THE
Cooks and Confectioners

DICTIONARY:
Or, the Accomplish'd
Housetwives Companion.

CONTAINING

I. The choicest Receipts in all the several Branches of Cookery; or the best and newest Ways of dressing all Sorts of Flesh, Fish, Fowl, &c. for a Common or Noble Table; with their proper Garnitures and Sauces.

II. The best Way of making Biskets, Farces, forc'd Meats, Marinades, Ohio's, Puprons, Ragouts, Sauces, Soops, Pottages, &c. according to the English, French, and Italian Courts. All Sorts of Pickles.

III. All Manner of Pastry-Works, as Biskets, Cakes, Cheesecakes, Cuffards, Pasties, Patties, Puddings, Pyes, Tarts, &c.

IV. The various Branches of Confectionary; as Candying, Preserving, Preferving, and Drying all Sorts of Flowers, Fruits, Roots, &c. Also Jellies, Compots, Mal- malades, and Sugar-works.

V. The Way of making all English porable Liquors; Ale, Beer, Cyder, Mead, Metheglin, Mum, Perry, and all Sorts of English Wines; Also Cordials, and Beautifying Waters.

VI. Directions for ordering an Entertainment, or Bills of Fare, for all Seasons of the Year; and setting out a Desert of Sweet-meats to the best Advantage: With an Explanation of the Terms used in Carving. According to the Practice of the most celebrated Cooks, Confectioners, &c. in the Courts of England, France, &c. and many private and accomplish'd Housetwives.

The THIRD EDITION with Additions.

Revised and Recommended by JOHN NOTT, late Cook to the Dukes of SOMERSET, ORMOND and BOLTON; Lord LANSDOWN and ASHBURNHAM.

LONDON:
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[Price six Shillings.]
E R E it not for the sake of Custom, which has made it as unfashionable for a Book to come abroad without an Introduction, as for a Man to appear at Church without a Neckcloth, or a Lady without a Hoop-petticoat, I should not have troubled you with this: And though I do comply with Custom, I shall neither give my self much Trouble in writing, nor you in reading, a Flourish of complimentary Excuses for the Undertaking, or Usefulness of the Matters treated on, of which I am satisfied you are already very sensible, or extol my own Performance; however, I flatter my self it will not, to you, be unacceptable.
The INTRODUCTION.

We, indeed, may say with the Psalmist, The Lines have fallen to us in pleasant Places, since, by the Disposition of God, and good Providence, our Lot has been cast in this happy Island of Great Britain, which, like another Canaan, may properly enough be call'd, A Land flowing with Milk and Honey; so richly it is stor'd with Flesh, Fowl and Fish, in an admirable Variety, esculent Roots, Herbs, &c. for Sauces and Sallets; Fruits, as well for making Wines and other potable Liquors (which, well order'd, are not inferior to those brought to us from foreign Countries) as well as for furnishing our Deserts at Banquets; and, in a Manner, with all Things necessary, not only for the Support of Life, but also for the gratifying the most sensual Appetite, that no neighbouring Nation can boast of a Superiority, nay, nor even pretend to compare with us, as to an Equality.

Besides, this bountiful Providence has so plentifully furnish'd us with Matter for furnishing our Tables, so neither have we wanted Artists for preparing it for them to the best Advantage. And, indeed, great Pity were it, if this Beneficence of Providence should be marr'd in the ordering, so as justly to merit the Reflection of the old Proverb, that though God sends us Meat, yet the D— does Cooks. Therefore, to prevent this Inconvenience, I have taken upon me to collect a great Variety of Receipts, or Directions, for ordering these Things with which Nature has furnish'd us, according to the Practice of the most celebrated Artists; and also the nicest and most curious Dames and Housewives our Country has produced; as also, for the Entertainment of the more Curious, have inserted many Receipts, according to the Practice of the best Masters in the Arts of Cookery and Confectionary of France, Italy, Spain, Germany, and other Countries.

And, though I will not presume to offer this Book, as a Directory, to the most celebrated Practitioners in the Arts of Cookery, Confectionary, &c. yet it is not at
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at all improbable, that even they may find in it some Things not altogether unworthy their Notice; and, as it is chiefly design'd for the Use of you British Houlewives, who would distinguish your selves by your well ordering the Provisions of your own Families; so it may be a necessary Companion also for Cooks, &c. in Taverns, Eating-Houses, and publick Inns; and not an unnecessary one, for those who have the ordering of noble Tables. And, I hope, I may, without Vanity, say, it is the richest in Variety, and so the completest Book, of its Kind, yet extant.

The Method I have followed needs but little Explanation, for these numerous Receipts I have ranged into an easy alphabetical Order, for the ready finding any particular Way of dressing, or ordering any Sort of Meat, Fruits, Roots or Herbs, &c. so that it is but only looking for the Name of that you would know how to dress in the Index, and there you will readily find the various Ways of dressing or ordering of it: But besides this, for the more ready finding any Thing, I have, at the End, added a plain and copious Index.

I have likewise, to render the Work more compleat, added a Table of Bills of Fare, or which Dishes are proper for an Entertainment in each Month of the Year; and likewise given you a Catalogue of the Terms used in, and Instructions for Carving, and a short Sketch of setting out a Desert of Fruits and Sweet Meats.

I have not, indeed, troubled you with Fucus's and Paints, for the putting of false Faces upon Nature, because you, my Country Women, for the Generality of you (as is allow'd even by all ingenious Foreigners) stand leis in need of artificial Faces (your natural ones being more amiable) than those of your Sex in neighbouring Nations, with all their Paintings and Daubings; yet besides those Recipes for Phisical Drinks for
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for the Health of your Bodies, and Cordials for the cheer-
ing your Spirits, I have inserted some few for helping
you in accidental Discolorations, and removing those
Injuries you may often suffer from the Scorchings of an
over-hot Sun, and Parchings of a withering Wind, as
well as some natural Diseases, &c. which often marr, even
the best Complexions.

For this Excursion, and any Oversights you may haply
discover, I depend upon your native good Disposition for
Pardon, and nothing more being (as I think) necessary
to be said, I shall only conclude with a Wish, that these
my Labours may redound to your Advantage, and they
will sufficiently answer the End of

Your humble Servant,

The COMPIlER.
Some Divertisements in Cookery, us'd at Festival-Times, as Twelfth-Day, &c.

SOME ancient Artists in Cookery inform us, that, in former Days, when good House-keeping was in Fashion amongst the English Nobility, they us'd either to begin or conclude their Entertainments, and divert their Guests with such pretty Devices as these following,viz. with a Castle made in Paste-board, with Gates, Draw-bridges, Battlements, and Port-cullis-es, all done over with Paste. This was set upon the Table in a large Charger, with Salt laid round about it, as if it were the Ground, in which were stuck Egg-shells full of Rose, or other sweet Waters, the Meat of the Egg having been taken out by a great Pin; upon the Battlements of the Castle were planted Guns made of Kexes, cover'd over with Paste, and made into the Form of Cannons, and made to look like Brass, by covering them with Dutch Leaf-gold, these Cannons being charged with Gun-powder, and Trains laid, so that you might fire as many of them as you pleased, at one Touch. The Castle was set at one End of the Table, then in the Middle of the Table they would set a Stag made in Paste, but hollow, and fill'd with Claret-wine, and a broad Arrow stuck in the Side of him; this being also set in a large Charger, with a Ground made of Salt, and Egg-shells of perfum'd Waters, stuck in it as before; then, at the other End of the Table, they would have the Form of a Ship, made in Paste-board, and cover'd all over with Paste, with Mats, Sails, Flags and Streamers, and Guns made of Kexes, and cover'd with Paste, and charg'd with Gun-powder, with a Train as in the Castle; this also in a large Charger set up-
right in, as it were, a Sea of Salt, in which are also stuck Egg-shells full of perfum’d Waters; then betwixt the Stag and Castle, and Stag and Ship, were plac’d two Pyes made of coarse Paste, fill’d with Bran, and wash’d over with Saffron and the Yolks of Eggs: When these are bak’d, the Bran was taken out, a Hole was cut in the Bottoms, and live Birds put into one, and Frogs into the ether, and then the Holes closed up with Paste; then the Lids were neatly cut up, so that they might be easily taken off by the Funnels, and adorn’d with gilded Laurels. These being thus prepar’d, and plac’d in Order on the Table. First of all, one of the Ladies is perfum’d to draw the Arrow out of the Body of the Stag, which being done, the Claret wine issues out like Blood out of a Wound, and causes some small Admiration in the Spectators; which being over, after a little Paulè, all the Guns on one Side of the Castle are, by a Train, discharch’d against the Ship, and afterwards the Guns of one Side of the Ship against the Castle; then having turn’d the Chargers, the other Sides are fir’d off, as if in a Battle: This causing a great Stink of Powder, the Ladies or Gentlemen take up the Egg-shells of perfum’d Water, and throw them at one another. This pleasant Disorder being pretty well laugh’d over, and the two great Pyes still remaining untouch’d, some or other will have the Curiosity to see what’s in them, and, lifting up the Lid of one Pye, out jump the Frogs; this makes the Ladies skip and scamper, and lifting up the Lid of the other, out fly the Birds, which will naturally fly at the Light, and so put out the Candles, and so with the leaping of the Frogs below, and flying of the Birds above, it will cause a surprizing and diverting Hurly-Burly amongst the Guests in the Dark; after which, the Candles being lighted, the Banquet is brought in, the Musick sounds, and the Particulars of each Perlon’s Surprize and Adventures furnish Matter for diverting Discourse.

THE
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DICTIONARY.

AL

1. To brew Ale, or Beer.

UT half a Hog's head of Water into your Copper, cover it with Bran; when it is scalding hot, put a third Part of it into the mashing Tub, and let it stand till the Steam is so far spent, that you can see your Face in the Liquor; then put in two Bushels of Malt; stir the Malt and Liquor well together: In the mean time, let the rest of the Water boil in the Copper; then put out the Fire, that the Heat of the Liquor may be allay'd; then put the other Part of it into the mashing Tub, and stir it well again; put in also a Shovel or two of hot Coals to take off any ill Taint of the Malt, and so let it stand for two Hours. In the mean time, heat half a Hog's head more of Liquor, and when you have drawn off your first Wort, put Part of it upon the Grains, and stir in a Bushel and half more of fresh Malt; then put in the rest of the Liquor, and stir it as before; then put your first Wort into the Copper.
per again, making it scalding hot, and put Part of it into a second mashing Tub, and when the Steam is gone, stir in it a Bushel and half more of fresh Malt; then put in the rest of the Wort, and stir it well, and let it stand two Hours; then heat another half Hog's Head of Water, and when what was put into the first mashing Tub has stood two Hours, draw it off, and add that Wort in the second mashing Tub, and take the Grains out of the second mashing Tub, and put them into the first; then put the Liquor in the Copper into it, and let it stand an Hour and an half; in the mean time, heat another half Hog's Head of Water, and put upon the Grains, and let it stand as before. Boil the first Wort with a Pound of Hops for two Hours, or till it looks curdly for Beer; boil the second Wort with six Ounces of Hops for Ale, an Hour and a half, and boil the Hops of both Worts in your other Liquor for Table Beer, an Hour and a half.

2. To brew Ale Sir Jonas Moore's Way.

ALLOW five Bushels and a half of Malt, to half a Hog's Head of Ale: Put into your mashing Tub forty five Gallons of Liquor; because one third Part of the Liquor will be soak'd up by the Malt, and a sixth Part will waste in Boiling. For the second Wort, put but a little more Liquor, than you intend to make Drink; and because you have a large Quantity of Malt, you may make a third Wort, putting in Liquor, according to the Quantity you would have.

3. To make Syrup of Ale.

PUT two Gallons of Ale-wort, of the first running, into an Iron Pot; boil it away to a Quart, keeping the Pot open, and scumming it continually. Put it into a Pot, keep it close covered, and take a little of it on the Point of a Knife. It is good for Heat of Urine, Stoppage in the Reins, and Whites in Women.

4. To make Aleberry.

BOIL Ale, scum it well, put in some Slices of white Bread, and Blades of Mace; boil it again, sweeten it with Sugar, strain it, and drink it hot.

5. To
5. To make Dr. Buttler’s Purging Ale.

Take Polyody of the Oak, and Sena, of each two Ounces; of Sarsaparilla, an Ounce; Aniseeds, and Carraway-Seeds, of each half an Ounce; of Scurvy-Grass, a Peck; Agrimony, and Maiden-Hair, of each half a Handful: Beat all these easily, and put them into a course Canvas-Bag, and hang them in a Gallon and a half of Ale, and in three Days Time you may drink it.

6. Another Purging Ale.

Take Garden-Scurvy-Grass, Burdock Roots bruised, and blue Currants, of each half a Pound; of Rhubarb sic’d, and Horse-Radish Roots, scrap’d, each an Ounce and an half; the Roots of Monks-Rhubarb, sharp-pointed Dock, of each three Ounces and a half; of Mechoacan and Sena three Ounces and a half; Coriander-Seeds, Carraway-Seeds, Anniseeds, and Dauscus-Seeds, bruised, of each an Ounce and a half; three Oranges sic’d: Put all these Ingredients into a Canvas Bag, with a Stone in it, and hang it in three Gallons of new Ale, and let them work together; in three Days it will be drinkable; take a Pint for a Morning’s Draught.

7. Ale of Health and Strength, by the Biscouint St. Albans.

Take of Sarsaparilla an Ounce and a half; Saffras-Wood and China-Root, of each a Quarter of an Ounce; white Saunders, and Chamapityyon, of each half an Ounce; of Mace half a quarter of an Ounce: Cut the Wood in as thin Pieces as you can, and bruise them all together in a Mortar. Then add Cowslip-Flowers, Hops, and Roman Wormwood, of each half a Handful; of Sage, Sweet Marjoram, Balm, Betony, and Rosemary, and Mugwort, all together two Handfuls. Boil these in three Gallons of Ale, till it is reduced to two; then put your Wood and Herbs into three Gallons of Ale of the second Wort, and boil it to two Gallons. Then make all your Ale to run from the Dregs, mix it together, and put it in a Vessel for Use.
8. To make Almond Bisket.

Beat the Whites of eight, and Yolks of four Eggs for an Hour, having ready half a Pound of blanched Almonds, in cold Water, beat them well with Rose-Water, to keep them from oiling; then beat two Pound of fine Sugar with your Eggs, and put in your Almonds with half a Score Spoonfuls of grated Bread, or fine Flour; make them into proper Shapes, and bake them on Paper-plates in a moderate Oven, siftin some Sugar over them.


Take a Pound of sweet Almonds, and a Quarter of a Pound of bitter Almonds; blanch them and pound them, tempering them frequently with the White of an Egg, to keep them from oiling; when they are well beaten, put to them that weight in fine powder'd Sugar, and the Whites of Eggs; mingle all well together with a Spatula in a Copper-Pan, and knead it well with your Hand; then, with a Spoon, drop these Biskets about the Size of a Shilling upon Sheets of Paper; set them into a Campaign Oven, with a Fire only at the Top, and when they begin to rise, and are brought to a Colour, put some Fire underneath.

10. Almond Butter, the Cambridge Way.

Take a Quart of Cream, beat sixteen Eggs very well, and strain them; then set them on a gentle Fire, and keep them continually stirring, and when it is ready to boil, put in half a quarter of a Pint of Sack, still stirring it, till it comes to a Curd, strain the Whey from it very clean, then beat a quarter of a Pound of blanch'd Almonds with Rose-water; put the Curd into a wooden or Stone-Mortar, with some of the Almonds by Degrees, and beat it with a Pound and half of fine Sugar, till the Curds and Almonds be all in; and when it is well beaten, put it into Pots or Glassers, and eat it with Bread; it will keep good two or three Months.
11. Almond Cakes.

Beat a Pound of Almonds, blanch'd in cold Water, well with Rose-water, till they lose their glistering, then put in half a Pound of well-sifted fine Sugar; beat the Almonds and this all together, till they be well mix'd; then take two Spoonfuls of fine Flour well dry'd, and the Whites of two Eggs, and when you have beat them well together, pour in your Almonds; then butter the Plates you bake your Cakes in, and dust them with Flour and fine Sugar, and put them into the Oven, and when they are become a little brown, draw them; then let the Oven cool a little, and set them in upon a brown Paper, and they will become much whiter than before.


Take three Pints of new Ale, put into it a quarter of an Ounce of Cloves and Mace, and also some slic'd white Bread, then put in a Pound of blanch'd Almonds, well beaten, and half a Pint of white Wine; let them boil together, and scum them well; when it is thick enough, sweeten it as you like it, and use it. This is very nourishing, and good for a Consumption.


Beat Almonds very fine, then make Posset with only Cream and Sack; then take the Curd and mingle it with the beaten Almonds, and set it over a Chafing-dish of Coals, putting to it double refin'd Sugar, and Rose-water, a sufficient Quantity; then, on a Pye-plate, fashion it in the Form of a Cheese; put it into a Dish, and scrape some fine Sugar over it, let it stand till it is cold, and serve it up.


Take a Pound of good Almonds, blanch and beat them very fine with Orange-flower-water; take two Quarts of Cream, boil it and sweeten it, mix the Almonds with it, and strain it through a Canvas, then set it on a Fire to thicken, keeping it stirring; put in a Grain of Amber-greefe, if you please, then pour it into Glasses.
15. Another.

**Beat a Pound of Almond Paste up with Rose-water, strain it with two Quarts of Cream, and boil it with a Stick of Cinnamon, broken into small Pieces; keep it continually stirring, while it is boiling, sweeten it with Sugar, and serve it up.**

16. A rich Almond Cream to Jelly.

*Put a Pound of Harts-horn to two Quarts and a Pint of Water; boil it to almost half the Quantity, and strain it through a Jelly-Bag; beat twelve Ounces of Almonds blanch’d, with two Spoonfuls of Orange-water, and fifteen Spoonfuls of Cream: Then put as much Cream as you have Jelly into a Skellet, and strain in the Almonds; sweeten it, set it on the Fire, and stir it constantly till it be ready to boil: Then take it off, and keep constantly stirring till it is almost cold: Then pour it into narrow bottom’d drinking Glasses, and let it stand in them for twenty-four Hours: When you would turn it out, dip your Glasses in warm Water for a Minute, and it will turn out easily; this is call’d STEEPLE-CREAM.*

17. To make Crisp’d Almonds of a Gray Colour.

*Melt a Pound of fine Sugar with a little Water, boil a Pound of Almonds in it till they crackle; then take them off the Fire, and stir them continually with a Spatula. If any Sugar be left, heat it again over the Fire, stirring them constantly, that it may stick to the Almonds.*

18. Red Crisp’d Almonds.

*You must order your Almonds as before, and when your Sugar is boiled till it becomes crack’d, put a little Cochineal to it; then boil it again till it return to its crack’d Quality; then throw in your Almonds; keep them continually stirring. Prepare your Cochineal by boiling it with Alum and Cream of Tartar.*

19. To make White Crisp’d Almonds.

*Scald and blanch your Almonds, then put them into Sugar, boil’d to the fifth Degree, call’d crack’d, keeping them stirring, let them have a Walm or two, that the Sugar may stick close on them.*
20. To make an Almond Custard.

Bланч two Pound of Almonds, and beat them very fine with Rose-water, then strain them with two Quarts of Cream, the Whites of twenty Eggs, and a Pound of fine Sugar; put your Custard into your Crufts, or Cups, and bake them in a gentle Oven; when baked, dish them on a Dish, or Plate; strow on them Biskets, red, and white; stick Muscadines, red and white, and scrape on them double refin’d Sugar.

21. To make an Almond Florendine.

Bланч a Pound of Jordan Almonds, pound them in a Mortar with Orange-flower-water; then season a quarter of a Pound of Marrow with Nutmeg, Cloves and Mace beaten, and add a Pound of Currants; beat up the Yolks of eight, and Whites of four Eggs, with a quarter of a Pint of Canary: Add half a Pound of melted Butter, sweeten with Sugar; put in also candied Citron, and Lemon Peel. Mix all these well together, and lay Puff Paste in the bottom, and on the top of your Florendine.

22. Almonds Fry’d, or Proudins.

Take the best Jordan Almonds, rub them very clean from the Duff, then take their Weight in Loaf-Sugar, wet it with Orange-flower-water, and boil it to a Syrup; then put in the Almonds, and boil them to a Candy, keeping them constantly stirring till they are dry; then put them into a Dish, and take away the Knobs and loose Bits, that will be about them; then put the Almonds again into the Preserving-Pan, and set them over a slow Fire, letting them stand till some of their Oil begins to come from them in the Bottom of the Pan.

23. To Ice Almonds.

Make Ice with the White of an Egg, powder’d Sugar, Orange, or Lemon Flowers, and Sevil Orange; blanch your Almonds, and roll them well in this Icing, afterwards lay them on Paper to be bak’d in a Campaign-Oven, with a gentle Fire at top and bottom.

Take a Pound of Sweet-Almonds, and bitter ones; blanch them well, then pound them in a Mortar, sprinkling them frequently with Milk, least they turn, then take a Quart of Milk made luke-warm, and mix it well with your Almonds, strain as much as you can of it through a Sieve; then pour the Liquor into a Sauce-pan, and put in a Stick of Cinnamon, let it over a Stove and boil it, keeping it stirring continually with a Spoon, till it come to a Cream; when it begins to thicken, put in a little Salt, and sweeten it with Sugar; then put some small Crumbs of Bread, no thicker than a Six-pence, into a Dish, and pour the Almond Milk upon them and serve it hot. Thus it is made, when us’d only at Collations; but when it is us’d at Meals, it is made thus.

Take Cream and Milk, a Pint of each, and having pounded your Almonds, boil them together in a Sauce-pan, putting in a Stick of Cinnamon, a little Salt, some Sugar, and a zest or two of Lemon; mix all these well with your Almonds, and strain all through a Sieve, with half a Dozen new laid Eggs; then set a Sauce-pan of Water over the Stove, and when it begins to boil, put a Dish over the Sauce-pan, pour your Almond Milk into the Dish, and cover it with the Lid of a Tart Pan of a fitting Size, then put live Coals upon it; look into it now and then, and when you perceive it is grown thick, set it by to cool, and serve it up cold in little Dishes, or Plates.

25. Dr. Twin’s Almond Milk.

Boil two Quarts of Water, then let it stand till it is clear; put in Strawberry Plants, both Leaf and Root, and Violet Leaves, of each a large Handful, and a large Root of Sorrel, let them all be well wash’d; put in two Ounces of Raisins of the Sun Stoned, and a Crust of white Bread. Boil all these from two to one Quart, with thirty Pompium Kernels, and fifty Almonds blanched and beaten; draw an Almond Milk, sweeten’d with Sugar to your Palate.

26. Dr.
26. Dr. Blacksmith's Almond Milk.

Take the Roots of Ruscus gramen, Succory and Asparagus, of each six Drams, prepar'd Barley a Handful, Maidenhair, Bugloss, Borage, Violets, Strawberries, and five leav'd Grasfs, of each an Handful, sic'd Liquorish four Drams; boil all these, in three Quarts of running Water, till there remains about three Pints; then beat an Ounce of the cold Seeds with some Almonds, white Rose-water and Sugar, put them in, and make Almond Milk.

27. Dr. Atkin's Almond Milk.

Take a Quart and half a Pint of Barley-water, and boil in it the Roots of March-Mallows, gramen, Asparagus and Eringos, of each about two Ounces, of five leav'd Grass and Strawberries both Leaves, a small Quantity; boil them till there is not left above a Quart of Liquor, then pour off the Liquor, and put in two Ounces of the four cold Seeds, having peel'd off the Husks, and beaten them with Almonds, strain them out together with the Barley-water, and add to it Sugar and Rose-water to your Palate. This is excellent to cool and cleanse the Kidneys.

28. Another Way.

Scald and blanch your Almonds, pound them in a Mortar as before; then put to a little Milk, and strain all through a Sieve; then beat four Eggs both Yolks and Whites together, and pour to them some Milk by Degrees, and put in a little Salt and Nutmeg; then set a Kettle or Pot with Water over the Furnace, and when it boils, put a Dish upon the Kettle with a Slice of Butter in it, and pour the Almond Milk into the Dish, stirring it continually till it becomes a Cream; then serve it up to Table hot without any Sugar.

29. To make Pottage of Almond Milk.

Take Almonds according to the Quantity of Pottage you would have; scald them and pound them very well, moistening them with a little Water; then make some Water lukewarm in a Stew-pan over the Fire, putting in a little Salt; then pour it all into a Mortar, and
and strain it two or three Times through a Sieve; then boil it gently with a Lump of Sugar and a little Cinnamon; then cut some Slices of Crumb Bread, and toast them for Sippets, and put all into a Dish and serve it up.

30. To make Almond Paste.

Let your Almonds be well scalded and washed in fair Water; then pound them very well in a Mortar (they cannot be pounded too much) and moisten them frequently with a little White of an Egg and Orange-flower-water whipt together, that they may not turn to Oil; having thus prepar’d the Paste, spread it upon a large Dish, and let it be dried with fine Sugar, till it becomes as pliable as ordinary Paste; let it lie by a little while before you use it.

31. Another Way.

When the Almonds are pounded and moistened as before directed, put them into a large Copper-pan, and having clarified some Sugar with the White of an Egg, and boil’d it till it becomes feather’d, put into the Almonds a larger Quantity than the Almonds; work all well together with a Spatula; then set the Pan over a Fire, keep it continually stirring, till the Paste be loosened from the Pan; then cover a Dish with fine Sugar, and spread the Paste upon it, afterwards roll it up in large Rolls, and let it lie some time before it be us’d.

Of this Paste you may make the under-crust or bottom of Pies, and all Sorts of small Pastry Works to garnish them.

32. Almond Puffs.

Take two Ounces of blanch’d Almonds, and beat them very well with a Pint of Orange-flower-water and sifted Sugar till they are very fine; then whip the Whites of three Eggs and mix with them, and add as much sifted Sugar as will make it into a Paste; then make it into Cakes, and bake them in a cool Oven.

33. To make Smooth Almonds.

Cleanse your Almonds very well, put them in your Pan to dry, then take the Sugar boil’d smooth in
a large Spoon or Ladle about a quarter of a Pint at a
time, and pour it to your Almonds, keeping them of-
ten stirring, and turning with your Hand; but let
them sometimes rest to dry; cover them with Sugar
as much or as little as you please.

34. Almond Snow.

Take a Quart of Cream, a Quarter of a Pound of
Almond Paste, and beat them up well with Rose-water;
then put in half a Pint of white Wine, strain it;
put in two or three sprigs of Rosemary, some sliced
Nutmeg and scrapings of Orange Peel, and let them
steep two or three Hours; then sweeten it with refin’d
Sugar, strain it into a Basin and beat it up into a Froth,
which take off with a Spoon and put into a Dish to
serve up.

35. To make a Leach of Almonds.

Beat half a Pound of blanch’d Almonds very
fine in a Mortar, and put to them a Pint of new Milk,
and strain them, put in two Spoonfuls of Rose-water
and a Grain of Musk, and half an Ounce of the
whitest Ifing-glass, and then strain them a second
time for Use.

36. An Almond Tart.

Raise a very good Paste an Inch deep, and fix
corner’d; then take some Almonds blanch’d and very
finely beaten with Rose-water, adding a Pound of Sugar
to a Pound of Almonds, a little Cream, grated
Bread and Nutmeg, and so much Juice of Spinage
strained, as will colour the Almonds green; then let
it be bak’d in an Oven gently hot, not shutting the
Door; when it is drawn, flick it with Orange or
Citron.

37. Another Way.

Take half a Pound of blanch’d Almonds, and beat
them very fine with Orange-flower-water; then put to
them a Pint of very thick Cream, two large Naples
Biskets grated, five Yolks of Eggs, and about half a
Pound of fine Sugar, garnish your Dish with good Paste,
and put in thefe Materials, and lay Slips of Paste in
Dia-
Diamonds cross the Top; let it be bak'd in a gentle Oven, and afterwards stick Slips of candied Citron in each Diamond.

38. Almonetr, of white Jelly.

Take half a Pound of Almonds, blanch them and pound them very well, with a little Orange-flower-water, just enough to keep them from oiling; mix them up with a Pint and half of Jelly, that is not much weakened with Wine and Lemmon; pass this several times through a very fine Hair-Sieve, and stir it till it grows thick, that the Colour of the Almonds may not settle to the bottom; then pour it into your Glasses.


Make your Jelly very good tasted, tho' you abate a little of the Wine and Juice of Lemon; because the Almonds supply the want of them; and being serv'd out of the Glasses upon China Plates, it wants Strength.

40. To make an Almond Tansy.

Take four Quarts of new Milk, half a Pound of the Flower of sweet Almonds, two Ounces of Lime-juice, and half a Pint of Strawberry-juice; put to these two Pound of fine Sugar, and a Quart of Canary; stir them together, and beat them till they froth, and become of a pleasant Colour.

41. Amber Cakes.

Blanch a Pound of Almonds, steep them in a Pint of Cream, pound them in a Mortar, add to them the Yolks of twelve, and Whites of six Eggs; put in half a Pint of Juice of Spinage, and a quarter of a Pint of Juice of Tansy, add to it grated Bread; sweeten it with Sugar to your Palate; fry it in sweet Butter, and keep it stirring in the Pan, till it is of a good thickness; strew Sugar over it, and serve it up.

Take forty or fifty Drops of rectified Oil of Amber, and half a Pound of double refin'd Sugar fairs'd; then add as much Gum Tragacanth, as will make the Sugar into a stiff Paste, which make into little Cakes or Troches, and set them in a warm Place to dry.

These
These are good to be eaten in a Morning against Vapours, Fits of the Mother, Vertigo's, Lethargies, Head-Aches, proceeding from a cold Cause, and Falling-sicknes.

42. *Amber Greese Cakes.*

Mix a Quarter of a Peck of fine Flower with Slices of Marmalade of Quinces, a Quarter of a Pound of fine Sugar, and ten Spoonfuls of Rose Water beaten up together, half a Pint of Yeast, a Pound of Currants pick'd and wash'd, of Cinnamon and Mace finely pouder'd, each half an Ounce, some Candy'd Orange-peel cut very small, mix all well, and thicken it with a Quart of Milk, and ten new laid Eggs, then take a Dram of Ambergreese, and dissolve it in a quarter of a Pint of white Wine, and mix it with the rest of the Ingredients; then form it into a Cake, and let it be bak'd in a gentle Oven; and afterwards ice it over with Sugar melted in Rose-water, and the White of an Egg.

43. *To make Ambergreese Cakes.*

Take fine Sugar, beat and fears it, then beat half a Dozen new laid Eggs into a Froth; as it rises take off the Froth, and drop it into the Sugar by little and little, grinding it still in a Marble Mortar with the Pestle, 'till it be thoroughly moistened, and thin enough to drop on Plates; then add Ambergreese, Civet, and Anniseds pick'd; butter your Plates, drop your Butter in the form of round Cakes, bake them in a gentle Oven, and when you perceive them to grow hard, and rise a little, take them out.

44. *An Amber Pudding, according to the Lord Conway's Receipt.*

Wash the Guts of a young Hog very clean, then blanch a Pound and half of the best Jordan Almonds, beat one half of them very small, and keep the other half whole; put the beaten Almonds to two Pound of Hogs Lard, grate four white Loaves into your Lard and Almonds, and put in also a Pound and half of fine Sugar, mix all together in a Bason; then scrape half an Ounce of Ambergreese, and half a Quarter of an Ounce
A M

Ounce of Levant Musk, bruised in a Marble Mortar with a Quarter of a Pint of Orange-flower-water; mix all these well together, and fill your Hogs Guts with them.

45. To make Tincture of Ambergreese.

Take a Pint of Spirit of Wine; put it into a Bottle; put to it four Drams of Musk, and two Ounces of Ambergreese; stop the Bottle close, and set it in Horse-Dung for a Fortnight; then pour off the Spirit of Wine into a Bottle for Use, and pour in more to the Ambergreese. A Drop of this Tincture will perfume any thing, and is also very good in Cordials. The Ambergreese may afterwards serve for common uses.

46. An Amulet.

Take a Dozen of Eggs, beat them well and strain 'em, put three or four Spoonfuls of Cream to them, and a little Salt; then make some Butter very hot in the Frying-Pan, and pour in the Eggs, and when it is a little fry'd, turn the Sides into the Middle, and then turn it over on the other Side, and when it is fry'd sufficiently, serve it up with Butter, Sugar, and Verjuice.

47. To make an Amulet Robart.

Take fifteen Eggs, beat the Whites by themselves; then put the Yolks to them, with some Bisket of bitter Almonds, some Cream and Sugar, and some Lemon-peel shred small. Keep continually beating it, till you put it into the Pan, into which put good Butter, and keep it continually stirring over the Fire, and when it is well colour'd underneath, turn it that it may be brown on both sides; then serve it up.

48. Anchovies.

The most common Way of eating them, is, as Salads, with Oil, Vinegar, or flie'd Lemons, Capers, and Olives.

Of Anchovies, Cullifes are made, which serve as an Ingredient to several Ragoos, as well of Flesh as Fish; the Method of making which, you will find in treating of Cullifes.
The Bones of the Anchovies which have been us'd, may be put into a Paste made with Flower, and white Wine, or Water, one or two Eggs, and a little melted Butter, all mingled together; and being fry'd, may be made use of as Garniture for other things, or may serve for an Outwork, with Orange and fry'd Parsley.

49. To keep Anchovies.
Cover them two Inches thick with Bay Salt.

50. To make a Sallet of Anchovies.
Take the best Anchovies, wash them well in Water, or Wine, till the Liquor be clear; then dry them with a Linnen Cloth; take off the Tails and Fins, and any thing that is superfluous, slip them and bone them, lay them on a Plate, garnish them with young Onions, Parsley, slices of Lemon, and the Roots of Beets; then beat some sweet Oil with the Juice of Lemon, and pour over your Anchovies.

51. To make Anchovy Sauce.
Wash and bone your Anchovies, mince them small, put them into a Sauce-pan, with a little thin Cutlet of Veal and Ham; season it with Pepper, heat it hot, then put in a little Vinegar, and use it with roast Meat.

52. To make Anvolans.
Take the Guts of a Hog, turn them, scour them, and lay them to soak in Water a Day and Night; then wipe them dry, and turn the fat Sides outwards. Then take Sage chop'd, Salt, Pepper, Cloves, Mace, and Coriander Seed beaten, mix all these together, and season the fat Sides of the Guts; then turn that Side inward again, and draw one Gut over another, to what bigness you please; so you may do of the whole Guts of a Hog. Then boil them in Water, with a Piece of interlarded Bacon, some Salt and Spice. Tye them fast at both Ends, and make them of what length you please.

53. Ando-
53. Andovillets.

Andovillets are made of minc’d Veal, Bacon, sweet Herbs, and the Yolks of Eggs, season’d with Pepper, Salt, Nutmeg, and beaten Cinnamon, so as to give them a fine Colour: These must be made up like Chitterlings, and roafted on a Spit, between slices of Bacon, and bafted with their Dripping, and with the Yolks of Eggs and some Crumbs of Bread; sometimes with the one, and sometimes with the other, to cause a fine Crust upon them. Serve them up with Mutton Gravy, and the Juice of Lemons, and fry’d Parsley to garnish them.

54. To candy Angelica.

Boil the Stalks of Angelica in Water, till they are tender; then peel them, and put them into other warm Water, and cover them; let them stand over a gentle Fire till they become very green; then lay them on a Cloth to dry; take their weight in fine Sugar, with a little Rose-water, and boil it to a Candy height. Then put in your Angelica, boil them up quick; then take them out and dry them for use.

55. To preserve Angelica Roots.

Wash them, slice them thin, put them to steep in fair Water, and shift the Water every Day, for three Days; then set them all Night in a Pot over warm Embers, pour off the Water in the Morning; and take two Pound of Sugar, and two Quarts of Water to a Pound of Roots, and boil them in it; when they are boil’d enough, take them out and boil the Syrup gently.

56. To make Angelica Water.

Take the Roots of Angelica, three Quarters of a Pound, of the Leaves of Carduus Benedictus as much; Sage and Balm, of each half a Pound; of Angelica- Seeds three Quarters of a Pound; of sweet Fennel- Seeds a Pound and two Ounces; powder them grossly, add of the Species, call’d Aromatick Rosat, three Ounces, and of Diamosch the same Quantity; infuse these for two Days in eight Gallons of Spanish Wine; then
then distil them with a gentle Fire, and put a quarter of a Pound of Sugar dissolved in Rose-water to every Quart.

57. To make Anniseeds of Urdum.

Take the best Anniseeds, cleanse them very well from their Dust and Stalks, then dry them a little in your Pan, and then proceed to finish them as you did your smooth Almonds.

58. To bake Apples Red.

Let the Apples be pared, cored and thinly sliced; then put a quarter of a Pound of Sugar to two Pennyworth of Apples; put in two Pennyworth of Cochineal beaten very fine, a small Stick of Cinnamon; mix the Cochineal with the Apples, and put them into the Paste, and when the Pye is baked, put in Butter and Rose-water.

59. To make a Compost of Apples.

Take Apples, pare, core and quarter them, put them into fair Water; then put in also their Parings, and also of some other Apples pared and quarter’d in small Quarters; boil them till they are tender; then drain them in a Linnen Cloth; take as much of that Water as will serve to boil the Quarters you have reserve’d for your Compost, and put it into a preserving Pan; put in as much fine Sugar as you think convenient; let them boil over a Charcoal Fire till they are tender; stir them with a Spoon, but do not break them; then take them out, and lay them on a Cloth, or the Brim of a Dish to run; then lay them on a Plate, set your Syrup on a quick Fire; put in more Sugar, and the Juice of Lemons, and boil it till it be a Jelly, then set it off the Fire, and let it stand till it is cold; then pour it over your Apples and the Brims of the Plates as you please.

60. To make Apple Cream.

Take a dozen Pippins, pare them, core them, cut them into thin Slices, and stew them in a Pipkin with red Wine, fine Sugar scraped, Lemon Peel and sliced Ginger, when they are very tender, put them in a Dish, and let them cool; boil a Quart of Cream with a little Nutmeg,
Nutmeg, and put some of the Apples among it, and
sprinkle it with Rose-water and Sugar.

61. To make Marmalade of Apples.

SCALD your Apples in Water, and when, they are
tender, take them out and drain them; then strain
them through a Sieve, and boil your Sugar till it be
very well feathered, allowing three Quarters of a Pound
of Sugar to every Pound of Apples; temper and dry
the whole Mass over the Fire according to the usual
Method, let them simmer together; strew your Mar-
malade with fine Sugar, and put it into Pots or Glasses.

62. To make Apple Pancakes.

PARE your Apples, cut them in round Slices, fry
them in fresh Butter, beat up twenty Eggs in a Quart
of Cream; put in Ginger, Nutmeg, and Cinnamon bea-
ten, of each two Drams, powdered Sugar six Ounces;
pour the Batter on them, fry them, sprinkle them
with Rose-water, and dust them with Sugar.

63. To make Apple Paste.

SCALD your Apples till they become soft; then
drain them, pass them through a Sieve, and dry them
over the Fire; but be sure to keep them stirring with
a Spatula, both at Bottom and on the Sides, to prevent
their burning. When the Paste slips from the Bottom
and Sides of the Pan, it is enough; then take it off the
Fire, and to every Pound of Fruit, put a Pound of Su-
gar greatly feather’d or crack’d; incorporate them well
together; then simmer it over a Fire, and dress it either
in Moulds or upon Slates, and set it in a Stove to dry.

64. Another way.

PARE your Apples, core them, put them in cold
Water; boil them, then put them into Water again, then
take them out and drain them, and pass them through
a Hair Strainer; then put them in a Skellet; set them
upon the Fire and dry them, stirring them continually
with a Spatula, till they begin to come clear from the
Bottom; then take them off the Fire, and put in your
Sugar, mingle them together, and lay them on Slates,
and dry them in a Stove.

65. To
65. To preserve Apples.

Pare small Apples, leave the Stalks on; slit them a little, for the better soaking in of the Sugar; put them into Water, scald them, let them cool, then bring them again to a green Colour, in that or other fresh Water; when they are grown soft, let them cool again, drain them into clarify'd Sugar; the next Day boil the Syrup smooth; the next boil it between smooth and pearl'd; and the next till it is very much pearl'd; and then immediately slip in your Apples, let them simmer together for some time; and the next Day give them a cover'd boiling; then put them into Pots to cool, and drain them, and dry them on a Stove.

66. To make a Pupton of Apples.

Make the Apples into a Marmalade, with Sugar and Cinnamon; then add the Yolks of four or five Eggs, a Handful of grated Bread and some Butter; then form it as you please. You may, if you please, put in stew'd Pears or Cherries, according as the Season of the Year is. Let it be bak'd in a slow Oven, and then turn it upside down, on a Plate, for a second Courfē.

Of other ways of ordering Apples, see more under Pippins.

67. To stew Apples.

Pare them, cut them in Slices, and stew them in a Pipkin, with as much Water and red Wine, in equal Quantities, as will scarce cover them; when they are tender, put in a Stick of Cinnamon, and a few Cloves; when they are almost enough, sweeten them with Sugar, and mash them to pap, put in sweet Butter, and serve them.

68. To make an Apple Tansey.

Pare your Apples, cut them in thin round Slices, fry them in sweet Butter; then beat half a Score Eggs with a Quart of Cream, the Juice of Spinage and Tanfey, of each a Quarter of a Pint, and a little Rose-water;
water; when all these are beaten together, pour them on your Apples.

69. To make Sweet-meats of any Apples.

Make a Jelly of the most soft and pleasant of your Apples; then cut your other Apples round ways, put them into a Glass or Pot, and let them stand for six Days; then add a quarter of a Pound of Sugar to each Pound of Liquor, but do not break the Apples any more; season them with the Juice of Lemons, Oranges, Mace and Cloves, and perfume them with a Grain of Musk.

70. To dry Apples.

First, preserve them with their Stalks on, then wash or wipe them; lay them on Tin-plates, and let them over a Stove, or in a gentle Oven, and turn them as you see Occasion.

71. To make Apricot Cakes.

Take two Pound of the ripest Apricocks, scald, peel and stone them, mash them to pieces; then take a Pound of double refin’d Sugar, and two Spoonfuls of Water, and boil it to a Candy; then put in the Pulp of your Apricocks, and set it on the Fire for a quarter of an Hour, and let it boil a little, stirring it well; then pour it into shallow flat Glasses, that it may turn out the more easily; let it stand in them for two Days, then take them out, lay them on Glass Plates, and stowe them, turning them every Day.

72. Another way.

Take the largest and smoothest Apricocks, parboil them in Spring-water, till they become very tender; then press out the Pulp, and put to it an equal weight of Sugar; set them over a gentle Fire, keeping them constantly stirring; and when it is so clear that you can see the bottom of the Pan, it is enough: Then put the Pulp and Sugar into Cards fewed round, and sift some Sugar over them: Let them stand two or three Days, then turn them; and if they be candied, take them out of the Cards, and sift Sugar over them again,
again; and so often turning them, let them dry for
your use in a gentle Heat.

73. To candy Apricocks.

SLIT them on one side of the Stone, and put fine
Sugar on them; lay them one by one in a Dish, and
bake them in a pretty hot Oven; then take them out
of the Dish, and dry them on Glass-plates in an Oven
for three or four Days.

74. Apricocks Chips.

SLICE the Apricocks the long way, but do not pare
them; take as much double refin'd Sugar as your Apricocks weigh, boil it to a thin Candy, and then put in
your Apricocks, and let them stand on the Fire, 'till
they are scalding hot; let them lie one Night in the
Liquor, then take them out, lay them on thin Plates,
and set them in the Sun to dry.

75. To make Composts of Apricocks.

PARE your Apricocks, stone them, and scald them;
when they rise on the top, and are soft, take them off
the Fire, and set them by to cool; then put them in-
to Sugar as it runs from the Straining-bag; boil them
'till the Scum ceases to rise.

76. Another Way.

PARE them, stone them, put them into clarify'd
Sugar, put some Water to them, and boil them 'till they
are soft: When the Scum ceases to rise, and they have
thoroughly imbib'd the Sugar, take them off.

77. To dry Apricocks.

PARE them, stone them, and take as much fine Su-
gar as they weigh; put two third parts of the Sugar
with as much Water as will wet it into a Skillet; boil
it, scum it, put your Apricocks into it; boil them gent-
ly, prick them with a Bodkin; then put in the rest of
the Sugar; when they are tender, lay them on a Co-
lander: Put the Syrup into an earthen Dish, and the
Apricocks into it; let them lie for two or three Days,
and turn them once a Day. If they shrink or grow
tough, boil them again a little in the Syrup, and take
them out as before. Lay them on Glass-plates, set
them
them into a Stove for a Day or two; then put them on clean Plates, and if the Syrup that is about them be sticky or tough, wash them in hot Water, and lay them on fresh Plates, and dry them.

78. Another Way.

**Pare** and stone your Apricocks; wet as much Sugar as the Apricocks weigh with Water, and boil it to a Syrup, so high that, if a Drop of it be dropp'd on a Plate, it will slip off when it is cold; then put in your Apricocks, and when the Syrup is thoroughly heated, give them a stir about, and turn them, and tie them up every one apart in Tiffany's; then put them into the Syrup again, and boil them as fast as you can; scum the Syrup well, and when your Apricocks look clear, take them out, and lay them on a Sieve to drain; take them out of the Tiffany's, and dry them either in the Sun or a Stove.

79. To dry ripe Apricocks.

After you have pared them, cut them thin, and stone them, take half as much Sugar as they weigh, wet it with Water, and boil it to a Candy height; then put in your Apricocks, and boil them till they are tender; then set them by in the Syrup for two or three Days, only give them a warm every Day, turning them 'till they have imbib'd all the Syrup; then lay them on Glasses, and dry them in a Stove.

80. Apricot Jumbles

Scald your Apricocks 'till they are tender, and dry the Pulp in a Dish over a Chafing-dish of Coals; then set it upon a Stone for a Day or two, and afterwards beat it in a Stone Mortar, putting to it as much fine Sugar as will make it a stiff Paste; then colour it with Cochineal or Saunders; roll them long, tye them in Knots, and so dry them for use.

81. To make Apricot Paste.

Scald ripe Apricocks, peel off their Skins, stone them; take as much double refin'd Sugar as the Fruit weighs, wet it with Water, boil it to a Candy height, then put in the Pulp of the Apricocks, and let it boil briskly
briskly for a little while, then put it into Glasse, and, when it is cold, let it into the Stove.

82. Another Way.

**Pare** ripe Apricocks, scald them tender in just Water enough to cover them, drain them, break them, and strain them; boil them in half as much double refin'd Sugar as they weigh, till they are thick and clear; then wet as much more Sugar with Water, boil it to a Candy height, scumming it clean: Then put the Apricocks into the candy'd Sugar, and stir it well till they are well mixed, but let it not boil; take it off the Fire, and put it into Glasse, and set them in a Stove: And when they are candy'd, put them on Glass-plates, and let them stand in the Stove, turning them till they are dry, then put them in Boxes.

83. Another way.

**Pare** your Apricocks, stone them, and set them over a Chafing-dish of Coals between two Dishes; let them boil till they are very tender, set them by to cool, lay them out on white Paper; boil their Weight of Sugar to a Candy height, with as much Rose Water and fair Water as will just melt the Sugar; then put in your Pulp of Apricocks, and boil it till it is as thick as Marmalade, still stirring it; then on a Pye-plate make it into the shape of Apricocks, and dry them, and they will be very transparent.

84. To make Apricot green Paste.

After you have scalded your Apricocks 'till they are very tender, break them, and strain them; take double their Weight of fine powder'd Sugar, wet it with Water, boil it to a Candy height, put in your Apricot Pulp; stir them well together off the Fire; set it by 'till it is cold, put it into Moulds, and stir it till it is dry enough.

85. To make Pastills of Apricocks.

Steep Gum Arabick in Water, strain it through a Cloth, put it into a Mortar with Syrup of Apricocks; then put in Sugar at several times, tempering it 'till
the Paste is pliable, in order to make round Pastils, then dry them in a Stove.

87. To preserve Apricocks.

PARE and slice your Apricocks, take three times their weight of double refined Sugar powder'd, put some of it into a preserving Glass about half an Inch thick, then lay in the Apricocks one by one, then lay in a Layer of Sugar, and so continue to do, till you have laid in all your Fruit and Sugar; then cover them, and let them stand in a proper heat for twenty four Hours: Then take them out one by one, put the Syrup and Sugar into a Skillet, make it boil, scum it well; put in the Apricocks, make them boil as fast as you can, putting them down with a Bodkin as they rise in boiling; and put in as much more Sugar, as they boil, and let them boil till the Syrup will stand. Then take them off the Fire, take out the Apricocks, and lay them in a Colander; let them stand till they are cold; put a spoonful or two into a Preserving Glass, then put the Apricocks in one by one, put the Syrup to them, and cover them close for use.

88. To preserve Apricocks dry.

SET a Copper Pan of Water over the Fire, put your Apricocks in an earthen Pan, put it into your hot Water; let the Water boil for half an Hour, then take them out to be drained; dress them on Slates, scald them with Sugar, and set them in a Stove.

89. To preserve green Apricocks.

TAKE Apricocks before the Stones are hard, take a large handful of Salt, and put the Apricocks with it into a coarse Cloth, and rub them. Put them into scalding hot Water, and set them on a gentle Fire, and scald them 'till they are green; then let them boil
boil 'till they are tender: For every Pound of Apricocks, take a Pound of double refin'd Sugar; let your Sugar be boil'd to a thick Syrup; let your Apricocks drain till they are cold; and when the Syrup is also cold, put them together: What you design for Tarts will keep with half their Weight in single refin'd Sugar.

50. Another way to preserve them dry.
The Apricocks being clear'd of their soft Hair or Down as before; to every two Ladlefuls of clarified Sugar take one of Water, and make it lukewarm; then having put your Apricocks, having been well scalded as before, and well drain'd, into an earthen Pan, pour this Syrup upon them: Then set them over the Fire in a Copper-pan, and cause them to simmer, stirring them often. The next Day let the Apricocks be taken out of the Liquor and drain'd in a Colander, and give the Syrup seven or eight Boilings, adding a little more Sugar; then put in your Apricocks again, and let them simmer over the Fire; this you must do for four or five Days successively, giving your Syrup fifteen or twenty several Boilings, always adding a little Sugar to supply for what is wasted in boiling, putting in the Apricocks every time into the Syrup, and making them simmer; then boil your Syrup 'till it becomes pearl'd, and having put in the Fruit, let all have a covered Boiling; then take the Pan off the Fire and scum it; and when it is cold, let the Apricocks be drain'd in a Colander, and laid upon tin Plates or Boards to be dry'd in the Stove; turn them the next Day; and when they are dry, put them in Boxes with Papers between every Row.

91. To preserve ripe Apricocks.
Take them that are moderately ripe, pare and stone them; then lay them in your preserving Pan between Layers of Sugar; let them lie all Night, and in the Morning put in a little White-wine, or fair Water, and set them on a very gentle Fire, and increasing
increasing the Fire by degrees, melt the Sugar: When they are a little scalded, take them off, let them cool, and set them on again, and boil them gently 'till they become tender and well colour'd; then take them off, let them cool, and put them up in Pots or Glasses for use.

92. To preserve Apricocks in Jelly.

STONE and pare your Apricocks, and for every Pound of Apricocks take a Pound of double refin'd Sugar, beat it fine, lay a Layer of Sugar in your Pan, and a Layer of Apricocks over it; and when the Sugar is pretty well melted, set them on the Fire, and let them boil to keep the Colour; and, as the Scum rises, take it off very clean, turning them sometimes with the Ladle; and when they are tender, put them into Glasses, then put a quarter of a Pint of Pippin Liquor to your Syrup, and the Weight of it of double refin'd Sugar; and after it has boil'd a while, put it to your Apricocks. You may let the Liquor run through a Jelly-bag, if you would have it delicately clear. Let your Fire be quick, for the sooner any white Sweet-meat is done, it will look the better.

93. To make Raisins of Apricocks.

YOU may either cut the Apricocks in pieces, and infuse them in Brandy for a Day or two, and pass them thorough a Straining Bag, and put in the usual Ingredients: Or else you may boil the Apricocks in White-wine, and put the Brandy to them; allowing a quarter of a Pound of Sugar to every Quart, with the Kernels of the Apricocks, Mace, Cloves and Cinnamon: Let these infuse for eight or ten Days; then strain it, and bottle it up for Use.

94. To make Apricot Water.

TAKE a dozen of Apricocks, pare them, take out the Stones; set a Quart of hot Water on the Fire, when it boils, take it off, and put your Apricocks into it; let it stand for half an Hour; then put in a quarter of a Pound of Sugar, and when it is melted, strain it through a clean Cloath, and set it by to cool.

95. To
95. To make Apricot Wine.

Take twelve Pound of ripe Apricocks, and slice them into three Gallons of Spring-water, set it a boiling, and as fast as the Scum rises take it off, and put it into a clean Sieve, and set it in a Pan to savor what Liquor comes from it; then crack the Kernels, and put them, Shells and all, into the Vessel you design the Liquor to cool in. When your Wine is as clear as you can make it from the Dross, pour it in upon the Kernels; stir them together, and cover it till it is cool; then work it with a Toast and Yeast, and in two or three Days it will be settled, and you may fine it off into your Vessel; let it work as long as it will. When it has done, pour in a Pint of Rhenish, or small White-wine, and stop it up for six Months; and, if it be fine, bottle it up, and keep it a Year longer.

96. To make Marmalade of Apricocks.

Take the ripest Apricocks, pare and quarter them, and take out the Strings; then add three quarters of a Pound of Loaf-Sugar to every Pound of Apricocks, and put them into a pretty broad Pan; set the Apricocks on the Fire without either Water or Sugar, and stir them continually that they do not burn: When they have melted and boil’d a pretty while, strew in the Sugar as quick as you can, and let them boil apace till the Syrup is thick, and they look clear, then put it up in Pots or Glasses for use.

97. Another Way.

Boil five Pound of ripe Apricocks in two Pound of pearled Sugar, till they have thrown out all their Scum; then set them off the Fire, and when they are cool’d, set them on again to be broken and dry’d, ’till they will not run any longer; in the mean time bring three Pound and half of Sugar to its crack’d quality, that it may incorporate with the Paste; simmer all together for some time, strew the Marmalade with fine Sugar, and put it into Pots.
98. To make Marmalade of green Apricocks.

Make a Lye of Water and new Ashes, set over the Fire, and boil’d, scumming off the Coals that rise on the top; and when it has boil’d ’till it is become sweet and oily, take it off, set it by for a while, take all the clear Liquor; then set it over the Fire again, and as soon as it begins to boil, put in three or four Apricocks to try if it is strong enough to cleanse them; if it is, throw in the rest, keep them stirring, and let them not boil; when they are enough, toss them in a Cloth, and wash them in fair Water; run a knitting Needle through the middle of them, and throw them into other fair Water.

Then change the Water, and boil them ’till they are very soft; drain them, and pass them through a Sieve into a Pan; dry this Paste over the Fire, turning and stirring it with a Spatula, ’till the Moisture is pretty well dry’d, and it begins to stick to the Pan; then temper the Marmalade with as much Sugar boil’d to its crack’d quality as it weighs; let it simmer a while, then put it into Pots or Glassses, or dry it.

99. To make Aqua Mirabilis, according to Dr. Wil- loughby’s Receipt.

Take Cloves, Mace, Ginger, Saffron, Cubebs, Galingal, Cardamum and Nutmegs, of each an Ounce, beat and bruise them well; mix them well with two Quarts of Aqua-vitæ, three Quarts of White-wine, and a Pint of Juice of Celandine; put them into a Glass-Still, and when they have infused for twelve Hours, distil them off in a gentle Sand heat.

100. Another Way.

Take Cloves, Mace, Cinnamon, Nutmegs, Cubebs, Galingal, Cardamum, and Melliot-Flowers, of each an Ounce; Cowslip-Flowers, Rosemary-Flowers, and Spear-Mint, of each two Handfuls; two Quarts of the Juice of Celandine, two Quarts of Brandy, two Quarts of Canary, and four Quarts of White-wine, and infuse, and distil them, as before.

101.
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101. Of thus.

Take of Ginger, Mace, and Cardamum, of each four Drams; Citron Peel and Nutmegs, of each an Ounce and half; two Ounces of the best Cinnamon; bruise them, and put them into a Quart of Spirit of Wine, and a Quart of White-wine, and distil them as before.

102. To make Aqua Vitae.

Take well brew'd Beer, that is strongly hopt, and well fermented, and distil it in a Serpentine-worm, in a great Hogshead with cold Water; or, if you have not that in an Alembeck, distil it, till it comes off an un-favoury Water; let it stand seven Days, and distil it again: This is called Rectification, in which you may bring it to Brandy Proof, which you may know by throwing some of it in the Fire. You may also rectify it a third time in Balneo, and it will be better freed from its Flegm.

103. To make Aqua Vitae Regia.

Take the Peels of Oranges, Lemons, and Citrons, of each an Ounce and half; the Roots of Valerian, Carline, Thistle, and Zedoary, of each two Ounces; Fennel Seed the lesser, Cardamons, and Cloves, of each an Ounce; of Lignum Aloes, two Ounces; Sage, Rosemary, and Marjoram in the Flower, of each four handfuls; bruise what requires bruising, and put them into a Mattrafs with a Gallon of Malmsey Wine, and a Gallon of Spirit of Wine; stop it up close, and let them infuse for three Days over a gentle Fire; then distil them, and dissolve in the distill'd Water of Musk and Ambergrease each three Drams; then bottle it for Use.

104. Artichokes.

Artichokes are of very great use throughout the Year, for almost all sorts of Ragoos, Potages, and Side-dishes; so that you should provide good store of them, which you may preserve, as describ'd in the Receipts 110, 111, 112, 113, 114, 115.

105. Artic...
105. Artichokes with Butter.

Boil your Artichokes with a little Salt, take out the Chokes, and make Sauce for them with Butter, Vinegar, Salt, and Nutmeg, with a little Flour to thicken the Sauce.

106. Artichokes with Cream.

When they are boil'd in Water, tos them up with Butter in a Stew-pan, putting to them some Cream, with a Bunch of Parsley and Cives; put in a little Salt and Nutmeg, thicken your Sauce with the Yolk of an Egg, and serve them up in Plates or little Dishes.

107. To force Artichokes.

When they are boil'd, take out the Bottoms and fry them with drawn Butter, grated Bread, Marrow, a little Suet, Salt, and Pepper beaten: So force your Artichokes, and Bottoms; garnish them with it, and grated Bread; then let them be bak'd, and make the Sauce with Gravy, Butter, and Lemon, and serve them up.

108. To fry young Artichokes.

Pare off the out-side as you pare an Apple, and boil them tender, split them through the midst, but do not take out the Core; lay the split side downwards in a dry Cloth to soak up the Water; then mix Flour with the Yolks of beaten Eggs, Verjuice, Nutmeg, and Ginger, make it into Batter, roll the Artichokes in it; put clarified Butter in a Frying-pan, make it hot, and fry them brown: For the Sauce, put Butter in a Pipkin with Verjuice or White-wine, Sugar, Ginger, and Cinnamon; keep it stirring over the Fire till it be thick; and dish them on Toasts of white Bread, pour on the Sauce, and serve them up.

109. Another Way.

Boil them, take off the Bottoms, slice them in the Middle, cut them into Quarters, dip them in Batter, and fry them in Butter, lay Marrow on them, garnish with Oranges; sauce them with Verjuice, Butter and Sugar, and the Juice of an Orange.
110. To pickle Artichokes.

Take Artichokes that are not too ripe, because they will then be full of Strings; when you have pared them round to the Bottom, let them be boil'd tender, take them up, and let them stand to cool; make a Pickle of White-wine, good stale Beer, a good Quantity of whole Pepper, and a little Salt, and put all into a Barrel, and keep them close; they will serve for boil'd or bak'd Meats all the Year.

111. To preserve Artichokes.

Boil the Artichokes in as much Water as is just sufficient to cover them, and put in a proportionable Quantity of Salt; then take them off from the Fire, and let them stand 'till the Souneness of the Salt be settled to the Bottom; then pour the Liquor into the Vessell in which you would keep your Artichokes; then blanch them in boiling Water so long that you can take out the Chokes; then they must be wash'd in two or three several Waters 'till they are very clean; and (if you please) you may put a little Vinegar into your Pickle; then put them into the Pickle, pouring upon the Top of it some Oil or Butter, that no Air may enter. Thus they may be preserve'd for a whole Year; but before they are us'd, you must first steep them in fresh Water to take away the Salt.

112. Artichokes may likewise be preserve'd dry.

To do this, when you have scalded them and taken out the Chokes, as before directed, lay them to drain on Grates, or Hurdles made of Oifers; then put them into an Oven moderately hot, 'till they become as dry as Wood; or they may be dry'd in the Sun. Before they are us'd, they must be steep'd two Days in Luke-warm Water, by which Means they will come to themselves, and be as fresh as at first, and will relish much better, than when they are prepar'd the former Way. In blanching them off, put in the Water, a little Verjuice, Salt, and Butter, or a little good Beef Suet.
113. Another Way.

Take very good Artichokes, and with a sharp knife cut off the Leaves and Chokes, and throw the Bottoms into fair Water immediately, or else they will turn black. When you take them out of the Water, put them into Flour, covering them all over with it; then lay them one by another in a Hurdle, and dry them in an Oven; and when you would use them, lay them a soaking for twenty four Hours, and then boil them as other Artichokes; and you will find they have not lost their Taste.

114. Another Way.

Put the Artichokes into Salt and Water for half a Day, then boil them 'till you can just draw the Leaves from the Bottoms; then cut out the Bottoms handsomely, and put them into a Pot with Salt, Pepper, and Vinegar, a few Cloves and Bay Leaves; then cover them with Oil or Butter, &c. as before directed.

115. To fry Artichokes.

Take away the Chokes, cut them into Slices, and give them four or five Turns in boiling Water to blanch them; then take them out, and let them be steep'd in Vinegar, Pepper, and Salt; then dip them in beaten Eggs, and flour 'em well, and fry them in Hog's Lard, or clarified Butter, and serve them up to Table with fry'd Parsley.


When the Artichokes are boil'd and the Chokes taken out, make a Paste with Flour, Water, Salt, and Pepper, and enclose the Bottoms in; it then let them be well fry'd, and serv'd up with fry'd Parsley, and a little Rose Vinegar.

117. Artichokes a la Poivrade.

Let your Artichokes be very young, which cut into Quarters, take out the Choke and blanch them in fair Water; then lay them in a Dish with Pepper and Salt, and so serve them up.

118. Arti-
118. Artichoke Pye.

Let the Artichokes be boil’d, then take away the Leaves and Chokes, and season the Bottoms with a little beaten Mace, lay a good Layer of Butter in the Bottom of the Dish; then lay in the Artichokes, sprinkle a little Salt over them, and some Sugar; put in also some grated Marrow, rolled up in the Yolks of Eggs; then put in a few Gooseberries, or Grapes, and lay large Mace and S ton’d Dates at the top; also some Yolks of hard Eggs, Suckers, Lettice-stalks and Citron; then cover it with Butter, and let it be bak’d, afterwards put in scalded White-wine, and shake it together; then serve it up.

119. To stew Artichokes.

Let the Artichokes be first boil’d; then take off the Leaves and Chokes, cut the Bottom into quarters and then slit them; put into a Stew-pan Toasts of Bread, and the Marrow of two Bones, with five or six Blades of large Mace; two Ounces of Sugar, and half a Pound of preserv’d Plums; put in the Artichokes, and let them stew together for two Hours; then put them into a Dish, and garnish it with Barberries, and serve them up.

120. Another Way.

Boil the Artichokes, take off the Leaves, and Cores, cut the Bottoms into Quarters, and split them in the middle; lay Toasts of white Bread in the bottom of a Stew-pan, lay the Artichokes upon them, and Marrow with them, and some Blades of Mace, some preserv’d Plums with their Juice; also Verjuice and Sugar; let them stew for two Hours, dish them, lay Barberries on them, and serve them up.

121. Artichokes in Puree.

Let the Bottoms of the Artichokes be well wash’d and cleans’d, then boil them in blanch’d Water, and put a good Lump of Butter, kneaded up with Flour and Salt, into it; then take them out of the Water, and make them into Puree; then strain them through a Sieve as you do Peas. Then set them over a gentle Fire
Fire in a Stew-pan to simmer, with fresh Butter, Pepper, Salt, Nutmeg, and Cloves pounded; put in young Onions, Thyme, and a Bunch of Parsley, with a Bay-leaf. Then take some blanch’d sweet Almonds, candied Lemon Peel, Yolks of hard Eggs, Biskets of bitter Almonds, and some Sugar; pound these together with a little Orange Flower-water, and, when you are almost ready to serve it up, mix well this Composition with your Puree of Artichokes; then set it a Moment over the Fire, and serve it up.

122. Artichokes with white Sauce.

Boil your Artichokes as before, and, when they are sufficiently boil’d, toss up the Bottoms with Butter and Parsley, seasoned with Salt and white Pepper, make a Sauce for them with the Yolks of Eggs, a Drop or two of Vinegar, and a little Gravy.

123. To pickle Athen Keyes.

Take those which are young and very tender, and parboil them in a little fair Water; then take a Pint of White-wine, half a Pint of Vinegar, the Juice of a Couple of Lemons, and a little Bay Salt, and boil them together, let it by till it is cold; then put your Athen Keyes into the Pickle, and cover them close from the Air.

124. Asparagus with Butter.

Boil your Asparagus in Water, with a little Salt, and take Care they be not boil’d too much; when they are done, set them a draining, and lay them in the Dish; the Sauce must be Butter, Salt, Vinegar, Nutmeg, or white Pepper, with the Yolk of an Egg, to thicken it, keeping it constantly stirring; then pour it on the Asparagus, and serve it up.

125. Asparagus with Cream.

Cut the Asparagus into Pieces, and scald them, as before; then let them be toss’d up in a Stew-pan, with fresh Butter, or Lard; taking care, that they be not too fat; then put to them some Cream, and a Bunch of Pot-Herbs, and season it well before they are serv’d up; put in the Yolks of one or two Eggs to
to thicken it, into which put a little Sugar, and serve them up.

126. Asparagus with Gravy.

Cut the green Part of your Asparagus into Pieces of an Inch long, and blanch them a little in boiling Water; then toss them up in a Stew-pan with melted Lard, Parsley and Chervil chopped small, and a whole Leek, which must be taken away: Then season them with Salt, Pepper, and Nutmeg; let them simmer over a gentle Fire, with a little good Broth; then take away the Fat, pour over them some Mutton Gravy, squeeze a Lemon over them, and serve them up.

127. To make an Amelet of Asparagus

Blanch your Asparagus, cut them in short Pieces, fry them in fresh Butter, with a little Parsley and Chibols; then pour in some Cream, season them well, and let them boil over a gentle Fire: In the mean time make an Amelet with new laid Eggs, Cream, and Salt; when it is enough, dress it on a Dish; thicken the Asparagus with the Yolk of an Egg or two, turn the Asparagus on the Amelet, and serve it up hot.

128. To pickle Asparagus.

Take large Asparagus, cut off the white Ends, and scrape them lightly to the Head, till their green Colour appears very plain: Then wipe them with a Cloth, and lay them in a broad Pot, throw over them some Salt, and a little Cloves and Mace: Then pour upon them as much White-wine Vinegar, as will cover them, let them lie in this Pickle nine Days; then put the Pickle into a brass Kettle, boil it; put your Asparagus into it, stave them down close, let them stand a little, then set them over the Fire again, till they become very green, but let them not boil soft; then put them into a large Pan, that they may lie at Length, tie them down close, and keep them for Use.
129. To preserve, or pickle Asparagus.

Cut off all the part of the Stalk, that is not eatable, and give the rest one Seething with Salt and Butter; then put them into fair Water, and, when they are cold, take them out, and drain them dry; then lay them into a Vessel, where they may lie at their full length without breaking; put to them Salt, whole Cloves, and slice'd Lemon, pour upon them like Quantities of Vinegar and Water, till they are covered: Then lay a linen Cloth over them in the Vessel, and cover it with melted Butter; let them in a place neither too hot nor too cold, and when you use them, dress them in the same manner, as you do those that are fresh gather'd.

130. To make a Ragoz of Asparagus Tops.

Cut off the green Tops of the Asparagus, and blanch them; then put them into a Sauce-pan with some thin Cullis of Veal and Ham, with a little Essence of Ham, and set them to simmer over a gentle Fire: Then let the Sauce-pan over a Stove, and when the Cullis is wafted away pretty well, put in a bit of Butter, work'd up with some Flour, about the bigness of a Walnut; keep it moving till the butter is melted, then put in a few Drops of Vinegar.

B A

1. Bacon Frosse.

BEAT eight Eggs well together with a little Cream, and a little Flour, like other Batter; then fry very thin Slices of Bacon, and pour some of this over them; when one side is fry'd, turn the other, pour more upon that, and, when both Sides are fry'd, serve it up.
2 To make a Bacon Amlet.

Mince the lean of a boil’d Ham very small; break half a dozen Eggs into a Bason, season them with Pepper and Salt, add some Parsley shred small, and a spoonful or two of Cream; then put in half the minc’d Ham, and beat all well together, and make your Amlet: Then lay it in a Dih, which it will cover only the bottom; make a Rim round it with the rest of your minc’d Ham; make a Saingaraz of Slices of Gammon of Bacon well beaten and tois’d up with a little melted Bacon and Flour, a bunch of sweet Herbs, and good Gravy without any Salt, all stew’d together, with a little Vinegar and a good Cullis added to it when stew’d; strain this, and pour some of this Liquor on it, and serve it hot.

3. To boil a Gammon of Baron, or any salted Meat hung in the Smoke, as Peats-tongues, Hogs-cheeks, &c.

Set on a Kettle of Water; put in three or four handfuls of Hay-flowers, or, if you cannot get them, Hay ty’d up close in a coarse Bag or Cloth: This will make the Meat of a much finer Colour, more tender, short, and mellow.

4. To make a Baron Tart.

Melt a Pound of fat Bacon in a Frying-pan, and strain it with the bottoms of two or three Artichokes, two Macaroons, and the raw Yolks of a couple of Eggs; season with Salt, Pepper, beaten Cinnamon and Sugar; then set it on the Fire, stirring it continually with a Spoon; then put it into a Patty-pan upon a very thin sheet of Pastre, bake it for about half an hour without any Covering of Pastre, then ice it over with Icing made of Sugar and Orange Flower-water.

5. To bake a Gammon of Baron.

Lay it in steep all Night in Water, scrape it clean, and stuff it with all manner of sweet Herbs, as Parsley, Thyme, Sage, Savoury, Sweet-Marjoram, Penny-royal, Rosemary, Strawberry-leaves, Violet-leaves, and Fennel, &c. chop these small, and mix them with the Yolks.
Yolks of hard Eggs, Pepper and Nutmeg beaten, stuff it with these, and boil it tender: When it is cold, pare off the under-side, pull off the Skin, season it with Pepper and Nutmeg, and put it in a Pye or Pasty, with whole Cloves and Slices of raw Bacon laid over it, and Butter, close it up and bake it.

6. To broil Bacon.

Make up a Sheet of Paper in the Form of a Dripping-pan, cut your Bacon into thin Slices, cut off the Rind, lay the Bacon on the Paper, put it upon the Gridiron, set it over a cool Fire, and it will broil cleanly.

7. To dry Bacon.

Cut the Leg of a young Hog with a piece of the Loin, and rub it well once a Day for three Days with Salt-petre powder'd, and brown Sugar; then salt it well to look red; then let it lie for six or eight Weeks, and afterwards hang it up to dry.

8. To make Brawn-Parie.

You must take three Pounds of Beef that is very lean, three Pounds of Fillet of Veal, and one Pound of Mutton cut off from the large End of a Leg, and take all the Fat from all this Meat; then take a Capon and a Partridge, skin them, and fill their Bodies with clean-pick'd Rice; then take a well scalded Pan big enough to hold all the Meat, and having first season'd your Meat with a little Salt and an Onion stuck with Cloves, put it into the Pan, and put two Quarts of Water to it; then cover the Pan with a Lid, and stop it very close with Paste, and put a Paper over it, that no Steam may come out: Make a Kettle of Water boil, and then put in the Pan, keep it boiling for five Hours, and have scalding Water always ready to pour into the Kettle, as the Water boils away, to keep it cover'd; then take it off and strain the Broth through a Sieve, and, when it has stood a while, take off the Fat; then set it over the Fire to simmer a while, with some Crusts of Bread, then serve it up.

9. To

Scald Lamb's Liver, and shred it small, with Beef Marrow, of each half a Pound; mix them with the Yolks of six Eggs beaten, and six Ounces of Spinage shred small, Thyme and Savoury chopp'd small, of each two Ounces; Mace, Cloves, and Pepper powder'd, of each two Scruples, and Salt at Discretion; make all up into a Paste with grated Bread, and make it into Balls.


Take the Marrow of Chickens with some Crumbs of Bread, a little Thyme and Savoury cut small, the Yolks of a couple of Eggs well beaten; season these with Salt, Pepper, Cloves, and Mace; then scald some Spinage, drain it well, mince it small, and mix it with your other Ingredients to make them of a green Colour; then make them into what Figures you please, round or long.

11. To broil Barbels.

Scale them and draw them, then make small Incisions in their Sides; then rub them over with melted Butter, and strewn pounded Salt over them; then broil them on a Gridiron; make the Sauce of fresh Butter, Pepper, Salt, Nutmeg, Capers, Anchovies, and Cives shred small, putting in a little Water to thicken it, and also a little Water and a Drop or two of Vinegar, shaking it continually till it is grown thick, and then pour it on your Fish; or you may use the same Sauce for a roasted Pike, and the same Garniture; which see in Letter P.

12. To bash Barbels.

Bone your Barbels, bash the Flesh, put it into a Sauce-pan, and dry it a little over the Fire till it grows white, then mince it with Mushrooms, Truffles, Cives and Parsley very small; set fresh Butter over a Fire in a Sauce-pan, brown it with a little Flour, then put in your bash'd Barbels, &c. Let it have two or three Turns, season it with Salt, Pepper, and a Slice of Lemon, put in some Fish Broth to moisten it, and
three or four spoonfuls of Cullis of Cray-fish or other Fish to thicken it, and serve it up hot for a first Course.

13. To stew Barbels.

*Scald* and draw the Barbels, then put some Wine, fresh Butter, Pepper, Salt, and a Bunch of sweet Herbs into the Stew-pan, and put in the Fish; knead a bit of Butter with a little Flour; and, when they are ready, put it in to thicken the same, and so serve it up.

Others use no Butter, but otherwise dress them as above; and when they are stew'd, they serve them up with a Ragoo made of Mushrooms, Truffles, Morils, Artichoke bottoms, fresh Butter, Pepper and Salt, Broth made of Fish, or Juice of Onions.

14. To dress Barbels au Court Bourillon.

Take a very large Barbel and draw it, but do not scale it; lay it on a Dish, and throw on it Vinegar and Salt scalding hot; then put into your Fish-pan White-wine, Verjuice, Salt, Pepper, Nutmeg, Cloves, Bay-leaves, Onion, Lemon or Orange-peel, set it on the Fire, and when it boils very fast, put in your Barbel; and when it is boil'd enough, take it up and serve it dry upon a clean Napkin instead of a Dish of Roast-meat. Your Garniture is to be Parsley or Garden-cresses.

15. To make a Puption of Barbels.

Scale, skin, and bone two or three Barbels, lay the Flesh on a Table with the Flesh of an Eel, some Mushrooms, Parsley and Cives, minced and seasoned with Salt, Pepper, Nutmeg, and sweet Basil shred; pound three or four Cloves with a dozen Coriander Seeds in a Mortar; then put in the minc'd Fish with a good piece of Butter, and pound all together; set these over the Fire a simmering in Milk or Cream, and a piece of Crumb Bread as thick as your Fist; beat up in it the Yolks of four Eggs when it is thicken'd enough, and let it stand to cool; then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream when it is cold, and pound it all well together:

Then
Then make a Ragoo of Slices of Barbel as follows: First peel small Mushrooms, cut some Slices of Barbel, rub them with melted Butter, and broil them: Set a Sauce-pan over the Fire with a Piece of Butter; when it is melted put in a little Flour, and brown it; then put in the Mushrooms, and let them have two or three turns; put in a little Fish Broth to moisten them, and Salt, Pepper, and a Faggot of sweet Herbs. When your Barbel is broil’d, take off the Skin, cut the Flesh in long Slices, put them among the Mushrooms in the same Pan, with tails of Cray-fish, and Asparagus tops blanch’d; let them simmer over a gentle Fire: When all is enough, take the Fat off of your Ragoo, and put in some Cullis of Veal and Ham; then take it off the Fire, let it to cool; rub a Sauce-pan with fresh Butter, spread of the Farce over it an Inch thick or more, beat up an Egg, and rub it over with it to make the Farce lie the smoother, place your Ragoo in the bottom, cover the Pupton with the same Farce, rub it over with beaten Eggs, and bake it in an Oven, or baking Cover with Fire over and under it; when it is bak’d, turn it up-side down, make a Hole in the middle of the Farce the bigness of a five Shilling piece; pour in some Cullis of Cray-fish, and serve it up hot for a first Course.

16. To candy Barberries.

Take the Barberries out of the Preserve, and wash off the Syrup in warm Water; then sift over them some fine Sugar, and set them in an Oven, or over a Stove to dry, often moving them, and strewing Sugar upon them till they are dry.

17. Barberries to pickle.

Take Barberries, pick out the worst to make the Pickle look red; put in both white and bay Salt, till the Pickle is strong enough to bear an Egg; boil it for half an Hour, then strain it into the earthen Vessel you intend to keep them in; and, when the Liquor is cold, put in the Barberries, adding White-wine-Vinegar as much as you think needful, and half a Pound of
of brown Sugar; tie them down close with Leather, and keep them for Use.

18. Another Way.

Take the largest Bunches, let them steep an Hour or two in warm Water and Salt; then take out the Barberries, put in more Salt, and boil up the Water; then let it stand to be cool, and put in a few Slices of Ginger, a small Lump of Allum; then put in the Barberries, and press them down with a Stone laid on a Board, cover them close, and set them by for Use.

19. Or thus.

Having pick’d your Barberries, take your flatter’d Barberries and boil them in Water and Salt that is strong enough to bear an Egg; let it boil half an Hour, then let it stand to cool, and put in your other Barberries, with White-wine Vinegar and half a Pound of brown Sugar, and stop them close, and set them by for Use.

20. Barberries to pickle.

Pick your Barberries from the Leaves in Clusters, when they are ripe, put them into boiling Water, let them lie in it for half a quarter of an Hour; then put them into Gallipots, put to them a Pickle of White-wine and Vinegar made warm, but not too hot.

21. To make Jelly of Barberries.

Take three Pound of Barberries, and boil three Pound of Sugar to its crackt Quality; slip in the Fruit, and boil the Syrup to a Degree between smooth and pearled, 'till the Scum will rise no longer; then put it into a fine Sieve, and let it drain, then give the Jelly a boiling, scum it, and put it into Pots, and another thin Scum will rise, which you must take off: Let it stand two or three Days, and cover it with Paper for Use.

22. To preserve Barberries.

Let them be gather’d on a dry Day, take the fairest Bunches, and boil them in a Quart of Claret 'till they are soft; strain them, and put in six Pound of Sugar, and a Quart of Water; boil them to a Syrup; and
and having scalded your Barberries, put them into the Liquor, and they will keep all the Year.

23. Another Way.

Let your Barberries be very fair and ripe, stone them; and to two Pound of Barberries, put four Pound and a half of fine Sugar powder’d; lay the Barberries in a Dish, strewe some Sugar over them; wet the rest of the Sugar with Water, and boil it into a high Syrup; stamp some of the Barberries, and strain them; take of the clear Juice, and a Quantity of Sugar to it; and when you put your Barberries into the Candy, at the same Time put in the clear Juice, and double the Weight of the Juice in Sugar, and boil them up quick, that they may not lose their Colour.


After having stoned your Barberries, to every Pound of Barberries take two Pound of fine Sugar finely powder’d and seared, lay a Layer of this Sugar into a Gallipot, and then a Layer of Barberries; and so do ’till you have laid all in; then stop them up close for USe.

25. To make Syrup of Barberries.

Pick the Barberries, boil and pulp them, then strain them, and clarifie the Juice; then boil it up with as many Pounds of fine Sugar into a Syrup, and, if that does not make it thick enough, you may add more Sugar.


Boil a Pound of French Barley in three Quarts of Water, with some whole Spice; when it has boil’d a pretty while, put in Railins of the Sun and Currants what Quantity you please, when it is boil’d, put in some Butter, Rose-water, and Sugar, and so eat it.

27. Another Way.

Boil your Barley in two Waters, then put into it a Knuckle of Veal, and to the Broth, Salt, Railins,
a Faggot of sweet Herbs, whole Mace, and Slices of white Bread.


Boil a Pound of Pearl-Barley in Water, which throw away; then put it in three Quarts of fresh Water, and boil it till it is tender; then beat it in a Mortar to a Pap, and strain it through a Cheese-cloth, or thin Flannel, rubbing it with the End of the Ladle; then put to it half a Pint of good Almond Milk, six Spoonfuls of Rose-water, and sweeten it with Sugar to your Palate.

29. A very good Barley Gruel.

Take three Ounces of Pearl Barley, of which make a Quart of Barley-water; if it be not white, shift it once or twice; put in four Ounces of Currants clean pick'd and wash'd, and, when they are plump'd, pour out the Gruel, and let it cool a little; then put in the Yolks of three Eggs well beaten, half a Pint of White-wine, and of new thick Cream half a Pint, and Lemon Peel; then sweeten it with fine Sugar to your Palate; stir it gently over the Fire, till it is as thick as Cream.

30. To make Barley Pottage.

Lay a Pound of hull'd or Pearl Barley, to steep in two Quarts of Milk, boil it a little; then put in a Quart of Cream, some Salt, Mace, and a Stick of Cinnamon, broken into small Pieces; when it is thick enough, scrape in fine Sugar, and serve it up.

31. To make a Barley Posset.

Boil a Pound of French Barley in three Quarts of Milk; when it is boil'd enough, put in three Quarts of Cream, some Cinnamon and Mace, sweeten it with Sugar; let it stand till it is but just warm, then put in a Quart of White-wine, froth it up, and either eat it with a Spoon, or press out the Liquor and drink it.

32. A Barley Pudding.

Take a Pound of hull'd or Pearl Barley well wash'd, three Quarts of new Milk, one Quart of Cream, and half a Pound of double refin'd Sugar, a grated Nutmeg,
meg, and some Salt; mix them well together, then put them into a deep Pan, and bake it with brown Bread; then take it out of the Oven, and put into it half a dozen Eggs well beaten, six Ounces of Beef-Marrow, and a Quarter of a Pound of grated Bread. Mix all these well together, then put it into another Pan, bake it again, and it will be excellent.

33. To make Barley Sugar.

Boil Barley in Water, strain it through a Hair Sieve, then put the Decoction into clarify’d Sugar brought to a caramel height, or the last Degree of Boiling: Then take it off the Fire, and let the Boiling settle; then pour it upon a Marble-stone rubb’d with the Oil of Olives: When it cools, and begins to grow hard, cut it into Pieces, and roll it into Lengths as you please.

34. To boil Basses.

Save the Livers and Roes of your Basses, scale and wash them well, then boil them in Water, Wine-Vinegar, Salt, a Faggot of sweet Herbs, some whole Onions, and Lemons flic’d; make a Sauce of drawn Butter, whole Mace, whole Cinnamon, a Nutmeg quarter’d, and three or four Anchovies dissolved with them; dish your Fish, pour on the Sauce, and garnish with fry’d Oysters and Bay-leaves.

35. To make a Battalia Pye.

To make the Crust, take half a peck of Flour, three Pound of Butter, and boiling Water, and therewith form your Pye. Then take Sweet-breads of Veal and Lamb, and Lamb-stones, cut the large Sweet-breads into Pieces about the Bigness of an ordinary Wallnut; parboil a Calf’s or two Lambs Tongues, peel and slice them; take Slices of a Calf’s or Lamb’s Head, Scallops of Veal or Mutton larded with Bacon, three or four Larks slit, a few plump’d Oysters; season with Salt, Pepper, Mace, and Nutmeg; lay these well intermix’d one with the other in your Pye; add to these Balls, hard Eggs, a good Piece of Marrow, large Mace, pickled Barberries, and a good quantity of
of sweet Butter on the top; bake it, and when it comes out of the Oven, boil some Mace and sweet Butter in White-wine, and put into the Pye.

If you would have it a sweet Pye, leave out your Balls and Oysters, and put in Sugar and Pieces of boil'd Potatoes, Suet, and preferv'd Lettice, and what Sweet-meats you have a Mind to.

36. To make a Battalia Pye of Fish.

Make a very large Pye, and cut with Battlements, garnish the Coffin with as many Towers as will contain your several Sorts of Fish; dry your Coffin well, and wash it over on the Inside with the Yolks of Eggs, and flour it in the Bottom; then, having either broil'd or fry'd your Fish brown, place the Head of a Salmon, cut pretty large beyond the Gills, in the Middle of your Pye, forc'd, and bak'd in an Oven: Set the Heads of your other Fish upon forced Meat, and place your several Sorts of Fish one opposite to the other in their several Partitions, and pour over all your Fish Cockles, Prawns, Oysters, and Perriwinkles boil'd up in their proper Lairs, and thicken'd with drawn Butter. Remember to lay your forced Heads over the Battlements.

37. To pickle French Beans.

Take Beans that are young, but not very small, wipe them with a dry linen Cloth; boil Vinegar with Salt, and Horse-radish sliced; throw the Beans in while the Pickle is boiling, and let them boil three or four Minutes; then take them off, and keep them close cover'd; then take them out, and boil your Pickle again once in two Days, two or three Times, and pour it boiling hot upon the Beans; do the like once in three Weeks, and keep them close cover'd.

38. Another Way.

Pick off the Stalks of the Beans; steep them in Vinegar and Salt for nine or ten Days; boil them with a Piece of Allum and a little Fennel; when the Beans are boil'd enough, take them out, lay them by to cool; when they are cold, put them into a Pot, laying Cloves
Cloves, Mace, Pepper, Ginger, Fennel and Dill between every Layer; then fill the Pot with good Wine-Vinegar.

39. Another Way.

Let the Beans be young, top and tail them; then put them into the best White-wine Vinegar with Salt, a Race of Ginger cut gross, and a little whole Pepper: Let them lie nine Days in the cold Pickle; then boil the Pickle in a brass Kettle; then put in the Beans, letting them have but just one Boil, then take them off, cover them close and let them by; then put them on the Fire again, letting them have one Boil; then take them off, repeat this six times, till they are as green as Grass; then pot them up, and tie them down close, and they will keep all the Year.

40. To preserve French Beans.

Pick and blanch them; then dry them in the Sun, and when they are very well dry'd, lay them in a very dry Place. When you would use them, soak them for two Days in lukewarm Water, and they will be almost as green as when first gather'd; then blanch them and dress them as usual.

41. To make Bean Tarts.

Make a Puff-paste, and put into your Patty-pan's; then boil green Beans and blanch them, and put into your Pate a Layer of Beans, and a Layer of several Sorts of Sweet-meats, but no Quinces, strewing a little Sugar between every Layer; put in some Juice of Lemon, also some Marrow seasoned with Salt, Cloves, Mace, Nutmeg, candied Lemon, or Orange Peel; cover the Patty's, make a Hole at Top, and put in some Juice of Lemon; then bake them, and when they come out of the Oven, put into them some White-wine thicken'd with the Yolk of an Egg, and a Bit of Butter. Let them be eat hot.

42. Almande Beef.

Take out the fat Skin and coarse from a fleshy Piece of Beef, and when that is done, beat the Beet well, and flat it with a Rolling-pin or Cleaver; then lard
lard it quite through with Lardons of fat Bacon, as thick as your Finger, and as long as your Meat is thick; then season it pretty high with Salt, Pepper, beaten Nutmegs, Cloves and Mace.

Boil another piece of Beef till you have made good strong Broth, and put therein a Handful of sweet Herbs, a few Shallots, and a Bay-leaf or two. Then take out the boil'd Beef, and put in your Alamode Beef, and let it stew till the Liquor tastes well, and, if you have more Liquor than will make an End of stewing it, take some of it up, and then put in a Pint of Claret, and three Anchovies, and let it stew till the Liquor thickens, and is strong as you would have it, and tastes well of the Spice; then take it up, take out the Bay-leaf, and Shallots, and you may eat it hot or cold.

43. Another Way.

Take a piece of Beef, and beat it well in a Mortar; then shred half its weight in Suet, season with Salt, Pepper and Mace, very high; put in some sweet Marjoram and Thyme, mix it well, then put it into a Pot and bake it; when it is bak'd, pour out the Gravy, and pour in clarify'd Butter.

44. To carbonado, boil, or toast Beef, the Italian Fashion.

Take Ribs of Beef, cut them into Stakes, and hack them; then sprinkle them with Rose-Vinegar, and Elder-Vinegar, and season them with Salt, Pepper and Coriander Seed; then lay them one upon another in a Dish, for an Hour, and broil them on a Gridiron, or toast them before the Fire, and serve them up with the Gravy that came from them, or the Gravy and Juice of Orange boil'd together.

45. To make Beef Tullis.

Roast a Piece of Buttock of Beef very brown; then cut off all the brown part, and beat it hot in a Mortar, with the Carcases of Partridges, and any other Fowl that you have, and Crusts of Bread; then put it into a Stew pan, with strong Gravy and good Broth;
Broth; season it with Salt, Pepper, Cloves, Thyme, sweet Basil, and a Piece of green Lemon. Let these have four or five Boilings up, then strain them for Use.

47. To bake Beef like red Deer to be eaten cold.

Cut a Buttock of Beef long-ways with the Grain, beat it well with a Rolling-pin, and broil it; when it is cold, lard it, and marinate it in Wine-Vinegar, Salt, Pepper, Cloves, Mace, and two or three Bay-leaves, for three or four Days; then bake it in Rye Paste; let it stand 'till it is cold; then fill it up with Butter, let it stand for twelve or fourteen Days, and then eat it.

47. To boil a Rump of Beef.

Let it be well rubb'd over with common Salt, all Sorts of Pot-herbs, Pepper, and a little Salt-petre, and lie three or four Days; then put it into a Pot, according to its Size, and fill the Pot with Water, putting in some Onions, Garden Pot-herbs, Bay-leaves, Salt, Pepper, and Cloves, put in also some Carrots. When it is boil'd sufficiently, lay it in a Dish, garnish it with green Parsley, and serve it up for the first Course.

48. To boil a Rump of Beef the French Fashion.

Parboil your Rump of Beef for half an Hour, take it up, and put it into a deep Dish; cut Gashes in the Side, that the Gravy may come out; then put Salt and Pepper in every Gash; then fill up the Dish with Claret, and put in two or three Blades of Mace, set it over a Chafing-dish of Coals, and cover it close, and let it stew for an Hour and half: but turn the Meat often: Then take off the Fat; put in a Handful of Capers, five or six Onions slice'd, half a Dozen of hard Lettice slice'd, and a Spoonful or two of Vinegar. Boil all together, 'till the Meat is tender, and serve it up to Table with brown Bread and Sippets fry'd in Butter.

49. Beef a la Braise.

Cut from the Bones of two or three Ribs of Beef, only the fleshly Part, that is next the Chine, and
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take away all the Fat, lard it with pretty large Lardons of Bacon, season'd with Spices, sweet Herbs, Parsley, young Onions, a small Quantity of Mushrooms and Truffles shred very small.

Having larded the Beef, bind it about with Packthread, left it should fall to Pieces, when you come to take it out of the Stew-pan. Cover the Bottom of the Stew-pan with thin slices of fat Bacon, and over them lay Slices of lean Beef, about an Inch thick, beaten well, and season'd with Spice, sweet Herbs, Onions, Lemon-Peel, Bay-Leaves, Salt and Pepper. Then put in your Beef, laying the fleshy side downwards, that it may take the better Relish of the Seasoning; then season the upper Part, as you did the lower, and lay over it slices of Beef, and over them Slices of Bacon, as you did at the Bottom: Then cover the Stew-pan, and close it well all round the Edge of the Cover with Paste; then put Fire over it, as well as under the Stew-pan. When the Beef is sufficiently stew'd, take it up, and let it drain a little; then lay it in a Dish, and pour the following Ragoo upon it.

