a very flow fire four or five hours, till it is reduced to less than a pint; bruise the whole together, rub it through a sieve, add to it a pound of clarified sugar, and two ounces of gum adragant melted; stir it over the fire with a wooden spoon till the moisture evaporates, and it sticks to your fingers; then turn it out upon a slate, or a sheet of copper rubbed with oil, and when it is cold cut it into squares, and set it to dry in a warm place.

To dry FRUITS without SUGAR.

Cherries.

Take some sound ripe cherries, and arrange them upon hurdles, taking care not to heap them one upon the other: leave on the stalks, and put your cherries into a cool oven, letting them remain as long as the oven retains any heat; take them out to turn them upon the hurdles, and put them in again when the oven is at the same degree of heat, that is to say, after you have drawn your bread; leave them till you think them sufficiently dry, and when they are cool tie them in little bundles, and keep them for use in a dry place.

Plumbs.

Plumbs are dried in the same manner: they must be gathered very ripe; those that fall from the trees without being gathered are the best, being more full of pulp, and of a higher flavour.

Peaches.

They are dried in the same manner as plumbs, with this difference, that those which are gathered from the trees are better than those that fall: split them in halves, take out the stone, and, when they are half dried, put them upon a clean board, and flatten them a little that they may dry equally.

Apricots.

They are dried in the same manner as peaches, except that the stone is taken out without breaking the apricot.

Pears.

They are dried either peeled or with the rind: for the first method, which is the best, pare them, and put them with the rind into boiling water, letting them boil till they begin to be tender (be carefull in peeling them not to take off the stalks), and then dry them in an oven in the same manner as plumbs.

To make Country Sweet-meats.

Take the wort of new wine*, and put it into a pail, large or small, according to the quantity of fruit you would preserve: put it into a kettle, and let it boil over a clear fire till two thirds is consumed, that it may acquire a good consistence, and be fit to candy your fruit; then take the fruit that you would preserve, whether apples, pears, or quinces, and boil it in water till it be a little tender: take off the rind, and put your fruit into your syrup, and let it boil till it be done. To know when it is boiled enough take some of the syrup upon

* Mouët.

a plate, if you see it remain red, and that it does not run when you tilt the plate, it is a sign that it is time to take out your preserves; then put them into pots, and when cold cover them. It is indifferent whether the wort be from red wine or white.

To preserve Fruit with Perry.

Take some perry, set it over the fire, and reduce it to two thirds before you put in your fruit; then finish your preserve in the same manner as those done with the wine-wort.

To preserve Fruit with Honey.

Choose the finest honey you can procure, and use it in the same manner and in the same proportion as sugar; all the preserves before mentioned being equally as well done with honey.

To clarify Honey.

Put it into a sauce-pan over a stove, and when it boils skim it well: to know when it is boiled to a proper degree put in an egg, if it sinks the boiling is imperfect, but if it floats it is done, and you may use it to preserve any sort of fruit, in the same manner as with sugar.—Take care, as the honey is subject to burn, to boil it over a very slow fire, and to stir it constantly with a wooden spattle.

To make Grape Marmalade.

Take any quantity of grapes you please, stone and squeeze them, and put them in a kettle, over a clear fire; when they boil, take off as many of the seeds as you are able with a skimmer: let it consume to two thirds, and, as it thickens, take
care

care to lower the fire : stir it often with a wooden spatte as it grows thick, lest it should burn, and then strain it through a linen cloth, pressing it hard with your hands ; this done, replace it upon the fire, and let it boil up a few times, stirring it till it has acquired a proper consistence ; then take it off the fire, and put it into pans. When it is half cold put it into pots, leaving them five or six days covered only with paper : visit your grape marmalade from time to time, and if the paper becomes moist, take it away and replace another ; continue to do so till all the humidity be evaporated, then it will no longer, if well made, soil the paper ; otherwise put it upon the fire again, and when you take it off entirely close your pots. Many persons put peeled pears, cut into bits, or quinces, with the grapes ; in that case they should be half boiled before they are put in.

F I N I S.



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Elx winter