While your Beef is stewing, make a Ragoo as follows: Take Veal Sweet-breads, Livers of Capons, Mushrooms, Truffles, Tops of Asparagus, and Bottoms of Artichokes, tosse these up with some melted Bacon, moisten them with good Gravy, and thicken it with a Cullis made of Veal and Gammon of Bacon. Sometimes this Beef a la Braifè is serv'd up with a hash'd Sauce, made as follows:

Shred together, very small, some Lean of a Gammon of Bacon, Mushrooms, young Onions, a little Parsley; then tosse them up with a little Lard, moisten with some good Gravy, and thicken with the Cullis before mentioned, and pour the Sauce upon it, when you serve it up.

Sometimes it is serv'd up with a Ragoo of Cardoons, or of Succory, or of Celery, or of roasted Onions, or of Cucumbers; the last of which is made as fol-
follows. Pare the Cucumbers, then cut them in two in the middle, take out the Seeds, then cut them into small Slices, and let them marinate for two Hours with some sliced Onions, Vinegar, Salt, and Pepper; then squeeze the Cucumbers in a linen Cloth, then toss them up in a little melted Bacon; when they turn brown, put some good Gravy to them, and set them over a Stove to simmer; then take the Fat from them, and, with a good Cullis made of Veal and Gammon of Bacon, thicken and pour it on the Beef.

This Beef a la Braisè is made of all the Pieces that grow next the Chine from the Neck to the Rump. The foregoing Ragoo of Cucumbers serves for all Sorts of Butchers Meat, either roasted in a whole Joint, or stew'd in its own Gravy.

50. To dress a Buttock of Beef.

LARD your Buttock with Gammon and other Bacon, well season'd with Salt, Pepper, Cloves, Cinnamon, Coriander Seed, and grated Nutmeg; also Onions, Parsley, Shalots, all mix'd together. Let as much of these as you can be stuff'd into the Bacon, and lard the Buttock both on the top and underneath; then sear it again with all your Ingredients, and put it into a Stew-pan to be marinated a little while with Onions, Garlic, Shalots, Parsley, sweet Basil, Thyme, Slices of Lemons, Verjus and a little Broth. Let it lie in thefe two Hours, then put it in a Napkin with thin Slices of Bacon, wrapping it up close, so that no Fat may enter. Put a Plate in the Bottom of the Pot to keep the Napkin and Meat from being burnt to the Bottom, and boil it in the Evening against the next Day. To sear it, you may put in about two Pound of leaf Fat of a Hog's Belly, or of Beef Suet, putting in some White-wine, Verjuice, Salt, long Pepper, Ginger, Cinnamon, Nutmeg, Slices of Lemon, Onion, Parsley, Bay-Leaves, sweet Basil, and whole Coriander, Annise and Fennel; when all these are put into the Pot, let it be covered very close, and let the Beef be stew'd
flew'd very gently; and, when it is enough, let it cool in its own Fat; then make a Godivoe, put it into the Dish in which the Piece of Beef is to be dressed; then cover it with the same Godivoe, and then put it into the Oven for an Hour. Before you serve it up, prepare a well-season'd Beef-Cullis, and make a round Hole in the Top of the Godivoe, and pour in your Cullis so that it may penetrate into every Part, and the Juice of a Lemon upon that. This Beef may be serv'd up cold in thin Slices, instead of Beef *À la Royal.*

51. To collat Beef.

Take a Piece of Flank Beef, cut it square, and pull off the inward Skin; then make a Brine of Water and Bay-falt, strong enough to bear an Egg to the Breadth of a Six-pence. Lay the Beef in this Brine for a Week, afterwards rub it all over with Salt-petre, then lay it in the Brine for three Days longer, then bore grossly an Ounce of white Pepper, a large Nutmeg, the Weight of it in Mace, and the Weight of both in Cloves, and strew on the Beef; then roll it up hard, tye it with a Tape, and few it up in a Cloth; then put it into a long earthen Pot, fill it up with half Water and half Claret, and cover it over with a coarse Paste, and let it stand in a very hot Oven for twelve Hours; then take off the Tape and roll the Cloth very hard about it again, and hang it up to cool and drain: You may, if you like Herbs, put to it, before you roll it, Thyme, sweet Marjoram, and Parsley shred.

52. A Side Dish of a Piece of Beef with Cucumbers.

Roast a good Piece of tender Beef larded or covered with thin Slices of Bacon, and wrap'd up in Paper; when it is roasted, cut it into Filets or thin Slices, and lay them in a Dish; then let some Cucumbers be scic'd and marinated, then squeeze them, and put them into a Stew-pan with some Lard, and stew them well; then drain off all the Lard and put in a little Flour, and tos' them up again a little while; then soak them in good Gravy, and add some thicken-
ing Liquor to make the Ingredients incorporate well together; a Spoonful of Gammon Essence is very good for that Purpose; put to it a little Verjuice or Vinegar, and let not the Filets boil too long, lest they grow hard. Garnish with fry'd Bread, Marinades or Rissoles, and serve them hot to Table.

53. To make Dutch Beef.

TAKE Buttock Beef without Bone, eight Pound, rub it all over with about six Ounces of coarse Sugar, let it lie two Days, then wipe it a little; then take a Pint of white Salt, a Pint of Salt-petre, and six Ounces of Salt-petre beaten, and rub it well into the Beef; then let it lie for three Weeks, turning and rubbing it every Day; then sew it up in a Cloth, and hang it up in the Chimney to dry; let it be turn'd upside down every Day, that the Brine do not settle; afterwards boil it in Pump Water 'till it is very tender.

54. To fry Beef.

CUT the Beef into Stakes, beat it with the back of a shredding Knife; then put only the lean into a Frying-pan with just so much Butter as will moisten the Pan; set it on a gentle Fire, turning it often; and, as the Gravy runs from it, keep pouring it out; then fry the Fat by itself, and lay it on the lean; then put a little Anchovy, Onion, Nutmeg, Pepper, and Clarce in the Gravy, and stew it a little.

55. Another Way.

CUT Stakes off the Rump, beat them well, and fry them in half a Pint of Ale: Season all with Salt, Nutmeg, Shalots, Parsley, Thyme, and Savoury, shred very small; then roll a Piece of Butter in Flour, and shake it up very thick.

56. Beef Stakes to fry.

Fry Beef-stakes, well beaten with a Roller, with half a Pint of Ale; shred some Onion small, and mix it with Salt, and strew them therewith. When they are fry'd, take a little Onion, a Shalot, Thyme, Parsley, and Savoury, and chop them very small; add some
some grated Nutmeg, then roll up a Piece of Butter in Flour, and shake it up very thick, and serve it up.

57. A short Rib of Beef farc'd.

When the short Rib is almost roasted, take some of the Flesh out of the Middle, mince it small with Bacon, Beef-Suet, some Herbs, Spice, and good Garnitures; then farce the Rib betwixt the Skin and the Bone with it; then few it up again, that the Meat may not fall into the Dripping-pan while you are making an End of roasting it. Garnish the Dish with Fricandoes or Scotch Collops, in form of larded Cutlets, with fry'd Bread; and, when it is serv'd up at Table, the Skins are to be taken off, that the Meat may be eaten with a Spoon. You may also farce it with a Salpicon, for which see the Directions in the Letter S.

58. A side-dish of Beef Filets.

Take Beef Filets larded and marinated with Vinegar, Salt, Pepper, Cloves, Onions, and Thyme, roast them at a gentle Fire. When they are ready, put them into good Gravy with Truffles: Garnish them with Fricandoes, or with marinated Chickens or Pigeons.

59. To roast a Filet of Beef.

This Filet lies only in the Inside of the Sirloin next to the Chine, and is the tenderest Part of the Ox; spit this on a small Spit, and do not run it thro' the belt of the Meat; roast it gently, and baste it with Butter; catch the Gravy in a Dish while the Beef is roasting; in the mean time make a Sauce for it with sweet Herbs and Parsley shred small, the yolks of three or four Eggs, an Onion, and some Orange Peel minc'd: Put these into sweet Butter, Gravy, a Spoonful or two of strong Broth and Vinegar; stew them all together, then put your Beef into it, and serve it hot up to the Table.
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60. To make a Pot-pot of Beef.

Take a Brisket-Rand of Beef, some Mutton and Veal, boil them together in a good Quantity of Water, scum it well; then mince Cabbage and sweet Herbs, and slice Carots, and put in, season with Salt and Pepper; let them boil till they are almost a Jelly, then serve them up on Sippets.

61. Rump of Beef rolled.

Take out the Bones, and make a Slit the whole Length of it, and spread it as much as you can; lard it with large Lardons of Bacon well seasoned, then make a Farce of the Flesh of the Breasts of Fowls, Beef-Suet, boil’d Ham and Mushrooms; let these be well seasoned with Salt, Pepper, Spices, sweet Herbs, Parsley, and small Onions; add also some crumbled Bread moisten’d with Cream, and the Yolks of three or four raw Eggs: Let these be all hash’d together and pounded in a Mortar; spread this Farce upon the Piece of Beef, then roll it up at both Ends, and tie it fast with a String. Garnish the bottom of your Pot or Kettle with Lards of Bacon and thin Slices of Beef well seasoned with Salt, Pepper, Spices, Herbs, Onions, Carots, and Parsnips. Put the Beef into the Pot, and cover it with Beef, Bacon, Spices, Herbs, &c. as under it. Then cover the Pot close, and put Fire both under it and over, and let it stew for ten or twelve Hours. In the mean time make a hash’d Sauce with Mushrooms, Truffles, small Onions and Parsley; toss up all these in a Sauce-pan with a little melted Bacon, and moisten them with good Gravy; take off all the Fat, and thicken the Sauce with a Cullis of Veal and Bacon. When you are ready to serve it up, put in an hash’d Anchovy, and a few Capers. Take the Beef up, and drain it very well; when it is drain’d, put it into a Dish, pour the Sauce upon it, and serve it up hot.

You may also serve it up with a Ragoo of Calves Sweet-breeds and Cocks-Combs, (the Manner of making which you have set down in the Receipt for Beef
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Beef a la Braife,) or else with a Ragoo of Cucumbers and Succory.

62. Beef Stakes rolled.

Take three or four large Beef Stakes, and flat them with a Cleaver. Make a Farce with the Flesh of a Capon, some of a Filet of Veal, and some Gammon of Bacon, both fat and lean; add to this the Fat of a Loin of Veal, Sweet-breads, young Onions, Parsley, Mushrooms, and Truffles, the Yolks of four Eggs, with a little Cream; season all these very well with Spice and Herbs, and hath them; then strew them on your Slices of Beef, and roll it up very handsomely, that they may be firm, and of good Size. Then let them stew a good while. When they are enough, take them up and drain away the Fat very well, then slit them in two, and lay them in the Dish, the cut Sides uppermost. You may put to them a Ragoo, or a good Cul lis, as you please.

63. To stew a Rump of Beef.

Boil it 'till 'tis more than half enough, then take it up and peel off the Skin; take Salt, Pepper, beaten Mace, grated Nutmeg, Parsley, Marjoram, Savoury, and Thyme shread, and stuff them in large Holes thro' the Fat; and lay the rest of the Seasoning all over the Top, and spread over it the Yolk of one or two Eggs to bind it on. Save the Gravy that runs out while you are stuffing it, and put it to a Pint of Claret and some Vinegar; put it into a deep Pan, so fit for it, that the Liquor will fill it up to the Top; let it bake for two Hours, then put it into a Dish, and pour the Liquor it was bak'd in all over it.

64. Another Way.

Cut Beef Stakes off from the Rump, half broil them, then season them high, and put them into a Stew-pan, and cover them with Gravy: roll a Piece of Butter in Flour, put it in, add the Yolk of an Egg; and serve them up.

65. To
65. To stew a Rump, or fat End of a Brisket of Beef, the French Fashion.

Boil a Rump of Beef, and scum it clean, let it be clofè cover'd and stew'd for an Hour; then put to it Salt, whole Pepper, Cloves and Mace, flash the Meat with a Knife to let out the Gravy; then put in some Claret, and five or six flic'd Onions; when they have boil'd an Hour, put in some Capers, or a Handful of Broom Buds; and having boil'd half a Dozen Cabbage Lettice in Water, put them into your Meat, with two or three Spoonfuls of Wine Vinegar, and as much Ver- juice: Let all stew together till the Meat is tender, then put Sippets of French Bread in the Dish, and dish it on them. Take the Fat off the Broth, and stick it with fry'd Bread.

66. To stew a Filet of Beef the Italian Fashion.

Take the Skins and Sinews from a Filet of Beef, put it into a Bowl with White-wine, crush it in it and wash it well; then stew upon it a little Pepper, and a Powder call'd by the Italians Tamara (which is made of one Ounce of Coriander-seed, half an Ounce of Fennel-seed, half an Ounce of Anniseed, an Ounce of Cinnamon, and an Ounce of Cloves, beaten into a gross Powder, with a little Powder of Winter-Savoury; these all kept in a Glass-Vial) and as much Salt as will season it; mingle all these well together, and put in as much White-wine as will cover it; put a Board on it to keep it down, and let it lie in steep for two Nights and a Day; then take it out and put it into a Stew-pan with some good Broth, that is not salt, but none of the Pickle; put in whole Cloves and Mace, cover it close, let it stew till it is tender, then serve it with as much of the Broth as will cover it.

67. To stew Beef in Gobbets, the French Fashion.

Take any Piece of Beef, except the Leg, cut it in Bits as big as Pullets Eggs, both of fat and lean; stew it in a Stew-pan with Water, scum it clean, and, when it has boil'd an Hour, put in Salt, whole Pepp-
per, Cloves and Mace, Carots, Turnips, Parsnips, and whole Onions; cover it close, and let it stew till it is tender, putting in, half an Hour before it is enough, Parsley, Thyme, Sweet Marjoram, Spinage, Sorrel and Winter Savoury, and some Claret; then dish it on Sippets, and serve it to Table hot: Garnish with Barberries, Grapes, or Gooseberries.

68. Olives of Beef stewed and roasted.

Cut Slices off a Buttock of Beef as broad as your Hand, hack them with the back of a Knife, lard them with small Lard, and season them with Salt, Pepper, and Nutmeg; then make a Farce of the Yolks of hard Eggs, Beef-Suet or Lard, sweet Herbs, Thyme and Onions, all minc’d small, Barberries, Grapes, or Gooseberries minc’d small, and season’d with Salt and the former Spices; mix these well together, and lay it on the Slices of Beef, roll them up round with some Caul of Mutton or Veal; bake them or roast them: Then put them into a Stew-pan with some Butter; blow the Fat from the Gravy, and put the Gravy into the Stew-pan; and having in the mean time blanch’d and boil’d Artichokes, Potatoes, or Skirrets in Claret, put them into your Meat, dish them on Sippets, and serve them with Slices of Orange, Lemon, Barberries, and Grapes, or Gooseberries.

69. To make a Beef Pastry.

Take a small Rump or Sirloin of Beef, bone it, beat it very well with a Rolling-pin; then, to five Pound of this Meat, take two Ounces of Sugar, rub it well in, and let it lie for twenty four Hours; then either wipe it clean, or wash it off with a little Claret, and season it high with Salt, Pepper, and Nutmeg, put it into your Pastry, and lay over it a Pound of Butter; close up the Pastry, and bake it as much as Venison. Put the Bones in a Pot with just as much Water as will cover them, and bake them to make Gravy, and when the Pastry is drawn, if it wants Liquor, put in of this Gravy.

70. A
70. A Way of Eating boil’d Beef.

Slice your Beef as thin as possible, and also an Onion or Shalot; then squeeze on it the Juice of a Lemon or two, and beat all together between two Plates as you do Cucumbers; when it is well beaten and tastes sharp of the Lemon, put it into a deep Dish, pick out the Onion and pour Oil on it, shred some Parsley and strew over it, and garnish it with Lemon, and serve it up.

71. Spring-garden Beef.

Cut a Piece of lean Beef into thin Slices, like Scotch Collops, lard it thick with Bacon; then put it into a Pot, with Salt, Pepper, Mace, two or three Bay-leaves, and a Bunch of sweet Herbs, and bake it; clear out all the Gravy, and then fill it up with clarify’d Butter.

72. To stew a Leg of Beef.

Let it be well broken; then put to it two or three Quarts of Water, Salt, whole Pepper, and a Bundle of sweet Herbs; then let it stew for four or five Hours; then pour out all, both Meat and Broth, into a Pan, and let itstand till the next Day; then let it on the Fire again, and put in a Quart of Ale, and let it boil about half an Hour; then take it off, and put it in a Dish with Toasts upon it.

73. Beef Royal.

Take a Sirloin, or large Rump of Beef, bone it and beat it very well; then season it with Salt, Pepper, Nutmeg, Cloves, and Mace, with Lemon-peat, Thyme, Savoury and Marjoram; then lard the Meat quite through with large Pieces of Bacon; in the mean time make a strong Broth of the Bones; then put into your Stew-pan a good deal of sweet Butter and brown it; then put in the Meat, and brown it on both Sides; then pour in the Liquor with the Butter, put in two Bay-leaves, six Truffles, Ox Palates, or Sweet-breads pull’d in pieces; and cover the Stew-pan close, letting it stew till it is tender; then take it out and scum off all the Fat; then pour in a Pint of Claret, and put in three Anchovies; then put the Beef in again to be made thoroughly
roughly hot, and add what Pickles you have with fry’d Oysters; thicken your Sauce and pour over the Meat, and send it up. It is to be eaten either hot or cold.

74. To pot Beef like Venison.

Take a veiny Piece of Beef, cut it into four Pieces; pull off the Skin and beat it with a Rolling-pin; then beat two Penny-worth of Salt-petre, and Salt-prunella the same Quantity, very fine, and rub it well in the Beef with your Hands; lay in a Tray for two Days, turning it once a Day; then season it pretty high with Pepper and Salt; then cut some Beef-fuet into long Slices, and season them, and lay them in the Pot; then lay in the Beef, and break two Pound of fresh Butter into small Pieces on the Top of the Beef; then tye it down, and let it be bak’d with brown Bread; when it is bak’d, take it out of the Pot with a Skimmer to draw the Gravy from it, and put it into a Mortar, and take out the Veins and Skins, and pounded it with a little of the Butter that you have skimmed off; then put it into another Pot, and pour the Butter over it, keeping the Gravy back. If the Butter skimmed off from it is not sufficient to cover it an Inch thick, clarify as much more as will suffice and add to it; let it stand four Days in a cool Place before you cut it to eat. Venison is potted the same Way, using black Pepper instead of white, and omitting the pounding it.

75. Another Way.

Take a whole thin Flank of Beef, pull off the inward Skin and flash it cross and cross, especially in the thickest Part; lay it six Hours in Pump Water, take as much white hard Salt or Salt-petre as the Quantity of an Egg, mix’d with about two Pound of white Salt; or if your Salt-petre be ordinary, take about a Pound of each, and rub the Salt well into the Meat; then sprinkle upon it near a Pint of Wine-vinegar; and then let it lie for three or four Days, turning and rubbing it once a Day; then rinse it out of the Brine with a Pint of Claret, and season it with Cloves, Mace, and Nutmeg, white and Jamaica Pepper, of each a Quarter
ter of an Ounce, beaten all together with Savoury, Thyme, and Lemon, of the Herbs a good Handful after they are wash’d and stripp’d; also a Handful of Sage and the Rind of one Lemon shred together; then rub all these together very well in all the Cuts, and Cliffs, and Inside; then bind it up with Tape, and lay it in a long Pot, put in the Claret, and lay the Skins at Top, to save it, and bake it.

76. Another nice Way.

Take a Breast of young Beef, and bone it; make a Brine of three Gallons of Water, six Handfuls of white Salt, three Handfuls of Bay-falt, and an Ounce of Salt-petre, so that it be strong enough to bear an Egg. Lay your Beef in the Brine for nine Days; then take it out and beat it very well with a Rolling-pin; then season it with two Handfuls of white Salt bruised in a Mortar, an Ounce of Pepper, twenty Cloves, an Ounce of sweet Marjoram dry’d and powder’d, two Ounces of Bay-berries, seven Nutmegs shred very small, but not pounded, and an Ounce of Mace. Dry the Beef very well, mix all these together, and strew them over it; then tye it up hard, and bind it up tight in a Cloth, and put it in a Pan; then take two Quarts of Claret, a Pint of Water, and a Pint of Vinegar, and put into it; then cover it over with a Lid of Dough; let it be bak’d with a Batch of Bread, and stand all Night in the Oven; in the Morning take it out of the Liquor, and bind it fatter, and hang it up ’till it is cold.

77. To souce Beef.

Take either Buttock, Chuck, or Brisket of Beef; season them with Salt and Pepper for four Days; then roll them up as even as you can; then tye a Cloth fast about it, and boil it in Water and Salt ’till it be tender; then take it up and souce it in Water and Vinegar and a little White-wine and Salt; then put it into a Hoop Frame, to fashion it round and upright; then dry it in some smoaky Place, or in the Air. When you use it, cut it out in Slices, and serve it up with Sugar and Mustard.
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78. To make Beef Pye.

Take Buttock of Beef cut into thin Slices; then mince it small, and pound it well in a Mortar till it becomes a Paste; then lard it very well with Lard, and season it with beaten Spice; then make your Pye and put in your Beef, adding Butter and Claret Wine; let it be well bak’d. Garnish it with Bay-leaves, and serve it in cold, with Mustard and Sugar.

79. To ragoo a Piece of Beef.

Lard the hinder part of a Buttock of Beef with thick Lardons of Bacon; put it into a Stew-pan with some Slices of Bacon at the bottom; season with Salt, Pepper, Nutmegs, Cloves and sweet Herbs; cover it with Bards of Bacon; put in two Pound of good Lard; cover your Pan and stew it gently between two Fires for twelve Hours; then put in a little Brandy. Garnish with Pickles and serve it up.

80. To make a Beef Tansy.

Take seven Eggs, leaving out two Whites, and a Pint of Cream, some Thyme, sweet Marjoram, Parsley, Strawberry-leaves, shred very small, and a little Nutmeg; then mince some boil’d Beef very small, add a Plate of grated white Bread, let these be all mixed together; then fry them as you do other Tansies, but not too brown.

81. Beef a la Viniagrette.

Take a large Slice of Beef three Inches thick, moist lean, from the Buttock, or elsewhere; stew it with Water and a Glas of White-wine, season’d with Salt, Pepper, Cloves, a Faggot of Herbs, and a Bay-leaf; let it boil till most of the Liquor is boil’d away; then set it a cooling, and, when it is cold, serve it up with Slices of Lemon and a little Vinegar.

82. Beets

Are a sort of Root eaten either in Salads, or fry’d in the following Manner:

83. To fry Beets.

Bake them in an Oven, peel them, and cut them in Slices long-ways, and about half an Inch thick; then
then steep them in a thin Batter, made of White-
wine, fine Flour, Cream, and the Whites and Yolks
of Eggs (but more Yolks than Whites) season’d with
Salt, Pepper, and beaten Cloves; let them lie in the
Batter a little while; then take them out, and drudge
them with Flour, crumbled Bread, and Parsley shred
small; then fry them, and, when they are dry, serve
them in Plates with Juice of Lemon.

You may also make a Fricassie of them with But-
ter, Parsley, Salt, Pepper, and Onions.

84. To make Conserve of Betony.

Take a Pound of Betony, three Pounds of fine Su-
gar, beat them in a stone Mortar; boil the Sugar with
two Quarts of Betony-water to the thickness of a Sy-
rup; then mix them together by little and little over
a gentle Fire, and make it into a Conserve, and keep
it in Glasses.

85. To make Water of Betony Flowers.

Take Betony Flowers, sprinkle them with White-
wine or Water, let them infuse for two Days; then
distil them in Balneo Mariæ.

86. To make Biskets.

Take eight Eggs, a little Rose-water, some Sack,
and a Pound of fine Sugar; beat them together for an
Hour; then put in a Pound of Flour, and half an
Ounce of Coriander Seeds; then beat them well toge-
ther, butter your Pans and put in your Batter, and
set it into the Oven for half an Hour; then turn
them, and brush them over the Top with a little of
the Eggs and Sugar, that you must leave out at first
for that Purpose, and set them in again for a quarter
of an Hour.

87. Another sort of Biskets.

Take four Eggs, about four Ounces of rasped Su-
gar, some Lemon-peel, and mix all with four or five
Spoonfuls of bak’d Flour; lay this Compound upon
Paper that has been strewd thick with Sugar, and strew
Sugar thick on the Top; then set it in the Oven to be
dry’d; when they are drawn, cut the Biskets in the
Form
Form and Bigness you would have them, pare off the Paper. These Biskets serve either to set off Fruit, or to garnish Pies.

88. Another Way of making Biskets.

Take half a Peck of Flour, half a Pint of Yeast, an Ounce and half of Anniseeds, and four Eggs; make these into a Loaf, with sweet Cream and cold Water, make it long, and bake it, and, when it is a Day or two old, cut it into thin Slices like Toasts, and strew them over with powder'd Sugar; dry them in a warm Stove or Oven, and sugar them again when dry'd; do this three or four Times; then lay them by for Use.

89. To make Biskets another Way.

Lay the Rind of a Lemon in boiling Water, till it be tender; take half a Pound of sweet Almonds and blanch them in cold Water, and two Ounces of Gum-dragon, which soak in fair Water; then pound the Almonds, putting in, as you pound, the White of two Eggs beaten hollow; pound the Lemon in a Stone-mortal by itself, and put the Gum and the Lemon into the Almonds, and mix them very well together; then beat a Pound of fine Sugar in a Mortar, with the Almonds, Gum and Lemon, and afterwards add two Pound more of fine Sugar, and stir it into it with a Spoon; then roll it up in little Rolls, and lay them on white Papers, and set them in the Oven.

90. To make Jelfamin Biskets.

The Spanish Jelfamin is the best, but, if you have not that, take English Jelfamin Flowers clean pick'd from the Stalk; beat them well in a Marble-mortar, and put to them the White of Eggs and powder'd Sugar, and lay Sugar under them on a Dish, or on Papers, cover them with Sugar, and bake them in a gentle Oven.

91. To make Bisket Drops.

Beat a Pound of Sugar, the Yolks of four and of two Eggs, with a little Sack; then put in a Pound of Flour and a few Seeds; mix all well together; butter a Paper, lay your Batter on in Spoonfuls, ice them with fine Sugar, and set them in a gentle Oven.

92. Another
92. Another Way.

Take two Pound of fine Sugar, the Yolks of eight Eggs, the Whites of four, and half a Pint of Canary; beat these well together for an Hour; then add your Seeds in Powder, and two Pound of fine Flour; beat them well together again; butter your Paper, and drop this Composition upon it; ice them with fine Sugar before you put them into the Oven, and let them be bak'd in a gentle Oven.

93. To make Lisbon Bisktts.

Beat three or four Eggs, Yolks and Whites; then add four or five Spoonfuls of Flour, and as much fine Sugar as you can take up between your Fingers at four or five Times; mix these well together; then turn your Paste out upon a Sheet of Paper strew'd with Sugar, and strew Sugar on the Top of your Paste, bake it in a moderate Oven. When bak'd, cut them out into what Forms and of what Sizes you please, and pull off the Paper.

94. To make Pales Bisktts.

Take a Pound of fine Flour, eight Eggs, a Pound of double refin'd Loaf-Sugar, and two Spoonfuls of Damask Rose-water, and an Ounce of Carraway Seeds well beaten; let these be mix'd well together, and made into a fit Thickness with fair Water; then put them into Tin-Pans; let them be bak'd in a gentle Oven, glazing them over with Water in which Sugar has been dissolv'd.

95. The Puns Bisket.

Take the Whites of twelve Eggs, and beat them to a Froth, a Pound of Almonds, blanch them and beat them with the Froth of the Whites of Eggs, as it rises; then take the Yolks, and two Pound of fine Sugar, and beat them well together; then mix the Almonds with the Sugar and Eggs; then add half a Pound of Flour, with the Peel of four Lemons grated, and some Citron shred small; put the Composition in little Cake-Pans, and bake them in a quick Oven, and, when they are coloured, turn them on Tins to harden.
the Bottoms; and, before you set them in the Oven again, sift on them some double refin’d Sugar. Let the Pans be butter’d, and fill them but half.

96. To make Savoy Biskets.

Take a dozen Eggs, and leave out half the Whites; beat them up with a Whisk, and put in three Spoonfuls of Orange-flower or Rose-water; and, as you beat it up, strew in a Pound of double refin’d Sugar, which has been beat and sifted very fine; when the Eggs and Sugar are beaten as thick and white as Cream, take a Pound or better of the finest Flour that has been dried and mix’d with the Eggs and Sugar, make it in long Cakes, and bake them in a cool Oven.

97. Another Way.

Take eight new laid Eggs, put six of them into a Scale, and weigh with them as much fine bak’d Flour in the other; take also the same Weight of fine Sugar pounded. Then take the Whites of the eight Eggs, and make as strong a Snow of them as possible can be; then powder some green Lemon-Peel, and mix it with the Flour; beat them up a little, add some Sugar to them, and then beat them up again, and add some Yolks of Eggs, and whip all together for some Time; make your Biskets upon Paper in what Form you please, and you may ice them with powder’d Sugar, bake them in an Oven, not too hot; then cut them off from the Paper.

98. To make Queen’s Bisket.

Take a Pound and half of Flour, a Pound and half of fine Sugar, the Whites of four and twenty, and Yolks of eighteen Eggs, put in Coriander Seeds beaten small at Discretion; mix these well together, make them into a soft Pafte, you may add a little Yeast if you please; lay this Pafte on Paper, or in Cruits about two Inches broad and four Inches long, set them into a moderate Oven, and when they begin to turn brown, take them out, and lay them on a Paper in a dry Place.


Take the Whites of six Eggs, eight Spoonfuls of Powder-sugar, and two of any Kind of Marmalade, particularly of Oranges, Lemons, Apricocks, &c. The rest of the Confection is to be made of fine Flour, which must be kneaded with the foregoing Ingredients 'till it become a very pliable Paffe; then make your Biscuits of different Figures, round, long, in Knots, and whatsoever Forms you please, put them into a gentle Oven, and take them out as soon as they are of a brown Russet Colour, pull off the Paper while they are hot.

100. Bisque.

A Bisque is a Soup in Ragoo, which is made either of Quails, Capons, Pullets, or Pidgeons, &c. Which see under their proper Articles, Capons, Pidgeons, &c.

101. A Bisque of Fish.

Take a large Carp, scale and draw it, take off all the Flesh, and pick out all the Bones; then hath the Flesh small with blanch'd Mushrooms, and set it in a Stew-Pan a stewing in a little Fish-broth, with Butter, Salt, Pepper, and sweet Herbs; then make a Ragoo of the Milts of Carp, the Livers of Pikes, and the Tails and Claws of Cray-fish; then lay in your Dish some Crusts of Bread that have been dry'd in an Oven, and soak them in good Fish-broth that is prepar'd for that Purpose, which you may make of the Bones of the Carp from whence you took the Flesh, with Carp, Eel, Tench, and Pike, cut in Pieces, and put into a Kettle with Water, Butter, Salt, Pepper, an Onion stuck with Cloves, and a Bunch of sweet Herbs, all boil'd together for the Space of an Hour, and strained through a Linnen Cloth. When the Soup is simmer'd enough, garnish with the Hash and the other Ragoo, and serve it up warm.

102. Another Way.

Take what Fish you please, cleanse it well; then lay it in steep for an Hour in White-wine Vinegar, a Handful
Handful of Salt, whole Spice, a Bunch of sweet Herbs, some whole Onions, and a Lemon shred; let the Fish be almost cover’d with these Ingredients; then put your Fish with the Ingredients into a Pot, and, when it is about half boil’d, put some boiling Water to it; this will make the Fish very firm; then fry some of the other in hot Liquor; then having made a rich Sauce with Oysters, Shrimps, Mushrooms, Capers, a Bundle of sweet Herbs, two Anchovies, two whole Onions stuck with Cloves, the Yolks of two Eggs, the Juice of a Lemon, Nutmeg, and Horse-Radish scrap’d; mix all these together with two Pound of Butter, and draw it up very thick; then dish your Fish, and run over your Sauces. Garnish your fry’d Fish with Parsley, Horse-Radish, and slice’d Lemon, and serve it up hot.

103. To make black Caux.

Take a dozen of large Pippins, or Golden-Runnets, cut them in halves, and lay them single, with the flat Sides downward in a pretty large Mazareen, as close by each other as they can lie; then squeeze a Lemon into two Spoonfuls of Orange-flower-water, and pour over them; shred some Lemon-Peel very fine, and shake between them; then grate over them some double refin’d Sugar; put them into a quick Oven, and they will be done in half an Hour.

104. To make black Puddings.

Take half a Pint of Oatmeal, two Quarts of new Milk, and let it steep all Night, or else boil it to the Thickness of a Pudding; then put two Quarts of grated Bread, and two Eggs, a little Salt, Mace, and Cloves, Sage, Penny-royal, and other sweet Herbs; mix all these well together; then strain into it three Quarters of a Pint of Blood; then put in a Quarter of a Pound of Beef-fat shred very fine, and, if it be not soft enough, put in some more Milk; cut three Quarters of a Pound of Lard into long Pieces; then fill them, and give them a Boil; then take them up, and prick
prick them with a Pin; then boil them again 'till they are fully enough.

105. Another Way.

Boil the Umbles of a Hog very tender, take some of the Lights and Heart, and all the Flesh about them; take out the Sinews, and mince the rest very small, also mince the Liver; add four or five Yolks of Eggs, a Pint of Cream, a Quarter of a Pint of Canary, Nutmeg, Cloves, Mace, and Cinnamon finely powder'd, a little Sugar, a few Carraway-seeds and a little Rose-water, a good Quantity of Hog's Fat, and some Salt; roll it up about two Hours before you put it into the Guts, rinse them with Rose-water, and stuff them.


Blanc-Mangers are us'd in Inter-Messes, or for middling Dishes, or Out-Works, and are made as follows.

Blanch a Pound of sweet Almonds in scalding Water, take off the Husks, and pound the Kernels into a fine Paste in a Stone-Mortar, putting them now and then a Spoonful of Jelly to keep them from oiling, (the Way of making which you will see in Letter I;) when they are very finely beaten, put them into a clean Sauce-Pan, with a Quart or three Pints of the Jelly above-mention'd. Set it on the Fire 'till it is scalding hot, breaking your Almonds with your Jelly with a wooden Ladle; then strain it either through a woollen Strainer, or a Napkin, rubbing the Almonds through as much as you can; then put your Jelly back upon the Almonds three or four Times, still pressing them through the Strainer, 'till the Blanc-Manger is become as thick as Cream. Or else, when it is cold, it will be apt to part, the Jelly falling to the Bottom, and the Almonds swimming at the Top; then put it up in Jelly Glasses.

These Glasses you may set betwixt your plain Jelly, or put it into a China Bowl for the Middle of the Dish, or in cold Plates for the second Course.
107. Another Way.

Take Calves-Feet, and a Hen that is not very fat, boil them well together without any Salt; they strain them, making it neither too strong nor too thin; then put in some Sugar, Cinnamon, and Lemon-Peel; then take off the Fat, and boil it a while in a Stew-Pan; in the mean Time, prepare some sweet Almonds blanch'd and well pounded, and moisten'd with Milk, that they may not turn to Oil; then strain your Blanc-Manger, when it is not too hot, with the Almonds twice or thrice; then wash the Sieve well, and strain them again, that the Liquor may be very white; then pour it into a Dish, and ice it over, and draw over it two Sheets of white Paper to take off the Fat; put to it a little Orange-flowers-water, and when it is well congeal'd, garnish it with a little Lemon, and serve it up cold to the Table.

108. Another Way.

Take a Pound of fine fears'd Rice-flour, and put to it two Quarts of Morning-milk; then strain them into a broad Skillet, set it on the Fire, and stir it with a Slice, and, when it grows pretty thick, take it off, and put in half a Pint of Rose-water; set it on the Fire again, and stir it and beat it well against the Sides of the Skillet 'till it is as thick as Pap; then put it into a Dish, and let it stand 'till it is cold; then lay three Slices in a Dish, and strew on Sugar.


Take a Pound of rapped Harts-horn, and boil it for a considerable Time, 'till the Liquor is become clammy; then strain it through a very fine Sieve; then pound your Almonds, moistening them with a little Milk or Cream; then strain the Jelly with the Almonds three or four Times to make it white, and put to it a little Orange-flowers-water.

110. Another Blanc-Manger.

Take a Quart of fine Flour, a Quarter of a Pound of Butter, and the Yolks of four Eggs; boil your But-
ter in fair Water, and put the Yolks of eight Eggs on one Side of the Dish, and make up your Paste quick and stiff, but not too dry. Then blanch a Pound of Almonds, and beat them very fine till they become a Paste: Take a Capon either boil'd or roast'd, and mince it very small, then beat the Capon with the Almonds, with some Rose-water mix'd with a little Cream, the Whites of ten Eggs, and Manchet grated; then put in some Salt, Sugar, and a little Musk, and strain them all together; then boil them in a broad Skillet or Stew-Pan, to the Thickness of Pap, keeping it constantly stirring; and, when it is boil'd, strain it, and serve it up in what Form or Fashion you please.

111. To make a Blanc-Manger after the French Fashion.
Boil a Pike in Water, very tender, mince the Flesh small, then take a Pound of Almond-Paste, and beat it with the Fish, and put to it a Quart of Cream, the Whites of a dozen Eggs, and some grated white Bread; mix these together, strain them with Salt and Sugar, then put them into a Stew-Pan over the Fire, stir it till it is boiled thick, then set it by till it is cold, strain it again into a Dish, scrape Sugar over it, and serve it up.

112. To make Blanc-Manger the Italian Way.
Take a cold Capon that has been either boil'd or roast'd, take off the Skin, mince the Flesh, and pownd it in a Marble Mortar, with blanch'd Almonds; then mix it with some Capon-broth and grated Bread, strained together with Salt, Rose-water, and Sugar; boil it till it comes to a good Consistence; then either put it into Paste, or stew it up in a Dish.

113. To make Blood-Puddings the English Way.
Boil a Quart of whole Oatmeal in a Quart of Milk, and let it stand till the next Morning to swell; then put to it a Pound and half of Beef-Suet shred'd small; season them with Salt and Pepper; mince a little Thyme, a Handful of Parsley, and a Handful of Penny-royal, and put them to your other Ingredients, and mix them well with three Pints of Hog's or Sheep's Blood.
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Blood, and a Pint of Cream; give them a Warm over the Fire, fill the Guts, tie them up, and either boil or fry them.

114. To dress a Boar's head.

Let it be well sing'd at the Fire, and rubb'd with a Piece of Brick to take off the Hair; then scrape it with a Knife, and clean it well; when this is done, bone it, and cut out the two Jaw-bones, and cut off the Snout; slit it underneath, so that it may stick to the Skin on the Top, and take away the Brain and Tongue; then take up Salt upon the Point of a Knife, and caufe it to penetrate through all the Parts of the Flesh; put the Head together again, and wrap it up in a Napkin and tie it; then put it into a large Kettle of Water made hot, with some Leaf-fat of a Hog's-belly, two Bay-leaves, all sorts of fine Herbs, Coriander and Anniseeds, some Salt, Nutmeg and Cloves beaten, some Rosemary and an Onion; when it is half boil'd, pour in a Quart of good Wine, and keep it boiling for twelve Hours. You may also boil the Tongue with the same Liquor; when it is ready, let it cool in its own Liquor; then take it out, and dish it, and serve it up cold, either whole or in Slices.

115. To bake Boars Flesh.

Season the Leg of a Wild-boar well, (having taken out the Bone) lard it with Lard, seasoned with Pepper, Ginger and Nutmegs beaten, or lay it in soak two Days and parboil it, lay it in a Pye made with fine, strong, thick Crust; then strew some of the before-mentioned Spices, and lay on it some whole Cloves and Bay-leaves, lay on it Slices of Lard, and a good deal of Butter; bake it, liquor it with fresh Butter, stop up the Vent.

116. To roast a Wild Boar.

Lard it with Slips of Bacon, without cutting off either Head or Feet, roast and eat it with Vinegar and Pepper, or Orange, Salt and Pepper.

117. To
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117. To make Bouillans.

Take the Breasts of roasted Capons or Pullets, a Piece of Marrow the Bigness of an Egg, some Bacon, and as much Calves Udder parboil'd; mince all these small and season them; make some fine Paste, roll out a Piece very thin, and lay on the Bottom of the Dish; wet it over lightly with Water, and lay your minc'd Meat upon it in small Heaps at convenient Distances; then cover them with the other Piece of Paste, and close up every Parcel by itself; then, with a proper Instrument, cut them off one by one, and set the uppermost underneath, dressing them as if they were so many little Pyes; then bake them. They are to be served up to Table hot, either as Out-works, or to garnish Side-Dishes.

118. Divers Ways of bredding Meats, &c.

1. Grate Bread mix'd with Flour.
2. Lemon-peel powder'd, or Orange-peel scrap'd very small, and mix'd with Flour or grated Bread.
3. Sweet Herbs dry'd and powder'd, mix'd with grated Bread.
4. Cinnamon powder'd, mix'd with Sugar, Flour and grated Bread.
5. Fennel-seeds and Coriander-seeds, powder'd, and mixed, Sugar and Cinnamon finely beaten.
6. For a Pig, Yolks of Eggs beaten, Pepper, Nutmeg and Ginger beaten, mixed with fine Sugar and grated Bread.
7. Salt, Sugar and Bread mixed.

119. To make Boulongs.

Take the lean of a Filet of Veal, cut it into long and thin Slices, and lay them on a Table; place some Bits of Bacon, such as you use in larding, and as many of raw Ham, one fat and one lean, the Length of your Slices of Veal; then strew them all over with shred Parsley and Cives, and season them with Spices and sweet Herbs; then roll the Slices of Veal and Bacon up very handsomely, and strew them a la Braife: When they are strew'd, drain the Fat from them; put to them
them a good Callis, and a Ragoo of Mushrooms, Truffles, &c. and serve them up hot.

120. To make a Bouton.

Make a good well-season'd Godivoe; lay this, as a Lay, upon broad thin Slices of Bacon, such as may wrap up your whole Bouton; put to it a good Ragoo of Veal Sweet-breads, Mushrooms, Artichoke-bottoms, Truffles and Asparagus Tops, dressing with white Sauce; then cover this again with another layer of Godivoe and Slices of Bacon; then bake it either between two Fires, or dress it otherwise. When it is ready, take off the Fat, put in some Lemon-juice: Garnish it with little farced Rolls, Fricasandos and Marinades intermix'd, and serve it up.

You may do the same on Fish Days, making the Godivoe of Carps, Tenches, Eels and other sorts of Fish well minc'd and season'd.

121. To make French Bread.

Take half a Peck of fine Flour, three Eggs, six Ounces of fresh Butter, two Ounces of fry'd Veal-Suet, half a Score Spoonfuls of Ale-Yeast, an equal Quantity of Milk and Water; temper it pretty hot, let it lie half an Hour to rise, then make it into Loaves or Rolls, and wash it over with an Egg beaten with Milk, and bake it with a quick Oven. Or thus.

Take a Pound of fine Flour, a Quarter of a Pint of new Ale-Yeast; put the Yeast to the Flour with the Whites of a Dozen Eggs beaten, and six Spoonfuls of fine Salt; then warm Milk and Water, and put to it, and make it pretty stiff. When you have worked it well, cover it with a warm Cloth in a Bowl or Tray; then make it in Rolls or Loaves, and bake it in a quick Oven. When it rises and begins to look brown, take it out and chip off the Crust while it is pretty hot.

122. To make Royal Brandy.

Take Roots of Zedoary, Angelica, Carлина, and Valerian, Lignum-aloes, of each an Ounce; and Cloves, Cardamum and Fennel Seeds, of each half an Ounce; Orange-flowers, Rosemary and Sweet Marjoram, as much
much as you can take up at twice between two Fingers: Pound what requires pounding, and put all into a Matrafs, with a Gallon of Spirit of Wine and a Gallon of Malmsey; let it be macerated moderately for two or three Days; then distil it in a Sand-bank, and afterwards dissolve it in half a Dram of Musk and Ambergrise. Half an Ounce of this is enough to be taken at once.

123. To bake Brawn to be eaten cold.

Take raw lean Brawn, and as much fat Bacon, mince them small, then pound them in a Mortar with a Handful of Sage season'd with Salt, Pepper, and Ginger; add the Yolks of Eggs, and some Vinegar, then put your Brawn into a cold Pate, lay on Butter and Bay-leaves, make your Pye round and bake it.

124. To broil Brawn.

Cut a Collar into half a Dozen or more Slices round the Collar, put it on a Dish, set it in the Oven; when it is enough, serve it up with beaten Butter, Gravy, Pepper, and the Juice of Orange.

125. To sauce Brawn.

Take a Brawn about three Years old, cut off the Head close to the Roots of the Ears, and cut fine Collars off the Side-bone and Hinder-legs, an Inch deeper in the Belly than on the Back; bone them, bind them up equally at both Ends, let them lie in a Soak in fair Water a Night and a Day, put them into boiling Water, keeping them continually scumm'd, and, after the first quick boiling, lessen the Fire by Degrees; let them stand over it a whole Night; then take them off, put them into deep Hoops, and bind them with Tape, and, when they are cold, put them into Drink made of Oatmeal ground, and Bran boiled in fair Water, strain'd when it is cold through a Sieve; put in Vinegar and Salt, and close up the Vessel tight and keep it for Use.

126. To boil Brams.

Wash and dry them with a Cloth, then open them, gut them, wipe their Insides clean with a Cloth, but do not wash them; give them three Scotches with a Knife
Knife to the Bone on one Side only; boil them in as much Water, White-wine, hard stale Beer and Vinegar as will just cover them; season with a good Handful of Salt, a Faggot of Winter Savoury, Rosemary, Thyme and Parsley, and a Handful of Horse-radish Root scraped; put them not in till the Liquor boils up to the Height. For the Sauce, beat up Butter with a little of the Liquor; drain your Fish, dish them, pour the Sauce over them, scrape over them Horse-radish and powder'd Ginger, garnish the Dish with Slices of Lemon, and serve it up.

127. To dress a Bream.

After it is scaled and drawn, notch the Side of it, dip it in melted Butter, lay it on a Gridiron, and baste it frequently with melted Butter; make a brown Sauce with Anchovies, Capers, Cives and Parsley, toss'd up in a Sauce-pan with a little Butter; then put in a little Fish-broth, and thicken it with a Cullis that is to be thrown on the Fish, but do not put the Anchovies in, till you are going to serve; when it is broil'd enough, serve it up with the aforesaid Sauce.

You may also serve it up with a white Sauce, made as you will see in the Receipt for a broil'd Barbel: You may also serve it with a good Sauce of Herbs.

128. To stew a Bream.

Scale and wash your Bream well, preserve the Blood to stew in it, put to it Claret Wine, two or three Slices of a Race of Ginger, the Pulp of three Quarters of a Pound of Prunes boil'd and strain'd into the Broth, Salt, Vinegar, and a Couple of Anchovies, some Root of Horse-radish stamp'd and strained, and some sweet Herbs: Let there be no more Liquor than will just cover your Fish and other Ingredients; when it is enough, make a Sauce with Butter, a little of the Bream Liquor, beat them up together, then dish your Fish, pour the Sauce upon it, garnish the Dish with Oranges, Lemons and Barberries, and serve it up.
129. To stew a Bream another Way.

HAVING scal'd and cleans'd your Bream, put it into a Stew-pot, either whole, or in Pieces; stew it in White-wine, Water and Beer-Vinegar, as much as will just cover it, with Salt, Pepper, a Bay-leaf, whole Cloves and Mace, a Faggot of Rosemary, Winter-Savoury, Sweet Marjoram, Thyme, Parsley, an Onion cut in halves, and some Butter. When it has stewed enough, dish it on Sippets, with Spice and some Lemon, beat up Butter with some of the Liquor, and pour over it, garnish it with grated Bread, &c. and serve it up.

130. To pickle Broom Buds.

LET your Buds be gathered before they grow yellow on the top, shake Salt and Water together, till all is melted; then put in the Buds, stir them every Day, till they sink to the Bottom, and then keep them close covered.

131. To make Broth with Flesh.

TAKE slices of Beef, of a Filet of Veal, and of a Leg of Mutton roasted, without any Fat: Put these into the Pot when the Water is cold, let it boil over a gentle Fire, scum it well; then add your Fowls, according to what Soup you would have. If it be for Bisques, boil in this Broth Chickens, Quails or Pidgeons, each of them by themselves, with slices of fat Bacon and Lemon to keep them very white: And you must likewise add to your stock of Broth some Fowls to strengthen it. Let it be seasoned with Salt, Roots, Onions, and Cloves, and boil it as long as you think fit.

This a general Broth to be used to moisten all sorts of Cullifaces made of Flesh and Legumes. It serves for all sorts of Soops; it is nothing but the different Meats we put to them, and the Garnishing, whether they be Cullifaces or Legumes, that distinguish the different Soops from one another.

132. To make Broth for Breakfast.

TAKE the Chine of a Rump of Beef, the Crag-end of a Neck of Mutton and a Neck of Veal, and a couple
ple of Chickens. Pound the White or Breasts of the Chickens in a Mortar with some crumb Bread soaked in Broth. Then, all being well seasoned, strain it through a Sieve, and pour it on Crusts of Bread, laid simmering in the same Broth.

133. To make Calves-foot-broth.

Boil the Feet in just so much Water as will make a good Jelly, then strain it, and let the Liquor on the Fire again, putting in two or three Blades of Mace; put about half a Pint of Sack to two Quarts of Broth; add half a Pound of Currants, pick'd and washed, and, when they are plump'd, beat up the Yolks of two Eggs and mix them with a little of the cold Liquor, and thicken it carefully over a gentle Fire; then season it with Salt, and sweeten it with Sugar to your Palate; then stir in a Bit of Butter; then put in the Juice and Peel of a fresh Lemon, just before you take it off.

134. Fat Broth.

Boil part of a Buttock and Leg of Beef with other Meat, and take out the Gravy and Broth, and strain it through a Linen Cloth; then boil them a second time, and take out the Broth again; keeping both these sorts hot apart. The first will be good to be put to Capons, young Turkeys, Veal, and other farced Meats that are to be served up in white Pottage.

Capon or Veal-broth, ought to be used to soak young Pidgeons for Bisque; and with the Broth of the Bisque a Cullis may be made for Pottages a la Reine, and a la Royale. And the Broth of farced Meats will serve to make a Cullis for the same Sorts of Meat, viz. young Turkeys and Pullets, Knuckles and Breasts of Veal, and other Joints of Meat that ought to be farced and parboiled.

The second Sort of Broth is to be put into brown Pottages, viz. Ducks, Teals, Rabbits, Ring-doves, Larks, Pheasants, Thrushes, Cabbage, Turnips, and other Roots; and the brown Ingredients, which serve to thicken them, are to be mix'd with the same Broth.
135. To make Fish-broth.

Take Tenches, Carps, Pikes, and Eels, prepare them for boiling; then cut them in pieces, and put them into a Kettle with Water, Salt, Butter, an Onion stuck with Cloves, and a Bunch of sweet Herbs. Let it boil an Hour and a half, then strain it through a Napkin, and divide it into three lesser Kettles. Into one of them, put the Pickings or Cullings of Mushrooms, and strain them through a Sieve with a Cullis, a slice'd Lemon, and some fry'd wheaten Flower.

136. Another Fish-broth.

Cut Onions, Carrots, and Parsnips, into Slices, then put them into a Stew-pan, with a Lump of Butter; and let them stewing with the Juice of Onions. When these are become brown, put them into the Stew-pan, and give them two or three Turns. Let the whole be moistened with a clear Puree; then put in a Bunch of Parsley, Cives, sweet Herbs, Salt, and Cloves, and some Mushrooms. Let all these boil together for an Hour; then strain it through a Sieve into another Kettle, and use it to simmer Fish-foops. Note, That Carp is the best Fish, to make Fish-broth.

137. Another Fish-broth.

Set some Water over the Fire in a Kettle proportioned to the Quantity of Broth you would make; put in the Roots of Parsley, Parsnips, and whole Onions, all Sorts of Pot-herbs, a Handful of Parsley and Sorrel, and Butter; let the whole be well seasoned; then put in the Bones and Carcasses of the Fish, the Fillets of which you have used for Farces, and also the Tripe of them being well clean'd, some Tails of Cray-fish pounded in a Mortar, and four or five Spoonfuls of the Juice of Onions; let this be all well seasoned and boil'd, then strain it through a Sieve; put it back into the Kettle, and keep it hot to simmer your Soops, to boil your Fish and other things.


Take a Joint of Mutton, a Capon, a Filer of Veal, and three Quarts of Water; put these in an earthen Pot
Pot, and boil them over a gentle Fire 'till one half be
consumed; then squeeze all together, and strain the Li-
quor through a Linnen Cloth.

139. A strong and savoury Broth for the Queen.
Take lean Beef, Veal, and Mutton, and a young
Fowl, scum and boil them well; then put in an Onion
quarter'd, a Shalot or two, some Salt, Pepper, and
Cloves, some Parsley, Mint, Thyme, and Balm, a
little bruised Coriander-Seed, and some Saffron. When
all the Substance is boil'd out of the Meat, take it up,
and you may drink it.

140. To make Meagre Broth for Soop, with Herbs.
Set on a Kettle of Water, put in two or three
Crufts of Bread, and all sorts of good Herbs, seafon it
with Salt; put in Butter and a Bunch of sweet Herbs;
boil it for an Hour and a half; then strain it through
a Sieve or Napkin. This will serve to make Lettice-
Soop, Artichoke Soop, Asparagus Soop, Succory Soop,
and Soop de sante with Herbs.

141. To make Broth of Roots.
Take a Quart of clung Peas, boil them 'till they
are tender; then bruise them to Mash; put them in
a large boiling Vessel that will hold four Gallons of
Water; hang it over the Fire for an Hour and half;
then take it off, and let it settle; then take a lesser
Kettle, and strain the clearer Puree into it through a
Sieve; then put into it a Bunch of Carots, half a Bunch
of Parsnips, and a Bunch of Parsley Roots, and six O-
ions; a Bunch of Pot-herbs, an Onion stuck with
Cloves, and seafon it with Salt. Boil all these togeth-
er; then add a Bunch of Chervil, another of Sorrel,
and two Spoonfuls of the Juice of Onions. This Broth
is of Use to simmer all sorts of Soops made of Le-
gumes.

142. White Broth.
Boil a Pullet, and, when it is enough, take it up,
and put it into a Dish; then boil your Cream with a
Blade of Mace, and thicken it with Eggs; then put
in the Marrow of one Bone, and take some of the
Broth
Broth and mingle them together; put to it a Spoonful of White-wine, and let it thick on the Fire; and put the Pullet hot out of the Broth, and set on a Chafing-dish of Coals, serve it.

143. To make Bullocks.

Take Stakes beaten with the Back of a Knife, and put them into a Stew-pan with thin Slices of Bacon laid underneath; strew over them chopp’d Chibbols, Parsley and Spices; then lay another Layer of Stakes, and strew them over as before; then cover them all with broad Slices of Bacon, and cover the Stew-pan close, and put Fire both underneath and at top: When they are ready, prepare a Cullis with the Carcasses of Partridges; then take off all the Fat, lay them in a Dish and pour the Cullis over them.

144. To bake a Bullock’s Cheek to eat hot

Let your Cheek be well clean’d, then stuff it with Parsley and sweet Herbs chop’d; then put it into a Pan with some strong Beer, Claret-wine, and whole Spice; season it with Salt. Cover it and bake it, then take out the Bones, and serve it upon toasted Bread with some of the Liquor.

145. To bake a Bullock’s Cheek to eat cold

Take the Head of a good fat Ox, lay it in Water all Night, then take out the Bones and stuff both the Cheeks with Salt and all Sorts of Spice; then clap both the Cheeks together, and put them into a Pot: Put in a Quart of Claret, lay it over with Bay-leaves; cover the Pot, and bake it with Household-bread: When it comes out of the Oven, take out all the Liquor, and take the Fat of it and some melted Butter and pour in again; serve it up cold, dress it with Bay-leaves. It is to be eaten with Mustard and Sugar, and will eat like Venison.

146. To stew a Bullock’s Cheek

After it is clean’d and bon’d, half roast it with a pretty quick Fire; save the Gravy and put it into a Pipkin with some Claret-wine and some strong Broth; put in some Salt, Pepper, Ginger and slice’d Nutmeg, with
with an Onion, or a Shalot or two; let it stew about two Hours, then serve it up on Sippets, with the Materials it was stew'd with.

147. To draw a Bullock's head the Italian Way.
Break the Bones so that the Flesh may be as little mangled as may be, wash it very clean, and let it steep three or four Hours; then boil it in fair Water with Bolonia Sausages, and a Piece of interlarded Bacon; when it is boil'd tender, dish them up garnish'd with Greens and Flowers, and serve it up with Mustard and Sugar in Saucers.

148. To make a Pupton of Buntings.
Take Buntings according to the Bignefs of your Dish, truss them, singe and blanch them, lard them with single Lardons; then fry them off with Butter or Hog's Lard; then stew them in a Stew-pan with Gravy or Broth, till they are almost tender; then put in Sweet-breads cut in large Bits and fry'd, a few Mushrooms and Morills pick'd and wash'd, and ten or dozen Chestnuts blanch'd: Then put a Quarter of a Pound of Butter, a little Handful of Flour, and a couple of whole Onions into a Sauce-pan; set it over the Fire, brown it with a Pint of Gravy, then put into the aforefaid Ingredients, having first season'd them with Salt, Pepper and Nutmeg. Let them stew till most of the Ragoo flicks to the Meat, then take it off the Fire, and set it to cool. Butter the Bottom and Sides of a Patty-pan or Sauce-pan, then cut four or five Slices of Bacon as long your Hand, and about the Thickness of a Shilling; lay these in the Bottom and on the Sides of your Sauce-pan, at equal Diftances; then lay all over it some forc'd-Meat, (the Receipt for making which you have in Letter F) half an Inch thick, as high on the Sides of your Pan as will hold your Buntings and Ragoo. Then put in your cold Ragoo and Buntings, placing them with their Breasts downwards; then take out the Bacon, Cloves, and whole Onion, that was in Brown, and squeeze in a whole Lemon: Place your Buntings with their Breasts to the Middle of the Pan, and
and put your Ragoo between your Buntings at an equal
Distance, cover it over an Inch thick with the same
fore’d Meat, close it well round the Sides, smooth it well
with your Hand daub’d with an Egg, strew grated Bread
on it, and set it into an Oven for an Hour before you
want it; then loosen it with a Knife from the Sides of
the Pan; put it into your Dish, turning it upside down,
squeeze over it an Orange, put the Sauce in the Middle;
garnish with fry’d Parsley, serve it up.

149. To boil Buffards.

Flea off the Skins, but leave the Rump and Legs
whole, with the Pinions; then mince the Flesh raw with
Beef-suet; season it with Salt, Pepper, Nutmeg, and
sweet-Herbs shred small; and mix all together with the
Yolks of raw Eggs, the Bottoms of boil’d Artichoaks,
roasted Chestnuts blanch’d, Marrow and boil’d Skir-
rets cut indifferently small: Then fill their Skins with
this Fare, and prick them upon the Back; put them
into a deep Dish with strong Broth, White-wine, large
Mace, Artichoaks boil’d and quartered, Marrow, Salt
Barberries, Grapes, quarters of Pears, and some of the
Meat made up into Balls; cover your Dish, let them
stew, and when they are enough, serve them upon Sip-
pets; broth them, garnish them with Slices of Lemon
and whole Lemon-peel, run it over with beaten But-
ter; garnish the Dish with Chestnuts, large Mace, and
Yolks of Eggs, and serve it up.

150. To make a Buffard Pye.

Bone it, parboil and lard it, season with Salt, Pepp-
er and Nutmeg, lay Butter in the Bottom of the Pye,
add some beaten Cloves, then lay in the Fowl, strew
more Seafoning over it, lay on a good Quantity of But-
ter, close it up, bake it, and, when it is cold, fill it up
with clarify’d Butter.

151. The best Way to beat up Butter for Spinage,
green Pease, and Sauce for Fish.

Put a little Water into a Sauce-pan, just enough
to cover the Bottom, boil it, then put in your Butter;
when it is melted, shake it round hard, till the Butter
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grows so thick that you may almost cut it with a Knife, then squeeze into it the Juice of Orange or Lemon, Vinegar of Verjuice, then heat it again. This Butter will always continue thick, and never turn to Oil, tho' you heat it several times.

152. To burn Butter for Sauce.

Set the Butter over the Fire in a Sauce-pan, and let it boil till it is as brown as you like it; then shake in Flour, stirring it all the while; then use it for any Sauce that is too thin.

153. To clarify Butter.

Melt the Butter in a well-glass'd earthen Vessel with a very slow Fire; put fair Water to it, working them well together, and when it is cold take away the Curds and Whey at bottom; do this the second time, and the third time; if you please, you may add Damask rose Water, always working them well together; the Butter, thus purify'd, will be as sweet as any Marrow, and will keep a long time.

154. How to drain Butter.

Put half a Pint of strong Broth into Pipkin, break into it two Pounds of Butter, then set it over the Fire, and keep it stirring with a Ladle; then break in two or three Pound more, as you have Occasion; and add Liquor proportionable, stir it continually till it be all dissolved, and that it looks white: If it turn yellow, it is curdled, and you will hardly recover it.

155. How to recover Butter, when it is turn'd to Oil.

Put a Ladle-full of strong Broth into a Pipkin, break half a Pound of Butter into it; when you have drawn it white, put your oily Butter to it, pouring it in leisurely, and stirring it at the same time, but do not overcharge your other Butter with that which is oily.

156. Another Way.

When you have no other Butter but what is turn'd oily in melting, set it in some cool Place to settle, then pour out the most oily Part, leaving the Whey and Dregs behind; then put a little Broth to the Dregs, and set them on the Fire; ladle it well till it be-
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become drawn Butter in a Body; then take it off and keep it still stirring; in the mean time pour off the oily Butter very softly, then set it on the Fire again, stirring it till it become strong, thick and white.

157. To make butter'd Loaves.

BEAT up the Yolks of a dozen Eggs with half of the Whites, and a Quarter of a Pint of Yeast; strain them into a Dish, season with Salt and powdered Ginger, then make it into a high Paste with Flour; lay it in a warm Cloth for a Quarter of an Hour, then make it up into little Loaves and bake them; melt a Pound and half of Butter with a Quarter of a Pint of White-wine, and half a Pound of Sugar, and liquor them with it.

158. To make Parsley, Sage, Thyme, Savoury, or Lemon Thyme-butter.

CLARIFY your Butter, as before; then mix it with a little of the Chymical Oil of any of the Herbs, till the Butter is strong enough to your Taste or Liking, then mix them well together; this will be a great Rarity, and will make the Butter keep a long Time: This will be much better than the eating the Plants with Bread and Butter.

You may also do this without clarifying the Butter, by taking Butter newly made, and working it well from its Water-milk and wheyish Parts, before you put in the Oils.

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1. To make Cabbage Cream.

SET a Gallon of Milk over the Fire, and scum it as long as any Froth rises; then empty it into eight or ten Bowls as fast as you can, without making it froth, then set them where the Wind may come at them, and, when they are grown coolish, gather off the Cream with your Hands, crumple it together and lay
lay it on a Plate; when you have laid four or five Layings one upon another, then wet a Feather in Rose-water and Musk, and stroak it over it; then sifit some fine Sugar and grated Nutmeg over it, and lay on three or four Layers more; then set all the Milk on the Fire to boil again, and, when it rifes up, distribute it as you did before in your Bowls, and use it in like manner: This do for four or five Times, laying on your Cream, as before, one upon another, till it is as high and round as a Cabbage: Let one of the first Bowls stand, because it will be thickest and most crumpled, and lay on that laston the Top of all: When you serve it up, scrape on Loaf-sugar.

2. To farce a Cabbage.

BLANCH a light Cabbage in Water, drain it, open it carefully so that the Leaves be not broken, but hang one to another; spread them, and in the Middle put a Farce made of a Slice of a Leg of Veal, blanch’d Bacon, the Flesh of Fowls, the Fat of a Ham, some hath’d Mushrooms and Truffles, Cives, Parsley, and a small Clove of Garlick: Season this with Spices and Pot-herbs, adding some grated Bread, a couple of whole Eggs, and the Yolks of two or three others, all shred very small and pounded in Mortar. When the Cabbage is fill’d with this Farce, close up the Leaves and tie it up with Packthread. Then put into a Stew-pan some Slices of a Buttock of Beef, or Leg of Veal well beaten; lay them as if you were to make Gravy of them; put into the Meat half a Spoonful of Flour; put in your Cabbage; and let them take Colour together; when it is grown brown, put in some strong Broth, and season them with fine Herbs and slices of Onion, and pour over it a Ragoo of Mushrooms, or any other of the like sort. Then serve it up for a first Course.

You may also farce a Cabbage meagre with the Flesh of Fish and other Garnishings, as you farce a Carp, or Pike, or other Fish.
3. To farce Cabbage.

Take the large Blades of a Cabbage, scald them; make a forc'd Meat of fat Bacon, some Veal, a little Cabbage boil'd, the Yolks of two or three Eggs, Salt, and Pepper, grated Bread, and Cheese grated: Inclose all these in the Cabbage, and stew them in strong Broth. Garnish with rasp'd Cheese, and serve it up for the first Course.

4. To make a Cabbage Pudding.

Take a Pound of Veal, and shred it very small with four Pound of Suet, add a good Quantity of Salt and Pepper, grate four Nutmegs: Then take a Plate of Cabbage half boil'd, beat about a dozen Eggs very well, and mingle all together like a Pudding; put it in a Cloth, let it be well boil'd, and send it up.

5. To dress a Cabbage in a Ragoo.

Divide a Cabbage in the Middle, blanch it in hot Water, squeeze it, tie it up with Packthread, and put it into a Stew-pan, and stew it a la Braisée; when it is stew'd, drain it, untie it, cut it in little Slices into a Sauce-pan, and set it a simmering with some Cullis of Veal and Ham: Afterwards put in some Cullis of Veal and Ham to thicken it, and serve it with Meats roast'd, boil'd, or stew'd, or all Dishes of the first Course, to which Cabbage is proper.


Cut your Cabbage into four Pieces; let them be about three Quarters enough boil'd in Water; then take them up and squeeze them with your Hand clean from the Water; then place them in a large Brass Pan or Dish, so that there may be Room betwixt each Piece of Cabbage to take up Soup with a large Spoon; then set them a boiling with as much Gravy or Broth as will cover them. Let them stew for two Hours before Dinner, then put a Quarter of a Pound of Butter and a Handful of Flour into a Sauce-pan, set it over the Fire, and keep it stirring; then put in two Onions minc'd, and stir it again; then add to it a Quart of Veal-gravy, boil it a little, and pour it all over your
Cabbage. If you please, you may force Pidgeons, with good forc’d Meat made of Veal, betwixt the Skin and the Body: Or you may take Ducklings, or a Duck truss’d for boiling; fry them off, and stew them with your Cabbage, putting in with them a little Bacon stuck with Cloves. When it has stew’d enough, take off the Fat, soak Bread in your Dish with Gravy or good Broth, place your Fowl in the Middle, and your Cabbage at a due Distance. Let your Garnish ing be a Rim, and, on the out-side, Slices of Bacon, and a little Cabbage between each Slice, and so serve it up.

7. To make Banbury Cakes.

Take half a Peck of fine Flour, three Pound of Currants, a Pound of Butter, a Quarter of a Pound of Sugar, a Quarter of an Ounce of Cloves and Mace, and three Quarters of a Pint of Ale-Yeast, and a little Rose-water: Then boil as much Milk as will serve to knead it, and when it is almost cold, put in as much Canary as will thicken it; then work it all together at the Fire, pulling it in Pieces two or three times, before you make it up.

8. The Countess of Rutland’s Banbury Cake.

Take half a Peck of fine Flour, a Pound of Butter, Nutmegs, Cinnamon sifted, and large Mace, of each half an Ounce, five Eggs, leaving out two of the Whites, and half a Pint of Ale-Yeast: Beat the Eggs well, strain them with the Yeast, and a little warm Water into the Flour, then stir them together, break the Butter in Pieces. Make the Water, you knead the Flour with, scalding hot, and lay it to rise for a Quarter of an Hour in a warm Cloth. Then mix in five Pound of Currants well dry’d, and a little beaten Sugar, with a little Amber-greasee and Musk dissolved in Rose-water. Break your Pafte in little Pieces, and lay a Layer of Pafte in a Layer of Currants, till you have put all in; then mingle them very well together. Take out a Piece of the Pafte, as it has risen in the warm Cloth, before the Currants are put in, to lie at the Bottom and the Top of the Cake, which must be rolled.
rolled very thin, and wetted with Rose-water; close the Covering of them well together, and prick the Top and Sides with a long Pin, when the Cake is ready to be set in the Oven, cut it in the midst of the Sight round about, with a Knife an Inch deep; then set it into the Oven.

9. To make a Plum Cake.

**Take** half a Peck of fine Flour dry'd in an Oven; take a Pound of Butter, melt it softly in a Quart of Cream, beat eighteen Eggs, keeping out six of the Whites; put to them a little Sack, a little Rose-water, a Pint of new Ale, mix all the Liquors together, and strain them; take a Pound of Raisins of the Sunstoned and shred, six Pound of Currants, wash, pick and plump them before the Fire; then take a Pound of Sugar, an Ounce of Mace, half an Ounce of Cinnamon, two Nutmegs, a few Cloves; pound all these Spices together and sift them; add also a quarter of an Ounce of beaten Ginger, and a little Salt; then mix all these together, and cover it with a Cloth, and let it stand before the Fire for a quarter of an Hour, and then put it in your Hoop to bake. You may put in a Pound of Orange and Lemon-peel, and what Suet you please; when it is bak'd, you may ice it.

10. To make an extraordinary Plum Cake.

**Take** five Pound of Flour, two Pound of Butter, put the Butter into the Flour, five Pound of Currants, a large Nutmeg, three quarters of an Ounce of Mace, and a quarter of an Ounce of Cloves, finely grated and beat; take three quarters of a Pound of Sugar, twelve Eggs, leaving out three Whites, put in a Pint of Ale-Yeast; then warm as much Cream as will wet it, and pour some Sack to your Cream, and make it as thick as Batter; then pound three quarters of a Pound of Almonds, with Sack and Orange Flower-water, beat them but grossly; add a Pound of candied Citron, Orange and Lemon-peel, mix'd all together; put a little Paste at the Bottom of your Hoop, and put it in.

11. To
To make Oxford Cake.

Dry half a Peck of Flour, put to it a good Spoonful of Salt well beaten, with half a quarter of an Ounce of Cloves and Mace, a quarter of an Ounce of Nutmegs, and half an Ounce of Cinnamon; sift your Salt and Spice, and mix it with your Flour, adding three quarters of a Pound of Sugar; then work a Pound and half of Butter into your Flower very well, it will take up three Hours working; then put in a Quart of Cream, a Pint of Ale-Yeast, a quarter of a Pint of Canary, and three Grains of Ambergreeze, dissolved in the Yolks of eight, and Whites of four Eggs, and a quarter of a Pint of Rose-water; mingle all these well with the Flour, and knead them well together. Lay your Paste by the Fire for some time; then put in a Pound of Kaffins of the Sun stoned and minc’d, three Pound of Currants; make up your Cake and bake it in a gentle Oven, let it stand for three Hours; when it is baked, frost it over with Rose-water, and the White of an Egg beaten together, strew fine Sugar over it, and put it into the Oven again to ice.

To make Portugal Cakes.

Take two Pound of new Butter, twelve Eggs, leaving out four Whites, work them together with your Hand, till the Eggs are thoroughly mix’d with the Butter; add to this two Pound of sifted loaf Sugar, two Pound of fine Flour dry’d, a Pound of Currants and some beaten Mace; mix all together, butter your Pans, fill them and bake them in an Oven so moderately hot, that it will not colour a white Sheet of Paper.

To make a good Seed Cake.

Take a quarter of a Peck of fine Flour, and dry it before the Fire, mix it with three quarters of a Pound of Sugar, pownd a quarter of a Pound of Almonds, pour in two Spoonfuls of Orange-water, to keep them from oiling as you beat them; when they are beaten, mix them with the Flour and Sugar; then take a Pound and half of Butter, and rub in one half dry,
dry, and melt the other in a Pint of Cream; then take half a Pint of Sack, and put to it half a Pint of Ale-Yeafe, and set it before the Fire to make it rise; let your Butter and Cream just melt over a gentle Fire, and let it grow cool; then make a Hole in the middle of the Flour, and pour in your Sack and Yeafe, Cream and Butter; then take nine Eggs, leave out four of the Whites, beat and strain them, and mix them well with the rest, and set it to the Fire to rise; then put in a Pound and half of smooth Carraways, cut half a Pound of Citron, Lemon and Orange-peel, candy’d into long Bits, and strew it in the middle of your Cake: You may add more Sweet-breads if you please; then put it in your Hoop and bake it, and ice it if you will.

14. Another Way to make a Seed Cake.

Take three Pound of dry’d Flour, two Pound of Butter, work the Butter very well into two Pound of the Flour; take fourteen Eggs, and fix Spoonfuls of Rose-water, half a Pint of Sack, and eighteen Spoonfuls of Ale-Yeafe; mix the Liquors all together, and strain them into the remaining Pound of Flour: It will be like Batter, and you must beat it well together, and set it before the Fire to rise, and when it is risen well, pour it into the Flour that is mix’d with the Butter; put in four Ounces of Sugar and a little Salt, and work it well with your Hands; then put in two Pound of Carraway Comfits, put it into a Hoop and bake it; a little Time bakes it, and you may try with a Knife, when it is enough.

15. To make Sugar Cakes.

Take two Pound of fine Sugar, five Quarts of Flour, three Pound of Butter work’d in Rose-water, eight Spoonfuls of Cream, eight Yolks of Eggs; mingle these all together, and work them till it become a Paste, make it into thin Cakes, and bake them upon Plates.

16. Icing for Cake.

Whip the Whites of five Eggs up to a Froth, then put in a pound of sifted double-refin’d Sugar; put
put in three Spoonfuls of Orange-water, and a Grain of Ambergrise; whip these all the while the Cake stands in the Oven; and when it is drawn, ice it, but let it not in again.

17. To make a Patty of Calves Brains.

Cleanse the Brains well, scald them; then blanch tops of Asparagus, with a little Butter and Parsley in a Sauce-pan, let them stand 'till they are cold, then put them with the Brains into the Patties; add the Yolks of half a dozen hard Eggs, and some forc'd Meat, the Directions for which you will see in Letter F; set them into the Oven; when they are baked, squeeze in the Juice of a Lemon, pour in some drawn Butter, and Gravy, and serve them up.

18. To straitly a Calf's Chaldron.

Take a Calf's Chaldron parboil'd; and, when it is cold, cut it into little Pieces, about the bigness of Walnuts. Season them with Salt, Pepper, Nutmeg, Cloves, Mace, an Onion, Tarragon and Parsley shred small; then fry it with a Ladleful of strong Broth and sweet Butter: Then make a Sauce with Mutton-Gravy, the Juice of Orange and Lemon, the Yolks of Eggs, and some grated Nutmeg. Put these into the Frying-pan to your Chaldron, give it two or three Tosses, then dish it and serve it up.

19. To make a Calf's Chaldron Pudding.

Parboil your Chaldron, set it by 'till it is cold, then mince it small, with half a Pound of Beef-Suet, or Marrow; season it with Salt, Nutmeg, Cloves, and Mace, beaten and mixed with Thyme, Parsley, an Onion, and a Piece of Lemon shred small; add a little Cream, and the Yolks of four or five Eggs; Wash and cleanse the great Gut of a Sheep very well, and lay it in Salt and White-wine half a Day, put your Mince-meat and Seasoning into the Gut, and boil it.

20. To make a Calf's Chaldron Pye.

Let your Chaldron be first boil'd, then minc'd small with Marrow, and seasoned with Pepper, Salt, Nutmeg,
Nutmeg, Cloves, and Mace; put in a little Vervaince,
sonic Currants, grated Bread, and a little Sugar, mix
all these well together, put in a little Lemon-peel shred
small, then fill your Pye.

21. To dress Calves Feet.

Boil four Calves Feet, a bit of Beef, a Bit of
Veal, and the Bottom of a white Loaf, put in Salt,
three or four Blades of Mace, and a Nutmeg sli'd;
after you have strain'd the Broth from the Bones and
Skins, have some Rice ready boil'd to stir in it; put
a boil'd Chicken in the middle, and Sippets in the
Dish.

22. To roast Calves Feet.

Boil your Calves Feet very tender, blanch them,
set them by 'till they are cold, then lard them thick
with small Lardons of Bacon, then put them on a small
Spit, and roast them; then make a Sauce of Butter,
Vinegar, and some Cinnamon beaten up thick, pour it
on your Feet, and serve them up.

23. Calves Feet Pye.

Boil Calves Feet very tender, slit them, and take
out the Bones; having rais'd your Pye, lay in a
Layer of Butter, then a Layer of Calves Feet, then
a Layer of Raisins in the Sun stoned and shred; then
another Layer of Feet, then a Layer of Raisins, as
before; then take Currants, Citron, Lemon and Orange-
Peel sliced, some Mace, Nutmegs, and Cloves beaten,
a little Salt, and a little fine Sugar; mix these all
together, and lay a Layer of Feet, and these till you
have fill'd the Pye; then put in the Yolks of half a
dozen Eggs boil'd hard, and cut in Pieces, and strew
them on the Top with a thin Layer of Butter, and
bake it.


Take a couple of Calves Feet, boil them tender,
set them by 'till they are cold, then mince the Meat
very small; cut a Penny white Loaf into Slices, scald
a Pint of Cream, shred about six Ounces of Beef-
Suet very fine; beat the Whites of two, and Yolks
of five Eggs very well, add a Handful of Currants, Salt, Sugar, and Nutmeg; then take a Caul of a Breast of Veal, and fold it like a Sheet of Paper, leaving one End open; fill the Caul with the Pudding, putting in a good Quantity of Marrow with it; then sew it up in a Cloth, and boil it for about two Hours: When it is boil'd, lay it on Sippets with Butter, Sugar, and Verjuice, or Sack, (instead of Verjuice,) stick it with Orange and Citron Peel, and blanch'd Almonds.

25. To dress a Calf's Head.

Let the Head be boil'd 'till the Tongue will peel; then cut one half of the Head into Pieces about the bigness of Oysters; take out the Brains, and set them by; then stew the cut Pieces in strong Gravy, with a quarter of a Pint or more of Claret; put in a little Lemon Peel, a Piece of Onion and Nutmeg flic'd, and a handful of sweet Herbs. Stew all these together 'till they are tender. Then take the other half of the Head, slice it a-cross with your Knife, lard it with Bacon, and wash it over with the Yolks of Eggs; stew over it grated Bread, sweet Herbs, and a little Lemon-Peel; broil it well over a Wood-coal or Charcoal Fire, and, when it is enough, put it in the middle of a Dish; then cut your stew'd Meat, and put it into the Stew-pan, with a Pint of strong Gravy with three Anchovies, a good quantity of Mushrooms, a few Capers, and a plenty deal of Butter, and a Quart of large Oysters; let them be stew'd in their own Liquor with a Blade of Mace, and keep out the largest of them to fry, and shred a few of the smallest; then beat the Yolks of Eggs and Flour, and dip them in, and fry them in Hog's Lard; cut the Tongue into round Pieces, and make little Cakes of the Brains, and dip them in the Eggs, and fry them; then pour the stew'd Meat into the Dish about the half of the Head, and lay the Tongue, Brains, and Oysters fry'd with little Bits of crisp'd Bacon, Sautéages or forc'd Meat Balls about the Meat. Garnish with Barberries, and Horseradish, and serve it up.
26. To boil a Calf's Head.

Boil a Calf's Head, 'till it is almost fit to be eaten; then take it up, and cut it into thin Slices; then take a Pint of good Gravy, or strong Broth, and half a Pint of White-wine; put into it half a Nutmeg grated, a little Mace, two Anchovies, and an Onion stuck with Cloves; let it boil a quarter of an Hour, and then strain it, and then boil it up again: When it boils, put in the Meat, and some Salt, and Lemon-Peel shred fine; let it stew a little, and, if you please, add Sweet-breads to it: Make forc'd Meat Balls of Veal; mix the Brains with the Yolks of Eggs, and fry them to lay for Garnish. Just when you are ready to serve it, shake in a Bit of Butter.

27. To roast a Calf's Head with Oysters.

Divide your Calf's Head as customary to boil; take out the Brain and Tongue, parboil them, blanch the Tongue, and mince them with a little Sage, Beef-Suet, or Marrow, and a few Oysters; then add to these the Yolks of four or five Eggs beaten, Salt, Pepper, Ginger, Nutmeg, and grated Bread. Parboil your Head, dry it with a Cloth, and fill the Scull and Mouth with these Ingredients, then stuff it with Oysters, and spit it; as it roasts, preserve the Gravy, put to it some White-wine, a little Nutmeg, a few Oysters, and sweet Herbs minc'd; let these over a Chafing-Dish of Coals, put in some Butter, and the Juice of Lemon, with a little Salt; beat it up thick, dish your Head, pour on the Sauce, and serve it up.

28. To sauce a Calf's Head.

First scald your Calf's Head, take out the Bones; then lay it in Water to soak, seven or eight Hours, changing the Water twice in that time, dry it with a Cloth, and season it with Salt, and bruised Garlick; then roll it up into a Collar, and bind it up very close, and boil it in White-wine, Water, and Salt; when it is boil'd, put your Liquor in a Pan, put in your Head, keep it for Use; serve it up, either in the Collar, or in Slices, with Oil, Vinegar, and Pepper.

29. To
29. To candy any sort of flowers.

Take the best triple-refin'd Sugar, break it into Lumps, and dip it Piece by Piece in Water; put them into a Vessell of Silver, and melt them over the Fire; when it just boils, strain it and set it on the Fire again, and let it boil 'till it draws in Hairs, which you may perceive by holding up your Spoon; then put in your Flowers and set them in Cups or Glasses, and when it is of a hard Candy, break it in Lumps, and lay it as high as you please; dry it in a Stove or in the Sun, and it will look like Sugar-candy.

30. To dress a Capon a la Braise.

Let your Capon be truss'd for boiling; then lard it with large Lardons, well season'd; then lay Bards of Bacon, all over the Bottom of a Stew-pan, and over them Slices of Beef and Veal, season'd with Salt, Pepper, and Onions, Carots, Parsnips, Sweet-herbs, Spices, and Slices of Lemon; then put in the Capon, and put the same Seasoning over, as you did under it; see that it does not burn, and, if there be not Liquor enough in the Stew-pan, you may moisten it with a little strong Broth, or with Gravy; then make a Ragoo of Fat, Livers, Veal Sweet-breads, Mushrooms, Truffles, Asparagus-tops, or Artichoke-bottoms, tofs'd up in melted Bacon, and moistened with Gravy; then take off all the Fat, and thicken it with a Cullis of Veal and Ham; then take up your Capon, and let it drain, put it in your Dish, and pour your Ragoo upon it, and serve it up.

31. To boil a Capon.

Draw your Capon, take out the Fat of the Leaf clean, wash it, and fill the Belly with Oysters; in the mean time, cut a Neck of Mutton in Pieces, boil it, and scum it well, put in your Capon, and, when it boils, scum it again; see that you have no more Broth than will just cover the Meat; then put in about a Pint of White-wine, whole Pepper, Cloves, and Mace; then strip three Anchovies from the Bones, wash them, and put them in a quarter of an Hour before it is enough; you
you may also put in Parsley, and sweet Herbs. When it is enough, put Sippets in the Dish, take the Oysters out of the Capon, lay them in the Broth, and the Capon in the Middle, squeeze into it an Orange or Lemon, and serve it up.

32. A Capitolade of a Capon, after the Italian Fashion.

Boil Rice in Mutton-broth till it be very thick, and put to it some Salt and Sugar. Then boil Bologna Sausages very tender, mince them very small, add some grated Cheese, Sugar, and Cinnamon mingled together. Then your Capon being boil'd or roasted, cut it up, and lay it in a Dish with some of the Rice, strew on Sausages and Cinnamon, grated Cheese, and Sugar, and lap on the Yolks of raw Eggs; thus make two or three Layings; lay some Eggs and Butter, or Marrow on the Top of all, and set it over a chafing Dish of Coals, or in a warm Oven.

33. To dress a Capon with Cray-fish.

Your Capon must first be stew'd A la Braife; then make a Ragoo of Mushrooms, Truffles, and the Tails of Cray-fish; tost it up with a little melted Bacon, moisten with a good Veal-gravy, and thicken it with a Cullis of Cray-fish; then take up your Capon, let it daain, theu put it in a Dish, and pour your Ragoo over it, and serve it up.

You must be sure, that you let not your Ragoo boil after you have put in your Cray-fish Cullis, for if you do, it will turn; therefore only keep it over hot Embers.

You may also use to this, at other Times, a Ragoo of young Onions or Cucumbers, Celery or Succory; of the making of which Ragoos, you will find in the Articles for Ducks.

34. A Crayfish-cullis.

Take a roasted Capon, and poumd it very well in a Mortar, put it into a Stew-pan, tost up some Crusts of Bread in melted Bacon, and, when they become very brown, put to them some Mushrooms, Cives, Parsley and
and Basil all shred very small; mix all these with your pounded Capon, and make an end of dressing them over the Furnace: Put in strong Broth, and strain it.

35. To roast a Capon with Sweet Herbs.

When you have drawn your Capon, put your Finger between the Skin and Flesh to loosen it, take grated Bacon, the Quantity of two Eggs, and add to it one Truffle, one Mushroom, a little Parsley, garden Basil and Cives, all shred fine; season these with Salt, Pepper and Spices; mix these well, and put them between the Skin and Flesh of your Capon, and few up the End; then bard the Capon with Slices of Veal and Ham, putting a little sweet Herbs, Salt and Pepper between; then wrap it up in Sheets of Paper, and put it on the Spit and roast it. Against it is roasted, make a Ragoo of Veal sweet Breads, fat Livers, Mushrooms, Truffles, Morils, Artichoke-bottoms, Asparagus-tops in their Season, which you toss up with a little melted Bacon, and strengthen with a good Gravy; take off the Fat, and thicken it with a Cullis of Veal and Ham, put your Capon in Dish, pour on your Ragoo, and serve it up. After the same Manner you may dress Chickens, Ducks, Pheasants, Partridges or Pigeons.

36. To dress a Capon with Oysters.

First dress your Capon A la Braise; then set some Mushrooms and Truffles a simmering in Veal-gravy over a Stove, and thicken it with a Cullis of Veal and Ham; then give your Oysters two or three Turns in their own Liquor over the Fire, to blanch them, but do not let them boil; take them off, clean them well, and put them into the Ragoo you have prepar’d, set it over the Fire to heat, but do not let it boil; take up your Capon, let it drain, then lay it in your Dish, pour on your Ragoo, and serve it warm.

37. To roast a Capon with Oysters and Chestnuts.

Boil a dozen large Chestnuts ’till they are soft, then peel them and put them into Claret-Wine warm’d,
and as many large Oysters parboil'd spit the Capon, put these into the Belly of it, and stop them in with Butter, roast it at a quick Fire, baste it with sweet Butter, and, when it begins to drip, preserve the Gravy; then take half a Pint of Claret, put into it fifteen or twenty boil'd Chestnuts, as many large Oysters, a Piece of fresh Butter, a little gross Pepper, stew all these together till half be strew'd away; when your Capon is ready, put the Gravy into the Sauce, bread up the Capon, and dish on the Sauce.

38. A Capon larded with Lemons.

Let your Capon be first scalded, then take a little Dust of Oatmeal to make it look white; then take a Pint of Mutton-broth, a Bunch of sweet Herbs, two or three Dates cut long-ways, some Currants parboil'd, a little whole Pepper, a Blade of Mace, and a Nutmeg; thicken it with Almonds, season with Sugar, Verjus vinegar, and a little Butter; then take up the Capon, and lard it with thick Lardons of Bacon and preserv'd Lemon, boil it; then put it in a deep Dish, and pour the Broth upon it, garnish it with preserv'd Barberries and Sippets.

39. To dress a Capon with Peas.

Take a fat Piece of Beef, boil it with a Capon, a Piece of Bacon, and a little Salt, and, when the Capon is almost boil'd, take it out, and bristle some Peas, and put them a boiling in the Broth; then take up your Beef, put in your Capon again; when all is enough, take up your Peas, strain them, and put them into a Sauce-pan to boil by themselves, dish your Capon, pour your strain'd Peas over it, and serve it.

40. To fricasse a Capon.

Your Capon must be first, either boiled or roasted, and cut up, and the Pinions must be taken from the Wings, and the Brawn from the Joints. Being thus cut to lie orderly in the Pan, take the Yolks of five Eggs, some min'd Thyme, and flic'd Nutmeg, mingle them well, and put them into the Pan, with clarify'd Butter half hot, and fry them till they are yellow,
yellow, then turn them; then put the Yolks of three Eggs, an Onion cut in Quarters, Anchovies, and a little grated Nutmeg into some White-wine, strong Broth or Gravy; then pour out what Liquor is in your Pan, and put to it a Ladleful of Butter; put this Layer into your Pan, and keep it continually shaking over a slowly Fire, till it grows thick (if it grow too thick, it may be thinned with White-wine); then put your Fowl into a Dish, pour in your Sauce, garnish it with Slices of Lemon, and hard Yolks of Eggs chopped small, and serve it up.

41. To make a Capon-pasty.

Roast your Capon, let it be cold, take the Flesh from the Bones and slice it, but keep the Thighs and Pinions whole. Add to the Flesh of the Capon three Pair of Lamb-Stones, four sweet Breads, and half a Pint of Oysters; season them with Salt, Cloves, Nutmeg and Mace, sweet Marjoram, Pennyroyal and Thyme minced; lay a Sheet of Paste in your Pasty-pan, and lay the Thighs and Pinions on the Bottom, and strew a minced Onion upon them; then lay on the Flesh of your Capon, and the sweet Breads and Lambs Stones upon that, and the Oysters cut in Halves; and over these lay a Handful of Chestnuts boiled and blanched, and put Butter upon them, close up your Pan and bake it; then put in Gravy, strong Broth, drawn Butter, Anchovies dissolved, and some grated Nutmeg, garnish it with Slices of Lemon, and serve it up. After the same Manner you may bake a Turkey.

42. To make a Capon-Pudding.

Roast a Capon, take out the Meat of the Breast, mince it small, then cut Hogs’ Feet very thin, put these into a Sauce-pan, with a Couple of roasted Onions; then pownd them in a Mortar, with sweet Herbs and shred Parsley, season’d with the usual Spices, and mix’d with the Whites of two or three Eggs beaten. Beat up the Yolks of twelve Eggs in a Quart of Milk, boil it to a Cream; then mix all together, and give it a Warm over the Fire. Put these into Guts, as you do
do Marrow-puddings: Blanch them off in Water and Milk with Slices of Onions; when you use them, dawb a Sheet of Paper with Hogs-Lard, lay it on a Gridiron, broil your Puddings on it, over a gentle Fire, and serve them.

43. **To make a Capon-Pye.**

*Parboil* a Capon, and lard it with large Lardons, seafon’d with Salt, Pepper, Spices, sweet Herbs, Cives and Parsley minc’d. Pownd the Liver in a Mortar with Truffles, Cives and Parsley, seafon’d with Salt, Pepper, Spices and sweet Herbs; pownd all well together, and farce the Body of the Capon with it. Lay a Paper at the Bottom of your Pye, let the Crust be pretty thick; lay pownded Bacon in the Bottom of the Pye, seafon’d with Salt, Pepper, Spices and favoury Herbs; then lay in your Capon, and season it over as you did under, and lay on them Slices of Veal, and on them thin Slices of Bacon, with some sweet Butter; then close up your Pye, and let it stand in the Oven two or three Hours. While it is baking, make a Ragoo as follows; peel and wash Truffles, cut them in Pieces, put them into a Sauce-pan; put to them a little Veal-gravy, and let them stew over a gentle Fire; when they have stew’d enough, put in some Cullis of Veal and Ham, and a little Essence of Ham to thicken it. When the Pye is bak’d, pull the Paper off the Bottom, cut up the Lid, take out the Bacon and Veal, skim off all the Fat, pour in the Ragoo of Truffles, and serve it up for a first Course. It may also be serv’d up with a Ragoo, either of Cray-fish or Oysters, instead of Truffles.

44. **To fowre a Capon.**

Take a full-bodied Capon, prepare him as for the Spit, then lay it in Soak four Hours with a Knuckle of Veal well jointed; then boil them with a Gallon of Water, scum it well, put in five or six Blades of Mace, two or three Races of slic’d Ginger, three Fennel and three Parsley-roots: When the Capon is boil’d, take it up, and put to your four’d Broth a Quart of White-wine
wine, boil it till it is a Jelly; then put it into an earthen Pan, and put your Capon into it, with three Lemons slice’d; then cover it close for Use. When you serve it, garnish with Barberries, Slices of Lemons, Nutmeg, Mace, and some of the Jelly.

45. To dress Cardoons.

Pick them, cut them in Pieces, and wash them; then blanch them in Water with a little Salt, Slices of Lemon, Beef-Suet, and Bards of Bacon; drain them, and put them into a Stew-pan, with good Gravy, some Marrow cut small, a Bunch of sweet Herbs, and a little grated Cheese; then season and stew them: When they are tender, take off the Fat, brown them with a hot Fire-shovel, put a little Vinegar or Verjuice to them, and serve them up hot in Plates or little Dishes.

46. To make a Ragoo of Cardoons.

Having pick’d and clean’d your Cardoons, boil them in a large Pot half full of White-wine, with a Lump of Butter work’d up with a little Flour, Salt, an Onion stuck with Cloves, and two or three Slices of fat Bacon, but do not put in the Cardoons till the Water boils; when they are something more than half boil’d, take them up, and let them drain, then set them a simmering in a Sauce-pan over a gentle Fire, with some thin Cullis of Veal and Ham; when they are enough, set them over a Fire, and when the Cullis is pretty well boil’d away, put in a Bit of Butter as big as a Walnut, work’d up with a little Flour, and keep it moving till the Butter is melted.

47. To boil a Carp.

Scald it, gut it and save the Blood in Claret, then boil it in a good relish’d Liquor half an Hour, make Sauce with the Blood, Claret, and good strong Gravy, three or four Anchovies, a whole Onion, Shalots shred, a little whole Pepper, a Blade of Mace, a Nutmeg quartered, let all these stew together; then melt the Butter, thicken it, let your Fish be well drain’d, put to the Sauce and add some Juice of Lemon.

48. To
48. To broil a Carp.

When your Carp is prepar'd, rub it over with melted Butter, and strew it with Salt, then lay it on the Gridiron: In the mean Time prepare a Sauce of drawn Butter, Anchovies, Capers, Vinegar and slice'd Lemon, season'd with Pepper, Salt, and Nutmeg. You may also serve it with a Sauce made of fresh Butter, Pepper, Salt, Parsley and Cives shred small, and Flish-broth, or a thin Puree: To mix up all these in a Stew-pan, put your Carp into it, and serve it up with Juice of Orange.

49. To make a Bisk or Pottage of Carps.

Provide a dozen of small Carps and one large one, draw them, take out the Milts, flay the small Carps, cut off their Heads, take out their Tongues, pick the Flesh from the Bones, put to it a dozen large Oysters, and the Yolks of three or four hard Eggs; season with Salt, Cloves and Mace; mix these well together, and make it into a flift Pâte, with the Yolks of Eggs, roll the Pâte up in Balls, lay them in a Stew-pan, put to them the Tongues and Milts of your Carps, three or four Anchovies, and twenty or thirty large Oysters, with about half a Pound of fresh Butter, a little White-wine, a whole Onion, and the Juice of one or two Lemons, and let them over a gentle Fire to stew. In the mean Time scald and draw your large Carp, lay it with the Heads of your other Carps in a deep Pan, pour to it so much White-wine Vinegar as will cover it, and be sufficient to boil it in; season it with Salt, Pepper, a Race of Ginger, whole Mace, an Onion or two, and a Lemon shred; put in also a Bunch of sweet Herbs, let your Carp lie in this for half an Hour. Put this Liquor, with the Seafoning, into a Stew-pan, lay in your Carp, when it boils; let it stew gently, and after some Time put in your Heads. When it is stew'd enough, take it off and let it stand by in the Stew-pan; then to dress your Bisk, set a large Silver Dish over a Chafing-dish, put in Sippets, and a Ladleful of Broth; then lay your Carp in the Middle of the Dish.
Dish, with the Heads of the other twelve Carps round it, and the Milts, Tongues and Oysters; then pour in the Liquor in which the Balls, Tongues, &c. were stew’d, and squeeze in the Juice of a Sevil Orange or Lemon: Garnish with Slices of Orange or Lemon, and pickl’d Barberries, and serve it up to Table.

50. To dress a Carp au Court-Bouillon.

When the Carp is scal’d and drawn, pull out the Fins, put it in an earthen Pan, and throw some scalding hot Vinegar, and Salt upon it. Boil it in White-wine and Vinegar, with Butter, Pepper, Onion, Cloves and a Bay-leaf; when it is boil’d, garnish with Parsley, serve it up in a clean Napkin for the first Course.

51. A Carp in a demi Court-Bouillon.

Cut the Carp into four Quarters, leaving the Scales on; then boil it in Wine, a little Vinegar and Verjuice, Salt, Pepper, Cloves, Nutmeg, Chibbols, Bay-leaves, burnt Butter and Orange-peel: Boil the Broth till there is but a small Quantity left; put in some Capers, and, when you serve it, garnish with Slices of Lemon.

52. To make a Florendine of Carps.

Take the Yolks of half a dozen Eggs, and three Quarters of a Pound of Butter, and work them up in a Quarter of a Peck of Flour; dry it, add as much Water as will make it into a Puffe, make it up as near as you can in the Form of the Fish. Scale a Carp alive, scrape off the Slime, draw it, take away the Guts and Gall, scald it lightly with Salt, Pepper and Nutmeg, put the Milt into the Belly, lay it into the Pyc; lay on it Dates sliced in Halves, Barberries, Raisins, Orange and Lemon sliced and Butter, close it up, bake it; when it is almost bak’d, liquor it with Butter, Claret, White-wine, Verjuice and Sugar. Ice it over and serve it up hot.

53. To fry a Carp.

Scale it, draw it, and slit it in two, strew it over with Salt, and drudge it well with Flour; then fry it.
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in clarify’d Butter. When it is fry’d, you may either serve it up dry, to be eaten only with the Juice of Orange; or you may make for it a Ragoo of the Milts of Carps or other Fish, Mushrooms and Artichoke-bottoms: Fry some thin Slices of Bread and put them into the Sauce; put in also some Capers and sliced Onions, and boil them together. Put your Carp into the Dish, pour the Ragoo upon it, garnish it with Slices of Lemon and fry’d Crusts of Bread, and serve it up.

54. To hash a Carp.

Let the Carp be scal’d, skin’d and bon’d; hash the Flesh; put it into a Sauce-pan, and dry it over the Fire till it grows white; then lay it on the Table; take Mushrooms, Truffles, Cives and Parsley, shred them very small, mix them together and put to it; set some fresh Butter in a Sauce-pan over a Stove, put a little Flour to it and make it brown; then put in your Hash, let it have two or three Turns over the Fire; season it with Pepper, Salt, and a Slice of Lemon, moisten with good Fish-broth, and thicken with three Spoonfuls of a Cullis of Cray-fish or other Fish, then serve it hot for a first Course.

After the same Manner are Hashe’s made of Rabbets, Trouts, Salmon, and all white Fish.

55. To marinate a Carp.

Scrape, wash, clean and dry your Carp, split it down the Back, flour it and fry it crisp in Sallet-oil; then lay it in a deep Dish; then put White-wine Vinegar into a Pipkin, with Salt, Pepper, slic’d Ginger, Nutmeg, whole Cloves and large Mace, with a Bundle of all Sorts of sweet Herbs; boil all these together a little, and pour it on your Fish, then presently cover it close, for two Hours, then lay some Slices of Lemon on it, and keep them close cover’d for Use.

56. To sirw Carps a la Royale.

. Wash them, gut them, lay them into a Marinade of Claret, Salt, Vinegar, whole Spice, whole Onions, Lemon-peel shread, and Horse-radish scrap’d: Then let them a stewing gently for three Quarters of an Hour; then
then beat some Butter up in a Sauce-pan, with some of the Fig-broth, a Couple of Anchovies, Shrimps and Oysters. Disht your Carps on Sippets, pour this Sauce over them; garnish the Dish with the Milts, Slices of Lemon and Horse-radish.

57. To roast a Carp in the Oven.
Take a live Carp, draw it, wash it, take away the Gall, Milt or Spawn. Then make a Pudding of Almond-Paste, grated white Bread, Salt, Cream, grated Nutmeg, raw Yolks of Eggs, candied Lemon-peel, Carraway-seeds, make it stiff, and put it through the Carp's Gills into the Belly. Then lay some small Sticks cross a Pan, and lay the Carp upon the Sticks, and put it into an Oven. Make a Sauce of White-wine or Claret, and the Gravy that dropp'd from the Carp, with a Couple of Anchovies dissolved in it; add some grated white Bread, then beat it up thick with some Butter and the Yolks of Eggs; disht your Fish, pour this Sauce upon it, and serve it up.

58. To roast a Carp.
Take a large fat Carp, make a Farce with the Milt, the Flesh of Eels, Mushrooms, Chestnuts, Chippings, of Bread, Anchovies, Onion, Parsley, Thyme, and Sorrel; season all these with Pepper, Salt, and beaten Cloves, to which put some good fresh Butter: With this stiff the Body of your Carp, and sew up the Slot; then stick it with Cloves and Bay-leaves, and wrap it up in Paper well butter'd, fasten it upon the Spit, and keep continually basting with warm Milk or White-wine. When it is roasted, serve it up with a Ragoo of Mushrooms, the Milts of Carps, Truffles, Morils, and Asparagus Tops.

59. To dress a Carp a la daube.
Take a Pair of Soles, and a Pike, bone them, and make a Farce of the Flesh of them, hashing it together very small, with a few Cives, Salt, Pepper, Spice, Nutmeg, fresh Butter, and some Crums of Bread soak'd in Cream; thicken the Farce with Yolks of Eggs. Then take the Carp, fill the Body of it with this Farce, and
and set it a stewing in an oval Stew-pan over a gentle Fire, in White-wine seac'nd with Salt, Pepper, Cloves, good fresh Butter, a Bunch of sweet Herbs, and Slices of Lemon. While it is stewing, prepare a Ragoo of Milts of Carps, and Tails of Cray-fish, Mushrooms, Truffles, Morils, and Artichoke-bottoms; let these be well seac'nd and tos'd up in a Sauce-pan with fresh Butter; put to it a Cullis of Cray-fish. Lay your Carp in an Oval Dish, pour on it your Ragoo, and serve it up.

60. To make a Carp-Pye.

Take a Couple of Carps, and a large Eel, skin it and bone it, mix it with a good Quantity of grated Bread, and a few sweet Herbs, and the Yolks of hard Eggs; then take some Anchovies, and a Quarter of a Pint of Oysters, and cut them very small; then season it pretty high with Pepper, Salt, Nutmeg, Mace, Cloves, and a little Ginger, half a Pound of Butter, and the Yolks of five hard Eggs, and work it together as you do Passe: Then cut your Carps in three or four Pieces, fill their Bellies with forc'd Meat, and season your Carps with these Things, Spice and Herbs, so put them into the Pye; and what it does not hold, lay in Balls about it, with Oysters and Butter about them; close it up and bake it, letting it stand an Hour and half. After it comes out, beat three or four Eggs, and put them in, give them a Shake or two, and serve it up.

61. Another Way.

Gut your Carps, scale and scald them, lard them with Lardons of Eels; season your Carps with Salt, Pepper, Nutmeg, Cloves, Butter and a Bay-leaf; rase the Pye long-ways the Length of your Carp; (if you please,) you may farce the Belly of the Carps with a Farce made of Mushrooms, Artichoke-bottoms, Oysters, Carps, Milts, Truffles, Morils, and Tails of Cray-fish, seac'nd well, and tos'd up in a Sauce-pan with sweet Butter;) lay them in, put on the Lid, bake it in a moderate Oven; when it is half bak'd, pour
pour in a Glass of White-wine; and, when it is bak'd enough, cut it open, take off all the Fat, and pour in a Ragoo of Oysters, and serve it up for a first Course.

62. To make a Carraway Cake.

Dry a Quarter of a Peck of fine Flour in an Oven; rub a Pound and half of fresh Butter in it, 'till it is crumbled so small that none of it is to be seen; then take half a Dozen Spoonfuls of Rose-water, half a Pint of Canary, half a Pint of Cream, and three Quarters of a Pint of new Ale-yeast, and the Whites of two, and the Yolks of four Eggs; mix all these well together, let it lie before the Fire, and, when you go to make it up, put in a Pound and half of Naples Biskets, and three Quarters of a Pound of Carraway-Confrets, and bake it. Let it stand an Hour and half.

63. A Carraway Cake without Yeast.

Take two Pound and half of Flour, and two Pound of single refin'd Sugar, pownded and sifted; mix these with half a Pound of Carraway-seeds; add to it two Pound of Butter, which work in four Spoonfuls of Orange-flower Water, 'till it is thoroughly mixed, and looks like Cream; break ten Eggs, keep out half the Whites, beat them well, and as you beat them, put in three or four Spoonfuls of Sack; strew the Flour, Sugar, and Seeds into the Butter, Eggs, &c. by little and little; put in half a Pound of Citron, Orange, and Lemon-peel, keep beating your Cake 'till it goes into the Hoop, and let the Fierceness of the Oven be over before the Cake goes in, that it be not scorched.

64. To make Carraway-Confrets.

Having a deep Brass-pan with Handles, tinn'd over, with a Slice and Ladle of the same Metal, set it over a Chafing-dish of Coals; put into the Pan three Pound of double refin'd Sugar in fine Powder, with a Pint of Rose or Spring-water, stirring it 'till it is moisten'd, and suffering it to boil; then take half a Pound of Carrawaway-seeds well cleansed and dry'd; then from your
your Ladle let the Sugar or Syrup drop upon the Seeds, continually moving or shaking the Bashion in which they are; between every Coat dry and rub them as well as may be; and when they have taken up the Quantity of Sugar or Syrup, and by Motion or Shaking are rolled into Form, dry them before the Fire, or in an Oven.

65. To make a Carrot Pudding.

Boil a Couple of middling Carrots till they are three Quarters boil'd; then shred them very small, and mix them with an equal Quantity of grated Bread, and a Pound of Beef-suet shred small, some Cream, half a dozen Eggs, half a Nutmeg, a little Salt, and Sugar to your Palate, either boil or bake it. If boil'd, sauce it with Butter, Lime-juice, and Sugar.

66. Another Way.

Take half a Pint of Cream, two Penny Loaves grated, and a quarter of a Pound of Beef-suet, and as much red Carrot well boil'd, a little Rose-water, a little Canary, the Yolks of four and Whites of two Eggs, a quarter of a Pound of melted Butter, a Spoonful of Flour, and Sugar to your Palate; stir them well together, let it be pretty thin, butter a Dish, put it in and bake it: When it is bak'd, turn it into a Dish, the Bottom upward, sauce it with Butter, Sugar, and Lime-juice.

67. To make Carrot-Soop.

Boil your Carrots, cleanse them, beat them in a Mortar or wooden Tray, put them into a Pipkin with Butter, White-wine, Salt, Cinnamon, Sugar, Sliced Dates, boil'd Currants; stew these well together; dish them on Sippets, garnish with hard Eggs in Halves, or Quarters, and scrape on Sugar.

68. Casseroles.

Casseroles are so called from Casserole, a Stew-pan in French, and are us'd either for Side-dishes or Pottages.
69. To make a Casserole for a Side-dish.

Take a pretty large Loaf, chipp’d on the under but not the upper Side, wash it over with Eggs, and toast it at the Fire on the crummy Side. Make a Hole at the Bottom, and take out the Crumb. Make a Hash of roasted Chickens, fat Pullets, or some other Sort of Roast-meat, mince it well, and stew it with good Gravy. When it is enough, put it into the Loaf with a Spoon, and add some Crusts of Bread, and so proceed ’till you have fill’d the Loaf with the Hash and small Crusts. Then take a Stew-pan about the Size of your Loaf, and put in some Bards or thin Slices of Bacon, and afterwards the Loaf, the Bottom downwards. Let it lie and soak in good Gravy, but not press’d, but that you may keep it whole. Turn it carefully into a Dish the Bottom upwards, that you do not break it, take away the Bacon-bards, drain off the Fat, pour on a Ragoo of Veal Sweet-breads, Truffles and Artichoke-bottoms; garnish with small Asparagus Tops, and serve it up.

70. A Casserole with Rice.

Boil Rice; make a Ragoo with Mushrooms, Veal Sweet-breads, Cocks-combs, Artichoke-bottoms, Truffles, and Morils. Then make an Essence with Wine, Cloves, sweet Basil, and two or three Cloves of Garlic: Boil all these together, strain them, and pour the Liquor into the Ragoo. If you have any Fowl to be serv’d up with your Soop, put it into a Dish convenient, put the Ragoo upon it, put the Rice upon it, leaving a little Fat at Top to cause it to come to a Colour in the Oven, bake it. Let it be Serv’d up hot to Table.

71. To make a Ragoo of Celery.

After you have boil’d your Celery in a white Water, squeeze it well, put it into a Sauce-pan with some thin Cullis of Veal and Ham, and set it over a Fire to simmer; when it is enough, put in a Bit of Butter as big as a Walnut, work’d up with a little Flour, then add a Drop of Vinegar, and serve it up.
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72. To stew Celery.

Boil it, then throw it into cold Water, drain it well, squeeze out the Water with your Hand, then put it into a Sauce-pan with a Piece of Butter, a little Flour, a little Bit of Bacon stuck with half a dozen Cloves, and a Blade of Mace; put to it as much Veal-broth as will cover it, a little Salt and Pepper; when the Broth has boil’d down with your Celery as thick as Cream, then pour over it a little drawn Butter, and shake the Sauce-pan ’till it leers together like a Fricassey, then slide it into your Dish, taking out the Bacon and Mace; garnish with Toasts of Bread, or fry’d Bread about three Inches long, and two Inches broad.

73. To make artificial Cheese.

Take a Gallon of new Milk, two Quarts of Cream, Nutmegs, Mace and Cinnamon, broken in Pieces at Discretion; boil these in the Milk, then put in eight Eggs, and six or eight Spoonfuls of Wine-vinegar to turn the Milk; boil it ’till it comes to a tender Curd, tie it up in a Cheese-cloth, and let it hang six or eight Hours to drain; then open it, take out the Spice, sweeten it with Sugar and Rose-water; put it into a Cullender, let it stand an Hour more, then turn it out, and serve it up in a Dish with Cream under it.

74. To toast Cheese.

Grate the Cheshire Cheese, take the Yolks of a couple of Eggs, and a Penny white Loaf grated; add to thefe a Quarter of a Pound of Butter; pound them all in a marble Mortar; then having toasted some Bread, spread this Composition upon it, lay the Toasts in a Dish, cover it with another, and set them with Fire both under and over, or in a Dutch Stove; and, when they are grown brown, serve them up.

75. To make fresh Cheese.

Take two Quarts of raw Cream, sweeten it with Sugar, boil it a while, then put in some Damask Rose-water, keeping it stirring, that it may not burn to; when it is thickened and turn’d, take it off from the Fire; wash the
the Strainer and Cheese-fat with Rose-water; then roll your Curd to and fro in the Strainer to drain the Whey from it, then put the Curd with a Spoon into the Fat; as soon as it is cold, slip it into the Cheese-dish with some of the Whey, and serve it up.

76. To make Cheese-cakes.

Beat six Eggs very well, add fine Flour while you are beating of them, so much as will make them thick, then add half a dozen more, and beat them all together; then put two Quarts of Cream on the Fire with half a Pound of sweet Butter, and, when it begins to boil, put in your Eggs and Flour, stir them well together, let them boil till they are thick, then put in Salt, Sugar, Cinnamon and Currants; put this into your Coffins, and set them into the Oven.

77. Another Way.

Boil two Quarts of Cream, beat the Yolks of four Eggs, and put them into the Cream before you set it on the Fire, let it boil 'till it comes to be a Curd. Blanch some Almonds and beat them with Orange-flower Water, and put them into the Cream, adding some Naples Bisket and green Citron shred small, sweeten with Sugar that has Musk-plums ground in it, and bake them in a moderate Oven.

78. Another Way.

Take three Quarts of Milk, with Rennet pretty cold, and, when it is tender come, strain the Whey from it in a Strainer, then press your Curd, and shift it into dry Cloths 'till it will wet them no longer; then pound it in a Stone Mortar 'till it looks like Butter; pound half a Pound of Almonds with Rose-water, mix them with a Pint of Cream and the Yolks of ten Eggs, three Quarters of a Pound of Sugar and a Nutmeg. Mix all together, fill your Coffins, put them in the Oven, they will be bak'd in half an Hour.

79. To season Cheese-cakes.

Take a Gallon of new Milk warm from the Cow, set it with a Spoonful of Rennet; and, as soon as it comes, strain the Rennet from the Curds; rub them through
through a Range with the back of a Spoon; season them with half a quarter of an Ounce of Cloves, Mace, and Cinnamon beat fine, a little Salt, half a Pound of Sugar, a little Rose-water, half a Pint of Sack, half a Pound of Butter melted thick; beat in half a dozen Eggs, leaving out three of the Whites; put in a Pound of Currants, and it is fit for Use.

80. Another Way.

To a Pound and a half of Cheese-curd, put ten Ounces of Butter, beat them together 'till all looks like Butter; then beat a quarter of a Pound of Almonds with Orange-flower Water, and put to the Curds; add a Pound of Sugar, eight Eggs, leaving out half the Whites, a little Cream, and a little beaten Mace: Beat these all together for a quarter of an Hour, and bake them in Puff-Crust in a quick Oven.

81. To candy Cherries.

Take Cherries not full ripe, stone them, and put them into Sugar boil'd to a Candy Height, or rather pour the Sugar upon them, moving them gently; let them stand 'till almost cold, then take them out and dry them by the Fire.

82. A Conserve of Cherries.

Stone your Cherries; scald them in Water, dry them well; take Sugar boil'd to the third Degree call'd Blown, and put in the gross Substance of the Fruit, tempering it well with Sugar: Then work your Sugar round about the Pan; and, when an Ice rises at the top, pour the Conserve out into your Moulds.

83. Cordial Cherry-Water.

Take six Pound of Cherries, either red or black, stone them and put them into three Quarts of Claret, and a Quart of Brandy, with two Nutmegs, an Ounce and half of Cinnamon bruised; add of sweet Marjoram, Balm and Rosemary, all together two handfuls; let them digest in an earthen Vessel for a Month, shaking them every Day; let it settle, and pour off the clear Liquor, sweeten with Sugar; stop it
it up close for Use; you may hang a Bag of Musk and
Ambergreece in it; and, when you drink it, you may
mix it with Syrup of Clove-gilliflowers, or Syrup of
Violets.

84. Another Way.

Take a Quart of Aqua Vitæ, an Ounce of ripe
Cherries stoned, half a Pound of Sugar, a dozen of
Clove, a small Stick of Cinnamon, and a Spoonful and
half of bruised Anniseeds. Let these stand to infuse in
the Aqua Vitæ for a Fortnight, then pour it off into
another Glass to be kept for Use.

85. To make a Compot of Cherries.

Cut off part of their Stalks, take half a Pound of
Sugar, dissolve it in as little Water as will do; boil
your Cherries in this, scumming it well till the Cher-
ries are soft, and have thoroughly imbib'd the Sugar.
If there be too much Syrup, give it some other
Boilings, and then pour it on the Cherries.

86. To make Marmalade of Cherries.

Take the fairest Cherries, but not too ripe; stone
them, set them over a gentle Fire in a Preserving-pan,
let them simmer, but not boil; take out some of the
Liquor, leaving only just enough to keep them moist;
then put in your Sugar, and make them boil briskly;
keep stirring Sugar 'till the Colour is very good, then
take them off. Mix them well, and put them up in a
well glaz'd earthen Pan.

87. Another Way.

Stone your Cherries, set them over the Fire in a
Preserving-pan, to make them cast their Juice; then
drain them, bruise them, and pass them through a
Sieve: Then put the Marmalade into the Pan again,
set it over the Fire. Boil Sugar 'till it is well fea-
ther'd, allowing a Pound of Sugar to a Pound of Mar-
malade; mix it well together, let it simmer for some
time; then put it up into Pots stew'd with Sugar.

88. To
88. To make Marmalade of Cherries rough.

Let your Cherries be ston'd, then put them into a Jelly-pot, stop it up close, and put it into a Kettle of boiling Water; when they are boil'd to Pieces, take them out. In the mean time boil some Sugar to a Candy Height; put your Cherries into it, set them on the Fire, keep them stirring, make them simmer, but let them not boil; when they are enough, put them into Glasses.

89. To make Marmalade of Cherries smooth.

Boil them as you do the rough Marmalade; then strain them through a Sieve; then put to them an equal Weight of fine Sugar, boil them both together 'till they be enough, and put them into Pots.

90. To make Marmalade of Cherries sharply tasted.

Take eight Pound of Cherries, stone them, put to them two Quarts of the Juice of Currants; set them over the Fire in a Preserving-pan, mash them well like a Paste, the waterish part being dry'd away; boil six Pound of fine Sugar to a Candy Height, put your Cherries into it, boil them together till they come to a Body; then put it up into Pots or Glasses; and, when it is cold, tie it over with wet Papers, and dry ones over them.

91. To make Cakes of Paste of Cherries.

Let the Stones be taken out, then stew them in a Stew-pan 'till they have cast their Juice; then lay them in Order in a Sieve, and let them drain well; then beat them in a Mortar, and set them over the Fire again 'till they are thoroughly dry'd: In the mean time bring as many Pounds of Sugar, as you have Pounds of Cherry Paste, to its crack'd Quality, and pour it upon the Paste. Then after a while, with a Spoon dress your Cakes upon Slates, and set them in a Stove.

92. Another Way.

Put Marmalade of Cherries into a Preserving-pan, with Sugar brought to a feather'd Quality, tempering it well, 'till it loosens from the Bottom of the Pan; then
then set it on the Fire a while to simmer, and dress your Pate in tin Moulds in what Forms you please, and dry them in a Stove with a good Fire.

93. To make a Pate of red Cherries.

Let the Cherries be stalk'd and ston'd; then boil them 'til they become very soft, and strain the Pulp through a fine Sieve; and to a Pint put a Pound of Sugar; make it stiiff with the Pap of Apples, and boil it up to a Height; then spread it upon Plates, and dry it.

94. To dry Cherries without Sugar.

Either draw out the Stalk with the Stone at it, or pulp up the Stalks, that you may see the Juice in them; let them one by one upright in a Sieve; set them in an Oven a little hotter than when you draw Manchet-Bread; take care they do not boil over; if they are ready to boil, take them out a little to cool, and put them in again, and let them stand all Night, or all Day: Heat the Oven again, and let them stand 'til they are thoroughly dry'd.

95. To preserve Cherries liquid.

Cut off part of their Stalks, then slip them into a Pan of Sugar, boil'd to the third Degree, call'd Blown; give them ten or a dozen covered Boilings in it, then set them by; the next Day drain them, and put them into Sugar boil'd till it become pearl'd; then you must put to them Syrup of Currants of the same Quality, to give them a fine Colour; then put them up into Pots for Use.

96. To dress Cherries in Ears.

Open and spread your Cherries, join two together, so that their Skins may remain on the outside, and the Pulp on the inside; then add a Cherry of the same Nature on each Side, the Pulp of which you must lay upon the Skin of the others: Preserve them as above.

97. To dress Cherries boute, a la royal.

Take the finest Kentish Cherries, with short Stalks, and put them into Sugar boil'd to the second Degree, call'd pearl'd; then take the Cherries preserved in Ears,
Ears, and lay upon them cross-wise, to the Number of three or four more; then set them in a Stove to dry.

98. To preserve Cherries.

Take the fairest Cherries, full ripe; for every Pound of Cherries, take a Pound of Loaf-Sugar, lay some of it in the Bottom of the Pan; then stone the Cherries upon it, and as you stone them, strew on them now and then a little Sugar: When you set them on the Fire, to every Pound of Cherries, put in half a Quarter of a Pint of the Juice of red Currants, and most of the Sugar, only leaving out some to strew in as they boil, which they must do a good Pace; shake them round often in boiling, but do not stir them; scum them well, and when the Syrup grows thick, and they look deep, pour them out into a Bason, and shake them a good while, to gather the scum together, which you must take off very clean; and, when they are cold, put them into Pots.

99. To preserve Cherries in Bunches.

Take fair Cherries, of a pretty equal size, and tie them up in little Bunches, with Thread; then give them about twenty Boilings in blown Sugar, of the same Weight with the Cherries; take them off the Fire, and scum them, and, when they are cold, put them into a Stove, as they lie in the Pan, and let them lie till the next Day; then take them out, and dry them on Slates.

100. To make Cherry Brandy.

Take a Gallon of good Brandy, eight Pounds of black Cherries, a quarter of an Ounce of Cloves and whole Mace, a Handful of Spear-mint, another of Balm, and two Handsfuls of Clove Jilly-flowers; steep them all in the Brandy for twenty-four Hours; then break the Cherries between your Hands; then set them over the Fire a little while, and sweeten it with Sugar according to your Palate, and strain it for Use.

101. To make Syrup of Cherries.

Clarify the Juice of Cherries, by passing them through a straining Bag; and to a Quart of Juice allow
a Pound and half of Sugar, boiled to a pearl’d Height; when the Syrup is cold, bottle it for Use.

102. To make a Cherry Tart.

STONE two Pound of Cherries, bruise them, and stamp them; then boil up their Juice with Sugar; then take four Pound more of Cherries, stone them, put them into your Tart with the Cherry Syrup; bake your Tart, ice it, and serve it up hot.

103. To make Cherry Water.

TAKE Cherries that are thorough ripe, pick them, stone them, bruise them, and steep them in Water, putting a Pint of Water, to every good handful of Cherries, and a Quarter of a Pound of Sugar to each Quart; let them some Hours to infuse, then strain it, and ice it in the Cistern; the Manner of doing which, See in Letter I, under the Article Ice.

104. To make Cherry Wine, as in Kent.

TAKE red Cherries, full ripe, stalk them, and stamp them as Apples, breaking the Stones; then put them into a Tub, and cover them up close for three Days and Nights; then press them, and put your Liquor into the Tub again, and let it stand for two Days more, close cover’d; then scum it carefully, that you do not stir it, and pour it off from the Lees into another Tub, and let it stand two Days more to clear, then scum and pour it off as before; To each Gallon of Liquor put a Pound and half of Sugar, stir it well together, and cover it up close, and let it stand till the next Day; then pour it off the Lees again, and let it stand till the next Day; then pour it off from the Lees again, and put it into your Vessel: If you see the Lees are gross, you may repeat this the oftener to make it frit. When you have put it up in your Cask, stop it up, and let it stand eight Months; and when it is fine, bottle it; or else draw it off into another Vessel, and stop it up eight Months longer. It should not be drank till it is at least a Year old. If it be fine when it is bottled, it will keep seven Years.
105. To make Ratafia of Cherries.

Take twenty four Pound of ripe Cherries, bruise them, put them into a Brandy Cask; then put in also four Pound of bruises'd Strawberries, six Pound of Sugar, a Handful of whole white Pepper, four Pennyworth of Cinnamon, twenty four Cloves, and Nutmegs proportionable, the Kernels of your Cherries, and three Gallons of good Brandy: Let the Vessel stand open for ten or twelve Days, then stop it up close, and let it stand for two Months before you draw it. You may also steep some Raspberries and Strawberries in a Pan by themselves in Brandy, with Sugar and Cinnamon, to give the Ratafia the Scent of them; or you may make use of the Juices of those Fruits for the same Purpose. You may also colour it with the Juice of Mulberries mingled with Brandy, and clarify'd by straining it through a straining Bag.

106. To preserve black Cherries.

Pull off the Stalks of about a Pound of them, then boil them in fair Water and Sugar, 'till they become as thick as Pulp; then put in your other Cherries, Stalks and all, and to every Pound of Cherries put half a Pound of Sugar; when the Sugar is boil'd till it will rope, they are enough.

107. To boil Chickens.

Boil them in Water as white as you can. Prepare the Sauces. If it be in Summer-time, take some of the Broth they are boiled in, put in some Claret and large Mace, the Bottoms of three Artichokes, being boil'd and cut into square Pieces, an Ox-palate sliced thin, Salt and sweet Herbs; boil all these together, beat them up with Butter, and, when you have diš'd your Chickens, run this Sauce over them; lay on the Chickens Asparagus boil'd, hard Lettuce and a Handful of Gooseberries scalded, and some Slices of Lemon, and serve it up.

If it be in Winter-time, make this Sauce; take a Pint of White-wine, some Verjuice, a small Handful of Pine-kernels, half a dozen of Dates, a Bunch of sweet Herbs,
Herbs, and half a dozen Blades of Mace; boil all these together till one half of the Liquor is wafted away, then beat it up thick with Butter; then dish your Chickens with Toasts dipt in Alicante Wine, lay them on the Toasts, pour your Sauce upon them, and upon the Chickens lay Yolks of Eggs quarter’d, Lozenges, Sheeps-Tongues fry’d in green Batter, being first boil’d and blanch’d; lay over these some Pieces of Marrow, and some pickl’d Barberries, and serve them up.

108. To boil Chickens and Asparagus.

First force Chickens with a good forc’d Meat, and boil them white: Cut your Asparagus about an Inch long, parboil them in Water, into which put a little Butter and Flour; and, when it is parboil’d, drain it, then dissolve a little Butter and Salt gently in a Saucepan, being careful that it does not become brown; then put a little minc’d Parsley and Cream, some Salt, Nutmeg, Pepper, and a Faggot of Fennel to the Asparagus; stew it over a gentle Fire, squeeze in a Lemon over the Chickens; pour and serve them up.

109. To force Chickens with Anchovies.

Raise the Skin from the Breasts of your Chickens with your Finger; then grate some fat Bacon, season it with Pepper, Salt, two Anchovies, some Cives and Parsley shred small; mix these together, and stuff the Chickens Breasts with it; then tie them with Packthread, wrap them up in Bards of Bacon and Sheets of Paper; spit them and roast them. In the mean time wash and bone two Anchovies, mince them very small, and melt them in a Sauce-pan with a clear Cullis of Veal and Ham. Keep the Cullis warm, and, when the Chickens are roasted enough, take off the Bards, put them in a Dish, pour the Cullis upon them, and serve them up for the first Course.

After the same manner you may dress Capons, Pullets, Partridges, Quails, Filets of Veal, and Mutton with Anchovies.
To cook Chickens the Barbary Way.

Truss them, break their Bones with a Rolling-pin; farce the Bodies of them with a very high Farce, then boil them in Milk, but put them not in 'till it boils; season with high Seasoning and savoury Herbs; when they are enough, broil them on a Gridiron 'till they are brown, then serve them up with a Ramolade.

To broil Chickens.

Take well fed Chickens, slit them down the Back, and season them with Salt and Pepper; broil them over a clear Fire, laying the Insides next the Fire, set your Gridiron pretty high from the Fire. Turn them often, and baste them very well; strew upon them some Raafings of a French Roll that it may be crisp; dip a Handful of Sorrel in scalding Water, and drain it; shred a Shalot, a little Thyme and Parsley, put this into a Pint of strong Gravy, thicken it with a Bit of burnt Bread; lay the Sorrel in Heaps, and strew the Sauce over it, garnish with Slices of Lemon.

To roast Chickens a la Braise.

Parboil your Chickens, and lard them with large Lardons of Bacon and Ham well season'd; tie them about with a Packthread; Lay Bards of Bacon and Stakes of Beef well season'd in the bottom of a Stew-pan, and season them as before directed in other Braises; then lay in the Chickens with their Breasts downwards, season them above as you do underneath; then lay Stakes of Beef and Bards of Bacon over them, and set them a stewing with Fire both over and under them; then make a Ragoo of Veal Sweetbreads cut in Pieces, Cocks-combs, Mushrooms and Truffles slice'd; season it with Salt, Pepper, and a Bunch of sweet Herbs, put these into a Sauce-pan, set it over a Stove, and toss them up with a little melted Bacon; then add some Gravy, and let them simmer over a slow Fire; and, when it is about half done, add some Artichoke Bottoms quarter'd and blanch'd, and Asparagus Tops. When the Ragoo is done, take off the Fat, and thicken it
it with a Cullis of Veal and Ham; take up the Chickens, drain them, and put them in the Stew-pan among the Ragoos; take them out, take off the Packthread, and lay them handomely in the Dish, pour on your Ragoos, and serve them up.

113. To make Chickens Bullion blanc.

Mince the White of their Breasts with fat Bacon boil’d, the Crumb of a French Roll boil’d in Milk, and a little Marrow, take the Yolk of one Egg boil’d hard, and the Yolk of another raw; mince all these together, and season them with Salt, Pepper, Nutmeg, and the Juice of Lemon; lap this up in your Chickens, and bake them; of the forc’d Meats, you may make Patties to garnish your Chickens, but put neither Bread nor Eggs to your forc’d Meat.

114. To fricasser Chickens.

Wash your Chickens, and cut them in Pieces, set them on the Fire in just so much Water as will cover them; and, when they boil, scum them very clean; then take them up, and strain the Liquor; take Part of the Liquor; and season it with Salt, Pepper whole and beaten, a Blade or two of Mace, an Onion stuck with three or four Cloves, and a little Lemon-peel; then warm a quarter of a Pint of Wine, and put to it; boil the Chickens in all these, till they are enough; then put to it three Spoonfuls of Cream mix’d with a little Flour, shake it well over the Fire ’till it begins to thicken; then beat the Yolks of two Eggs with a little Nutmeg, and Juice of a Lemon; mix these with your Liquor by little and little, that it may not curdle; then put in a good Quantity of Butter, and shake it about ’till it is melted.

115. Another Way.

Skin your Chickens, cut off their Shanks a little above the Joint, and the Pinions of the Wings; then cut off their Legs, and break the Bones with a Rolling-Pin, then take them out, and put the Flesh into Water; then cut off the Wings and Breasts, and cut the Carcasses in Pieces, as you would, if it were dress’d for
for eating; put them in Water, and blanch them over a Stove; then put them in cold Water, let them lie a little while, then take them out and drain them: Then set a Stew-Pan over a Stove, put in melted Bacon and fresh Butter, some Veal Sweet-breads, Cocks-combs, Mushrooms and Truffles, season’d with Salt, Pepper, an Onion fluck with Cloves, and a Bunch of savoury Herbs, put in your Chickens, and toss them up all together; then put in a little Flour, and give it two or three Turns over the Fire; moisten with half Broth half Water, and let it stand over a slow Fire: Beat up the Yolks of four Eggs in Cream, shred Parsley small, and put in the Eggs. When you have boil’d away enough of the Liquor of the Fricassee, put in the Eggs and Cream to thicken as it stands over the Stove; then dish it in Plates or little Dishes, and serve it up.

116. Another Way.

Take three Chickens, take off their Skins, and cut them in Pieces, put them into a Stew-Pan, with as much Water and Gravy as will just cover them; put in Salt, whole Pepper, a Blade of Mace, an Onion fluck with Cloves, and a couple of Anchovies, and stew them; and, before they are quite enough, take them up, and fry them in Vinegar; take some Parsley, Thyme and Sorrel boil’d green, and shred them very small, strain the Liquor they were stew’d in, take as much of it as you shall need for Sauce, put in the shred Herbs, and add half a Pint of thick Cream, with the Yolks of two Eggs well beaten, and some Nutmeg grated: shake it all over the Fire ’till it is thick, put in half a Pound of Butter, and shake it ’till it is melted.

117. To dress Chickens with Gravy.

Take as many Bards of Bacon as you have Chickens, and of the same Size; season them with Salt, Pepper, Parsley, Cives, and savoury Herbs, all shred together very fine; then loosen the Skin from the Chickens Breasts, and thrust one of these season’d Slices of Bacon between the Skin and Breast of each; then bind them in with Packthread, then wrap them up in Bards
of Bacon, put them on the Spit and roast them; when they are done, take off the Bards, dish them, and pour in them some Veal-gravy, and serve them up in little Dishes.

118. To dress Chickens with Slices of Ham.

Let your Chickens be truss’d, and not blanch’d, cut a Slice of Ham for each Chicken, and season your Ham with Cives and Parsley shred small; then with your Finger loosen the Skins from your Chickens Breasts, and put the Slices of Ham between Breasts and Skin; then blanch them before the Fire, wrap them up in Bards of Bacon, tie them about with Packthread, put them on the Spit, and roast them; when they are enough, take off your Bards, dish your Chickens, and pour on some Essence of Gammon of Bacon, and serve them up hot for the first Course. To make the Essence, you may see in Letter G.

119. To fricassée Chickens with Champaign Wine.

Prepare your Chickens, as in the last Receipt but one, then put them in a Stew-Pan with a little Bacon, a small quantity of Butter, some Truffles slic’d, some Buttons, Mushrooms and Cocks-combs, season’d with Pepper, Salt, and an Onion stuck with three or four Cloves; set it all over a Stove, and sprinkle in a little Flour, and give it two or three Turns; then put in a little strong Broth; take two Glasses of Champaign Wine, boil it, and put it into the Fricassée, set it over a gentle Fire; beat up the Yolks of three or four Eggs with good Veal Gravy, and put in a little Parsley fine shred; and when as much of the Liquor of the Fricassée is wasted, as should be, put in your Gravy and Eggs to it; and, when it is thick enough, dish it, and serve it in Plate, and little Dishes.

120. To marinate Chickens.

Quarter the Chickens, and lay them, for two or three Hours, to marinate in Vinegar or Verjuice, and Juice of Lemon, Salt, Pepper, Cloves, Bay-leaves and Cives; then make a sort of clear Pate or Batter with Flour, White-wine or Water, the Yolks of Eggs, Salt, and
and melted Butter; beat all these well together, drain your Chickens, and dry them with a Cloth, dip them into it, and fry them in Hogs Lard; and, when they are well colour'd, dish them up in the Form of a Pyramid, and serve them up with fry'd Parsley and Slices of Lemon.

124. To dress Chickens the Polish Way.

lard your Chickens with half Bacon and half Anchovies, season'd with savoury Herbs and Spices; then take some blanch'd Bacon, the Chickens Livers, raw Spice, sweet Herbs, and the Yolks of three Eggs, mash them all very small, and make a Farce; then fill your Chickens, spit and roast them; when they are something better than half roasted, heat a Fire-shovel almost red-hot, put thereon some Bards of Bacon, and baste the Chickens with it, but take Care not to black them; when they are roasted, serve them up with a warm Ramolade, which see in Letter R.

122. To stuff Chickens.

Quarter your Chickens, and put them into White-wine and Water, but let there be no more Wine than Water; stew them 'till they are tender, then add a good Quantity of Butter, a Bunch of sweet Herbs and large Mace, and rasp in it a Manchet to thicken it; season it with Salt, Pepper and Nutmeg, and put in some Parsley and Sage if you please; beat some Yolks of Eggs well with the Juice of a Lemon in the Sauce, and lay Marrow on the Top of your Chickens; garnish with Parsley and Slic'd Lemon, and serve them up.

123. To make a Chicken Pye.

Let your Chickens be seeth'd in half Water, half Milk, flay off their Skins, butter your Dish, and put Puff-paste in the Bottom, and round it; then lay a Layer of Butter, and a Layer of several Sorts of Sweetmeats wet and dry; then truss up your Chickens with their Heads on; season them with Salt, Nutmeg, Cloves and Mace, and a little Sugar, and roll up your Seasoning in a Piece of Butter, and put it into their Bellies; then put them into the Pye, and lay a Layer of Butter
C H

ter over them; then lay over the Butter a Layer of sweet Meats, and lay on the Lid; bake it in an Oven not too hot.

124. To dress Chickens, a la Sante Menchout.

Draw, truss your Pidgeons, and divide them in two Parts, lard them with large Lardons, seasoned with Salt, Pepper, Nutmeg, sweet Herbs, Cives, and Parsley thred; then lay in the Bottom of a Stew-pan Slices of Bacon, and on them Slices of Veal, or Beef, seasoned with the abovementioned Seasonings; and also Slices of Onions and Carrots. Lay in your Chickens, and season them as above, and lay over them Onions, Carrots, and Parsnips flic'd, Slices of Beef or Veal, and Slices of Bacon, season'd as above; cover and stew them, with Fire over and under. When they are half enough, put in a Pint of Milk, and a Spoonful or two of Broth; but put the Broth in first to moisten them: When they are stewed enough, take them off, and let them stand in their own Liquor, 'till they are cold; then take them up, and drain them. You may serve them up cold in Plates, or little Dishes.

If you would fry them, dip them in beaten Eggs, and drudge them with grated Bread, and fry them in Hogs-Lard, 'till they are brown, then serve them up in Plates, or little Dishes.

If you would broil them, dip them in the Fat they were stew'd in, and drudge them with grated Bread; broil them, and serve them up with a Ramolade of Oil, Salt, Pepper, Capers, Anchovies, and Mustard mixed together, with some Cives and Parsley thred, into which squeeze the Juice of Lemon, and serve them up.

125. To make China Broth.

Infuse an Ounce of China all Night in two Quarts of Conduit Water; boil a red Cock and a Knuckle of Veal in Spring-water, put in a Sprig or two of Rosemary, two Blades of Mace, half a Score Dates fton'd, thirty or forty Raisins, and a Handful of Strawberry-Leaves;
Leaves: Boil these over a gentle Fire, 'till the Flesh fall from the Bones; then strain it, and put to it your Infusion of CHINA; boil them gently for half an Hour, and drink it in a Morning.

126. Another Way.

CHOP a quarter of a Pound of CHINA-Root thin, put it into three Quarts of Water, set it all Night covered over with warm Embers; the next Morning stuff the Belly of a Cock-Chicken full with Parsley, Mint, Raisins of the Sun flou’d, Onions sliced thin, and French Barley. Boil it in a Pipkin close covered, for six or seven Hours, over a gentle Fire; strain it for Use.

127. To make Chocolate with Water.

To a Quart of Water, put a quarter of a Pound of Chocolate without Sugar, fine Sugar a quarter of a Pound, good Brandy a quarter of a Pound, fine Flour half a quarter of an Ounce, and a little Salt; mix them, dissolve them, and boil them; which will be done in ten or twelve Minutes.

128. To make Chocolate Biskets.

SCRAPE a little Chocolate upon the Whites of Eggs, so much as will give it the Taste and Colour of the Chocolate. Then mingle with it powder’d Sugar, till it becomes a pliable Paste. Then dress your Biskets upon Sheets of Paper, in what Form you please, and let them into the Oven to be bak’d with a gentle Fire, both at Top and Underneath.

129. To make Milk Chocolate.

TAKE a Quart of Milk, Chocolate without Sugar four Ounces, fine Sugar as much, fine Flour, or Starch, half a quarter of an Ounce, a little Salt; mix them, dissolve them, and boil them as before.

130. To make Wine Chocolate.

TAKE a Pint of Sherry, or a Pint and half of red Port, four Ounces and a half of Chocolate, six Ounces of fine Sugar, and half an Ounce of white Starch, or fine Flour; mix, dissolve, and boil all these as before. But, if your Chocolate be with Sugar, take double
double the Quantity of Chocolate, and half the Quantity of Sugar; and so in all.

131. Chocolate Cream.

Boil a Quarter of a Pound of Sugar, in a Quart of Milk, for a quarter of an Hour; beat up the Yolk of an Egg, put it into the Cream, and give it three or four Boils. Take it off the Fire, and put in Chocolate, till you have given the Colour of Cream: Then boil it for a Minute, strain it through a Sieve, and serve it in China Dishes.

Cinnamon Cream is made after the same Manner.

132. To make a Chocolate Tart.

Mix a little Milk, the Yolks of ten Eggs, with two Spoonfuls of Rice-flour, and a little Salt; then add a Quart of Cream, and Sugar to your Palate; make it boil, but take care it does not curdle; then grate Chocolate into a Plate; dry it at the Fire; and, having taken off your Cream, mix your Chocolate with it, stirring it well in, and set it by to cool. Then sheet a Tart-pan, put in your Mixture, bake it. When it comes out of the Oven, glaze it with powder'd Sugar and a red-hot Shovel.

133. To boil a Chub.

Put just so much Beer-Vinegar and Water into a Kettle, as will just cover the Fish; put in a good Quantity of Salt, and some Fennel. Scale, gut, and cleanse your Chub, and, when the Water boils, put it in. When it is boil'd enough, lay it on a Board to drain, let it lie an Hour, pick the Flesh from the Bones; put it into a Pewter-dish, over a Chafing-dish of Coals, with melted Butter, and send it very hot to Table.

134. To broil a Chub.

Scald the Chub, cut off the Tail and Fins, wash it well, and slit it down the Middle, gash it two or three times on the Back, with a Knife, and broil it on a Wood Fire. Baste it, all the while it is broiling, with sweet Butter and Salt, and Thyme shred small.
To roast a Chub.

Scale it, make a Hole as near the Gills as you can, gut it, cleansing the Throat well; wash it, fill the Belly with sweet Herbs, tye the Fish to the Spit with Splinters, roast it, keep basting it with Vinegar and Butter, well season'd with Salt, which will dry up the waterish Humour with which Chubs abound.

To make Cider.

Either grind or stamp your Apples, press them in a Hair-Bag; let the Cider stand a Day or two in an open Vessel, not quite full, with an open Bung, till the more gross Parts subside; then put it up into the Vessels you design to keep it in, leaving about an eighth Part empty: Set them in a Cellar with the Bung's open, or only covered with a loose Cover, that there may be a free Evaporation of the volatile Spirits.

Another Way.

Take Apples, so thoroughly ripe, that they will easily fall upon shaking the Tree; either grind or pound them, and squeeze them in a Hair-Bag; put the Juice into a season'd Cask, and put in a Bit of Paste made up of Flour and Honey, tied up in a thin Rag; let it stand for a Week, and then draw it off from the Lees into another season'd Cask, or you may bottle it up; but then you must not stop the Bottles for twenty four Hours, and fill them not to the Cork within an Inch or more, lest it should fly; when you do cork your Bottles, it will be convenient to open them once a Day for some Time.

Set it in a warm Place, in cold Weather, and so you may keep it all the Winter, and, if you bottle it for present drinking, put in a Lump of Loaf-Sugar.

You ought to season the Cask with a Rag dipp'd in Brimstone ty'd to the End of a Stick, and put in burning into the Bung-hole of the Cask; and, when the Smoak is gone, you may wash it with a little warm Liquor that has run through a second Straining of the Mure or Husks of the Apples.
Another Way.

If your Apples are Pippins, Pomewaters, Harvey-Apples, bitter Sweet-Apples, or other Apples of a watery Juice, when they are fresh gather'd, then grind or stamp them, press out their Juice through a Hair-Bag; then boil it moderately, and scum it as the Scum rises; let it boil no longer than 'till it comes to the Colour of good Small-beer; let it stand 'till it is cold, turn it up, and leave a small Vent-hole; and, when it is fine, bottle it up.

To make Cider of Coblings, or Summer Cider.

This is call'd Summer Cider, because it will not keep longer than Autumn. Gather Coblings when they begin to be ripe, and lay them in Hay or Straw for three or four Days to sweat; quarter and core them, grind or stamp them, press out their Juice thro' a Hair-Bag; let it stand to settle twenty-four Hours, then draw it off into another Cask, and let it stand for a Fortnight; then bottle it off, and put a Lump of Sugar into each Bottle; let the Bottles stand for twenty-four Hours uncork'd, then cork them up, and it will be fit to drink in ten Days.

To make Royal Cider.

Let your Cider be fine, and past its Fermentations, but not very stale; and put to it a Pint and a half of Brandy, or Spirits drawn off of Cider, to each Gallon of Cider; and add a Quart of Cider-Sweets to every four Gallons more or lefs, according to the Tartness or Harshness of the Cider; the Spirits and Sweets must first be mixed together, and then mixed with an equal Quantity of Cider; then put them into the Cask of Cider, and stir all together well with a Stick at the Bung-hole for a quarter of an Hour; then stop up the Bung-hole close, and roll the Cask about ten or twelve Times to mix them well together. Set it by for three or four Months, then bottle it up, or you may drink it.
141. To make either Brandy, or Spirits.

Take eager, very hard or soure Cider, (for that yields by much the more Spirits) twelve Gallons; di-
still it as other Spirits are distill'd, in a Copper Body and 
Head, and a refrigeratory Worm running through a 
Cask of cold Water, under whose Beak a Receiver is 
placed. From which, with a gentle Fire, draw off two 
Gallons of Cider Brandy, or Spirits, for the Use men-
tioned in the last Receipt. You may distil on as long 
as any Spirits will run, for other Uses.

142. To make Cider Sweets.

Beat forty Whites of Eggs to a Claire, and mix 
it with eight Gallons of Water; put to these half a 
hundred Weight of Sugar; put half your Sugar into 
half your Egg-water, hang it over a gentle Fire, and 
ftir it about 'till the Sugar is dissolved; then put in 
more Egg-water to keep it from boiling too high; so 
putting in a Quart at a Time, 'till all your Egg-water 
is put in; scum it as it rises, and when it has done 
rising, and the Sweets are clear, add the rest of your 
Water, and boil it to the Consistency of a Syrup. 
You may make a leffer Quantity, according to the same 
Proportion.

143. To make Ciderkin, or Water-Cider.

Take a Peck or more of Apples, pare them, core 
them, and boil them in a Barrel of Water 'till a third 
Part is wasted away, strain it out, and put the Liquor 
to a Bushel of ground or stamp'd Apples unoiled, let 
them digest for twenty-four Hours; press out the Li-
quor, and tun it up; let it ferment; then stop it up 
close, give it Vent now and then, that it may not burst 
the Cask; when it is fine, you may either drink it, 
or bottle it up.

144. Another Way.

Cut half a Bushel of Apples into Slices, boil them 
in half a Barrel of Water 'till they are hot; let the 
Water lie upon the Apples for twenty-four Hours; 
then draw off, or strain out the Clear, and put this Li-
quor into three Bushels of Apples bruised in a Vat, with 

K 2 a Tap
a Tap at Bottom, and draw off the Liquor three or four Times a Day for two or three Days; then press the Apples in a Hair-Bag, and mix the Liquor all together; and, when it has done working, put it up in your Vessels, and stop it close.

145. Another Tap.

PUT some of your Cider (according as you would have it in Strength) to the Murc or Pressings of your Cider which was pressed out; let them digest together for forty eight Hours; then press the Liquor out, and tun it up, and it will be fit to drink in a few Days.

You may make it stronger, by adding to it the Lees of your Cider, putting them in with the Murc, before it is digested or pressed out.

You may also boil it as soon as you have pressed it, and hop it as you do Beer, or you may put in Ginger or Bay-leaves, and it will keep the longer.

146. To tanp Cinnamon.

CUT your Cinnamon into small Sticks of about an Inch, or Inch and half long; then put them into thin Sugar, and boil them as it were in a Syrup. Then take off the Pan, and set it by for five or six Hours to soak, take them out and lay them on a Wire-grate, dry them in a Stove. When they are half dry, lay them on a Sieve, and dry them thoroughly in the Stove. Afterwards put them in Order in Tin-Moulds, upon little Grates made for that Use, and set into the Moulds, so that there may be three Rows set one above another, separated by those Grates. In the mean Time, boil Sugar 'till it is blown, and pour it into your Mould, so that some of it may lie upon the uppermost Grate; then set them in the Stove with a covered Fire, and let them stand all Night. The next Morning take Notice whether the Cinnamon be well coagulated; turn the Mould upside down, and set it into the Stove again with a Plate underneath; and, when it is thoroughly drain'd, take out your Sticks of Cinnamon, loofening them by little and little gently;
ly; then lay them upon a Sieve, set them in the Stove, and dry them thoroughly.

147. Essence of Cinnamon.

Beat three Pound of Cinnamon, and steep it in a Gallon of warm Water in a Glass Vessel, well stopp'd, for two Days, then put it into an Alembick, and distil it with a quick Fire, till you have drawn off three Pints of Liquor, then unlute the Alembick, and pour in your distill'd Liquor, and you will find an Oil in the Bottom of the Receiver, which put into a Glass Vial, and stop it up close, then lute it, and distil it over again, and take out the Oil as before, doing this several Times, till you find no more Oil in the Bottom of the Receiver; then remove the Fire, and distil the Water left in the Receiver, after the same Manner as you rectify Brandy for Spirit of Wine, and you will have an excellent Essence of Cinnamon.

148. To make Cinnamon Water.

Bruise two Pound of Cinnamon, and put it into a Vessel with a Pint of White wine, and a Gallon of Rose-water, stop the Vessel close, and set it in warm Water, place it in a Furnace, where the Fire is maintain'd in such a Manner that the Water may continue boiling, and make your Distillation.

149. Another Way.

Put a Pound of good Cinnamon bruised to a Gallon of good Brandy, and let it infuse for three or four Days; then take a Quart of cold distill'd Plantain-water, and put it into your Alembick with the Brandy and Cinnamon; you may draw off near as much as you put in; take a Pint of the smallest, and in it boil a Pound and a Quarter of double-refin'd Sugar; when it is cold, mix it all together, and bottle it up for Use.

150. To make Cinnamon Pastils.

Put a Quarter of an Ounce of Gum Dragant, for every Pound of Sugar you use, into a Pan, to be dissolv'd in a little Water; when it has stood for two or three Days, stir it with a Spoon, and strain it; put it into a Mortar
Mortar with the Whites of a Couple of Eggs, and some fine sifted Cinnamon Powder; sift powder'd Sugar into it by little and little, temper all together 'till the Paste becomes pliable. Make your Pastils into what Shapes and Devices you please, and dry them in a Stove.

151. To make Syrup of Citron.

Pare and slice your Citrons thin, lay them in a Bacon, with Layers of fine Sugar; the next Day pour off the Liquor into a Glass, scum it, and clarify it over a gentle Fire.

152. To make Citron Water.

Pare off the Rinds of Citrons half a Finger thick, and slice them thin; also slice in the Kernels, put them into a Stone Jug, put in as much Sack as will cover them; stop the Jug well, and set it in a Cellar for five Days, then distil it in a Glass, pounded some Sugar-Candy fine, and put it into the Bottle you distil it into; put in also some Ambergris; draw it off by several Runnings, and mix them afterwards as you think fit.

153. To make Civet of a Hare.

Cut off the Legs and Wings, and cut the Body in Pieces; then lard them with Bacon, and toss them up with melted Bacon, put them into strong Broth and White-wine, and stew them, seasoning it with Salt, Pepper, a Nutmeg, a Bunch of Herbs, a Bay-Leaf, and slice'd Lemon. Let the Liver be frocass'd, pounded in a Mortar, and strain'd through a Sieve, with a little of the same Broth and a Cullis; dish your Hare, pour this Liquor on it, and serve it up.

154. To make Civet of Venison.

Broil a Breast or Neck of Venison, cut it into Cutlets, in the mean time brown half a Pound of Butter in a Sauce-pan; adding a Quarter of a Pound of Flour to it, by little and little, till the Brown is of a good Colour, but take Care not to burn it; then put in half a Pound of Sugar, and as much Claret as will make it of the Thickness of a Ragoo; then put in the Venison, and
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and toss it up three or four times, and serve it up with the Lemon.

15. To make Spirit of Clary.

Take a Quart of the Juice of Clary, Clary-Flowers, Clove-July-Flowers, Archangel-Flowers, Flowers of Lilly of the Valley, and Comfrey-Flowers, of each two Pounds, put these into two Gallons of Sack, and let them steep all Night; then distil it in a Glass-still with a very gentle Fire; let the Still be very well pasted to keep in the Spirits; put sifted Sugar-Candy into the Bottle you draw it in, and let it drop through a Bag of Ambergris.

156. To make Clove-Water.

Mix a little Cinnamon with the Cloves, or else the Scent is apt to be too strong; allow half a score Cloves to a Quart of Water, put in a good Piece of Sugar; let them infuse for some Time over hot Embers, or in a warm Place; then strain it for Ule.

157. To make Cock-Ale.

Take a couple of young Cocks, boil them almost to a Jelly in Water, and put them into four Gallons of Ale; put in also four Pound of Raisins of the Sun floured; infuse a Pound of Dates, Mace and Nutmegs, of each two Ounces in a Quart of Canary, put them to the Ale; strain and squeeze out the Liquor, and put to it half a Pint of new Ale-Yeast, let it work for a Day, you may drink it the next, but it is better the third Day, you may make it weaker by mingling it with plain Ale as you draw it, or you may put it into a Firkin of Ale. It is good against a Consumption, and to restore decay'd Nature.

158. Another Way.

Parboil a young Cock, skin him, pound him in a Mortar, 'till you have broken all his Bones, put two Quarts of Canary to it, and let it infuse all Night, the next Morning put to it eight Gallons of Ale, and four Pound of Raisins of the Sun, flon'd and bruised, and half a Pound of Dates flon'd cut to Pieces, an Ounce of Cloves, and as much more bruised, and a Quarter of
a Pound of Nutmegs slic'd thin, stop these up close, and let them stand for a Week; then boil it up, and put a Lump of fine Sugar into each Bottle; it will be fit to drink in eight or ten Days.

159. Cocks Combs.

Cocks Combs are us'd in Ragoos and Biskes, and are also serv'd up as a Dish by themselves.

160. To preserve Cocks Combs.

Let them be well clean'd, then put them in a Pot with some melted Bacon, and boil them a little; about half an Hour after, add a little Bay-Salt, some Pepper, Vinegar, a Lemon slic'd, and an Onion stuck with Cloves; when the Bacon begins to stick to the Pot, take them up, put them into the Pan you would keep them in, cover them with a Linnen Cloath and melted Butter, as you do other Things you intend to keep.

161. To farce Cocks Combs.

Parboil your Cocks Combs, then open them with the Point of a Knife at the great End; then take the Breast of Chickens, or of a Capon, some pounded Bacon, Beef-Marrow, Salt, Pepper, Nutmeg, and the Yolk of an Egg, and make a Farce; hash your Cocks Combs with this Farce, fricassly them, and let them a simmering in a Dish of strong Broth, and some Mushrooms slic'd; then beat up the Yolk of an Egg in a little Gravy or Cullis, pour this on the Combs, and serve them up in little Dishes or Plates.

162. To make a Ragoof of Cocks Combs.

After you have pick'd and clean'd them well, toss them up in a Sauce-pan, with melted Bacon, Mushrooms and Truffles slic'd, a Faggot of sweet Herbs, Salt and Pepper, put in a little Gravy to moisten them, and let them stand over a gentle Fire to simmer; when they are enough, clear off all the Fat, and bind the Ragoof with some Cullis of Veal and Ham; this is us'd for garnishing all Dishes of the first Course that are stew'd a la Braise.

163. To
163. To make Cockle Soup.

Boil your Cockles, pick them out of the Shells, then wash them, and put them into a Sauce-pan; take two or three Pound of fresh Fish and a Cullis, as for the Cray-fish Soup, and strain it through a Sieve, to the Thickness of a Cream, put a little of it to your Cockles; cut off the top of a French Roll, take out the Crum, and fry it in a little Butter; place it in the middle of the Soop-dish, your Bread being soak'd with some of your Cullis; garnish with a Rim of Paste, lay the Cockle-shells round the out-side; thicken up the Cockles with the Yolk of an Egg, as you do a Fricassee, and put one or two into each Shell, round the Soop; also fill up the Loaf in the middle; the Cullis being boiling hot, squeeze into it, and on the Cockles a little Lemon, and serve it up.

164. To dress a Cod's Head.

Wash and pick it very clean, then tie it up with a broad Fileting, that it may keep together, and be taken out whole; put a Pint of Vinegar into the Water you boil it in, which must be enough to cover it; put into the Liquor whole Pepper, Mace, sweet Herbs, and three Onions cut in Quarters; when it boils, put in a Handful of Salt, scum it well; and, when it taste well of the Spice, put in your Cod's Head; let it simmer half an Hour or more, then take it out, and let it in a Dish, over a Chafing-dish of Coals to drain; prick the Head and Eyes to let out the Liquor, which wipe away with a Sponge. For the Sauce, take a Pint of White-wine, almost a Pint of Water, half a dozen Anchovies, some whole Pepper, three or four Blades of Mace, a Nutmeg, a large Onion, and a Bit of Lemon; dissolve and strain the Anchovies, bruise the Cod's Liver, and add to the Liquor, put in the Body of a Lobster, and a Pound of Butter; work a Bit of Butter with a little Flour, that it may mix and be all of a Colour; then put in some Vinegar, or the Juice of a Lemon, and add the rest of the Lobster cut into Dice, some Oysters and Shrimps.
Shrimps fry’d and scalded, and some fry’d flattish round the Head.

165. Another Way.

Cut the Cod’s Head large, season the Pickle you boil it in well, put it in a Pint of White-wine, and only just Water to cover it, a Handful of Salt, some Bay-Leave, an Onion cut in quarters, a little Lemon-peel, some crack’d Pepper and all Spice; let these all boil well together, then put in the Cod’s Head; when it is boil’d, dish it over a Stove, drain it well; prepare your Sauce, pour it over the Fish, garnish with Slices of Lemon and Horse-radish scrap’d, and serve it up.

166. Fresh Cod in a Ragoo.

Scale the Cod, and boil it in Water, with Vinegar, Pepper, Salt, a Bay-Leaf, and Lemon; make for it a Sauce of burnt Butter, fry’d Flour, Capers, and Oysters; when you serve it up, put to it some black Pepper and Lemon Juice.

167. To dress a Cod’s Tail.

Scale it, loosen the Skin, so that it may fall from the Flesh; take away the Fillets, and fill up the void Space, with a good Fish-Farce, or with fine Herbs, Chippings of Bread, and Butter; then put the Skin upon the Tail again, bread it neatly, and put it into an Oven to give it a Colour. Make a Ragoo for it, garnish it with proper Garnitures, and serve it up.

168. To fry a Cod’s Tail.

Scald it in hot Water, but do not boil it, drain it, flour it, fry it in refin’d Butter; serve it up with white Pepper, and Orange-Juice; garnish it with Pieces taken off from the Cod’s Back, put into Paste, and fry’d.

169. To pickle Codlings like Mango.

Make a Brine of Water and Salt, strong enough to bear an Egg; take Codlings full grown, but not full ripe; let them lie in the Brine for ten Days, shifting the Pickle once in two Days; then dry them, and scoop out the Cores, take out the Stalks, so that you may put them in again, in the Room of the Core; fill them
them with Ginger slic'd very thin, a Clove of Garlick, and whole Mustard-Seeds. Put in the Piece of Apple that belongs to the Stalk, and tie it up tight; put to them as much White-wine Vinegar, with Cloves of Garlick, whole Mustard-Seed, and slic'd Ginger, as will cover them; pour this Pickle upon the boiling hot every other Day, for a Fortnight or three Weeks, and keep them in Stone-Jars.

This will imitate the right Mango better than Cucumber.

170. To make a Codlin Tart.

Scald your Codlins, let them stand an Hour in the same Water cover'd, which will make them look green, then put them into your Tart, either whole or quarter'd, put in Sugar, and a little Musk, close them up, and let your Lid be carv'd while it is baking; boil a Quart of Cream, with the Yolks of four or five Eggs, Sugar, and a little Musk; when your Tart is half bak'd, cut it open, and pour your Cream, &c. on the Codlins; set it in the Oven again for half an Hour, then scrape some Sugar over it, and serve it up hot, Vid. p. 30. 108.

171. To make Coffee.

Take running or River Water, boil it, and put to a Quart, either one, two, or three Ounces of Coffee, as you like it, and let it boil only so long, as 'till the Coffee falls down.

172. Another better Way.

Take running or River-Water, put your Coffee in cold; mix it well with the Water, set them over the Fire, and let them warm, heat and scald, and boil together, 'till the Coffee sinks; then take it off, let it settle and drink it.

173. Another the best Way.

When you have drank off a Pot of Coffee, put into the Pot to the Grounds as much Water, as you design to make the next time, and boil them together; then take the Pot off the Fire, and let it stand to settle a quarter of an Hour; then pour off the clear
clear Liquor, cast away the Grounds, wash the Coffee-Pot; then put in the Coffee you would make next time, pour the Liquor in scalding hot, and let them stand to infuse, 'till you use it; then let it on the Fire, let them warm and heat leisurely, 'till it boils, 'till all the Coffee is well boil'd down, then let it settle and drink it.

174. To make Scotch Colllops.

Cut thin Slices off a Leg of Veal; beat them, lard them with Bacon; then rub them over with a Seasoning of Salt, Pepper, Nutmeg, young Onions, Savoury, Parsley, Marjoram, and Thyme shred small; dip your Colllops in the Yolks of Eggs, temper'd with Flour, and fry them in fresh Butter. In the mean time, dissolve some Anchovies in strong Gravy, and a Glass of Claret, a Shallot or two, and the Juice of a Lemon. Let these stew over the Fire for some time, then thicken it with the Yolk of an Egg beaten up with Butter. Then pour this over your Meat with forc'd Meat Balls, crisp'd Bacon, fry'd Oysters, Mushrooms, and Veal Sweet-breads, cut in Pieces.

Garnish the Dish with Barberries, and Horse-Radish.

175. To dress Colly-Flowers with Butter.

Boil them over a quick Fire, in Water, Salt, with two or three Cloves. When they are boil'd, let them drain dry, and lay them in little Dishes, or Plates. Knead some Butter with Flour to thicken the Sauce; then melt it with Salt, white Pepper, Nutmeg, Vinegar, and Slices of Lemon, and pour it over the Colly-Flowers.

176. To dress Colly-Flowers with Gravy.

Fill a Boiler half full with Water, into which put a Lump of Butter, a little Flour, Salt, and two or three Slices of fat Bacon; when your Water boils, put in your Colly-Flowers, and, when they are better than half boil'd, take them up, let them drain, and then place them in a Stew-pan; just cover them with a Cullis of Veal, and Gammon of Bacon; let them simmer
simmer over a gentle Fire: Take a Bit of Butter as big as a Walnut, knead it up with a small Matter of Flour, break it in five or six Pieces, and lay it in several Places in the Stew-pan; keep the Pan moving over the Fire, 'till the Butter is melted; then add a few Drops of Vinegar, and serve the Colly-Flowers hot in little Dishes, or Plates.

177. To make a Rago of Colly-Flowers.

When you have pick'd and clean'd the Colly-Flowers, boil them in a white Water, but do not boil them too tender; take them out and lay them to drain; then put them into a Sauce-pan, put to them some thin Cullis of Veal and Ham; after they have simmer'd a while, set them over a brisker Fire; then put in it a Bit of Butter, about the bigness of a Walnut, work'd up with a little Flour, to thicken your Rago, and a few Drops of Vinegar, and serve them up on little Dishes, or Plates.

178. To pickle Colly-Flowers.

Take those that are closest and whitest, cut them from the Stalks the length of your Finger; put them in a Cloth, and boil them in Water and Milk, boil them tender; take them up, and set them by till they are cold: Make a Pickle of White-wine Vinegar, a little whole white Pepper, a Bay Leaf, a Nutmeg cut into quarters, Cloves and Mace boil'd well together; let this stand till it be cold, and then put in your Colly-Flowers; they will be fit to eat in three Days.

179. To make Conserve for Tart, of any Fruits, which will keep all the Year.

Take what Fruit you please, peel off the outer Rind, take out the Cores or Stones, bake them in a Pot, with a little Water and Sugar; then strain them through a Linnen Cloth, and put to them Nutmegs, Cinnamon, and Mace in fine Powder, of each a like Quantity, and double-refin'd Sugar finely powder'd; boil them over a gentle Fire, till they are as thick as a Jelly, then put them up in Pots for Use.
180. To broil a Conger.

Scald it, then cut it into Pieces, salt it and broil it; steep Thyme, Savoury and Rosemary in Oil, and baste it with Oil, and serve it up with beaten Butter and Vinegar, with those Herbs and Parsley about it.

181. To fry a Conger.

Scald it, cut off the Fins, then split it, flour it, and fry it crisp with clarify'd Butter; make your Sauce with beaten Butter, Vinegar, and Juice of Lemons, garnish with fry'd Parsley, or Clary, fry'd in Butter.

182. To roast a Conger.

Take a large fat Conger, draw, wash it, and scrape away the Slime, cut off the Fins, and split it like an 8, then put into the Belly beaten Nutmeg, some large Oysters parboil'd, Salt, and stripp'd Thyme; roast it with the Skin on, and preserve its Gravy for Sauce; when it is near enough, take the Gravy, and boil it up with Claret-wine, Wine-Vinegar, and a couple of Anchovies dissolved, beaten Butter, and two or three Slices of Orange.

Or you may roast it, cut into Pieces three Inches long, placing Bay-Leaves between every Piece.

183. To sauce a Conger.

Take a fat Conger, flay it, scald, split it, and bone it, season it with Salt, minced Nutmeg and Mace; then bind it up hard in a clean Linen Cloth; then boil it in White-wine and Water, of each an equal Quantity; put in some Salt, and keep it for Use.

184. To marinate a Conger.

Cut your Conger in Pieces, fry it in clarify'd Butter; put it into an earthen Pan, laying between every Lay of Fish fry'd Bay Leaves, large Mace, and sliced Ginger, and a few whole Cloves: Then pour in White-wine Vinegar, and Salt, and cover them up close.

185. To
185. To pickle Conger.

Fley the Conger, cut him in Pieces, and bind them up together with Tape; then boil it in Water, Vinegar and Salt, with a Handful of Fennel; put it into a Pan with some of the same Liquor, Vinegar and Beer, and lay a Handful of green Fennel on the top of the Fish.

186. To make Coriander-seed Water.

Having clear'd your Coriander-seeds from the Husk, put a Handful into a Quart of Water, and a quarter of a Pound of Sugar; and set it by to infuse for two or three Hours; then pour the Liquor out of one Pot into another, strain it, and keep it for Use.

187. To make a Cowslip Pudding.

Take the Flowers of a Peck of Cowslips, cut them small, and pound them in a Mortar, with four Handfuls of Naples Bisket grated, and three Pints of Cream; boil them a little; then take them off the Fire, and beat up sixteen Eggs, with a little Cream; beat these among them, and, if it does not thicken, set it on the Fire a little, but take care it do not curdle; then sweeten it with Sugar and Rose-water; when it is cold, Butter a Dish; put it in, bake it, strew Sugar over it, and serve it up.

188. To make a Cowslip Tart.

Take a Gallon of Cowslip Blossoms, cut them and pound them in a Mortar with half a Pound of Naples Bisket grated, and a Pint and half of Cream; put them into a Skillet, and boil them a little; then take them off, and beat in the Yolks of eight Eggs, with a little Cream; take care it does not curdle; Season it with Salt, Sugar, and Rose-water; and bake it in a Dish, or in Pastry.

It is best to let the Cream be cold, before you put in your Eggs.

189. To make Cowslip Wine.

Put two Pounds and a half of Sugar, to every Gallon of Water, and let it boil for an Hour, scum-
ming it well; to every Gallon of Water, put half a Peck of Flowers, pour the Water boiling hot upon them, and let them steep all Night; squeeze two or three Lemons into each Gallon, and put in a Piece of the Peel cut thin: The next Day work it with Toast and Yeast.

When you put it in your Cask, pour it from the Settlement; and, when it has done working, pour a Pint of white or Rhenish Wine into every Gallon. Let it stand in the Vessel six Months, and, if it be fine, bottle it. Let it stand half a Year or a Year in the Bottles; it is best at three or four Years old.

190. To broil Crabs.

Broil your Crabs in Water and Salt; beat Oil and Vinegar well together, lay your Crabs to steep in it; then lay them on a Gridiron, over a gentle Fire; as they broil, baste them with Rosemary Branches; serve them up with beaten Butter and Vinegar, or Oil and Vinegar, with the Rosemary Branches they were basted with.

191. To butter Crabs.

Boil your Crabs, take the Meat out of their Bodies, and strain it with the Yolks of three or four hard Eggs, Claret-wine, Vinegar, Sugar, and beaten Cinnamon; then put it into a Pipkin with fresh Butter, and let it stew for a quarter of an Hour; then serve them up as before.

192. To help Crabs.

Boil your Crabs, take the Meat out of their Shells, and also out of their great Claws; cut it into Dice work, and put both the Meats into a Pipkin with White-wine, the Juice of Oranges, Nutmeg, and Slices of Orange; let it have three or four Warm's over the Fire; and having cleans'd the Shells well, put the Meat into them, and lay the Legs on the Dish round about them.
193. To farce a Crab.

Boil a Crab, take the Meat out of the Shell, and mince the Claws with a fresh Eel; season it with Salt, Cloves, Mace, and sweet Herbs shred small, mingle with the Yolks of Eggs, add Grapes, Gooseberries, or Barberries, and boil'd Artichokes in Dice-work, if in Season, or Asparagus boil'd; some Almond-Paste, the Meat of the Body of the Crab, and some Bread grated; fill the Shells with this Compound, and also make some of it into Balls, put them into a Dish with Whine and Butter, and bake them in a gentle Oven; when they are bak'd, put them into another Dish, and serve them up with beaten Butter, large Mace, sliced Grapes, Gooseberries, or Barberries, slices of Orange or Lemon, and the Yolks of raw Eggs, dissolved in Claret or White-wine, and beat up thick with Butter; pour this on the Fish, garnish with Slices of Lemon, stick the Balls of farc'd Meat with Pistaches, slic'd Almonds, Pine-Apple Seeds, or some pretty Cuts in Paste.

194. To stuffy Crabs.

Take out all the Meat of the Body of the Crabs, break their Claws mince the Meat, put it to Claretwine, some shred Fennel, a grated Nutmeg; boil these together in drawn Butter, with Cinnamon, Ginger, and the Yolks of a couple of Eggs; then put the Meat into the Crab's Shell, and garnish it round with the small Legs.

195. To fry Crabs.

First boil a large Crab, take the Meat out of the great Claws, flour and fry it; then take the Meat out of the Body, strain it, keep one half to be fry'd, and the other for the Sauce; mix that you fry with Almond Paste, grated Bread, Salt, Nutmeg, and the Yolks of Eggs; dip these first in Batter, and fry them in clarified Butter; then beat some Butter up thick with the Juice of Orange and grated Nutmeg; put in the rest of the strained Meat, let this be your Sauce; dish your fry'd Meat, placing the Legs about it, run it over with beaten Butter, and lay fry'd Parsley about the Brim of the Dish.
196. To make a Pasty of Crabs.

Boil a couple of Crabs, take the Meat out of the Claws, and cut it into square Pieces like Dice; mix it with the Meat of the Body; then put in Pine-apple Seeds, Piftaches, or Artichoke-Bottoms boil'd, blanch'd, and cut into square Pieces like Dice; or else some Asparagus boil'd, and cut half an Inch long; stew these all together in Claret, Vinegar, fresh Butter, Salt, grated Nutmeg, and Slices of Orange: When they are enough, dish them on Sippets, Cuts or Lozenges of Puff-Paftes; garnish with Fritters of Armes, Slices of Lemon carv'd, Barberrys, Gooseberries, or Grapes; run them over with Butter beaten up thick with the Yolks of Eggs.

197. To bake Crabs in a Pye, Dish, or Patty-Pan.

Boil your Crabs, take the Meat out of the Shells and Claws, as whole as you can. Season it lightly with Salt and Nutmeg; then strain the Meat that came out of the Bodies with a little Clarret, Juice of Orange, Butter, Ginger, and Cinnamon; lay Butter in the Bottom of your Pye, &c. then lay in the Meat of the Claws, Piftaches, Asparagus, Bottoms of Artichokes, Yolks of hard Eggs, whole Mace, Grapes, Barberrys, or Gooseberries, slic'd Orange, and Butter; close it up and bake it; when it comes out of the Oven, liquor it with the Meat out of the Bodies.

198. To make a Crab Pye.

Take half a dozen Crabs, boil them, and take the Meat out of the Shells; season it with Salt, and Nutmeg; then strain the Meat taken out of the Bodies with Clarret-wine, Cinnamon, some Ginger, Butter, and Juice of Orange; make your Pye, lay some Butter in the Bottom, lay in the Meat with Artichoke-Bottoms, the Yolks of three or four hard Eggs mincied, Asparagus, large Mace, Barberrys, Grapes, Dates, Slices of Orange, and Butter. When it is baked, liquor it with some of the Meat out of the Bodies of the Crabs, mingled with Cream or drawn Butter.
199. To stew Crabs.

Boil them, take the Meat out of the Bodies, save the great Claws, and the small Legs whole to garnish the Dish, strain the Meat with Claret-wine, Vinegar, Salt, Nutmeg, and a Piece of Butter; put them into a Pipkin, and let them stew for an Hour over a gentle Fire, ’till they are almost dry; then put in Butter, beaten up thick with the Juice of Oranges; dish the Shells, being wash’d, lay the Claws and little Legs round about them; put the Meat into the Shells, and serve them.

200. Oi thus.

Boil them, take the Meat out of the Shells, and put it into a Pipkin with Claret-wine Vinegar, Salt, Pepper, grated Bread, minced Thyme, the Yolks of hard Eggs minced very small, and strained, fresh Butter, large Mace and Capers, let them stew together, rub the Shells with a Clove of Garlick, and dish them as before directed.

201. To make Cracknels.

Take three Quarts of Flour, two Pound of Butter, the Yolk of eight Eggs, beat with as many Spoonfuls of Rose-water, and a grated Nutmeg, put them into the Flour, and wet it with cold Water into a stiff Paste; then roll in the Butter, and make them into Shape; put them into a Kettle of boiling Water, and, when they swim at the top, take them out, and put them into cold Water; when they are hardened, take them out, and bake them on Tin-Plates.

202. To dress Cray-fish.

Boil them in Water, pick out the Tails, take off the small Claws, leaving the two large on, but take the Shells off from them; then toss them up with a little fresh Butter, some Mushrooms and Truffles; moisten them with a little Fitch Broth, and a few Spoonfuls of Cray-fish Cullis, and let them simmer a while over a gentle Fire. Beat the Yolks of two Eggs with Cream, put in a little shred Parsley, thicken your Sauce with it, giving
giving it a Toss or two over the Stove, then serve them up in Plates or little Dishes.

203. Another Way.

Boil them in Water, and a little Salt, let them stand 'till cold, pick the Meat out of the Tails and Legs, and set it by; then take the Bodies and Claws, and beat them in a Mortar with some of the Liquor in which they were boil'd; put a Quart of Milk and a Quart of Cream to a Quart of that Liquor; put in a Nutmeg cut into Quarters, a Clove or two, and a Blade of Mace; boil all these well together; then beat a little Sorrel and Spinage, and take a Handful of Leeks cut large; put these to the Cray-fish that you pick'd out of the Tails and Claws; boil them well together, but take care that the Herbs do not lose their Colour; then put in a French Loaf, which place in the middle of your Dish: When you are ready to serve it up, thicken it with a quarter of a Pound of fresh Butter, and the Yolks of Eggs, to the Thickness of good Cream.

204. A Bilque of Cray-fish.

Wash them very clean, boil them, and pull off all the Claws from the largest of them, and pick out the Tails so as to leave them hanging at the Shells; but pick the Tails quite off the small ones; and keep the Shells to help to make the Cullis, which you may make after this Manner.

Take a dozen of sweet Almonds, blanch and pound them in a Mortar with the Shells of your Cray-fish. Then slice an Onion with two or three Carrots, and as many Parsnips, and toss them up with a little Butter; and, when they begin to turn brown, pour upon them some Fish-broth: Season it with some Salt, some Truffles, and Mushrooms, two or three Cloves, a little Basil and Parsley, and a whole Leek. Let all these simmer together, then mix among it your pounded Almonds and Shells of Cray-fish; and, when they have boil'd a little, strain all through a Sieve into a Pan, and use it in all your meagre Soops and Ragoos.
When you have prepar'd this Cullis, take the Tails of your Cray-fish, some Truffles, cut in Slices small Mushrooms, and toss them up in a Sauce-pan with a little Butter, and a small Quantity of Fish-broth. Then add a Bunch of sweet Herbs; and let it simmer over a gentle Fire: When it is enough, put in some Tops of Asparagus, half a dozen Artichoke-bottoms, and thicken it with the aforesaid Cullis. Set some Crusts of Bread a simmering in good Fish-broth 'till they stick to the Bottom of the Dish; then garnish your Dish with a Border of your pick'd Cray-fish: Put a stuffed Roll of Bread in the middle, and the Artichoke-bottoms about it, with some Pieces of the Milts of Carps: Pour upon it the Ragoo and Cray-fish Cullis, and serve it up very hot.

205. A Cullis of Cray-fish half brown.

Wash your Cray-fish well; and boil them; pick out the Flesh, take a dozen blanch'd Almonds, pounded them in a Mortar with the Shells of the Cray-fish. Roast a Pullet, take the white Flesh, mince it, and pounded it in a Mortar with the Shells and the Yolks of four hard Eggs. Cut a Pound and half of Filet of Veal into Slices, and likewise some Ham, lay them in the Bottom of a Stew-pan; lay over them some Slices of Carrots, Parsnips, and Onions; cover the Pan; and let them stew over a gentle Fire; when the Meat begins to stick to the Bottom, put in a little melted Bacon, and half a Spoonful of Flour; keep it moving over the Stove for seven or eight Turns; then put to it some strong Broth; then put in the Crust of two French Rolls, some Mushrooms and Truffles, a whole Leek, some Parsley, a little Basil, and six Cloves. Set them a simmering till the Veal is done enough; then take them out of the Stew-pan, and put in the Shells and Almonds, and Pullet, &c. that you pounded; mix them well, strain them, and set the Liquor by for Use.

206. To make a Cray-fish Cullis meagre.

Prepare your Cray-fish as before; and pounded a dozen Almonds, then take two or three Parsnips, as
many Carrots, and one Onion, and slice them, and toss them up with a little Butter; and, when they begin to be brown, put in a little Fish-broth: Season with Salt, Mushrooms, Truffles, a whole Leek, a little Parsley and Basil, three Cloves, and put in some Crusts of Bread; when all these have simmer’d together, put into them your pounded Cray-fish Shells, and Almonds; let them boil a little, and strain it for Use in all meagre Soops and Ragos.

207. To make a Ragoo of Cray-fish.

Boil the Cray-fish, pick out the Tails, and toss them up in a Sauce-pan with a little Butter, some small Mushrooms and Truffles cut in Slices; put in Fish-broth to moisten them; let them simmer a while, take off the Fat, put in some Cullis of Cray-fish to bind your Ragoo, and serve it up in Plates or little Dishes.

208. To make Cray-fish Soop.

Take half a dozen Whiting, half a Thornback, and a large Eel, cleanse them, boil them in as much Water as will cover them; skim the Pot well; season with a little Salt, whole Pepper, Ginger, Mace, an Onion flung with Cloves, Thyme, and Parsley, and boil them all to mash; then take half a hundred Cray-fish, take out the Tails, pick out the Bag, and all the woolly Parts that are about them, put it into a Sauce-pan with Water, Vinegar, Salt, Lemon, and a Faggot of sweet Herbs: When these have stew’d over a gentle Fire, ’till they are ready to boil, take out the Cray-fish Tails and lay them by, and beat all the other Shells in the Liquor they were stew’d in with a French Roll, ’till the Shells are beaten very fine; wash out all the Goodness with their own Liquor, then pour the other Fish-Liquor through the Shells, and strain all from the Filth and Grit. Then, having in the mean time a Carp stew’d, lay it in the middle of the Dish: Add the Body of the Lobster to the Soop with good Gravy and burnt Butter; heat the Cray-fish Tails in the Soop, and pour all over the Carp.

209. Burnt
209. Burnt Cream.

Take Yolks of four or five Eggs, beat them well in a Stew-pan with a little Flour; pouring on Milk by degrees to the Quantity of a Quart; then put in a small Stick of Cinnamon, some candied, and some green Lemon-peel cut small. Set the Cream on the Furnace; stir it continually, that it do not stick to the Bottom. When it is boil’d, set a Dish upon the Furnace, and pour the Cream into it, and let it boil again, ’till it sticks to the Side of the Dish; then set it aside, and sugar it well on the Top; heat the Fire-shovel red hot, and brown the Cream with it to give it a fine golden Colour.

210. To make churn’d Cream.

Take two Quarts of thick Cream, put to it four Spoonfuls of Rose-water, and a quarter of a Pound of fine Sugar, put it into a Churn and churn it; as the Froth rises, take it off, and put it into a Dish, and serve it.

211. To make clouted Cream.

Take two Quarts of new Milk, a Pint of Cream, and three Spoonfuls of Rose-water. Put these together into a large Pan, set it over a Charcoal Fire, but not too hot; let it stand twenty-four Hours, and, when you take it off, loosen the Edge of your Cream round about with a Knife; then take your Board, lay the Edges that are left beside the Board, cut into many Pieces, and put them into the Dish first; then scrape Sugar over them; take off the Cream with your Board as clean from the Milk as you can, and lay it in the Dish, and scrape Sugar over it.

212. Crackling Cream.

Beat up the Yolks of as many Eggs as will suffice for the Quantity of Cream you would make, pouring in Milk as you beat them; then put in some rapped Sugar and Lemon-peel, set the Dish upon a Furnace, and keep continually stirring ’till the Cream begins to be made; flacken your Fire, stir the Cream without Intermission, turning it to the Sides of the Dish.
Dish, 'till very little or none remain at the Bottom, and that a Border may be made round them, but take care that it be not burnt too. When it is ready, heat the Fire-shovel red hot, and give it a fine Colour. And with the Point of a Knife loosen the whole Border that it may remain entire. Then let it be put again into the same Dish, and let it be dry'd in the Oven, that very little be left in the Dish, and it crackle in the Mouth.

213. Fry'd Cream.

Put a Pint of Cream, half a Pint of Milk, a Stick of Cinnamon, and a Piece of Sugar into a Sauce-pan; set it over the Fire, let it simmer for a quarter of an Hour. Put the Yolks of eight, and the Whites of six Eggs into another Sauce-pan; beat them well with a wooden Spoon, and put a quarter of a Pint of Cream to them, and a Handful of fine Flour; then mix all together as well as can be; take out your Stick of Cinnamon, and put your boiling Cream to it, and boil it over the Fire, and stir it well for a quarter of an Hour; add a little Salt and Citron minc'd fine; boil all together 'till it is as thick as you can stir it: Flour a Mazareen, and pour it into it, make it spread about the Thickness of your Thumb, strew a little Flour over it. Cut it into Squares or Diamonds about three Inches long, flour it as you cut it, fry it in Hog's-Lard, and serve it hot, with a little Sugar scrap'd for a second Course at Supper.

214. To make Cream Cheese.

Take a Gallon of Milk warm from the Cow, beat a Pound of Almonds very well in a Mortar; and a Quart of Cream, and half a Pint of Rose-water, half an Ounce of Cinnamon powder'd, and a Pound of fine Sugar. Put Rennet to the Milk and Cream, and, when it is curdled, press out the Whey, and serve it up in Cream.

215. Dazy Cream.

Take a Gallon of Milk warm from the Cow, set it on the Fire, and, when it begins to rise, take it off the
the Fire, and set it by. Skim all the Cream from off it, and put it into a Plate. Then set the Skillet over the Fire again, and repeat the scumming till your Plate be full of Cream: Put to it some Orange-Flower-water and Sugar, and serve it up.

216. Italian Cream.

Take two Quarts of Milk, boil it with Sugar, a little Salt, and a Stick of Cinnamon; when it is boiled, take a large Dish and a Sieve, into which put the Yolks of ten new-laid Eggs; strain both Eggs and Milk through it, three or four Times; then put your Dish into a baking Cover, pour all into the Dish; and put Fire over and under, till your Cream becomes very thick; then serve it up.

In all Creams, mixing a little Cream with the Milk makes it the more delicious.

217. Lemon Cream.

Pare three fair smooth Lemons, and squeeze out the Juice; cover it close for two or three Hours; and, when it tastes of the Peel, put to it the Yolks of two Eggs, and the Whites of four. Beat up this well with two Spoonfuls of Orange-Flower-water; then put a Pint of fair Water to all these, strain it and sweeten it with double refined Sugar; set it over a gentle Fire, stirring it continually, till it is as thick as Cream, then put it into Jelly-glasses.

218. Maiden Cream.

Take the Whites of ten Eggs, whip them to a Froth; put them into a Sauce-pan, with Milk, Orange-Flower-water, and Sugar. Set a Plate over a Stove, put in a little Cinnamon, beat up your Cream very well, and pour it into the Plate. Then brown it with a red hot Shovel, and serve it.

219. Orange Cream.

Take half a Dozen Oranges, grate the Peels into a Pint and half of Water; beat the Yolks of six Eggs well, and put them into the Water; sweeten it; press all through a Strainer, set it on the Fire, stir it all
one Way, till it is as thick as Cream; then pour it into Glasses.

220. To make Sack Cream.
Boil a Quart of Cream, put in six Spoonfuls of Sack by Drops; stir it well, that it may not curdle; then put in Nutmeg, Sugar, &c.

221. Sage Cream.
Take two Quarts of Cream, boil it well; then put to it half a Pint of the Juice of red Sage, a Pint of Sack, and a Quarter of a Pint of Rose-water, and a Pound of Sugar.

222. To make Snow Cream.
Mix a Quart of Cream with the Whites of six Eggs, sweeten it with Sugar and Rose-water, and strain them; then beat up the Cream with a Bundle of Reeds tied together, or with a Stick cleft a-cross at one End, and rolled between your Hands, standing upright in the Cream; and, as the Snow rises, take it up with a Spoon into a Cullender, that the liquid Part may run out; when you have taken off as much of this Snow, as you please, boil the rest of the Cream that is left, with a Stick of Cinnamon, some whole Cloves and a little Ginger bruised. Boil it till it is thick, strain it, and, when it is cold, put it into a Dish, and lay your Snow upon it.

223. To make Spanish Cream.
Carry hot Water in a Pail to the Cow, pour out the Water and Milk into it; set Pans on the Ground, stand upon a Stool, and pour the Milk into the Pans, that it may rise in Bubbles with the Fall. Let it stand all Night, and in the Morning it will be a thick tough Cream; skim it off with a Skimmer, lay it in a Dish, Layer upon Layer, and strew Sugar between.

224. To make Taffaty Cream.
Beat the Whites of eight Eggs with Rose-water, up to a Froth; put them into a Quart of thick Cream, skimming it as it rises; boil it, and keep it continually stirring. Then having beaten up the Yolks of eight Eggs,
Eggs, take your Cream off the Fire, and flip in the Eggs, stir them in. Season with Sugar.

225. **Sweet Cream.**

Take a Gallon of Milk from the Cow, boil it, and when it rises, take it off, and set it by a while. Scum off the Cream, put it into a Plate; repeat this till you have a Plate full of Cream; sweeten it, put in some scented Waters, and serve it up.

226. **Virgin Cream.**

Take the Whites of half a Score Eggs, whip them well with Milk, Sugar, and Orange-flower-water; put a little Cinnamon in a Plate, set it on the Furnace. Pour in your Cream, let it simmer till it is thickened, then brown it over with a red hot Fire-hovel.

227. **To make Cream Tarts.**

Beat half a Dozen Eggs, yolks and Whites; put to them about a Quarter of a Pound of Flour, and beat all together; then add six Eggs more, and continue to beat all together; set on a Quart of Milk in a Sauce-pan, and, when it boils, pour it into your Flour and Eggs, keeping it continually stirring. Put to it a Quarter of Pound of Butter, some Salt and white Pepper, boil it well, but be careful that it does not stick to the Bottom. When the Cream is thickened, pour it into another Sauce-pan, and set it a cooling. When you make your Tarts, put it into a Sauce-pan, stir it well with a Slice; put in some Sugar, some candied Lemon sherd small; some Beef-Marrow, or melted Butter; some Yolks of Eggs, and a little Orange-flower-water. Mix all these well together; make your Tarts of Puff-paste; make a Border round them, pour in your Cream; and, when the Tarts are almost bak’d, glaze them. They are proper for a second Courte, or Supper.

228. **To make white light Cream.**

Boil three Pints of Milk, with a Quarter of a Pint of Sugar; take it off the Fire, and put in the Whites of four Eggs, well whipp’d; stirring all together, without
without Intermission. Then set it on the Fire again, and give it four or five Boils, stirring it continually; then dress it as you think fit: When it is cold, sprinkle Orange-flower-water, and strew fine Sugar over it. And, if you please, you may brown it with a red hot Fire-shovel.

229. To make Cream-Toasts, or Pain Perdu.
Take a Pound of French Rolls, slice them, Crum and Crust, as thick as your Finger; lay them in a Brass or Silver-dish; put to them half a Pint of Cream, a Quarter of a Pint of Milk; then strew Sugar and beaten Cinnamon over them; turn them often till they are soak’d tender, but not so, but that you may turn them without breaking them; then take them from your Cream with a Slice or Skimmer; break three or four raw Eggs; turn your Slices of Bread in the Eggs, and fry them in clarify’d Butter, till they are of a good brown Colour; take Care of burning them or making them black; scrape a little Sugar round them; drain them well from the Butter, in which they were fry’d, and serve them hot for a second Course.

230. To pickle Cucumbers.
Wash the Cucumbers, put them into a Cask; stir Water and Salt together, till it will bear an Egg; boil it, and skim it well, and put it into the Cucumbers boiling hot, and let them stand for three Weeks, heading up the Cask; then take them out into another Vessel, laying at the Bottom Fennel, Dill, and Jamaica Pepper, and a little Allum, which will make them crisp; and also strew some of these Ingredients among them; then put in boiling Vinegar, and head up the Cask again, and let them stand for a Week, and, if they are not green enough then, boil the Vinegar again, and put it to them, and stop the Cask close.

231. To pickle Cucumbers for present eating.
Wash them, dry them in a Cloth; then season Water and Vinegar well with Salt, Fennel and Dilltops,
tops, and a little Mace; boil it a while, let it stand till it is cold; put your Cucumbers in a Pan, the Pickle to them; lay a Board upon them to keep them down, and tye them down close: They will be fit to eat in a Week’s Time.

232. To pickle great Cucumbers.

Take the best large green Cucumbers, cut a Slip out of their Sides the whole Length of them; take out all the Seeds, drain them well. Then season them with whole Pepper, Mace, Cloves, and bruised Mustard-seed; put into them also a little Salt, some Slic’d Ginger, three Shallots peel’d, and three Cloves of Garlic. Then put in the Piece you cut out, and tye them up with a Packthread. Put your Cucumbers into a Vessel, and as much White-wine Vinegar as will cover them, with a good Quantity of made Mustard, Salt, and some Bay-Leaves. Let them lie for nine Days; then put them in a Brass Kettle, give them a Warm or two, take them off the Fire, stop them down close, set them by for a while; then set them on the Fire again, and repeat this till they become of a fine green Colour. Then take them immediately out of the Pickle, boil it up, and pour it over your Cucumbers, scalding hot. Tye them down close for Use.

233. To pickle small Cucumbers.

Take five hundred small Cucumbers, wipe them clean, make a Brine of Water and Salt, strong enough to bear an Egg, put them into it, let them lie for twelve Hours; then take them out, wipe them dry; then, in the Vessel you design to keep them, lay a Layer of Dill, some whole long Pepper, and a little Mace; then lay a Layer of Cucumbers, and so continue to do, till you have laid them all in; boil two Gallons of Vinegar, pour it hot over the Cucumbers, cover them up clofe for two Days; then pour out the Vinegar, boil it again, scum it, and pour it again up on the Cucumbers boiling hot; when you have done thus
thus three or four Times put in a Piece of Allum, and stop them close for Use.

234. To make a Ragoo of Cucumbers.

Pare four or five Cucumbers or more, cut them in two long-ways, scoop out the Seeds; then cut them in little Slices, season them with Salt, Pepper, and a little Vinegar; add two or three Onions cut in Slices, let them lie in this Marinade two or three Hours; then take them out, dry them with a Cloth, put them into a Sauce-pan with melted Bacon, toss them up over a Stove, put in some Gravy to moisten them, and when they have simmer'd over a gentle Fire, 'till they are enough, scum off all the Fat, and put in some Cullis of Veal and Ham to bind it; this is us'd in all Manner of Meats either roasted or others, to which Cucumbers are proper.

235. Cullis

All Cullises are for the thickening all Sorts of Ragooes and Soops, and give them an agreeable Taste.

236. A Cullis generally us'd for Brown Soops or Sauce.

Cut three Pound of Veal and half a Pound of lean Gammon of Bacon into Slices, lay them in the Bottom of a Stew-pan; slice some Carrots and Parsnips, and put to them, and an Onion; then cover your Pan, and set it a sweating over a Stove. When the Meat begins to be well coloured and stick to the Pan, put in a little melted Bacon, and sprinkle some Flour into it; then moisten it with Broth and Gravy, of each a like Quantity, and season it with Mushrooms and Truffles, half a Dozen Cloves, a whole Leek and some Parsley; put in some Crusts of Bread, and simmer it all together, and when it is enough strain it.

If this Cullis be for Partridges, pound a roasted Partridge in a Mortar, and put into it, mix it well and strain it through a Sieve, keep it warm, and, when you are ready to serve, pour it on your Soop.

This Cullis is us'd for all Sorts of black Meats: It is only the Meats you put into the Cullises that gives the
the Name and Taste to them; so that if it be for Pheasants, make Use of Pheasants instead of Partridges; do the like for Woodcocks, Pigeons, Ducks, Teal, Quails, Rabbets, &c. And whatsoever Meat you use must be more than half roasted before you pound it to put in your Cullis.


Take a roasted Capon, and pound it very well in a Mortar, put it in a Stew-pan, toss up some Cruts of Bread in melted Bacon; and, when they are become very brown, put to them some Mushrooms, Cives, Parsley and Basil all shred very small; mix all these with your pounded Capon, and make an end of dressing them over the Furnace; put in strong Broth and strain it.

238. A general Cullis which serves for all Sorts of Ragoos.

Cut three Pound of lean Veal, and half a Pound of Ham into Slices, lay it in the Bottom of a Stew-pan; put in Carrots, Parsnips, and an Onion slice'd, cover it and set it a stewing over a Stove; when it has a good Colour, and begins to stick, put to it a little melted Bacon, add shreds in a little Flour, keeping it moving a little while till the Flour is fry'd; then moisten it with Gravy and Broth of each a like Quantity; then put in some Parsley, Basil, a whole Leek, a Bay-leaf, some Mushrooms and Truffles mince'd very small, and three or four Cloves, add the Cruts of two French Rolls: Let all these simmer together for three Quarters of an Hour; then take out your Slices of Veal, strain it, and keep it for all Sorts of Ragoos.

239. To make a white Cullis Flegare.

Broil a Pike or a Brace of Perch, skin them, take out the Bones and pound their Flesh in a Mortar with a Handful of blanch'd Almonds, and the Yolks of four or five Eggs boil'd hard; slice a Couple of Parsnips, a Couple of Carrots and fix Onions, and stew them with Butter in a Stew-pan, turning them often, and, when they begin to be brown, wet them with a thin Pease Broth or Puree; scale, skin and bone a Carp, cut the
Head and Bones in Pieces, and put them in the Stew-pan; let them boil a Quarter of an Hour, then strain them into another Stew-pan; then put in some Mushrooms, Truffles, a Couple of Cloves, a little Parsley, Basil and a whole Leek; add also of crumbled Bread the Quantity of two Eggs: Let them simmer for a Quarter of an Hour over a gentle Fire; then put in your pounded Almonds, Eggs and Fish; let it simmer but not boil, for fear it change Colour; then strain it and use it for Soops and Ragoos.

240. To make a Cullis of Roots.
Take Parsnips, Carrots, Parsley-Roots and Onions, and cut them in Slices; toss them up in a Stew-pan; then take about a Dozen and half of Blanch'd Almonds and the Crum of two French Rolls soak'd in good Fish-Broth, pound them together in a Mortar with your Roots; then boil all together, season them well as in other Cullises; then strain it and use it for Soops of Cardoons, Charvil, Onions, Leeks, &c.

241. To make white Cullis.
Take a good Pullet, roast it; pull off the Skin and take out the Bones; take a Handful of Blanch'd Almonds, and pound them well in a Mortar, with the Yolks of four hard Eggs and the white Flesh of your Pullet; then take some Slices of Ham, and two Pound of Veal cut in Slices, and lay them in the Bottom of the Stew-pan; slice some Carrot, Parsnip and Onion, and put in, and set it over your Stove, when it begins to stick, and before it begins to colour, put in some good Broth. Then season it with a Leek, Mushrooms, Truffles, a little Basil, Parsley and three or four Cloves, put in Crums of Bread, about the Quantity of two Eggs; then set it a simmering 'till the Veal be done enough, then take it out and put in your Almonds, hard Eggs and Pullet you pounded, and mix all well together by stirring them. Let it simmer a little but not boil, lest it should turn brown, then strain it. Use this with white Soops and Ragoos. If you would make this

Cullis
Cullis of Partridges, use the Breasts of Partridges instead of the Pullers.

242. To make Curd Cakes.

Take a Quart of Curds, eight Eggs, leaving out four of the Whites; put in Sugar, grated Nutmeg, and a little Flour: Mix these well together, and heat Butter hot in a Frying-pan, and drop them in like Fritters.

243. To make a Compot of Currants.

Pass some Sugar through the Straining-bag, boil it to the third Degree, called Blown, then put in your Currants, give them a Boiling, then take them off the Fire. If you find they are sufficiently impregnated with the Sugar, you may dress them on China Dishes and serve them up to Table, but, if not, give them another Boiling.

244. A Conserve of Currants.

First pick your Currants, then let them over the Fire in a preserving Pan to make them cast their Juice; then lay them on a Sieve to drain; strain them, and let that which runs from them over the Fire to dry, in the mean Time prepare Sugar, brought to the fourth Degree of Boiling call'd Crack'd, and put in as much of the thick Substance of your Fruit as will give your Conserve a good Taste, and good Colour, mixing all well with the Sugar: Let your Sugar be work'd and made white round about the Pan, and, when an Ice appears at Top, take off your Pan and let the Conserve be dress'd in Moulds.

245. To make Currant Cream.

Bruise ripe Currants into boiling Cream, strain it, and put in Sugar and Cinnamon powder'd, and serve it up.

246. To make Jelly of Currants.

Let your Currants be pretty ripe, press out the Juice thro' a coarse Linen Cloth, clarify it, and add to it half a Pound of Sugar boil'd to a Candy height to each Pint of Juice; boil them together 'till a third Part be wasted away, and it is done.
247. To make Marmalade of Currans.

Strip your Currans off from the Bunches, and soak them in boiling Water 'till they break: Then take them from the Fire, and lay them on a Sieve to drain; and, when they are cold, pass them through the same Sieve to clear off the Seeds; then dry them over the Fire while you bring your Sugar to the fifth Degree of Boiling call'd Crack'd, allowing as much Sugar as your Fruit weighs. Mix all well together, simmer it over the Fire some Time; then put your Marmalade into Pots.

248. To make Marmalade of Currans.

Take red Currans full ripe, pick them, and squeeze out the Juice of some of them; and put to it some Juice of Rasberries; put your whole Currans into this Juice, boil them gently; and, when they begin to break, put in an equal Weight of Sugar boil'd to a Candy height, boil them together, mash them as they boil, scum it, put in some Rose-water, and, when it is become as thick as Marmalade, put it into a well glaz'd Pot.

249. To make Paste of Currans.

Put your Currans into a Pan, set them over the Fire to make them cast their Juice, then lay them on a Sieve, and let them cool; then strain them thro' the Sieve, and dry them over the Fire. In the mean Time take the Weight of your Fruit in Sugar, and boil it to the fifth Degree of Boiling call'd Crack'd, and temper it as you do for Curran Marmalade: Then set it on the Fire a while to simmer, then dress your Paste, and set it in the Stove to dry.

250. To preserve Currans in Bunches.

Boil your Sugar to the fourth Degree of Boiling call'd Feather'd, tye your Currans up in Bunches; then place them in Order in the Sugar, and give them several covered Boilings; scum them quick, and let them not have above two or three Seethings; then scum them again, and set them into the Stove in the Preserving-Pan. The next Day drain them and dress them
them in Bunches, strew them with Sugar, and dry them in a Stove.

251. To preserve red Currants liquid.

Pick your Currants, put them into pearl'd Sugar, and give them a light cover'd Boiling; scum them, the next Day strain them through a Sieve; while the Syrup is boil'd to a Degree betwixt pearl'd and smooth: Afterwards put in your Currants, and add as much other pearled Sugar as is sufficient to soak them: Give them several cover'd boilings between smooth and pearl'd. Scum them well, and stir them 'till they are a little cool, that they may not turn to a Jelly.

252. To pickle Currants.

Take Currants before they are thorough ripe, put them into a Pipkin with White-wine Vinegar; give them a Warm or two over the Fire, with as much Sugar as will sweeten them indifferently; cover them over with this Liquor, and keep them always under it.

253. Syrup of Currants.

Press the Juice of Currants through a straining Bag; then add to it an equal Quantity of Sugar that has been boil'd almost to its crack'd Quality, and the Syrup will come to its full Perfection.

254. Currant Water.

Take the ripest Currants, bruise them, infuse them in Water, squeeze them, put in Sugar, let them stand for five or six Hours; strain the Liquor through a Sieve, and clarify it by passing it through a straining Bag, if it be design'd for a cooling Drink; or if you would ice it, do it as directed in the Article Ice under Letter I.

255. To make Currant Wine.

Take twenty-four Pound of Currants, two Gallons of Water, bruise them, and lay them in steep for three Days; then strain them, put to it eight Pounds of Sugar; put it into your Cask, let it work; and, when it has done working, stop it up; let it stand two Months, fine it off the Lees, and, if it require it, add more
more Sugar; put it into the Cask again, and let it stand a Month, then rack it off, and bottle it with Sugar. Let it stand six Weeks, and it will be fit to drink.

256. To make a Custard.

Boil a Quart of Cream, sweeten with fine powder’d Sugar; beat the Yolks of Eggs with a Couple of Spoonfuls of Orange-water; stir them well with the Cream, and strain it through a Sieve: Fill your Crust or Cups, and bake them with Care.

257. Another Way.

Boil a Quart of Cream with whole Spice; then take the Yokes of ten Eggs, and the Whites of five, and some Rose-Water; mix them with a little Cream; and, when the rest of the Cream is almost cold, put in your Eggs, stir all well together, sweeten with Sugar, then fill your Custards, and bake them.

258. Custards.

Boil three Pints of Cream with some whole Mace; then set it by to cool; then temper it with eight Eggs, leaving out four of the Whites; beat in Orange-flower or Rose-water, and a Pound and half of Sugar. Your Coffers being harden’d in the Oven, and prick’d with a Pin to prevent their rising in Bickers, fill them, and set them in the Oven.

259. To make Custards in Cups.

Take two Quarts of Cream, the Yolks of fourteen, and Whites of six Eggs; beat them well with five or six Spoonfuls of Rose-water, mingle them with the Cream; sweeten with fine Sugar, put it into Cups, and bake them.

260. To make a Cream Custard.

Pare the Crusts off from a Penny white Loaf, grate the Crumb very fine, and mix it with a Quart of Cream, and a good Piece of Butter; beat the Yolks of twelve Eggs with Cream, sweeten them with Sugar; let them thicken over the Fire, make your Custards shallow, bake them in a gentle Oven, and, when they are bak’d, strew fine Sugar over them.
261. To dress Cutlets of Veal or Mutton.

Beat your Cutlets with a Cleaver, and season them with Salt and Pepper; then cover them all over, except within two Inches of the Rib-bone, as thick as a five Shilling Piece with forc’d Meat, the Receipt of which you will find in Letter F. Then take as many half Sheets of white Paper as you have Cutlets, and wet them on one Side with melted Butter, sprinkle grated Bread all over your forc’d Meat: Lay every Cutlet on a half Sheet of Paper crost the Middle of it, leaving the Bone about an Inch out of the Paper; then close the two Ends of your Paper on both Sides, cutting off what is too much, broil your Veal Cutlets three Quarters of an Hour, and your Mutton half an Hour: Then take off the Paper, lay them round the Dishes with the Bones outermost. For the Sauce, take Butter, Gravy, and Lemon.

262. To farce Veal or Mutton Cutlets.

Boil a Neck of Veal or Mutton in good Broth, then take off all the Flesh from the Bones; take some blanch’d Bacon, Mushrooms, Truffles, Cives and Parsley, mince all these and the Flesh very small; then pound all together in a Mortar with Spice and usual Seasonings, adding the Crumb of a French Roll soak’d in Gravy or Milk, and a little Cream. Put in some Yolks of Eggs, but do not make it too liquid; then cut Bards of Bacon of the Size of your Cutlets; upon these Bards lay your Farce with the Bones of your Cutlets, which fashion with your Knife, dipp’d in beaten Eggs, in the Form of a Cutlet: Drudge them with Crumbs of Bread, lay them in a Tart-pan, and set them in the Oven to give them a Colour. These are used to garnish any large Dishes of the first Course; or serve them as Outworks on Plates or little Dishes. They are call’d Cutlets farce’d in Cream.

263. Cutlets another Way.

Marinate your Cutlets for three Hours in Vinegar, Juice of Lemon, Salt, Pepper, Cloves, Bay-leaves and Cives. Then make a thin Batter with M 3 Water,
Water, Flour, a raw Egg and as much Butter as a Walnut mix'd together, and well beaten; dip your Veal-Cutlets in this Batter, and fry them in Hogs-Lard. Garnish with fry'd Parsley, and serve them for the first Course.

264. Or thus.

**FLAT** your Cutlets with a Cleaver, lard them and drudge them with Crumbs of Bread, Salt, Pepper, and shred Parsley; then tos't them up in melted Bacon. Lay them in a Dish, pour on them a Ragoo of Sweetbreads and Mushrooms. Garnish with fry'd Parsley, and serve them.

265. Or thus.

**DIP** your Cutlets in melted Bacon, season them well with shred Herbs, Salt and Pepper, strew Crumbs of Bread over them, and broil them on a Gridiron. Serve them up with Gravy.

266. Or thus.

**BOIL** your Cutlets in fair Water, then dip them in a thin Batter made of Flour and Eggs, then fry them in Hogs Lard; and serve them up with Salt, Pepper, and Verjuice.

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**DA**

1. To dress Dabs.

**BOIL** the Dabs in a Court Bouillon, and, when they are cold, cut them into Filets, with which and some small Sallet Herbs dress a Plate; season them with Salt, Pepper, Vinegar, and Oil. Or you may dress them with Anchovy-Sauce, and serve them up, when cold, upon a Napkin for Inter-messes. You may also bake them in a Pye as Turbots. Or you may leave your Dab intire, and serve it up hot with white Sauce and Cream for a Side-dish.

2. A Side-dish of marinated Dab.

**CUT** the Dab through the Back, that the Marinade may penetrate it; make the Marinade as directed
in the Article Marinade in Letter M. And, when it is sufficiently marinated, let it be well breaded with Bread Crumb and Seafood Chippings; then bake it, and garnish it with little Pies.

3. To dress a Dab in Sallet.

Boil your Dab in a Pickle after the usual Manner; and, when it is cold, cut it into Filets: Garnish a Plate with them, and a small Sallet; seasoning with Salt, Pepper, Oil, and Vinegar.

4. To candy Damsons.

After they have been preserved, dip them in warm Brandy to wash off the Syrup, then sift fine Sugar over them, and let them to dry in a Stove or Oven. Do this, taking them out three or four Times, and sift Sugar over them, but let them not be cold before they are quite dry.

5. To make Marmalade of Damsons.

Take a Gallon of large ripe Damsons; peel off the Skins of three Quarts of them, put the Quart unskinned in the Bottom of an earthen Pan, and those that are skinned upon them; cover the Pot so close that no Water can get in; then set on a Kettle of Water; put in the Vessel of Damsons; boil them 'till they are tender, then take out their Stones, and both Skins and Stones of the undermost: Then take as much Sugar as they weigh, put to the Pulp, make it boil apace, ferment it well, and, when it is boil'd enough, put it in a Pot for Use.


Take four Quarts of Damsons, and prick them, put them with two Quarts of Wine or Damask Rose-water into a Pot, cover them, and boil them well, stirring them well together; when they are boil'd tender, let them cool; then strain them with their Liquor; set the Pulp over the Fire; add to it a sufficient Quantity of Sugar; let them boil 'till they are done enough; then put them up into your Pots for Use.
7. To keep Damsons for Tarts.

Wipe the Damsons, put them into an earthen Pot, and as you lay them in, between every Layer, strew in fine powder’d Sugar; two Pound of Sugar will be enough for six Pound of Damsons. When you have done, paste up the Pot with Rye-Dough; bake them with Six-penny Bread; when it is drawn, let it stand ’til it is cold; then cut a Stick, put it down in the Middle of your Pot of Damsons; cut a Piece of white Paper round just fit to cover them; cut a Hole in the Middle for the Stick to go through, then melt fresh Butter, and pour upon the Paper; and, when you want to take out any Damsons, take out the Paper by the Stick; and, when you have done, put it down again. Thus you may keep them all the Year.

8. To jelly Damsons.

Take eight Pound of Damsons, put to them eight Pound of fine Sugar, and half a Pint of Water, boil them for half an Hour over a gentle Fire ’til the Skins break; then take them off, and set them by for an Hour; set them on the Fire again for half an Hour more; set them by again for the same time, do so the third time: While they stand off the Fire, set a Weight upon them to keep them under the Syrup. The last Time you must boil them, ’til you perceive they are of a very high Colour in the Part where the Skin is broke; then take them off, set them by to cool, and when they are cold drain away the Syrup, and make the Jelly in the following Manner. Boil a good Quantity of green Apples, green Gooseberries, and Quince-Cores to a Mash; then strain them through a Hair Sieve. Take an equal Quantity of this Jelly, and the former Syrup, and boil them together over a gentle Fire till they jelly, but boil it not too high, lest it should rope; scum it well, and, while it is hot, put it into Glasses or Pots.


To every five Quarts of Damsons, put two Gallons of Water, to which add five Pounds of Sugar;
D A

Stone your Damsons, boil them 'till the Liquor is of a fine Colour; then strain them thro' a Sieve; then set it a working in an open Vessel for three or four Days; then pour it off the Lees, and let it work in that Vessel as long as it will; then stop it up for half a Year or more, 'till it is fine; then bottle it, and let it stand a Year or two before you drink it.

10. Another Way.

Take ripe Damsons, put them into a Tub, warm as much Water as will cover them, put it to them; cover them close with Clothes, to keep them warm as long as you can, let them lie at least a Day and a Night, 'till they are grown plump: Then put more Water to them, and boil them over a brisk Fire for five or six Hours; then strain them. Set your Liquor a working with Yeast, or the Lees of good Wine: And, when it has work'd a while, put it up in a Wine-Cask, and, when it is fit to be stopp'd up, put into your Cask a few fresh Damsons; then stop it up close, and set it in a cool Cellar for two or three Months.

11. A Dartmouth Pye.

Take two Pound of lean Leg of Mutton, and one Pound of Beef-Suet; chop them as small as may be; season all with Salt, and a grated Nutmeg; add a Pound of Currans, and a quarter of a Pound of Sugar; mix all well together, and put it into a Paste, and set it in the Oven for an Hour and a half. To make your Paste, take one Part of Butter, and two Parts of Beef-Suet try'd; melt them, mix them in the Water, let it boil, then put in your Flour and knead it up.

12. To bake red Deer.

Bone a Side of red Deer and season it; then take out the Back-Sinews, and the Skin, and lard the Filet or Back with large Lard, as big as your middle Finger, seasoned with Pepper and Nutmeg; then mix six Ounces of Salt, with four Ounces of Pepper, and four of Nutmeg; flash the Venison on the outside to make
make the Seasoning enter, and season it well with these: Your Pye being made, lay Butter in the Bottom of it, also a quarter of an Ounce of Cloves, and a Bay-Leaf or two; then lay on a few Cloves, and good Store of Butter; let it stand in the Oven for eight or nine Hours; but first bathe the Pye with half a dozen Eggs well beaten; when it is bak’d and cold, fill it up with clarify’d Butter.

For the Crust to a Side, or half a Haunch of red Deer, take half a Bushel of Rye-meal, coarsly sear’d, and make it up very stiff with boiling Water only.

If you bake it to eat hot, give it but half the Seasoning, and liquor it with Butter and Claret.

13. To make a Farce for red Deer.

Mince Beef-Suet with Savory, Rosemary, and Thyme, or Cloves, or all Manner of sweet Herbs; stuff any Part convenient to be stuffed with this Farce, lay the Caul over the Side, or half the Haunch; roast it, and serve it up with any of the Sauces following; garnish with Oranges, Lemons, and Beet Roots.

14. To roast red Deer.

Take either a Side, or Haunch; and either lard with small Lard, parboiling it before you lard it; or stick it with Cloves, spit it and roast it, and serve it up with any of the following Sauces.

15. Sauces for red Deer.

1. The Gravy and sweet Herbs chopp’d small, and boil’d together, or the Gravy only.

2. The Juice of Oranges or Lemons, and Gravy.

3. Bread soak’d in Vinegar, Clarlet-wine, Ginger and Sugar, and beaten together, then strain’d and boil’d with a few whole Cloves, and a Sprig of Rosemary.

4. White Bread boil’d in Water pretty thick, without Spices, and Butter, Vinegar, and Sugar added to it.


Let a Leg of Veal be either roasted or parboil’d; then mince it small with Beef-Suet, and sweet Herbs. Then
Then put some into the Pye, season'd with Nutmeg and Cinnamon; then beat as many Eggs as will wet it; and make it up like Eggs, and stick a Date in the middle of each of them, and lay them in a Pye, and lay some dry'd Plums over them; then put it in the Oven; before you draw it, take White-wine, Sugar and Butter, and pour into it; let it scald a little, give it a Shake or two, and serve it up.

17. To boil Ducks after the French Fashion.

Lard the Ducks, spit them and half roast them; then take them off the Spit; put them with a Quart of Claret into a Pipkin; put in a Pint of bearded Oysters, and some Chestnuts, a couple of Onions minced small; a little beaten Ginger, some stripped Thyme, and some Mace: Thicken it with the Crust of a French Roll grated; then dish it upon Sippets.

18. To boil wild Ducks.

Draw and truss your wild Ducks, parboil them, and half roast them; then carve them, and save their Gravy; put the Gravy into a Pipkin, with Pepper, slice'd Ginger, Parsley, and a good Store of Onions, a Quart of Claret, Barberries, large Mace, and wash'd Currans; boil all these together, skim it clean, put in Butter and Sugar; dish your Ducks in the Sauce, and serve them up.

19. To boil a tame Duck.

Parboil the Duck, then chop an Onion, and a Handful of Parsley together; put them into a Pipkin with strong Mutton-Broth, a Turnip cut and parboil'd; 'till the Rankness is taken away, Endive, and pick'd and wash'd Barberries: Then put in half a Pound of Butter, and a little Verjuice: Boil all together, stirring it 'till it is enough, and serve it up with the Turnip, large Mace, Pepper, and a little Sugar.

20. To farce a Duck.

Farce the Breast of your Duck with the Flesh of the Breast of a Capon, Beef-Marrow minc'd small, and the Yolks of raw Eggs, season'd with Salt, Pepper,
per and a little Nutmeg; then stew the Duck a la Braiſe, and make a Ragoo of Sweetbreads of Veal, or Lamb, fat Livers, Cocks Combs, Truffles, Mushrooms, Artichoke Bottoms, and Asparagus Tops; toss up all these in melted Bacon, moisten it with Gravy; thicken with a Cullis of Veal and Ham; pour this Ragoo upon it, and serve it up.

21. To fricassey Ducks.

Quarter them, race them, beat them with the Back of your Cleaver, dry them well, fry them in sweet Butter; when they are almost fry'd, put in a Handful of Onions shred small, and a little Thyme: Then put in a little Claret, thin Slices of Bacon, Parsley and Spinage, boil'd green, and shred small: Break into a Dish the Yolks of three Eggs with a little Pepper, and some grated Nutmeg, toss them up with a Ladle full of drawn Butter; pour this on your Ducks, lay your Bacon upon them, and serve it up.

22. To fricassey a Duckling.

Cut your Ducklings into small Pieces, dry them, flour them, and fry them in Butter; then take a little Canary, some Parsley, and an Onion chop'd small; a little gross Pepper, and a Blade of Mace, and put to these some Sugar, Butter, and Verjuice: Then pick the Stalks off from a good Handful of Clary; make a Batter of three or four Eggs, Flour and Cream, with a little Nutmeg; fry these, and having dished your Ducklings, pour your fry'd Clary, &c. upon them.

23. To dress Ducks with Celery.

First dress your Ducks a la Braiſe; then boil some Celery in Water and Salt, putting it in when the Water boils; when it is a little more than half enough, take it out, drain it, toss it up in a Sauce-pan, with some thin Cullis of Veal and Ham; and, when it is enough, thicken it with a Bit of Butter, as big as a Walnut, work'd up with a little Flour; keep moving it over the Fire, put in a few Drops of Vinegar,
gar, dish your Ducks, put the Ragoo over them, and serve them up.

24. To dress a Duck with Cucumbers.

DRESS your Duck a la Braife; then pare Cucumbers, cut them in two in the middle, and take out the Seeds, cut them in small Slices; then marinate them for two Hours in Vinegar, Pepper, Salt, and two or three sliced Onions; then squeeze them in a Cloth, and toss them up in melted Bacon; when they begin to brown, simmer them over a Stove in Gravy; take off the Fat, thicken with a Cullis of Veal, and Gammon of Bacon, and, when your Duck is enough, pour it upon it, and serve it up.

25. To dress Ducks with Olives.

You may either dress your Ducks a la Braife, or roast them; then toss some Mushrooms up in a Sauce-pan, and moisten them with Gravy, and bind it with a Cullis of Veal and Ham: Then stonc some Olives, and put them into scalding Water, take them out, drain them, and put them into the Ragoo; give them a Boil, dish your Ducks, pour the Ragoo over them, and serve it up.

26. To dress a Duck with Juice of Orange.

Roast the Duck 'till it is half enough; then take it up, lay it in a Dish, and cut it up so as to leave all the Joints hanging to one another. Then take Salt and Pepper powdered, and put between every Incision; also, squeeze in some Juice of Orange. Then lay the Duck in a Dish upon the Breast, and press it hard down with a Plate; let it over the Stove for a little time; then turn the Breast upwards again, and serve it hot in its own Gravy.

27. To dress a Duck with green Peas.

First dress your Duck a la Braife; then toss up some green Peas in a Sauce-pan, with sweet Butter, Salt, Pepper, a Dust of Flour, and a Faggot of fa- voury Herbs; moisten them with Gravy, thicken with the Yolk of an Egg beaten up with a little Cream; dish
Cream; dish the Duck, pour the Ragoo over it, and serve it up.

28. To dress a Duck with Turnips.

Lard the Duck, drudge it well with Flour, and toss it up in melted Bacon, to make it brown; then put it into a Pot, and make a Brown with melted Bacon, or with melted Butter and Flour; put to this a Pint of White-wine, some good Broth, season it with Pepper, Salt, Cloves, sweet Herbs, Onions, Parsley, and Slices of Lemon; stew the Duck in these; cut your Turnips into the Shape of Olives or Dice, toss them up in Hogs Lard to brown them; set them a draining, then simmer them in good Gravy thicken’d with Culiss; when the Duck is stew’d, lay it in the Dish, and pour upon it the Ragoo of Turnips, and serve it hot.

29. To roast a Sea-Duck.

Baste it as it is roasting with Butter and Salt, and make the Sauce for it with the Liver minc’d very small, and put into Dripping, with Salt, Pepper, Nutmeg, Mushrooms, and Juice of Orange.

30. To dress a Duck a la Braise.

Take a Duck and lard it with large Lardons of Bacon, well season’d; then garnish the Bottom of your Stew-pan with Bards of Bacon and Slices of Beef; to this put Parsnips, Carrots, and Onions slice’d, Salt, Pepper, Cloves, some sweet Herbs and Slices of Lemon; then put in your Duck, and cover it with the same Ingredients, and in the same Manner as you put them under it, then cover it; set it a stewing with Fire over and under; when it is enough, lay your Duck on Sippets in your Dish, pour the Ragoo upon it, and serve it up.

31. To dress Ducks with Oysters.

Take wild Ducks, truss them, make a Ragoo with Veal Sweat-Breads, Mushrooms, Truffles and Oysters, season’d with fine Herbs, Cives and Parsley; when it is almost ready, farce the Ducks with it; tye them up well, and roast them; a little afterwards make a Mushroom Culiss, such as is usually made for Partridges, pour
pour it upon them, and serve them up hot for a Side-Dish.

32. Do thus.

Let your Duck be first dress'd a la Braise; then tos up Mushrooms and Truffles in melted Bacon, and moisten them with Gravy; then bind it with a good Cullis of Veal and Ham; then put some Oysters into a Sauce-pan, give them three or four Turns in their own Liquor over the Fire, clean them well, and put them into the Ragoo, and set it over the Fire again for a Moment or two, but let them not boil; lay your Duck in the Dish, pour your Ragoo upon it, and serve it up.

33. To stew Ducks.

Half roast them, then put them into a Stew-pan, put in a Pint of Claret, and a Pint of strong Broth, two Onions quarter'd, and a Bunch of sweet Herbs, with a little beaten Pepper; stew them in a Pan covered, and, when they are enough, garnish with fry'd Bacon.

34. A Duck Pye.

Take Wild-Ducks, season them well with Pepper and Salt; put them in your Pye, adding two large Onions minced small, and good Store of Butter; bake it, and pour in good Store of melted Butter.

35. To make a Duck Pye.

Take a couple of Ducks, prepare them for roasting, parboil them; then lard them with large Lardons of Bacon, and the Lean of Ham, season'd with Pepper, Salt, Spice, sweet Herbs, Parsley and Cives shred small; make your Puffe, roll it out an Inch thick, raise your Pye; lay all over the Bottom of it pounded Bacon, season'd with Salt, Pepper, Spices, sweet Herbs, Cives, and Parsley shred; then lay in your Ducks, and fill up the empty Spaces with Mutton Cutlets, larded and season'd with the Seasoning above-mention'd; then strew some of the same Seasoning over your Ducks and Cutlets, and lay thin Slices of Veal over all, and thin Slices of Bacon over your Veal; then put in a Piece of Butter; then lay the Lid on your Pye, and set it in the Oven;
Oven; let it stand for four or five Hours in the Oven; while it is baking, make a Ragoo of Mushrooms, Truffles, Cocks Combs, Livers and Sweet-Breads, toss’d up in a Stew-pan with melted Bacon, moisten’d with Gravy; let these all simmer over a gentle Fire for half an Hour, skim off the Fat, and thicken it with a Cullis of Veal and Ham. When your Pye comes out of the Oven, let it in a Dish, cut it open, take out the Bacon and Veal, take off the Fat that swims at Top, pour in your Ragoo, and serve it up hot for the first Course.

36. To make a Sea-Duck Pye.

When your Ducks are pick’d and truss’d, beat them a little on the Breast, broil them, and tye them up at the Ends: Take the Livers, Mushrooms, Truffles, Cives, Parley, Butter, an Anchovy and Capers, mince them small, and season them well, and stuff the Bodies of the Ducks with the Farce; then, having made your Paste, fill your Pye with the Sea-Ducks; when it is bak’d, you may either serve it up cold, without any thing else; or, if you serve it up hot, make a Ragoo with Carps Roes, the Tails of Cray-fish, Truffles and Mushrooms, or else a Ragoo of Oysters.

37. To dress a Duck with Succory.

Dress your Duck a la Braise, scald your Succory, squeeze out the Water, give it two or three Cuts with a Knife, toss it up in a Sauce-pan with Gravy, thicken it with some Cullis of Veal and Ham; dish your Duck, pour the Ragoo over it, and serve it up.

38. A Cullis of Ducks.

Roast a Duck, and pound it in a Mortar, then cause some Gammon to be fry’d brown, and put them into a Pot with a Handful of Lentiles; season them with a Clove of Garlick, three or four Cloves, some Cives and Savory, let them stew all together; when they have stew’d some time, pound them with the Flesh of the Duck, and toss them up in a Sauce-pan with melted Bacon; put in some Veal-Gravy, to give it a pale Colour, and strain it.

39. To
1. To dress Hogs Ears.

CLEAN them well, put them into a Pot with as much Water as will cover them, well season'd with Salt, Pepper, a large Onion, and a Bay-leaf or two, and send them to an Oven; when they are bak'd, keep them in the Pickle, and, when you use them, cut them in Slices, and fry them; for the Sauce, put a Piece of Butter into three or four Spoonfuls of the Pickle, shake in a little Flour, and add a Spoonful of Mustard, which pour into the Dish over them.

2. Another Way.

CLEAN them well, season Bards of Bacon and Slices of Veal, with Salt, Pepper, Nutmeg, Cloves, Bay-leaves, Onions, Basil, Cives, Parsley, beaten Coriander-Seed, a Stick of Cinnamon, and Slices of Lemon; lay your Bacon and Veal over the Bottom of a Stew-pan, mix'd with other Seasonings; then lay the Hog's Ears upon them, then cover them with Slices of Veal and Bards of Bacon; then put in a Quart of White-wine, with as much Water as will just cover them; put in also a Pound and a half of melted Hog's-Lard; cover them well, and let them stew over a gentle Fire till they are enough; let them stand to cool, take them out and drudge them with Flour, broil them and serve them up.

Or you may slice them, and toss them up with a little melted Bacon in a Stew-pan, putting in Cives and Parsley shred: Then put in some Gravy to them, set them over a gentle Fire to simmer a while, take off the Fat, put in Cullis of Veal and Ham, a little Mustard and Vinegar, and serve them up.

3. To bake Eels.

When your Eels are stripp'd and well cleans'd, take a shallow Pot, and cut your Eels in Lengths, according to the Depth of your Pot, and put them in so that they may stand end-ways; put a small Quantity of Water, Salt, Pepper, Shalots cut small, some Sage chopp'd small, Marjoram,
Marjoram, Rosemary-tops and Thyme, and set them in the Oven; when they are bak'd, beat up some Butter with the Liquor that comes from them, and some White-wine, and serve them up.

4. To broil Eels.

When they are stripp'd, cut them in Pieces, and make Gashes in them, and lay them a while in melted Butter, Salt, Pepper, Onion, Parsley, and savoury Herbs, warm this a little, and shake it all well together; then take out the Eels Bit by Bit, drudge them with the Crumbs of Bread, and broil them over a gentle Fire ’till it be of a good brown Colour. When they are broil’d, make a brown Sauce with Parsley, Cives, and Capers, put it into the Dish, and the Eels round it.

5. To collar Eels.

When they are skinned and gutted, rip up their Bellies and bone them; then season them with Pepper, Salt, Nutmeg, sweet Herbs, and Lemon-peel, and roll them up hard, tye them with Tape; then make your Pickle thus: Put the Bones of the Eels into a Pot of Water, and boil them, seasoning it with Pepper, Salt, two or three Bay-leaves, a Sprig of Rosemary, and a Bunch of sweet Herbs, and some Cider; but boil them not too much; when you take them up, tye them in a Bunch, and hang them up to be cold; skim all the Fat off the Liquor, put in your collar’d Eels; boil up the Pickle now and then; eat them with Vinegar and Oil beat up thick together, or the Juice of Lemons, Pickles, or what you please.

6. Another Way.

Take a large Silver Eel, split him down the Backbone, wash, dry, and salt him; then take Oysters, and Onion, Thyme, Savoury, and sweet Marjoram, mince them very small; add to these Cloves, Mace, and Nutmeg pounded; strew these on the Inside of the Eel, roll it up, bind it with a Tape, boil it in Water, Vinegar, and Salt, three whole Onions, a little Ginger, and a Bunch of sweet Herbs: Garnish your Dish with Fennel and Flowers.
7. To dress Eels a la daube.

Take the Flesh of Eels and Tench, mince them together, season the Flesh with Salt, Pepper, Nutmeg and Cloves beaten; cut the Flesh of another Eel into small Pieces, of which lay one Layer on the Skins, and another of the minced Meat; this do 'til you have made it in the Form of a Brick-loaf; then lay it up in a Linen Cloth, and stew it in half Water, half Claret, seasoned with Pepper, a Bay-leaf, and Cloves. Let it cool in its own Liquor, cut it into little Slices, and serve it in Plates or little Dishes.

8. The English Way of dressing Eels.

Make a Farce with Bread crumbled very fine, Cives, Parsley, add all Sorts of favoury Herbs shread fine; season with Salt, Pepper, Nutmeg, Cloves; the Yolks of hard Eggs and fresh Butter; mix all these together, rub your Eel with Salt, then with a Towel, to take off the Slime, then skin it, and cut it into three or four Pieces; lap them in a Dish; pour some good White-wine upon them, let them lie a little while, take them out, and cut Notches on the Backs and Sides; fill up these with the aforesaid Farce, then slip it into the Skin, and tye it at both Ends. Prick the Skin in several Places with a Fork; then either broil it on a Gridiron, or roast it on a Spit, as you please. When it is dressed, take off the Skin, and serve it up dry, with Juice of Lemon.

Or you may make a white Sauce with Vinegar, Butter, white Pepper, Salt, Capers, and Anchovies.

9. To farce Eels.

Bone your Eels, pound the Flesh of your Eels in a Mortar, mixing with it some Cream, Crumb-bread, Mushrooms, Truffles, Cives, and Parsley, all well seasoned. Lay this Farce upon the Bones of your Eels, drudge them well with Crumbs of Bread grated fine; then put them into a Tart-Pan, and bake them in an Oven 'til they are of a good brown Colour.
10. **To fry Eels.**

Strip them, clean them, bone them, and cut them in Pieces, lay them in a Marinade of Vinegar, Salt, Pepper, fil'd Onion, Bay-leaves and Slices of Lemon, for two Hours; then drudge them with Flour, and fry them in clarified Butter. Serve them up dry with fry'd Parsley.

11. **To hash Eels.**

Let your Eels be large, draw, wash, bone, and mince them; season them with Cloves, Mace, and an Onion cut into four Quarters, put in a little White-wine, and some stewing Oysters, and an Anchovy or two; let them stew over a gentle Fire, and serve them up on Sippets. Garnish the Dish with some Slices of Orange.

12. **Eels with brown Sauce.**

Cut your Eels in Pieces, toss them up in a Stew-Pan with burnt Butter, fine Herbs chopp'd very small, Gives and Parsley, Salt, Pepper, Nutmeg, Cloves, and Capers: You may also add White-wine, a little Verjuice, with a little Flour. Afterwards stew all together in a Dish or earthen Pan; and, when it is enough, serve it up with a Garnish of Lemon.

13. **The best Way to roast a large Eel.**

Wash it in Water and Salt, cut off the Head, and flay off the Skin a little below the Vent; gut it, wipe it clean with a Cloth, and give it three or four Scotches with a Knife. Then shred pick'd Parsley, stripp'd Thyme, Winter Savoury, and sweet Marjoram, with an Anchovy, mix them with Salt and Butter, and put them into the Belly of the Eel; and into the Scotches; then draw the Skin over the Eel again; tie the Skin with a Pack-thread to keep in all the Moisture. Fasten it to a Spit, and roast it leisurely; baste it with Water and Salt 'till the Skin breaks, and then baste it with Butter. Make your Sauce of beaten Butter, and White-wine, with three or four Anchovies dissolv'd in it.
14. To spitchock an Eel.

Let your Eel be large, split it down the Back, and joint the Bone, but leave on the Skin, cut it into three or four Pieces, broil them on a gentle Fire, baste them with Butter, Vinegar, and Salt; when they are broil’d, serve them up with Butter and Juice of Lemon.

15. Eels with white Sauce.

When you have skinn’d your Eels, cut them in Pieces and scald them, dry them in a Napkin, and toss them up in a Pan with Salt, Pepper, Cloves, Cives, Nutmeg, and Capers, a Bay-leaf, and a Piece of Lemon. Then dress some Artichoke-bottoms, Mushrooms, Asparagus-tops with sweet Butter and fine Herbs; and make a white Sauce with the Yolks of Eggs and Verjuice: When they are ready, garnish with fry’d Bread, add Slices of Lemon, and serve them up with Juice of the same.

16. Eel Potage.

Skin your Eels, cut them in Pieces, fry them with burnt Butter, Flour, fine Herbs, and other proper Seasonings; then put them into a Pot with Fish-broth made of Tenches, Eels, Pikes, and Carps, boil’d in Water, with Butter, Salt, an Onion stuck with Cloves, and a Faggot of fine Herbs. Put in some Crusts to soak, serve it up with Capers and Lemon-juice.

17. To season an Eel Pye.

Make your Pye of fine Paste either of an oval or round Figure; take Silver-Eels, cut them in Pieces, season them well with Salt, Pepper, Nutmegs, Cloves and Mace beaten: Lay good store of Butter under the Eels, some whole Mace broken into Sprigs on the top, and a good Quantity of Butter on the Top of them in Slices.

18. To stew Eels.

Put them into a Stew-pan with White-wine, and a little Salt; when they are half stew’d, put to them...
some Horse-radish, an Onion quarter’d, a little grated Bread, and a little beaten Cloves and Mace; when they are almost done, put in a little Butter, and a Glass of Claret, and an Anchovy quarter’d; give them a Warm or two, and serve them up.

10. To sauce Eels.

TAKE four fat large Eels, scour them in Salt, draw, wash, and cleanse them; cut them in Pieces four Inches long, scotch them on the Back, and lay them a-soak in Wine-Vinegar and Salt for about two Hours; then boil them with Onions, sweet Herbs, and some Blades of Mace; then pour away the Liquor, let them cool; then boil a Pint of that Liquor with a Pint of White-wine, and boil it up with some powdered Saffron; then take out the Spices that were boiled with the Eels, and pour them into your White-wine; put your Eels into a Pot, and pour this Souce over them.

20. The best Way of Roasting Eels.

TAKE a large Eel, strip it, draw it, cleanse it, and cut it into Pieces about four Inches long; then dry them well, season them well with Salt, Pepper, Nutmeg, and Mace beaten, with two or three Onions, a Piece of Lemon-peel and Thyme minced small; rub your Seasoning well mingled into the Pieces of Eel, and fasten it on them with the Yolks of Eggs; spit the Eel cross-ways on a small Spit, putting a Leaf of Sage between every Piece: You may either turn them round on the Spit, or set them with one Side to the Fire ’till they hiss and grow brown; and then turn the other Side. Save the Gravy in the Dishes in which the Eel was season’d; baste it with drawn Butter; then put to your Gravy a pretty large Onion, Nutmeg grated, and Oysters minc’d; let them have a Warm or two with a little drawn Butter; dish your Eel, and pour your Sauce over it.

21. Eel Potts in Casserole.

HAVING cleans’d your Eel Potts as before, lay by their Livers, and fry the Potts in burnt Butter; then put
put them with the same Butter into a Stew-pan, adding a little Flour and White-wine: Season them with Salt, Pepper, Nutmeg, a Faggot of sweet Herbs, and a Slice of Lemon. Make a Ragoo with the same Sauce as that of the Eel-Powts, adding their Livers and Mushrooms; when you are ready to serve, garnish your Dish with it, adding the Juice of Lemon.

22. To make a Ragoo of Eel-Powts.

Cleanse them well from their Slime with hot Water; then flour them, and fry them: Then put them into a Dish with burnt Butter, Flour, and dissolved Anchovies; season them with Salt, Cives, Nutmeg, and Verjuice, and stew them well. Garnish with fry'd Parsley, and serve them up.

23. Eel-Powt Potage.

Clean them well, fry them whole in burnt Butter, and a little Flour; then stew them in an earthen Pan, in Fish-broth, or Peas-soup, with a little Wine, seasoning with Salt, Pepper, and a Bunch of fine Herbs; soak some Crusts in the Liquor, lay them in the Dish; put in your Potage, and garnish with Mushrooms and Capers.

24. To make an Eel-Powt Pate.

When you have made your Pate, skin your Eel-Powts, season them with their Roes, Livers, Tails of Cray-fish, Oysters, Mushrooms, and Artichoke-bottoms; Season all with Salt, Pepper, Nutmeg, Cives, and sweet Herbs; when bak'd, serve it up, with some Juice of Lemon.

25. Eggs with Anchovies.

Break half into a Butter-dish, set them over the Fire, dissolve three Anchovies in three Spoonfuls of White-wine, and pour into the Eggs; beat a Handful of Pistachios in a Mortar; put half a Quart of a Pint of Mutton Gravy, and your beaten Pistachios into the Eggs, don’t let the Eggs be too stiff; cut large Sippets, toast them, lay them in the Dish, and the Eggs upon them by Spoonfuls, or you must dish them

with
with the Toasts about them, on the Brims of the Dish.

26. Eggs poach'd with Anchovies.

Poach your Eggs, lay them in a Dish, trim them round with a Knife; melt some Butter with Anchovies, fry'd Flour, Salt and Juice of Lemon; pour this upon them, and serve them.

27. To dress Eggs with Bread

Soak crum Bread in Milk for two or three Hours, then strain it through a Sieve, or fine Colander; then put in a little Salt, Sugar, Orange-flower-water, Orange-peel grated, and candied Lemon-peel, shred very small; then rub the Inside of a Silver Dish with Butter, being a little heated, pour in your Eggs, and put Fire both at top and underneath, to colour them well.

28. To boil Eggs.

Heat an Oven Peel red-hot, blow off the Duff, break the Eggs on it, and put them into a hot Oven, or brown them on the Top with a red-hot Fire-shovel: When they are done, put them into a Dish with some Gravy, Elder-Vinegar, and grated Nutmeg; or Vinegar, Pepper, Juice of Orange, and grated Nutmeg.

29. To dress Eggs and Cray-fish.

First, make a Ragoo of Cray-fish Tails, Artichoke-bottoms, Truffles, and Mushrooms, cut into Pieces; and toss'd up in a Sauce-pan, with a little Butter, and moistened with a little Fish-broth; the whole being seasoned with Salt, Pepper, and a Faggot of sweet Herbs, let it stand simmering for a Quarter of an Hour; then take off the Fat; put to it a Cullis of Cray-fish; then take half a score new laid Eggs, poach them in boiling Water, lay them in a Dish, pour the Ragoo upon them, and serve them in little Dishes.

30. Eggs poach'd with Cream.

Poach your Eggs with Butter in a Stew-pan; then take them out upon a Plate, and trim the Whites; then
then put to them some Cream with Sugar, and a little Salt; garnish them as you please, and serve them up hot.

31. To thus.

Sweeten a Quart of Cream with Sugar, put in three or four Zefts of Lemon, and a Stick of Cinnamon; take half a Pound of sweet Almonds, and twenty bitter ones, pounded in a Mortar, sprinkled now and then with Milk, 'till they become a Paste; then put them into the Cream, with the Yolks of fifteen Eggs; mix all these together, and strain it two or three times through a Sieve; Put it into a Dish, set it over the Fire, cover it, and put Fire over it; when they are enough, set them by to cool, and serve them cold in Plates.

32. To dress Eggs in Crepine.

Make a Ragoo of Veal Sweet-Breads, raw Ham, fat Livers, Mushrooms and Truffles, thus; cut them all in Pieces in the Form of Dice; toss them up in a Stew-pan with melted Bacon, and moiften them with Gravy, and let them simmer for half an Hour, and then put to it a Cullis of Veal and Ham; when it is well relish'd set it by to cool. Take the Whites of a dozen new-laid Eggs, whip them up to a Froth, beat the Yolks in a little Cream, or Cullis; strain them through a Sieve, and put both Yolks and Whites into the Ragoo, stirring all well together; then lay a Veal-Caul in the Bottom of a flat-bottom'd Sauce-pan; pour your Ragoo into the Caul, and fold it up; then put it in an Oven; when it is bake'd, turn it upside down into a Dish, and serve it up hot. If you please, you may pour on it a Ragoo of Mushrooms, or a Cullis of Veal and Ham.

33. Poach'd Eggs and Cucumbers.

First, make a Ragoo of Cucumbers, thus. Pare the Cucumbers, cut them in Halves, take out the Seeds, slice them, and marinate them in Vinegar, Salt, Pepper, and an Onion or two flic'd; then stew them in a Pan with fresh Butter, till they are brown; then put
put to them a little Fish-broth, and let them simmer for half an Hour; then skim off all the Fat, and add to them a Cullis of Cray-fish, or other Fish. When you have this ready, poach your Eggs, one by one, in Butter, lay them in the Dish; trim the Whites round with a Knife; pour your Ragoo upon them, and serve them up.

34. To farce Eggs.

Take a couple of Cabbage-Lettucses, scald them with a Mushroom, Parsley, Sorrel, and Chervil; then chop them all very small with the Yolks of hard Eggs, seasoned with Salt, and Nutmeg; then stew them in Butter, and, when they are enough, put in a little Cream; then pour them into the Bottom of a Dish. Make another Farce with the Whites of your Eggs, sweet Herbs, &c., giving them a Colour with a red-hot Fire-hovel, and garnish the Brim of your Dish with them.

35. To fricassey Eggs.

Take a dozen of Eggs, boil them hard, cut them into Quarters; put to them three Quarters of a Pint of white Port-wine, and a Pint and half of good Gravy; put in a little Salt, Pepper, and a couple of Blades of Mace. Put the Eggs into a Stew-pan, with a few Oysters and Mushrooms, roll a Piece of Butter in the Yolk of an Egg, and a little Flour, and shake it up thick for Sauce; scald some Spinage to make them look green, with a Pint of large Oysters to lay round the Dish. Garnish with Lemon, and crisp’d Sippets.

36. Another Way.

Beat up half a score Eggs with Cream, Rose-water, Sugar, Nutmeg and Mace; then cut two or three Apples into round Slices; fry them with fresh Butter; when they are enough, take them up, and fry half the Eggs and Cream in other fresh Butter, stir it as you do a Tansey; when that is enough, put it into a Dish, and put in the other half of the Eggs and Cream, and lay the Slices of Apple round the Pan, and
and the other Eggs fry'd before upon them; when they are fry'd enough, put them in a Dish, squeeze in the Juice of an Orange, and strew on Sugar.

37. To dress Eggs the Burgundian Way.

Pound a Piece of red Beef with some beaten Cinnamon, Sugar, Macaroons, and a Slice of Lemon; then take half a dozen Eggs without the Tread, a little Salt and Milk; mix all well together, and strain them through a Sieve; put it into a Dish, set it over a Fire, and brown it with a red-hot Fire-shovel.

38. To dress Eggs after the German Way.

Break Eggs into a Dish, put to them some Peas-soup, and set them over a Stove; mix the Yolks of two or three Eggs, with a little Milk, and strain them through a Sieve; then take away the Broth in which the Eggs were dress'd, and put the Yolks upon them, scrape some Cheese on them, and colour them with a red-hot Shovel.

39. To dress Eggs a la Huguenotte, or the French Protestant Way.

Break a dozen Eggs, or more, as you please; beat them together, and put to them the Gravy of a Leg of Mutton, or of roast Beef, stir and beat them well together over a Chafing-dish of Coals, with a little Salt, squeeze in the Juice of Oranges, or Lemons; then put in some Mushrooms, well boil'd and season'd; when your Eggs are well mixed with the Gravy, &c. take them off the Fire, keep them covered some time; then grate some Nutmeg over them, and serve them up.

40. To dress Eggs the Italian Way.

Make a Syrup with Sugar and a little Water, and, when it is something better than half made, put the Yolks of Eggs in a Silver-Spoon, one by one, and hold them in the Syrup to poach. Serve them up to the Table, cover'd and garnish'd with Pistaches, Orange-Flowers, and Slices of Lemon-peel, boil'd in the same Syrup, and sprinkle a little Lemon-juice upon them.

41. To
41. To dress Eggs with Lettuce.

SCALD some Cabbage Lettuce in fair Water, squeeze them well; then slice them, and toss them up with Butter, season them with Salt, Pepper, and a Bunch of sweet Herbs; then set them over a gentle Fire in a Sauce-pan with Butter, and let them stew for half an Hour: Then skim off the Fat, and add to them a Finel Cullis: Then lay them in Dishes. Poach some Eggs in Butter, lay the Eggs upon the Lettuce, and serve them on Plates.

42. To butter Eggs the Polonian Fashion.

BEAT half a score Eggs, and having ready some Bread soak’d in Gravy, beat them together in a Mortar with some Salt; put this to your Eggs, and then add a little preserved Lemon-peel, either cut into small Slices, or shred small, butter them, set them over a Chafing-dish of Coals, and serve them on Sippets.

43. To dress Eggs after the Portuguese Way.

DISSOLVE Sugar in Orange-flower-water, the Juice of two Lemons, and a little Salt. Put into it the Yolks of Eggs, set it on the Fire, and stir it well with a Silver-Spoon. Let them boil, till the Eggs slip from the Side of the Dish; then set them by to cool. Then dress them in the Form of a Pyramid, and garnish with March-pane and Lemon-peel.

44. Another Way.

Mince Parsley, Leeks, and Onions small, fry them in fresh Butter; when they are about half fry’d, put into them hard Eggs cut into rounds, a Handful of Mushrooms, well pick’d, wash’d and slice’d, and some Salt; fry all together, and, when they are almost done, put in a little Vinegar; lay Sippets in the Dish, and Slices of Lemon upon them; then pour in your Eggs, &c. and grate Nutmeg over them.

45. To dress Eggs the Spanish Way.

TAKE a dozen and half of new-laid Eggs, break them, and mix them with a Quarter of a Pound of Sugar, a Quarter of a Pint of Sack, a little Salt, and grated Nutmeg, and the Juice of an Orange, beat them
them all together very well; then set them over a gentle Fire, and keep them continually stirring 'til they begin to thicken: Then serve them up to Table in a Dish with toasted Manches dipp'd in the Juice of Oranges, White-wine, or Claret, and scraped Sugar: Then sprinkle over them some Juice of Orange.

46. To poach Eggs.

Boil Water and Vinegar mix'd together with some Cloves and Mace; when it is boiling break in your Eggs, and stir them about gently with a Slice, 'til the Whites be hardened; then take them up, and pare off what is not handliome; lay Sippets in a Dish, soak'd in the Liquor the Eggs were poach'd in, melt some Butter with a little Vinegar, and pour over them, and serve them hot.

47. Another Way.

Take half a dozen new-laid Eggs, and the Flesh of a couple of Partridges, or other Fowl; mince the Flesh as small as you can, put it into a Silver Dish with a Ladleful of Mutton-Gravy, in which you have dissolved a couple of Anchovies; season it with beaten Cloves, Nutmeg, and Mace: Then set it a stewing over a Stove or Chafing-dish; when it is half done, break in your Eggs one by one, slipping away the most part of the Whites, and, with the End of an Egg-shell, make a Place in your Meat, in which to put your Eggs, which do round in Order; let them stew while the Eggs are enough, grate in Nutmeg, squeeze in the Juice of an Orange, garnish with whole Onions, and serve it up.

48. To poach Eggs with Gravy.

When you have poach'd your Eggs, as before, having in Readiness some good Gravy, heat over the Fire, season'd with Salt, Pepper, and a whole Leek; lay your Eggs in a Dish, strain your Gravy upon them through a Sieve, and serve them hot in little Dishes or Plates.

49. Artis
49. Artificial Eggs au miroir.

Fill the Bottom of a Plate with Cream, and let it boil with Butter, covered with a Lid, having Fire upon it; when it grows firm take it off the Fire, make hollow Places with a Spoon, and fill them with artificial Yolks; (see Number 61) make a Sauce with Butter, Salt Pepper, Nutmeg, a little Vinegar, and some sweet Herbs, chop'd very small, and pour it in hot upon the Eggs.

50. Eggs in Moonshine.

Break your Eggs into a Dish upon some Butter and Oil, either melted or cold, strew some Salt on them, and set them over a Chafing-dish of Coals, but make not the Yolks too hard; and, while they are doing, cover them, and make a Sauce of an Onion cut into round Slices, and fry'd in good Oil or Butter; then put a little Verjuice, Salt, and grated Nutmeg to them, and serve them up.

51. To dress Eggs with Orange Juice.

Beat your Eggs well, squeezing in some Orange as you beat them; when you have beaten them well, season them with a little Salt; put some Gravy and Butter into a Sauce-pan, and your Eggs in, set them over a gentle Fire, and keep them continually stirring; when they are done, serve them up hot in a Dish.

52. Eggs with Rose-water.

Let your Eggs be temper'd with Rose-water, Salt, beaten Cinnamon, Macaroon and Lemon-peel, boil them with clarify'd Butter in a Pan over a gentle Fire; when they are enough, ice them over with Sugar and Orange-flower, or Rose-water, and, when you serve them up, put some Lemon-juice and the Kernels of Pomegranate to them.

53. To dress Eggs hard.

Put some Butter into a Dish with Vinegar and Salt, set it over a Chafing-dish; when the Butter is melted, put in two or three Yolks of hard Eggs, dissolve them in the Butter and Verjuice for the Sauce; then having other hard Eggs ready, cut them in Halves or Quarters,
ters, lay them in the Sauce, and grate over them some Nutmeg, and the Crust of White-bread.

54. To dress Eggs with Yerjuice.

Let your Eggs be beat well with a little Yerjuice, then put to them Salt and Nutmeg; put them over the Fire with a little Butter, and, when they are about as thick as Cream, serve them up.

55. To make a Flozendale of Eggs.

Boil twenty Eggs hard, mince them small with two Pound of Beef-suet, season these with a quarter of an Ounce of Cloves and Mace, and a Nutmeg, and a quarter of an Ounce of Cinnamon finely powdered; put to them a quarter of a Pound of Dates, minc’d small, a Pound and half of Currans, and half a Pound of fine Sugar, mince some Lemon-peel small, mix all well together with a quarter of a Pint of Rose-water, and some Salt, put it into your Dish, and bake it; when it is drawn, heat a little Water, beat up half a Pound of Butter thick, sweeten with a quarter of a Pound of Sugar, squeeze in the Juice of a Lemon, pour them on it, and serve it up.

56. To make an Egg Pye.

Boil a dozen of Eggs hard, mince the Yolks very small with their Weight in Beef-suet; put to them some Salt, beaten Spice, Lemon-peel, Rose-water, Sugar, a quarter of a Pound of Dates, slov’d and slic’d, and a Pound of Currans; you may also add an Apple shred small, mix all these well together, fill your Pies, and bake them, and serve them to the Table with a little Wine.

57. Another Way.

Mince them small with a Pound of Beef-suet, add a Pound of Currans, season with Salt, beaten Cinnamon, Nutmeg and Sugar; mix all well together, put them into your Crust and bake it, and, when it is done, put in some Sack and Juice of Orange.

58. To make mince Pye of Egges.

Boil a dozen of Eggs hard, let them be cold, squeeze them small with a Pound of Beef-suet, season with a little
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Little Salt, a little Mace, half an Ounce of Cinnamon beaten, and five or six Ounces of Sugar; shred half the Rind of a Lemon small and mix with them, and eight or ten Dates minced small, and three or four Pippins cut small; put in a Pound and half of Currans, a quarter of a Pint of Rose-water, the Juice of a Lemon, and an Orange, and what Sweet-meats you please, wet or dry.

59. To fry Eggs as round as Balls.

Take a deep Frying-pan, and three Pints of clarify'd Butter, heat it as hot as for Fritters, stir it with a Stick 'till it run round like a Whirl-pool; then break an Egg into the Middle, and turn it round with your Stick 'till it be as hard as a soft poach'd Egg, the whirling round of the Butter will make it as round as a Ball; then take it up with a Slice and put it into a warm Piipkin or Dish, set it leaning before the Fire to keep hot, they will keep half an Hour, and yet be soft, so you may do as many as you please; you may serve them with fry'd or roasted Collops.

60. To make artificial Eggs.

Boil a Gallon of Milk in an earthen Pan 'till it comes to a Quart, keeping it continually stirring with a wooden Ladle; then put one third Part of it into a Dish, and set it on the Fire again with some Rice, Cream, and a little Saffron, 'till it grows thick and pretty firm, then make it up into the Form of Yolks of Eggs, keeping them luke-warm; then take the Milk you set by, and with that fill up some Egg-shells that you have open'd, wash'd and top'd, and put your artificial Yolks into the Shells, and a little Almond-Cream, and Orange-flower-water on the Top: These are usually serv'd up on a ruffled Napkin, and are eaten in the Time of Lent.

61. To make an Egg as big as twenty.

Part the Yolks from the Whites of twenty Eggs, strain the Yolks by themselves, and the Whites by themselves, boil the Yolks in a Bladder, in the Form either of an Egg or Ball; when they are boiled hard, put the Ball of Yolks into another Bladder, and the Whites round.
round about it, and bind it up oval or round, and boil it: These Eggs are used in grand Sallets.

If you please you may add to the Yolks of the Eggs Ambergreece, Musk, grated Biskets, candied Pistaches and Sugar; and to the Whites, Musk, Almond-paste, beaten Ginger, and the Juice of Oranges, and serve them up with Butter, Almond, Milk, Sugar, and Juice of Orange.

62. To butter Eggs upon Toasts.

Beat half a score Eggs in a Dish with some Salt, put Butter to them, then cut Toasts and toast them with half a Pound of sweet Butter; when the Toasts are butter'd, lay them in a Dish, lay the Eggs on the Toasts, and garnish the Dish with Pepper and Salt.

63. To pickle Elder-buds.

Put the Buds into Vinegar, season'd with Salt, whole Pepper, large Mace, and a Lemon-peel cut small, let them have two or three Walms over the Fire; then take them out, and let the Buds and Pickle both cool; then put the Buds into your Pot, and cover them with the Pickle.

64. To pickle Elder-tops.

Break the Tops of young Sprouts of Elder, about the Middle of April, six Inches long, let them have half a dozen Walms in boiling Water, then drain them; make a Pickle of Wine or Beer with Salt and bruised Pepper, put them into the Pickle, and stop them up close.

65. To make Elder-Vinegar.

Put dry'd Elder-flowers into Stone or double Glass Bottles, fill them up with good Wine-vinegar, and set them in the Sun, or by the Fire, 'till their Virtue is extracted.

66. To make Elderberry-wine.

To six Gallons of Water put twenty-four Pounds of Malaga Raisins pick'd from the Stalks, rubb'd clean, and cut small; boil the Water for an Hour or more, and then pour it hot upon the Raisins; then let it stand ten or twelve Days in the Vessel, stirring it now and then,
then, then strain it: Take Elder-berries and put them in a Pan, set the Pan in a Kettle of boiling Water for some time; then squeeze them, strain the Juice, and, when it is cold, put five Pints of it into the Raisin Liquor, and put it up into a Cask, and let it work: When it has done working, bung it up close, and let it stand till it is fine, then bottle it off.

67. To make Elder-flower-wine.

Put ten Pound of single Loaf-sugar to four Gallons of Water, boil it till a sixteenth Part is wafted away; while it is boiling skim it well; then set it by till it is as cool as Wort, then put in a Spoonful or two of Yeast, and, when it begins to work, put in about a Pint and half of Blossoms of Elder, pick'd from the Stalks, stir it daily 'till its working is over, which will not be for near a Week; then put it up in a Cask, stop it close, let it stand two or three Months, and, if it is fine, bottle it off.

68. To candy Clecampane-Roots.

Take the fairest Roots out of the Syrup, wash off the Sugar, and dry them with a Linen-cloth; to each Pound of Roots take a Pound and three Quarters of Sugar, clarify it well, and boil it to a Candy Height; then dip in your Roots, and afterwards move them.

69. To preserve Clecampane-Roots.

Wash and scrape the Roots very well, cut them to the Pith thin, and the Length of your Finger; then put them in soak in Water for three Days to take away their Bitterness, and shift them twice a Day; then boil the Roots very tender, and put twelve Ounces of clarified Sugar to every Pound of Roots, and boil them in the Sugar over a gentle Fire, 'till enough; then take them off, and let them stand, and betwixt hot and cold put them up for Use.

70. To make a Ragoo of Endive.

Let your Endive be the whitest; when you have pick'd it well, blanch it in boiling Water; then throw it into cold Water, squeeze it out of the Water well, give it two or three Cuts, put it into a Sauce-pan with some
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some thin Cullis of Veal and Ham; let it simmer a while over a gentle Fire; and, if it is not thick enough, put in a little more of the same Cullis and Essence: This may be serv’d in all the Dishes in which Endive is proper.

71. To candy Eringo-roots.

Boil them tender, peel, pitch and lay them together, take as much Sugar as the Roots weigh, and put it into as much Water as will just melt it; then put the Roots into it, and let them boil gently ’till the Sugar is drawn into the Roots, turn them and shake them ’till the Sugar is dry’d up; then lay them on a wire Lattice ’till they are cold.

72. To preserve Eringo-roots.

Take those Roots that are fair and not knotty, wash them very clean, but take care not to break them; as you pare them, put them into cold Water, and let them lie ’till you have done all; for every Pound of Roots take three Quarters of a Pound of clarified Sugar, and boil it almost to the Height of a Syrup; then put your Roots into it, and boil them very gently, stirring them as little as may be, for fear of breaking them; let them stand ’till they are cold, and then put them up for Use.

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1. Of Farces:

Farces are various, according to the different sorts of Flesh, Fowl, or Fish to be farc’d, which are treated of in their proper Places.

2. To make a Farce for all sorts of Fowls.

Take Veal Sweet-breads, Marrow, Oysters, Anchovies, Cives, Marjoram, Savoury, Thyme, and Lemon-peel, and mince them all very fine; season them with Salt, Pepper, and Nutmeg, temper all these well together with the Yolks of Eggs, raise up the Skin on
the Skin on the Breasts of your Fowls; stuff the Hollow with this Farce, and stick them up again.

3. To make a grand farced Dish.

Boil some Eggs 'till they be very hard, then separate the Yolks from the Whites, divide them into halves; then pound the Yolks in a Stone Mortar with March-pane Stuff and sweet Herbs, minced very small; add these to the Eggs with Sugar and Cinnamon finely beaten, mix all together with Salt and Currants; fill the Whites, and set them by, then take preserved candied Oranges, fill them with the March-pane Paste and Sugar, and set them by: Then have boil'd Chestnuts blanch'd, and Pistachies; then have boil'd Asparagus minc'd with Butter and a little Canary; then have Marrow steep'd in Rose-water, and fry'd with Butter; then have Sweet-breads or Lamb-stones, and Yolks of Eggs dipt in Butter and fry'd; then have green Codlins sliced, mix'd with Bisket-Bread, and Eggs, fry'd in little Cakes; then have some Artichokes and Potatoes boil'd and fry'd in Butter; then have some Pidgeon-peepers and Chicken-peepers, or any Land-fowl, fry'd; and have also some Parmesan made into Balls as big as a Walnut. Lay your Fowls in the middle of a large Dish or Charger, then lay a Layer of Sweetbreads and Artichoke-bottoms and Marrow, and on them preserv'd Oranges; and place your hard Eggs round them, and allo Asparagus fry'd, Yolks of Eggs, Chestnuts, and Pistachies; then your green Codlins farc'd. Thus having fill'd your Dish or Charger, lay Marrow all over, with the Juice of Oranges. Some do it this Way; take two Pound of Beef-Marrow, and cut it into Bits as large as Dice, and a Pound of Dates cut into square Bits, and a Pound of Prunes stoned, and a Pound of Currants; mingle all these well together in a Platter, with a Pound of Sugar, an Ounce of Cinnamon, and the Yolks of twenty Eggs; then take the Yolks of twenty Eggs more, strain them with Rose-water, Sugar, and a little Musk, fry them in Butter into two Pancakes;
cakes; when they are fry'd yellow, lay one in a Dish, and spread the former Materials on it; then cut the other into thin Slices as broad as your little Finger, and lay it over all in the Form of a Lattice-window, set it in an Oven a little, then fry it.

4. To preserve Fat of Beef, Mutton, &c.
Take Fat or Suet very fresh, pick out the Skins and Strings; wash it well in Water from all Blood, shred it very small, melt it and strain it into clean Water, let it be cold, drain it well, and put it up in a Pot, and set it in a cool Place, but not too moist, and it will keep good a great while.

5. To pickle Fennel.
Make Water boil, tie your Fennel up in Bunches, and put them into the Water; give them half a dozen Walms; drain them, put them into a Pot, and let your Pickle be Vinegar.

6. To make a Fennel Sallet.
Take young Fennel about a Foot long, in the Spring of the Year, tie it up in Bunches like Asparagus; put it into boiling hot Water; when it is boil'd, drain it well, dish it as you do Asparagus, and serve it up with Butter and Vinegar.

7. To make a Farce of Fish.
Take Carps, Pike, and other Fish, take out the Bones, and shred the Flesh of them together very fine; make an Amlet of Eggs, and mince with them Cives, Parsley, Truffles, and Mushrooms: Lay these on the Farce, season the whole well; you may also add the Crumb of a French Roll soak'd in Milk, a little Butter, and a few Yolks of Eggs. Make it so thick, that it will hang together. This Farce will serve to farce Carps and Soles on the Bone, Pigeons, Cabbage, and several other things, as you please.

8. To sauce Fish, as Carp, Pike, or Bream.
Let your Fish be drawn, but not seald; lay by the Liver, wash it very well; take two Parts of Water, and one Part of White-wine, and boil them with Salt, whole Spice, and a Bundle of sweet Herbs, and
when it boils, put in a little Vinegar, and then your Fish; when it is boil'd enough, take it up. Then put into the Liquor some bruised Ginger and Pepper, boil it again, take it off, let it stand to cool, and, when cold, put it in a Pan, and put your Fish into it. When you serve it up, lay some of the Jelly about the Sides of the Dish, and some Fennel, also some Sauce of Vinegar.

9. To make a Florendine.

Take two Pound of Cheese Curds, a Pound of blanch'd Almonds, pounded fine; half a Pound of Currants, a little Rose-water, and Sugar to your Palate; mingle these well together with some Spinage stew'd and slice'd small; melt Butter in your Dish, and serve it up.

Florendines are of several Sorts, according to the Flesh, &c. of which they are made, which you will find in their proper Places.

10. To make a Florendine Pagisteral.

Cut thin Slices of a Leg of Veal, like Scotch Collops, beat them with a Knife on both Sides; season them with Salt, Pepper, Cloves, and Mace. Cut as many thin Slices of fat Bacon; put a Slice of Veal on each Slice of the Bacon, and roll them up, and put them into your Pye-dish; put in two or three Shalots, and three or four Anchovies, some Oysters, and forty or fifty forc'd-meat Balls, and Lemon par'd or slice'd; put in a Quarter of a Pint of Gravy, half a Pint of strong Broth, and half a Pint of White-wine; cover it with your Puff-paste and bake it.

11. To boil Flounders, or Plaier.

Into your Water put Salt, whole Spice, White-wine, and a Bunch of sweet Herbs; when it boils, put in a little Vinegar (that will make the Fish crisp) let it boil a-pace before you put in your Fish; let them boil till they swim; then take them up, and drain them well; take a little of the Liquor, put into it some Butter, two or three Anchovies, and some Capers; set it over the Fire, and beat it up thick; then pour
pour it over the Dish, with Parsley, Capers, Orange and Lemon.

12. Another Way.

Boil sweet Herbs, Tops of Rosemary, Thyme, Winter-favoury, and sweet Marjoram; pick'd Parsley, and a little whole Mace, in White-wine and Water of each an equal Quantity; when they have boil'd for some time, then put in your Flounders, scum it well; then put in a Crust of Manchet, a Quarter of a Pound of Butter; season with Salt, Pepper, and Verjuice, and serve it up.

13. To make a Flounder, or Plate Pye.

When they are drawn and wash'd, cut off their Fins, and scotch them, then season them with Salt, Pepper, Nutmeg, and Mace; then mince some Leeks very small, and strew them over the Bottom of the Pye; then lay on your Flounders, and lay upon them the Meat of the Tails and Claws of Lobsters, cut into small Pieces, the Yolks of hard Eggs and Onions. Then lay on Butter, close up your Pye, and bake it. When it is done, mince Parsley very small, put it into White-wine, the Meat of the Body of a Lobster, the Yolk of an Egg, and some drawn Butter, shake these together in the Pye, and serve it up hot.

14. To stew Flounders.

Take large Flounders, and scotch them; then lay them in a Pan; pour round them a Pint of Sallet Oil; slice two or three Races of Ginger over them, also some whole Cloves, and a Blade or two of Mace: Pour upon them a Pint of White-wine Vinegar, mix'd with a Pint of Claret; add a Nutmeg slice'd, two or three Onions cut, and a Bunch of sweet Herbs: Stew all these together, mince a Handful of Parsley small, put it in a little before they are stew'd enough; lay Sippets in the Dish, put in your Fish, pour on the stew'd Liquor; garnish with green Parsley and Slices of Lemon.
15. To candy Flowers.

Boil your Sugar to a Candy Height, put in your Flowers, and stir them with the Back of a Spoon, and when you find the Sugar harden upon the Spoon, and the Sides of the Skillet, take them off, keeping them still stirring till you see them part, and the Sugar seems to be, as it were, sifted upon them; then lay them on a Paper, and rub them gently, till all the Lumps are broken; then put them into a Cullender, and sift them very clean; then put them into a Cloth, and shake them up and down, till there be scarce left any Sugar hanging about them.

If you would have them look as if they were fresh gathered, open them with your Fingers before they are quite cold, wiping off any Sugar that hangs about them with a clean Cloth.

Thus you may candy Cowslips, Gilliflowers, Roses, or Violets, &c.

If you candy Rosemary Flowers, or Arch-angel, you must pull off the String that stands in the middle of the Blossom.

16. To dish up Fruits and preferb'd Flowers.

Take a large Dish, cover it with another of the same Bigness, and lay the uppermost all over with Almond-paste; inlaid with white, red, green, blue and white Marmalade in the Figures of Banks and Flowers. Then take Branches of candy’d Flowers, and stick them upright in the Paste, in as handsome Order as you can; then erect little Bushes covered with Paste, and upon them fasten preferv’d Apples, Apricocks, Currants, Gooseberries, Peaches, Pears, Plums, &c. and for Leaves you may make use either of colour’d Paste, Parchment, or Horn. This will be very proper in Winter.

17. To keep Flowers all the Year.

Put Gum Arabick into Rose-water, to make it stickie; take what sort of Flowers you please, and dip them into the Liquor, swing the Liquor off, set them in a Sieve to dry in the Sun.
18. To pickle Flowers.

Take Flowers of any sort, put them into a Gallipot with their Weight in Sugar, and, to each Pound of Sugar, put a Pint of Vinegar.

19. To make Flummery.

Put a Pint of small Oatmeal into two Quarts of Water, let it steep for twenty four Hours; then pour off that Water, and put in two Quarts of fresh Water, then strain it fine; put in two Spoonfuls of Orange-flower-water, and Sugar to your Palate, and boil it till it is as thick as Hafty-pudding; keep it continually stirring; when it is enough, pour it out into shallow Dishes, and serve it up.

20. To make Scotch Flummery.

Take three Pints of new Milk, a little Cream; beat the Yolks of nine Eggs with a little Milk, or Rose-water; sweeten it with Sugar, put in some Nutmeg; then butter a Dish and pour it in; Set it over a gentle Fire in a Chafing-dish close covered; when it begins to grow thick, have ready some Currans plump'd in Sack, strew these over it. It must not be stirr'd while it is over the Fire; when it is enough, serve it up quick.

21. To make West-Country Flummery.

Lay half a Peck of Wheat-bran in steep in cold Water, for three or four Days; then strain it, and boil it to a Jelly, sweeten it with Sugar, and put in Orange-flower and Rose-water; then set it by'till it is cold, and eat it with Cream, Milk, Wine, or Ale.

22. To make a Norfolk Fool.

Boil three Pints of Cream with whole Cinnamon and Mace; then put in the Yolks of nine Eggs well beaten; then take it off the Fire, and take out your Spice; your Cream being pretty thick, cut a Manchet into Slices, and lay them all over the Bottom of a Dish; then pour on some Cream; then lay on more Bread, and repeat this, 'till the Dish is full; then trim the Sides of the Dish with some carved Sippets, and
and stick it with sliced Dates; scrape Sugar over it, and serve it up.

23. To make Fust'd Meat.

Take three Pound of Veal, a Pound of Suet, and a Pound of fat Bacon, boil them together for half an Hour; then put them into cold Water, that the Bacon, &c. run not to Oil in mincing. Then mince them each by itself, as small as you can. Then pound them all together in a Marble Mortar very well, seasoning with Salt and Pepper; adding also half a score raw Eggs, and a couple of French Rolls, soak'd in Broth or Milk: When these are pounded into a Paste, set it by for Use.


Take two Pound of Veal, two Pound of Beef-fat, and a little Bacon; mince all these well together; then pound them in a Mortar to a Paste, seasoning with Salt, Pepper, Nutmeg, Mace, and sweet Herbs.

And, when you roll it up to fry, put to it the Yolks of two or three Eggs to bind it.

25. Another Way.

Take Beef-marrow, Crumbs of white Bread, the Yolks of Eggs well beaten, a little Thyme and Savory; season them well with Salt, Pepper, Cloves, and Mace: Scald some Spinage, drain it, mince it small, mix all well together, and make it up, some into Balls, and some into Rolls.

26. To make Fust'd Meat Balls.

Cut two Pound of a Leg of Veal into thin Slices, hack it with a Knife on the Dresser, taking out all the Skins and Strings; shred three Pounds of Beef-fat very small; mix it well with the Veal, and pound them to a Paste in a Stone Mortar; season them with a Spoonful of Salt, half an Ounce of Pepper, and a couple of Nutmegs grated, a little Rosemary, and a Handful of Sage, shred small; mix all these well together, with a couple of Eggs into a Paste, put it into a Pot, and set it in a cool Place, and roll it into
round Balls when you use it, or into long ones like Saußages, and boil them in strong Broth for about a Quarter of an Hour.

27. To pot Hòws.

When they are clean pick’d and sing’d, dry them with a Cloth, but do not wash them, for that will hinder their keeping; season them with Salt, Pepper, Nutmeg, Cloves and Mace, let them lie for a Day and Night in the Seasoning, lay them in the Pots with their Breasts downwards; flit some Cloves and Mace and strew over them, and cover them with melted Butter an Inch and half thick, tie them over close, and send them to the Oven; when they come out, let them stand a while to drain; then take them out, fill their Bellies with Butter, put them into another Pot with their Breasts upwards, pour off the Butter they were bak’d in, leaving the Gravy behind, and the other Ingredients, and pour it upon them, adding more melted Butter, enough to cover them an Inch thick.

28. Frìcàndoës.

Frìcàndoës of Scotch Collops are used to garnish sumptuous Side-dishes, and also to make particular Dishes; when they are used for garnishing, you need only lard them; but, when farcé’d for a separate Dish, you must prepare them as follows.

29. To farce Frìcàndoës, or Scotch Collops.

Cut some thin Slices off from a Leg of Veal, lard them and lay them on a Table or Drefler with the Bacon underneath; make a Farce of Veal, a little Bacon, Beef-marrow, and Eggs, season’d with Salt, Pepper, and sweet Herbs; then cover your Veal with this Farce, then smooth the Edges of them with your Fingers dippt in beaten Eggs; cover the Bottom of a Stew-pan with Slices of Bacon, and lay in your farced Slices, cover the Pan, and put Fire both over and under it; let them stew thus ’till they are brown on both Sides, then take them up, and drain the Fat from them; then put them in a Stew-pan with Beef-gravy, and simmer them in it; then take off all the Fat, and put in a little Verjuice, dill
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dish them, pour on them a Ragoo of Sweat-breads, Mushrooms and Truffles, and serve them warm.

When they are us'd for garnishing, they are not to be larded, otherwise to be dress'd after the same Manner.

30. A rare Fricassey.

Take half a dozen Chickens, and half a dozen Pidgeons, scald and truss them; take Lamb-stones and Sweat-breads blanch'd, parboil them, slice them, and fry most of the Sweat-breads flour'd; cut Asparagus-tops an Inch long, take the Yolks of a couple of hard Eggs, the Marrow of half a dozen Bones, and Piftaches, fry half the Marrow and white Butter green; keep it warm; then take a clean Frying-pan, and fry your Fowls in sweet Butter; when they are fry'd, pour out the Butter, put to them Mutton-gravy, some Salt and large Oysters fry'd; then put in the rest of the Sweet-breads that are not fry'd, and the Yolks of hard Eggs, the other half of the Marrow, the Piftaches and Asparagus-tops; add Pepper and grated Nutmeg, a little White-wine, and, if you please, a Clove or two of Garlick, stew them well together; then take the Yolks of half a score Eggs dissolved in a Dish with Wine-Vinegar, or Verjuice of Grapes, and a little Mace beaten, and put these to your Fricassey; then set a large Dish on a Chafing-dish of Coals, slice into it a Six-penny French Loaf, with some Mutton Gravy, give your Fricassey two or three Walms on the Fire, and pour it in; garnish'd with fry'd Oysters, fry'd Sweet-breads, fry'd Marrow, slice'd Almonds, Piftaches, and the Juice of two or three Oranges.

31. To make Fritters.

Take a Pint of Cream, thicken it with Flour, beat twelve Eggs, leaving out the Whites of eight; then put in twelve Spoonfuls of Canary, and strain them into the Batter; put in a little Salt, Cinnamon, grated Nutmeg, and beaten Ginger; then add another Pint of Cream, and beat the Batter for almost an Hour; cut thin Slices of Apples, dip them in the Batter, and put them into a Pan of boiling Lard,
32. To make Court Fritters.

Take Milk warm from the Cow, turn it with Sack, take out the Curd, put it in a Basin with six or eight Eggs, beat it very well with a Wisk; then put in Flour and make it Batter, put in Sugar; then make some clarified Beef-suet boil, put them in, serve them for a side Dish.

33. Fritters the Italian Way.

Boil a Pound of Rice in a Pint of Cream, till it is pretty thick, then spread it to cool in a Dish; then stamp it in a wooden or stone Mortar, with a Pound of grated Cheese, the Yolk of four or five hard Eggs, some grated Bread, Sugar and Musk, then make it into Balls; when the Paste is very stiff, you may make them of divers Colours, with the Flowers of Marigolds, Violets, Blue-Bottles, and Pinks or Carnations stamp'd. If the Paste be too tender, work in more Bread and Flour, fry them and serve them up to Table with the Juices of Oranges and Sugar scrap'd over them; garnish these Balls with Stock-Fritters.

34. To make Fritters of Arms.

For these you must have Brass Moulds of Coats of Arms, strain a Pint of Flour with a Pint of Water, and make the Batter thinner than thin Cream; then heat the Moulds with clarified Butter; when they are hot, wipe them, dip the Moulds half Way in the Batter and fry them, garnish any boil'd Fish, Meats or stew'd Oysters with them; besides Coats of Arms, you may have Moulds for any Forms you please, as Dolphins, &c.

35. To make white or blanc manger Fritters.

Take Rice, wash it well in five or six Waters, then dry it well by the Fire, then pound it in a Mortar, and sift it through a Lawn Sieve; take an Ounce or something more of this Flour, put it into a Stew-pan and wet it with Milk, and, when it is well mix'd, pour in a Quart of Milk, then set it over a Stove, and keep it continually stirring; then put thereto the Breast of a fat Pullet.
Pullet roasted, minc’d very small, some candy’d Lemon-peel grated, and a little Sugar as it is boiling, and keep it over the Fire ’till it is almost as thick as a fine Paste; flour a Peel or Dresser-board very well, pour out your Paste upon it, and roll it with a Rolling-pin, and, when it is cold, cut it into little Pieces, flour your Hand, and make them up neatly, and fry them in good Lard, as before; put them in Plates, sprinkle Orange-flower-water over them, sugar them, and serve them up.

36. To make Milk Fritters.

They are made after the same manner as Water Fritters, but let’s Flour must be put in, that it may be rather a Batter than a Paste, but you must put in more Eggs; then pour the Batter out of the Sauce-pan into a Plate, heat your Hogs-lard, make the Fritters with the End of a Spoon, dipping it in the Lard that the Fritters may not stick to it; keep your Pan continually moving ’till they are brown, lay them in a Dish, strew Sugar on them, and let them be sprinkled with Orange-flower Water; then sugar them again, and ice them over with a red-hot Fire-shovel.

37. To make Fritters of divers Forms.

Take two Pounds of fine Flour, strain it with some Almond-milk, White-wine, Sugar and Saffron, be provided with tin Moulds of divers Forms, as Birds, Dolphins, Flowers, &c. put the Batter into the Moulds, and the Moulds in a Pan cover’d with Suet or clarify’d Butter.

38. To make Water Fritters.

Put some Water and a little Salt into a Stew-pan, some candy’d and green Lemon-peel minc’d small, and a Bit of Butter as big as a Walnut. Let it boil over a Furnace; then put in two large Handsfuls of Flour, and stir it about well, ’till it be loosened from the Pan. Then take it off the Furnace, and put in the Yolks of a couple of Eggs, and mix them well together, continuing to put in two Eggs at once successively, ’till you have put in a Dozen. Then drudge your Peel well with Flour, and dip your Hand in Flour;
Flour; draw out your Paste into Pieces, and lay it on the Peel; when they have lain a little, roll them out, and cut them in small round Pieces, let them not stick to one another. Fry them in Hogs-lard, lay them in a Dish, sugar them, and sprinkle Orange-flower-water upon them, and serve them up on Plates.

39. To bake Frogs.

Fley your Frogs, take the hind Legs, cut off the Feet, and season them with Salt, Pepper and Nutmegs; put them into a Pye, with whole Mace, Slices of Lemon, and sweet Herbs mincéd small; Berries or Grapes, and Gooseberries, Artichokes, Potatoes, or Parnips, Skirrets, and Marrow; close up your Pye and bake it, and, when it comes out of the Oven, liquor it with Butter, and Juice of Orange, or Grape Verjuice.

40. To make Furmety.

Take two Quarts of hull’d boil’d Wheat, a Gallon of Milk, two Quarts of Cream, and boil them ’till they become pretty thick; then put in Sugar, the Yolks of eight or ten Eggs well-beaten, three Pound of Currants, plump’d by being gently boil’d in Water; put these into the Furmety, give them a few Walms, and it will be done.

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1. A Gallimawfry.

Boil a Leg of Mutton, a little more than half enough; hash one Part very small, and put it into a Dish with Onions shred small; cut the other Part of the Mutton into larger Pieces, and break the Bones; then set it a stewing in a Stew-pan, with Salt, Pepper, Capers, Verjuice, and a Pint of White-wine, and, when it is stew’d, serve it up with Sippets.
2. Another Way.

Strip off the Skin of a Shoulder of Mutton, yea, so, that it hang to the Knuckle; mince the Flesh small, and put it into a Pan with Lard, Salt, Pepper, Nutmeg, some Broth, whole Chibbols, Mushrooms, green Lemon, and sweet Herbs, and fry it, or stew it all together. Then dress it under the Skin, which may be breaded, or coloured. When it is ready to be serv’d up, add some Lemon Juice, or good Gravy.

3. To make Gammon.

Take small Slices of raw Gammon, beat them well, and tos’ them up in a Stew-pan with Lard; then set them over a Chafing-dish, and with a Spoon bring them to a brown Colour with a little Flour. Then put to them some good Gravy, a Faggot of Chibbols and sweet Herbs, Mushrooms and Truffles minc’d, a Clove of Garlick, a few Cloves, some Slices of Lemon, a little Vinegar, and some Crusts of Bread: When they have all boil’d enough, strain them through a Sieve, and set it by for Use in dressing all sorts of Dishes, in which Gammon is us’d.

4. To make Fish Gammon.

Take the Flesh of fresh Salmon, Tenches and Eels, and the Roes of Carps; mince them small, pound them in a Mortar, with Butter, season’d with Salt, Pepper, and Nutmeg: Of this pounded Flesh, make, as it were, a kind of Gammon upon the Skins of Carps, wrap it up in a clean Linen-cloth, sew it up tight, boil it with half Wine, half Water, season’d with Pepper, Cloves, and a Bay-leaf. Let it cool in its own Liquor, serve it up with Slices of Lemon, sweet Herbs chop’d small, and Bay-leaves.

5. To dress a Gammon of Bacon.

Water it, scrub it with a Brush, scrape the Rind, and dry it with a Cloth, boil it where it may have room enough; put into the Water Fennel, Marjoram, Sage, Rosemary, and Bay-leaves; when ’tis enough, pull off the Skin, and stick the Top with Cloves;
strew some Pepper over it, and serve it up with Vinegar, Pepper, Mustard, and the Herbs mine'd small.


Take one half Gammon, and the other half Veal, put it into a Stew-pan, and order it without Lard, as if it were for Veal-gravy: When it is boil'd enough, add some dry Crusts, Cives, Parsley, sweet Basil, and Cloves, and some very good Broth, season it well and strain it.

7. To roast a Gammon.

Pull off the Rind, and lay it in warm Water to freshen it. Put it into a Pan, and pour a Quart of Canary upon it, and let it lye in it for twelve Hours; put it upon the Spit, and some Sheets of white Paper over it, and order it as Ham, No. 4. H.

8. Gammon in a Ragoon.

Fry Slices of Gammon; make a Sauce with Red-wine, a little beaten white Pepper, and Cinnamon; a powdered Macaroon and Sugar. Put your Slices of Gammon into this Sauce, and sprinkle them with Orange Juice, and serve them up.


Take a Gammon of Bacon, pull off the Swerd or Skin, and pare off the bad Fat, cut off the Hock, and bone it in the middle. Then cover it with thin Slices of Bacon and Beef-stakes, Spice, Pieces of Onion, sweet Herbs, and a Bay-leaf; then put it in a Pot, cover it close, and put Fire both over and under it, and stew it for fourteen or fifteen Hours; let it stew gently, and afterwards cool in the same Pot; then make a pretty thick Border of Paste round the Dish you would bake it in; put your Gammon into the Dish; when it comes out of the Oven, take out the Gammon, pour off all the Fat that lyes round about, and put it into a Dish with its own Gravy: You may fill up the Intervals with the Beef-stakes, and some Fat, and compleat the filling them as in the Pye. Give it a Colour with the red-hot Fire-shovel,
and chop a little Parsley, and stew it with Bread-chippings, serve it up cold.

10. To boil Giblets.

Scald and pick the Giblets clean, boil them in Water and Salt, with two or three Blades of Mace, and serve them up on Sippets with melted Butter, scalded Grapes, or Gooseberries, Barberries, and slic’d Lemon.

11. To make a Ragoo of Giblets.

Scald the Giblets, and, if you have any Cockcomb, scald them by themselves, and skin them; then put them into a Pan with strong Broth, scaring them high with Salt, Spice, and sweet Herbs, and simmer them; then stracify them in melted Bacon, with some Cives and stracd Parsley; then put them again into their own Broth, and simmer them, thicken with the Yolks of Eggs, and serve them up in Plates.

12. To stew Giblets.

Let the Giblets be first parboil’d; then tos’d up in a Sauce-pan, as a Fricasse of Chickens; then let them over a gentle Fire in a Steaw-pan, with good strong Broth; cover it close, and let them stew till half the Broth is consum’d; in the mean time set a couple of French Rolls to simmer in strong Broth, and place them in the middle of the Dih, lay your Giblets round and upon them; pour Mutton Gravy upon them, and serve them up hot.

13. To make a Giblet-Pye.

Stew them tender, scason them pretty high with Salt, Pepper, two or three Shalots, an Onion quartered, and sweet Herbs; put in Water enough to just cover them. Make a Patty-paste, and, when they are stew’d enough, put them into your Patty-pan, laying over them a good Quantity of sweet Butter, the Yolks of hard Eggs, and forc’d-meat Balls; then put on the Lid of your Pye; just before you put it in the Oven, make a Hole in the Lid, and pour in half the Liquor they were stew’d in.

14. To
14. To candy Gilliflowers.

Take the weight of your Flowers in refined Sugar, or Sugar-candy, sift it, put to it some Rose-water, and set it over a gentle Charcoal-fire; put in your Flowers, and stir them till the Sugar be of a candied Height; then keep them in a dry Place for Use.

15. To pickle Gilliflowers.

Take the Flowers just blown, take them out of the Husks, clip off the white Bottoms, and put them in fair Water; boil up White-wine Vinegar, and scum it till no more Scum will rise; let it stand by to cool; then squeeze the Water out of the Gilliflowers, and put them into the Vinegar; put in some broken Cinnamon, a few Blades of Mace; melt some double refined Sugar in Rose-water, and put to the Pickle, and stop them up close.

When you use them, mince them small, put a little Vinegar to them, and strew over them a little fine Sugar. They are a very good Sauce for Lamb or Mutton.

16. To make Syrup of Gilliflowers.

Clip your Gilliflowers, and sprinkle them with fair Water; put them into an earthen Pot, stop it up very close, and set it in a Kettle of Water, and let it boil for two Hours; then strain out the Juice, put a Pound and half of Sugar to a Pint of Juice, put it into a Skillet, set it on a Fire, keeping it stirring till the Sugar is all melted, but let it not boil; then set it by to cool, and put it into Bottles.

17. To make Ginger-Bread.

Take four Pounds of Treacle, of Citron, Lemon, and Orange-peel, and candy'd Ginger, of each half a Pound; slice all these thin, add also beaten Ginger, Coriander-seeds, and Carraway-seeds, of each two Ounces; mix all these with as much Flour, as will make it a soft Paste; then lay it in Cakes on Tin-plates, and bake it in a quick Oven.
18. Another Way.

Take two Quarts of fine Flour, a Pound of Treacle, a Quarter of a Pound of Sugar, half an Ounce of powder'd Ginger, candied Orange and Lemon-peel chopp'd small, of each an Ounce; of new Spice together as much; mix all these as stiff as you can, and bake it.

19. To make an excellent Sort of Ginger-Bread.

Take a Quart of Damask-rose-water, and four Pound of double resin'd Sugar; two Quarts of fine Flour, or so much as will make it up in a pretty stiff Paste. Take Ginger, Carraway-seed, and Coriander-seed, of each two Ounces, finely powdered; Nutmegs finely powdered one Ounce and a half; Anniseed, and Fennel-seed, powder'd, of each three Quarters of an Ounce; of Cloves powdered, almost half an Ounce. Mix all these well together in a Mortar. Then reserve this Powder for Use. Put in two Ounces of it into a Quart of your Syrup made of Rose-water and Sugar to your two Quarts of Flour; make your Paste into thin square Cakes, and bake it.

20. Goats Flesh collar'd and forc'd.

Take the Neck or Breast of a Goat, bone it, and beat it with a Rolling-pin, of an equal Thickness; then season it with Salt, Pepper, Ginger, Cloves, and Mace, and all sorts of savoury Herbs shred small; roll it up, and bind it with Tape; put it in a Pot with half a Pint of White-wine, and bake it; when it is bak'd, put to it some strong Broth, and half a Pint of White-wine more.

21. To make a Goat Pasty.

Skin the Hind-quarter of a fat Goat, bone it, and cut it into Stakes, beat it with a Rolling-pin; season it with Salt, Pepper, Nutmeg, and Thyme min'd; put your Stakes in Claret, and let them stand all Night; then put the Meat into your Paste, strew on it some Beef-suet, and bake it. Put the Bones with a Pint of Claret, and some strong Broth into a Pan, cover the Pan close with coarse Paste, and bake that also; when
when they are baked, fill your Pasty with the Liquor out of the Pan, and serve it up.

22. To make a Godiboe.

Mince Leg of Veal, parboil'd Bacon, and other Fat together: Chop Mushrooms, Truffles, Cives, and Parsley, and put to them; add four whole Eggs, and two Yolks, and the Crum of a Loaf soaked in Gravy: Lay thin Slices of Bacon in the Bottom of the Stewpan, and put in all these, and make, as it were, a Pye. Cover them, and let them stew between two gentle Fires.

23. To boil a Coole.

Put it into a Pot with fair Water or strong Broth; let it boil, scum it clean; then put in Salt, Pepper, three or four slice'd Onions, and three or four Cloves, some White-wine, Mace, Raifins, and Currants, a little grated Bread, and a Bundle of sweet Herbs. When it is boiled enough, dish it up on Sippets; flash it on the Breast, and garnish with Slices of Lemon and Barberries.

24. To collar a Coole.

Bone your Goose, cut the Flesh into square Pieces; then put it in steep for twelve Hours in White-wine, seasoned with Salt, Pepper, Cloves and Mace; then take it up, and spread small Pieces of Anchovies over it, with Westphalia Ham mine'd small; roll it up tight, and boil it in strong Broth, mix'd with a little White-wine, whole Mace and Pepper; and let it stand in this for a Pickle. When you use it, cut it in halves; garnish the Dish with Westphalia Bacon mine'd, and serve it up.

25. To dry a Coole.

Let your Goose be fat, powder it for a Month; then hang it up in a Chimney to dry, as you do Bacon; when it is well dry'd, boil it well, and serve it up to the Table with Mustard and Sugar. You may garnish the Dish with Bay-leaves.
26. To fricassee a Goose.

ROAST a Goose; and, before it is quite enough, cut and scotch him with your Knife long-ways, and then flash it a-cros; wash it with Butter, fire Salt over it; then lay it in the Dish with the skinny Side downwards; then let it before the Fire in a Frying-pan, till it has taken a gentle Heat; then turn the other Side, and let that have a Heat; afterwards broil it on a Gridiron, over a gentle Fire; when it is enough, baste the upper Side with Butter, and drudge it with grated Bread and Flour; put it upon the Gridiron again, and froth it; make a Sauce of Butter, Vinegar, Mustard and a little Sugar; pour this into a Dish, with Sausages, and Lemon, and serve it up.

27. To dress a Goose in Ragoo.

SINGE the Goose, beat it down with a Cleaver; flat it on the Desser; then blanch it in scalding Water, let it be cold; then lard it with Lardons, as large as two Quills, seapond with Salt, Pepper, Nutmeg, and Cloves beaten; season the Goose both inside and outside, as you do for a Pye; and lay it in the Bottom of a Sauce-pan, or Brais-dish, with a Pound of Suet, and half a Pound of Bacon, both cut in Slices; flour the Breast or your Goose, lay the Breast downwards in your Dish or Sauce-pan; put in half a Pint of Broth, or Gravy, two whole Onions, two Bay-leaves, and a Sprig of Thyme, and let it stew for two Hours gently, till it comes to a good Colour; cover it with a baking Cover, and put a little clear Fire over the Top; when the Breast is browned, turn the Back downwards, and add a little Broth or Gravy, and let it stew till it is tender. In the mean time set a Sauce-pan over the Fire, with a Quarter of a Pound of Butter, and a small Handful of Flour, and a couple of Onions, rub it softly, till it is well browned; then put to it a Quart of Gravy. Your Ragoo may be Turnips, Carrots, and Onions.
28. To sauce a Goose.

Bone your Goose, cut the Flesh square, lay it steep in White-wine, and Salt, Pepper, Cloves, and Mace, for twelve Hours; then take it out, and lay Pieces of Anchovies over it, and Westphalia Ham minced small; then roll it up hard, and boil it in strong Broth, and a little White-wine, whole Pepper, and some Blades of Mace; put it in a Pan, let it stand in this Liquor till you use it: When you serve it, cut it in half, and garnish the Dish with mine’d Westphalia Ham.

29. To make a Goose Pye.

Take a good Goose, parboil it and bone it, then season it with Salt and Pepper; and put it into a deep Crust with a good Quantity of Butter both under and over it. Let it be well bak’d; then at the Vent-hole, fill up your Pye with melted Butter. Serve it up with Bay-leaves, Mustard and Sugar.

30. Another Way.

Bone your Goose, or only slit it down the Back, take out the Breast-bone, break the others; take two Rabbets, cut them in Pieces, season with four Ounces of Salt, two Ounces of Pepper, and two Nutmegs. If your Goose, &c. be large, stick the Breast of the Goose with Cloves, put half a Pound of Butter in the Belly, lay another half Pound over the Bottom of the Pye; lay in the Goose, the Breast downwards; fill up the void Spaces with your Pieces of Rabbet, lay three Pound of Butter on the Top, bake it; and, when it comes out of the Oven, fill it up with clarified Butter.

31. To dress Green Goose a la daube.

Let your Goose be larded with middle Size Lardons of Bacon; season them with Salt, Pepper, Cloves, Nutmeg, Cives, a Bay-leaf and Lemon-peel, and wrap them up in a Napkin, and boil them in White-wine and Broth; when they are boil’d, let them stand in the Broth till they are cold, then take them up, and serve
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Serve them up to Table on a clean Napkin, garnish'd with green Parsley and Slices of Lemon.

In like manner you may dress fat Capons, Partridges, Turkeys, and other sorts of Fowls.

You may also, if you please, add Slices of Veal and Bards of Bacon in boiling them, to keep them white.

32. To candy Gooseberries.

Let your Gooseberries be the fairest; pick them, wipe them clean with a Linnen Cloath; for every Pound of Gooseberries dissolve two Pound of Sugar, and an Ounce of Sugar-candy in Damask Rose-water, and boil them up to a Candy Height; then let it cool; and put in your Gooseberries, stir them with a wooden Spatula 'till they are candied; then put them up for Use.

33. To keep Gooseberries.

Let your Gooseberries be at their full Growth, but not ripe; pick off their Tops and Tails, and put them into wide-mouth'd Glass-bottles; see that the Bottles be very dry; stop them close, then put them into a Kettle of Water, set it on the Fire, and let it heat leisurely, and, when the Gooseberries are scalded, take them out; when they are cold, cork them down close, and seal the Corks over, that no Air may penetrate.

34. To make a Gooseberry Fool.

Take a Quart of pick'd Gooseberries, scald them in a Quart of Water 'till they are tender, mash them in the Water, and boil them with three Pound of fine Sugar 'till it be pretty thick; put to it a Pint and half of Cream, and the Yolks of eight Eggs. Stir these well together over a slow Fire; when it is enough, pour it into a deep Dish, and eat it cold.

35. To pickle Gooseberries.

Pick your Berries, lay them all Night in soak in Salt and Water; then put them into Vinegar, and put them up.

36. To preserve Gooseberries.

Let your Gooseberries not be over ripe; pick them, scald them, and lay them in an earthen Pan; first a Layer
Layer of Gooseberries, then a Layer of Sugar, 'till you have almost fill'd the Pan; putting in a Pint of Water to every six Pound of Gooseberries. Then set them over a slow Fire 'till the Sugar is melted; and, when it boils up, take them off, put them into a Pan, and stop them up close for Use.

37. To make Jelly of Gooseberries.

BRUISE the Gooseberries, press out the Pulp thro' a Cloth or Sieve. Put three Quarters of a Pint of double refin'd Sugar to every Pint of Pulp; boil them to such a Height, that when it is laid on a Plate it will not stick to it, then strain it.

38. To make a Gooseberry Tansey.

TAKE a Pint of green Gooseberries, pick them, and fry them in a Quarter of a Pound of fresh Butter in a Frying-pan 'till they are sufficiently coddled; then pour upon them the Yolks of eight Eggs well beaten with a Quarter of a Pint of Cream, sweetened with Sugar to your Palate; fry it as you would a Tansey; strew over it Rose-water and Sugar, and serve it.

39. To make Gooseberry Tansey.

LET your Gooseberries be full ripe; to every sixteen Pound of Gooseberries, put a Gallon of Water; bruise them well in the Water, and let them stand two Days; stir them two or three times a Day, then press them through a Hair Bag; then, to every Quart of Water you put in, put in a Pound of Sugar, mix it well, cover it close, and let it stand some time; then strain it through a Flannel Bag into the Cask: When it has done working, stop it close, and let it stand for two Months, and, if it be fine, bottle it.

40. Another Way.

LET your Berries be ripe, put them into a Cask, bruise them, then fill your Cask with Water scalding hot; cover the Vessel close, and let them stand for a Month 'till the Liquor is impregnated with the Juice; then draw it out, and ferment it with fine Sugar, and bottle it up.
41. To boil Grailings.

When they are drawn, scrape'd, and cleans'd, wash them in Salt and Water, and dry them with a Cloth; then scotch them on one Side to the Bone; then put into a Stew-pan Stale-beer, Vinegar, Water, and White-wine, as much as will cover them: Put in a good Quantity of Salt, a Handful of Horse-radish sic'd, with a Bunch of Rosemary, Winter-favoury, Thyme and Parsley; make a quick Fire under it, make it boil very fast, and then put in your Grailings one by one, that they may not cool the Liquor, and so slack the Boiling. In the mean time, take a little of the Liquor, and beat up Butter with it: Drain the Liquor from your Fish, dish them, pour your melted Butter over them; Strew over them good Store of that Horse-radish, and a little Powder'd Ginger. Garnish the Sides of the Dish with Sic'd Lemon, and serve them up.

42. To fry Grailings.

When you have scrape'd them, wash them in Salt and Water, gut them, wipe them, and flour them; and fry them in fresh Butter brown and crisp; then lay them on a Dish well heated before the Fire; pour away the Butter you fry'd them in, then, in other Butter, fry good Store of Sage and Parsley crisp, and lay them on the Fish. Beat up some Butter with three or four Spoonfuls of scalding-hot Water in which an Anchovy or two has been dissolv'd; pour it on your Fish, and serve it up: Garnish with Parsley, Strawberry-leaves, &c.

After the same Manner you may dress most sorts of fresh Water Fish, as Gudgeons, Perches, Jacks, &c.

43. To keep Grapes.

Take the fairest Clusters, and lay a Layer of Oats in a Box, then lay a Layer of Grapes, and then another Layer of Oats, 'till you have laid all in, covering the uppermost Layer with Oats; then close up the Box, that no Air may get in. Or if you hang them
up upon Lines in a Room, so that they touch not one another, they will keep four Months.

44. To make Marmalade of Grapes.

Take Grapes, either white or red, gather'd dry, and lay them on a Board to dry where the Air and Sun may come at them, pick off the Stalks, and take an equal Quantity of Raisins of the Sun, and boil them in Water, simmering them frequently 'till the Water has boil'd away two third Parts; then keep but a slack Fire under them. When it is thicken'd, strain it throug a Sieve, then boil it again, put in a small Quantity of Sugar, or fine Sugar-candy, let it by to cool, and put it into Pots, and cover it close for Use.

45. To preserve Grapes.

Take the best white Grapes before they are full ripe; weigh them, stone them; then put them into fair Water as you stone them; then set them on the Fire 'till they are scalding hot; then take them off, and put them into cold Water. Take the Weight of your Grapes in double refin'd Loaf-sugar: Put a Quart of Water to each Pound of Sugar, and clarify it; then let it by 'till it is cold, then lay your Grapes cleverly in a Preserving-pan, pour your Syrup upon them, cover your Pan with a Paper, and let it stand by for twenty four Hours; then let it over a gentle Fire, and make the Syrup scalding-hot; then set them by again, covered with Paper, for twenty four Hours more; then drain the Grapes, and boil the Syrup 'till it is almost ready to draw out roping; then lay the Grapes in a Pan, and pour the Syrup to them, and set them on the Fire again 'till they are, almost ready to boil, then cover them, and set them by for twenty four Hours. Then put them into Pots, and make Jelly of strung Pippin-water and double-refin'd Sugar, and put to them.

46. To pickle Grapes.

Pick them, and put them into the Juice of Crab-cherries, Grape-Verjuice, or other Verjuice, and cover them up close.

47. To
47. To make Beef Gravy.

Cut Stakes about an Inch thick off a Buttock of Beef, beat them well, put three or four Bards of Bacon into the Bottom of a Stew-pan, lay your Stakes upon them, and three or four Sliced Onions upon your Stakes, and also Slices of Carrots and Parsnips: Cover the Pan, and let it stew gently over a slow Fire; when it has yielded its Gravy, let it over a hotter Stove: When the Gravy has so boil’d away, that the Meat sticks to the Bottom of the Pan, turn the Onions, Carrots and Parsnips to the Bottom of the Pan to brown; but let them not burn: When they have taken Colour, put in some good strong Broth, and let it boil for almost an Hour; then put in a whole Leek, a little Parsley, and as many Cloves as you think proper: When they have boil’d enough, strain it into an earthen Pan for Use.

48. Another good Gravy for any Use.

Burn a couple of Ounces of Butter in a Frying-pan, that it be brown, but not black; put in two Pounds of coarse lean Beef, two Quarts of Water, and a Pint of Wine, either red or white, as you would have the Colour, put in four or five Shallots, half a dozen Mushrooms, Cloves, Mace, whole Pepper, and six Anchovies; let it stew for an Hour over a gentle Fire, and then strain it.

49. To make Gravy in haste.

Cut an Ox-kidney into Slices, season it high with Salt and Pepper, put it into a Stew-pan, with just Water enough to cover it, a Shalot or two cut, and a Sliced Onion, a Bit of sweet Butter, and a Bunch of sweet Herbs, and let it stew gently.

50. Of this.

Cut a Pound or two of lean Beef into Slices, beat it well, and put it into a Frying-pan 'till it is brown; add to it a Pint of strong Broth and an Onion, let it boil a little, and strain it for Use.
51. To make Fish Gravy.

Take Carps and Tenches: When you have prepard them for Boiling, take out the Gills, and slit the Fish from Head to Tail; put them into a Stew-pan, with a little Butter, Parsnips, Carrots, and Onions slice'd; brown them, as you are directed in the Receipt for making Beef-gravy; then put in a little Flour, and brown that too. Then put in some Fish-broth, strain it through a Linnen Cloth: Season it with Salt, a Lemon stuck with Cloves, and a Bunch of savoury Herbs. These serve in all Soops, as well as Ragoos of Fish.

52. To make Mutton Gravy.

Roast your Mutton a little more than half, then cut it with a Knife, and squeeze out the Gravy with a Press. Then wet your Mutton with a little good Broth, and press it the second time; put a little Salt into it, and keep it in an earthen Vessel for Use.

53. To make Veal Gravy.

Cut Stakes off a Filet of Veal, beat them well, lay them in a Stew-pan; slice Carrots, Parsnips, and Onions, and lay over them. Cover your Pan, and set it over a gentle Fire, augmenting the Fire by Degrees; and when the Gravy is almost wafted, and the Veal begins to stick to the Pan, and is become brown, put in some strong Broth, a whole Leek, a little Parsley, and a few Cloves; then cover the Stew-pan, and let it simmer three Quarters of an Hour; then strain it into an earthen Pan, and set it by for Use in Soops and Ragoos.

54. To keep Gravy.

Take coarse Beef or Mutton, put it into as much Water as will cover it: When it has boil'd a while, take out the Meat; beat it very well, and cut it into Pieces to let out the Gravy; then put it in again with some Salt, whole Pepper, an Onion, and a Bunch of sweet Herbs. Let it stew, but do not let it boil; when it comes to be of a good brown Colour, take it up, put it into an earthen Pan; when it is cold, scum
scum off the Fat, and keep it one Week under another; if it begins to change, boil it up again.

If it be for a white Fricassey, melt your Butter with a Spoonful or two of Cream, and the Yolks of Eggs, and White-wine.

55. To make Gravy of a Capon or Partridge.

They must be more than half roasted, then squeezed in a Press, to press out the Gravy. There are Presses made on purpose for this Use.

56. To make Gravy Broth.

Take a fleshly Piece of Beef, not fat, spit it and roast it; and, when it begins to roast, slash it with a Knife to make the Gravy run out, and keep it continually basting with what comes from it, mix'd with Claret; cut it often, and baste it 'till all the Gravy be come out, put this Gravy into a Sauce-pan over a few Coals; put in some Salt, whole Spice, and Lemon-peel, and let it simmer: Put some Sippets in a Dish, pour in your Gravy, garnish your Dish with Oranges and Lemons, and serve it up. If you please, you may put in poach'd Eggs instead of Sippets.

57. To make a Grenade.

You must have a good Quantity of Fricandoes or Scotch Collops, larded with small Slips of Bacon, and a round Stew-pan: Lay thin Slices of Bacon in the Bottom, and lay your Collops in Order, with the Bacon on the out-side, so that the Collops may meet in a Point in the middle, and touch one another: In order to keep them together, 'tis requisite to bind them with the White of an Egg beaten. Into the hollow Place in the middle, and round about the Sides, you should put a little of the Farce of Mirotons, or some other Godivoe, and reserve the middle for half a dozen Pidgeons dressed in a Ragoo, with Veal Sweet-breads, Mushrooms, Truffles, and thin Slices of Bacon, all well seasoned. Pour your Ragoo into it, then cover the rest of the Farce on the top, laying it in Order with your Fingers dipt in beaten Egg, and join the Fricandoes or Collops just opposite thereto.

You
You must also lay some thin Slices of Bacon at top, and bake the whole between two Fires. When you serve it up, turn it upside-down, take away all the Fat, and open the Point of the Collops like that of a Grenade or Pomegranate. And from thence this Dish takes its Name.

58. To make a Grenadine of any sort of Fowls.

Prepare a well-season’d Godivoe, thicken it with the Yolks of Eggs and Crumb-bread, soak’d in good Gravy, or in a little Cream of Milk; then lay Slices of Bacon in the Bottom of a Baking-pan: Lay the Godivoe upon these Slices of Bacon, dip your Fingers in beaten Egg, and make a Hole the Size of your Plate, raising up the Sides three Inches high. Then take your Partridges, Pullets, Chickens, or other Fowls of whatsoever sort they are, cut them in Pieces, beat them well, fry them with Lard, Cives, Parsley, and a little Flour; and afterwards moisten them with Gravy, seafon them well, and add Veal Sweetbreads, Mushrooms, and Truffles cut into Slices. When they are near ready, and there is but little Sauce left, place the Fowls in Order in your Grenadine, and bread it well at top, to give it a good Colour in the Oven. When it comes out of the Oven, drain away the Fat, cut off the Bards round about, and turn it into your Plate. You may also pour over it a Cullis of Mushrooms, and serve it up hot to Table for a Side-dish.


Any Fowls, that are left cold, may be order’d after this Manner: Broil their Wings, Legs and Rumps upon a Gridiron, seafon’d with Salt and Pepper. Then fry some Flour in Lard, with Anchovies, Oysters, Nutmeg, Capers, and a Piece of green Lemon, with Broth and a little Vinegar, and let them be all well soak’d together.

60. To stew Cudgones.

Set Wine and Water, of each an equal Quantity, over a Fire in a deep Dish; put in a Race of Ginger
ger shred, a Nutmeg quarter’d, a little large Mace, a little Salt, and a Faggot of Marjoram, Thyme, and Parsley; let these boil a little, then put in your Gudgeons; put in some Butter, make them boil apace: When they are enough, pour out all the Liquor into a Pipkin, and set it on the Fire with the Spice and Herbs that were in before; then mince a Handful of Parsley with a little Thyme and Fennel, and boil them in the Fish-broth. Then beat the Meat of a couple of Crabs, the Carcass of a Lobster, the Yolks of three Eggs, with a Ladle of drawn Butter, and some of the Fish-broth, and put it into the Pipkin, and keep stirring it till it thickens; then dish your Gudgeons on Sippets, pour your Sauce over them, and serve them up.

61. To bake Gurnets.

Draw them, cut off their Heads; rub a Tart-pan or Dish with Butter, season’d with Pepper, Salt, some Spice, Cives, shred Parsley, and savoury Herbs; lay the Gurnets in the Tart-pan or Dish, and lay the same Seasoning over as you did under; then sprinkle melted Butter over them, and drudge them over with Bread crumbled very fine, put them into an Oven: Against they are baked, prepare a hash’d Sauce for them thus: Take Mushrooms, Truffles, Cives, and Parsley, shred them, season them with Salt and Pepper, moisten them with Fish-broth, and set them a simmering over a gentle Fire: When it is enough, thicken it with a Cullis of Cray-fish; when your Gurnets are bak’d brown, pour this Sauce into your Dish, lay the Gurnets round it, and serve them for the first Course.

62. To broil Gurnets with Anchovy Sauce.

Cut off their Heads, dip them in melted Butter and Salt, and broil them over a Fire not too fierce: Put fresh Butter, a little Flour, and a whole Leek into a Sauce-pan, season with Salt, Pepper, and Nutmeg, moisten it with Vinegar and Water, put in a couple of Anchovies, keep it continually shaking over the
the Fire 'till the Fish are enough, dish them, pour on
the Sauce, and serve them up.

63. To boil Gurnets with Cray-fish Cullis.
This is done the same as with Anchovies, only
leaving out the Anchovies, and instead thereof pouring
on the Fish, when dish'd, some Cray-fish Cullis.

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1. To make Haberdine Pye.
Boil the Fish, take off the Skin and boil it, mince
the Flesh with cor'd Pippins, season with Pepper,
Ginger, Nutmeg and Cinnamon, put in Rose-water, Su-
gar, Raisins,Currans, Dates ston'd and slie'd, and Le-
mon-peel scrap'd; then beat some Butter up with Ver-
juice, mix all together, put it in your Pye, bake it,
and ice it with Sugar and Rose-water.

2. To dress Haddocks the Dutch Way.
When you have scal'd and gutted them, gash them
with a Knife to the Back-bone on both Sides; then lay
them in cold Water for an Hour, then boil them in
Water, Salt and Vinegar; let them boil 'till they will
come from the Back-bone. To make your Sauce, cut
Turnips as small as Yolks of Eggs, put to them Water,
and Salt, and boil them very tender, drain them, and
put in a good deal of drawn Butter; put in also a little
Parsley mine'd small, lay Sippets in the Bottom of your
Dish, lay in your Fish, and pour your Turnips and Sauce
over them, strew some mine'd Parsley about your Dish,
and serve it.

In Holland they boil the Turnips with the Fish, but
ours, not being so good as theirs, will not boil so soon.

3. To dress a Ham a la Braiç.
Clean the Knuckle, take off the Skewer, and lay it
in Water to freshen; then tie it about with a String;
take Slices of Bacon and Beef, beat and season them
well with Spice, sweet Herbs, lay them in the Bottom
of the Kettle with Onions, Parsnips, and Carross slie'd,
also
also some Cives and Parsley; lay in your Ham the fat Side uppermost, lay over it Slices of Beef, and upon them Slices of Bacon, and cover them with the slic’d Roots and Herbs as under it, cover the Kettle with its own Cover, and close it up with Past; put Fire both over and under it, and let it stew with a gentle Fire for twelve Hours. Then set it by to cool; when it is cold, untie it, put it into a Pan, drudge it well with grated Bread, and brown it with a hot Iron; then serve it up on a clean Napkin, garnish’d with raw Parsley.

If it is to be eat hot, lay it in a Dish, and pour over it the Ragoo following: Make your Ragoo of Veal Sweet-breads, Livers of Fowls, Cocks-combs, Mushrooms, and Truffles; toss these up in a little melted Bacon, moisten them with Gravy, and set them on the Fire a simmering for half an Hour; then take off the Fat, and thicken with a Cullis of Veal and Ham. Serve it thus for a first Course.

Sometimes it is serv’d up with a Ragoo of Cray-fish, and sometimes with a Carp Sauce.

4. To roast a Ham in Cammon.

Take off the Sword, and lay it a steepening in lukewarm Water; then lay it in a Pan, and pour upon it a Quart of Canary, and let it steep in it for ten or twelve Hours. When you have spitted it, put some Sheets of white Paper over the fat Side, pour the Canary in which it was soak’d into the Dripping-pan, and baste it with it all the while it is roasting; when it is roasted enough, pull off the Paper, and drudge it well with crumb’d Bread and Parsley shred fine; make the Fire brisk, brown it well, and set it by to cool; serve it up in a clean Napkin; garnish it with green Parsley for a second Course.

5. To make a Ragoo of Ham with sweet Sauce.

Toss up Slices of raw Ham in a Sauce-pan; make the Sauce of red Wine, beaten white Pepper, a pown’d Macaroon, Cinnamon and Sugar. Put the Bacon to
to this Sauce, squeeze in the Juice of an Orange, and serve it up.

6. To make a Ragoo of Ham.

Cut small Slices of Ham, beat them well, garnish the Bottom of a Stew-pan with them; lay a Dish over them, and set them over a Stove with a gentle Fire; when they begin to stick to the Pan, put in a little Flour, and keep them moving over the Stove; put in a little Veal Gravy, that has no Salt in it, to moisten them; put in some Pepper, and a Faggot of sweet Herbs, and let them simmer over a slack Fire; then put in some Cullis of Veal and Ham to bind it. This is to be used for the garnishing of any Dish of the first Course, wherein there is any Bacon.

7. To make a Ham or Gammon Pasty.

Take a small Ham, pull off the Skewer, cut off the Hock, take out the middle Bone, and lay it in Water to freshen; then lard it with large well-season'd Lardons, but use no Salt. Lay pounded Bacon in the Bottom of the Pasty, and season with Pepper, Spices, and sweet Herbs, but no Salt. Then put in your Ham, and lay the same Seasoning over it that you did under it; lay Slices of Bacon over your Seasoning, and lid it up. Let it stand in the Oven for ten or twelve Hours. When it is bak'd, cut it up, take off the Fat, then pour the Ragoo above-mentioned in the Receipt for a Ham dress'd a la Braise, or that of Cray-fish, or Carp Sauce, and serve it hot for the first Course.

8. To make Essence of Ham.

Take the Fat off a Ham, and cut lean in Slices; beat them well, and lay them in the Bottom of the Stew-pan, with Slices of Carrots, Parsnips, and Onions; cover your Pan, and set it over a gentle Fire; let them stew 'till they begin to stick; then sprinkle on a little Flour, and turn them; then moisten with Broth and Veal Gravy; season them with three or four Mushrooms, as many Truffles, a whole Leek, some Basil, Parsley, and half a dozen Cloves; or, instead of the
the Leek, you may put a Clove of Garlick: Put in some Crusts of Bread, and let them simmer over the Fire for three Quarters of an Hour; strain it, and set it by for Use.

9. Hare Pye to be eaten cold.

Bone the Hares, mince them small, and pound them in a Mortar with Salt, Pepper, and Nutmeg; then cut Lard as thick as a Finger, and long enough to reach from Side to Side of the Pye; then lay Butter in the Bottom of it, and lay a Layer of Hare, and a Layer of Lard, and thus do 'till you have put all into the Pye; lay your Lard all one Way, and lay a Layer of Meat uppermost, then lay on some whole Cloves, and lay Slices of Bacon over them, and Butter on that; close up your Pye, bake it; when bak'd, fill it up with fresh Butter, and close up the Vent-hole.

10. Hare Pye.

Bone them, season them with Pepper and Nutmeg; then lard them with great Lard: Then mix together half a Pound of Salt, a quarter of a Pound of Nutmegs beaten; season them, make your Paste with coarse boulted Rye Meal, lay Butter in the Bottom of it, and lay the Hares one upon another; put some few whole Cloves at the Top, and a Sheet of Lard over them, and good Store of Butter; close up your Pye, strike it over with Eggs beaten with Saffron, bake it, and fill it with clarified Butter.

Or you may bake them in white Paste; and, if they are to be eaten hot, use but half the Seasoning.

11. To boil a Hare the French Way.

Take a Marrow-bone with a good deal of Beef upon it, and a Piece of Bacon, boil thee with your Hare, putting in some Salt; when the Hare is almost enough, take it up, bruise some Peas, and boil them in the Broth; take away the Bone from the Beef, and put in your Hare again, boil it 'till the Peas are enough, then strain the Peas through a Cloth, and boil the Pulp in a Vessel by themselves. Lay
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Lay the Hare in the Dish, and pour the Pulp of the Peas over it, and serve it up.

12. To fry a Hare.

Lay it on a Gridiron, and, when it is hot through, quarter it, and fry it with Hog's-Lard. For the Sauce, toast Bread, soak it in Beef-broth and White-wine, put in some beaten Ginger and Cloves, and strain it; add a little Verjuice; and serve it up with Butter, Sugar, Mustard, and the Juice of Lemon. Garnish the Dish with Greens and Slices of Lemon.

13. To ha'f a Hare.

When the Hare is cas'd and drawn, cut it in Pieces, wash them in Water and Claret, strain the Liquor, and parboil your Pieces of Hare: Lay them in a Dish with the Head, Legs, and Shoulders whole; divide the Chine into several Parts; put in some of the Liquor in which you parboil'd it, add to it two or three flic'd Onions, set them a stewing over a gentle Fire between two Dishes, 'till it is tender; add some Nutmeg, Mace, and beaten Pepper; lay Sippets, and garnish with Barberries and Lemon, and serve it up.

14. To roast a Hare.

Lard one Side of your Hare, but let the other Side be unlar'd, put it on the Spit, and, as it roasts, baste it with Cream: Serve it up with sweet Sauce, or a Poivrade.

15. Of thus.

Shred the Marrow of an Ox Marrow-bone, with an Onion, a Shalot, Savoury, Thyme and Parsley, very small; season with Salt and Nutmeg; roll these up in a Piece of Butter, and put it into the Hare's Belly; spit it, and baste it for the first Time with Cream, but afterwards with Butter; make a Sauce of Claret, with an Anchovye, a Blade of Mace, and melted Butter very thick. When the Hare is roasted enough, take it up, take the Pudding out of its Belly, and wash it all over with Butter, and serve it up.
16. To roast a Hare with her Skin.

Take out the Bowels, wipe the inside dry with a clean Cloth, make Stuffing as directed in the foregoing Receipt, put it in the Belly; when the Hare is near enough, fly off the Skin, drudge it with grated Bread, Flour and Cinnamon pretty thick, and froth it up; make a Sauce for it of Claret, Vinegar, Ginger, Cinnamon, Barberries, and a little Sugar; lay the Hare on the Sauce, garnish with Lemon and Parsley, and serve it up.

17. To roast a hare another Way.

Lard the Hare with small Lard, take grated Bread, Eggs, grated Nutmeg, Sugar, Currants, add a little Salt and beaten Cinnamon; you may add a little Cream; make all these into a Pudding, put it into the Hare's Belly, spit and roast it; for this, Venison Sauce is proper.

18. To dress a Hare the Swiss Way.

Cut the Hare into Quarters, lard them, put them into a Stew-pan with good Broth, and a little Wine, season with Salt, Pepper and Cloves; while they are stewing, toss up the Blood and Liver with a little Flour in a Sauce-pan, put in some Capers, Ston'd Olives, and a Drop of Vinegar, and serve it up.

19. To stew a Hare the French Way.

Case it, and wash it, cut Slices of Veal or Pork of about two Fingers thick, put them with the Hare into an earthen Pipkin with Onions fry'd in Hog's Lard, half cover it with Beef-broth, and stew it over a gentle Fire, and, as the Liquor waftes, put in more Broth; toast some Bread well, parboil the Livers of half a Dozen Fowls, steep them in some Beef-broth, seasoning it with Salt, long Pepper, Nutmeg, Cloves and Cinnamon, add to it a little Claret and Vinegar, strain these, and put the Liquor into the Hare as it stews; when they are stew'd enough, dish them up.

20. To put a Hare.

Wash your Hare clean, dry it well with a Cloth, cut it into Quarters, season it with Salt, Pepper, Nutmeg, Cloves and Mace, put it into a Pot with a few Bay-
Bay-leaves and a Pound of fresh Butter, and bake it; when it is bak’d, take out all the Bones, put it into a Mortar, pound it, pour the Butter from the Gravy, and mix it with the Flesh; then put it into a well-glaezy Venison-pot, press it down close, and cover it an Inch thick with clarified Butter.

21. To make Hare Pye.

Break the Bones of the Hare, lard it well, and season it with Salt, Pepper, Nutmeg, Cloves, and a Bay-leaf; lay Slices of Bacon at the Bottom of your Pye, put in the Hare, and lay Slices of Bacon over it, and lid it up; when it is bak’d, pour in melted Butter, and stop the Hole of the Pye, and set it by to cool.

22. To make Hartshorn Jelly.

Boil half a Pound of Hartshorn in three Quarts of Water, over a gentle Fire, ’till it becomes a Jelly; if you take out a little in a Spoon to cool, and it hangs upon the Spoon, it is enough, strain it from the Hartshorn while it is hot; when it is cold, put it into a Brass Pan well tinn’d, put to it a Pint of Rhenish Wine, and a Quarter of a Pound of Loaf-sugar, beat the Whites of four Eggs to a Froth, put in half a Dozen Cloves, a Blade of Mace, and a little Cinnamon, mix all these well; set your Jelly over a clear Fire, keep it stirring with a Ladle, and, that you may make the Eggs mix well with the Jelly, pour it in as if you were cooling any thing; let it boil for two or three Minutes, then put in the Juice of three or four Lemons, let it boil a Minute or two longer; when it is finely curl’d, and of a pure white Colour, lay a Swan-skin Jelly-bag over a Sauce-pan or Dish, and pour your Jelly in with a Ladle; put back the first half that runs through into your Jelly-bag softly, ’till the Jelly is as clear as Rock-water; then put it in Glasses for Use.

23. Another Way.

Take a Pound of Hartshorn, and four Quarts of Spring-water, boil it leisurely, close cover’d in a well glazed Pipkin, let it boil for five or six Hours; then strain it.
It through a Cloth, and put it into a lesser Pipkin, add a Pound and half of double refia’d Sugar, and the Juice of seven or eight large Lemons, boil it a little, then put it up into Glasses.

24. To make Hartshorn Flummery.

Boil half a Pound of Shaving of Hartshorn in three Pints of Water ’till it comes to a Pint; then strain it through a Sieve into a Bason, and set it by to cool; then set it over the Fire, let it just melt, and put to it half a Pint of thick Cream, scalded and grown cold again; a Quarter of a Pint of White-wine, and two Spoonfuls of Orange-flower-water; sweeten it with Sugar, and beat it for an Hour and half, or it will not mix well, nor look well; dip the Cups in Water before you pour in your Flummery, or else it will not turn out well, let it stand two Days before you use it; when you serve it, turn it out of the Cups, and flick blanch’d Almonds cut in Slices, all over the Tops; you may eat it either with Wine or Cream.

25. To make a cold Dish.

Take a Piece of fine white Veal, mince it, wash and bone some Anchovies, add pickled Oysters and pickled Cucumbers, and a small whole Lemon, shred them, mix them with the minc’d Veal, lay it in the Middle of the Dish; lay some Slices of Veal round the Dish, with halv’d Anchovies, quarter’d pickle Cucumbers, whole pickled Oysters, whole pickled Mushrooms, Capers, or any other Pickle, and some slic’d Lemon; cut also some fine Lettuce, and lay among your Garnish, serve it up to Table, and then pour in Oil and Vinegar.

After the same Manner you may dress Turkies or Chickens, cutting the Breasts into Slices to lay round the Dish, and mincing the rest.

26. To make a halcy Pudding.

Take three Pints of Cream, a Pint and half of Milk, season it with Salt, and sweeten it with a Pound and half of Loaf-sugar, make them boil; then put in fine Flour,
Flour, keeping it continually stirring while you strew in the Flour, and 'till it is both thick enough, and boil'd enough; then pour it out, sticke the Top full of fresh Butter, sift over it some Sugar, and serve it up.

You may also eat it with Canary, or with Cream, or with both mix'd together.

27. To make a Heath-cock.

Fleeve off the Skin, but leave the Rump, Legs and Pinions whole; then mince the Flesh with Beef-suèt, season it with Salt, Pepper, and sweet Herbs minc'd, and raw Yolks of Eggs; mix these all well together with three Artichoke Bottoms boil'd, roasted and blanch'd Chestnuts, Marrow and Skirrets boil'd and minc'd pretty small; then fill the Skin and prick it up on the Back, stew it in a deep Dish, and cover it with another with strong Broth, Marrow, large Mace, White wine, Salt, boil'd Artichokes quarter'd, Chestnuts, Bar berries, Grapes and Pears quarter'd, and some of the Meat made up into Balls; when it is done, serve it up with Sippets, broth it, and garnish with Slices of Lemon, and Lemon-peel whole, run it over with beaten Butter, garnish the Dish with the Yolks of hard Eggs, large Mace and Chestnuts.

28. To make a Hedge-hog.

Take two Pound of blanch'd Almonds, beat them well in a Mortar, with a little Canary and Orange flower-water to keep them from oiling, make them into a stiff Paste; then beat in the Yolks of twelve, and the Whites of fourteen Eggs, put to it a Pint of Cream, sweeten it with Sugar, put in half a Pound of sweet Butter melted, set it on a Furnace, and keep it constantly stirring, 'till it is stiff enough to be made in the Form of a Hedge-hog; then stick it full of blanch'd Almonds, slit and stuck up like the Bristles of a Hedge-hog; then put it in a Dish, boil some Cream, and take the Yolks of four Eggs, sweeten it with Sugar to your Palate, and thicken the Cream, pour it round your Hedge-hog; set it to be cold, and serve it.
To boil a Hen.

First boil it with a Piece of Bacon, then take half a Pint of strong Broth and some White-wine, put in half a Pound of Sausages, an Onion or two, a few savoury Herbs, large Mace and a Nutmeg, a little minc’d Thyme, and a Pint of Oysters; boil them all together, thicken them with the Yolks of Eggs and Butter, place your Fowl in the Dish, pour your Sauce and Oysters on it; lay the Sausages round it, with Slices of Bacon betwixt, garnish with Lemon, and serve it up.

To bake a Hen in a Pye.

Parboil the Hen, cut off her Legs and Wings, cut off the Merry-thought, and through the Breast-bone, and also break the Bones of the Carcass, that it may lie in the Pye; season them with Pepper, Mace and Cloves, put it into your Pye with some Sausages, Oysters Sweet-breads, Lamb-stones, lay Butter over them, close your Pye, and bake it; then put in a little strong Broth with Clarret, Butter, and the Yolk of an Egg shaken together.

To roast a Hen.

Let the Hen be well pick’d, parboil it, lard the Breast and Back, roast it, baste it with White-wine and Butter beaten up together, drudge it with sweet Herbs minc’d very small, and grated Bread; make a Sauce of the Yolks of Eggs beaten, Anchovies, a little Clarret and Vinegar; when it is roasted, serve it up, garnish with Rosemary Tops, Savoury, Lemon and Orange.

To make a Hen Pye.

Break the Breast-bone of the Fowl; lay it in soak for the Space of an Hour in warm Water and Salt: Shred Onions and sweet Herbs together, and with Butter make them up into little Balls, and put some of them into the Belly of the Hen, season with Salt, Pepper, Mace, and Nutmeg beaten fine; lard the Breast, and put Pieces of Bacon in the Wings; lay some of your Balls about it, sprinkle some Juice of Lemon, and bake it: And afterwards pour into it melted
melted Butter; let it stand till it be cold, and serve it.

33. To dress fresh Herrings.
Gut them through the Gills, wash them, rub them over with melted Butter, drudge them with Crumbs of Bread, and broil them on a Gridiron: Make your Sauce of Vinegar, Butter, Salt, Pepper, and Mustard. Or else you may brown some Butter, and shred some sweet Herbs very small, and put into it; season with Vinegar, Salt, Pepper, Anchovies, and Capers.

34. To make a Herring Pye.
Take pickled Herrings, water them well, take off their Skins whole; mince your Flesh with two Roes; add some grated white Bread, seven or eight Dates, Rose-water, Sugar, a little Sack with Saffron, make of these a pretty stiff Paste; then fill the Skins of your Herrings with this Farce; lay Butter in the Bottom of your Pye, lay in your Herrings, and Dates with them, and a top of them lay Gooseberries, Currants and Butter. Then close it up, bake it; and, when done, liquor it with Vinegar, Butter, and Sugar.

35. Another Way.
Take soft-ro’d Herrings, slit them down the Back, and bone them; then rub them over with Salt and Pepper; mince Apples, Onions and Leeks; lay Slices of Butter mix’d with Flour in the Bottom of the Pye, lay in your Herrings, strew under and over them your minc’d Apples, &c. grate Nutmeg, scrape Lemon-peel, put in half a Pound of Currants, and lay Flour and Butter mix’d over all.

36. To make red Hippocrate.
Pour a Gallon of Claret into an earthen Pan, put in a Blade of Mace, a little long Pepper, four Grains of white Pepper, a Dram of Cinnamon, and a little Coriander-seed, all bruised apart; then put in two Pound of Sugar beaten, a Dozen sweet Almonds stamp’d, and a Quarter of a Pint of Brandy: Cover them
them close, and let them stand to infuse, stirring them now and then: Then add about a Quarter of a Pint of Milk, and strain all through a Straining-bag; thus let the Bag be hung up, and a Vessel set under it to receive the Liquor; let the Mouth of the Bag open, put the Liquor in to run through three or four Times.

37. To make white Hippocras.

Take a Gallon of white Lisbon Wine, two Ounces of Cinnamon, two Pounds of Sugar, a little Mace, and a few Corns of black Pepper whole: Add two Lemons cut into four Pieces: Let these infuse in the Wine for some time, then put it in a Straining-bag, and hang it up, with a Vessel plac’d underneath, so that it may receive the Liquor, as before. If you please, you may give it the Scent of Musk and Amber, by wrapping up a Grain of it beaten with Sugar, in Cotton, which you must stick at the End of the Straining-bag.

38. Hop Buds pickled.

Give your Hop-buds a Walk or two in Water and Salt; then lay them in White-wine Vinegar.

39. To make a Hogor.

Take a Leg of Mutton, take the Skin off whole together with the upper Knuckle; then mince the Flesh very small with a couple of Pounds of Beef-suet: Shred also very small Shalots, Spinage, Savoury, and Thyme; season with Salt and Pepper; and, with the Yolks of six or eight Eggs, work the Meat together in the Form of a Ball: Then take a Cabbage, open the Leaves, and cut out the Middle to make a Hole to put your Ball of Meat in: When you have done, make it as much as you can into the Form of a Duck, and boil a Duck’s Head, and stick it on with a Skewer; then tie up the Body close, and boil it: Against it is done, fry some Sausages dipp’d in the Yolks of Eggs with a little Flour and Nutmeg, a good Quantity of Butter, with Anchovies, dissolved in the Sauce
Sauce first, and beat up with the Butter and Pickles, and serve it up.

40. To make the Queen of Hungary's Water.

GATHER Rosemary-flowers in a fair Morning three or four Hours after Sun-rising, put four Pound of them into a Cucurbit, with three Quarts of Spirit of Wine well rectify'd; press the Flowers down into the Cucurbit, and cover it with its Head and Alembick; lute it well with Paste and Paper, and place it in a Sand-heat, and lute a Receiver to it; leave it so 'till next Morning; and distil it with so gentle a Fire, that, while the Spirit distils, the Head may not be so much as warm; or, to hasten the Distillation, you may cover the Head with a Linnen Cloth several times double, dipp'd in cold Water; do this several times; distil it 'till you have drawn off about two Quarts of the Spirit; then put out the Fire, unlute the Vessels, put your Spirit up in Bottles, and stop them close.

Press and strain out the Liquor that remains in the Bottom of the Cucurbit, and clarify it; put it into the Cucurbit again and distil it, until it remain in the Bottom near as thick as Honey or Syrup; put it into a Pipkin well glaz'd, and boil it over the Fire to the Thickness of an ordinary Extract, and put the last Spirit into a Bottle by itself.

1. To fry a Jack.

SCRAPE, gut, and cleanse your Jack, wipe it, flour it, and fry it brown and crisp in sweet Butter. Then take it out of the Frying-pan, set it before the Fire in a Dish; pour off the Butter it was fry'd in; then fry a good Quantity of Sage, and Parsley crisp in other Butter, lay them on the Fish. In the mean time, let some Butter be beat up with three or four Spoonfuls.
fuls of hot Water, in which an Anchovy has been diff-
solv’d; pour this on your Fīth; garnīl with Straw-
berry-leaves and Parsley, and serve it up.

2. To stew a Fīck.

DRAW and cleanse your Fīth, put it into a Stew-
pan, with as much White-wine as will cover it, set it 
a stewing; when it boils, put in the Fīth, scum it 
well, put in Salt, whole Cinnamon, and large Mace: 
Lay Sippets in a Dish, and, when it is stew’d enough, 
lay your Fīth on the Sippets; then thicken your Fīth-
Broth with the Yolks of three or four Eggs, beaten 
Butter, thick Cream and Sugar; give it a Walm or 
two; pour it on your Fīth with boil’d Prunes and 
Currans laid over it; lay also flīc’d Lemon, Knots of 
Barberries, Cinnamon and Mace, and scrape on some 
Sugar.

3. To make Ice and Snow.

TAKE new Milk, and a little Cream, mix them both 
together in a Dish; put Rennet in it, as if it were for 
Cheesè; then stir it together; when it is come, pour 
in some Canary and Sugar; then put the Whites of 
three Eggs, and a little Damask Rose-water to a Pint 
of Cream; and, with a Whisk, whip it up to a Froth, 
and, as the Froth rises, put it upon your Milk with 
the Rennet in it, ’till it lies deep: Then lay in it here 
and there Bunches of preferv’d Barberries; whip up 
more Froth, and put upon them; let your Dish be 
broad brimm’d, which garnīl with several Sorts of Jel-
lies of various Colours.

4. To make Icing.

TAKE half a Pound of fine Loaf-sugar, beat it ve-
ry fine in a Mortar; then sift it; then put it again in-
to the Mortar with four Spoonfuls of Rose-water, and 
the Whites of two Eggs; sift it all one Way, ’till your 
Cakes and Tarts come out of the Oven, and are al-
most cold, dip a Feather in your Icing, and strike over 
your Cakes or Tarts, and set them in a cool Oven to 
harden.
5. How to ice all Sorts of Waters.

You must provide a sort of a Cistern, in Form of a Box, which must be fitted on the Inside with Tin-moulds, to hold the Liquor. These Moulds being covered with respective Covers, fill up the void Spaces with Pieces of Ice, and Salt, and lay them also over the Moulds, by which Means the Liquors will congeal. You must also have a Hole about the Middle of the Height of this Cistern, to give Passage to the Ice and Salt that melts, that they may not overflow your Moulds. You must also, from time to time, break the Ice that is first made on the Surface, and put Salt quite round the Moulds, which will cause the rest to freeze; so that China-dishes and Cups may be fill’d with the small Pieces of Ice, when you serve the Liquors up to Table.

6. To make Jelly Broth.

Put a Joint of Mutton, and a Filet of Veal, with a Capon, and three Quarts of Water over a gentle Fire, ’till one half of the Liquor is boil’d away; then strain it through a Linnen Cloth.

7. Another Way.

Take a Knuckle of Veal, a Knuckle of Mutton, and a young Cock; stone some Raisins of the Sun, about a quarter Part of the Weight of your Flesh: Boil all to Pieces, pour all out into a wooden Bowl, break and mix all together, strain out the Liquor; when it is cold, cut off the Fat from the Top, and the Settling from the Bottom; then put to it two or three Blades of Mace, a Stick of Cinnamon broken small, double-refin’d Sugar, as much as you think convenient, boil it again, and strain it for Use.

8. Another Way.

Take Pork, Veal, and Mutton; boil them ’till your Broth is as strong as you would have it; then add White-wine and double-refin’d Sugar, according to your Quantity of Broth; some Eggs, sliced Nutmeg, a Race or two of Ginger, a little Cinnamon and Mace.

9. To
9. To make Jelly of Calves Feet.

Take eight Calves Feet, take off the Fat, take out the Bones; lay the Feet a-soak in Water for three or four Hours; then boil them in six Quarts of Spring-water, skim them often, boil them till it comes to two Quarts; strain them through a Linnen Cloth; set it by to cool, and, when cold, pare off the Settling at Bottom, and Fat from the Top: Melt it in an earthen Pipkin; put to it two Quarts of White-wine, four or five Blades of Mace, a quarter of an Ounce of bruised Cinnamon, two or three Races of Ginger; you may also, if you please, add a Grain of Musk: Take the Whites of twelve Eggs, beaten up with three Pound of double-refin’d Sugar; mix these with the Jelly and boil it gently, adding the Juice of a couple of Lemons, strain it for Use.

10. To make Jelly of Veal.

Take a Leg of Veal, cut off the Fat as clean as you can; wash it, break the Bones, and lay it in Water to soak for a quarter of an Hour; slit three or four Calves Feet, and put them to the Veal; put them into two Gallons of Water, boil them, skimming them, often; let it boil ’till it comes to two Quarts, or less; strain it, set it by ’till it is cold; pare off the Bottom and Top, and put it into a large Sauce-pan. Then put to it a Spoonful or two of White-wine Vinegar, a little Salt, a Nutmeg slie’d, two Ounces of beaten Cinnamon, a Blade or two of Mace, a Race of Ginger slie’d, and the Whites of Eggs well beaten: Mix all these together, give them three or four Walms, stirring them the mean time; then strain all through a Jelly-bag for Use.

11. To colour Jellies.

Your Jellies made of Hawthorn, or Calves Feet, or Legs, may be made of what Colour you would have them. If white, use Almonds pounded and strain’d after the usual Manner; if yellow, put in some Yolks of Eggs; if red, some Juice of red Beet; if grey, a little Cochineel; if purple, some purple Turn-
The, or Powder of Violets; if green, some Juice of Beet-leaves; which must be boil’d in a Dish, to take away its Crudity.

12. To make Crystal Jelly.

Take out the great Bones and Fat of four Pair of Calves-feet, then lay them to steep in fair Water; shift them three or four times in twenty-four Hours; then boil them in a clean Pot or Pipkin, with eight Quarts of Spring-water, scum it clean, boil it ’till it is half boil’d away; then strain, and let it by to cool; when it is cold, take the Fat from the Top, and pare the Settling clean off from the Bottom: Then put it in a Pipkin, that will hold a Gallon and half; five Pints of old clear White-wine, and Juice of four Lemons, four Blades of Mace, and three Races of slic’d Ginger; then set it on the Fire, dissolve it, and set it by to cool; then take five Pound of white Sugar beaten, and mix it with the Whites of sixteen Eggs in a great Dish, and put it into a Pipkin to your Jelly; stir all together with a Grain of Amberegreece and Musk, tied up in a Linen Rag; add near half a Pint of Rose-water; set it again over a gentle Charcoal Fire, let it stew, and, before it boils, put in a little Ising-glass, and, when it boils up, let it cool a little, and run it.

13. A general Jelly for any Kind of Souce’d Peate.

Take four Pair of Calves-feet, take away the Fat between the Claws; take out the large Bones, steep them in Water for five or six Hours; then boil them in eight Quarts of Water, ’till it is boiled away to three Quarts; then strain it; then set it by while it is cold, cut off the Settling, divide it into three Parts, to be made of three several Colours: Put each into a Pipkin a-part, put to each a Quart of White-wine; colour one with Cochineel, another with Saffron; and let the third remain of its own Colour: Put into each of the Pipkins a little Mace, a Race of Ginger, and some Nutmeg slic’d, and some Cinnamon; melt the Jelly, and put to each the Yolks of half a dozen Eggs well
well beaten, with a Pound or better of Sugar; stir all well together, and, when it is ready to boil, strain it, and keep it for Use.

14. To make Jellies.

Beat and sift a Pound of double-refin’d Sugar; two Drams of Caraway-seeds, finely beaten and sifted; the Yolks of four Eggs, a Grain of Musk, and a small Quantity of Gum-dragon, dissolv’d in Damask Rose-water; make these up into a Paste, something softer than Butter; pass it through a Butter-squirt of two or three Ells long, and a little thicker than a Straw; lay it a little while on a Paper to harden; then tie it up into Knots; when they are dry, boil them in Rose-water and Sugar.

15. To make a Julian.

Roast a Leg of Mutton, take off the Skin and Fat; put it into a Pot with a good Piece of Beef, part of a Filet of Veal, and a fat Capon, with Parsley-roots, Celery, an Onion stuck with Cloves, and Carrots, Turnips, and Parsnips, a couple of each; boil all these together a good while. In another Pot, in the mean time, boil two or three Bundles of Asparagus, a little Chervil, and a pretty deal of Sorrel, with some Broth taken out of the great Pot; soak some Crusts, and lay the Asparagus upon them.

16. To make JUMBALS of Almonds.

Take two Pound of fine Flour, and as much fine Sugar, make a Paste of them with the Whites of Eggs beaten; put to the Paste two Pound of blanch’d Almonds well beaten, a Pound of sweet Butter, a Pint of Cream, and mould it all well together with Rose-water; make them into what Forms you please, and bake them in a gentle Oven.

17. Another Way.

Beat a Pound of blanch’d Almonds very well with Damask Rose-water; put to them two Pound of double refin’d Sugar powdered; beat the Whites of Eggs up to a Froth, and wet the Almonds and Sugar with them; and set it in a Pan over a Stove, continually stirring
stirring it 'till it grows so stiff, that you may make a Paste of it. Let it be cold, and then roll it into Jumbals; strew Sugar on Pewter-plates, and lay your Jumbals upon them.

18. To make Jumbals plain.

Take three Pound of fine Flour, a Pound and half of fresh Butter; rub it into the Flour with a Pound and half of Sugar; put in six Eggs, leaving out three Whites, and six Spoonfuls of Rose-water; make it into a Paste, and make it into what Fashion you please, and bake them on Papers or Plates.

19. Another Way.

Beat a dozen Eggs with five or six Spoonfuls of Damask Rose-water, put to them two Pound of double-refin'd Sugar, add as much dry'd fine Flour as will make the Paste roll out; when you have roll'd it out, make them into what Form you please, and bake them as above directed.

20. To make Jumkets

Take warm new Milk; put Rennet to it, and let it stand to cool; then strew on it fine Sugar powdered and Cinnamon, pour upon it Cream mix'd with Damask Rose-water.

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1. To make Kernel Water.

Pour a Gallon of good Brandy into a large earthen Pitcher or Jar, put to it either three Ounces of the Kernels of Apricocks well pounded with their Skins, or four Ounces of the Kernels of Cherries well pounded; put in four Cloves, a little Coriander-seed, a Pound and quarter of fine Sugar, half a Dram of Cinnamon, and also about a Pint of boil'd Water, after it has stood to be cold. Then stop the Pitcher close, and let them infuse for three Days; then strain it, and put it into Bottles.
To make Kickshaws.

Make some Puff-paste, roll it thin, and, if you have any Moulds, work it upon them with preserving Pippins. You may fill some with Gooseberries, some with Raspberries, some with Lamb-stones, some with Veal-kidneys, or what you please, the Meat being first season'd; then close them up, and either bake or fry them; when they are done, strew Sugar on them, and serve them up.

Kid

Kid is dress'd after the same Way with Lamb, in all Respects.

To roast a Kid.

Take the Head of your Kid, and prick it backwards, over the Shoulder, and tie it down; then lard it with Bacon, and draw it with Lemon- peel, and Thyme: Then make a Pudding, or Farcing of grated Bread, Flour, some Force'd-meat minc'd small, Beef-suet and sweet Herbs, seasoned with Salt, Ginger, Cloves, Mace, and Nutmeg, add some Cream, and the Yolks of four Eggs; wrap this Pudding in the Caul of the Kid, and put it into the Belly, and sew or stitch it up close, roast it, and serve it up with Venison Sauce.

To make a Kidney Patty.

Roast a Loin of Veal; when it is almost enough take the Kidney, the Fat, and some of the Meat, and mince it small, with the Marrow of half a dozen Veal Marrow-bones cold; season it with Marjoram, Thyme, and Winter-favoury, cut small or pounded; add a quarter of a Pint of Rose-water, the Yolks of six Eggs, a little Nutmeg slic'd, half a Pound of Sugar, and half a Pound of Currants, mix all these well together, and make them up with small Pasties of Puff-Paste, and fry them in sweet Butter, or try'd Suet.
1. To force a Leg of Lamb.

TAKE a large Leg of Lamb, cut a long Slit on the Backside, take out all the Meat, but don’t deface the other Side; then chop the Meat small with Marrow, Beef-suet, Oysters, Anchovies unwash’d, an Onion, sweet Herbs, some Lemon-peel, season’d with Salt, Pepper, a little beaten Nutmeg and Mace. Then pound all these well in a Mortar, stuff your Skin, few it up, wash it over with the Yolks of Eggs beaten, put it on the Spit, drudge it with Flour, and lay Pieces of Butter over it. (Or you may bake it, if you please) slope some Oysters in White-wine, with a Blade of Mace; keep out the largest to lay with Anchovy-sauce, Mushrooms, and a good deal of Gravy, and so serve it. Fricassey the Loin to lay round it, cut into small Pieces very thin, season’d with Salt, Pepper, Nutmeg, Cloves, and Mace; Cives, and savoury Herbs: Fry them in clarified Butter, and, when they are fry’d enough, pour out the Butter, clean the Pan, put in a Quarter of a Pint of White-wine, a Pint of strong Gravy, stew your Lamb in the Gravy; then add an Anchovy, a few Oysters and Mushrooms with the Liquor; then roll up a Piece of Butter in Flour, and the Yolk of an Egg, and squeeze in the Juice of a Lemon. Garnish with Pickles and Lemon, and serve it up.

2. To fry a Peck or Loin of Lamb.

CUT the Ribs asunder, beat them with your Knife; then fry them in a little Ale; season them with a little Salt, and cover them close with a Plate; take them out of the Pan with the Gravy in them, let them in a Dish before the Fire; clean your Frying-pan; put in half a Pint of White-wine, some Capers, and the Yolks of two Eggs beaten with a little Salt and Nutmeg, add to this the Liquor they were fry’d in; stir it with a Spoon, all one way, till it be thick;
then put in the Lamb, stir all together; garnish with Parsley and Lemon, and serve it up.

3. To roast a Quarter of Lamb.

lard one half of the Quarter; and drudge the other well with grated Bread; spit it; wrap it up in Paper, that it may not scorch; and, when it is near roasted enough, drudge the unsladed Part with Bread, as before, adding a little fine Salt, and Parsley shred small.

4. To dress Lamb in a Ragoo.

Cut a Quarter of Lamb into four Quarters; lard it with middle-fiz’d Slips of Bacon, and tos it up a little in a Sauce-pan, to brown it; boil it in an earthen Pot, or Stew-pan, with Broth, Salt, Pepper, Cloves, a Bunch of fine Herbs, and Mushrooms. Make a Sauce for it of fry’d Oysters, with a little Flour, and a couple of Anchovies; when you are ready to serve up, add some Lemon Juice, and garnish with fry’d Mushrooms.

5. Another Way.

Take a Quarter of Lamb, roast it, and, when it is near enough, drudge it well with grated Bread. Into the Dish, in which you intend to serve it in, put a Cullis of Veal, with Salt, Pepper, an Anchovy, the Juice of a Lemon and a few Cives. Warm it, lay in your Lamb, and serve it up.

6. To stew a Lamb’s Head.

Take out the Brains, and make a Pudding of them; boil them, and, when they are cold, cut them into Bits; then mince Lamb and Beef-suet together, add to it some grated Bread, seafon with Salt, Pepper, and sweet Herbs minc’d small, add four or five raw Eggs. Fill the Lamb’s Head with these; then stew it in a Stew-pan with some strong Broth; make Balls of the Remainder of your minc’d Meat.

7. To dress a Lamb’s Head in Potage.

Take the Head, Feet, and Liver of a Lamb, and young Bacon, scald them; then boil them all together in a large Pot in some Broth: When they are boil’d
boil'd and well season'd, lay your Potage a soaking with good Broth and Gravy, and put the Lamb's Head in the Middle: Bread the Brains, and fry them thorough-
ly; then put them into their Place again. Garnish your Potage with the Feet, Bacon, and Livers. Thicken with a white Cullis made of Crum-bread soak'd in good Broth, a Score of sweet Almonds, and the Yolks of three hard Eggs, pounded and strained; well soak'd, and season'd with the Juice of a Lemon. Then serve it up.

8. To make a Lamb Pastry.

Bone the Lamb, cut it four-square; lay Beef-suet at the Bottom of your Pastry, season the Lamb with Salt, Pepper, minc'd Thyme, Nutmeg, Cloves, and Mace, and lay it upon the Suet, making a high Border about it; then turn over your Sheet of Passe, close it up and bake it; when it is bak'd, put in Vinegar, the Yolks of Eggs well beaten, and some Sugar; or you may, if you please, omit the Sugar, and put in good Gravy, or the baking of the Bones in Claret.

9. To make a Lamb Pye.

Cut your Lamb into thin Slices, season with Salt, Pepper, Cloves, Mace and Nutmeg, and you may add a little Sugar; then put them in your Pye, laying, between every Layer of Meat, Marrow, Butter, Raisins of the Sun flon'd,Currants,Dates slic'd, Skirrets boil'd and blanch'd, dry'd Citron, candy'd Lemon, large Mace, preserv'd Barberries, and Slices of Lemon; make up your Pye, bake it; when it is bak'd, put White-wine, Verjuice and Sugar in a Pipkin, set it on the Fire, stir it 'till it begins to grow thick; then add the Yolks of three or four Eggs; pour this into your Pye with a Funnel; give it a Shake or two, scrape Sugar over it, and serve it up.

10. Another Way.

Mince the Flesh of a Leg of Lamb very small, with two Pounds of Beef-suet to three Pounds of Lamb: Season them with Salt, Pepper, Thyme, and Parsley shred small. You may also add some Sugar;
then take ten or twelve raw Eggs, and mince them with your Meat, and put it into your Pate, and bake it; when bak'd, put in Lemon-Juice and Sugar, and serve it.

11. A Lamb Pye the German Way.

Cut a Quarter of Lamb in Pieces, and lard them with small Lardons of Bacon, season'd with Salt, Pepper, Cloves, Nutmeg, and a Bay-leaf; add pounded Bacon, Cives and sweet Herbs; put these into a Pye, and bake it for three Hours; then cut it open, skim off all the Fat, pour in a Ragoo of Oysters, and serve it up hot for a first Course.

12. To Rouse a Side of Lamb.

Bone it, soak it well from the Blood, wipe it dry, and season it with Salt, Nutmeg, and Ginger beaten, sweet Herbs, and Lemon-peel minc'd, and Coriander-seed whole. Lay broad Slices of Lard over the Seasoning; then roll it into a Collar, and bind it up in a Linnen Cloth; put it into boiling Liquor, scum it well, put in Salt, Nutmeg, and Ginger slice'd, Fennel and Parsley Roots; when it is almost boil'd, put in a Quart of White-wine; when it is enough, take it off; put in Slices of Lemon, the Peel of two whole ones, and a Dozen Bay-leaves, and give it a Boil close covered.

13. Another Way.

Take the Bones out of a Side of Lamb, lay it to soak in Salt and Water; then wipe it dry; season it with Salt, Pepper, Nutmeg, and savoury Herbs shr'd small, and Lemon-peel. Lay this Seasoning upon the Lamb, and broad Slices of Bacon over the Seasoning; then roll it up into a Collar, tie it up tight in a Cloth, and boil it in Water and Salt; when it is scumm'd, put in Fennel, Parsley Roots, Ginger slice'd, and Nutmeg, and, when it is near boil'd enough, pour in a Quart of White-wine; when it is boil'd, put in half a Dozen Bay-leaves, the Peel of a Lemon, and Slices of Lemon; then put all into a Pot, and cover it close for Use.
14. To make Lamb like Venison.

Bone your Lamb; then dip it in the Blood of a Pig, Sheep or Calf; then parboil it in small Beer and Vinegar, one Part of the first, and three of the latter, let it stand in it all Night: Then put in some Alkanet Root, or Turnip, and bake it with Pepper, Cloves, Mace, Claret, and Butter, and some Sprigs of Rosemary.

15. To fry Lamb-fones.

Parboil them, mince them small, fry them in sweet Butter, strain them with some Cream, Pepper, beaten Cinnamon, and, when it is strained, put to it some grated Cheese; then fry them, and serve them up with Sugar and Rose-water.


Take three young Pidgeons, three Chickens, and three Ox Palates, boil’d, blanch’d, and cut into small Pieces, and bake them together; take three Veal-Sweet-breads, cut in halves and parboil’d; half a Score Cocks-combs boil’d and blanch’d; three Lamb-fones cut in halves; the Bottoms of two Artichokes boil’d; a Pint of Oysters parboil’d; the Marrow of two Bones, season’d with Salt, Pepper, Nutmeg and Mace; mingle some Pistaches among these Ingredients, and fill your Pye with them; also grate in some Yolks of hard boil’d Eggs, covering all with Butter; make it up, put in a little fair Water, and, when it is bak’d, drain out the Butter, and put in Butter and Gravy beaten together.

17. To dress Lampreys.

Bleed them, preserve their Blood: Cleanse them in warm Water, cut them in Pieces, season them with Salt, Pepper, and Nutmeg; stew them in an earthen Pan, with White-wine, browned Butter, a Bunch of sweet Herbs and a Bay-leaf: Then put in the Blood with fry’d Flour and Capers; garnish with Slices of Lemon.

18. To bake Lampreys.

Let your Lampreys be split, take out the Strings in the Back, and truss them round; season them with Salt
Salt, Pepper, Nutmeg, and parboil them; lay a Layer of Butter at the Bottom of the Pye; then lay in the Lampreys, with some Onions slic’d; cover the whole with Butter; close up your Pye, and, when bake’d, fill it up with clarify’d Butter.

19. To bake Lampreys in Patty-panns.

Let your Lampreys be roasted very tender, and basted with Butter; then, either hot or cold, put them into your Pans, having first butter’d the Bottoms, season them with Salt, Pepper, Nutmeg, and savoury Herbs, shred; put in Dates, Currants, and Slices of Lemon, and close them up; when they are bake’d, moisten them with White-wine, Butter, or Sack and Sugar.

20. To broil Lampreys.

Wash them in hot Water, to take off their Slime, and cut them in Pieces as you do Eels to broil: Melt some Butter, season it with Salt, Pepper, savoury Herbs, Parsley and Cives shred; put your Pieces of Lamprey into these in a Sauce-pan, and stir them well together; take them out, drudge them with grated Bread, and put them on a Gridiron over a gentle Fire. For the Sauce, brown some Butter in a Sauce-pan, with a Pinch of Flour, shred Mushrooms, Cives, and Parsley small; put them into the Butter, with Salt, Pepper, an Anchovy, and a few Capers; moisten it with Fish-broth, and thicken with a Cullis. Pour this same in the Dish, and lay the Lampreys round, and serve it hot.

Or you may serve it with this Sauce. Take Oil, Vinegar, Salt, Pepper, and a little Mustard, shred Parsley, an Anchovy, and a few Capers, and beat them all well together in an earthen Vessel or Porriager; then put it into a Saucer, place it in the Middle of the Dish, and lay the Lampreys round it.

21. To fry Lampreys.

Bleed them, preserve their Blood, slime them, and cut them in Pieces. Fry them in clarify’d Butter, with a Pinch of Flour, Salt, Pepper, Nutmeg, a lit-
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a little White-wine, a Bay-leaf, and a Bunch of sweet Herbs; when these have been all fry’d together, put in the Blood, and a few Capers, and serve it up.

22. To dress Lampreys the Italian Way.

Skin them, and season them with Salt, Pepper, Ginger, Cinnamon, and Nutmeg; put them into your Paste, either whole, or cut in Pieces; put in Raisins, Currants, Prunes dried, Dates and Cherries, and cover all over with Butter; close up your Pye and bake it. Then chop some sweet Herbs, pounded some sweet Almonds, and boil with Grapes, Raisins, Sugar and Vinegar, and, when it is bak’d, pour in this Liquor strain’d. Ice it and serve it up hot with White-wine, the Blood of the Lampreys, the Juice of Oranges, and Cinnamon.

23. To dress Lampreys with Sweet Sauce.

Bleed them, preserve the Blood, take off their Slime, cut them in Pieces, take out the Strings out of their Backs; then toss them up till they are brown, in Butter and a little fry’d Flour; then put in some red Wine, Salt, Pepper, Cinnamon, two or three Slices of Lemon, and a little Sugar; when they are enough, put in the Blood, give them a Turn or two; so dish it up and serve it.

24. To make a Lamprey Pye.

Cleanse them from their Slime; set by the Blood; season them with Salt, Pepper, beaten Cinnamon, Currants, Dates, candy’d Lemon-peel and Sugar; put them in your Pye, and, when it is bak’d, pour in the Blood and a little White-wine; and, when you serve it up, add a little Lemon-juice.

25. To make a Lark Pye.

To a Dozen of Larks, put two Penny Manchets, a little Salt, three Eggs, a Quarter of a Pint of Rosewater; a Pound of Currants, a Quarter of an Ounce of beaten Mace, a Quarter of an Ounce of Cinnamon, and Nutmeg grated: Mix these well together, and make them into Balls as big as Wallnuts, and put them in the Bellies of the Larks; lay them in the Pye, and lay
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lay a Pound of Butter in Slices over them, and a Lemon slic'd, and half a Pound of Lemon and Citron cand'y'd, and a Quarter of an Ounce of whole Mace; bake it; and, when it is done, put in Butter on the Top, and serve it up.

26. To dress Larks in Ragoo.

draw your Larks, put them into a Stew-pan with melted Bacon, Mushrooms, Truffles, Capons, Livers, an Onion stuck with Cloves, and tos them up; put in a little Cullis, or instead of that a little Flour; then put in some Beef, or Veal-gravy, let them simmer for some Time; then beat up an Egg with some Cream, put into it some shred Parsley, pour this into the Stewp-pan; let it have a Turn or two over a Stove to thicken it; take off the Fat, squeeze in some Juice of Lemon, and serve it.

27. To roast Larks.

Truss them handsome set on the Back, but neither draw them, nor cut off their Feet. Lard them with small Lardons, or else split them on a wooden Skewer, with a small Bard of Bacon between two; when they are near roast'd enough, drudge them with Salt powder'd fine, and fine Crumbs of Bread. When they are ready, rub the Dish you design to serve them in with a Shalot, and serve them with Salt, Pepper, Verjuice, and the Juice of an Orange.

Or, with a Sauce made of Claret, the Juice of two or three Oranges, and a little shred Ginger, set over the Fire a little while, and beat up with a Piece of Butter.

You may use the same Sauce for broil'd Larks, which you must open on the Breasts, when you lay them on the Gridiron.

28. To make a Confitue of Lavender Flowers.

Beat the Flowers while they are fresh, with three times their Weight in fine Sugar, in a Marble Mortar with a wooden Pestle, and put them into a Gally-pot, and cover them close for Ute.

29. To
29. To make a Lemonade.

Scrape Lemon-peel in Water and Sugar, put in a few Drops of Oil of Sulphur, and some Slices of Lemon; put in a Pound of Sugar to every Quart of Water.

30. To make Lemonade with Lime-Juice.

To three Quarts of Spring-water put in a Pint of Lime-Juice, a Pound, or Pound and half of double-refin'd Sugar: When the Sugar is dissolv'd, it is done.

31. To make Lemon Cakes.

Take double-refin'd Sugar beaten and sifted very fine, moisten it with the Juice of Lemons, and boil it almost to a Candy Height: Then drop it on Plates, and set it in a warm Place 'till the Cakes will slide off from the Plates. If you please, you may shred the Peel very fine, and boil with Part of it; but you must add fresh Juice to it, or it will be too thick to drop handsomely.

32. Or thus.

Take a Pound of fine Sugar, wet it with four Ounces of Juice of Lemons, and four Ounces of Rose-water, boil them up 'till they become like Sugar; then grate into them the Rind of hard Lemons, incorporate them well together; and, when they are cold, put them up for Use.

33. To keep Lemons.

Take some fine Sand, dry it well, let it be cold, then put it into an earthen Vessel, laying a Layer of Sand, and a Layer of Lemons, putting the Stalks downwards; let them not touch one another. Then lay a Layer of Sand two or three Inches thick, and then lay another Layer of Lemons; thus do 'till you have fill'd your Vessel; then set them in a cool Place, and they will keep all the Year. Oranges may be preferv'd after the same Manner.

34. To make Lemon Paste.

Choose those Lemons that have plump and well-colour'd Rinds; boil them in Water, seasoning the first
first Water with a Handful of Salt, shifting them six times 'till they are become tender; put them into a wooden Bowl or Mortar, and beat them to a Pulp, with a Pettle or Rolling-pin; then strain them, wringing them hard through a coarse Linnen Cloth; then take something above their Weight of fine Sugar, and put it to what Liquor you have strain'd, and boil it almost to a Candy Height; then spread it pretty thin upon Plates, and dry it in a Stove or slack Oven; then turn it, and cut it out into what Forms you will.

35. To pickle Lemons.

**Boil** them in Water and Salt, then put them into a Pot, and fill it up with White-wine Vinegar.

36. To preserve Lemons.

**Zest** your Lemons, cut your Pulp into Slips, slit them again in their Thickness, then scald them in Water 'till they are very soft; then put them into clarify'd Sugar newly pass'd through the Straining-bag; when it is ready to boil, give them twenty Boilings.

The next Day bring the Sugar to its smooth Quality, put your Lemon-slips into it, and give them seven or eight Boilings. The next Day boil the Sugar 'till it is pearled, and give your Lemon a covered Boiling. Let them stand for some time, and then put them into your Pots to be dry'd, as Occasion serves.

37. Another Way.

**Pare** your Lemons thin, grate off the Tops, cut a little Hole where the Stalk grows, and pick out all the Seeds, boil them three times in three several Waters 'till they are very tender. Make some Water boil, then put in the Lemons: Take half a Pound of Sugar to every Lemon, and a quarter of a Pint of Water to every half Pound of Sugar; boil the Syrup, scum it well, then put in the Lemons, and make them boil apace 'till they are very clear. Squeeze in the Juice of a Lemon, and, when it has had three or four Boils, put
put your Lemons in Pots, and, when the Syrup is cool, pour it upon them.

38. To make Marmalade of Lemons.

Boil the Kinds of Lemons in several Waters till they are very tender; then pound them in a Mortar with their Weight of Pippins; then take as much fine Sugar as they both weigh, and allow a Pint of Water for every Pound of Sugar; boil the Water and Sugar together to a Syrup; then put in the Pulp, let it boil 'till it is clear; then squeeze in as much Juice of Lemon as will give it a good Relish; then boil it 'till you find it jelly, and put it into Pots or Glasses for Use.

39. To make Syrup of Lemons.

Pare your Lemons, slice them thin, lay in a Basin a Layer of Sugar beaten fine, and a Layer of Slices of Lemon, so continuing 'till you have laid all in; then let it stand all Night. The next Day pour off the Juice that runs from the Fruit through a Tiffany-strainer, and put it into Glasses.

40. To make Lemon-water.

Pare your Lemons, and put the Peels of ten Lemons into a Quart of Canary and Brandy, of each a like Quantity; let them stand and infuse for a Week or more. Squeeze out the Juice, strain it through a Cloth, or rather filter it through a brown Paper; then take an equal Quantity of Rose-water, and make a Syrup of it with double-refin'd Sugar. Distil the Wine in Balseo to a Dryness; mix it with the Syrup, and keep it close stopp'd for Use.

41. To satellites Lettuce.

Take Cabbage-Lettuce, scald them a little, drain them; then mince the Flesh of roasted Capons and Chickens, with boil'd Gaminon, Mushrooms and savoury Herbs, Cives and Parsley, the Crumb of a French Roll soak'd in Cream, and the Yolks of three or four Eggs, and a little scalded Bacon; season all with Salt, Pepper, sweet Herbs, and Spice. Pound all together in a Mortar; squeeze the Lettuce one by one, open the
the Leaves, cut out the Knob in the middle; fill the Hollow with your minc'd Meat and Seasonings, then tie them up. Then take Slices of Bacon and Veal, and lay them in the Bottom of a Stew-pan, with some slic'd Onion, cover your Pan, and set it over a Furnace; when it begins to stick, put in a little Flour, and stir it about with a Spoon, to brown it: Moisten it with an equal Quantity of Broth and Gravy, season it with Salt, Pepper, Cloves, a whole Leek, Parsley, Basil, and a Bay-leaf. Lay your fare'd Lettuces in a Stew-pan, and pour this Braise upon them. When they are stew'd enough, take them up, unbind them, drain them, and put them into the Stew-pan again, with a white Cullis. Let the Lettuces simmer in this, dish them, and serve them for Out-works.

If you would have a brown Sauce, make use of the Essence of Ham.

You may also serve them with a Ragoo of Truffles and Mushrooms.

42. To make a Ragoo of Lettuce.

Take only the Cabbages of Lettuce, scald them a little, then put them in cold Water, squeeze them well, cut them in Dice, and put them into a Sauce-pan, and let them simmer in Veal Gravy; then pour on them some Cullis and Essence of Ham, and use them for Garnish for Dishes of the first Course.

Or you may stew them a la Braise; and, when they are stew'd, drain them, cut them in Dice, and simmer them in a clear Cullis, and some Essence of Ham. These Lettuces are proper to be put under a Leg of Mutton, or any Fowls dress'd a la Braise.

43. To roast a Leveret.

In casing your Leverets, do not cut off either their Ears, or hinder Legs; but harle one Leg through the other; cut a Hole in one Ear to contain the other; and spit and roast it; while it is roasting, make a Sauce for it of the Liver parboil'd, with some Bacon and Beef-suet boil'd up in strong Broth and Vinegar,
gar, with Thyme, Parsley, sweet Marjoram, and Winter Savoury, shred small, and the Yolks of hard Eggs: When it is boil’d, put to it drawn Butter, Sugar, grated Nutmeg; dish up your Leveret, on this Sauce, with Slices of Lemon.

44. To dress a Calf’s Liver, a la Braise.

LARD the Liver with Lardons high seasoned: Lay thin Slices of Bacon over the Bottom of a Stew-pan, and Slices of Beef; season them with Salt, Pepper, and Spice: Add an Onion slic’d, a whole Leek, Partnips, Carrots, some shred Parsley, and sweet Herbs. Put in your Liver, and lay the same Seasoning and Roots over it, that you did under it, also Slices of Beef and Bacon; cover the Pan, and put Fire both over and under it. Then make a Ragoo of Mushrooms, Artichoke-bottoms, and Asparagus-tops, Cocks-combs, and Veal Sweet-breads; toast these up in a Sauce-pan with melted Bacon; take off the Fat, and thicken it with a Cullis of Veal and Ham. When the Liver has stew’d enough, dish it, pour the Ragoo upon it, and serve it hot for a first Course.

You may also serve it with Slices of Ham, prepared as follows: lay Slices of Ham in the Bottom of a Stew-pan, cover it, and set it over a Stove to sweat; when it begins to fick to the Pan, put in some Gravy, and, when it has simmer’d a little, thicken it with a Cullis of Partridges, or some other Cullis. Lay your Liver into your Saignagez, pour it on your Liver, and serve it hot.

Or you may serve your Liver with a Ragoo of Succory, or of Cucumbers, or with a hash’d Sauce.

45. To roast a Calf’s Liver.

LARD your Liver well with large Slices of Bacon, fasten it on the Spit, roast it at a gentle Fire, and serve it up with good Gravy, or a Poivrade.

46. To dress a Calf’s Liver in a Caul.

TAKE off the under Skins, and shred the Liver very small, and with it Mushrooms, Truffles and Parsley. Roast two or three Onions, take off their outermost...
most Coats, pound six Cloves, and a dozen Coriander-seeds, and add them to the Onions, and pound them together in a Mortar; then take them out, and mix them with the Liver. Take a Pint of Cream, half a Pint of Milk, and seven or eight new laid Eggs, beat them together; boil them, but do not let them curdle. Shred a Pound of Suet as small as you can, half melt it in a Pan, and pour it into your Eggs and Cream; then put in your Liver, and mix all well together; season with Pepper, Salt, and sweet Herbs, let it stand till it is cold. Spread a Caul over the Bottom and Sides of a Stew-pan, and put in your haft’d Liver, Cream, and all together, fold it up in the Caul in the Shape of a Calf’s Liver; then turn it upside down, lay it in a Dish that will bear the Oven, do it over with beaten Egg, drudge it with grated Bread, and bake it an Oven; serve it up hot for the first Course.

47. To make a Pudding of a Calf’s Liver.

Take a Calf’s Liver, cut some of it into small Dice; mince the rest with Hog’s Fat, a third Part as much as Liver; season them with Salt, Pepper, grated Nutmeg, Cloves and Cinnamon beaten, Cives and savoury Herbs; mix these with six Yolks of raw Eggs, and a Quart of Cream, or more, according as you see Occasion; put them into Guts, as you do Marrow-puddings, and boil them in White-wine with Salt and Bay-leaves over a slack Fire; let them cool in the Liquor they are boil’d in, and, when you use them, broil them, and serve them up hot.

48. To make a Ragoo of Livers.

Take away the Galls from the Livers of Capons, or other Fowls, and blanch them in scalding Water; then throw them into cold; set a Sauce-pan on the Fire with melted Bacon, Butter, Mushrooms, Truffles, and Morils slice’d; season with Salt, Pepper, and a Faggot of sweet Herbs, and toss them up together; then moisten them with Gravy, and let them simmer a while; when they are about half done, put in your Livers,
Livers, and let them stew; but let them not be done too much: Then put to them some Cullis of Veal and Ham, to bind them: Then take up the Livers, dish them handomely, pour your Garnishing over them, and serve them on Plates or little Dishes.

49. To dress the Livers of any tame Fowl in a Caul.

Take the lean Livers of Pullets, Capons, Geese, Turkies, &c. mince them with Marrow and blanch'd Bacon; Veal Sweet-breads, Mushrooms and Truffles, the Lean of a boil'd Ham, Leeks and Parsley. When it is well minc'd, bind it up with the Yolks of Eggs. Take the Caul of a Calf or Sheep, and cut it into Pieces, according to the Size you would have them. Lay some of this Farce on the Piece of Caul, and a fat Liver upon it; lay a Farce upon the Liver, and another Liver upon the Farce, 'till you have laid all. Put the Caul on a Sheet of Paper, and fry it in melted Bacon, or else bake them in an Oven in a Pafty Pan. When they are done, drain away the Fat, lay them in a Dish, warm a little Gravy, season with Salt and Pepper, and pour on them; squeeze in Orange Juice, and serve them up.

50. To dress Livers with Mushrooms.

Take the Livers of any Sort of tame Fowls; when they are clear'd from the Galls, spread Bards of Bacon in the Bottom of a Baking-pan, and lay the Livers upon them; season them, and lay Bards of Bacon; bake them in an Oven not too hot; wash and pick some Mushrooms, dry them over a Stove; then lay them in a Dish with a little Bacon and Vinegar; then tos up some Slices of Ham in melted Bacon, with a Bunch of Savoury, and a Pinch of Flour; moisten it with some Veal Gravy, that is not salt; then when the Livers and Mushrooms are well drain'd, boil them in the same Sauce; take off the Fat, and serve them up hot.
51. To make Liver Puddings.

BOIL a Hog's Liver, dry it in an Oven; grate it, sift it; take an equal Quantity of grated Bread, two Pound of Beer-meat shred small, and sifted through a coarse Sieve; season with an Ounce of Spice, Cloves, Mace, Nutmeg, and Cinnamon; put in a Pound of Currans, and two Grains of Ambergris; mix all these well together, and pour three Pints of new Milk upon them. Let them stand covered for a while; then beat half a dozen of Eggs with a few Spoonfuls of Orange-water, and a little Salt: Put them into the great Guts of a Hog and boil them.

52. To bake Lobsters.

BOIL your Lobsters, let them stand 'till they are cold; take the Meat out of the Shells; season it with Salt, Pepper, Ginger, Nutmeg, and Cinnamon; then lay it in a Pye; lay over it large Mace, Dates, and Lemons slic'd, Yolks of hard Eggs and Barberries; close it up, and bake it; when it is bakes, liquor it with Butter, white-wine and Sugar, and ice it, and serve it up hot.

53. To broil Lobsters.

LAY them when boil'd on a Grid-iron; baste them with Butter alone, or Butter and Vinegar, as you like it; let them broil leisurely; when enough, serve them up, with Butter and Vinegar beat up thick, Nutmeg, and slic'd Lemon.

54. To butter Lobsters.

TAKE out the Meat, mince it small, put it into a Stew-pan; set it over a Stove with some White-wine, Salt, and a Blade of Mace, let it stew gently; when it is grown very hot, put in some Butter and Crumbs of Bread; then warm the Shells before the Fire, and fill them with their own Meat, and serve them up.

55. To fry Lobsters.

TAKE a boil'd Lobster, take out the Meat, slice it long-ways, flour it and fry it in sweet Butter, white and crisp; or roll it in a Batter made of Cream, Eggs, Flour and Salt, and fry it; beat some Butter up thick,
thick, with grated Nutmeg, Claret, and the Juice of Oranges. For the Sauce, rub the Dish with an Onion, or Shalot; lay in the Lobster, pour on the Sauce; garnish the Dish with Slices of Lemon and Orange, and serve it up.

56. To roast Lobsters.

RUN a little Bird-spit through the Lobster's Belly; then tie them on fast with Packthread; when they crack, they are enough; lay a whole one in the Middle of the Dish, butter the rest in their Shells, with Pepper and Lemon, and an Anchovy dissolved in Whiskey; mix all together, and serve them up with Lemon and Oysters.

57. To roast Lobsters alive.

TIE them on upon the Spit, baste them with Salt and Water, and, when they look red, baste them with Butter and Salt; when they are enough, take them up and dish them; set your Sauce above-mentioned in Plates round the Dish.

58. To marinate Lobsters.

PARBOIL them, take out the Meat, and lard the Tails with a salted Eel; then cut the Tails long-ways and fry them in Oil; then make a Sauce with White-wine Vinegar, Salt, Pepper, Cloves, Mace, slic'd Ginger, Parsley, Sage, Winter-savoury, sweet Marjoram, the Tops of Rosemary, and Thyme, and Bay-leaves; dish your Fish, and pour your Sauce upon them, and lay on them three Lemons slic'd, and run it all over with Butter.

59. To make a Patty of Lobsters.

BOIL your Lobsters, and cut them into small Pieces; take the small Claws, and the Spawn, and beat them in a Marble Mortar; add to them a Ladle-ful of Broth or Gravy, with some of the Crust of a French Roll: Boil these together, strain it, to the Thickness of Cream, and put one half of it to your Lobsters, and keep the other half to be a Sauce for them, when bak'd. Put to the Lobsters a Bit of Butter about the Bigness of an Egg, some Salt and Pepper; put in half
an Anchovy minc'd, and squeeze in a Lemon; set this over the Fire just 'till the Butter is melted; then set it by to cool: Then sheet your Tart-pan, the Bigness of your Plate, with a good fine Paste, such as you use for Tarts. Then put in your Lobsters, and cover your Patty with a Paste: Set it in an Oven for three Quarters of an Hour, and, when it is enough, cut up the Lid; and draw up that half of your Sauce that you reserv'd, with a little Butter, to the Thickness of Cream, and pour it into your Patty; squeeze in a little Lemon, cut the Lid in two, and lay it on the Top, at about the Distance of two Inches one from the other, and serve it up hot.

60. To pickle Lobsters.

Boil them in Vinegar, White-wine and Salt; then take them up; then put into the Liquor all Sorts of sweet Herbs, some whole Cloves, Pepper, and large Mace; then put in your Lobsters again, boil them all together; put them up in a Barrel or Vessel, that will just hold them, and pour the Liquor upon them, and keep them for Use.

61. Another Way.

Boil them in Water and Salt, 'till they will slip out of their Shells; then take the Tails out whole. Make a Pickle for them of Port-wine and Water, an equal Quantity; put in a Sprig or two of Rosemary, Thyme, Savoury, a couple of small Cucumbers, Capers and whole Mushrooms; put your Lobsters in this Pickle, and let them have a Boil or two; take them out, let them by to cool, boil the Pickle a little more, let it stand 'till cold; then put both Lobsters and Pickle in a long Pot, and tie it up close.

62. To make Lobster Soup.

Take any Sort of Fish, either Carp, Tench, Pike, Trout, Flounders or Whitings, to the Quantity of four or five Pound, and make a Stock of it, according to the Directions given for making Cray-fish Soup; let your Forc'd-meat be kept as clean from Bones as you can, and make it up about the Size of a double

French
French Roll, hollow in the Middle, and open at the Top; set it in the Oven for half an Hour, just before you use it; place this Forced-meat in the Middle of the Soop; pounded the Spawn of the Lobster, and strain it with your Cullis, as you are directed in the Receipt for Cray-fish Soop. Take the Meat out of your Lobsters, and cut it into square Pieces in the Form of large Dice; put it into a Sauce-pan with a little of the Cullis, with Salt, and Pepper, give it a Warm, put in a Piece of Butter, and put it into your Fore’d-meat Loaf that you placed in the Middle of your Soop. Having soak’d your Bread, and heated your Cullis, squeeze in some Lemon, dish it up. Garnish with a Rim of Paste, with Slices of Lemon on the out-side, and serve it up.

63. To stew Lobsters.

Put the Lobster into a Stew-pan, with Vinegar, Clarat, Butter, Salt, and Nutmeg; stew it somewhat dry, and then take it up, and lay it in a Dish; pour Butter over it, and garnish it with Slices of Lemon.

64. To make a Lobster Pye.

Take a fat raw Conger, and three or four Lobsters; cut some of the Conger in as large square Pieces as you can; then slice the Meat of the Lobsters Tails and Claws in two, length-ways; take the Meat out of their Bodies, and seal it both with Salt, Pepper and Nutmeg; lay Butter pretty thick in the Bottom of the Pye; then lay in the Slices of Conger; then a Layer of Lobster; and so 'till you have fill’d the Pye; lay Butter on the Top, close it up and bake it.

65. To make a Lumber Pye.

Take any cold Meat, except Beef and Pork; and, for every Pound of Meat, take a Pound of Suet, mince them small; take usual sweet Herbs, shred them small; add Salt, have an Ounce of Cloves and Mace finely beaten, and a couple of grated Nutmegs; put in half a Dozen Eggs, mix these all well together, and...
work them up into Balls, as big as Pullets Eggs. Put them into your Pye; and also Raisins and Currants, a Pound of each; a Quarter of a Pound of Dates slit’d andston’d; put in a Pound of Butter, and bake it. Then put a Quarter of a Pound of Sugar into a Quarter of a Pint of Canary, a Quarter of a Pound of Butter, the Yolks of three Eggs, and half a Quarter of a Pint of Verjuice; boil them all together with a little Mace, ’till they are of a pretty Thickness, and, when you are about to serve up your Pye, pour them into it.

66. To bake a Lump.

You may either fly your Lump, or not; cut it in two Pieces, and part it into two Pieces of a Side; season it with Salt, Pepper, and Nutmeg; lay it in the Pye; lay on a Bay-leaf or two, three or four Blades of Mace, and an Orange cut in Slices, Barberries, Grapes, Gooseberries, and Butter; close it up, bake it, liquor it with beaten Butter.

67. To fry a Lump.

Fley the Lump, splat him, divide him, and cut each Side into two Pieces; season it with Salt, Pepper, and Nutmeg; fry it in clarified Butter, made very hot; dish it with Slices of Oranges, Barberries, Grapes, Gooseberries and Butter.

68. To roast a Lump.

Fley it, and cleanse it well on the inside; season it with Salt, Pepper, Mace, and Nutmeg; put an Onion and Bay-leaf into the Belly of it; roast it, and serve it up with Butter and Slices of Lemon.

69. To sauce Lumps.

Scald and scrape your Lumps very well, boil them in their Skins; then take the Tails of Lobsters, large Oysters, Prawns, and the Yolks of hard Eggs, and mince them together with sweet Herbs; then add to them grated Bread, Salt, Ginger, Mace, Cloves, and Nutmeg; and (if you please) an Anchovy for every Lump; put these into the Bellies of the Lumps, and
and boil them in Vinegar, White-wine, Water, and Salt; serve them to the Table with some of the Liquor.

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1. To make Macaroons.

**BLANCH** two Pound of Almonds in scalding Water, put to them a Pound and half of feared Loaf-sugar, pownd them in a Stone-mortar with the Whites of eight Eggs, and a little Rose-water, beat them 'till they be something thicker than Batter for Fritters. Then drop them on Wafers, and bake them on Sheets of Tin.

2. Another Way.

TAKE two Pound of Almonds, blanch them, and beat them in a Mortar with Orange-flower or Rose-water, add to them two Pound of fine Sugar, and the Whites of six Eggs beat to a Froth; put these to the Almonds, and pownd them together well in a Mortar; then put them into a Preserving-pan, make them scalding hot, then drop them on Water Papers, or Sheets of Tin, and bake them.

3. Or thus.

BEAT a Pound of blanch'd Almonds, with a Pound of fine Sugar and a little Rose-water, in a Mortar; add a little Flour; then put them in a Pewter-dish, set it over a Chafing-dish of Coals, keeping it stirring 'till it comes clear from the Dish; add a Grain of Musk, lay them on butter'd Papers cut longish; ice them over with Loaf-sugar, and bake them.

4. To dress Mackarel.

GUT and wash your Mackarel, then either slit or gash them down the Back, that they may take the Seasoning; then lay them a while in Oil, Salt, Pepper and Fennel; then wrap them up in the Fennel, lay them upon a Gridiron, and broil them. Make a Sauce for them, of clarify'd Butter, sweet Herbs shred.
small, Salt, Nutmeg, Gooseberries, Fennel, a little Vinegar and Capers.

Or you may serve them up with clarify'd Butter, Salt, Pepper, a little Vinegar, and fry'd Parsley.

They may also be serv'd in a Soop, being first fry'd in clarify'd Butter, and then set a simmering in good Fish-broth, or Broth of Herbs. Garnish with a Ragoo of Mushrooms, and some Capers.

5. To fry Maids.

Skin them, put them into boiling Water, seasoned with Salt, let them lie a while, dry them with a Cloth, flour them; beat the Yolks of half a score Eggs, and the Whites of four, with a little Canary Flour, Salt, Ginger, Nutmeg, and a little Parsley boil'd green, and minced small, beat them 'till the Butter is pretty thick. Put clarify'd Butter into a Frying-pan, make it hot, dip your Maids in the Batter, and fry them brown and crisp; dish them; let the Sauce be Butter, Vinegar, the Livers of the Fish, and Nutmeg beaten together: Fry a good Quantity of Parsley crisp and green, and strew all over the Fish.

6. To make Mallow-stalks pass for Green Peas.

Peel the Stalks, and cut them in the Form of Peas, boil them in a Skillet with Pepper ty'd up in a Rag, boil them with a quick Fire, drain them in a Cullender, and dress them like Peas, with Butter, Pepper, and Salt: They taste so much like green Peas, that they are call'd March Peas, and some, at eating them, have taken them for such.

7. To pickle the Stalks of Marh-mallows.

Gather them about the latter End of March, peel off the outward Peel; put them into boiling Water seasoned with Salt, let them have half a Dozen Walms, take them up, drain them, let them stand to cool; make a Pickle of stale Beer, Vinegar, Salt, and gross Pepper, and put them into it.

8. To make March-pane.

Take Almonds, scald them, then put them into cold Water, drain them, wipe them, then pound them in
in a Marble Mortar, moisten them frequently with the White of an Egg to keep them from oiling. In the mean time take half the Weight of your Almond-paste, in clarify’d Sugar, boil it ’till it becomes feathered, then put in your Almonds by handfuls, stir it well with a Spatula, that it do not stick to the Pan. Pass the Back of your Hand over it, and, if it stick not to it, it is enough; then lay it upon powder’d Sugar, and let it cool; then roll out the Paste into Pieces of a convenient Thickness, make them into what Forms you please, either round, long, oval, or jagged, in the Shape of an Heart, lay them on Sheets of Paper, in order to be baked in an Oven, then they are to be turn’d and ic’d over, and set it into the Oven again.

9. To make March-panes gilded and garnished.

**Blanch** your Almonds, pounded them in a Mortar with a little Rose-water; sift Sugar very fine, mingle them well ’till they become a Paste: Then roll it out flat, cover it with white Paper; make Impressions round it with a Marking-Iron us’d in Pastry, then take off your Paper; then beat up the Whites of Eggs with Rose-water and Sugar, and ice it over, bake it; and, when it is drawn, garnish it with Comfits; then take Leaves of Gold, cut them into divers Forms, wash your March-panes over with Gum-water, and lay on your Leaf-gold.

10. To make ic’d March-panes.

**When** the March-panes of any Sort or Form are bak’d and coloured on one Side, cut them off from the Paper, and ice the under-side as follows.

Take Orange-flower-water, or any other sweet Water, or any Juices or Marmalades, and mix them by Degrees with Sugar finely powdered, tempering them well together ’till they are of the Consistence of a Pap. Then spread this Ice with a Knife upon the March-panes, put them upon Paper with the Oven-lid, and some Fire on the Top to make the Ice
Ice coagulate; then put them up in Boxes for Use.

11. To make Royal Minc-paupes.

BLANCH and pound your Almonds, moistening them with Orange-flower-water, and the White of an Egg, draw out your Paste, and dry it in a Bason with powder'd Sugar 'till it is become a pliable Paste; roll it out, the Thickness of a Finger; then cut it into Lengths fit to make Rings or Wreaths about your Finger, turn it round your Finger, and make Wreaths of it, then close the two Ends so that they may be separated again; mix a Spoonful of Marmalade of Apricocks with the White of an Egg, dip the Rings into it, roll them up in powder'd Sugar; and, if they take up too much Sugar, blow it off. Lay them on white Paper, and bake them in a Campaign Oven with Fire at top and bottom; because they are ic'd on both Sides at the same Instant. Then there will rise in the Middle a Sort of a Puff in the Form of a Coronet; to adorn while you are dressing them, put upon the void Spaces of these Rings a small round Pellet of some Paste, or a small Grain of some Fruit, such as Rasberry, Cherry, or the like.

12. Marinades.

MARINADES are Sorts of Sauces or Pickles, in which certain Things are steep'd, the Taste of which we would have heighten'd and render'd more agreeable to the Palate. Many Things are marinated either to make Dishes of them, or to garnish other Dishes. Thus a Fricassey of Chickens is usually garnish'd with other marinated Chickens; and so a roasted Loin, or a farded Breast of Veal is garnish'd with a Marinade of Veal. And so Pidgeons, Partridges, &c. which Marinades you will find in their Places.

13. To make a Conserve of Marjoram.

TAKE the Tops and tenderest Part of sweet Marjoram, bruife it well in a wooden Mortar or Bowl; take double the Weight of fine Sugar, boil it with Mar-
14. To make a Conserve of Marigolds.

Take four Ounces of Marigold-flowers, Confection of Hyacinth and Kermes, of each four Drams, the Powder of Pearl two Ounces, and as much Syrup of Citron as will make them into a Conserve, mixing and bruising them well together with refined Sugar.

15. To make Marrow Pasties.

Shred some Apples with some Marrow; add a little Sugar to them, make them up in a Puff-Paute, and fry them with fresh Butter clarify'd; when they are fry'd, strew some Sugar over them, and serve them up.

16. Another Way.

Take three Marrow-bones, a little Thyme, Winter-favoury, and sweet Marjoram, the Yolks of three Eggs, a Quarter of a Pound of Sugar, a Quarter of a Pound of Currants, a little Rose-water, and some Nutmeg, work all these well together, and put them into a Pastry of Puff-paute, and fry them with Lard or try'd Suet.

17. To make Marrow Pyes.

Mince Veal with Beef-suet, season it with Salt, Pepper, and Nutmeg, put to them Asparagus Tops cut the Length of an Inch and an half, or two Inches, boiled Veal Sweet-breads cut small, and the Yolks of hard Eggs cut into Quarters, Artichokes or Potatoes, quarter'd Chestnuts, and interlarded Bacon; mingle all these with Marrow, fill your Pyes, and bake them, and liquor them with beaten Butter.

18. To make Marrow Puddings.

Cut two French Rolls into Slices, and take a quarter of a Pound of coarse Bisket, put into a Sauce-pan a Quart of Milk, let it over the Fire, make it Blood-warm, and pour it upon your Bread; cover it close, and let it soak, 'till it is cold; then rub it through a Cullender, mince half a Pound of Marrow, and put
Ion of Liquor add three Pound of Honey; put them on the Fire, boil them, scumming them as long as any Scum rises. Then take thirty Cloves, two Ounces of Nutmegs, and six Ounces of Ginger; beat them, put them in a Bag, and boil them in the Liquor, a little before you take it off the Fire. Then empty it into a Vessel; put to it a Pint and half of Ale Yeast, lay a Sheet over it, and a Blanket upon that. Let it work sufficiently; then turn it, hang the Bag of Spice in the Cask, stop it up close for six or seven Weeks; then bottle it off with some Sugar.

25. To make white Bread.

Put a Handful of Thyme, Rosemary, sweet Briar, Eye-bright, Wood-betony, Scabious, Roman Wormwood and Agrimony, of each a like Quantity, a-feep for twenty four Hours in a wooden Bowl, uncovered; then boil them in another Water, 'till it be very high coloured; then change the Water, and boil them 'till it is coloured green, and as long as any Greens remains; then set it by for twenty four Hours more; then strain the Liquor from the Herbs, and put a Pound of Honey to every two Quarts of the Liquor; and, when it will bear an Egg to three Pence Breadth above the Water, work it together 'till the Honey is all dissolved; then let it settle for a Night; the next Day boil it with the Shells and Whites of half a dozen Eggs; then strain it; let it by to cool; then put it up into the Cask. Then bruise Cinnamon, Nutmeg, Cloves and Mace, and put them in a Bag, and hang them in the Cask, and stop it up.

If you would have it fit to drink in a little time, beat together the Whites of three or four Eggs; add to them a Spoonful of Yeast, and two Spoonfuls of Flour; and put them into the Cask; then temper some Clay with Bay-salt, and stop it up close.

26. To make strong Bread another Way.

Take six Gallons of Water, put to it twenty seven, or thirty Pound of Honey; beat the Whites of half
half a dozen Eggs, and stir them into the Water and Honey, 'till it be all melted; then boil it for an Hour and a half, scumming it well; you may, if you please, put in a Sprig of Rosemary, while it is boiling: Let it stand 'till it is cold, make a Toast, spread it with Yeast, and set it a working; when it has done, turn it up; put into a Muslin Bag four Races of Ginger, a Nutmeg, and Cloves and Mace, of each the Weight of the Nutmeg, all beaten; hang this in the Vessel; put in also the Peel of three Lemons, and, when it has done working, stop it up, and let it stand for six Months.

27. To preserve Medlars.

SCALD your Medlars in fair Water, 'till you can easily take off the Skin; then take out the Stones at the Head, and put a Pound of double-refin'd Sugar, and a Pint of Tent to each Pound of Medlars, boil them all together 'till the Liquor is become a Syrup, then put them up for Use.

28. Of this.

TAKE Medlars when they are indifferently ripe; scald the fairest of them, 'till you can easily take off the Skin; take out the Stones at the Head; then, for as many Pounds of Medlars as you have, put so many Pounds of fine Sugar into the Liquor to dissolve, set them over the Fire 'till it becomes ropy; then take them off, and put them into Pots. Cover them close for Use.

29. To make a Medlar Tart.

TAKE rotten Medlars, strain them, and set them over a Chafing-dish of Coals, season them with Sugar; add to them the Yolks of Eggs, Cinnamon and Ginger; let it boil a little, and lay it in a cut Tart, and, when it is baked, scrape some Sugar over it.

30. To make a Mermaid Pye.

SCALD a Pig, bone it; then dry it well with a Cloth; season it with Salt, Pepper, and Nutmeg beaten, and shred Sage. Then take a couple of Neats Tongues boil'd, cold and dry'd, and cut them in long Slices, about the Thickness of half a Crown; then lay
lay one Quarter of your Pig in your Pye, and lay Slices of Tongue upon it; then lay on another Quarter, and more Tongue, and so on 'till you have put in all the four Quarters; then cover them with Slices of Bacon, and put in Butter and bake it; when it is bak'd, fill it up with fresh Butter. It is to be eaten cold.

31. To make Methyfgin.

Take fifteen Gallons of Water; put in Thyme, Savoury, Baum, Hops, Bay-leaves, Ginger and Orris-Roots bruised, of each two Ounces; let them simmer for two Hours, but not boil; strain the Liquor from the Herbs and Spice, and put to it five Gallons of Honey; boil them gently, scum it well as long as any will rise; especially the lateral black Scum; put the Liquor into a Tub, let it stand two Days; then put to it half a Pint of new Ale-yeast, stir them together, and let them stand to work a Day or two: Then fleet off the Yeast, and stir it again; then let it stand another Day, and scum off the Yeast again, and then put it into your Cask; set it into a Cellar, and cover the Cask lightly; as it works over, fill it with the same again, and, when it has made an end of working, stop it up close: But let there be a Vent-hole by the Bung to give it Vent now and then.

Some, when they have boil'd the Water and Honey, clarify it with the Shells and Whites of Eggs, beaten together; then strain it and cool it, and afterwards work it up with the White of an Egg to each Gallon, and two Spoonfuls of Yeast beat all together, stirring it once an Hour; and the next Day they add the Whites of two Eggs, and two Spoonfuls of Wheat-meal beaten together, and then put it up in a Cask, and hang in it a Bag of Ginger, Cloves and Cinnamon, and, when it has done working, then stop it close up.

32. Another Way.

Take Sage, Baum, sweet Marjoram, Rosemary, and Saffafras, of each a like Quantity, and a Handful of all together to each Gallon of Water; boil all these
there in Spring-water, then set it by all Night to settle; then strain it; put in your Honey, and set it on the Fire. Then beat the Whites of Eggs, twenty or thirty, according to your Quantity of Methglin, well, and when it boils pour in half, let it boil apace; then skim it, and, when you have done, take it off the Fire, and pour it into earthen Vessels to cool; when it is cold, put four or five Spoonfuls of new Ale-yeast to it; stir it together, and skim it every Day with a Bunch of Feathers, 'till it has done working; then turn it up. A Canary Cask is the best, if you have such a one, and add a Quart of Canary to every Gallon of Methglin, or else a Pint of Aqua-Vite, two or three Peels of Lemons and Oranges, and a quarter of a Pound of Sicc'd Ginger in a Bag.

33. To make white Methglin.

Take six Gallons of Spring-water, Sage, Thyme, Savoury, and Rosemary-leaves, of each a Handful; an Ounce and half of Jamaica Pepper bruised, Coriander and Carraway-seeds bruised, of each an Ounce; Cinnamon, Winter-Cinnamon, Nutmegs, Cloves, and Mace bruised, of each half an Ounce: Put all these in a Net-bag, and into the Water, and keep it simmering for three Hours, but keep it from boiling. Then add so much Honey, that an Egg will swim at the Top; let them have a Boil or two; then take it off and set it by to cool; before it is quite cold, put a quarter of a Pint of new Ale-yeast, and let it stand to work 'till the Yeast begins to fall; then take out the Bag of Spices, and put it up in your Cask, and let it not be stopped 'till the Yeast has done rising; fill it up daily with the same Liquor, and hang in it Winter-Cinnamon, Nutmeg, Cloves and Mace bruised, of each an Ounce. Then stop it up 'till it is fine, and then bottle it.

34. To make a Ragoon of Milts for Fish-Days.

Blanch the Milts of Fish in boiling Water, and throw them into cold; put a little Butter into a Sauce-pan, and a Pinch of Flour, and brown it;
then put in some Mushrooms and Truffles nic’d, and toss them up over a Fire; put in Fish-broth, seasoned with Salt, Pepper, and a Faggot of sweet Herbs; and set them a simmering over a slack Fire; when they are enough, clear off all the Fat, put in the Milts, and put in some Cullis of Cray-fish, or some other Meagre-Cullis to bind your Ragoo, and serve it in little Dishes.

35. To make a Ragoo of Milts for Flesh Dishes.

After you have blanch’d your Milts of Fish, as before, and thrown them into cold Water; set on a Sauce-pan with a little melted Bacon, some small Mushrooms and Truffles nic’d, and a Faggot of savoury Herbs, with Salt and Pepper; toss them up over a Stove, put in some Veal-gravy to moisten them, and set them a simmering over a gentle Fire: When they are enough, clear off all the Fat, and put in some Cullis of Veal and Ham to thicken your Ragoo; then put in your Milts of Fish, and let them simmer a while over a slack Fire; when they are enough, serve them on little Dishes or Plates.

36. To make Syrup of Mint.

Take a Quart of the Syrup of Quinces, before they are full ripe; Juice of Mint two Quarts; of the Juice of Pomegranates a Pint; an Ounce of red Roses; steep them twenty-four Hours in the Juices; then boil it till it is half wafted, strain out the Remainder, and make it into a Syrup with double refined Sugar.

37. To make Mint-water.

Take a good Quantity of Mint, Penny-royal, and Balm; steep them in Canary, or the Lees of it for twenty-four Hours; stop them up close, and stir them now and then. Distil them in an Alembick with a quick Fire, sweetening it with Sugar in your Receiver.

38. To make a Grandshick.

Take a Quart of Rice, and two Quarts of good Gravy, set it a pretty Height from the Fire, let it stew gently, but not boil; then put in a Faggot of sweet Herbs,
Herbs, and Onions stuck with Cloves; then fill the Belly of a fat Pullet with Forc’d-meat and Oysters, and put that into the Gravy, and half a Pound of Bacon, and some Forc’d-meat Balls; let all these stew together till they be tender, and of the Thickness of a Hafty-Pudding; in the mean time fry some Forc’d-meat Balls; then beat the Yolks of three Eggs, with about a quarter of a Pound of Butter rolled up in Flour, with the Juice of Lemon; shake all these well together, take up your Stew, put it in a Dish, lay the Pullet in the middle, and the Bacon and Forc’d-meat Balls round it. Garnish the Brims of the Dish with grated Bread and Lemon, and so serve it.

39. To make Morello Wine.

Take twenty-four Pound of Morello Cherries, pull off the Stalks, and bruise them, so that the Stones may be broken; press out the Juice, and put it to nine or ten Gallons of White-wine; put the Skins and the Stones in a Bag, and let them be hung in the Cask, so as not to touch the Bottom of it, and let it stand for a Month or more; you may also put in Spices if you please, but the Wine will be very pleasant without them.

40. Morils.

Are a Sort of red Mushrooms, which are ordered as Mushrooms are, which see.

41. Morils fry’d.

Cut them long-ways, and boil them in a small Quantity of good Broth, over a slow Fire. When the Broth is pretty much wasted, flour them, and fry them in Lard. In the mean time make a Sauce of the Broth, seasoning it with Salt and Nutmeg; pour this in the Dish, lay your Morils upon it, add Mutton-gravy and Lemon-juice.

42. To farce Morils.

Take Morils of a middle Size, take off the Stalks, and put them in Water to soak, to cleanse them from the Grit. Then, to make your Farce, take the Breast of a Fowl, some boil’d Ham, Mushrooms, a little

T 3.

blanch’d
blanch'd Bacon and Beef-suet, the Crum of a French Roll soak'd in Cream, the Yolks of a couple of Eggs, some Parsley and Cives shred. Mince these all together, pownd them in a Mortar, and stuff the Morils therewith on the Side of the Stalk. Then lay Bards of Bacon in the Bottom of a Tart-pan, and take thin Slices of Veal, season them with Salt, Pepper, Spice of all Sorts, a sic'd Onion, and sweet Herbs, and then lay them on your Slices of Bacon; upon these lay your farced Morils; then cover them with more Slices of Veal, seasoned as before, and them with Bards of Bacon; and then either stew them a la Braise, i.e. with Fire over and under them, or else bake them in an Oven. When they are done, lay them in a Dish to drain one by one. Then put some Essence of Ham, lay your Morils upon that, and serve them up.

43. Morils in a Ragoo.

Cut your Morils long-ways, and wash them well; then fry the brown with Butter or Lard; then put to them a little Broth season'd with Salt, Nutmeg, Cives, Parsley, and Chervil chop'd very small: Put them in a Stew-pan to soak. Serve them up to Table with a short Sauce and Lemon-juice.

44. Another Way.

Pick the Stalks off your Morils, cut them in two, wash them well in several Waters: Put them into a Sauce-pan with Butter, Salt, Pepper, a little shred Parsley, and a Faggot of savoury Herbs; set them on the Fire, and toss them up: Put in some Fish-broth, to moisten them, and let them a simmering over a gentle Fire. Beat up the Yolks of Eggs with Cream, and put them in to thicken the Ragoo. Serve them up in little Dishes or Plates. This is proper for Fish Days.

45. To make Mosses of divers Colours.

To make white Moss, steep Gum-dragant in fair Water, with Lemon-juice, and strain it through a Linnen-cloth; then take as much double-refin'd Sugar powdered and sifted through a fine Sieve, as will work it
it up to a white Past, temper them, and beat them well together in a Mortar.

If you would make a red Mofs, beat some prepared Cochinal in your Gum-water.

To make a blue Mofs, or a Violet coloured Mofs mix Indigo and Orris with the Gum.

To make yellow Mofs, use Saffron or Gumboogee.

To make green Mofs, take the Juice of Beet-leaves, scalded a little over the Fire.

To make marbled Mofs, take a Piece of each of these Mosses, and lay them one after another on a Sieve, and press them through with a Spoon; and so certain little Rocks will be formed, which will appear marbled, and of those different Colours.

46. To preserve Mulberries.

Take six Pound of Mulberries, and the same Weight of Sugar, with some of the Juice of Mulberries; stir them together; then put in your Mulberries and boil them; then take your Mulberries out; but let the Syrup boil a while longer; then take it off, and put your Mulberries in a Pot, and pour the Syrup to them.

47. To preserve Mulberries dry.

Take those that are not over-ripe, but rather greenish and tart; having as much Sugar as Fruit ready blown, and melted with the Juice of Mulberries to clarify it, put your Mulberries into it, cover your Preserving-pan, and let them boil a little; then take off the Pan and scum it, and let it stand in the Stove, till the next Day; then take them out of the Stove, let them stand to cool, drain the Syrup from them, and dress them on Slates strewd with Sugar, in order to be dry’d in the Stove; then they must be turn’d upon Stoves, and, when they are thoroughly dry, put them up in Boxes.

48. To make Mulberry Wine.

Gather your Mulberries when they are thorough ripe, pick off the Stalks, and press out the Juice with a Hair Bag in a Press, put it into a Fat, and let it stand
To Boil Mullet

Lay by the Roes and Livers, and boil the Fish; then take it up, pour out the greatest Part of the Water, then put into the rest a Pint of Claret, some Salt and Vinegar, and a couple of Onions slice'd, a Bunch of Winter-Savory, Marjoram and Thyme, some slice'd Nutmeg, broken

To bake Mullet

Scale, draw, wash and dry your Mullet, then lard them with salted Eel, season them, and make a Pudding for them with grated Bread, fresh Eel minc'd, and sweet Herbs, Salt, Nutmeg, the Yolks of hard Eggs and Anchovies minc'd small; put this into the Bellies of the Mullets if you keep them whole, or else cut them in four Pieces, and season them with Pepper, Ginger and Nutmeg, and lay them in your Pye, and make Balls of your Farce, and lay them upon the Pieces of Mullet; then lay on also Prawns or Cockles, Capers, Yolks of Eggs minc'd, large Mace, Butter and Barberries, and close up your Pye; when it is bak'd, close up the Lid, and stick it full of Lozenges, Cuts of Paffe, or other Garnishes, fill it up with beaten Butter, and garnish it with Slices of Lemon.
broken Mace, and the Juice of a Lemon; let all these boil well together, put in the Fish, and, when it tasteth, strong of the Ingredients, put in two or three Anchovies, and serve it up garnished with stew'd Oysters.

51. To boil Mullets.

Scale them, gut them, gash their Sides, dip them in melted Butter, and broil them; for the Sauce, take clarify'd Butter, fry'd Flour, Salt, Pepper, Nutmeg, a Faggot of sweet Herbs, Slices of Lemon and Capers, with the Juice of Orange or Verjuice.

52. To fry Mullets.

Scale them, gut them, gash them on the Sides, then fry them in clarify'd Butter; make a Sauce of the Butter in which they are fry'd, with the Juice of Orange, Capers, Anchovies and Nutmeg; rub the Dish with a Clove of Garlick or Shalot, and serve them up.

53. To make Mum.

Take thirty two Gallons of Water, boil it 'till a third Part is wafted, brew it according to Art, with three Bushels and a half of Malt, half a Bushel of ground Beans, and half a Bushel of Oat-meal; when you put it into your Cask, do not fill it too full, and, when it begins to work, put in a Pound and half of the inner Rind of Fir, half a Pound of Tops of Fir and Birch, [instead of the inward Rind and Tops of Fir, our English Mum-makers use Cardamums, Saffrafas and Ginger, the Rind of Walnut-tree, Elecampane-root, and red Sanders; others add Alexander Water-creses, Brooklime, and Horse-radish Root ras'd] Avens, Betony, Burnet, Marjoram, Mother of Thyme, Penny-royal, of each a small Handful, Elder-flowers a Handful, of Rosa Solis a Handful, of Carduus Benedictus a Handful and a half, of Barberries bruised half an Ounce, of Cardamums bruised an Ounce and half; all these Ingredients are to be put in when the Liquor has wrought a while, and, after they are in, let it work over the Vessel as little as may be; when it has done working, fill up the Cask, and put into it five new laid Eggs, not broken
nor crack'd, stop it close, and it will be fit to drink in two Years.

54. To bake Muscles.

First parboil the Muscles, then take out the Fish, and wash them very clean in the Water they were boil'd in, and a little White-wine, mince them small with the Yolks of Eggs, seafon them with Salt, Pepper and Nut-meg, and squeeze in the Juice of a Sevil Orange, or two; then put them in your Paste, close them up and bake them; when bak'd, liquor with Butter, White-wine, and garnish with Slices of Orange.

55. To fry Muscles.

Put them into a Pot that has as much boiling Water as will cover them; when they are scalded, take off their Beards, and wash them in warm Water, dry them with a Cloth, and flour them; fry them crisp, beat up some Butter with the Juice of Lemon, fry some Parsley crisp and green, strew it over them, pour the Butter upon them, and serve them up.

56. To make a Ragoo of Muscles.

Wash them, and scrape them very clean, then put into a Sauce-pan fresh Butter, seafon it with Salt, Pepper, Cives, and Vinegar, Parsley, and Chippings of Bread; so toss them up, and serve them hot.

57. To stew Muscles.

Wash them clean, boil them in Beer and Salt, then take them out of the Shells, take off their Beards, cleanse them from Gravel, then fry them in Butter, pour the Butter out, and put into their own Liquor a Piece of fresh Butter, a little White-wine, Salt, Sic'd Orange, the Yolks of three or four Eggs, and some sweet Herbs shred small, give all these a Walm or two in a Sauce-pan, and serve them up in Scollop-shells.

58. To bake Mushrooms.

Let the Mushrooms be put into a Tart-pan with Butter or Bacon, seafon them with Salt, Pepper, and Nutmeg, some whole Cives, and Parsley shred very small; set them in an Oven, and bake them till they are very brown, and serve them hot.

59. To
59. To farce Mushrooms.

Make a Farce with Veal, or the Breast of a Pullet, Bacon, Beef-marrow, and the Crumb of a French Roll soak’d in Cream, and the Yolks of a couple of Eggs, season’d with Salt, Pepper and Nutmeg. Let the Mushrooms be well pick’d, and the Stalks pull’d off; then farce them with this Farce, and put them into a Tart-pan, then set them into an Oven, and bake them; when they are done, dish them, pour to them some Beef-Gravy, and serve them up.

If it be for a Fast-day, you must make your Farce of the Flesh of Fish, and bake them as before, and put the Juice of Mushrooms under them; which you will see how to make in another Receipt.

60. To fry Mushrooms.

Toss the Mushrooms up in a Stew-pan, with a little Broth either of Flesh, Fish, or Peas, to take away their Bitterness; then stew over them fine Salt, Pepper and Flour, and fry with Butter or Hogs Lard. Serve them up with Beef-stakes, Lemon-juice and Parsley for Intermissions. Or you may use them for garnishing.

61. To fricasse Mushrooms.

First stew them, then pour away their Liquor, then fry them with Butter, an Onion shred small, some sweet Marjoram, and Thyme stripp’d; season with Salt and Pepper; make a Sauce for them with Eggs beaten with the Juice of Oranges and some Claret, the Gravy of a Leg of Mutton and Nutmeg; shake them well, and give them a few Tosses in the Pan, then put them in a Dish, rubb’d with a Shalot, and garnish it with Lemon and Orange.

62. To keep Mushrooms without Pickle.

Let your Mushrooms be peel’d, take out all the inside, and lay them a-soak in Water for three or four Hours; then take them out, dry them, and lay them on Tin-plates, and set them in a cool Oven to dry; do this several Times ’till they are thoroughly dry’d,
dry'd, then put them up in Pots or Boxes, and keep them as dry and close as you can.

63. To keep Mushrooms all the Year.

Pick them, and put them into boiling Water, let them have a Boil or two, then lay them on a Sieve to drain; when they are cold, put them into an earthen Pan, put in Nutmeg, Cloves, Mace, a Stick of Cinnamon, Basil, young Onions, and Bay-leaves. Then make a Pickle of Salt and Water, let it stand for two Hours, then pour it into your Mushrooms; cover them with the Pickle, pour some clarify'd Butter on the Top, tie the Pan down close, and let it in a cool Place. When you use them, water them in several Waters, either cold or lukewarm, 'till they are made pretty fresh.

64. To pickle Mushrooms.

Peel your Mushrooms, then put them into fair Water to soak: Set on a Pot with Water, heat it, put in Bay-leaves, Marjoram, and Cives, put in your Mushrooms, let them boil a Minute or two; then let them be taken out and well drain'd. Let them stand 'till they are cold, then put them up into an earthen Pot with Vinegar, Salt, Pepper, Cloves, Onion and Bay-leaves, and keep them close stopp'd.

65. Another Way.

Boil your Mushrooms in Milk and Water, adding a good Handful of Salt, a couple of Onions quarter'd, and a Bunch of Thyme and Savoury; let them boil briskly for a Quarter of an Hour, drain them, and put them into this Pickle. Take White-wine Vinegar, and White-wine, of each equal Quantities, Nutmegs, Cloves, and Mace bruised, boil the Pickle 'till one fourth Part is wasted; when it is cold, add to it the Liquor the Mushrooms were boil'd in, leaving out the Spice; put in of the same Spice whole, only slice the Nutmegs thick, add some whole Pepper bruised, some Lemon-peel, and a whole raw Onion, which you must take out again when it begins to perish.
66. To pickle Mushrooms white.

Take the Buttons dry gather'd, wipe them with a Piece of Flannel, put them into Water and Milk; then set on a Pan with Milk and Water, an equal Quantity, make it boil, then put in your Mushrooms, and boil them up quick for a quarter of an Hour, then put them into a Sieve to drain: Then take White-wine Vinegar, put in a Race of Ginger, long Pepper, and Mace, boil it, then add a Nutmeg cut into Quarters; set it by 'till it is cold, then put in your Mushrooms, pour some sweet Oil at Top, and tie them close down with a Leather.

67. To make a Ragoo of Mushrooms.

Cut your Mushrooms, and toss them up with Butter or melted Bacon, season them with Salt, Pepper, and Parsley shred small: Moisten them with Flesh-Gravy, or Fith-broth; thicken it with a Cullis of Flesh, or meagre Cullis, or a little Flour, Yolks of Eggs, and Lemon-juice, and serve them up.

68. Another Way.

Peel your Mushrooms, then put them into Water and Salt to clean them, and stew them in a Stew-pan for half an Hour in their own Liquor; then pour out all the Liquor but about two Spoonfuls, and put to them half a Pint of strong Broth or Gravy, an Onion quarter'd, a Bunch of Savoury and Thyme, a little crack'd Pepper, and a little Nutmeg, and two or three Anchovies: Let all these stew together for a quarter of an Hour, then put in a good Quantity of Butter, shake it together, and serve them up.

69. To make Cullis of Mushrooms.

Cleanse your Mushrooms well, put them into a Stew-pan with a little, either Bacon or Butter, according as you design it, either for Fish or Flesh-days, and brown them over a Stove 'till they begin to stick to the Bottom of the Pan; when they are grown very brown, put in a little Flour, and brown that also with them; then put to them some Broth, ei-
ther of Flesh or Fish, and let it boil for a Minute or
two; then strain it into a Pan, season it with Salt and
Lemon, put in some Cruts of Bread to soak; and, 
when they are well soak’d, strain it through a Sieve 
for Use.

70. To make Juice or Gravy of Mushrooms.
Cleanse your Mushrooms well, put them into a
Stew-pan with some Butter, if for a Flesh Day; or 
Lard, if for a Fish Day; and brown them over the 
Fire till they stick to the Bottom of the Pan; when 
they are brown, throw in a little Flour, and make that 
also brown with them: Then put some good Broth 
to them, either of Flesh or Fish, and let it boil for two 
or three Minutes more. Then take it off, and strain 
the Liquor into a Pan, season it with Salt and Lemon 
for Use.

71. To make Musk Sugar.
Take three or four Grains of Musk, bruise it, and 
put it into a Lawn or Cambrick Rag, lay it at the 
Bottom of an earthen Pot, and sift fine Sugar upon it; 
stop up the Pan close, that no Air can get in, and let 
it in a warm Place, and in a few Days the Sugar 
will have suck’d up the Tincture of the Musk, and 
be very well perfum’d. After the same Manner you 
may perfume Confections or Sweet-meats; but you must 
be sure to keep them very close, or the Musk will eva-
porate.

72. To make Mustard.
Let the Seed be cleans’d, wash’d and dry’d; then 
with a little Vinegar grind it in a Bowl with a Can-
on-bullet, ’till it is very fine; then put more Vinegar 
to it by Degrees, ’till it comes to a proper Thick-
ness.

Some make it with only Water instead of Vinegar, 
because it will not die so soon, being made with Wa-
ter.

73. Another Way.
Take the whitest Mustard-seed, put it three or 
four times in Water, ’till the Husk will rise no more.
Make
Make use only of that Seed which sinks to the Bottom, which rub ’till it is dry in warm Linnen Cloths, then set it before the Fire to dry, then grind it very fine in a Bowl with a Bullet, or in a Mortar with a Pestle, and sift it through a Tiffany-Sieve; Slice some Horseradish, and lay it a-sleep in Wine-Vinegar for twenty Hours in a Gallipot, stop it up close. Pour off the Vinegar clear from the Horseradish, and mix it with the Mustard-seed, put it up in a glaz’d Mug, put a peel’d whole Onion to it, and keep it close stopp’d.

If instead of Vinegar you use strong Broth of powder’d Beef, the Mustard will be the better.

74. To make Mustard Balls.

Grind the Seed very fine, then make a Pâte with Honey, and a little Canary; make it into Balls, and set them to dry in the Sun, or a gentle Oven; and keep them for Use.

When you would use it, shave some of it very thin, put to it Vinegar and a little Salt.

75. To make Mustard in Cakes.

Take four Ounces of Seamy, an Ounce of Cinnamon, beat them with Vinegar and Honey very fine in a Mortar, make it into a Pâte, and then into little Cakes, dry them in an Oven, or in the Sun; when you would use them, dissolve them in Vinegar, Verjuice, or Wine.

76. To make carbonated Mutton.

Cut Stakes of Mutton, fry them with Lard, then stew them with good Broth, with Salt, Pepper, Cloves, Mushrooms, Chestnuts, and a Bunch of sweet Herbs; in the mean time fry some Flour to thicken the Sauce; then garnish the Dish with fry’d Bread and Mushrooms, and serve it up with Lemon-juice and Capers.

77. To collar a Breast of Mutton.

Take the red Skin off a Breast of Mutton, take out all the Bones and Griftles; then make a Seasoning with sweet Herbs and Cloves, shred small, the Yolks of three hard Eggs, grated Bread, Lemon-pearl, Salt, Pepper,
per, and All-Spice; lay your Breast of Mutton flat on the Board, wash and bone three or four Anchovies, and lay here and there upon your Meat, then strew the Seasoning all over it; then roll it up like a Collar, bind it with Tape, and either boil, bake, or roast it; then divide it into four Parts; then lay it in a Dish, let the Sauce be strong Gravy, with some Anchovies dissolv'd in it; put this into your Dish with the Mutton; into this put Forc'd-meat Balls and fry'd Oysters; garnish your Dish with Barberries and Lemon, if you use it for a Side-dish.

But, if you make use of it as a standing Dish, then lay in the Bottom of the Dish Cutlets, Cabbage, Colly-flowers, or what is in Season, with Forc'd-meat Balls, and black and white Puddings all about it.

78. To skate a Breast of Mutton.

Bone a Breast of Mutton, soak it well from the Blood, wipe it dry, and season the Inside with Salt, Nutmeg, and beaten Ginger, sweet Herbs shred small, and Lemon-peel minc'd; lay broad Slices of sweet Lard over the Seasoning; then roll it into a Collar, tie it up in a Cloth, and put it into boiling Liquor, scum it well; then put in Salt, Nutmeg, and Ginger slice'd, Fennel and Parsley-roots; when it is almost boil'd, put in a Pint of White-wine; when it is enough, take it off, and put in Slices of Lemon, a whole Lemon-peel, and half a Score Bay-leaves, and let it boil clofe covered; or you may bake it in a Pot with White-wine and Water.

79. To roast a Chine of Mutton.

Take a Chine of Mutton, and having rais'd up the Skin from the Chine-bone downwards, leave it hanging to the lower Part; then take some Slices of a lean Gammon of Bacon, season with white Pepper, Cives and Parsley; lay them spread over your Chine, lay Bards of Bacon upon them, then turn the Skin over them; tie up your Chine with Tape or Packthread, put Paper over it, and roast it; when it is near en-ough, drudge it with Crum-bread, put a Ragoo under it,
in, and serve it up to Table, garnished with Mutton Cutlets.

The same may be done with a Quarter of Mutton or Lamb.

80. To dress a Neck of Mutton.

Lard the Neck with Lemon-peel, boil it in Salt and Water, and a Bunch of sweet Herbs: In the mean time, stew half a Pint of Oysters in half a Pint of White-wine, as much strong Broth, and a little of their own Liquor, put in two or three Anchovies, two or three whole Onions, some grated Nutmeg, and a little Thyme. Then take a little of the Broth, and beat in it the Yolks of three or four Eggs to thicken it; then dish it upon Sippets, laying your Oysters upon your Meat. Garnish with Lemon or Barberries.

After the same Manner you may dress a Chine, Leg, &c.

81. Another Way.

Draw your Neck of Mutton with Parsley, and roast it. When it is almost roasted, dress it with Salt, white Pepper, and grated Bread. Serve it up to Table with Gravy, and the Juice of Orange.

82. Another Way.

Cut your Neck of Mutton into Stakes; season them with Salt, Pepper and Nutmeg; put them into a Stew-pan with as much Water as will cover them, let them stew, skimming it as there is Occasion. In the mean time, parboil some Cabbage, Carrots and Turnips, drain them well, and, when your Stakes are half-stew’d, put in your Roots and Cabbage; then put in a Handful of Capers, then shred sweet Herbs, Spinage, and Parsley, a Handful of each, and put them into the Stew, also a Couple of Anchovies chopp’d; brown a little Butter, and shake into it a little Flour, and a Ladle-ful of the Broth: Boil it up, and pour it over the Meat, and let all stew together a little while; when it is enough, lay Sippets
Sippets in the Dish, put in your Stew, squeeze in an Orange or Lemon or two, and serve it up to Table.

83. To make a Cannon of Mutton.

Take a very large fat Leg of Mutton, cut off the Knuckle-bone, take off the Skin; then stick it with Cloves, Sage and Bay-leaves; then pound Pepper, Salt, Cinnamon, Nutmeg, Ginger, and Cloves; put them into White-wine, with a Bunch of sweet Herbs, and lay your Mutton in this Marinade for twenty-four Hours, setting it in a cool Place close cover'd: Then take out your Leg of Mutton, and powder it with Sage shred small, and powdered with Pepper, Salt, Ginger, Nutmeg, Cinnamon, and Cloves; then take off the Skin of a fresh Ham of Bacon, with some of the Fat, and cover your Leg of Mutton with the Skin of the Ham, sewing it up round the Edges: Then hang it up the Chimney for twenty-four Hours to be sloaked; then boil it in five Quarts of Water, put in a Bunch of sweet Herbs, and a Quart of the clearest of the Wine in which it was marinated. When it is enough, take of the Sward immediately, letting the Fat stick to the Mutton, and serve it up cold in Slices.

84. To hash a Leg of Mutton.

Cut the Flesh of a Leg of Mutton into broad Slices, cut off both the Fat and Skin; beat it well, but not to Pieces; then rub a Dish with Garlick, put in your Mutton, put Water to it, season it with Salt, an Onion cut in two, and a Bundle of savoury Herbs; let it over a Stove, cover it, and stew it; when it is about half-a-stew'd, put in a quarter of a Pint of White-wine, two or three Blades of Mace, and an Anchovy, and let it stew 'till all is enough; then take out the Herbs and Onion, pour your Hash into a Dish, and serve it up to Table.

85. To dress a Leg of Mutton with Cucumbers.

First marinate your Cucumbers, then toss them up, and make a Ragoo of them, take some Bacon, and brown a little Flour; put to it some good Gra-
vy, a Drop of Vinegar, and a Bundle of savoury Herbs, and season all well. Roast the Leg of Mutton, and serve it up with this Ragoo.

In the like Manner you may make a Ragoo of Succory, but take care the Succory turn not black in the dressing.

86. To dress a Leg of Mutton a la Royale.

Take off the Fat, Flesh, and Skin about the Shank-bone, lard the Leg with large Lardons of Bacon well season'd; also at the same Time lard a round Piece of a Buttock of Beef, or else of a Leg of Veal; then season all well, and drudge it with Flour; then put them into boiling Hogs Lard to colour them: Then put them into a Pot with some Broth or Water, with an Onion stuck with Cloves, and all Sorts of sweet Herbs; let them boil close cover'd for two Hours. In the mean time prepare a Ragoo of Veal Sweet-breads, Truffles, Mushrooms, Artichoke-bottoms, and Asparagus-tops, with a good Cullis: Then dish your Mutton, cutting your Bacon and Veal into Slices, and lay it so as to make a Rim round the Mutton; pour your Ragoo upon it, and serve it up hot for the first Course.

87 To roll a Leg of Mutton.

Take the Skin and Flesh from the Shank-bone; also take off all the Fat, cut the Flesh down to the middle Bone, take the Bone out, and leave the Flesh hanging to the Shank-bone; then spread the Flesh abroad 'til it be about an Inch thick, and according to the Size of the Dish you design to serve it in; then lard it with large Lardons of Bacon well season'd: Then mince together a Piece of blanch'd Veal, or the Breast of a Fowl, with a little blanch'd Bacon and Beef-Suet, Mushrooms, Cives and Parsley: Season with Salt, Pepper, all Sorts of Spices and savoury Herbs: Then add the Yolks of three or four Eggs and the Crum of a French Roll soaked in Cream. Pound all these together in a Mortar, and spread it on your Mutton, roll it up in the Form it was before.
tie it up with Tape, then lay Bards of Bacon in the Bottom of a Stew-pan, and Slices of Beef or Veal well beaten upon them, Slices of Onion, Parsnip, and Carrot upon them, season’d with Salt, Pepper, Spices, Bay-leaves, Parsley and Cives; then lay in your Leg of Mutton, cover it with Seafoning, Beef, or Veal and Bacon, as underneath; put on the Cover of your Stew-pan, and stew it a la Braise, or with Fire under and over it. When it is stew’d enough, serve it up with the same Ragoo, that is directed in the Receipt for a Leg of Mutton dress’d a la Royale.

Or you may roast it, being prepar’d and ty’d up, but then you must lard it with small Lardons; wrap Paper about it, let it be roasted at a gentle Fire, and well-coloured. Serve it for a first Course with a good Cullis under it, or an Essence of Ham; or else with some Ragoo of Legumes, as Cucumbers, Succory, young Onions, or the like.

88. To dress a Leg of Mutton a la Dauphine.

Take off all the Skin and Fleth of the Shank-bone, and also all the Fat, and scrape it clean; then parboil it, and lard it with small Lardons of Bacon: Spit it, put Paper over it, and roast it with a soft Fire; see that it be well coloured. When it is roasted enough, dish it, and serve it up with some Ragoo of Legumes, as Cucumbers, young Onions or Succory; or with a good Cullis under it, or an Essence of Ham.

89. To dress a Loin of Mutton.

Cover the Bottom of a Stew-pan with Bards of Bacon, lay on them Slices of Veal; and on the Veal, Slices of Onions; then lay your Loin of Mutton upon them, and cover it with Slices of Onion, Veal, and Bacon, as under it. Season all with Salt, Spice, and sweet Herbs. Then set the Stew-pan cover’d either between two Fires, or in an Oven; when they come out, braid them, and broil them on a Gridiron. In the mean time prepare this Sauce called a Kamolade: Take Cives and Parsley, shred them small, Capers and Anchovies,
Anchovies, and flew them in good Gravy with a Clove of Garlick and other Seasonings, put in a little Oil. When all is done, lay your Loin in a Dish, pour your Sauce upon it, and serve it up hot.

92. **To stuff a Leg of Mutton with Oysters.**

**STUFF** a Leg of Mutton with Mutton-Suet, Salt, Pepper, Nutmeg, and the Yolks of Eggs; then lay it down at the Fire to roast, stick it with Cloves; when it is about half done, cut off some of the under-side of the fleshy End in little Bits; put these into a Pipkin with a Pint of Oysters, Liquor and all, a little Salt and Mace, and stew them ’till half the Liquor be wasted. Then put in a Piece of Butter, and, when the Leg is thoroughly roasted, dish it, pour this Sauce over it, strew Salt about the Sides of the Dish, and serve it up.

93. **To dress a Shoulder of Mutton in Blood.**

**SAVE** the Blood of a Sheep, take all the Strings and Knots out of a Shoulder of Mutton, lay it in the Blood five or fix Hours to soak; then stuff it with sweet Herbs, then put it into a Caul, sprinkle it with Blood, and roast it. Serve it up with Venison or Anchovy Sauce.

94. **To dress Mutton the Turkish Way.**

**CUT** your Meat into thin Slices, then wash it in Vinegar, and put it into a Pot or Sauce-pan that has a close Cover to it, then put in some Rice, whole Pepper and two or three Onions; let all these stew together, scumming it frequently; when it is enough, take out the Onions, and dish it with Sippets, and serve it up.

94. **To make a Mutton Pyre.**

**CUT** your Mutton into Stakes, season with Salt and Pepper, shred some Suet small, and put both under and over your Stakes, put in a little Liquor, and bake it.
To make Naples Biscuits.

TAKE a Pound and half of fine Flour, and as much double-refin’d Sugar, twelve Eggs, three Spoonfuls of Rose-water, and an Ounce and half of Carraway-seeds finely pounded, mix them all well together with Water; then put them into Tin-plates, and bake them in a moderate Oven, dissolve some Sugar in Water, and glaze them over.

To fry Neats Feet.

BOIL your Neats Feet and blanch them, split them; then fry them in clarified Butter, or take out the Bones and fry them in Butter with a little Salt, and some strong Broth; when you have fry’d them a little, put in some Mint, Thyme and Parsley, shred small, and some beaten Pepper, beat the Yolks of Eggs, Mutton-gravy, Vinegar, the Juice of Lemons, or Orange and Nutmeg, pour the Sauce upon it, and serve it up.

To make a Neats Foot Pudding.

BOIL a Couple of Neats Feet tender, mince the Meat small, with an equal Quantity of Beef-suet; season them with Salt, Cinnamon and Sugar, mince a Quarter of a Pound of Orange-peel very fine, put in two Handfuls of grated Bread, half a dozen or eight Eggs, and Currants at Pleasure; mix all these well together, butter a Pudding-bag, put in your Pudding, tie it up close, and give it two Hours boiling, then serve it up with sweet Sauce.

To make a Neats Foot Pye.

BOIL the Neats Foot, take out the Bones, mince it with a good Quantity of Beef-suet, season with Salt, Cloves and Mace beaten, add Sugar and grated Nutmeg; put these into your Crust with Raisins of the Sun, Currants and Barberries, and, when it is bak’d, serve it up hot.

To roast a Neats Foot.

AFTER you have boil’d it, and blanch’d it, let it stand by till it is cold, then lard it; fasten it on a small Spit.
Spit, and bafte it with Butter, Vinegar, and Nutmeg; for the Sauce, toast some Bread, soak it in Claret and Vinegar, strain it through a Strainer, put the Liquor into a Pipkin, and put in a few slit Cloves, Ginger, and beaten Cinnamon; let it on the Fire, stir this with a Branch of Rosemary till it is pretty well thicken'd; dish your Foot, pour the same on it, and serve it up.

6. To boil Neats Tongues.

Boil them in a Kettle of Water, with a good Quantity of Hay Flowers, ty'd up loose in a Cloth, or else Hay; this will make them tender, short and mellow, and of a good Colour.

7. To dress Neats Tongues a la Braisi.

Cut off the Roots, and put the Tongues into boiling Water, to cause the Skin to be easy to be peel'd off; then lard them with large Lardons of raw Garamon well season'd; then cover the Bottom of a Stew-pan with Slices of fat Bacon, and lay on them Slices of Beef well beaten; Lay your Tongues upon the Beef, with Slices of Onions, season with Salt, Pepper, all Sorts of Spices and savoury Herbs; then lay on Slices of Beef, and on them Slices of Bacon, cover your Stew-pan, and put Fire both over and under it, and let them stew for eight or ten Hours; prepare a good Coulis of Mushrooms, or a Ragoo of Sweet-breads, Mushrooms, Truffles, Morils, &c. Take up the Tongues, drain them from the Fat, dish them, pour over them the Ragoo, garnish with Fricandeaux, and one of the Tongues cut in Slices.

8. To dress a Neats Tongue another Way.

First boil it in Water and Salt, with a Bunch of savoury Herbs; when it is near boil'd enough, cut off the Root, skin it, and lard it with long Lardons of Bacon; then spit it and roast it, bafte it with Butter, Pepper, Salt and Vinegar; when it is roast'd enough, cut it into pretty large Slices, and toss it up in a Stew-pan, with a Ramolade made with Onions, Parsley and Capers shred small, and some Anchovies; then toss up all in Beef-gravy, with Pepper, Salt, a Drop of Vinegar,
gar, and a few Rocamboles; serve it up hot for a first Course.

Or you may serve it with a Ragoo of Sweet-breads, Mushrooms, Artichoke-bottoms, melted Bacon or Butter seafon'd with Salt and Pepper, letting it simmer in this Ragoo: but, when this Ragoo is used with it, it is to be bated with nothing but Butter while it is roasting.

9. To dress a Neats Tongue the Italian Way.

Boil your Tongue in a Pipkin, either whole or cut in Halves, till it may be blanch'd, put in some strong Mutton-broth, and two or three Blades of Mace, White-wine or Canary, and some Slices of interlarded Bacon; scum it when it boils, and put to it Pepper, Ginger, Nutmeg and large Mace, three or four whole Cloves, Prunes, Currants, Sage-leaves, Saffron, and dry'd Cherries; let it all stew well, and serve it on Slices of French Bread.

10. To dry Neats Tongues.

Beat Salt and Salt-petre very fine, an equal Quantity of each, lay the Tongues in Pump-water all Night, rub them very well with the Salt, and cover them all over with them, still putting on more as they waile; when they are still and hard, they are enough; then roll them in Bran, and dry them before a gentle Fire; before you broil them, lay them in Pump-water all Night, and boil them in Pump-water.

11. Another Way.

Beat Salt and Salt-petre, of each a like Quantity, into a fine Powder, soak the Tongues in warm Water, rub the Salts very well into them, especially at the Roots, put them in a Pot, cover them over with the Salts; and, as the Salts waile, put Sugar upon them, turning them frequently till the Sugar has penetrated; and, when stiff, dry them in a Kiln with a slow Fire, or hang them up in a Chimney; when they are dry'd, press them flattish, and length-ways, lay them up dry.
12. To fry a Neats Tongue.

First boil it, then cut it into thin slices, season it with Nutmeg, Cinnamon and Sugar; dip your slices of Tongue into yolks of Eggs, adding a little Lemon-juice: Make some sweet Butter very hot in a Frying-pan, fry your Tongue, and pour Eggs in by Spoonfuls; and, when they are done, serve them up with White-wine, Butter and Sugar, well beaten together.

13. To pickle Neats Tongues.

Take white Salt and bay Salt, an equal Quantity, and, for every Pound of Salt, take an Ounce of Sal Prunella, and Salt-perre, and a Quarter of a Pound of Sugar; boil these together till they are a very strong Brine, scumming it clean as it rises; let the Brine stand till it is cold, then put it into a Vessel, put your Tongues into it, laying them at their full Length, cover'd with Brine for three Weeks, turn them every other Day; you may keep them as long as you please in the Pickle, or you may rub them with Bran, and dry them.


Boil them, blanch them, lard them (if you please) put them in a Vessel; make a Pickle of Nutmegs and Ginger slice'd, large Mace, whole Cloves, a Bunch of sweet Herbs, Parsley, sweet Marjoram, Rosemary, Thyme, Winter-Savoury, Sage and Bay-leaves; boil these in as much Wine Vinegar and White-wine as will fill the Vessel you put your Tongues into; put in some Salt and slice'd Lemons; when they are cold, close them up for Use, serve them with some of the Liquor, Spices, Herbs and solid Oil, and Slices of Lemon.

15. To pot Neats Tongues.

Take Neats Tongues that look red out of the Pickles, cut off the Roots, and boil them 'till they may be easily peel'd; season them with Salt, Pepper, Cloves, Mace and Nutmeg, rubbing it well into them, while they are hot; then put them in a Pan, cover them with melted Butter, bake them; when they are done, pour off all the Butter, keep back the Gravy, put them into
into a fresh Pot, and cover them with other melted Butter an Inch thick.

16. To make a Neats Tongue Pye.

Parboil your Tongue, cut off your Root, pare off the Skin, mince the Meat with Beef-suet, Penny-royal, sweet Marjoram, Thyme and Parsley; seafon with Pepper, Cloves and Mace, finely beaten, add the Yolks of two Eggs, some Sugar and grated Bread, make up your Paste in the Form of a Tongue, fill it with this Meat; then pour in a Mixture of Verjuice, Rose-water, Butter and Sugar, and bake it.

17. To roast a Neats Tongue the French Way.

Boil your Tongue and blanch it, set it by till it is cold; then cut a Hole in the But-end, and take out the Meat, mince it with two or three hard Eggs, a Pippin, Beef-suet and Bacon, seafon with Salt, beaten Ginger and sweet Herbs, flared very fine; stuff the Tongue with the minc'd Meat and Ingredients, all well mix'd; then cover the End with a Veal Caull, lard it with Slips of Bacon, and roast it; make a Sauce for it with Gravy, Butter and the Juice of Oranges, garnish the Dish with slic'd Lemon-peel and Barberries.

18. To stew a Neats Tongue.

First boil it tender, then cut it into Slices, and fry it a little with fresh Butter; then put them into a Stewpan, with Mutton-broth or Garvy, Claret, and a little Vinegar, seafon'd with Salt, Pepper, slic'd Nutmeg and large Mace; and, when they are near stew'd enough, cut in two or three Slices of Orange Asparagus, Chestnuts and Skirrets; lay your Meat on Sippets, pour on Butter, and cover them with Slices of Lemon and Marrow, and serve them up.

19. To finely Neats Tongue and Udder.

Boil them, cut them in Slices, within two Inches of the Top or small End, which cut length-ways for Sippets; then take a Handful of sweet Herbs, mince them small, and put them to the Tongue and Udder, add the Yolks of seven or eight Eggs, mix all together; fry them in clarify'd Butter; then turn them into a Stew-
Stew-pan, and put to them some White-wine, a little Vinegar, beaten Cinnamon, Ginger, Sugar, a little Rosemary, and a Handful of grated Bread; stew all these together, put in, as they stew, some drawn Butter, serve it up with the Slices of the Tip and small End of your Tongue and Udder; then pour your stew'd Liquor over it.

20. To roast a Ox's Tongue and Udder.

Boil and blanch the Tongue and Udder, season them with Pepper, Ginger, Cinnamon and Nutmeg, lard them with large Lardons, all their Length; then spit them and roast them, basting with Butter; when they are roasted, dress them with grated Bread and Flour, Nutmeg, Ginger, Cinnamon, Pepper, and a little Sugar; serve them up with Gravy, the Juice of Sevill Oranges, a little Sugar, and Slices of Lemon.

21. To dress Ox's Tongue and Udder in Stockado.

Season them with Salt, Pepper and Nutmegs, lard them with large Lardons, and let them lie in steep all Night in Wine Vinegar, Claret, Ginger, season'd with Salt, whole Pepper, Nutmeg slice'd, and whole Cloves; bake them in an earthen Pan, and serve them on Sippets, lay the Spices over them, and some Slices of Lemon and Sausages.

22. Another Way.

Being prepar'd and cut into small Bits, as before, put to them some fry'd Onion, and stew them with Mushrooms, season them with Mace and Nutmeg, rub the Dish with a Shalot, and serve them up on Sippets.

23. To candy Nutmegs.

Take half a Pound of double-refin'd Sugar, half a quarter of a Pint of Damask Rose-water, and a very little Gum Arabick, boil these up near to a Candy Heighth; let your Nutmegs be first soak'd in Water, then put them into an earthen Pot, pour your Candy to them, keep them very close cover'd, let them in a warm Place for about three Weeks, and they will be of a Rock Candy.
1. To make Oat Cakes.

The Iron, or Stone you bake them on, must be placed at some distance above the Fire. Mix Oat Flour with a little Water, and a little new Ale-yeast, making your Dough pretty stiff, then roll them out into Cakes, and lay them on your Baking-stone, or Iron, let the Fire under them be gentle, they will be baked in about a quarter of an hour; when they are done, roll them on the Edges, that they may be baked likewise; and turn them on the other side just to flatten them, if you turn them too soon, it will prevent their rising.

2. To make an Oatmeal Pudding.

Mix a Pint of whole Oatmeal bruised, with a quart of Cream, put in a Blade or two of Mace, and boil them together till the Oatmeal has soaked up all the Cream; let it stand till it is cold, and beat the Whites of four, and the Yolks of eight Eggs, with five or six Spoonfuls of Rose-water; put these into your boil'd Cream and Oatmeal; then put in powdered Sugar, Salt, Nutmeg, and Cinnamon; then melt a good quantity of Butter; put into it some Marrow or Beef-luet mine'd, and grated Bread, mix these all well together, butter your Dish; put it in and bake it.

3. To broil Oysters.

Open them, put them on the Fire in their Shells, put in some Butter, Pepper, a little shread Parsley, cover them with grated Bread; broil them, and brown them with a red-hot Iron; serve them up to Table in their Shells upon a Dish.

4. Another Way.

Parboil large Oysters in their own Liquor; then pour them into a Colander, but save the Liquor, afterwards wash them clean in warm Water, wipe them dry, beard them, and stew them in a Pipkin, with some of their own Liquor, White-wine Vinegar, But-
ter, a large Onion, and a Blade or two of Mace, and Salt. When they are pretty well stew’d, set some Scullop-shells, or large Oyster-shells, over a Gridiron, and put into them as many Oysters, and as much of the stew’d Liquor as they will contain; let the Fire be gentle, and, when they are enough, fill the Shells with drawn Butter, and serve them up.

5. To broil Oysters the Dutch Way.

Open the Oysters, parboil them in their own Liquor; put them into a Strainer; then put them into a Sauce-pan with Butter, Onions slic’d, and a little Mace; stew them; then put two or three of them into one Shell, and broil them; then put them on Plates, fill them with beaten Butter, and serve them up.

6. To dress Oysters in a Daube.

Let your Oysters be open’d; then season them with Cives, Basil and Parsley shred small. Put to each Oyster a little White-wine, with Pepper, and a little of the shred Herbs; then lay the upper Shell over them, and broil them on a Gridiron, and hold a red-hot Fire-shovel over them now and then. When they are broil’d enough, take off the upper Shell, and serve them up in the under one.

7. To farce Oysters.

First open the Oysters; then blanch them; afterwards mince them small with Cives, Parsley, and Anchovies, season with Salt and Pepper, add to them Butter, and the Crum of a French Roll soak’d in Cream, the Yolks of two or three Eggs, sweet Spices and Nutmeg: Beat all these together in a Mortar; then fill your Scullop-shells, or Oyster-shells, with it; grate Bread over them, and lay them on a Gridiron, or set them in an Oven, and serve them up dry, or with Lemon-Juice.

8. Another Way.

Take a dozen Oysters blanch’d, Mushrooms, Cives, Parsley, favoury Herbs, and sweet Spices; make a Farce of these with the Flesh of an Eel, with fresh Butter, some Crum Bread soak’d in Cream, the raw Yolks of a
couples of Eggs, minc'd all together and pounded in a Mortar. Lay this Farce thin, and put in an Oyster that has been ragoo'd; the Manner of ragooing them you have elsewhere. Then cover your Oysters with the fame Farce, and lay them over with beaten Egg; then pour over them a little Butter melted; drudge them with grated Bread, and set them in an Oven till they become brown, and serve them up.

9. To fry Oysters.

Let your Oysters be large, wash them, dry them; beat Eggs well, and dip the Oysters in them, and then fry them: Then put their Liquor, with an Anchovy, and some Butter into a Sauce-pan, and heat them; lay your Oysters in a Dish, pour your Sauce over them, and serve them up.

10. Do thus.

Open large Oysters, and lay them on a Sieve to drain; then put them into a Marinade, of the Juice of three or four Lemons, a slic'd Onion, Pepper, a little Basil, a Bay-leaf, and five or six Cloves. Turn the Oysters often when they lie in this Marinade. Then make a Batter with Flour and Water, one Egg, and a little Salt. Beat these well together, melt a Bit of Butter as big as a Walnut, and mix it with your Batter: Then take your Oysters out of the Marinade, and dry them well between two Napkins; dip the Oysters in the Batter, and fry them in clarify'd Butter, made very hot. When they are fry'd brown, serve them up on a clean Napkin, with Parsley fry'd.

11. Do thus.

Take two Quarts of large Oysters, parboil them in their own Liquor; then wash them in warm Water, dry them, bread them, and flour them; then fry them crisp in clarify'd Butter; then lay in the Dish Prawns or Shrimps, butter'd with Cream and sweet Butter, and lay the fry'd Oysters about them; run them over with beaten Butter, and the Juice of Oranges; lay Bay-leaves, and Orange or Lemon slic'd, round the Oysters.

12. Do
12. And thus.

Put some White-wine to the Liquor of a Quart of Oysters, and wash them well in it; then lay them in a Dish; then add to the Liquor you wash’d them in a little more White-wine, some Salt, Pepper, and an Onion minced, and strain it to the Oysters in the Dish; then cover the Dish; set them over a Stove or Chafing-dish, and stew them till they are more than half enough; then pour them, Liquor and all, into a Fry- ing-pan and fry them: Then put in a good Piece of Butter, and fry them again; in the mean time, let the Yolks of five Eggs be beaten up with Vinegar, Nutmeg, and Parsley shred small, and put them into the Frying-pan to your Oysters, keeping them continually stirring: When they have had a thorough Walm, pour them into a Dish, and serve them up.

13. Oystes grill’d.

Butter Scallop-shells very well; cut off the Fins of your Oysters, and season them lightly with Salt, Pepper, and Parsley shred; lay them into the Shells, and pour them their own Liquor, and cover them with grated Bread; let them stew for half an Hour, and brown them with a red-hot Iron, and serve them up.

14. To hash Oysters.

Parboil three Pints of Oysters in their own Liquor, mince a Quart of them small, and stew them in a Quarter of a Pint of White-wine Vinegar, and an Onion quartered; two Blades of Mace, grated Nutmeg, Chestnuts slic’d, and Pistaches; add to them Salt, Pepper, half a Pound of sweet Butter, and a Faggot of favoury Herbs, let these stew together over a gentle Fire, and season the Pint of Oysters you left, with Salt, Pepper and Nutmeg, and fry them in Batter made of Flour, Cream and Eggs; put in a little Spinage to make it green, and serve them up with Lemon-juice; garnish with slic’d Oranges and Olives.

15. And—
15. Another Way.

Take three Pints of large Oysters, parboil them, and preserve their Liquor; then mince a Quart of them very fine, and stew them in a Pipkin with some of the Oyster-Liquor; a Quarter and half a Pint of White-wine, an Onion, grated Nutmeg, and large Mace, two Spoonfuls of White-wine Vinegar, three Ounces of Butter, some Pistaches and Chestnuts, some Salt, Pepper, and a Faggot of sweet Herbs; let all these stew together over a gentle Fire for half an Hour. Then sear the other Pint of Oysters with Salt, Pepper, and Nutmeg; dip them in Batter made of Flour, Eggs, Salt, and Cream; (the one half of the Batter being made green with the Juice of Spinage, and sweet Herbs shred small) and fry them in clarify'd Butter. Then set them by, and keep them warm: Cut Sippets, steep them with some Gravy of the Hash, or Oyster-Liquor, and White-wine boil'd together: Lay the Sippets in a Dish, and the Hash upon them, and the fry'd Oysters upon the Hash, with the Pistaches, and Chestnuts: Then beat up a Sauce of Butter, White-wine, Juice of Oranges, or Lemons, and the Yolk of an Egg, and pour this Sauce over the Hash; lay on Slices of Lemon, and Lemon-Peel. Garnish the Dish with fry'd Oysters, carv'd Lemons, Chestnuts, Pistaches, and grated Bread dry'd and feared.

16. To make Oyster Loaves.

Take several French Rolls, cut Holes on the Top, about the Bigness of a Half-Crown; scoop out all the Crum, but do not break the Crust. Stew Oysters in their own Liquor, with a little White-wine, Salt, crack'd Pepper, Nutmeg, and a Blade or two of Mace: Scum them, and thicken the Liquor with a Bit of Butter roll'd up in Flour: Then fill up the Rolls with these, and lay on the Pieces you cut out; dip them into scalding Milk or Cream; put them into a Mazarene-dish, pour melted Butter over them; set them in an
In an Oven moderately hot, 'till they are crisp, and serve them up.

17. To pickle Oysters.

Take the largest Oysters, wash them well in their own Liquor, drain them in a Sieve; strain the Liquor, put them into a Sauce-pan, and for every Quart of Oysters put in a Spoonful of Salt, a Race of Ginger, three Blades of Mace, half a Nutmeg cut in three Pieces, twelve Corns of white Pepper, and twelve whole Cloves; set them on the Fire, and let them simmer gently for seven or eight Minutes, and give them a Turn before they are quite enough; put in two Spoonfuls of White-wine Vinegar, let them have a Walm or two, take them off the Fire, put them up into earthen Pots, and stop them up close for Use.

18. Another Way.

Put your Oyster Liquor into a Pipkin with some whole long Pepper, Salt, an Onion slit, some Bay-leaves, a Lace of Ginger slic'd, and a good deal of Mace; boil these well together, then put in the Oysters, and let them boil for a quarter of an Hour; then put them into an earthen Pot you design to keep them in; give your Pickle two or three Boils, set it by 'till it is cold, then put it to the Oysters, and, if you please, you may put in a Clove or two of Garlick.

19. Another Way.

Take a hundred of large Oysters, pour the Liquor into a Porringer, cut off the Beards, put them in their own Liquor, let them boil for half an Hour over a gentle Fire, scum them clean; then take them off the Fire, take out the Oysters, and also a Pint of the Liquor while it is hot, put to it a quarter of an Ounce of Cloves, and better than a quarter of an Ounce of Mace; then set the Liquor over the Fire 'till it boils; then put the Liquor to the Oysters, and stir up the Spice well among the Oysters; then add half a Spoonful of Salt, and almost half a Pint of White-wine Vinegar, and half a quarter of an Ounce of whole Pepper, then set them by 'till they are cold, then put your Oysters
into the Vessel you design to keep them in, then fill the Barrel up with Liquor, and stop them up close.

20. To make an Oyster-Pye.

Take a Quart of Oysters, open them, take off their Tails, drain them from their Liquor; then take a good Handful of Flour, work it with a Quarter of a Pound of Butter, and a Spoonful or two of Water; then part it in two, and roll out each half, as if it were for a Tart; lay one half of your Paste in a Mazarine Dish or a Patty-pan, then mix a Quarter of a Pound of Butter with two Spoonfuls of grated Bread, an Anchovy and some Parsley minc’d, season it with a little beaten Pepper and scrap’d Nutmeg; lay half of your mix’d Butter, Anchovy and Parsley in the Bottom of your Pye; then lay on your Oysters, but not more than two or three thick; then lay the rest of your Butter, Parsley and Anchovy on the Top, and lay on a Slice or two of Lemon; then wet it about with some of the Liquor of your Oysters, strew a little beaten Pepper and Nutmeg over your Oysters, and put in two Spoonfuls of their Liquor; then turn it up as you do a Tart, and turn the Edge of your Paste an Inch high: Bake it, then cut up the Lid, and squeeze in a Lemon; shake it together, cut your Lid in Pieces and lay round it, serve it for a first Course.


Parboil very large Oysters, then season them with Salt, beaten Pepper, Nutmeg, Cloves and Mace, mince a couple of Onions, Winter-lavoury, Thyme and Parsley very small, mix these with grated Bread, and all with your Oysters; put them into your Pye with Chestnuts boil’d and blanch’d, the Yolks of hard Eggs cut in halves, and Potatoes boil’d and peel’d; lay over them Marrow, Slices of Lemon, Butter, some Blades of Mace, and close up your Pye, bake it in a gentle Oven; when it is done, pour in Oyster-liquor, White-wine, the Yolks of a couple of Eggs and drawn Butter; shake it well together, let it into the Oven again for a little while, and serve it up.
22. To make a Ragout of Oysters for Flesh Days.

HAVING open'd your Oysters put them into a Pippin with their own Liquor, give them a Walm or two over the Fire, to blanch them, and lay them in a Dibh, having cleans'd them; tos'd up some Mushrooms and Truffles in a Sauce-pan with a little melted Bacon; put to them some Gravy, let them simmer a while, and thicken it with a Cullis of Veal and Ham; put your Oysters to them, set them on the Fire, give them a Warm, but let them not boil, serve them up in Plates and little Dishes.

23. To make a Ragout of Oysters for Fish Days.

WHEN your Oysters are open'd, blanch'd and cleans'd as above in the former Receipt, and you have tos'd up Mushrooms and Truffles in fresh Butter, simmer them in Fish Broth instead of Gravy, thicken it with a meagre Cullis, put in your Oysters, give them a Heat, and serve them up in little Dishes.

24. To roast Oysters.

TAKE the largest Oysters, parboil them in their own Liquor, wash them in warm Water; dry them with a Cloth, then lard them with fine Lard, spit them on Skewers, itrew over them Pepper, Cloves and Nutmeg beaten fine, tie the Skewers to a Spit, and so roast them; baffe them with Anchovy Sauce, and some of their own Liquor; when they are roasted, drudge them with grated Bread, dish them with Gravy, blowing off the Fat, then add Juice of Oranges or Lemons.

25. Another Way.

PARBOIL large Oysters, clean them well, dry them, season Lardons with Pepper, Cloves and Nutmeg beaten fine, and lard your Oysters with them: Then spit them on wooden Spits, and tie them on to another Spit, and roast them; make Anchovy Sauce with some of their own Liquor, and baffe them with it; and let them drip into the same Dibh in which the Sauce is. When they are roasted enough, bread them with grated Crust, and, when they are brown, blow the Fat from the Sauce wherewith you basted them.
them; dish them, put this Sauce to them, squeeze Lemon-juice into them, and serve them up.

26. To stew Oysters.

Take two Quarts of large Oysters, parboil them in their own Liquor, put them into a Cullender, save the Liquor; then wash them in warm Water; then make a Pickle for them with half a Pint of White-wine, and half a Pint of Wine-vinegar put into a Pipkin with Salt, whole Pepper, Ginger and Nutmeg sliced, a couple of Cloves, and a Blade or two of Mace; give it four or five Walms; then put in your Oysters with a Lemon sliced, and some Lemon-peel: Cover the Pipkin close. These are to be eaten either hot or cold.

27. To stew Oysters.

Put a Quart of large Oysters into a Pipkin, with a Pint of White-wine, and a little of the Oyster Liquor, a couple of Shalots, a couple of Anchovies, a little Thyme, and some Blades of Mace; stew them gently for near a Quarter of an Hour; thicken the Liquor with a little Flour, and, when they are enough, put in about half a Pound of Butter, shake them well together, lay them on Sippets: Garnish the Dish with Slices of Lemon and Barberries, and serve them up.

28. Another Way.

Take a Quart of Oysters, parboil them in their own Liquor, wash them in warm Water, dry them with a Cloth, take off the Fins, flour them, and fry them very white in clarified Butter: Then put them into a Dish with White-wine, some Vinegar, Salt, large Mace, grated Nutmeg, some Slices of Orange and sweet Butter; let them stew a little, then dish them on Sippets, pour the Sauce on them, run them over with beaten Butter; garnish with Slices of Orange or Lemon, and serve them up.

29. To stew Oysters the French Way.

Parboil a Quart of Oysters in their own Liquor, wash them in warm Water, beard them, and put them
them into a Pipkin, with a little of their own Liquor, White-wine, Salt, Pepper, and a whole Onion, and let them stew till they are half enough; then put them, Liquor and all, into a Frying-pan, and fry them a little; then put in a Lump of fresh Butter, and fry them a little longer; then take the Yolks of four Eggs dissolved in Vinegar, with minc’d Parsley, and grated Nutmeg; put these into the Frying-pan to the Oysters, shake them, let them have a Walm or two, and serve them up.

30. To make an Olio.

Fill a Pot that will hold three Gallons, with fair Water, put in a Rump of Beef, two Neats Tongues green, boil’d and larded, also a couple of dry’d Neats Tongues, and Bolonia Sausages; boil them together, scum the Pot well; and, when they have boil’d two Hours, put in Mutton, Pork, Venison, and Bacon cut in Bits as big as a Duck’s Egg; put in likewise Turnips, Carrots, Onions, and Cabbage cut in Pieces, the Bignefs of your Meat; some Borage, Endive, Marigolds, Sorrel, and other sweet Herbs grossly shred, and some Spinage whole; and you may also add French Barley, or Lymes dry or green. A little before you dish your Olio out, put in some Saffron, Cloves, Mace, Nutmeg, &c. Then put into another Pot a Goose or Turkey, of Capons, Pheasants, Widgeons, and Ducks, two of each; Partridges, Teals, and Stock-Doves, four of each; Snipes half a dozen; Quails two dozen; and Larks four dozen; boil them in Water and Salt. Also set on in a Pipkin, with a little White-wine, strong Broth, and sweet Butter, Bottoms of Artichokes, and Chesnuts boil’d and blanch’d, with a couple of Colly-flowers; some Bread, Marrow, Yolks of hard Eggs, large Mace and Saffron: When these are ready, dish your Olio thus: First, your Beef, Veal, or Pork; then your Venison, Mutton, Tongues, Sausages, and Roots over them all: Then next lay your largest Fowls, as first a Goose or Turkey, a couple of Capons, a couple of Pheasants, four X 3 Ducks,
Ducks, four Widgeons, four Stock-doves, four Partridges, eight Teals, twelve Snipes, twenty-four Quails, and forty-eight Larks. Then pour in your Broth, and put on your Pipkin of Colly-flowers, Artichokes, Chestnuts, some Sweet-breads fry'd, Yolks of hard Eggs, Marrow boil'd in strong Broth, Pistaches, Mace and Saffron, all being finely stew'd; over all some red Beets, Slices of Lemon, Lemon-peel whole, and run it over with beaten Butter.

31. Another Way.

Take any Sort of good Meat, Part of a Buttock of Beef, a Leg of Mutton, a Filet of Veal, some raw Gammon, Chicken, Pidgeons, Ducks, Partridges, and Quails, and some Sauages, and a Cervelas, all roasted or fry'd brown: Put all these into a Pot, one after another, according to the time that each will require for boiling it, and make a thickening Liquor of brown Sauce to be mingled together. When it boils, scum it well, season your Meat with Salt, Pepper, Ginger, Nutmeg, Cloves, and Coriander-seed pounded together; then add some sweet Basil and Thyme, ty'd up in a Linnen-cloth; then scald Turnips, Carrots, Parsnips, Leeks, Onions, Parsley-roots; also Cabbage, and other Herbs in Bunches. When your Potage is boil'd, break some Cruts in Pieces, and lay a soaking in the Broth, after you have taken off all the Fat, and season'd it well: Before you serve it up, put in a good deal more of the Broth, having taken off the Fat; then dress your Meats and Fowls, garnish them with Roots.

27. An Olio for Days of Abstinence.

Put Fish-broth and good Peas-soop into a Pot, with Herbs and Roots mentioned in the other Receipts for Olio's, and let them boil together, as long as is requisite; then dress your Olio with a Loaf of white Bread in the midst of it, and garnish with Roots.
33. To make a Dish called Olives.

Take the Caul of a Breast of Veal, lay in it a Layer of Bacon; then take the Flesh of Rabbets or Chickens, or the Lean of a Filet of Veal with as much Beef-marrow as you have Meat, with a couple of Anchovies, Salt, Pepper, Nutmeg, beaten Mace, a few Oysters, a Bunch of sweet Herbs, as Marjoram, Winter-savoury, Thyme, Spinage, Sorrel, a few Cives, Mushrooms, the Yolks of hard Eggs, and a little Lemon-peel; then lay this Compound on your Layer of Bacon, and a Layer of Bacon upon that, and so proceed to lay Layer on Layer, 'till you have laid it all in your Caul; then roll it up hard in the Caul, and either roast or bake it as you please. When it is enough, cut it into Slices, and serve it up in a Dish with strong Gravy-fauce.

34. To make an Olive Flozendine.

Cut a Leg of Veal into thin Slices, beat them with a Knife; season them with Salt, Pepper, Mace, and Cloves; cut a Pound of fat Bacon into thin Slices, roll them up, one by one, with a Slice of Veal in the middle: Then put them in a Dish with Balls of Forc'd-meat, some Oysters, two or three Shallots, and some Anchovies, and Slices of Lemon par'd. Put in half a Pint of strong Broth, a Quarter of a Pint of Gravy, half a Pint of White-wine, and half a Pound of Butter. Cover your Flozendine with Puff-paste, and bake it.

35. To make an Olive Pye.

Cut Veal or Mutton into thin Slices, beat them with the Flat of your Knife, spread them abroad: Then mince it small, together with hard Eggs, these Herbs following; Sage, Parsley, Thyme, Marjoram, Savoury, Endive, Spinage, Strawberry-leaves, Violet-leaves and Sorrel. Put to them Salt, Pepper, Cinnamon, Nutmeg, Sugar and Currants, some Dates, Raisins, and Gooseberries minced small: Mix all these well together, and strew them on your Slices of Mutton and Veal; then roll them up, and put them into a Pye; lay on the Top of them Marrow, Dates; large Mace
Mace and Butter, close up your Pye, and bake it; when it is done, liquor it with Butter, Verjuice, and Sugar, and so serve it up.

36. To make an Omelet of Eggs.

When you have beat your Eggs, season them with Salt and whole Pepper, and fry them in good store of fresh Butter made boiling hot; then put to your Eggs three or four Spoonfuls of good Gravy, and strew over them Cives and Parsley shred small. When one Side is fry'd enough, turn it on the other, and squeeze in the Juice of an Orange or Lemon.

37. To make an Omelet with Sugar.

Whip up the Whites of as many Eggs as you please, put to them a little Salt, and Milk-cream, with a little Lemon-peel shred small. Beat these well together and fry it, strew Sugar over it in the Frying-pan; and, as it is frying, turn it on the Side that is coloured: Turn a Dish that you design to lay it upon downwards; strew it over with Sugar and candied Lemon-peel mince'd small, and ice it with a red-hot Iron, and serve it up to Table.

38. To make afarced Omelet.

Take the Breast of a roasted Fowl, cut into square Pieces in the Form of a Die; do the like by Mushrooms, and boil'd Gammon, and Truffles, and Capons Livers, and other Sorts of Garniture, all dress'd in a Ragoût. In the mean time make the Omelet; but, before you dress it in the Dish, put some Bread in it, either Crum or Crust, and turn your Ragoût into the same Frying-pan. When it is ready, moisten it with a little Gravy, and serve it up to Table.

39. To make an Omelet the Turkish Way.

Take the Flesh of the hinder Part of an Hare, or any other Venison, mince it small with fat Bacon, Almonds, Spanifb, or Hazel-nuts, peel'd; Pistaches, or Pine-apple Kernels; French or Spanifb Chestnuts roast'd and peel'd; or Crusts of Bread cut in Slices and toasted; season these with Salt, Spices, and favoury Herbs; if your Flesh be raw, add Marrow and Butter,
ter, or Beef-suete minc’d, and melted in a Pipkin. Pour
this into your seasoned minc’d Meat, and fry it; then
melt Butter in a Sauce-pan, and make an Omelet of it;
when it is half fry’d, put it to the minced Meat; then
lay the Omelet in a Dish, take care not to break it,
let the minc’d Meat be uppermost, pour on some Gravy
with grated Nutmeg; flick in it some Sippets of
fry’d Manchet, and Slices of Lemon.

40. Onions to butter.
Peel them, put them into boiling Water, boil them
well, drain them in a Colander, and butter them whole
with boil’d Currants, Sugar, and beaten Cinnamon; serve
them up on Sippets, strew fine Sugar over them, and
run them over with beaten Butter.

41. Another Way.
Mince your Onions, and slice some Apples, but
more Apples than Onions; and bake them in a Pan
with Household Bread; tying a Paper over the Pan;
butter them with Butter, Sugar and boil’d Currants;
serve them upon Sippets, and strew over them fine Su-
gar and Cinnamon powdered.

42. To make a Ragoo of Onions.
Stew forty or fifty Onions a la Braise; then eel
them, put them into a Sauce-pan with some Cullis of Veal
and Ham, and let them simmer for some time; when
they have stew’d enough, put in some Cullis and Mu-
tard to bind your Ragoo; you may use it in all those
Dishes with which it is proper to eat Onions.

43. To make Onion Sauce.
Cut a couple of Onions into Slices, put them into
a Sauce-pan with some Veal-gravy, and let them simmer
a while over a gentle Fire; season with Salt, and Pepp-
er, strain it through a Sieve, and use it.

44. To make Orange Butter.
Take two Quarts of new Cream, beat it up to a
considerable Thickness; then put to it a Quarter of a
Pint of Orange-flower-water, and a Quarter of a Pint of
Claret; being beaten to the Thickness of Butter, it
will have both the Scent and Colour of Orange.

45: To
45. To candy Oranges.

Make a high Candy of double-refin'd Sugar, wet with Water; take preserv'd Oranges, and draw them through the Candy, and lay them on a Hurdle, and stove them.

46. Compost of Oranges.

Turn or zest your Oranges, scald them in Water; then let them lie to cool; then cut them into Slices, or, if you please, into round Pieces cross-wise; take out the Kernels; put the Fruit into Water: Make a Decoction of Apples with Sugar; reduce it almost to a Jelly, and slip your Oranges into it: Or else you may put them into Sugar, newly strain'd through the straining Bag, and give them eight or ten Boilings: Then set them by, and you may finish them when you please, by giving them twenty more Boilings, in order to dress the Compost, and serve it up to Table.

47. To dye Oranges.

Take Sevil Oranges, scrape or rasp off their outward Rinds; then cut them in halves, and take out their Pulp, lay them a-soak in Water for three or four Days, shift them into fresh Water, and boil them; shift the Water while they are boiling, to take away their Bitterness, and boil them 'till they are tender: Then take them out, and wipe them dry with a clean Cloth: Then put to them clarify'd Sugar as much as will cover them; then set them on the Fire, let them boil gently for two Hours; then take them off, put them into an earthen Pan, let them stand for four Days, then put them on the Fire again; when they are thorough hot, take them out and let them drain: Then boil fresh Sugar to a Candy Height, and put your Oranges to it hot; make it boil up; then take them out, lay them on a Sieve, or Wire-grate, and set them in a Stove to dry, which they will be in about ten Days. Then you may use them. After the same Manner you may candy Lemons,
48. To make Faggots of Oranges.

Orange Peels, that are turn'd and par'd very thin, are often preserv'd especially those of sweet Oranges, drawing them out to as great a Length, as is possible, and these are commonly call'd Faggots. To do this, scald them in Water, 'till they are soft; then put them into Sugar newly clarify'd, letting it have twenty Boilings: Then remove them, and set them by: The next Day make the Syrup smooth, and flip the Orange Parings into it, and give them two or three Boilings. On the third Day, drain them, and boil the Sugar to its pearled Quality, give them a cover'd Boiling; then take them off, and distribute them into Pots.

If you would dry them, make other Sugar white, by rubbing it on one Side of the Pan with the Ladle, and boiling it 'till it be feathered. Then flip in your Faggots, and dress them in Rocks.

49. To make Parmalane of Oranges.

Take a Score of fair Sevil Oranges, pare them, cut them in Halves; squeeze out the Juice into a Bason, and set it in a cool Place: Lay the half Oranges a steep in Water for one Night; then boil them, shifting the Water several Times, 'till all the Bitterness is out, and they are very tender; then dry them, pick out the Skins and Seeds, pound them in a Mortar, adding a Pound of Sugar to every Pound of Pulp; then boil both Sugar and Pulp almost to a Candy Height; then take the Juice of all the Oranges, and squeeze in Juice of five or six Lemons, and strain it; add to it its Weight of fine Sugar; pour these into your Pulp and Sugar, and then boil it all together a good Pace 'till it will jelly. When it is done, put it in Glasses, and keep them covered.

50. To make Orange Passe.

Boil your Oranges in Water, putting a Handful of Salt into the first Water, shifting them half a dozen Times in the boiling: Then beat them in a wooden Mortar or Bowl with a wooden Pestle, strain the Pulp and
and take an equal Weight of double-refin’d Sugar, boil it to a Candy Height; dry it on Plates, and fashion it into what Forms you please.

51. To preserve Oranges in Quarters or Sticks.

Take Sevill Oranges, either turn or zest them, and cut them into Quarters or into Sticks, taking off the Skin, and cut the Meat; then having set Water on the Fire, throw them into it when boiling hot; boil them ’till they will slip off from a Pin, and then they are enough; then take them out, let them by to cool, put them into fresh Water, boil them again, take them out, drain them, wipe them dry; then boil them in clarify’d Sugar, giving them seven or eight cover’d Boilings, then let them by to cool; then let them on again, and boil them ’till the Syrup becomes almost smooth; then take them out the next Day, and put them in a Sieve to drain, while you boil the Sugar to the pearled Quality; then pour it on the Oranges, let it stand ’till you judge it expedient to dry them, observing the Directions for Lemons.

52. Another Way.

Take the best and largest Sevill Oranges, either turn or zest them, then cut a round Hole at the Stalk-End, put them into a Copper or Brass Pan of Water, boiling hot, boil them over a Wood or Charcoal Fire ’till they are so tender, that you can thrust a Straw thro’ them; let the Water be shifted three times, taking them off the Fire, and every time putting them into cold Water, and let your Water be boiling hot, when you put them in again to boil every time; when they are cold, take out the Meat with a small wooden Spatula (which you may make on purpose) and when you have clear’d them of the Meat, put them one by one into clear Water, and let them stand for forty eight Hours, shifting the Water every twelve Hours.

If you use Powder-Sugar, first clarify it with Eggs, putting a Pint and half of Water to every Pound of Sugar, scumming it very clean, and straining it thro’ a woollen Bag.
Put your Oranges into a Sieve to drain, then lay them one by one in a Preserving-pan, on a single Row; then put to them as much Syrup as will well boil them; then put them on the Fire; as soon as they have had a Boil, take them off, and set them by for twenty four Hours; then set them on the Fire again, and give them a gentle Boil for half a Quarter of an Hour; then set them by 'till the next Day, and then boil them again till they are enough, which you may know by putting a Drop of Syrup on your Finger, for if it be enough, it will rope: You must remember to turn them while they are boiling, that they may be preserv'd all over; when they are done, set them by 'till they jelly, and make some jelly of Pippins and put to them; but before you take your Pippin-Jelly from the Fire, to every Pint of Jelly squeeze in the Juice of a couple of Lemons; then mingle the Syrup they were preserv'd in with your Pippin-Jelly, fill your Pots, let them stand 'till the next Day; then lay wet Papers upon them, dry ones over them, and tie them down close.

The best Way is to weigh the Oranges after they are boil'd, and to allow two Pound of double-refin'd Sugar to every Pound of Oranges, and a Quart of Spring Water to every two Pound of Sugar, to make the Syrup.

If you do them in Jelly after they are preserv'd, allow half a Pint of Jelly to every Pound of Oranges, and as much fine Sugar as your Jelly weighs.

If you preserve them with their Meat in them, pick the Seeds out with your Finger, at the Hole you made where the Stalk was; see that you do not boil them too much, lest they lose their Colour and turn black.

53. Another Way in Zests.

As you zelt the Oranges, throw the Zests into fair Water, and the Quarters likewise into another Pan, to prevent their turning black; then heat Water, and put your Zests in it, and scald them 'till they are soft; then dip them into fresh Water, cool them, and order them
them with Sugar, putting, for every two Pound of clarified Sugar, a Ladle-ful of Water into a Pan; heat all over the Fire, as long as you can endure to hold your Finger in it. In the mean time drain your Orange Zefts, and slip them into an earthen Pan, and pour the hot Sugar upon them till they are soak'd thoroughly; the next Day put them into a Colander to drain, while you boil the Syrup till it becomes smooth; then pour this Syrup again upon your Zefts, do the like the third Day, when you have brought it to its pearl'd Quality, and augment it with a little Sugar; then drain your Chips again on the fourth Day, and dry them on Sieves, or Wire-grates; turn them now and then till they are dry, and then put them up in Boxes.

54. Another Way in Slips.

Zest your Oranges, cut your Pulp into Slices, and slit them again in their Thickness, to render them very thin; scald these Slips in Water till they are very soft; then take clarified Sugar newly past through the straining Bag, set it on the Fire, and, when it is ready to boil, throw in your Slips, and let them have twenty Boilings: The next Day boil the Sugar smooth, and slip them into it, give them seven or eight Boilings: If they were made ready in the Morning, you may bring the Sugar to its pearl'd Quality, or else on the third Day give them a cover'd Boiling; then put them into Pots in order to be dry'd, which is to be done as follows.

Drain your Orange Slips well from their Syrup, and put them into Sugar boil'd to its feather'd Quality: let them have a cover'd Boiling, stirring them sometimes; then take the Pan from the Fire, and, as soon as you can endure to touch the Handles, begin to work the Sugar, and make it white by rubbing and beating it with the Back of the Ladle against the Side of the Pan; then take up the Orange Slips with a Couple of Forks, turn them, and let them be soak'd in the Sugar till they be well clean'd over; then lay them upon Hurdles
Hurdles dress'd in Rocks, by which Means they will be speedily dry'd, and brought to Perfection.

55. To make an Orange Pudding.

Boil half a dozen Oranges pared very fine from the White, take their Peels and boil them very tender in several Waters, then beat them well in a Mortar; then boil a quarter of a Pound of Naples Bisket in Cream, and rub it through a Colander, and put it to your Orange-peel, with the Whites of four, and Yolks of six Eggs, and season it with Salt, Nutmeg and Sugar (you may add some Marrow, if you please) sheet a Pan with Paff, put in your Pudding and bake it.

56. To make Orange Tarts.

Take a dozen very fair Sevil Oranges, pare off the Rinds as thin as you can, that some of the Yellow may remain on the Orange; as you pare them, throw them into fair Water, then cut them in Halves, and squeeze the Juice into a Basin; then throw them into the Water again, put in half a Pint of Water to your Juice, cover it up, and set it by 'till you have boil'd the Oranges tender in several Waters, to take out the Bitterness; then take out the Skins and stringy Parts from the Insides, and throw them into Water again; then cut them into Slices, and dry them in a Cloth, strain the Juice and Water out of the Seeds; put four or five Spoonfuls into every Tart, sweeten'd with fine Sugar; these will be enough for twelve Tarts, bake them, they will be done as soon as the Crust is enough; you may mix them with Apple if you please.

57. To turn Oranges and Lemons.

To turn Oranges or Lemons you must pare off the superficial Rind or Peel on the Outside, with a good Penknife, very thin and narrow, turning it round about the Orange or Lemon, so that it may be extended to the Length of several Yards or Fathoms.

58. To peel Oranges or Lemons.

You must cut the Peel or Rind from Top to Bottom in small Slips, as thin as is possible.

59. Orange
59. Orange Water.

Squeeze the Juice of four Sevill Oranges into two Quarts of Water, and put in the Pulp and Zests, let them lie several Hours to steep with a good Lump of Sugar; then pour the Liquor out of one Pot into another several times, strain it to be cooled and iced.

60. Another Way.

Pare two dozen Oranges, put the Peels into a Gallon of Canary and a Quart of Brandy, and four Drams of Saffron; let these steep together for two Days, then distil them in a cold Still, with some fine Sugar and Leaf-gold into the Receiver, and fix Grains of Ambergreese; this will afford a Gallon of Water; you may sweeten it to your Taste.

61. To make Orangeade.

For every Quart of Water take six Oranges and two Lemons, squeeze out the Juice into the Water, leave the Zests and Skins for some time, beat up the Water by pouring it out of one Vessel into another; then strain the Liquor, and let by to cool.

62. Orangeado Pye.

Make a thin Crust with hot butter’d Paste, then slice the Oranges and lay over the Bottom; pare and core Pippins, cut them into eight Pieces, and lay them over the Oranges; then lay Orange on the Pippins, and pour on them some Syrup of Orangeado; lay Sugar on the Top, close up your Pye, bake it, then scrape fine Sugar over it.

63. Conserve of Orange Flowers.

Boil two Pounds of Sugar to its feather’d Quality, then pick a Handful of Orange Flowers, chop them small, and put them into brown Sugar as soon as the boiling ceases, that they may impregnate well with it; then work the Sugar quite round the Pan, ’till there be a small Ice on the Top; then pour off your Conserve into Paper Moulds: Let it stand in them for two Hours for Use.
65. To preserve Orange Flowers.

Throw the Flowers into Water and Salt, and let them lie for five Days, scald them in Water with a little Lemon Juice, then having pass'd Sugar through the straining Bag, and heated it on the Fire, the next Morning boil the Sugar almost to its smooth Quality, and pour it upon the Flowers. The third Day boil the Sugar 'till it is quite smooth, and pour it upon them. Set it by for some Time to cool, then drain the Flowers and dry them in powdered Sugar, and lay them in Order on Sieves. The next Day turn them on the other Side, and dust them with Sugar put into a Handkerchief.

66. To make Orange-Flower Pastils.

Dissolve Gum-dragant in Water, when it is dissolved strain it through a Cloth, then put it into a Mortar with the Whites of Eggs, put in Orange Flowers into the Mortar and fine Sugar, and sift it by little and little, temper it together 'till it becomes a pliable Pate. Then make your Pastils of what Form you please.

67. To make Essence of Orange Flowers.

Steep Orange Flowers in Water, and let them lie to infuse two Days, then distil them with a quick Fire, adding Sevil Oranges bruised and a good Quantity of the outer Peel of other Sevil Oranges. When about a quarter of your Liquor is drawn off, unlute the Alembick, and you'll find the Oil swimming at Top, which you must take off with Cotton, pour in the distill'd Water again, the Oil is to be put into a Glass Vial. Reiterate this Operation 'till no more Oil rises: Then remove the Fire, and distil the Water left in the Receiver, as Brandy is rectified for Spirit of Wine. This will make a very good Orange Water. The Essence or Oil must be kept close stop'd in the Vial.

68. To make Dishat.

Take half a dozen sweet Almonds, and as many bitter ones, and four Ounces of Melon Seeds cleans'd; beat these in a Mortar, 'till it is reduced to a Paste, sprinkling it now and then with a few Drops of Water, that
that it may not oil. When they are thoroughly pounded put in a Pound of Sugar, and beat that with your Paffe, then put the Paffe into a Gallon of Water, and let it lie in steep; then put in a couple of Spoonfuls of Orange Flower-water, and strain it thorough a Bag, pressing the gros Subsdance very hard; put also a Glass of new Milk into the Bag, then put the Liquor into Bottles, and let it by to cool.

68. To bake Ox Cheeks.

Bone them, pick out the Balls of the Eyes, cleanse the Mouth, soak them, wash out the Blood, wipe them dry with a Cloth, season them with Salt, Pepper, and Nutmeg, put them into an earthen Pan with three or four large Onions, Mace and Cloves; lay the Jaw Bones on the Top of the Meat, then put in half a Pint of Water and half a Pint of Clarete; cover the Pan with coarle Paffe, and bake it. Serve it on fry'd Greens, and run it over with beaten Butter.

69. To boil an Ox Cheek to be eaten cold.

Bone your Ox Cheek, bone it well, then lay it to steep in White-wine for twelve Hours; then season it with Salt, Pepper, Nutmegs, Cloves and Mace, roll it up, tie it tight with Tape, boil it in Water, Salt and Vinegar, 'till it is very tender; press it hard, and, when it is cold, cut it into Slices, and serve it up with Oil and Vinegar.

70. Another Way.

Bone your Cheeks, lay them in soak for four or five Hours, then wash and pick them very clean, pare off the Roof of the Mouth, and pick out the Balls of the Eyes, stuff them with Beef-Suet, hard Eggs, Salt, Pepper, Fat and sweet Herbs, mingle all together, and stuff them on the Inside, skewer both the Sides of the Head together and boil them among other Beef; when they are tender, serve them on Brewis with interlarded Bacon, and Bolonia Sausages, or Pork Links laid on the Cheeks, cut the Bacon into thin Slices, and serve them with Saucers of Mustard or green Sauce.
71. To marinate Ox Cheeks.

Bone your Ox Cheeks, then either roast them out as they are, stew them with Claret-wine, and Wine-vinegar, season'd with Salt, Pepper, and slic'd Nutmeg; stew them 'till they are tender, then take them up, and put to the Liquor you stew'd them in a Quart of White-wine, and a Quart of Wine-vinegar, and Sage, Parsley, sweet Marjoram, Thyme, a Bunch of Rosemary and Bay-leaves, tie them up tight together; add Salt, whole Pepper, Nutmegs and Ginger slic'd, Cloves and large Mace; boil all these together; put the Cheeks into a Vessel; and pour the Liquor upon them, lay on them some Slices of Lemon, cover them very close, and keep them for Use.

72. To make an Ox Cheek Pye.

Bone them, soak them well in Water, boil them tender, clean 'em very well, take out the Balls of the Eyes, season them with Salt, Pepper, and Nutmeg; then mince Buttock of Beef and Beef-fuèt, lay this in the Bottom of your Pye, then lay the Cheeks upon it, with a few whole Cloves, close up your Pye or Pastry and bake it.

For the Paste take half a Peck of Flour, the Whites of half a dozen Eggs, two Pound and half of Butter; work the Butter and Eggs up dry in the Flour, then add a little Water to make it into a stiff Paste, and work up all cold.

73. To bake Ox Palates in a Pye.

Take Ox Palates, Lips, and Nokes, boil them with Sweet-breads and Lambs' Tongues scalded, with Cockcomb's and Cocks' Tongues; slice all these, and put to them half a Pint of large Oysters parboil'd in their own Liquor, Slices of interlarded Bacon, Chestnuts roasted and blanch'd, Broom-buds pickled, Pine-Kernels, and Dates quarter'd; season all these with Salt, large Mace and Nutmeg, fill your Pye, lay good Score of Butter on the Top, and some Marrow; bake it, when it is done, beat the Yolks of Eggs with Claret and Butter, and liquor your Pye with it, then shake it well.
well together, and garnish with pickled Barberries, Lemons, Grapes or Gooseberries.

74. To fritish Your Palates.

Boil your Ox Palates 'till they are very tender, blanch and pare them clean, then season them with Salt, Pepper, Nutmeg and Cloves beaten fine, add some grated Bread; then fry them in Butter, brown on both Sides, then dish them; dissolve two or three Anchovies in Mutton-Gravy and pour to them; grate a little Nutmeg, and squeeze a little Lemon into the Sauce, and serve them up.

75. To marinate Palates, Noses and Lips.

Boil them tender, blanch them, then fry them in clarified Butter or sweet Oil: Make for them a Pickle with Wine Vinegar and White-wine, Salt, whole Pepper, Nutmeg and Ginger slic’d, large Mace and Cloves; add a Faggot of sweet Herbs, as Sage, Parsley, Savoury, sweet Marjoram, Thyme, Rofemary, and Bay-leaves; boil them all together, Spices and Herbs, put the Palates, Lips, and Noses in a Vessel, pour this Marinate to them; add Slices of Lemon, and cover them close for Use. When you serve them, do it in a Dish with Sallad Oil.

76. To make Potage of Your Palates.

Take Ox Palates, boil them tender, blanch them, cut them into two Pieces, and set them to stew between two Dishes with a Piece of interlarded Bacon, and half a dozen Veal Sweet-breads in a Ladleful or two of Mutton Gravy, and as much strong Broth, three or four Cloves, a Blade or two of Mace, with a Handful of Mushrooms, and a Piece of Orange-peel. While your Palates are stewing, prepare a Dish with the upper and under Crust of French Bread slic’d and moistened with the Broth the Palates are stew’d in, and Mutton Gravy. In the mean time also you must stew by itself some Beef Marrow, in pretty large Pieces in strong Broth between two Dishes. When all is enough, take out the Bacon, Spices and Onions, and dish up your other Meat on the Slices of Bread; pour in the stew’d Broth, lay
lay your Pieces of Marrow in Order on the Top, squeeze in the Juice of two or three Oranges, and serve it up to Table hot.

77. A Ragoo of Ox Palates.

Boil Ox Palates, peel off the upper Skin, cleanse them well, cut them in Slices, put them into a Sauce-pan with melted Bacon, some Mushrooms and a Faggot of Savoury Herbs, toss them up over the Fire, put in some Gravy to moisten them; season with Salt and Pepper, and set them to simmer over a gentle Fire; when they are enough, clear off all the Fat, put in some Cullis of Veal and Ham to thicken it.

78. To roast Ox Palates.

Boil your Palates tender, blanch them, cut them into Slices about two Inches long, lard half of them with small Lardons; then having drawn, scalded and truss’d Pidgeon and Chicken-peeplers, lard half of them, spit them on a Bird-spit, putting a Slice of interlarded Bacon, and a Sage-leaf betwixt every Bird; take also Cocks-combs and Stones, and Lambs-stones parboil’d and blanch’d, large Oysters parboil’d and larded with small Lardons of Bacon, Sage and interlarded Bacon, spit them with your Ox Palates on a small Spit, with a Bit of Bacon and a Sage-leaf between them; then beat up the Yorks of Eggs with Salt, Nutmeg, Thyme and Rosemary shred very small, and grated Manchet; and when they are hot at the Fire, baste them often: In the mean time prepare Artichoke-bottoms, boil’d, quarter’d, and fry’d, dip’d in Butter and kept warm, and also Marrow dip’d in Butter and fry’d: Then rub the Dish with a Clove of Garlick, pile up the Fowls in the middle of the Dish upon one another, the roasted Materials round about; then lay the Palates by themselves, the Lambs-stones by themselves, the Cocks-combs and Stones by themselves, the fry’d Marrow and Artichokes by themselves, and the Sweet-breads by themselves; then having prepar’d a Sauce of Claret, Gravy, Oyster Liquor, with a couple of dissolv’d Anchovies, sweet Butter, Salt, and an Onion slit or quartered, giving it a Walm
or two over the Fire, put in three or four Slices of Orange, pour it on, and garnish it with Oranges and Lemons lice’d.

79. To new Or Palates, Lips and Pones.
Boil them, blanch them, cut them into Bits about the Bigness of a Shilling; put them into an earthen Pipkin with strong Broth and White-wine; add raw Calves-udders, Veal Sweet-breads, Sauffages, and Sparrows or Larks, or other small Birds, Anchovies or Potatoes boil’d, season with Salt, two or three whole Cloves, large Mace, small pickled Cucumbers; add also Marrow, Butter, Grapes, Barbarys or Gooseberries, and the Yolks of hard Eggs. Let all these stew together ‘till tender, then serve them upon Toasts of French Bread, and Slices of Lemon; you may thicken the Broth with Yolks of Eggs strained with Verjuice.

1. To make Panada.
Set on a Quart of Spring-water in a Skillet, let it boil some time over the Fire, cut a Penny white Loaf into Slices, as thin as a Wafer, lay them on a Dish set over a Chafing-dish of Coals; put your Water into it, with some large Mace, and a Quarter of a Pound of Currants clean pick’d and wash’d; let it stew ’till it is thick enough; then, having dissolv’d fine Sugar in Rose-water, sweeten it to your Palate.

2. Another Way.
Set a Skillet on the Fire with fair Water, grate Bread or Cakes, and put into it, put in Mace and Cinnamon whole, with good store of Currants; when it is boil’d pretty thick, put in some Canary or White-wine, beat some Yolks of Eggs, strain them, sweeten them with Sugar, and put them in.
3. Pancakes to make

Take a dozen Eggs, leave out six of the Whites, beat them well with Flour, Ale, a little Yeast, Canary, Salt, and beaten Spice; let your Batter be indifferently thick, let it stand some Time to rise, then fry them with sweet Butter or Lard, serve them with Sugar, and the Juice of Orange.

4. Another Way.

Take a Quart of thick Cream, a Pint of Flour, six Spoonfuls of Canary, a dozen of Yolks, and six Whites of Eggs, half a Pound of melted Butter, a little Salt, and a grated Nutmeg and Sugar. Make a Batter, and fry your Pancakes thin in a dry Pan.

5. Or thus.

Take a Pound of clarified Butter, half a Pound of Flour, a Pint and half of Cream, four Eggs, a large Nutmeg beaten, and half a Spoonful of Salt; strain the Nutmeg with the Cream, Salt and Flour; then make your Batter, fry them with Lard, and serve them up with fine Sugar.

6. Another Way without Butter or Lard.

Take a Quart of Cream and twelve Eggs, beat them well together; add a couple of Nutmegs grated, some beaten Mace, and half a Pound of Sugar; then add as much Flour, as will make it a Batter, neither too thick nor too thin. Heat your Frying-pan pretty hot, wipe it clean, put in your Batter and fry it.

7. To make Pancakes crisp.

Make them in a small Frying-pan, no bigger than a Saucer; then boil them in Lard, it will make them crisp, look yellow as Gold, and eat very well.

8. To make farred Pains.

Make a Ragoo of Veal Sweet-breeds, Artichoke-Bottoms, Truffles, and Gammon, with a white thickening Liquor of roasted Veal. Take a French Loaf, cut out the Crum, toast it as directed in the following Receipt of Pains; soak it well for a quarter of an Hour in good Broth, put in your Ragoo; serve it up with
with Mutton-gravy, and a little thickening Liquor of
Lemon Juice.

9. To make Gammon Pain.

Take small Slices of raw Gammon, beat them well,
toast them up in a Stew-pan with a little Lard; then
set them over a Chafing-dish, and, with a little Flour,
bring them to a brown Colour with a Spoon: When
they are brought to a Colour, put to them some good
Gravy, a Bunch of Cives and sweet Herbs, a few
Cloves, a Clove of Garlick, some Slices of Lemon,
Crusts of Bread, and a little Vinegar. If your Slices
of Gammon, when dress'd, are not sufficiently thick-
en'd, add a little Bread Cullis; then take a French
Loaf, cut it through the middle, so as to keep both
the upper and under Crusts whole; cut out all the
Crum, and toast the Crusts before the Fire, or set them
in an Oven, to bring them to a brown Colour. When
this is done, join the two Crusts together; put them
in a Dish, soak them a little with the Sauce, then put
your Ragoo into it with the Sauce. Garnish with Ca-
pons Livers dress'd in a Veal Caul, and serve it up a-
mong the Inter-messes.

10. To make Partridge Pains.

Take roasted Partridges, and the Flesh of a Pul-
let or Capon, some parboil'd Bacon, tried Suet, Mush-
rooms, and Morils chop'd; also Artichoke Bottoms,
Truffles, a Clove of Garlick and sweet Herbs, all sea-
ton'd, and cut small; and add the Crum of a Loaf
soak'd in Gravy, and some Yolks of Eggs to bind it.
Then make your Pains upon Paper of a round Figure,
and of the Thickness of an Egg, at a proper Distance
one from another. Dip the Point of your Knife in
beaten Eggs, in order to shape them, and bread them
neatly, and serve it up for a Side-dish. These will serve
to garnish the large Side-dishes.

11. To dress Partridges a la Braise.

Pull and draw your Partridges, trufs their Legs
into their Bodies, parboil them, and lard them with
large Lardons of Bacon, season'd with Salt, Pepper,
Spices,
Spices, sweet Herbs, Cives and Parsley shred. Take a Copper-stew-pan with a Cover, lay Bards of Bacon over the Bottom of it, lay thin Slices of Beef upon them, lay upon your Beef Slices of Carrots and Onions, and stew over them shred Parsley; season with Salt, Pepper, Spices, and sweet Herbs; then lay in the Partridges with the Breasts downwards; then season them above, as you did underneath, and then lay over them Slices of Beef, and upon them Slices of Bacon; cover your Stew-pan, and let them stew with Fire over and under them. While they are stewing, make a Ragoo of Cocks-combs, fat Livers, Veal Sweet-breads, Truffles, Mushrooms, Artichoke-Bottoms, and Asparagus-Tops, tost'd up in a Sauce-pan with a little melted Bacon, leaving out the Mushrooms and Asparagus-Tops; moisten them with Gravy, and let them stand over the Fire to simmer in it for half an Hour; then skim off the Fat clean; and having blanch'd your Artichoke-Bottoms and Asparagus-Tops, put them into the Sauce-pan, and thicken it with a Cullis of Veal and Ham. When your Partridges are stew'd enough, take them up, drain them, and put them into your Ragoo. Dish them handsomely, pour the Ragoo upon them, and serve them up for a first Course.

You may also serve them up with a hash'd Sauce, or a Ragoo of Cucumbers; the Way of making which you will find under Cucumbers.

12. To dress Partridges a Biberot.

Roast your Partridges, take the Meat of their Breasts, and, if that is not enough, take the Breasts of fat Pullets roasted; then flour a Board well, and mince it. Pound the Carcasses in a Mortar, and stew them with Gravy; strain them through a Sieve; then put them into a Pipkin with your min'd Meat, let it stew over a gentle Fire, but see that it does not stick to the Bottom; then put in a Spoonful of Gammon-Essence; take care not to let it be either too thin, or too fat. When it is enough, dish it on Plates, and serve it up to Table hot, to be eaten with a Spoon.
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You may strew over it Chippings of Bread grated fine, and brown it with a red-hot Iron; then you may eat it with a Fork.


Take a Brace of Partridges, bard them, roast them; then pownd them in a Mortar: Then tois up raw Truffles and Mushrooms in a Sauce-pan, with melted Bacon; sweet Herbs, Marjoram, sweet Basil, Cives, &c. then put in your pownded Partridges, with four or five Spoonfuls of Veal Gravy; when it has simmer’d a while over a slack Fire, strain it through a Sieve for Use.


Having barded, roasted, and pownded a Brace of Partridges, as before directed; cut a Piece of Ham, and two Pounds of a Filet of Veal into thin Slices, and garnish the Bottom of a Stew-pan with them, and Carrots and Onions sliced; set these over a Stove to sweat; when they begin to stick, drudge them with a little Flour, and move them: Put in a little Gravy and Broth in equal Quantities to moisten them; season it with four or five Cloves; add sweet Basil, Parsley, a whole Leek; some Truffles and Mushrooms, and a few Crutfs of Bread: Set them all a simmering together over a gentle Fire for three Quarters of an Hour; then put in the pownded Partridges, and having mixed them well together, let them simmer for a Quarter of an Hour longer. Then strain them for Use.

15. To frieally Partridges.

Roast the Partridges, ’till they are three quarters enough; then carve them up; then fry them with an Onion chopp’d small; put to them half a Pint of Gravy, two or three Anchovies, the Yolks of a couple of Eggs beaten with White-wine, grated Bread and drawn Butter; boil them ’till they come to a Thickness, dish them, and serve them up.

16; T9
16. To dress Partridges with Sweet-herbs.

Raise the Skin of the Partridges from their Breasts with your Finger. Then mince sweet Herbs and Parsley, fine scrap'd Bacon, season'd with Salt and Pepper, stuff this in between the Skins and Breasts of the Partridges; then bard them with Bacon all round, spit them, and lay them down at the Fire to roast; when they are enough, take off the Bards, dish them handsomely, pour on them some Essence of Ham, or Cullis, and serve them up to the Table hot for a first Course.

17. To make a Hash of Partridges.

Take a dozen of Partridges, roast them, set them by 'till they are cold. Then mince them very small, the Brawns or Wings, and leave the Rumps and Legs whole; then put them in a Sauce-pan, or Pipkin, some strong Mutton-broth, or some Mutton-gravy, with Salt, Chestnuts, Pistaches, a large Onion, and a grated Nutmeg. Stew the Legs and Rumps in another Pipkin by themselves, in strong Broth; then chip a Six-penny French Loaf in the Bottom of a Dish, steep the Bread with Mutton-gravy, or good Mutton-broth, and pour your Hash upon the Bread; lay the Rumps and Legs upon the Hash; with fry'd Oysters, Chestnuts, Pistaches, sliced Lemon, and Lemon-peel, the Yolks of Eggs, strain'd with beaten Butter, and the Juice of Orange, pour'd over it all. Garnish your Dish with carv'd Lemons and Oranges, Chestnuts, Pistaches, and Oysters fry'd.

18. To dress Partridges the Spanish Way.

First, parboil your Partridges; then bard and roast them; when they are roasted, pownd one of your Partridges, and the Livers of them all, in a Mortar, with some Pieces of Truffles. Then take half a Spoonful of Veal-gravy, half a Spoonful of Essence of Ham, mix these with your pounded Partridge, and set it over a gentle Fire, let it simmer, but not boil; when it has simmer'd a while, strain it through a Sieve; then put a Quarter of a Pint of red Wine into a Sauce-pan, a Rocambole or two, and two or three Slices of Onion;
or; boil these 'till the Wine is half consum'd; then
strain it through a Sieve. Then cut up your Partridges, put them into a Stew-pan, or Sauce-pan, with
Wine and Cullis, and two or three Spoonfuls of Sal-
ad Oil; set this over hot Embers, let it simmer, but
not boil. When it is enough, dish your Partridges in
a handsome Manner, squeeze in two or three Sev-
ill Oranges; pour the Sauce over them, and serve them
hot for a first Course.

19. To dress Partridges a l'Estoflade.

ROAST your Partridges, take off their Skins, and
cut them into Slices. Then put Mushrooms into
a Sauce-pan, toss them up with melted Bacon: Put to
them a little Veal-gravy, let them simmer over a gen-
tle Fire, skim off the Fat, and thicken them with a
Cullis of Veal and Ham; put your Partridges into
this Ragoo, and give them a Heat; season all with
Salt, and Pepper, and serve them up for an Outwork.

20. To dress Partridges with a Ragoo of Mush-
rooms.

SHRED a couple of Mushrooms with some Parsley,
srape Bacon, mix with your Mushrooms; season with
Salt, and Pepper; raise the Skin from the Breast of
your Partridges, and force their Breasts with the
Mushrooms, &c. spit them, bard them on the Backs,
and Breasts, with Bards of Bacon, and lay them at
the Fire to roast. While they are doing, cut Mush-
rooms into Slices, toss them up in a Sauce-pan, moist-
then them with Essence of Ham, and Veal-gravy.
When the Partridges are enough, take off the Bards,
dish them handsomely, pour on them your Ragoo of
Mushrooms, and serve them up to Table for a first
Course.

21. To roast Partridges.

DRAW your Partridges, truss them; then roast
them, but not too dry; then sauce them with Salt, Wa-
ter, grated Bread, and a whole Onion boild together:
When it is boil'd, take out the Onion, and put in
minced Lemon in its stead; put in also a Piece of
22. To stew Partridges.

Take half a dozen Partridges, parboil them; then cut them into little Pieces, separating the Joint-bones one from the other, cut the Meat into as large Slices as you can, but do not cut it clear off from the Bones; put both Meat and Bones (except the Breast-bones) into a Pipkin, with some of the Liquor wherein they were stew’d, season it with Salt and Pepper, set it on the Fire to stew, afterwards put in a little sweet Oil. When it is near enough, squeeze in the Juice of a Lemon. Pour all out into a large Dish, and serve it up hot.

23. To make a Partridge Pyr.

Mince the Flesh of half a dozen Partridges small, with as much Beef Marrow as their Flesh weighs; mince also two Ounces of green Citron and Orangeado very small; mix these with your Meat, season with a little Salt, also Nutmeg, Cloves and Mace; sweeten with Sugar to your Palate. Bake these in Puff-paste; when it comes out of the Oven, open your Pye, and having put a Grain of Musk, or Amber bruised, into the Juice of three or four Oranges, and a Spoonful of Rose-water, pour them into your Pye, stir the Meat, and lay on the Lid, and serve it up to Table hot.


Take four Partridges, draw them, lay by the Livers, truss them, and beat them on the Back with a Rolling-pin; lard them with large Lardons of Bacon, and Gammon; season them with Salt and Pepper, and flit them through the Back. In the mean time, make a Farce of a tender Piece of Veal, a little Marrow, some raw Bacon, a few Mushrooms and Truffles chop’d, some Veal Suet, Parsley, and sweet Herbs shred; bind these with the Yolk of an Egg, and stuff the Bodies of your Partridges with it. Then pound the Livers of your Partridges with some Bacon, season them with beaten
beaten Spice; then make some Paste with Flour, fresh Butter, Salt, and an Egg; roll out two Pieces, lay one of them on butter'd Paper, and spread upon it some Lard pownded in a Mortar; then season your Partridges, having broken their Backs, and lay them in your Paste; then add some Mushrooms and Truffles, with a Bay-leaf, covering all with thin Slices of Bacon. Then lay on your other Sheet of Paste for the Lid, close up the Sides, wash your Pye over, and set it in the Oven; when it comes out, pull the Paper off the Bottom; and having ready a good Cullis of Partridges, Sweet-breads, Mushrooms, and Truffles; cut up your Pye, take off the Slices of Bacon, skim off the Fat, and squeeze in the Juice of a Lemon; pour your Cullis into the Pye hot; then lay on the Lid, and serve it up to Table for a Side-dish.

After the same Manner you may bake Woodcocks, Larks, Chickens, Pidgeons, Thrushes, Quails, &c.

25. To make Paste.

Take half a Peck of Flour, a little cold Cream and five Eggs, work them well together, break in two Pound of Butter, but not too small, and it will be a very fine Crust, put either Fruit, Meat, or what else you please in.

3. To make cool Butter Paste for Patty Pans or Patties.

Take half a Peck of Flour, two Pound and an half of Butter, the Whites of three Eggs, and work them well together with a little cold Spring Water.


Blanch four Handfuls of Almonds, and throw into Water, then wipe them dry, and pownd them in a Mortar, moistening them frequently with Orange-flower Water, and the White of an Egg, to prevent their oiling: When they are well pownded, pass them through a Sieve to clear them from all the Lumps or Clods; when you have thus prepar'd your Almond-paste, spread it on a Dish 'till it becomes very pliable, let it stand for a while, then roll out a Piece for the under Crust, dry it in an Oven upon a Pye-Pan, while other pastry Works are
are making, as Knots, Cyphers, and other Devices for the garnishing of your Pye.

27. To make Cuffard Paste.
Make your Paste of boiling Water and Butter, or you may put Sugar to it, which will add to the Stiffness of it; and thus likewise for all Pastes for Cuts and Orangeado Tarts.

28. To make Royal Paste.
Take six Pound of fine Flour, and three quarters of a Pound of fine sifted Sugar, an Ounce of Cloves, Mace and Cinnamon beaten; break three Pound of Butter into Bits, and rub it into your Flour; put in six Eggs, whip up their Whites to Snow; make it into a stiff Paste with a little Cream and Sherry mix'd.

29. To make Paste Royal.
Take two Pound of fine Flour, half a Pound of double-refin'd Sugar, some Nutmeg and Cinnamon powdered, the Whites of twenty Eggs beaten, make a Paste with a Pint of Canary and good Cream, make it pretty stiff, roll in two Pound of Butter at five or six times rolling; this Paste will be fit for Orange Puddings, all Sorts of Tarts, and to garnish Dishes.

30. Another Way.
Take half a Peck of Flour, two Pound of Sugar, two Quarts of Almond Milk, three Pound of Butter, and a little Saffron, work all together up cold with Rose-water, half a dozen Eggs, some beaten Cinnamon and two Grains of Ambergreece and Musk.

31. To make puff Paste.
Take six Handfuls of Flour well dry'd, put to it the Whites of four Eggs, and half a Pound of Butter, wet it with cold Water; then roll the Paste abroad, and stick on half a Pound of Butter in little Bits all over it; then fold it up again and flour it, then roll it out again, and stick on another half Pound of Butter, and do the same 'till you have roll'd in three half Pounds; butter the Brims of your L'ish; lay the Paste upon it, and set it into the Oven presently, and let it bake for an Hour.

32. To
32. To make white Puff-paste.

Take two Pound of fine Flour, and the Whites of six Eggs beaten up, and make it into Balls with cold Water, roll into it two Pound of Butter at five or six times rolling. If it be in the Winter time, beat your Butter to make it work; but if it be in Summer time, keep it as cool as you can.

33. To make Puff-paste for flaking.

Take four Quarts of Flour, eight Eggs, beat them to Snow, then make it into Paste with cold Water, and then roll in three Pound of Butter at four or five times.

34. A particular Kind of Puff-paste.

Make your Paste with Flour, Water, Salt, and the Yolk of an Egg, knead it well together, 'till it becomes pliable, then roll it out of a convenient Length and Thickness; then cover it with as much sweet Butter as your Paste weighs, and fold it together, that the Butter may be in the middle; then let it be roll'd again; and do so thus for five or six times, allowing to three Pound of Flour two Pound and half of Butter. This Paste is proper for Pan-pies that are set on the Table without a Desert or Banquet of Sweet-meats.

34. To make pasty Crust.

Take a quarter of a Peck of dry'd Flour, rub a Pound of Butter well into it, then put to it half a Pint of Milk, a quarter of a Pint of Brandy, and a Spoonful and half of Ale Yeast; mix these all well together, and pour it into your Flour, and, if it be not wet enough, add more Milk; break and beat it with a Rolling-pin, but do not knead it; make it very light, and take Care it does not curdle, which you may prevent by mingling a little and a little at a time.

35. To make Puffils white.

Dissolve Gum-dragant in Water in an earthen Pan, an Ounce will be enough for four Pound of Sugar, put into it the Juice of three or four Lemons, and the Zetts or Chips that were made of them. In two or three Days time the Gum will be dissolved, by stirring of it now
now and then with a Spoon; then strain it through a Linnen Cloth, and pour it into a Mortar; then put in a Handful of double-refin'd Sugar, finely sifted, and beat it well into your Liquor; then add another Handful, continuing to beat and temper it together well, 'till you have a very white and pliable Paste; then make your Pastils of a round or long Figure of any Shape you please, and you may make Impressions upon them with Seals or Cyphers, then dry them in a Stove.

38. To candy Peaches.

Slit your Peaches on the Side to the Stones, lay them one by one, cover them with double-refin'd Sugar, bake them in a gentle Oven, and, when you take them out, lay them on a Glass Plate, dry them in an Oven 'till they are thoroughly dry, which will be in three, four, or five Days, and they will be sufficiently candied.

39. To make a Compott of Peaches.

When the Peaches are full ripe you must roast them, because this Sort of Fruit is too soft; you must neatly pare them, stone them, and lay them in Quarters upon a silver Dish with Sugar, and, if you please, with candied Lemon chop'd small; then bake them in an Oven, dress them, strew them well with Sugar, and pass a hot Fire-shovel over them, to give them a fine Colour.

40. To make Paste of green Peaches.

Your Peaches must be prepar'd and cleans'd, according as is directed in the first Article of preserving green Peaches; then they must be made into a Marmalade, by boiling 'till they become very soft; and, when they are drain'd, you must pass them through a Sieve; then dry this Paste over the Fire, carefully stirring it, and turning it on all Sides with a Spatula, that no Moisture may be left, and 'till it begins to stick to the Pan: In the mean time you must boil Sugar 'till it becomes crack'd; put to your Marmalade an equal Weight of this Sugar, and temper them well together; set all to simmer together for a while; then take your Marmalade
malade up in a Spoon, and dress it upon Slases, or in
Moulds to be dry’d in a Stove with a good Fire; the
next Day turn your Paste, when it is sufficiently dry’d,
put it up in Boxes for Use.

41. To preserve ripe Peaches.

Your Peaches ought not to be thorough ripe, but
ought to be taken when they are half turn’d; pare them
nicely, slit them, stone them, and scald them in Water;
as they rise upon the Top of the Water, take them
out, and turn them into other Water to cool, then drain
them, and put them into Sugar, as it runs from the
straining Bag, and boil them, continually taking off the
Scum till no more Scum will rise; then let them stand till
next Day, lay them a draining till you boil the Su-
gar to its smooth Quality, augmenting it with Sugar;
then put in your Peaches again, let them have a Boil-
ing, then take them off the Fire; then on the third
Day take them out and drain them, and, in the mean
time, boil up the Sugar to its pearled Quality; then
flip in your Peaches, adding some pearled Sugar; give
them a covered Boiling; then let them in the Stove
all Night, the next Morning dress them on Slates or
Boards, strew them all over with Sugar on every Side,
and dry them, turn them; and, every time you turn
them, strew Sugar over them.

42. To preserve green Peaches.

Set a large Pan over the Fire with fresh Water
and new Ashes to make a Lye; scum off all the Coals
that rise on the Top; when the Lye has boil’d for some
time, and you perceive by the Taste that it is become
sweet and oily, take it off the Fire; and let it stand a
while to settle; take all the clear Liquor, set it on the
Fire again, and, as soon as it begins to boil, put three
or four Peaches into it; if you see it cleanses them,
put in the rest, and keep them from boiling, by stir-
ing it often with the Handle of a Skimmer; when the
Peaches are sufficiently scalded take them out, shake
them in a Cloth, and wash them in fair Water; then
run them through the middle with a Knitting-needle;
then throw them into other fair Water, to cause them to recover their green Colour; then put them into other Water, and boil them over a quick Fire, often taking some out, and trying them by pricking them with a Pin; if they stick to the Pin, it is a Sign that they are not done enough, but, if they slip off from it, they are, and must be taken out, and put into cold Water; then drain them, and make them green again by putting them in other Water; set them over a gentle Fire, with fine Sugar; putting in two Ladlefuls of clarified Sugar for one of Water; when it is heated, flip in your Peaches, and give them some Boilings, carefully scumming them; the next Day boil the Syrup to its smooth Quality, put in your Peaches, make them simmer for a while, and leave them till the third Day; then boil the Syrup very smooth, augmenting its Quantity with Sugar, then flip in your Peaches, and give them a Boiling; when they have thoroughly imbib’d the Sugar, boil the Sugar to its pearl’d Quality, increasing it with Sugar of the same Quality; then flip in the Peaches, and give them a cover’d Boiling; then take the Pan off the Fire, scum it well; let them all Night in the Stove to dry up all their Moisture; the next Day dress them on Slates, Tiles, &c. strew them with Sugar, and dry them in the Stove.

43. To make Syrup of Peach Blossoms.

Infuse Peach Blossoms in hot Water, as much as will handsomely cover them, let them stand in Baineo, or in Sand, for twenty-four Hours, cover’d close; then strain out the Flowers from the Liquor, and put in as many fresh Flowers; let them stand to infuse, as before; then strain them out, and to the Liquor put fresh Peach Flowers the third time, and, if you please, a fourth time; then, to every Pound of your Infusion, add two Pounds of double-refin’d Sugar, and setting it in Baineo, make a Syrup, which keep for Use.

44. To make a Peach Tart.

Take ripe Peaches, stone them, pound them in a Mortar, lay them in Heaps, cut candied Lemon-peel small
small, put it into a Dish with Sugar; make fine Pâte stiff with Flour, Butter Salt, Water, and the Yolk of an Egg; then roll out a round Piece very thin, and make a Border for the Side-crust two Inches high; put in your Fruit and Lemon-peel, &c. set your Pye into the Oven, and bring it to a fine Colour with a red-hot Fire-shovel.

45. To make Peach Water.
Take very ripe Peaches, pare them, stone them, and cut them in Pieces, put them into Water that has been boil'd for some time; and, to every Quart of Water, put in a quarter of a Pound of Sugar; after the Fruit has been infus'd for some time, beat the Liquor out of one Pot into another; then strain it, in order to be ic'd or cool'd.

46. To boil a Peacock.
Fly off the Skin, but leave the Rump whole with the Pinions, then mince the Flesh raw with some Beef, salt, Peper, Nutmeg, and favour Herbs shred small, and Yolks of Eggs raw; mingle with these some Marrow, the Bottoms of three Artichokes boil'd, Chestnuts roasted and blanch'd, and Skirrets boil'd pretty small; then fill the Skin of the Peacock, and prick it up in the Back, set it to stew in a deep Dish in some strong Broth, White-wine, with Salt, large Mace, Marrow, Artichokes boil'd and quarter'd, Chestnuts, Grapes, Barberries, Pears quarter'd, and some of the Meat made into Balls, cover it with another large Dish; when it is stew'd enough, serve it up on carv'd Sippets, broth it, and garnish with Slices of Lemon, and Lemon-peel whole, run it over with beaten Butter, garnish the Dish with the Yolks of hard Eggs, Chestnuts, and large Mace.

47. To bake a Peacock in a Pye.
Bone your Peacock, parboil it, and lard it with large Lardons of Bacon; then season it with Salt, Pepper, and Nutmeg, of each two Ounces and a half; when your Pye is ready, lay some Butter in the Bottom; with some Cloves beaten; then lay in your Peacock.
cock, and the rest of the Seasoning upon it; lay good store of Butter, close it, baste it with Saffron-water, and, when it is bak'd and cold, fill it with clarified Butter.

48. Compost of Pears.

Prick your Pears on the Top with a Bodkin to the Core, then scald them in Water 'till they become soft, take them out and cool them, pare them, and throw them into fresh Water; if they be large, cut them into Halves or Quarters, put them into clarified Sugar, and a little Water, boil them, taking off the Scum, 'till no more rises, and your Compost is made; if you have too much Syrup left, boil it 'till it is wafted away to the Quantity you would have, and pour it on your Fruit.

49. Another Way.

Roast the Pears well, pare them as neatly as you can, slit them and take out their Cores; then slip them into a Pan with Sugar and a little Water; let them boil, and the Water consume 'till the Pears are become red, and there be but little Syrup left. Afterwards dress them for your Compost, and squeeze in the Juice of an Orange or Lemon, which will wonderfully heighten their Relish.

50. To dry Pears.

Take Pears which are very large and fair, and lay them for two or three Days in sweet Wort; then lay them handsomely in an earthen preserving Pan, and bake them in a gentle Oven; then lay them on a Sieve or Lattice, and set them into an Oven that is warm, but not hot; turn them twice a Day 'till they are dry.

51. Marmalade of Pears.

Take Warden Pears, scald them 'till they are tender, take them out, drain them, and strain them through a Sieve; boil Sugar 'till it is very much feather'd, allowing to every Pound of Fruit three Quarters of a Pound of Sugar, temper it well with the Paite, let it be well dry'd, simmer them for a while; then pour out
out the Marmalade into Pots or Glasses, strew'd with Sugar.

52. To make Pear-paste.

Scald your Pears in Water; when they are soft, drain them, pass them through a Sieve, and dry them over the Fire, stirring them with a Spatula continually, both on the Bottom and Sides, that they may not burn; when the Paste slips from the Bottom and Sides of the Pan, take it from the Fire; and having prepared Sugar 'till it be greatly feather'd or crack'd, temper your Pears with it, allowing a Pound of Sugar for every Pound of Pears; then set your Paste again over the Fire, let it simmer, then dress it with a Spoon, either in Moulds or upon Slates, and set them immediately into the Stove to dry.

53. To preserve Pears.

Take Pears that are not too ripe, lay several Rows of them in Order, at the Bottom of an earthen Pan, cover them with Vine-leaves; then lay another Layer of Pears upon them, this do 'till the Pot is full; then add half a Pound of Sugar to every Pound of Pears, as much fair Water as it will dissolve; set them over a gentle Fire; let them boil 'till they grow pretty soft, then set them by for Use.

54. To make a Pear-pudding.

Half roast a Capon, take the Meat from the Bones, shred it small with Suet, add to it half the Quantity of grated Bread, and a couple of Spoonfuls of Flour, Sugar, Cloves, Mace, and Nutmeg beaten, according to Discretion; add half a Pound of Currants, the Pulp of half a dozen Pears bak’d, the Yolks of a couple of Eggs, and as much Cream as will make it into a Paste; then make it up into the Shape of a Pear, and stick a small Stick of Cinnamon in the small End for a Stalk, and a Clove in the Top.

55. To make a Pear-pie.

Bake either Wardens or hard Winter-pear[s, with a little Water, and good store of Sugar in a Pan, cover them with a Lid of Dough, draw them before they are
are thoroughly bak'd, quarter them, taking off the Skins, and taking out their Cores; then having rais'd a Cruft of Patte, lay in your Pears, scattering a few Cloves, Cinnamon and Orange-peel cut very small between every Layer of Pears, and putting to them the Liquor that they were bak'd in; close up your Pye, and set it in the Oven.

56. Another Way.

Take good hard Winter-Pears, bake them in a Pan, peel off their Skins, cut them in Halves, take out their Cores, then put them into your Cruft, laying between them Slices of Quinces, some whole Cloves, Cinnamon, Sugar, and Shavings of Lemon-peel; close up your Pye and bake it, and when it comes out of the Oven, raise the Lid on one Side, and put in Sugar, Rose-water, and beaten Cinnamon, and serve it up to Table hot or cold.

57. To stew Pears.

Take the largest Wardens, put them in a Pan, put to them a Pint of Ale, set them into an Oven with Household Bread; when they are bak'd, take them out of the Pan, and put them into a Stew-pan with half a Pint of red Wine, half a Pint of their own Liquor, a Quarter of a Pound of Sugar, a little Cream, and a couple of Cloves slit; cover the Stew-pan close, and let them stew 'till they are red, turning them now and then; when they are stew'd enough, put them into a Dish, stew fine Sugar over them, and serve them up to Table for a Side-dish.

58. To keep green Peas.

Shell your Peas, put them into Water; when it boils, let them have two or three Walms, spread a Cloth on a Dresser, drain them in a Colander, spread them on the Cloth, dry them very well, and put them into dry Bottles, filling the Bottles with them up to the Necks, pour over them Mutton-fat melted, cork them up to close that no Air may come to them, and set them in a cool Place; when you use them, put them into boiling Water, with a good Piece of fresh Butter,
and a Spoonful of Sugar; and, when they are boil'd enough, drain them, and shake them up thick; you may eat them in January.

59. To stew Peas after the French Fashion.

Cut Lettuce into little Bits, and also two or three Onions, take some Butter and Slices of Bacon, season these with Salt and whole Pepper, and toss them up in a Stew-pan 'till the Lettuce is hot; then put in the Peas, and let them stew 'till they are tender; then add to them some good Broth or boiling Water, and let them stew again gently; broil a Piece of Bacon and lay in the Middle of the Dish, with grated Bread and some Parsley; pour in your Soup, &c. and serve it up.

60. Another Way.

Put your Peas into a Pipkin with a Piece of Butter, add Salt, Pepper, and a Bunch of sweet Herbs, cover them close, and let them stew over a gentle Fire, shaking them about ever and anon; when they are almost enough, put in a very little Flour, moisten them with boiling-hot Water, and let them stand a while to simmer; when most of the Liquor has simmer'd away, add a little Sugar, stir it in, and serve them up in little Dishes or Plates.

61. To make green Peas-pottage.

Shell and cleanse your Peas, put them into a Sauce-pan of boiling Water; then, having boil'd them tender, take out some of them, strain them, and thicken the rest, put in Salt and Butter, and a Bunch of sweet Herbs, or else chop your Herbs small; when they are enough, dish them in a deep Dish, lay Salt and Sippets about them.

62. To make a Tart of green Peas.

Boil your green Peas tender, then pour them out into a Colander, season them with Salt and Saffron, put to them some sweet Butter and Sugar; then fill your Tart with them, close it up, and bake it for an Hour; when it is drawn, put in a little Verjuice, and shake them well together, ice your Tart, strew on Sugar, and serve it up.

63. To
63. To make Peas-pottage.

Take two Quarts of hull’d Peas, put them into three Quarts of Water, seaçon it pretty high, put in an Onion, boil them ’till they are enough; then add a Spoonful of Flour, mix’d with Water, a little Mint, a Leek, and a couple of Handfuls of Spinage; put in half a Pound of fresh Butter, and some Forc’d-meat Balls, stir it all ’till the Butter is melted; then dish it, and serve it up to Table.

64. Another Way.

Take four Quarts of hull’d Peas, boil them in as little Water as will suffice, ’till they are soft, and thickened; in the mean time boil a Leg of Mutton and two or three Humbles of Veal in another Pot, prick- ing them with a Knife to let out the Gravy; boil them in just so much Water as is sufficient to cover them: When you have boil’d all the Goodness out of the Meat, strain the Liquor, put it into the Pulp of the Peas, let them boil together, put in a good deal of Mint, some Thyme, and also a Piece of Bacon: When it is enough, dish it, lay Railers of fry’d Bacon round the Dish, pour in a good deal of Butter, and serve it up.

65. To make a Sallet of green Peas.

When Peas are about a Foot high above the Ground, cut them up, put them into boiling Water, then drain them, put to them drawn Butter; seaçon with Salt, hack them with the Back of a Knife, toss them up with Butter, and serve them up.

66. To make a Peas-lop.

Take a Leg of Beef, boil it, make strong Broth, let it stand ’till it is cold; then put into it a couple of Quarts of hull’d Peas, and an Onion stuck with Cloves, boil them very well, seaçon the Soop very highly with Salt, Pepper, Spice, and all Sorts of fa- voury Herbs, such as are used in Soops, as a large Leek, Spinage, Sorrel, Lettuce, and Roots, and Bits of Bacon cut into the Dish; add also crisp’d Bacon, crisp’d or toasted Bread, forc’d-meat Balls, and a Pint of
of good Gravy. Lay in the Middle of the Dish eight roasted larded Pigeons, garnish with crisp'd Bacon and toasted Bread.

67. Another Way.

Boil three Pints of Peas in three Quarts of Water, with four or six Pound of lean coarse Beef, 'till the Meat is boil'd to Rags; then put in two or three Anchovies; and, half an Hour after, strain it from the Meat and Husks, and put them into a Sauce-pan with an Onion stuck with Cloves, Pepper, Ginger bruised, a little Bunch of Thyme, Savoury, and Parsley; boil them for half an Hour; then stir in a Piece of Butter; then fry force'd-meat Balls, Bacon, and Bread cut in Dice, with Spinage boil'd green, and put to it in the Dish.

68. Another Way.

Season a dozen Pound of Beef moderately with Salt and Spices, and boil it 'till the Broth is strong; then strain it out to a good Knuckle of Veal blanch'd, and boil it a second time; then put in a Fowl that you design to serve in the Soop; let these boil, 'till it comes to the Consistence of a Jelly; while it is boiling, put in a Bit of Bacon, stuck with half a dozen of Cloves. Take some of this Broth, and, if it be in Summer, take green Peas, and having boil'd them in a little Water, strain them, pound them in a Mortar, and make a Cullis thus; set a Sauce-pan on the Fire with a Quarter of a Pound of Butter, two Ounces of Bacon cut in Dice, a couple of Onions slice'd, and a little Parsley, and a Sprig of Thyme, a little whole Pepper and Cloves, and the Crust of a French Roll; let these stew over the Fire gently 'till the Bread is crisp; then put Broth according to the Quantity of your Peas; make it boil up, scum off your Fat; then put in your pounded Peas, and mix them well with your Cullis over the Fire: Boil them up together, then strain them; lay your Bread soak'd in your Dish, and lay in the Middle a Knuckle of Veal, some Pigeons, a Puller, a green Goose or Ducklings.
Ducklings, any of them according to your Pleasure: Garnish with Cucumbers split, and the Cores taken out, boild tender in good Broth round a Rim of Paste, or forc’d Meat.

If your Peas be very young, you may put in a few whole ones among your strained Soup, being first boild tender.

If it be Winter time, you may use blue Peas, being first boild tender in Water, and then strained out, and put to the Cullis of Broth, and Ingredients before-mentioned, and you may colour it with a little Piece of Spinage.

69. To make Peas Soup for a Fasting-day.

Boil two Quarts of Peas in six Quarts of Water till they are tender, then take out some of the clear Liquor, and strain the Peas clear from the Husks; boil some Butter, and, when it breaks in the middle, put in some Mustard, an Onion cut small, Sorrel, Sallary and Spinage cut large, let it boil about a Quarter of an Hour, stirring it often; then take in some Flour with one Hand, and some of the thin Liquor with the other; then put to it the thick strained Liquor, some Salt, Pepper and Mace, put in thick Cream and French Rolls crisp’d, and dipp’d in Milk; and lay it in the middle of the Dish.

70. To boil Perches.

Cut your Perches, give them three Scotchess with a Knife to the Bone, only on one Side; after that, put into a Stew-pan or Kettle Water, as much hard stale Beer, White-wine and Vinegar, as will cover your Fish, and Herbs, &c. then put in a good Quantity of Salt, a Bunch of Winter-favoury, Thyme, Rosemary, and Parsley, and a Handful of Horse-radish-root slic’d; Set your Stew-pan over a brisk Wood-fire, and let it boil up to the Height, and then put in your Fish one by one, that they may not cool the Liquor, so much as to make it fall in its boiling. While the Fish are boiling, for your Sauce, take a little of the Liquor, and beat up some Butter with it. Then, when your
your Perches are enough, take them up, take off the
Skins; dish them, strew shav’d Horse-radish over them,
and some beaten Ginger; run them over with your
melted Butter.

Garnish the Sides of the Dish with sliced Lemon,
and send it up to Table.

71. To dress Perches with a Cullis of Cray-
Fish.

Gut your Perches, lay them into a Stew-pan, with
two Glasses of White-wine, a little Vinegar, and as
much Water as will cover them, and some Slices of
Lemons, a Bay-leaf, Cives, Parsley, and some Basil;
add also some Pepper and Cloves: Set them over a
Stove to stew; then take them off, and let them stand
by to cool in your Court Bouillon, i.e. in your foremen-
tioned Liquor and Seasoning: When they have stood a
while, take them out, take off their Skins; but take care
not to break the Flesh; then lay them in a Dish,
cover them and keep them hot, while you make the
following Sauce; put a Piece of Butter as big as a
couple of Eggs into a Sauce-pan; add Salt, Pepper,
grated Nutmeg, an Anchovy mine’d, a Drop or two
of Vinegar, a Drop or two of Water, and a Pinch of
Flour; give these a Warm over the Fire, stirring
them with a Spoon ’till the Butter is melted and
grown thickish; then put to it some Cullis of Cray-
fish, and, having pour’d this on your Perches, serve
them up.

72. To dress Perches in Filets.

Cleanse Mushrooms well, and beat them in a
little Cream; then having cut your Perches into Fi-
lets or Slices, the whole Length of the Body, divi-
ding each Perch into four Pieces; mix them together,
and boil them with a Thickening, the same made of
the Yolks of three Eggs, some Nutmeg grated, a
little Parsley shred, and the Juice of a Lemon. Stir
them very carefully, that you do not break your
Filets; and when they are boil’d enough, dish them,
pour your Ragoo upon them, and as much Parsley, with Slices of Lemon, &c.

73. To fry Perches.

Scrape off the Slime and Scales, wash them in Salt and Water, gut them and dry them in a Cloth; flour them and fry them in sweet Butter, 'till they are brown and crisp; then lay them in a warm'd Dish before the Fire; pour away that Butter: Take other fresh Butter, and fry in it a good deal of Parsley and Sage crisp: Lay these fry'd Herbs in your Fish. In the mean time let an Anchovy be dispers'd in three or four Spoonfuls of scalding hot Spring-water, and with them beat up some Butter; pour this on your Perches, garnish with Parsley, Strawberry-leaves, &c.

74. To make a Ragoo of Perches.

Gut your Perches, half broil them on a Gridiron, then take them up, and take off their Skins neatly; then take a Sauce-pan, put into it a little Fish-broth, half a Pint of White-wine, some Salt and Pepper, an Onion fluck with Cloves, a Bay-leaf, and some Parsley shred; then take a Stew-pan, put into it as much Butter as the Quantity of an Egg, a little Flour, and half brown it, and pour it into your Sauce in the same Pan; then lay in your Perches, and let them over a gentle Fire to simmer: When they are stew'd enough, dish them, and pour over them any of those meagre Ragoos, that you will find the Directions to make in Letter R, and serve them up hot for a first Course.

75. To make perfum'd Wash-balls.

Dissolve Musk in sweet compounded Water; then take about the Quantity of one Wash-ball of the Composition, and mix it together in a Mortar; mix this well with your Paste, and make it up into Balls.

76. To make perfum'd Cakes.

Take two Ounces of Benjamin, an Ounce of Storax, half a Dram of Labdanum, half a Dram of
of Calamus Aromaticus, a little Citron-peel, and half a Dozen Cloves: Boil the Benjamin and Storax in half a Pint of Rose-water, in a new glazed Pipkin, a little time, so long as the Moisture holds out without being evaporated; then put in the Labdanum, Cloves, and Citron, ty'd up in a Linen Rag, adding more Rose-water: And, when they have boil'd a little, take them off and strain them through a Linen Cloth, and, when they are cold, this will be a curious perfum'd Paste.

77. A Perfume to burn.
Take Benjamin, liquid Storax, and Storax Calami-
ta, fine, of each an Ounce; mix and dissolve them as much as you can in two Ounces of damask Rose-water; then add as much Florentine Orris in fine Powder, as is sufficient to make it up into a Paste; also of Civet and Musk in fine Powder, of each a Dram; mix all these very well together, and make them up into Cakes about the Bignes of a silver Two-pence; dry them on a tin Plate, and keep them for Use. These Cakes are good to perfume abundance of other Things, besides that they are good to burn.

78. To make a Perfume to perfume any Sorts of Con-
fecions.
Take Musk and Oil of Nutmeg, of each an equal Quantity; infuse them in Rose-water, and with it sprin-
kle your banqueting Preparations, and the Scent will be as grateful as the Tast.

79. To make perfum'd Powder.
Take half a Pound of Florence Orris, half a Pound of dry'd damask Roses, an Ounce of Benjamin, half an Ounce of Storax, three quarters of an Ounce of yellow Saunders, a Dram of Cloves, and a little Citron-
Peel: Pownd all these in a Mortar to a fine Powder; put to this ten Pound of Starch, mix it well, sift it fine, and keep it dry for Use.
80. To make perfumed Water.

Pound Benjamin, Storax, Calamint, Cloves and Mastic in a Mortar, and put them into a Glass-Vial, and put to them Aqua-vite, or the Spirit of Wine; and, when the Liquor is chang’d to a red Colour, infuse in it a Grain of Musk, strain it, and keep it for Use.

81. To make Perry.

Let not your Pears be too ripe before you grind them, because their Pulp will not easily let go its Juice, and with some Pears of a sweet Taste it is best to mix some Crabs with them: Those Pears are best for making Perry that have a very vinous Juice, and those that are not fit to be eaten by reason of their Harshness, as the red and green, Squash Pear, and John Pear; the Lullarm Pear, the white and red Horse Pears, or, as Mr. Evelyn says, the Turgovian Pear: The Manner of making Perry, in all Respects, is the same as in making Cyder, which you may see in Letter C, under the Articles Cyder, Numbers, 136, 137, 138, 139, 140.

82. To bake a Pheasant.

Bone your Pheasant, lard it with pretty big Lardons of Bacon, then season it highly with Salt, Pepper, Nutmeg; lay Butter in the Bottom of the Pye, then lay in your Pheasant, and put in half a dozen of whole Cloves, then lay on Seasoning, and a good Quantity of Butter, close up your Pye, and baste it over with Eggs; bake it, and, when it is bak’d, fill it up with clarified Butter. This is to be eaten cold, but, if you are to eat it hot, you must not put in above half the Seasoning, and liquor it with Gravy, and the Juice of Orange; you may also put in your Pye Beef-luet, and some Veal minc’d small, sweet Herbs, grated Nutmeg, Pepper, Salt, the Yolks of four raw Eggs, Artichoke Bottoms, boil’d Grapes or Gooseberries.

83. To boil a Pheasant.

Fleay off the Skin, but leave the Rump and Legs whole with the Pinions; then mince the raw Flesh with some Beef-luet; season it with Salt, Pepper, Nutmeg, and
and sweet Herbs shred small; take also the Bottoms of three Artichokes boil’d, some Chestnuts roasted and blanch’d, some Skirrets boil’d and cut pretty small; incorporate all these together with the Yolks of three or four raw Eggs, according to the Quantity of your Ingredients; then fill the Skin of your Pheasant, and prick it up in the Back, lay it in a deep Dish, put in some strong Broth, Quarters of boil’d Artichokes, Marrow, White-wine, Salt, large Mace, Chestnuts, Grapes, Barberrys and Pears quartered, and also some of the Meat made up into Balls; cover the Dish close, let them over the Fire, and let them stew; when they are enough serve them up on fine carved Sippets, broth it, and lay on the Garnish, with whole Lemon-peel and Slices of Lemon; run them over with beaten Butter, garnish the Dish with large Mace, the Yolks of hard Eggs and Chestnuts.

84. To dress a Pheasant a la Braise.

Pick and draw your Pheasant, cut off the Legs, truss the Ends of the Thighs into the Body, and parboil it, lard it with large Lardons of Bacon well seasoned, lay Bards of Bacon and Beef-stakes well beaten and season’d with Salt, Pepper, Spices, sweet Herbs, Onions slice’d, Parsnips and Carrots in Slices; then lay your Pheasant in a Stew-pan: Lay the same Seasoning over it, and cover it with Stakes of Beef and Slices of Bacon, as you did under; then cover your Stew-pan, and put Fire over it and under it, and let them stew well together. While your Pheasant is stewing, make a Ragoo with Veal Sweet-breads, Fat, Livers, Mushrooms, Truffles, Asparagus Tops, and Artichoke Bottoms, tost’d up in melted Bacon, moistened with Gravy, and simmer’d over a gentle Fire. When it is ready take off all the Fat, and thicken it with a Cullis of Veal and Ham; then take up your Pheasant, let it be well drained, then dish it, pour your Ragoo over it, and serve it up hot.

85. To dress Pheasants with Carp Sauce.

Truss your Pheasants, lard them with Bacon, roast them, but not too dry. To make the Sauce for them lay
lay tender Veal-stakes in the Bottom of a Stew-pan; add also Slices of Onion and Gammon of Bacon, some Roots of Parsley, and a Faggot of sweet Herbs; then, having a Carp gutted and washed in Water, but not scald'd, cut it in Pieces in the same Manner as you do for Stewing, and put it into your Stew-pan; then set it over a Stove, and colour it, as if you design'd to make Gravy of it; then pour in some Veal-gravy and a Quart of Champaign-wine; add also some Mushrooms and Truffles chopp'd, and a Clove of Garlick. Let all these boil well together, but see you do not make it too salt; when they are enough, strain them through a Sieve, forcing it through, that the Sauce may be pretty thick. If it be not thick enough, put some Partridge Cullis to it, and put it into a Stew-pan; then tye up your Pheasants, lay them in this Sauce to keep them hot till you serve them up. When you serve them, unbind them, dress them in a Dish, pour the Sauce over them. You may garnish them with Partridge Pains, which you will find in the Article of Pains.

86. To make a Pheasant Pye.

Take the Flesh of a Pheasant and the Flesh of a fat Pullet, and a tender Piece of a Leg of Veal, mince all together with Mushrooms, Veal Sweet-breads, boil'd Gammon, raw Bacon, Cives and Parsley: Season them with Salt, Spice, and sweet Herbs, and make a Godivoc of them, and also make a pretty strong Paste; raise your Pye either with double or single Cruts, as you please, fill it with the before-mentioned Ingredients, bake it, and when it comes out of the Oven, pour into it a Cullis of Mushrooms, and serve it up to Table hot.

87. To boil a fucking Pig.

Take a young fucking Pig, and lay him round with his Tail in his Mouth; put him into a Pot of Water, throw in a good Handful of Salt; put in a Bunch of Sweet-Marjoram, Winter-favoury, Thyme and Rosemary; when the Pig is half boil'd, take it up, and flay off his Skin; then cut him into Quarters, and lay them in a Stew-pan with Prunes, Currants and A a large
large Mace; when he is stew'd enough, take him up, lay Sippets in the Dish, the Pig on them, and pour the above said Ingredients over him.

88. To dress a Pig au Porc dorillot.

Your Pig being scalded, drawn and cleansed, cut it into Quarters, and lard them with large Lardons of Bacon, well season'd with Salt, Pepper, Nutmeg, Cloves, Bay-leaves, young Chibbols and green Lemon; then lay a clean Napkin into the Bottom of a Pot; put into it Broth and a little White-wine, lay upon the Napkin Bards of Bacon, upon them lay the Quarters of the Pig, and the Head in the middle; then lay on a Seasoning of Salt, Pepper, Nutmeg, Cloves, Cinnamon and Mace, a sliced Onion and Lemon, two Roclamboles, Basil, a Bay-leaf, Cives, Parsley, Parsnips and Carrots; cover all these with Bards of Bacon, and fold the Napkin over it. Take a Filet of Veal, cut two or three Pound of it into Slices, lay Bards of Bacon and them in the Bottom of a Stew-pan, cover your Pan, and set it on a Stove; when it begins to stick, moisten it with good Broth; but take Care that it does not become brown; pour this into your Pot or Kettle, where your Pig is, with a Quart of White-wine, and stew your Pig in it. If you would serve it up hot, make a Ragoo as follows. When your Pig is almost enough stew'd, toast Veal Sweet-breads, Mushrooms, and Truffles up in a Sauce-pan, with a little melted Bacon, moistened with good Gravy, and when they have simmer'd a while till they are enough, skim off the Fat, and thicken with a Cullis of Veal and Ham; then take up your Pig, drain it well, lay the Head in the middle of the Dish, the four Quarters round it, pour the Ragoo over it, and serve it up for a first Course.

If you would serve it cold, take it off the Fire, set it by, let it stand to cool in its own Liquor; when it is cold take it out, and drain it well, wipe it dry with a Napkin; lay a Napkin in a Dish, lay the Head in the middle,
middle, the four Quarters round it, and garnish with green Parsley.

89. To dress a fucking Pig in Galantine.

Take a fucking Pig, scald it, draw it, cut off the Head and Legs, then, beginning at the Belly, strip off the Skin, but take care you do not cut it, especially on the Back; spread the Skin handsomely on the Dreffer, and then prepare the following Farce. Take tender Veal, raw Gammon of Bacon, all Sorts of sweet Herbs, except Rosemary and Sage, add a little Parsley and Chibbols chop'd. In the mean time prepare a strong Liquor to moisten your Farce thus, put a Quart of Water into a Pipkin with two or three Shalots, two or three Cloves of Garlick, a couple of Bay-leaves, sweet Bafil, Savoury and Thyme, and boil them till the Liquor comes to a Pint: Take some Pistaches and Almonds, scald them and the Yolks of half a dozen hard Eggs, then cut some Slices of lean Gammon and some Slices of Bacon; season them well, let a Slice of Gammon, another of Bacon, also a Lay of Almonds, another of Pistaches, and a third of hard Yolks of Eggs be set in Order; also add to your Farce Mushrooms and Truffles cut small, and a little natural Cream, and soak them in your strong Liquor, and afterwards add the Yolk of one Egg. When you have laid the Bacon and other Things in this Order, you must spread the Farce over them, beginning at one of the Ends of the Pig's Skin, and then roll them up, drawing the two Swards on both Sides close together, so that the Farce may not fall out; roll it up of a convenient Length, and either tye it, or few it up on all Sides, and put it in a Napkin, which must be few'd up in the Middle and both Ends, to keep it all close together. Then put it into a Stew-pan, laying Slices of Bacon and Beef in the Bottom of the Stew-pan, and Slices of Beef and Bacon over your Pig; let it be covered and strew'd a la Braife, or between two Fires, the one under, and the other over it, for two or three Hours. When it is enough, let the Pig cool in the Sauce, and
when you take it out of the Napkin, untie it, and cut it into Slices, lay them in a Dish upon a clean Napkin, and serve them up cold, with Slices of Lemon and Flowers.

90. To roast a Pig.

Mince the Pig’s Liver with blanch’d Bacon, Mushrooms, Truffles, savoury Herbs, half a Clove of Garlick, some Capers, and an Anchovy; toss these up in a Sauce-pan and put it into the Pig’s Belly, also a Piece of Butter and an Onion stuck with Cloves. Sew it up, and your Pig being spitted, lay it down to roast; dip a Feather in Sallad-Oil, and rub your Pig all over with it; this will make the Skin crackling, and will prevent it from blistering. Make the Sauce for it of its own Gravy, the Pudding in the Pig’s Belly, a Bit of Butter, into which squeeze in a Lemon and serve it up hot.

91. Another Way.

The Pig being scald’d, drawn and wash’d clean, put into the Belly of it a Crust of Bread and some Sage; stitch up the Belly, spit it, and lay it down to the Fire, baste it with Butter; and when it is roasted fine and crisp, take chopp’d Sage, grated Nutmeg and Currants, and a little grated Bread boil’d in Water, and a little Vinegar; also the Brains, some Barberries and Sugar; give these a few Walms over the Fire, keeping them stirring; then put in a good Piece of Butter: Divide the Body and Head of the Pig, cut off the Ears, lay them on the Shoulders, and serve it up with the Sauce before-mentioned.

Or you may make the Sauce thus. Mince sweet Herbs, as Penny-royal and Savoury, and roll them up in Balls with Butter, and put them into the Belly of the Pig, before you roast him, instead of the Crust of Bread and Sage, and make the Sauce with the Brains, Butter, Vinegar, and Barberries, and so serve it up.
92. To roast a Pig with the Hair on.

Draw your Pig very clean at the Vent, taking out the Guts, Liver and Lights; cut off his Feet, and truss him; prick up the Belly; spit him, lay him down to the Fire, take care not to scorched him; when the Skin begins to rise up in Blisters, pull off the Skin and Hair; when you have clear’d the Pig of both, scorched him down to the Bones, baste him with Butter and Cream, being but warm; then take Salt, Sugar, and grated Bread mingled together, and drudge him with it, till it is covered half an Inch, or an Inch thick; when it is roasted enough, serve it up whole with Sauce made of Wine-Vinegar, whole Cloves, whole Cinnamon and Sugar, boil’d to a Syrup.

93. To roast a Pig with the Skin off.

Let your Pig be newly kill’d, draw him, fley him, and wipe him very dry with a Cloth; then lay him by, and make a hard Meat, with Cream, the Yolks of fix Eggs, grated Bread, Salt, Beef-steet, Cloves, beaten Mace, and Thyme hireld; make of these a pretty stiff Pudding, stuff the Belly of the Pig with it, few it up; then spit your Pig, stick it full with Sprigs of Thyme, lay it down to the Fire, set under it a Dish with Claret-wine, Salt, Vinegar, a Nutmeg grated and Thyme; as the Pig roasts, baste it with these, and when it is enough, froth it up with Butter; then take the Sauce into which it dropp’d, and put to it a Piece of Butter, and some Lemon mine’d; and having beat it up thick, dish your Pig in it.

94. To dress a Pig the French Way.

Having scaled and drawn your Pig, spit it, lay it down to the Fire to roast, and when it is thoroughly warm, pull off the Skin and cut it off the Spit, and divide it into sixteen or twenty Pieces, then put the Pieces of Pig into White-wine and strong Broth, and stew it with Nutmeg grated, Pepper, a couple of Onions minced small, and some Thyme stripped, some Gravy, Butter, Elder-Vinegar, and two or three Anchovies; when it is stew’d,
dish it in the Liquor it was stew'd in, with some Slices of Orange and Lemon upon it.

95. To dress a Pig the German Way.

Cut your Pig into four Quarters, toss them up in a Stew-pan with melted Bacon, or fry them with Lard; then stew them in a good Broth with a little White-wine, seasoned with Salt, Pepper and Nutmeg, a Bunch of sweet Herbs, and an Onion stuck with Cloves; then in a Stew-pan toss up in Lard some Oysters, a little Flour, and a Piece of Lemon. Garnish the Dish with fry'd Parsley and the Brains of the Pig.

96. To boil a fucking Pig.

Take a young fucking Pig, and lay him round with his Tail in his Mouth, put him into a Pot of Water, throw in a good Handful of Salt; put in a Bunch of Sweet-marjoram, Winter-favoury, Thyme and Rosemary; when the Pig is half boil'd, take it up and fry off his Skin, then cut him into Quarters, and lay him in a Stew-pan with Prunes, Currens and large Mace; when he is stew'd enough take him up, lay Sippets in the Dish, the Pig on them, and pour the aforesaid Ingredients over him.

97. To source a Pig.

Take a young Pig, cut off the Head, slit the Body through the middle, bone it, lay it all Night in warm Water, make it up into a Collar, like Brawn, and boil it in Water till it is tender: Then lay it into an earthen Pan with Water and Salt; then boil a Quart of that Liquor with a Quart of White-wine, putting in two or three Bay-leaves; when this Souce is cold, unclothe your Pig, and put it into the Souce. When you serve it up, do it with green Fennel as you do Sturgeon, with Vinegar in Saucers: It will keep good a Quarter of a Year.

98. To make a Pig Pye.

Take a young Pig, fry off the Skin, quarter it, season the Quarters with Salt and Pepper beat fine and mixed together, make up a Crust of Paste in the Form of a Pye, lay in your Quarters; shred a Handful
ful of Parsley, and half a dozen Sprigs of Winter-favoury small, and strew them over your Pig; and then strew over these the Yolks of two or three hard Eggs grated; upon these lay some Blades of Mace, and Bunches of Barberries, a Handful of Curtans, and spread over all about half a Pound of fresh Butter; then close up your Pye, and set it into an Oven moderately heated, let it stand for three Hours, then beat up a Pound of Butter, with a little Sugar scraped over the Lid.

99. To dress Pigs Petty-toes a la Sainte menehout.

Let your Petty-toes be well dressed, divide them into Halves, and tie every Petty-toe together; then lay into a Stew-pan or Pot Bards of Bacon in the Bottom, and upon them lay a Layer of Petty-toes and sweet Herbs, and upon them lay a Layer of Petty-toes and Bards of Bacon, and do the same till you have laid in all your Petty-toes; then put to them a Quart of White-wine, a Glass of Spirit of Wine, a Bay-leaf or two, a little Coriander and Annis, and a little Quick-silver; then cover all over with Bards of Bacon; line the Edges of the Stew-pan or Pot with strong Paper, so that the Lid may be exactly fitted, and stop it up very close; then set them to stew a la Braisé, or between two Fires, the one under and the other over; but let not your Fires be too brisk, that the Petty-toes may stew leisurely for ten or twelve Hours; then take them out, cool them and bread them neatly, then lay them on a Gridiron and broil them, to be served up hot among the Inter-messes.

100. To boil Pidgeons.

Stuff the Pidgeons with Parsley and Butter, put them into an earthen Pipkin with some sweet Butter, and boil them; then put in Salt, gross Pepper, Spinage, Rosemary, Thyme and Parsley shred, and strain in the Yolk of an Egg with some Verjuice; lay Sippets in the Dish, lay on your Pidgeons, and pour what they were boil’d in over them.
101. To roast Pigeons with Bacon.

Scrape some Bacon, season it with Pepper, Spice, and savoury Herbs, a Mushroom and Truffle, take some Cives and Parsley shread, mix all these well together; then your Pigeons being truf'sd for roasting, raise the Skin of their Breasts with your Finger, and farce their Breasts with this Farce; then spit them, wrap them up in thin Slices of Veal, and upon them Slices of Bacon, paper them to keep on the Veal and Bacon, and lay them down to the Fire to roast; while they are roasting, make for them the following Ragoo: Cut thin Slices of Ham of Bacon, beat them a little, garnish the Bottom of a Stew-pan with them; set it over a gentle Fire to simmer, when it begins to stick, add to it melted Bacon and a Pinch of Flour; when it has had six or eight Turns over the Stove, moisten it with Gravy that has no Salt in it, and put in a little Pepper and a Faggot of sweet Herbs; cover it close, and let it simmer over a gentle Fire; when it is enough, take off the Fat clean, and pour in some Culris of Veal and Ham to thicken it; when the Pigeons are roasted enough, take off the Bards of Bacon and Slices of Veal, dish them, garnish with the Slices of Ham, pour the Liquor of your Ragoo upon them, and serve them up hot to Table for a first Course.

102. To dress Pigeons a la Braisé.

Take large Pigeons, truf's them well, and lard them with large Lardons of Bacon well-seasoned; then make a pretty thick Farce and stuff their Bodies, then put them into a Stew-pan and stew them a la Braisé, or between two Fires, as you do many other Things. When they are done, dish them in Order, clearing them well from the Fat, then pour on them a Ragoo of Veal Sweet-breads and Truffles, and serve them up hot.

103. To dress Pigeons au Basilic.

Let your Pigeons be well blanch'd in scalding-hot Water; then cut the Backs open a little, just enough to put in a small Farce, which you must make as follows; mince the Livers of your Pigeons very small with raw Bacon,
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Bacon, Cives, Basil and Parsley well seasoned, and farce them with it: Then boil them in good Broth, with a little Salt and Verjuice and an Onion fluck with Cloves; while they are boiling, beat some Eggs, when they are enough take them up, roll them in the Eggs, and in Crumbs of Bread, till they are covered all over pretty thick, then heat some Hogs-Lard very hot, fry them very brown, then dish them; garnish with fry’d Parsley, and serve them up.

104. To dress Pigeons with sweet Basil.

SCALD your Pigeons well, slit them a little on the Back, then make a small Farce of raw Bacon, minced small with sweet Basil and Chibbol well seasoned, put this into the Slit in your Pigeons, and put them into a Stew-pan with good Broth, a little Salt, Verjuice, and an Onion fluck with Cloves; then take them out, roll them in beaten Eggs, drudge them well with grated Bread, fry them brown in hot Lard, then fry them again with Parsley, with which you must garnish them; when you serve them up, they will serve for a Side-dish.

105. To broil Pigeons.

SLIT them down the Back, sprinkle them with Salt and Pepper, lay them on the Gridiron, broil them gently turning them often; baste them with red Wine; make a Sauce of fresh Butter, a Shalot, and the Juice of Lemons, and so serve them up hot.

106. To stew Pigeons in Compost.

TRUSS your Pigeons handsomely with their Legs into their Bodies, then parboil them; lard them with large Lardons, season’d with Salt, Pepper, Spices, Cives, and Parsley shred, and sweet Herbs, and stew them a la Braise, or between two Fires: In the mean time, prepare a Ragoo of Fowls-Livers, Cocks-Combs, Mushrooms and Truffles, tos’d up in a Stew-pan with a little melted Bacon, moisten’d with Gravy, simmer’d over a gentle Fire, clear’d from the Fat; when near enough, thicken with a Cullis of Veal and Ham; when the Pidgeons are stew’d enough, take them up and
drain them; then put them into the Ragoo, let them simmer in it, to give them the Relish of it; then dish them, pour the Ragoo over them, and serve them up hot for a first Course.

107. To make a Cullis of Pidgeons.

ROAST three or four Pidgeons, then pound them in a Mortar; then take Mushrooms and Truffles, a Chibbol, some Parsley, two or three Rocamboles, a few Capers, and three or four Anchovies, mince all very small, mix them well with your Meat, and toss them up in a Stew-pan with melted Lard; put in some good Gravy, strain it with some Lemon-juice, and thicken it according to Discretion.

108. Another Way.

TAKE a couple of Pidgeons at their full Growth, roast them, and pound them in a Mortar; then shred a couple of Anchovies, some Morils and Truffles, a couple of Rocamboles, a few Capers, some Parsley and Cives together very small; mix these with the pounded Pidgeons, put them into a Sauce-pan, with Veal Gravy and Ham, let them simmer a while, then strain it through a Sieve for Use.

109. To dress Pidgeons with Fennel.

HAVING provided Pidgeons of the best Sort, truss them, and only singe them before the Fire; then take their Livers with some Bacon, Cives, Parsley and Fennel, and mince them small, season them with Salt, Pepper and Nutmeg, stuff the Bodies of your Pidgeons with this Farce, and roast them, and serve them up to Table with a good Ragoo pour’d over them.

110. To dress Pidgeons in Freicandeau.

TAKE large Pidgeons, truss them with their Legs in their Bodies, divide them in two, and lard them with small Lardons of Bacon; then lay them in a Stew-pan, the larded Sides downwards, then put to them a couple of whole Leeks, and a couple of Ladlefuls of good Broth, cover your Pan, and let them stand to simmer over a gentle Fire; when they are done enough, make a brisker Fire under them, to waste a-
way what Broth remains, and when they are come to
a fine brown Colour, take them up and dish them:
take away all the Fat that is left in the Stew-pan, and
put some good Broth and Veal Gravy into it; to loof-
en what sticks to the Bottom of it, put in a few Corns
of Pepper, and set it over the Stove for a Minute or
two; then pour this Sauce on the Pidgeons, and serve
them up in little Dishes or Plates.

III. To Fritzably Pidgeons in their Blood.

Take live Pidgeons, bleed them, and save their
Blood, squeeze a Lemon into the Blood, to keep it from
changing; when you have pull’d your Pidgeons, scald
them, and then draw them; divide them in Halves
or Quarters, season them with Salt and Pepper, lay
them into a Stew-pan; put in also a Bunch of sweet
Herbs, Sweet-breads of Veal or Lamb, Cocks-Combs,
Artichoke Bottoms, Mushrooms and Truffles, and toss
them up all together in melted Bacon; add a quarter
of a Spoonful of Flower, and put in some Gravy to
moisten them; let them simmer for some time over a
gentle Fire, and when they are done enough, take off
all the Fat, and thicken it with a Cullis of Veal and
Ham; in the mean time let the Blood be strain’d
through a Sieve, and beat it up with the Yolk of an
Egg, and put to it a little Parsley shred small; then
pour your Blood into the Stew-pan, keeping the Pan
moving, that it may not boil up; serve it up for a first
Course, in Plates or little Dishes.

II. To pot Pidgeons.

Pick your Pidgeons well, wipe them clean, but do
not wash them; season them with Salt and Pepper;
then roll up Butter in the Seasoning, and put it in-
to their Bellies; six Pidgeons will take up a Pound of
Butter; then drudge them with Flour, put them into
the Pot, laying their Breasts downwards, and tye them
down close, set them into the Oven and bake them;
when they are drawn, take them out of the Pot, clear them
from the Gravy they were bak’d in, laying their Breasts
upwards,
upwards, and pour over them clarified Butter, and set them in a cool Place.

113. Potage of Pidgeons farced.

Dress and blanch your Pidgeons in fresh Water, then raise the Skin on their Breasts with your Finger, farce them with the Brawn of Capon, and the Yolks of Eggs minc’d together, season them with Salt, Pepper, Cloves, Mace, Nutmeg, and Cinnamon beaten; then boil them in good Broth, season them with a Sheet of Lard, soak your Bread, lay on your Pidgeons, garnish them with their Wings and Livers, pour on your Broth with the Gravy of a Leg of Mutton roasted.


Put your Fowls into a Pot with Herbs shred fine, and mix’d with Butter; put to them some strong Broth, and put between them Slices of Bacon, some beaten Nutmeg, and a little Saffron to colour them; make them boil as fast as you can; then season with Salt, Pepper, and a little Vinegar, and serve them up on Sippets.

After the same Manner you may dress any Sort of small Fowls; but Chickens must be quarter’d and larded with Bacon, and must not boil too fast.

115. To marinate Pidgeons.

Make a Marinade of Lemon-juice, Verjuice or Vinegar, Salt, Pepper, Cloves, a Bay-Leaf and Chibbols, slit your Pidgeons on the Back, or cut them into Quarters, that the Marinade may penetrate into the Flesh, and let them lie in it for two or three Hours; then dip them into Paste, or else flour them, and fry them gently; when they are enough, serve them up to Table hot with fry’d Parsley upon them, and Rape Vinegar, and white Pepper round about them.

116. To pickle Pidgeons.

Bone your Pidgeons handsomely, season them with Salt, Pepper, Mace and Cloves, few them up at the Back, and tye the Rump and Neck, put them into a Pipkin with a Quart of Water, half a Pint of White-wine, and half a Pint of Wine-Vinegar; or in this Proportion, according to the Number of your Pidgeons, put
put in a Bit of Lemon-peel, and a Bunch of sweet Herbs; boil them till they are enough, then take them off the Fire, take them out of the Liquor, scum the Liquor very clean, put your Pidgeons into a Pan, let all be cold, then pour the Liquor or Pickle to the Pidgeons.

117. Another Way.

Take a dozen of Pidgeons, bone six of them, and take the Flesh off from the other six, and beat it as fine as Meat for Sausages; season it with Salt, Pepper, Spices and sweet Herbs mine’d small; add a little Marrow, the Yolks of two or three hard Eggs, three Anchovies, and a little Lemon-peel; with this Farce stuff the boil’d Pidgeons, and let the Herbs be Thyme, Savoury, sweet Marjoram, Spinage, Sorrel, Lettuce and Beets, and a few Vine Leaves; make your Pickle with Water, White-wine, Salt and a couple of Bay-leaves; boil the Bones in the Pickle; then take them out, and set them by till cold, and when the Pickle is cold put in your Pidgeons to keep.

118. To stuff Pidgeons.

When you have larded your Pidgeons, divide some of them into halves, season them with Salt, Pepper, Cloves and Mace, and dip them in the Yolks of Eggs beaten; then make good Store of Butter hot in a Frying-pan, and brown it with a little Flour; then put in your Pidgeons, and just brown them; then take them out, and put them into a Stew-pan, and put to them as much good Gravy as will just cover them; put in also a Faggot of sweet Herbs, and set them a stewing; when they are almost enough take out the Herbs, and put in a Shalot, some Oysters and Anchovies, Mushrooms and Pickles; then when the Pidgeons are stew’d enough, dish them, and having ready-roasted Larks, or other small Birds, lay them round the Dish, or if you have no Birds, lay Pieces of Sweet-breads dipp’d in the Yolks of Eggs and fry’d, and so serve them up; garnish with Slices of Orange, and Pickles.

119. To
119. To roast Pidgeons.

Prepare your Pidgeons to truss, then make a Farc- 
ing for them by mincing their Livers with Beef-suet 
or Marrow, mix'd with grated Bread, and the Yolks 
of hard Eggs minc'd, season'd with Salt, Nutmeg, and 
Mace beaten, and the Tops of Thyme shred small; 
incorporate all these together with the Yolks of hard 
Eggs and Verjuice; then cut the Skins of your Pidgeon 
s betwixt the Legs and Body before they be truss'd, then put in your Finger to raise the Skin from 
the Flesh, but take care you do not break the Skin; 
then farce them with this Meat, and truss the Legs 
close to keep it in; then spit them and roast them: 
Save the Gravy, which mix with some Claret, putting 
in a little of the farced Meat and some Nutmeg flis- 
ced: Let it have two or three Walms over the Fire, 
then beat it up thick with the Yolk of a raw Egg and 
a Piece of Butter, with a little Lemon minc'd, and 
so serve it up.

120. To dress Pidgeons a la Saingaraz.

Lard them, roast them; in the mean time cut 
Slices of Gammon of Bacon; beat them well, put 
them into a Saucepan, tos them up with melted Ba- 
con and a little Flour; put in some good Gravy with- 
out Salt, and a Faggot of sweet Herbs: When these 
have simmer'd a while, put in a little Vinegar, and 
some good Cullis to bind it; quarter your Pidgeons, 
dish them, take the Fat off the Slices of Bacon, lay 
them on the Pidgeons, pour the Sauce upon them, and 
serve them.

121. Pidgeons roasted in Surcoat.

Take large Pidgeons, truss them for roasting, then 
make a Farce of raw Bacon, boil'd Gammon, Veal 
Sweet-breads, Mushrooms and Truffles chop'd with 
the Livers; also Cives, Parsley, and a Clove of Gar- 
lick, all shred small, and well season'd, bound toge- 
ther with the Yolks of a couple of Eggs. Farce your Pidgeons with this Farce, between the Skin and 
Flesh of the Breasts, and also their Bodies: Then 
spit
spit them, take some large Fricandeaux or Scotch Colllops larded, and tye them about the Breast of every Pidgeon, then wrap them up in Papers, and roast them. While they are roasting, prepare a Ragoo for them. And when they are roasted enough, take off the Papers, dish them, laying the Fricandeaux on their Breasts, pour your Ragoo over them, of whatsoever Nature it be, and serve them up to Table hot.

Pidgeons in Sautent, bak’d between two Fires, are dress’d after the same Manner, except that no Bacon-Bards or Meat are to be put upon the Fricandeaux or Colllops, that they may take a fine Colour. When the Pidgeons are enough, take away the Fat; and having prepar’d a Ragoo with Truffles, dish your Pidgeons, pour on your Ragoo, and serve them up hot.

122. To dress Pidgeons a Soleil.

Stew squab Pidgeons a la Braife, or between two Fires; then prepare a Farce, made of the Flesh of all Sorts of Fowls, minc’d fine, and pounded in a Mortar to a Paste. Wrap the Pidgeons up in this Farce, so that nothing of them but the Heads can be seen; then dip them in beaten Eggs, and drudge them with Crums of Bread and Flour mingled together, and fry them till they are brown. Then lay a Napkin in a Dish, lay the Pidgeons upon it, laying some fry’d Parsley between, and so serve them up.

123. To dress Pidgeons a la Sainte Menehout.

Let your Pidgeons be large, truss them, divide them into two, lard them with large Lardons of Bacon well seasoned; cut Slices of Bacon, and also of Veal or Beef; seafon them with Salt, Pepper, Spices, sweet Herbs, Cives and Parsley thrud small, and lay your Slices of Bacon over the Bottom of a Pot or Stew-pan, lay Slices of Veal upon them, and some Onions and Carrots sliced. Then lay in your Pidgeons, lay on them the same Seafoning that you did under them; lay Slices of Veal over your Seafoning, and Slices of Bacon over your Veal. Cover the Pot or Stew-pan close, and let them to stew a la Braife, (i. e.)
(i. e.) with Fire both over them and under them: When they are about half stew'd, moisten them with a Pint of Milk, and a couple of Spoonfuls of good Broth, and let them stew till they are enough; then take them off the Fire, set them by till they are cold, letting them stand in their own Liquor; then take them up and drain them, then dip them in beaten Eggs, and drudge them well with Crumbs of Bread, and fry them brown in Hogs-Lard, and serve them up hot on a clean Napkin.

If you would have them broil'd, then dip them in the Fat in which they were stew'd, and drudge them well with grated Bread, and lay them on a Gridiron and broil them, and serve them up with a Ramolade made of Oil, Salt, Pepper, Anchovies, and a little Mustard mingled well together, with a little Cives and Parsley shred small, and the Juice of a Lemon.

You may serve them up cold, without being either fry'd or broil'd, in Plates or little Dishes.

124. To stew Pigeons.

Mix Parsley, Spinage and Sorrel, with a good Quantity of fresh Butter melted, stew them together, and when cold, put in some of the Pigeons Craws, with a Bay-leaf or two, having some of it for Sauce. Then put the Pigeons into a Stew-pan with as much good Gravy as will cover them, seasoning with Salt, Pepper, Nutmeg, Cloves and Mace, two or three Shalots, Thyme, Winter-favoury, and Lemon-peel. Also brown some Butter and put into the Pigeons; when they are stew'd enough, put in a Bit of Butter roll'd up in some Flour, and the Yolk of an Egg, with some of the Herbs that were left out; shake all up together, and serve it.

125. To stew Pigeons the French Fashion.

When Pigeons are pull'd, scalded, and drawn, fly off the Skins, leaving them whole with the Legs and Wings hanging to them; mince the Flesh with some Lard or Beef-suet minc'd very small; then mince some sweet Herbs very fine, and mix with your Meat;
Meat; mix with it also grated Bread, or Parmesan grated, and the Yolks of Eggs; season with Pepper, Ginger, Cloves and Mace, fill the Skins with this Farce, and stitch them up in the Back; then lay them in a deep Dish or Stew-pan, with strong Broth and sweet Herbs chopped small, whole Mace, Berries, or Grapes, and Gooseberries; then having some Cabbage Lettuce boil'd in Water and Salt, put some Butter to them: And when the Pigeons are stew'd enough, serve them on Sippets all together.

126. To dress Pigeons a la Tartare with cold Sauce.

When you have sing'd your Pigeons and truss'd them as for boiling, flat them with a Cleaver as thin as you can, without breaking the Skin on the Backs or Breasts; then season them pretty well with Salt, Pepper and Cloves, dip them in melted Butter, and drudge them well with grated Bread, then lay them on a Gridiron, turn them often: If your Fire be not very clear, you may lay them on a Sheet of Paper well-butter'd, to keep them from being smok'd. While they are broiling, prepare your Sauce thus: Take a Piece of Onion, or a Shalot, an Anchovy, and a couple of Spoonfuls of Pickles, and mince them very small every one by themselves, as also a Spoonful of Parsley minc'd. Then add a little Salt, a little Pepper, five or six Spoonfuls of Oil, a Spoonful of Water and the Juice of one Lemon. Mix all these well-together; and when you are going to serve, put in a Spoonful of Mustard; pour this Sauce cold into the Dish; your Pigeons being broil'd enough, lay them on the top of it, and serve it for a first Course.

127. To dress Pigeons with Truffles.

Loosen the Skin of their Breasts; then mince your Pigeons Livers with some lean of Ham of Bacon and some Fat, Mushrooms and Truffles, Cives and Parsley and sweet Herbs; season with Pepper and Spices; pound all these together with the Yolks of two raw Eggs: Then farce the Breasts of your Pigeons with this Farce, spit them, wrap them up in thin
thin Slices of Veal, cover the Veal with thin Slices of Bacon; wrap them up in Sheets of Paper, and roast them. In the mean time, make for them a Ragoo of Truffles in the Manner following: Peel your Truffles, wash them clean, cut them in Slices, and put them into a Stew-pan, put to them some good Veal-gravy, and set them a simmering over a Stove. When they are enough, put in Cullis of Veal and Ham to thicken it. When your Pidgeons are roasted enough, take off the Bards, dish them, pour your Ragoo over them, and serve them up hot for the first Course.

128. To make a Pidgeon-pye.

Take a dozen of Pidgeons and two Pound of Butter; put Butter roll’d up in Balls, with Parsley shred fine, into the Bellies of your Pidgeons; season them with an Ounce of Pepper finely beaten; season the Insides before you put in the Butter, lay them in your Crust, sprinkle Salt over them, lay them over with Butter, close up your Pye and bake it.

129. Another Way.

Take large Pidgeons, draw them, truss them, and beat them on the Breasts to break their Bones, then lard them with large Lardons of Bacon well seasoned. Chop the Livers small with raw Bacon, Marrow, sweet Herbs, Parsley, Cives, Mushrooms, Truffles, all well seasoned. Pound them in a Mortar, and stuff the Bodies of your Pidgeons with this Farce. The Pye being made of good Paste, lay some of this Farce in the Bottom of it; and then, having seasoned your Pidgeons, lay them in Order; put in also a Bay-leaf, then lay thin Slices of Bacon over your Pidgeons, lay on your Lid and bake it. When it comes out of the Oven, cut it up, clear off all the Fat, and having made ready a Ragoo of Veal Sweet-breads, Cocks-combs, Mushrooms, &c. pour it into your Pye, and serve it up to Table for a Side-dish.

130. To
130. To make a Pidgeon-pye the French Way.

Make your Pâte of an Egg, Butter, Salt and Water; lay some of it into a Pye-pan, take good Pidgeons, scald them well; then take melted Lard, and Artichoke-bottoms' quarter'd, Veal Sweet-breads divided into halves, lay a whole Artichoke-bottom in the middle of a Stew-pan, lay your Sweet-breads, and quarters of Artichokes round it, with the Livers of Capons, and Mushrooms well pick'd and cut in square Pieces. Stew all these together with a little Flour, well-seasoned: Then pour some melted Butter into your Pâte you lay'd in the Pye-pan; moisten your Pidgeons well, lay the Artichoke-bottoms in the Middle, the Pidgeons round it, and the Veal Sweet-breads in the void Spaces; then put in the rest of the Stew'd Materials, cover your Pye, make a Border of Puff-pâte round about it, bake it, and when you serve it up, pour some white thickening Sauce into it.

131. To bake a Pike in a Pye.

Let your Pike be well drawn and washed, then lard it with pickled Herring; then mince Oysters, a little Lemon-peel, an Onion and some sweet Herbs all together, season them with Salt, Pepper, Nutmeg, Cloves and Mace; then do your Pike all over with Yolks of Eggs, both inside and outside, and season him with the before-mentioned Seasoning. Then your Pye being made in the Form of a Pike, lay in your Fish, scrape Horseradish over him, and also lay a Handful or two of Grapes; then lay on a good Quantity of Butter, close up your Pye and bake it; when it comes out of the Oven, liquor it with Butter, a little Vinegar and the Yolk of an Egg.

You may, if you please, add to your Butter, &c. Oysters, Shrimps, Prawns, Cray-fish or Cockles, with the Yolks of hard Eggs, Lemon, Anchovies, or Gravy.

132. To boil a Pike.

Cleanse and truss your Pike in a round Ring, scotch it on the Back, set on the Fire a Stew-pan with
with as much Water and White-wine as will cover it; make the Liquor boil; then put in your Firth, and boil it with a quick Fire: For the Sauce, mince the Liver of the Pike, season it with Pepper and Mace, put to it Oysters, or Cockles boiled or fry’d, and sweet Herbs shred fine, scrape in some Horse-radish, and boil them in White-wine Vinegar. When your Pike and Sauce is ready, beat up the Sauce with a Piece of Butter and minc’d Lemon, dish your Pike on Sippets, pour in your Sauce, garnish with Slices of Orange or Lemon, and serve it up.

133. Another Way.

TAKE a Male Pike, rub the Skin off with Bay-salt while it is alive; cleanse it well both inside and outside, wash it clean. Set on a Kettle with Whiteswine, Salt, whole Pepper, Ginger, Nutmeg, Mace, four or five Cloves of Garlick, or an Onion, some Ginger, and a Bunch of sweet Herbs. Make your Liquor boil to the Height, then put in your Pike, boil it up quick; it will be enough in half an Hour. For the Sauce, take half a Pint of Canary, beat in it a Crab, part of a Lobster, or Shrimps, put to it two Spoonfuls of the Liquor the Pye is boil’d in, and a Pound of drawn Butter; set this Sauce over a Stove, and keep it all the while till it be thick. Take up your Pike, dish it upon Sippets dipt in the Broth, and pour your Sauce over it, and serve it up.

134. To boil a Pike the French Fashion.

CUT the Pike in three Pieces, boil him in Wine and Water, an equal Quantity of each, and a little Lemon-peel; When the Liquor boils, put in the Pike, with a good Handful of Salt. Then having prepar’d a Sauce of beaten Butter, Water, two or three Lemons in Slices, the Yolks of two or three Eggs, and some grated Nutmeg: Dish your Pike on Sippets, and stick it with some fry’d Bread; run the Sauce over it: Garnish with some Barberries or Lemon; and garnish the Dish with Barberries, slice’d Ginger and Lemon-peel.

135. To
135. To dress a Pike a Cubilo the Dutch Way.

Take a large Pike, scale it, gut it, wash it clean, and cut off the Head; then cut it in Slices about an Inch thick, endeavouring to cut it in the Joints. When you come toward the Tail, cut through the Bone, and leave the Fish whole on the Underside, so that it may hang together; then put it into a Pan of cold Water. Set on good store of Water, season it pretty high with Salt: When it boils up, pour in a Quarter of a Pint of Vinegar, scum it well, divide the Head in two, and put that and the Tail in the boiling Water about five or six Minutes before you put in your Slices; take the Gall from the Milt, and put the Milt in also. When they have boil’d about a quarter of an Hour, take them up and drain them; lay the Head and Tail in the middle of the Dish, and the Slices round with some Sippets under. For the Sauce, the Hollander use only oiled Butter melted gently over the Fire, stirr’d about with a Ladle, and poured over the Fish: But you may use drawn Butter. A Pound of Butter, with a Spoonful of Water drawn up, will be as thick as Cream, squeeze in a Lemon, and serve it up hot.

136. To broil a Pike.

Split your Pike, and scotch it with your Knife on the Outsides, season it with Salt, lay the Gridiron on a clear Fire, make it very hot, lay on your Pike, baste it with Butter, turn it often; and when it is broil’d stiff and crisp, dish it, and serve it up with beaten Butter and the Juice of Lemons, or Wine-vinegar, garnished with Slices of Oranges or Lemons, and Slices of Rosemary.

137. To dress a Pike in Casserole.

Scale your Pike, lard it with the Flesh of an Eel; then put it into a Stew-pan with White-wine, burnt Butter, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bay-leaf, green Lemon, and a Faggot of sweet Herbs. Let them stew over a gentle Fire; in the mean time prepare a Ragoo of Mushrooms, Oysters, Capers,
Capers, some of the Liquor wherein they are stew'd, and some Flour. When all is enough, dish your Fish, pour your Ragoo over it, garnish with fry'd Mushrooms, Carps Roes and Slices of Lemon, and serve it up hot.

138. To fry a Pike.

When you have cleans'd your Pike well from the Slime and Blood, dry it, flour it, and roll it round, put it in your Pan, or else you may slit it, fry it in fresh Butter crisp; then make your Sauce of Butter, beaten up with the Liquor of Oysters, White-wine and Nutmeg. Garnish with fry'd Parsley and Slices of Orange and Lemon.

139. To fry a Pike in Filets.

Gut and scale your Pike, cut it into Slices or Filets, put them into a Marinade, as in the Receipt No. 143, but not above half an Hour; then dip them in a thin Paste or Batter, and fry them, dish them, garnish with Slices of Lemon and Parsley, and serve them up. Or you may put them into white Sauce, which is made of the Crumb of Bread pounded and strained through a Sieve: After it has had two or three Walms in a Stew-pan with a little Broth, or a Cullis of Fish; when you serve it up, squeeze in some Juice of Lemon.

140. To dress a Pike with Oysters.

Scale your Pike, gut it and wash it clean, cut it in Pieces, put them into a Stew-pan, with some White-wine; take Mushrooms, Truffles, Cives, and Parsley minc'd; season all with Salt and Pepper; put in also a Piece of Butter, and let them stew over a gentle Fire. In the mean time blanch some Oysters in Water, with a small Quantity of Verjuice; then put them and their Liquor into the Stew-pan to the Pike; when it is almost enough, then dish it; garnish with Slices of Lemon, and serve it up to Table hot for a first Course.
141. To farce a Pike.

Draw and scale your Pike; then take out the Bone by the Back, so that the Head and Tail may be left hanging by the Skin. Then mince the Flesh with a Piece of Carp or Eel, Mushrooms, C'ves and Parsley; season all with Salt, Pepper, and Nutmeg; then add a Clove, and half a dozen Coriander-seeds powdered; then add Butter to it, and pownd all together, with crum Bread simmer'd over the Fire in Cream, and the Yolks of two raw Eggs; these being all mix'd together, stuff your Pike with this Farce, few it up, and lay it in a Stew-pan at its full Length. Put some Butter and Flour into a Sauce-pan, and brown it; then put in some White-wine and Fish-broth, of each a like Quantity; pour this into your Stew-pan to the Pike; season with Salt, Pepper, Cloves, sweet Herbs, Parsley and Onions; let your Pike only simmer, left it break. In the mean time, prepare a Ragoo of the Tails of Cray-fish, Mushrooms, the Tops of Asparagus (if in Season); toss these up in a little fresh Butter, add to them a little Fish-broth to moisten it, and a little Cray-fish, or other good Cullis to thicken it. When your Pike is enough, take it up, lay it in a Dish to drain; then dish it in another Dish, pour the Ragoo upon it, and serve it up to Table hot.

Take Notice, that if you use the Tops of Asparagus, they must be first blanch'd, and not put into the Ragoo till you are just going to serve up, or else they will be too much done.

142. To bake a farced Pike.

Make your Farcing, and farce your Pike as directed in the last Receipt; then rub it over with melted Butter, lay it in a Pantry-pan, with whole C'ves, Slices of Onion, and a little Parsley shred; pour some melted Butter over it, drudge it with grated Bread; set it in an Oven; when it is bak'd brown, serve it up, either dry, or in a clean Napkin laid in a Dish, or else with a sharp Sauce.
143. To stuff a Pike.

When you have cleans'd your Pike, bone it, scale it; then mince the Flesh with an Eel and sweet Herbs; season with Salt, Pepper, Nutmeg and Mace beaten; put it into a Dish with White-wine, and let it stew; when it is enough, stir in a Piece of Butter; in the mean time, take large stew'd Oysters, and fry them in Batter, some green with Spinage, others yellow with Saffron: When your Meat is stew'd enough, dish it on Sippets, garnish with Oysters, and serve it up hot.

144. To marinate a Pike.

Make a Marinade of Verjuice, Salt, Pepper, the Juice of Lemon, Cives, and Bay-leaves. Gut and scale your Pike; then lay it in this Marinade for two Hours; then take it out, drudge it with Flour, and fry it; or you may bake it in a Patty-pan; then dip it in melted Butter, drudge it with Bread grated fine and sifted through a Sieve, and Salt; bake it brown, and serve it up with Sauce made of clarified Butter, the Juice of an Orange, Salt, Pepper and Anchovies melted and strained through a Sieve. Garnish with the Milts of Carps, or Livers of Pikes fry'd, and fry'd Parsley, and serve it up hot.

145. To dress a Pike the German Way.

Gut your Pike, and wash it very clean; then split it in two Parts close by the Bone, and half boil it in Water; then take it out and scale it, till it become very white; then put it into a Stew-pan, with White-wine, Capers, Anchovies, Mushrooms, Thyme, and sweet Herbs chop'd very small, and also some Truffles and Morils. Let these all stew gently, that the Fish may not break; then put in a good Piece of Butter, and a little Cheese grated; when the Sauce is grown thick, dish it handsomely; garnish it with what you please, and serve it up hot.

146. To dress a Pike au Court Bouillon.

Having cleans'd your Pike, lay it in a Pan, either whole, or cut into Quarters, sprinkle over it boiling-hot Vinegar with Salt in it. When it has lain some time,
time, take it out and season it with Salt, Pepper, Cloves, sweet Herbs, Onions, and a Bay-leaf: Put a
good Lump of Butter in the Belly of it, wrap it up
in a Napkin. Then put into a Stew-pan some White-
wine, Verjuice, Salt, Pepper, Onions and Lemons slice'd,
Nutmeg, Cloves and a Bay-leaf; make these boil very
fast, then put in your Pike: When it is boil'd enough,
leave it on a clean Napkin, garnish'd with Parsley for
a first Course.

147. To dress a Pike with white sauce.

When you have gutted, scald'd, and cleans'd your
Pike, boil it in Wine and Water, of each a like
Quantity, put in Salt, Pepper, and a bunch of savoury
Herbs. Melt Butter in a Sauce-pan, with a little
Flour, Salt, Pepper, Nutmeg, a slice or two of Le-
mon, three or four whole Cives, a couple of Anchovies, a little Water and a drop or two of Vinegar.
Give this Sauce a turn or two over a Stove till it is
thicken'd; dish your Pike, pour it over it, and serve
it up.

148. To roast a Pike.

Scrape and gut your Pike, lard the Back with
pickled Herring; take Claret-wine and large Oysters,
season your Oysters with Pepper and Nutmeg; mix
with them some Slices of Onion, Winter-savoury and
Thyme, and fill the Belly of your Pike with them,
few up the Pike's Belly, and bolster up its Sides with
two flat Sticks about the Breadth of a Lath; lay it
down to the Fire, tye Rosemary and Bays to keep
off the Heat from coming too much to it, where it
is not defended by the Laths from scorching; baste
it with Butter beat up with Claret; when it is roast-
ed enough, take it up, take the stuffing out of the
Belly, and make a Sauce of that and its own Dripp-
ing, some beaten Butter and Claret; and having dish'd
it, serve it up.

149. Another Way.

Scale your Pike, and scotch it slightly; lard it
with Lardons of Eel; season it with Salt, Pepper,
Nutmeg,
Nutmeg, sweet Herbs and Cives; then fasten it on the Spit, and lay it down to the Fire; as it roasts, baste it with White-wine, Butter, Juice of a Lemon and Vinegar: When the Pike is roasted, take the Dripping of the Pike, melt some Anchovies, mix with it, strain it through a Sieve, with a little Cullis, put it into a Sauce-pan, put to it some Oysters, some white Pepper and Capers; let them have a Wuilm or two; dish your Pike, and serve it up with this Sauce: Garnish the Dish with fry'd Mushrooms, the Roes of Carps, and Slices of Lemon.

150. Another Way.

Take a large Pike, draw and wash it clean; then take a Pint of Oysters or Shrimps, three or four Anchovies, an Onion or Shalot, Nutmeg, Cloves and Mace, with a little Parsley, shred these very small, and mix it with Butter; with this stuff the Belly of the Pike, and strew some of it upon the out-side of it; then fasten your Pike on the Spit, and baste it either with Butter or Claret Wine: Make a Sauce for it with Claret Wine, some of the Liquor of your Oysters, Butter, Anchovy, Spice and Vinegar, with a little Flour to thicken it.

151. Or thus.

Take a large Pike; when you have scraped, scalped, and gutted it, season it with Salt, Pepper, Mace, Cloves and savoury Herbs; bone a large Eel, cut it into square Pieces like Bacon; season this with the same seasoning as you did your Pike. Stuff your Pike with them; then roll the Pike in a Caul of a Breast of Veal, and tye it to the Spit; and when it is half roasted, take off the Caul, and drudge it with grated Bread, baste it and flour it; then garnish your Dish with Flowers and rasp'd Lemon, and serve it up.

152. To Lowe a Pike.

Let your Pike be drawn, and wash'd clean from the Blood and Slime; then let it be boil'd in Water and Salt, just as much as will cover it; and if you would
would keep it long, put in as much White wine as Water; but put it not in before the Liquor boils; let it boil a little while gently, then take it up, then put in some Salt, but season it not too high; put in some Wine-Vinegar, slic’d Ginger, Cloves and whole Mace; when they boil, put in a little Lemon-peel, boil it up quick, but not too much; then put it in a Pan, pour the Liquor to it, and cover it up close. When you serve it up, garnish with Slices of Lemon and Berries.

153. To dress Pikes a la Sainte Robert.

Get, scale and slit your Pikes, divide each into Pieces, score them, then lay them for an Hour in a Marinade of Vinegar, Salt, Pepper, sweet Basil, Bay-Leaves, Slices of Onions and Lemon; then take them out, dry them with a Linnen Cloth, flour and fry them in Butter; make your Sauce Robert in the following manner; set a Sauce-pan over a Stove with a good Quantity of Butter, put into it some Onions cut in Slices, fry them brown, moisten them with good Fish-broth, let them stew in it for some time; when they are stew’d enough, skim off all the Fat, and thicken the Liquor with a Cullis. Lay your Pikes into this Sauce, let them simmer in it a little while, then dish your Pikes, and set the Dish over a Stove, put in a little Mustard and a Drop or two of Vinegar, pour your Sauce on your Pikes, and serve them up hot.

154. To stew a Pike.

Slit your Pike, wash out the Blood, lay it in a Dish, put in as much White-wine as will cover it, set it over a gentle Fire to stew, when it boils put in the Pike and scum it; then put in some Salt, whole Cinnamon and Blades of Mace; when it is stew’d enough, take out the Spice, and put in a good Piece of Butter and the Yolks of two or three Eggs, let them have a Walm or two. Dish your Pike, and pour the Sauce over it.

155. Or thus.

Scale your Pike, lard it with Eel, then stew it in clarified Butter and Verjuice; season with Salt, Pepper,
per, Cloves and Nutmeg, a Bay-Leaf, Sweet-Basil, a Faggot of sweet Herbs and Slices of Lemon. In the mean time make a Ragoo of Mushrooms, tos'd up in Butter, moistened with Fish broth, and thickened with a good Cullis. Dish your Pike, pour this Ragoo upon it, and serve it up.

156. To stew a Pike the French Way.

Split the Pike down the Back alive, let the Liquor be Water and Salt, and boil before you put it in; then take a Stew-pan, put into it as much Claret as will cover the Pike, take your Pike out of the Water, cleanse it from the Blood, put it into the Wine in the Stew-pan, add three or four Onions slic’d, Salt, gross Pepper and three or four Blades of Mace; then put in the Pike; when it boils up, cover your Stew-pan; when it is enough, dish it with Sippets round about, pour all your Broth, Spice, &c. over it; garnish it with Slices of Lemon and Lemon-peel, run it over with beaten Butter, garnish the Dish with dry grated Manchet, and serve it up hot.

157. To stew a Pike the City Fashion.

When you have drawn and cleans’d your Pike, put it into a Dish, with as much White-wine as will just cover it, set it over the Fire, and when it boils, put in your Fish, and as it boils scum it; add some Salt, whole Cinnamon and large Mace; when it is enough, dish it, and having some Currants and Prunes ready boil’d, lay them over it; thicken the Broth with the Yolks of three or four Eggs, beaten Butter, Cream and Sugar, pour it over your Fish, lay over it Mace, Cinnamon and some Bunches of Barberries, Slices of Lemon and scrape over it a little, and serve it up.

158. To candly Pippins.

Take fair large Pippins, pare them, bore a Hole through them, lay them in an earthen Dish, strew over them double-refin’d Sugar, and sprinkle them with Damask Rose-water; then set them in a pretty hot Oven, as for Manchet; stop up the Oven for half an Hour, then
then take them out, lay them on a Wire-grate, and so let them dry—for three or four Days.

159. To make Pippin-cakes.

**Pare** your Pippins, quarter them, boil them in fair Water till they are tender; then rub the Pulp thro’ a Sieve, boil the yellow of a Lemon-peel till it is very tender, mince it very fine, put it into your Pulp, and allow three quarters of a Pound of double-refin’d Sugar to every Pound of Pulp; then set it all together on the Fire, make it as hot as you can endure your Finger in it, then run it on Plates, and set it in an Oven to dry; the next Morning cut it into what Forms you please, and dry them well. If you please you may mix some Juice of Lemons with your Pulp, if you would have your Cakes sharp.

160. To dry Pippins.

Lay your Pippins in a Dish, set them in an Oven after Household Bread is drawn, let them stand four or five Hours, then take them out and lay them on Tin-Plates one by one, and flat them with your Hand; do this twice a-day, setting them in a warm Oven every time till they are fully dry’d, then lay them up for Use.

161. To Jelly Pippins.

Take two Dozen of Pippins, pare them, quarter them and core them, boil them very well in three Pints of Water; when it has boil’d till all the Virtue of the Pippins is extracted in the Water, put them into a Hair Sieve, and slice a Piece or two of Citron into the Liquor to soak out the Sugar; the next Day to every Pint of the Liquor put a Pound of double-refin’d Sugar, set it a boiling, then put in some Slices of Pippins cut the wrong way, till you come to the Kernels, boil it up quick, then put it up into Glasses, with the Juice of Lemons and thin Slices of Citron.

162. Another Way.

Take a quarter of a Hundred of Pippins, pare them, core them, and boil them in four Quarts of Water till half is wasted; then put in a Pint of Rose-water and four
four Pound of double-refin'd Sugar, let it be recover'd, and boil it till it is of the Colour of Amber; drop some of it upon a Glass Plate, and if it stands it is boil'd enough; set an earthen Pan over a Chafing-dish of Coals, strain the Jelly into the Pan, and fill Glasses with it while it is warm.

163. Marmalade of Pippins.

Take Pippins not too ripe, pare and core them, put them into a Preserving-pan, with as much Spring-water as will just cover them; boil them over a quick Fire, take out some and lay on a Plate, and when it is cold, if it be jellied it is enough; then take them off, take a little Lemon-peel and put into them. Boil the yellow Rinds of Oranges tender in two or three Waters to take away their BITTERNESS; then cut them into narrow Slips, and bruise them together into a Pulp; put them into your Marmalade when they are both cold, put it into your Pots and strew Sugar over it.

164. To preserve Pippins.

When you have pared, quartered and cored the Pippins, put them into fair Water with some of their own Parings, and also the Parings of other Apples, and also the Apples being quartered, boil them till they are tender; then put them into a clean Cloth and drain the Water, then take as much of that Water as will boil up your Pippins that you would preserve, put it into a Pipkin with as much double-refin'd Sugar as you please, according to the Proportion of your Apples; then put in your quartered Pippins, and let them over a Charcoal Fire, and make them boil till they are very tender, stirring them gently with a Spoon now and then, but take Care not to break them; then take them out, and lay them on the Brims of a Pewter-dish to drain; then make an end of boiling the Syrup on a quick Fire, adding more Sugar and the Juice of Lemon; when it is done, take it off the Fire, and having laid your Quarters of Pippins in Order on Dishes, pour your Syrup over them.

165. To
165. To make a Pippin-Pudding.

Boil half a Score Pippins till they are tender, then scrape them and clear them from the Core, then season a Pint of Cream or Orange-flower Water, or Rose-Water with Sugar, to your Taste; then lay a Sheet of good Paste in a Dish, put in your Pippins, bake it in a flack Oven, and when it is drawn, scrape Loaf-Sugar over it, and serve it up.

166. To stew Pippins.

Pare your Pippins, cut them in halves, or quarter them; boil them in Water or White-wine, of each an equal Quantity, allowing a Pound of double-refin'd Sugar to every Pound of Pippins, boil it to a Syrup,icum it, then make it boil apace; when they are about half boil'd, add a little Lemon-peel and Juice of Lemons; when it has given the Syrup a Taste, take out the Lemon-peel; when the Syrup begins to thicken, if you please, you may put in a little Amber-grease disiolv'd in the Juice of Lemons; then shake them to a Jelly, then take them up; set them by till they are cold, then lay the Jelly upon them in Lumps, and serve them up.

167. To make a Pippin Tansy.

Slice as many Pippins as will cover the Bottom of a Frying-pan, set them over a gentle Fire, grate a Penny, or Half-penny stale white Loaf, beat it up with eight Eggs, a quarter of a Pint of Juice of Tanley, a quarter of a Pint of Juice of Spinage, and half a Pint of Cream, sweeten'd with fine Sugar to your Palate, and a Nutmeg grated; when these are all well beaten together, pour them over your Pippins in the Frying-pan; let them fry over a soaking Fire, and when one Side is fry'd enough, turn it, and so do till it is enough; serve it up with Butter melted thick and Sugar round the Brims.

168. To make Pippin Tarts.

Let your Pippins be such as are not fully ripe, pare, quarter and core them; lay a thin Slice of Quince in your Tart under each Quarter of the Pippins, and some Scrapings
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Scrapings of Orange or Lemon-peel; sweeten them well with Sugar, pour in the Syrup of Quinces or Pippins; strew over them some small Bits of Cinnamon, close up your Tart, and bake it in a gentle Oven.

169. To broil Pilchards.

Gill them, wash them, dry them, season them with Salt, then broil them over a gentle Fire, baste them with Butter; when they are enough, serve them up with beaten Butter, Mustard and Pepper, or you may make a Sauce of their own Heads, squeeze'd between two Trenchers, with some Beer and Salt.

170. To bake Plaice.

Butter a Pastry-pan with fresh Butter, strew it over with a Seasoning of Salt, Pepper, Nutmeg, a little Parsley minc'd, and sweet Herbs, and three or four whole Cives; cut off the Heads and Ends of the Fish; lay them in the Pastry-pan, and pour upon them a Glass of White-wine; strew Salt and Pepper over them, and sprinkle melted Butter upon them, drudge them well with grated Bread, and set them in the Oven; when they are baked of a fine brown Colour, take them out, then put into a Dish some Anchovy Sauce, or Crayfish Cullis; lay them in the Dish with your Sauce, and serve them up.

171. To boil Plaice.

Boil them in White-wine Vinegar, shred Ginger, two or three Cloves and some whole Mace; serve them in beaten Butter with Juice of Sorrel strain'd, Bread, Lemons slice'd, Barberries or Grapes.

172. To broil Plaice.

Draw them, wash them, dry them, scotch them on both sides and broil them; make your Sauce of Butter and Vinegar.

173. To dress Plaice a Court Bouillon with a Crayfish Cullis.

When you have gutted, wash'd and dry'd the Plaice, put them in a Stew-pan, with a little White-wine and Vinegar; season them with Salt, Pepper, sweet Basil, Cives, Parsley, slice'd Lemon and Onion, set them a stewing
ing over a Stove; when they are done, set them by to take the Relish the better: In the mean time prepare a Sauce for them with fresh Butter, a Pinch of Flour, a little Water and Vinegar, season'd with Salt, Pepper, Nutmeg, whole Cives, and a couple of Anchovies; set these a little over the Stove to thicken, then put in as much Cullis of Cray-fish as will colour it; then take up the Plaice out of the Court Bouillon, drain them, dish them, pour the Sauce over them, and serve them up to Table hot for a first Course.

174. To frieally Plaice.

RUN your Knife all along upon the Backside of your Fish, and take out the Bone, dividing the Flesh on both Sides from Head to Tail; then, according to the Largnes of your Fish, cut them either into three or four Collops, dry them well, season them lightly with Salt, flour them, and put them into clarified Butter, made very hot; when they are almost enough take them up, set them before the Fire to keep them hot, clean your Pan, put in a Ladle of Butter, some White-wine and Oyster-liquor; you may also put in the Meat of two or three Crabs, also some Oysters, both whole and minc'd, some Nutmeg grated and Thyme minc'd, and two or three Anchovies; stew all these together, and when they are enough, put to them your Plaice Collops; then dish them on Sippets, and run them over with your Sauce; garnish with the Yolks of hard Eggs and Slices of Orange.

175. To stew Plaice.

GUT them, wash them well, cut off their Heads and the Ends of their Tails, put them and their Milts in a Stew-pan, with White-wine, a Bit of Butter work'd up with Flour, some Mushrooms, Truffles, Morils, Cives, Thyme and Parsley, stir and turn them gently, for fear of breaking them; when they are enough, serve them with white Sauce, garnish as you do other Fish.

176. To boil Plovers.

FLEY off the Skins, but leave the Rumps and Legs whole with the Pinions, then mince the Flesh raw with
with Beef-tart, season it with Salt, Pepper, Nutmeg, savoury Herbs; also the Yolks of raw Eggs minc'd small, mix all these well together, with the Bottoms of three Artichokes boil'd, Chestnuts roasted and blanch'd, some Marrow and Skirrets boil'd and cut indifferent small, according to the Bigness or Number of your Fowls; then fill the Skin of your Plovers with these, few up the Backs, put them into a Stew-pan with strong Broth, White-wine, Salt, large Mace, Marrow, the Quarters of boil'd Artichokes, Chestnuts, Barberries, Pears quarter'd, and some of the Meat made up in Balls, stew these with the Plovers; when all is thoroughly stew'd, serve it up on fine carv'd Sippets, broth it, and garnish with Slices of Lemon and whole Lemon-peel, run it over with beaten Butter, garnish the Dish with large Mace, Chestnuts and the Yolks of hard Eggs.

177. To make clear Cakes of Plums.

Stone your Plums, put them into a Jug, set the Jug in a Kettle of boiling Water; when they are dissolved, strain them through a Cloth, put a Pound of Sugar boil'd to a candy Height to every Pint of the Plum Liquor; incorporate all well together, let them boil a little, stirring them together; make it into Cakes, put them into Glass'd, and set them in a Stove that is moderately hot, or else they will grow tough; let them stand for a Fortnight or three Weeks without being cool'd, removing them from one warm Place to another, turning them daily till they are thorough dry, and they will be very clear.

178. To make a Compote of Plums.

Prick your Plums with a Pin, and throw them into Water; then scald them as soon as they rise on the Top, cool them as quick as you can, then bring them again to their Colour, and make them soft; afterwards put them into thin Sugar well heated, allowing one Ladle of Water to two of Sugar; let them stand in this till Evening or the next Day; then put them into a Copper-pan, in order to have as many Boilings as you
you think requisite, till the Sugar is thoroughly imbib'd, when you will perceive that the Scum does not rise any longer, and that the Plums are become soft and tender.

179. To dry green Plums.

Parboil your Plums in Water, peel them, and having some thin Sugar Syrup prepar'd, put them into it and boil them till they are tender; then take them out and lay them on Wire-grates to drain, having the Weight which they weigh'd at first in fine powder'd Sugar; make it into a Syrup with as much Water as will wet the Sugar; boil and scum it, then put in your Plums, boil them a little, then take them off, and put them into an earthen Bason, let them stand twenty-four Hours, turning them in the Syrup; then pour the Syrup into a Copper-pan and boil it; then, as soon as it boils, take it off the Fire, and put in the Plums, do this every Day till they have drank up the Syrup; then lay them on Glass-plates, and do by them as you do by Apricocks; take the thick Paste when it is sufficiently dry'd, lay it upon Glass-plates, make it in the Fashion of a Plum; make a Hole in the Middle with a Plum-stone, let them stand till they are dry, and then put in the Stone, and lay another half upon it.

180. Another Way.

To every Pound of Plums take half a Pound of fine Sugar, boil it to a Syrup, not too thick; slit the Plums down the Seam, and put them into the Syrup, let them on the Fire, make the Syrup scalding hot, but let it not boil, keep it so till the Plums are tender, and take care that they be cover'd with Syrup, that they may not lose their Colour; when they are tender take them off the Fire, and let them stand a Day in this Syrup; the next Day make a thick Syrup of Sugar, that is almost of the same Weight with your Plums, boil it almost to a candy Height; let it stand till it is cold, drain the Plums out of the first Syrup, and put them into the new-made Syrup, see that it covers
the Plums; then set them on the Fire to scald till they look clear; then let them stand by for three Days in the Syrup, then lay them on Glass-plates, and dry them in a Stove, or in the Sun, turning them often; if the Plums are green, you must rub them first in Salt, and scald them green, as green Apricocks.

18. Another Way.

Pick your Plums, dust them with Flour, to keep them from sticking, let them stand in a warm Oven all Night; the next Morning turn them upon a clean Sieve, and so do daily till they are thorough dry.

182. To dry Plums for Tarts.

Wipe your Plums, lay them on Lattices; then put them into an Oven after Bread is drawn; take them out, turn them, and set them in again; when they are dry put them into Paper-Bags full of small Holes, and hang them up in a warm Place.

183. To make Marmalade of Plums.

If your Plums are such as will flip off from their Stones, take out their Stones; or else scald your Plums in Water, till they become very soft; then drain them well and squeeze them through a Sieve; then dry the Marmalade over the Fire, and temper it with the same Weight of crack’d Sugar; then make it simmer for a while, put it into Glass or Pots, and strew it with Sugar.

184. Another Way.

If the Plums are such as will easily flip off from their Stones, stone them, but if not, scald them in Water till they become very soft; then drain them, and squeeze them through a Sieve, then dry the Marmalade over the Fire with the same Weight of crack’d Sugar, incorporate them well, let them simmer together for some time; then put it into Pots, and strew Sugar over it.

185. To make Plum-paste.

Make your Paste of dry Marmalade of Plums, adding to it new feather’d Sugar, tempering it well till it flips from the Bottom of the Pan; then let all simmer together for a while, and let the Paste be immediately
diately dres'd upon Slates, or in Tin Moulds, in
what Forms you please, as of Hearts, Squares, Flow-
er's-de-luce, &c. and let them in the Stove to be
dry'd, with a good Fire. Or else your Fruit being
strain'd and dry'd, intermix it with crack'd Sugar:
Then let all simmer together, and dress your Paste as
before directed.

186. To pickle Plum Buds.

Boil Salt and Water together, then put in your
Plum-buds, and boil them not tender; then strain
them from the Water, let them stand by till they
are cold, then put in White-wine what Quantity you
please, the Whites of Eggs, and two or three Blades
of Mace, and a little whole Pepper; boil these to-
gether, put them into the Pickle, and let them stand in
it for eight or nine Days; then boil them in a brass
Kettle six times, till they are as green as Grass; but
take Care that they are not soft; then tye them down
with white Paper and Leather.

187. To pickle Plums like Olives.

Make a Pickle for your Plums of Water, White-
wine, Wine-Vinegar, Salt, Fennel-seed and Dill; boil
them together, put in as much of each of these In-
gredients as will give the Pickle a perfect Taste of
them: Then put in your Plums; then take it off the
Fire presently, let them stand till they are cold, then
put them into Pots.

188. To make Plum Potage.

Make strong Broth of a Leg or Shin of Beef,
Neck-beef, and Neck of Mutton; boil them till you
have boil'd all the Goodness out of the Meat; strain
the Broth, and when it is cold take off all the Fat,
(if you please;) then put the Crum of a quarter
Loaf grated into three Gallons of Broth, or propor-
tionable; let the Bread steep in the Broth for an
Hour, then set it on the Fire, and put in half a do-
zen Cloves, a Nutmeg or two, half a dozen Blades of
Mace whole, and Cinnamon broken into small Bits,
two or three Pound of Currans, two Pound of Rai-
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ts,
fins, half a Pound of Dates ston’d and slic’d; season it with Salt, boil all gently; then put in a Quart of Canary and a Quart of red Port; let all boil till the Fruit is plump; and when you serve it up, put in a little Grape Vervain and Juice of Orange.

189. To preserve Plums.

Slit your Plums, stone them; for every Pound of Fruit, take a Pound of Sugar pass’d through the Straining-bag; put them in a Copper-pan over the Fire, and keep them stirring continually, lest the Skins of the Plums should break; then let them simmer a good while, and let them by to cool; then lay them to drain on a Sieve or Colander; and in the mean time boil up the Sugar to its smooth Quality: Then flip your Fruit into the Syrup, and give them seven or eight covered Boilings, scumming them well from time to time, even while the Pan is off from the Fire. Then put your Plums into earthen Pans, and let them stand in the Stove all Night: The next Morning, when they are cold, drain them, and dress them on Slates to be dry’d in the Stove.

190. To preserve Amber Plums.

Prick your Plums with a Pin in several Places, throw them into cold Water, and boil them in it; when they rise on the Top of the Water, take them off the Fire, and put them into cold Water; then drain them, and soak them in clarified Sugar, which you must heat and pour upon the Plums, as they lie in earthen Pans; the next Day boil them again, and boil the Syrup till it is somewhat smooth: The next Day boil the Syrup till it is very smooth; the third Day boil it till it is pearled: Then give the Plums seven or eight Boilings: And as often as they are set over the Fire, you must add more Sugar which has been brought to the same Degree of Boiling, that the Fruit may be always equally soaked in the earthen or Copper-pans in which they are left, after they have had a Simmering for some time; then let them in the Stove to dry.

191. To
191. To preserve Plums in half Sugar.

Boil your Plums in an equal Quantity of pearl’d Sugar; let them have a little Boiling, then let them by till they have cast their Juice. Then set them upon the Fire again, and boil them to the pearled Quality: Then let them lie in earthen Pans till the next Day; then drain them and dress them as others for drying in the Stove.

192. To make Quiddany of Plums.

Take a Quart of the Liquor of preserved Plums, and put into it a Pound of Plums raw and stoned, and boil it up with a Pound of Sugar, till it will stand up on a Knife-point like a Jelly.

193. To make poor Knights.

Cut a couple of Penny Loaves into round Slices, and dip them in half a Pint of Cream or Water; then lay them spread in a Dish, and beat up three Eggs with Cream, Sugar, and Nutmeg grated. Then melt Butter in a Frying-pan; wet the Sides of the Toasts, and lay them in the Frying-pan the wet Sides downwards, then pour the rest of the Cream, Eggs, &c. upon them and fry them; when they are done, serve them up with Butter, Sugar and Rose-water.

194. To make a Pomander.

Take Benjamin, Labdanum and Storax, of each an Ounce. Then heat a Mortar very hot, and beat them all to a perfect Paste, adding four Grains of Civet and six of Musk: Then roll your Paste into small Beads, make Holes in them, and string them while they are hot.

195. To bake Pork to be eaten cold.

Bone a Loin of Pork, and cut Part of it into Collops, take also as many Collops of Veal of the same Bigness, beat them both with the Back of a Cleaver; season your Veal with Cloves, Mace, Nutmeg, Thyme minced, and the Yolks of hard Eggs; season the Pork with Salt, Pepper, minc’d Sage, and the Yolks of hard Eggs; then lay in your Dish a Layer of Pork, and a Layer of Veal, till you have laid your

Meat
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Meat all in; then close up your Pye, and liquor it with Salicorn-water, or the Yolks of Eggs: When it is bak'd and cold, fill it with clarified Butter; let your first and last Layer be Pork, bake it, and set it by for Use.

196. To broil a Leg of Pork.

Skin Part of the Filet, cut it into thin Slices; hack it on the Back with your Knife, then season with Salt, Pepper, Sage and Thyme minc'd small; then broil them on a Gridiron, dish them, and let their Sauce be drawn Butter, Vinegar, Mustard and Sugar.

197. To collar and sauce Pork.

Take a Piece of Pork out of the Side, lay it in Water all Night, and squeeze out the Blood; then season with Sage, Parsley, Thyme, and sweet Marjoram; then cut Slices of a Leg of Veal, hack them with a Knife, and seacon them with Salt, Pepper, Nutmeg and Mace; then wash your Pork on the Inside with Yolks of Eggs, and the Outside of your Veal with the same, and lay it with the Pork; then strew on the remaining Part of your Seasoning, roll it up hard into a Collar, bind it with Tape, boil it; and when it is boil'd, sauce it in the same Liquor with beaten Pepper and Ginger, and a little Vinegar. When you serve it up, stick the Pork with Bay-leaves or Rosemary and Flowers, and garnish your Dish with Sage and Flowers.

198. To pickle Pork.

Bone your Pork, cut it into Pieces of a Size fit to lie handsomly in the Tub or Pan you would pickle it in; rub every Piece well with Saltpetre; then take two Parts of common Salt and one Part of Bay-salt; rub every Piece very well, lay Salt in the Bottom of your Vessel, cover every Piece over with Salt, lay them one upon another as close as you can, filling the hollow Places on the Sides with Salt; as your Salt melts on the Top, strew on more. It will, thus order'd, keep a great while.

199. To
199. To pot Pork.

When you have cut a Leg of Pork in Pieces, pound it very well in a Mortar, season it very well with Salt and Pepper; then mix the Meat and Rosemary and Sage shred small, put it in a Pot to bake, with a Pound of Butter. When it comes out of the Oven, drain it from the Gravy, and press it down close in a dry Pot: Then having skim’d off all the Butter from your Gravy, clarify as much more Butter as will cover the Meat an Inch thick in the Pot; cover the Pot with wet Paper, and set it in a cool Place.

200. Potage with Turnips.

Pare Turnips, cut them into round Slices, and fry them in Lard and a little Flour. You may fry them in the same Lard in which you fry’d any sort of Fowls that you design to serve them up with: Put these into a Pot with good Broth, season’d with Salt, Pepper, and a Bunch of sweet Herbs; as they are stewing, add a thickening Liquor. Thus having laid your Potage a foaking with the same Broth, let your Fowls and Turnips be neatly dress’d and garnish’d with fry’d Bread or Sauflages, &c. When you are ready to serve them up, add some good Gravy and Lemon-juice.

201. To roast a Breast of Pork.

Take a Fore-quarter of Pork, cut off the Knuckle, leave as much Skin on the Breast as you can; divide the Neck from the Breast, leaving the Breast as large as you can; take the Bones out of the Breast, and rub it well over with Salt; then having shred Sage and Thyme small and beaten a Nutmeg, Cloves and Mace small, mix the Spice and Herbs together, and strew them thick all over the Meat, and rub it well in; then roll it up tight with the Flesh inward, stitch it fast together, spit it length-ways, and roast it.

202. To make a Pork Pye.

Take the Skin off your Pork, cut it into Stakes, season it pretty well with Salt, Nutmeg slic’d, and beaten Pepper; put in also Pippins cut into small Pieces,
Pieces, as many as you think convenient, and sweeten with Sugar to your Palate; put in half a Pint of White-wine; lay Butter all over it, close up your Pye, and set it into the Oven.

203. To make a Posset.

Set a Quart of Milk on the Fire, as soon as it boils take it off, and set it by to cool a little; then having put four Spoonfuls of Sack and eight of Ale into a Bacon, with a sufficient Quantity of Sugar, pour your Milk to it; then set it before the Fire, and let it stand till you eat it.

204. Another Way.

Boil half a Pint of Ale, a Quart of Sack and a Pound and half of Sugar; then add the Whites of thirty Eggs, and the Yolks of four well beaten; stir all these together, till the Liquor grows thick; then having boil'd three Quarts of Cream, or Milk, to two, let it stand by till it is cool; then pour it to the Sack and Eggs, stir them well together; pour your Posset into Bacon's, cover them with Plates, and serve it up.

205. Another Way.

Boil two Quarts of thick Cream, with a good Quantity of whole Cinnamon, stirring it continually; take the Yolks of twenty Eggs, and strain them with a little raw Cream; when the Cream is well boiled, and t'ast of the Spice, take it off the Fire, put in three Eggs; then having some Sack sweetened with Sugar in a Bacon and Nutmeg grated, warm it and pour in the Cream and Eggs, but take out the Cinnamon; hold it as high as you can, to make it spatter as you pour it in, to raise the Froth; then strew on it good Store of Sugar.

206. Another Way.

Boil a Quart of Milk; as soon as it begins to boil, take it from the Fire, and let it by to cool a little; then pour it into a Pot to four Spoonfuls of Canary and eight of Ale, sweeten'd with Sugar, and let it stand before the Fire a little while, and then eat it.

207. To
207. To make a French Posset.

Boil three Pints of Cream, with some Nutmeg; sweeten a Pint of Wine in a Bason, set it over some Embers to warm a little; pour your Cream to it, stir it, and let it stand simmering over the Fire for an Hour and a half.

208. To make a Posset the Earl of Arundel's Way.

Take two Quarts of Cream, and grate into it half a Nutmeg, boil it a little while; in the mean time put half a dozen Spoonfuls of Sack into a Bason, with fourteen or sixteen Spoonfuls of Ale, sweeten them with Sugar, set it over the Fire a little while; then take it off, and set it by till it is almost cold; then put it into the Bason, stir it a little, and let it simmer over the Fire for an Hour, or longer.

209. To make a Covent-Garden Posset.

Boil a Quart of Cream, put in a Nutmeg quartered, and a quarter of an Ounce of Cinnamon; let it boil till it tastes of the Spice, and keep it always stirring, that it may not burn to; beat the Yolks of eight Eggs up with a little cold Cream, and put them into the hot Cream over the Fire, and keep it stirring till it begins to boil; then take it off, and stir it till it is indifferent cold; then sweeten it with Sugar to your Palate; then sweeten a quarter of a Pint of Sack, or better, and make it ready to boil; then pour it into a Bason, and pour the Cream to it, holding it as high as you can to make it froth, which is the Grace of the Posset.

210. To make a Sack Posset.

Boil a Quart of Cream with whole Spice, and half a dozen Eggs, sweeten it with Sugar to your Palate; then put in Canary to your Taste; then set it on the Fire again, let it stand a little, raise it up gently from the Bottom of the Skellet with a Ladle, and stir it till it is thick enough; then with the Ladle, lade it gently into a Bason, and eat it.

211. Ano-
211. Another Way without Milk or Cream.

Beat a dozen of Eggs, Yolks and Whites, taking out the Threads; in the mean time boil a Pint of Sack, with half a Pound of Sugar, scum it well, put in a little Nutmeg: Then take the Sack off the Fire, put into the Eggs some Ale, mingle them well together over the Fire, keeping it stirring till it is thick, then serve it up.

212. Potage of Beef.

Stew a Leg of Beef till it is so tender that it is ready to fall in Pieces, then season it with Salt, a Flag-got of Savoury Herbs, Cloves, Capers; add Samphire, Mushrooms, &c. then soak your Bread, and garnish it with your Meat.


Let your Potage be the same as that of the Queen's, which you will find in Receipt 217; then soak a Loaf of Bread with the Crust, after that a small Half of Partridges, which you are to strew upon the Bread, so that it will scarce be seen; soak it, and fill it by little and little, and garnish it with the smallet Mushrooms, Kidneys, Pistaches, Cocks-combs, Lemons, and serve it up.

214. Peas Potage.

Take two Quarts of Peas, and three Quarts of Water, set them on the Fire, season them high, put in a large Onion; when they are boil'd soft, strain them through a Colander, and set them on the Fire again; and when they are boil'd, put in two Handfuls of Spinage, a Leek, a little Mint, a Spoonful of Flour tempered with Water, then put in forc'd Meat.

215. To make Potage with Peas.

Take green Peas, scald the Coeds with the Peas, and a green Top of a Chibbol, and a little Parsley. Then drain them from their Liquor, and pound them in a Bowl or wooden Mortar with a little Crumb-bread soak'd in good Broth, and strain'd through a Sieve, that your Soop may be somewhat thick. Then put the Peas into a Stew-pan with a little Lard, but first
first fry a little Savoury and Parsley in the Lard; let them all stew together, and moisten them with good Broth, putting in a Bunch of sweet Herbs.

216. To make Potage a la Reynie.

Truss and scald Partridges, boil them in good Broth with a Bunch of sweet Herbs, thin Slices of Bacon and Slices of Lemon; in the mean time make a Cullis of the Breast of a roasted Pullet or Capon, mincéd and pounded in a Mortar, with the Crum of Loaf soak’d in Broth, and strain’d through a Hair-sieve. Put this Cullis into a little Pot well cover’d, and let your Potage, that should be made of Crusts of Bread, be laid a soaking in strained Broth. Then set your Partridges in the Potage, and sprinkle all with good Gravy. You must set a farced Loaf in the middle of the Potage; this farced Loaf must be stuffed with a good Hasl of a roasted Fowl, Pieces of Mushrooms, Truffles and small Asparagus Tops, according to the Season; lay your Partridges round about this Loaf, the Cullis must be poured upon them, and you must make a Border round the Dish with Sweet-breads of Veal larded, and roasted Cocks-combs farced, and Slices of Sweet-breads of Veal in a Ragoo, and Artichoke-bottoms. And the Breasts of the Partridges must be cover’d with Slices of black Truffles.

217. The Queen’s Potage.

Beat Almonds, and boil them in good Broth, a few Crumbs of Bread, the Inside of a Lemon, and a Bunch of sweet Herbs, stir them often, strain them; then soak Bread in the best Broth, which is to be thus made; Bone a Capon or Partridge, pound the Bones in a Mortar, then boil them in strong Broth, with Mushrooms, then strain them through a Linnen-cloth; with this Broth soak your Bread; as it soaks, sprinkle it with the Almond-broth. Then put a little minced Meat to it, either of Partridge or Capon, and still as it is soaking, put in more Almond-broth, until it be full, then hold a red-hot Iron over it; garnish the Dish with Pomegranates, Pistaches, and Cocks-combs.

218. To
218. To make Potage without Water.

Take a good Piece of Beef, a Piece of Mutton, and some Filet of Veal, a Capon, a couple of Partridges and four Pidgeons; let your Meat be well beaten, and your Fowls well truss'd, then put them into a Pot with Parsnips, Onions shred and Parsley Roots; season them with Salt and all manner of sweet Herbs; stop up the Edges of your Pot with Paper and Paste, so as all the Steam may be kept in, and that no Air may come out or get in; set this Pot into a Kettle of hot Water, the void Places stuffed with Hay, to keep the Pot upright and steady. Keep the Kettle continually boiling for six or eight Hours; then uncover it, pour off all the Gravy of the Meat, and clear it from the Fat; then take out your Fowls and mince them, and force a Loaf with them, with good Garnitures; then soak both the Loaf and Soup in good Gravy, and make a Ragoo of all sorts of Garnitures fry'd in Lard, pour these upon them; then dress the whole Mess with farc'd Cocks-combs, Veal Sweet-breads, or something else of the like Nature, and serve it up to Table.

219. To make Potage the French Way.

Take hard Lettuce, Sorrel and Chervil, of each a like Quantity, or any other Herbs you like, as much as a half Peck will hold pressed down; pick, wash them and drain them, put them into a Pot with a Pound of fresh Butter, and set them over the Fire, and, as the Butter melts, stir them down in it, till they are all as low as the Butter; then put in some Water, a little Salt, some whole Cloves, and a Crust of Bread, and when it is boil'd, take out the Crust of Bread, and put in the Yolks of a couple of Eggs well beaten, and stir them together over the Fire; lay into a deep Dish some thin Slices of white Bread; pour it in, serve it up.

220. To make Potage the Italian Fashion.

Boil green Peas in some strong Broth, with interlarded Bacon cut into Slices; when the Peas are boil-
led, put to them Pepper, Anniseeds, and chop'd Parsley, and strain some of the Peas to thicken the Broth; let it have a Walm or two, and serve it on Sippets with boil'd Chickens, Pidgeons, Lamb's-Head, Duck, or any Fowl; you may, if you please, thicken the Broth with Eggs.

221. Another Way.

This Potage is a kind of Olio made in a large Dish, a Partition in Form of a Cross being made in Paste, and bak'd in the Oven; in one of the Squares put in a Bisk, in another a Potage a la Reyne, with a Profitrolle Leaf, in the third a Potage of young Chickens, in the fourth a Potage of farced Partridges, all in their proper Broths, and with different Garnitures, as rich as you can possibly make them.

222. To make Potage a Sante.

Put into a Pot good Broth made of Buttock of Beef, Knuckle of Veal and Mutton, together with Capons or fat Pullets, season the Broth very well; then soak in it some Crusts while you are boiling Sorrel, Purslain, Chervil, &c. in another Pot, all cut very small; with these Herbs you may garnish your Potage and Fowls, or you may strain them, so that you may put nothing in it but the Broth and good Gravy when you serve it up to Table.

223. The Prince's Potage.

Roast either Partridges or Capons, bone them, mince the Meat small; break the Bones and boil them in good Broth in a Pipkin, with a Faggot of sweet Herbs; then strain them through a Linnen-Cloth, soak Bread, and lay it upon a Layer of Flesh; or, if you please, instead of that, upon Almond Broth, boil it well and fill it by Degrees; then garnish it with Pinions, then beat three Eggs with a little Almond Broth, or any other Broth, and pour them on the Potage, hold a hot Fire-shovel over it, and serve it up.

224. To make Potage Profitrolle.

Take a French Loaf, farce it and soak it in good Veal Gravy and good Broth; dress it upon other foaked
soaked Crusts, with a little of Partridge or Capon Hash; then having a good Cullis ready, with the Meats of which the Gravy was made, strain it, and pour it upon the Potage; when you serve it up, lay a handsom Artichoke Bottom upon the Loaf with some Mushrooms on the Inside; garnish with Fricandoes or Veal Sweetbreads.

225. Summer Potage.

Take a Shin of Beef, Scrags of Mutton or Veal, chop the Meat in Pieces, and boil them gently in a sufficient Quantity of Water, for six or eight Hours, being cover'd close; when they have boil'd three or four Hours, put in two or three Onions, and half an Ounce of white whole Pepper tied up in a Linen Rag; when the Meat is boil'd to Rags, strain all through a coarse Hair-Sieve, squeeze it hard, then put in some Nutmeg, Cloves and Mace; put in a small Faggot of sweet Herbs, of Sorrel, Beets or Endive and Spinage, of each a Handful, shred grossly; boil these for a while, then dish up your Potage with roasted Pidgeons or Ducks in the middle of it, and small Slices of Bacon fry'd, toasted white Bread in square Slices, Sausages cut into little Bits and fry'd Balls; you may also add gravy and Palates, and Cocks-combs boil'd in Water tender, and peep'd, cut into long Bits; in Asparagus time, add Asparagus cut into Bits, with long green Peas put in before the Herbs; before you serve it up, while you are dishing of it, set it over a Chafing-dish, and make it boil; and boil the Palates and Cocks-combs in a little Broth, before you put them into the Potage; you may also add Lamb-stones and Sweetbreads, if you please.

226. To make Potage without the Sight of Herbs.

Mince several Sorts of sweet Herbs very fine, Spinage, Scallions, Parsley, Marygold-Flowers, Succory, Strawberry and Violet-Leaves, stamp them with Oat-Meal in a Bowl or Mortar; then strain them with some of your Broth, boil your Oatmeal and Herbs with
with your Mutton, season with Salt, &c. when all is enough, serve it up on Sippets.

226. To make a Potator-Pye.

HAVING made your Crust, lay a Layer of Butter in the Bottom, and having boil’d your Potatoes tender, lay them in, and upon them lay Marrow, Yolks of hard Eggs, whole Spice, blanch’d Almonds, Dates, Pistaches, Orange, Lemon, and Citron-peel candied; then lay in a Layer of Butter over all, close up your Pye, bake it; and when it comes out of the Oven, cut up the Lid, and pour in melted Butter, Sugar, Wine, and the Yolks of Eggs.

227. Or thus.

Boil your Potatoes in Water, blanch them, season them lightly with Salt, Pepper, Nutmeg and Cinnamon, then put them in your Pye, having first laid on a Sheet of Butter in the Bottom; then lay on some Beef Marrow, Dates halved, Eringo-Roots, some Butter, whole Mace, and Slices of Lemon, close up the Pye, bake it, and when it comes out of the Oven, liquor it with Butter, Grapes-Verjuice and Sugar, and ice it with Sugar and Rose Water.

228. To make Poupies.

Take thin Slices of Bacon cut long, and as many Veal-Stakes, beat them, and lay them on your Slices of Bacon; have ready a good Farce, season’d with a Clove of Garlick, and other Ingredients, lay a Layer of this on each Veal-Stake; then roll them up, then spit them on a small Spit, and roast them wrap’d up in Paper; when they are almost roasted, take off the Paper, bread them, and give them a fine Colour; these Poupies may either be served up for a particular Dish, or as Garnish for other Messes, or for Out-works.

They may also be dress’d in a Ragoo, as Frican-deaux, with a piece of Lemon when they are stewing, and some Juice of Lemon when they are serving up to Table.

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You may also lard your Poupieps, and fry them brown with pieces of Truffles, Morils, and good Gravy, or a little Cullis to enrich them; and squeeze in some Lemon Juice when you serve them up to Table.

229. To frieally Prawns.
Take the Meat out of the Shells, put it into a Dish with a Pint of Claret, an Onion sliced small, a couple of Anchovies, and a Bunch of sweet Herbs; let these stew over a Chasing-dish of Coals with Nutmeg and Ginger, then put them into a Frying-pan with the Yolk of an Egg or two, some Butter and Vinegar; and when they have had a toss or two, serve them up on Sippets.

230. To stew Prawns.
Having boil'd and pick'd them, stew them in White-wine or Claret, fresh Butter, season with Salt and Nutmeg; dish them in Scollop-shells, and run them over with beaten Butter, and Juice of Orange or Lemon; or you may stew them in Butter and Cream, and serve them up in Scollop-shells.

231. A boil'd Pudding.
Sift grated Bread through a Colander, and mix it with Flour, minced Suet, Cinnamon, Nutmeg, Currians, and minced Dates; add new Milk warm, Eggs and Sugar at Discretion, but leave out some of the Whites, mix all these together, and work them up well; then take half for one side, and half for the other side, and make it up like a Loaf; then put a good Lump of Butter in the middle, and the other side on the top of it, tye it up, put it into the Pot when it boils, and when boil'd, cut it in two and serve it up.

232. To make Blood-puddings.
Boil a Quart of Oatmeal in a Quart of Milk, and let it stand till the next Morning to swell; then having shred a Pound and half of Beef-suet, season it with Salt and Pepper, a little Thyme, Parsley and Pennyroyal, of each a handful shred very small, mix these
these with your Oatmeal and Milk, and add a Pint of Cream, and three Pints of the Blood of a Hog or Sheep; when these are all well mixed together, warm them over the Fire a little, and having Ox-Guts, or Hogs-Guts very well cleaned, and the Insides turned out, then make a small Funnel that will hold a quarter of a Pint, with a Tail above five Inches long all of a Wideness, so that it can easily go into the Guts. Cut the Guts a Yard long, and fill them with your Ingredients, tye them a Span long, and two Ends of that Span ty’d together; then tye in the middle of the Span the two Ends, and so you will have two Puddings in each piece; do not fill them too full, but let them be lank; then put them over the Fire, and let them boil for a quarter of an Hour; then take them out, and lay them in a Colander to cool. They will keep a good while. About an Hour before you would use them, put them into a Sauce-pan with a little Butter, then fry or broil them; you may mix half these and half Marrow Puddings for a Dish of the second Course.

233. Another Way.

TAKE the Blood of an Ox while it is warm, put some Salt into it, and then strain it; and when it is thorough cold, put in Groats of Oatmeal well pick’d, and let it stand soaking all Night; then season with Pepper, Cloves, Mace, Nutmeg, and Fennel-seed; adding Rosemary, Thyme, Savoury, and Pennyroyal; put in also some new Milk or Cream, and beat four or five Eggs very well, and put into the Blood, with Beef-fuet shred, not very small. Mix all these well together, and having your Guts prepar’d, fill them as above directed, and boil them for Use.

234. Hogs-puddings.

BOIL the Umbles of a Hog very tender, take some of the Lights with the Heart, and all the Flesh about them; when you have taken out the Sinews, mince the rest very small, also mince the Liver; add to these a Pint of Cream, a quarter of a Pint
Pint of Canary, the Yolks of four or five Eggs, Salt, grated Nutmeg, Cloves, Mace, and Cinnamon finely beaten, some Sugar, a pretty Quantity of Hogs Fat, a little Rose-water, and a few Caraway-seeds; roll it up an Hour or two before you put it into your Guts, rinse them in Rose-water, and fill them as directed.

235. To make a Bread-pudding.

Take two Quarts of Cream, boil it with Salt, Sugar, Nutmeg, Cinnamon, Cloves, and Mace; when it has boil’d, slice in the Crusts of four French Rolls, and set it by till it is cold; then drain off all the Cream that the Bread has not soak’d up, and rub the Bread through a Colander, put in twelve Eggs, leaving out four of the Whites, then stir it all well together, butter your Dish, and put it in; tye a Cloth over it, boil it, and serve it up with drawn Butter.

236. Grateful-pudding.

Take fine Flour and grated white Bread, of each an equal quantity, the Whites of four, and Yolks of eight Eggs well beaten, put in a good quantity of Sugar to dissolve in as much Cream as will make it of the Thickness of Batter for Pancakes; then put in Raisins of the Ston’d, and Curran’s, of each a Pound, or according to the quantity of your Pudding. Then butter your Dish or Pan well, and bake it; it will be done in half or three quarters of an Hour; when it is done, grate fine Sugar over it, and serve it up.

237. As thus.

Take a couple of Penny white Loaves, pare off the Crust, slice them into a Dish, put to them a Quart or three Pints of Cream, set the Dish over a Chafing-dish of Charcoal till the Bread grows dryish; then put in a piece ofsweet Butter, and taking it off the Fire, set it by till it is cold; then beat up the Yolks of half a dozen Eggs, and the Whites of two or three, with Rose-water and Sugar, and some Nutmeg
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Nutmeg grated; mix all well together, and when it is bak’d, grate over it fine Sugar.

238. To make an Italian Pudding.

Beat half a score Eggs well with a Pint of Cream, add to them a Penny white Loaf grated, and a grated Nutmeg; mix them well together, then butter the Bottom of a Dish, and lay upon it half a score Pippins cut in slices, and a little Orange-peel, strew over them some fine Sugar, and pour on them half a Pint of Wine: Then put in your Pudding, lay over it a Puff-paste, and set it into the Oven, it will be done in half an Hour: Lay Paste also round the sides of the Dish.

239. A French Pudding.

Take two Penny white Loaves chipt, and cut into Dice-work, a Pound of Raisins of the Sun, and a Pound of Beef-suet minc’d very fine, five or six Ounces of Sugar, eighteen or twenty pretty large Lumps of Marrow, a dozen Dates slice’d; a Pint of Cream, with half a dozen Eggs beaten in it, with Salt, Nutmeg, Cloves and Mace, with a Pippin or two par’d, and a couple of Pome-waters slice’d and laid in the Bottom of the Dish before you bake it.

240. To make a green Pudding.

Mince a Pound of boil’d Mutton-suet very small, and shred the like quantity of Beef-suet small, grate a Pound and half of Bread, mix these with a sufficient quantity of Cream, and the Yolks of four, and Whites of two Eggs well beaten; add to these a handful of Parsley shred fine, and half a Pint of the Juice of Spinage; season with Salt, and sweeten with Sugar to your Palate; add grated Nutmeg and a Pound of Currans; put in a little Flour to bind it; mix all these well together, and roll it up in a Sheep’s Caul, bake it, and serve it up.

241. A Lent Pudding.

Take a Quart of Cream, boil it a little with two or three Blades of Mace; take it off the Fire, put in the Yolks of eight Eggs, and the Whites of four, 

D d 3

half
half a Pound of Raisins of the Sun stoned and slit; and half a Pound of Sugar, and a piece of Butter; stir all well together, then wet a Linnen Cloth in Milk or cold Water, butter it on the inside, and flour it with Flour; then put in the Composition of the Pudding, tye it up close and boil it, serve it up with melted Butter and Sugar.

242. Pudding puddings.

BLANCH Almonds, beat them fine, with a little Rose-water, strain them through a Cloth with some Cream, boil it up, then let it stand till it is almost cold again, then beat some Eggs, sweeten them with fine Sugar and Rose-water, tye them up in little Bags; boil them in Water for half an Hour; make a Sauce for them with melted Butter, Rose-water and Sugar.

243. A Plum pudding.

SHRED a Pound and half of Suet very fine, and sift it; add a Pound and half of Raisins of the Sun stoned, six spoonfuls of Flour, and as many of Sugar, the Yolks of eight Eggs, and the Whites of five, beat the Eggs with a little Salt, tye it up close in a Cloth, and boil it four or five Hours.

244. A rare Pudding either to bake or boil.

HAVING beat a Pound of Almonds very fine, with Rose-water and Cream, add the Yolks of five, and the Whites of two Eggs, and a Pound of Beef-suet minc’d very fine; make it as thin as Batter for Fritters mixing it with Cream; season it with Salt, Sugar and Mace; then bake it, or boil it, as you please, strew Sugar over it, and serve it up.

245. To make Puddings of several Colours.

PROVIDE half a dozen wooden Dishes with Covers to them; butter the insides of them; fill one of them with the Ingredients of a quaking Pudding, which make thus; slice a Manchet, and scald it with a Pint of Cream; then put to it a Pound of blanched Almonds, pounded small with Rose-water, with a quarter of a Pound of Dates sliced and cut small, a handful
handful of Curran’s boil’d and some Marrow minc’d; beat these together, and season them with Salt, Nutmeg and Sugar, adding the Yolks of half a dozen Eggs: One of your wooden Dishes being filled with these, put on the Cover, and tye it on with a Cloth; then colour some of the same Pudding with Spinage, and tye up that as the former; then mince Cowslips, and mix that with another Part of your Pudding, and tye that up; mince a handful of Clove July-flowers, and do the like by another; then mince Violets, and do the like by another Dish; but after these Flowers are minced, they must be pounded in a Mortar, and the Juice must be mixed with the Batter; when they are boil’d, take them out of the Dishes, lay them in a large Dish, stick them with Suckets, and pour over them Butter, Vinegar, Rose-water and Sugar; scrape Sugar over them, and serve them up.

246. To make a yellow Pudding.

Having grated three Penny white Loaves, then scrape them through a Colander, put them into a deep Dish, and put to them three Pints of Cream, and three or four Eggs; add Salt, Cloves, Mace, and Saffron, three quarters of a Pound of Beef-suet, three quarters of a Pound of Dates, Rose-water, Curran’s, and Sugar; put to it a little Saffron-water.

247. To make a blazing Pudding.

Boil some large Mace, slic’d Nutmeg and Ginger in a Quart of sweet Cream; then put in Almonds beaten with Rose-water, then beat eight Eggs, leaving out four of their Whites; strain all these together; mingle with them some slic’d Ginger, Salt, Sugar and grated Bread; then butter a Cloth, and flour it; put in your Pudding, tye it hard, put it into boiling Water, then dish it up with Butter, Vinegar and Sugar.

248. To make a Sago Pudding.

Take a quarter of a Pound of Sago, and wash it well in three or four hot Waters; then put to it
Pint of new Milk, and boil them together, till it is as thick as a Hasty-pudding; keep it stirring, that it may not burn, put in a Stick of Cinnamon when you set it on the Fire; when 'tis boil'd, stir in a quarter of a Pound of Butter, and put in the Yolks of four, and the Whites of two Eggs, and two spoonfuls of Sack, stir all together, sweeten it to your Palate; then put in two Ounces of plumped Currans, lap a Sheet of Puff-paste in the bottom of the Dish, and garnish the Brim.

249. To make a Bisk of Pullets.

Truss your Pullets neatly, fry them brown, then put them into a Pot with good Broth, several slices of fat Bacon, a slice or two of lean, and a slice or two of Beef beaten, green Citron, Cloves, a Bunch of sweet Herbs and other Seasoning; set these over a gentle Fire to stew: Garnish your Bisk with Cockcomb, Veal Sweet-breads, Mushrooms, Truffles and Artichoke Bottoms: Make a Ring round about with the belt of them, and marble the Potage with Lemon-juice, and a Veal Cullis just when you are serving it up.

250. To dress Pullets with Cucumbers.

Raise the Skin of your Pullets Breasts with your Finger; take out the Flesh, and also the Breast-bone, then make a Farce for them as follows: Take slices of Ham, both fat and lean, and slices of a Fillet of Veal blanch'd, Mushrooms, Cives and Parsley, cut them pretty small; then add the Crum of a French Roll soaked in Cream, and the Yolks of raw Eggs. Mix all these well together, season them with Salt, Pepper, Spice and sweet Herbs, and pounded all well together in a Mortar: Then stuff the Breasts of your Pullets with part of it, leaving part for the Cucumbers. Tye up your Pullets, and wrap them up in Bards of Bacon and Sheets of Paper, run a Skewer through the Legs of them, fasten them on the Spit, and roast them. In the mean time take two Cucumbers for each Pullet, scoop out all the Seeds, and fill
fill them with what you left of the Farce; stop
them with a little Flour-paste, and blanch them
in boiling hot Water: Then take them out, and
drain them: When they are drain'd, put them into
a Stew-pan with some fat Veal-gravy; let them stand
for some time to simmer over a gentle Fire: Then
set a Sauce-pan over the Fire with half a Ladleful
of Essence of Ham, and half a Ladleful of Cullis of
Veal and Ham; take the Cucumbers out of the Sauce-
pan of Veal-gravy, and drain them, put them into this,
and set them on the Fire. When your Pullets are
roasted, take them up, untie them, take off the Bards
of Bacon, dish them, lay the Cucumbers round them,
pour Essence and Cullis upon them, and serve them
up to Table hot.

251. To dress Pullets a la brasse.

Truss your Pullets as for boiling, then lard them
with large Lardons of Bacon well season'd: Then
lay Bards of Bacon all over the Bottom of a Stew-
pan, and slices of Beef and Veal upon them, season-
ed with Salt, Pepper, Spices, sweet Herbs, Onions,
slices of Lemon, Parsnips and Carrots: Then lay in
your Pullets, lay the same seasoning over them that
you did under them, laying over all slices of Veal,
Beef and Bacon: Cover your Stew-pan, and let them
f stew between two gentle Fires, one under, and the
other over it, for four or five Hours: Look into it
now and then to see that it do not burn, and if there
wants Liquor, put in a little Gravy or strong Broth.
While this stews, prepare a Ragoo of fat Livers,
Veal Sweet-breads, Mushrooms Truffles, Asparagus-
tops, and Artichoke-bottoms, in their Season; tos
them up with a little melted Bacon, and add a lit-
tle good Gravy; and when it is enough, take off all
the Fat, and thicken it with a Cullis of Veal and
Ham: Then take up your Pullets, lay them to drain,
dish them, pour your Ragoo over them, and serve
them up.

252. To
252. To dress Pullets the English Way.

Make a Farce for them with Bacon, Calf's Under, a little Marrow, and Veal Sweet-breads, Mushrooms, Truffles, Artichoke-bottoms, some Capers, and a little Garlick. Stuff the Bodies of your Pullets with this Farce, tye them up with a good Slice of Bacon on their Breasts, wrap them up in a Piece of Paper, and roast them. Make a Sauce of Mushrooms, Truffles, Anchovies, Capers, all chopp'd small, and well stew'd and soak'd in Veal-gravy. Then add a little Cullis, squeeze in the Juice of an Orange, and serve it up.

253. To roast a Pullet with farc'd Olives.

Raise the Skin of the Breasts of your Pullets, pull out the Flesh from off the Breast, and take out the Breast-bone, and with the Flesh make a Farce as followeth: Take the Flesh of the Pullets Breasts, and mince it very small with some Beef-fuet, blanch'd Bacon, Mushrooms, Cives and Parsley, the Crum of a French Roll soak'd in Cream, and the Yolks of a couple of Eggs raw, season all with Salt, Pepper, Spices, and sweet Herbs; these being shred and mixed well together, pownd them in a Mortar, and farce the Pullets with this Farce: Put into the Body of them a Ragoo of what you think proper; then tye them up at the Neck and Rump, cover them with Bards of Bacon, wrap them up in Paper, spit them and roast them at a gentle Fire. In the mean time, make the Ragoo of Olives in the manner following: Take forty or fifty large Olives, slip out the Stones at the Stalk-end, but take care not to break the Skin no more than is necessary; in the room of the Stones, farce the Olives with the same Farce you farced the Pullets Breasts with, and close up the Skin upon the Farce. Then put the Olives into a Saucepan of boiling Water, let them have a Boil or two, then take them out immediately, and put them into another Sauce-pan with Essence of Ham, and let them simmer over a gentle Fire. When your Pullets are roasted,
roasted, dish them up, pour upon them your Ragout of farced Olives, and serve them up for the first Course.

254. To dress Fillets of Pullets.

Take the Fillets of large fat Pullets roasted, and cut them into Pieces, then put Lard and Parsley into a Stew-pan, and toss it up with a little Floor; then put in Mushrooms and Truffles slic’d, and Artichoke Bottoms cut into Quarters, a little clear Broth, and a Bunch of sweet Herbs, all well seasoned: When these have stew’d enough, put your Fillets to them, and when you are going to serve them up, pour in a little Cream, in which you have beaten an Egg or two to thicken it, and serve it up hot.

255. To marinate Pullets.

Having quarter’d your Pullets, lay them in a Marinade of Vinegar, Verjuice, Lemon-juice, Salt, Pepper, Cloves, Chibbols, and a Bay-leaf, for three Hours; then dip them into a clear Paste made of Flour, White-wine, and the Yolks of Eggs, and fry them in melted Butter or Lard, and serve them up with slices of Lemon and crisp Parsley.

256. To dress Pullets with Gammon.

Loosen the Skin on the Breasts of your Pullets, scrape some Bacon, put to it some lean Gammon minced very small, together with shred Parsley, Basil, Cives, season’d with Salt and Pepper; mix these well together; then stuff it in between the Skin and Flesh of the Pullets, and having trussed the Pinions through the Skin of the Necks, then parboil them, bard them, put some Paper over the Bards, bind them about with Packthread, and roast them at a gentle Fire. In the mean time cut some Gammon of Bacon in slices, beat them, lay them in the Bottom of a Stew-pan, cover it, and set it over a gentle Fire; when the Bacon begins to stick, put in some Veal-Gravy to moisten it, let it simmer a little: When it is enough, take off the Fat, and thicken with a Cullis of Veal and
and Ham. Your Pullets being roasted, dish them, garnish them with the Slices of Gammon, pour over them the Gravy of the Ragoo, and serve them for the first Course.

257. To dress Pullets with Oysters in Bladders.
Raise up the Skins of the Breasts of your Pullets. Then take a Quart of Oysters, hard Eggs, Marrow and Chestnuts, season these well, mix them together, stuff them between the Skin and the Flesh of your Pullets, and also put some of it into their Bellies. Then take some Bladders, clean them well, and put a Pullet into each Bladder, tye them up, and boil them: If you please, you may take out the Flesh of the Pullets Breasts, and make a forc'd Meat of it, and stuff their Breasts with it again. For the Sauce, make a Fricassey of Oysters, garnish'd with Petty-Patties, and a hash'd Pullet. Bind the Ingredients with grated Bread, and the Yolks of Eggs raw. The Pullets will take two Hours and a half's boiling in the Bladders.

258. To dress Pullets with Oysters.
Raise the Skin on their Breasts with your Finger, pull out the Flesh of their Breasts, of which make a Farce with some Ham of Bacon, Beef-suet, Cives, Parsley, sweet Herbs and Spices, the whole seasoned with Salt and Pepper; add to these the Crum of a French Roll soaked in Cream, and the Yolks of two or three raw Eggs; mince all these well together, and pownd them in a Mortar; then farce the Pullets with it, leaving a Hole in the middle, in which put your Oysters, and close it up with some of the Farce. Then wrap them up in Slices of Ham and Bards of Bacon; put a Paper over them, bind them about with Packthread, run a Skewer through their Legs, fasten them on the Spit, and roast them at a gentle Fire: In the mean time make a Ragoo of Oysters in the manner following: Open your Oysters into a Sauce-pan, give them two or three Walms over the Fire; then take them off, take them out one by one,
and cleanse them; also toss up some Mushrooms and Truffles in a Stew-pan with a little melted Bacon, season with Salt and Pepper, put in a little Veal-gravy, and let them simmer over a gentle Fire; when they are done, take off all the Fat, thicken the Ragoo with a Cullis of Veal and Ham, then put in the Oysters; keep it simmering, but let it not boil, that your Oysters may not be hardened. When the Pullet are roasted enough, take off the Bards, dish them, pour the Ragoo over them, and serve them up for a first Course.

After the same manner, you may roast Pullet with Cray-fish, only in Farcing you use Cray-fish ragoo'd instead of Oysters; and when you dish them, you must pour over them a Ragoo of Cray-fish.

259. To dress Pullet with Onions.

Raise the Skin from the Flesh of the Breasts of your Pullet, and put in some scraped Bacon and sweet Herbs minc’d, tye up the Rumps and Necks, parboil them, bard them with Slices of Bacon, wrap them up in Paper, and roast them. In the mean time boil Onions in Water, peel off the outside Peels, and let them a simmering over the Fire in a Sauce-pan with Essence of Veal and Ham. When your Pullet are roasted, dish them, lay the Onions round them in a Ring, pour on them the Essence of Ham, and serve them up to Table hot.

260. Potage of fat Pullet.

Cut a fat Pullet in Pieces, lay it in a Marinade of Lemon-juice and Verjuice, with the other seasoning Ingredients. Then make a Paste of Verjuice to fry them in to a fine Colour, to garnish the Potage round about another fat Pullet that has been boil’d in good Broth. In the mean time let a Cullis be prepar’d with the Bones of the marinated Pullet, Crusts of Bread and Broth, and sprinkle your Potage with it as it lies a soaking, and also with the juice of a Lemon, and serve it up to Table.

261. To
261. To dress Pullets a la Saingaraz.

LARD your Pullets, roast them; take Slices of Bacon, beat them, fry them in Lard, with a little Flour, a Faggot of sweet Herbs, and some good Gravy without Salt; put in also a few Drops of Vinegar, and thicken it with a Bread-cullis; then cut your Pullets into quarters, and dress them in a Dish, pour the Sauce upon them, with Slices of Gammon, and serve them up hot, after they have been well clear’d from the Fat.

262. To dress Pullets a la Sainte Menehout.

TRUSS the Legs into the Body, slit them down the Back, spread them open, beat them, and take out the Thigh-bones. Cut about two Pound of Veal into Slices, garnish the Bottom of your Stew-pan with it, set it over the Stove to sweat; when it begins to stick, put in a little Flour, and keep your Pan moving over the Fire to brown it; then put in as much Broth as will serve to stew the Pullets; seafon it with Salt, Pepper, Spice, some Onions, shred Parsley, and a Faggot of sweet Herbs; lard your Pullets with large Lardons of Bacon well seafon’d; put them into the Stew-pan, and let them stew over a gentle Fire. When they are about half stew’d, put in a little Cream, and about half a Pint of Milk; then cover the Stew-pan, and let them stew on: When they are enough take them off, and set them by to cool in their own Liquor. When they are cold, take them out, rub them over in the Fat of the Liquor they were stew’d in, drudge them over with grated Bread; lay them in a Pastry-pan, set them in an Oven to brown, or else brown them with a Baking Cover; or you may broil them on a Gridiron over a slack Fire. Then dish them, pour over them some Essence of Ham, and serve them for a first Course.

If you please you may fry them brown in Hogs-Lard; but if so, you must dip them in beaten Egg, before you drudge them with Bread; when they are fry’d, lay them to drain, and fold a Napkin in the Dish.
Dish you intend to serve them in, and lay them handsomely upon it, with fry’d Parsley for a first Course.

263. To dress Pullets a la Tartare.

Let your Pullets be truss’d as for boiling; then split them down the back, spread them open, and beat them: Then shred very small, Cives, Parsley and sweet Herbs; season them well with Salt and Pepper; spread them over the Bottom of the Stew-pan, lay in your Pullets with the Breasts downwards; strew the same Herbs and Seafon’g over them; then pour in some melted Bacon, stir them about, and let them lye in this Seafon’g for two Hours, before you set them in the Fire: Set them on, melt the Bacon, and keep moving the Pullets in it for near a quarter of an Hour; then take them out and drudge them over with grated Bread, and broil them on a Gridiron over a gentle Fire, till they are brown: Have a hashed Sauce ready, put it into the Dish, lay the Pullets upon it, and serve them up.

If you please, you may serve them up with a Ramolade, which see in Letter R.

264. To dress Pullets with Truffles.

Your Pullets are to be order’d as in the Receipt to dress Pullets with Gammon; sayning, that you must shred a couple of Truffles, to be mixed with your Stuffing, and for the Ragoo peel some raw Truffles, wash them, slice them, and put them into a Stew-pan with Veal-Gravy, seafoned with Salt and Pepper; when they have stewed over a gentle Fire till they are enough, thicken your Ragoo with a Cullis of Veal and Ham. Dish your Pullets, take off the Bards of Bacon, pour the Ragoo over, and serve them up for a first Course.

265. To make a Pullet-pye.

Truss your Pullets, break their Bones, lard them with thick Lardons of Bacon; season them with Salt, Pepper, Spice, young Onions, sweet Herbs, and Parsley; lay them in your Pye, lay over them Slices of Butter, and over them thin Slices of Bacon, and a
Bay-leaf or two; then close up your Pye, bake it well.

266. To make Punch-Royal.

Take three Pints of the best Brandy, as much Spring-water, a Pint or better of the best Lime-juice, a Pound of double refin’d Sugar. This Punch is better than weaker Punch, for it does not so easily affect the Head, by reason of the large Quantity of Lime-juice more than common, and it is more grateful and comfortable to the Stomach.

267. To make Milk-Punch.

Take a Quart of good Brandy, a Quart of Water, nine good Lemons, and half a Pound of double refin’d Sugar, and a Pint and half of new Milk; mingle all these well together, and strain them over and over, till they are perfectly clear and fine.

268. Punch for Chamber-maids.

Take a Quart of Water, a quarter of a Pint of Lime-juice; squeeze in also the Juice of a Seville Orange and a Lemon; put in six Ounces of fine Sugar; strain all through a Strainer three times till it is very clear; then put in a Pint of Brandy, and half a Pint of White-wine.

269. To pickle Purslain.

Put your Purslain into as much Wine as Water, with a little Salt; then boil it, put it into a Pot, and pour in as much White-wine Vinegar, as will cover it; if you please, you may add Sugar to your White-wine.

270. To make Pyes.

Pyes being various, according to the Matter they are made of, either Flesh, Fowl, or Fish, you will find them under their proper Articles.

271. To make a Bride Pye.

Parboil Cocks-combs and Stones, Veal-sweet-breads and Lambs-stones, cut them into slices; also blanch Ox-palates, and cut them into slices; add to these a Pint of Oysters, some slices of interlarded Bacon, a few Chestnuts roasted and blanched, a few Broom Buds
Buds pickled, a Handful of Pine Kernels, and some Dates sliced; saffron these with Salt, Nutmeg, and whole Mace; fill your Pye with these, lay slices of Butter over them, close it up and bake it; when it comes out of the Oven, cut up the Lid, and having beaten up Butter, with the Yolks of three or four Eggs, some Wine, the Juice of a Lemon well shaken together; pour this into your Pye.

272. To make a Stump Pye.

Bone a Leg of Lamb, chop the Meat small, with a good Quantity of sweet Herbs shred small, add Curtrons; saffron with Salt and grated Nutmeg; then beat the Yolks of three Eggs with Canary, or white-wine, and add to your Meat, &c. Fill your Pye, lay Sweet-meats on the Top, close it up and bake it; when it is enough, put in Verjuice, or White-wine and Sugar.

273. To make minc’d Pyes.

Parboil a Neat’s Tongue, cut away the Root, and peel it; add to it near double the Weight of Beef-suet: Slice the Tongue, and mince it small; mince the Suet by itself, let them both be minced, as fine as you can; then put in three Pound of Currans well cleans’d and dry’d; three Quarters of an Ounce of Nutmeg, Cloves, Mace and Cinnamon, beaten very fine; candied Orange, and green Citron, of each three Ounces, cut into small thin Bits; a Pound of Dates minc’d small, half a Pound of fine Sugar, the yellow Rind of two raw Lemons grated, and if you please, two or three Pippins cut small; a Gill of Malaga Sack, half a Gill of Rose-water, and three Spoonfuls of Verjuice: Mix all these well together, fill your Pyes, and bake them.

274. To make minc’d Pyes of Beef.

Mince Buttock of Beef very small, with half the Weight of Beef-suet; saffron it with Salt, Pepper, Nutmeg, Cloves and Mace; then add Raisins of the Sun, Currans and Prunes, half the Weight of your Beef and Suet: Fill your Pyes, strew on the Top sliced Dates
Dates, and minc'd Lemon-peel; lid them up, and bake them.

275. To make minc'd Pyes of any Sort of Meat.

Parboil whatsoever sort of Meat you design to make them with; let it lye pressed down all Night: Mince it very fine, and to every Pound of Meat allow two Pounds of Beef-suet, shred fine; mix these well together; then add a little Salt, half an Ounce of Nutmegs, and half an Ounce of Cinnamon, a quarter of an Ounce of Mace, and a quarter of an Ounce of Cloves beaten, and mixt well with your Meat; also chop some Pippins small, and mingle with the rest; and also some Lemon-peel scraped, two Pound of Currans, a Pound of Raisins of the Sun, and a Pound of Dates ston'd and minc'd, half a Pound of Sugar, and a quarter of a Pint of Rose Water; mix these well together, and put them to every Pound of Meat and Suet.

Several particular Ways of making mincèd Pyes, you may see under the particular Meats they are made of, as of Eggs, under E; of Veal, under V, &c.

1. A Dish of Quails and other Fowls.

Russ your Quails, as you do Pullets, and fry them with burnt Butter, till they acquire a fine Colour; then put them into a small Pot, with some good Broth, Slices of Bacon, a Bunch of sweet Herbs, Cloves, and other proper Seasoning; and also a beaten Beef-flake, and a Slice of lean Bacon, and some green Lemon, letting all boil over a gentle Fire. When you are serving it up at Table, marble your Potage with a Veal-cullis and Lemon-juice. This must be garnish'd with Sweet-breads of Veal, Artichoke-bottoms, Mushrooms and Truffles; Fri-
Fricandoes and Cock's-combs, of the finest of which you may make a Ring, or Border round the Dish.

2. To fricasse Quails.

Put your Quails into a Sauce-pan, with a Slice of Ham well beaten; Mushrooms, Truffles, and Morils, and toss them up in a little melted Bacon: Season them with Salt, Pepper and Cloves; add a Faggot of sweet Herbs; put in a little Cullis, or a little Flour to thicken it; and when you have given it two or three Turns over the Stove, put in some good Gravy, and a Glass of Wine to moisten it; and let it simmer for a time over a gentle Fire: When they are near enough, thicken the Ragoo with some fort of Cullis; or two or three Eggs beaten up with Gravy and Verjuice, and serve them up.

3. To make a Puyton of Quails.

Cut Slices of Veal, Bacon, Beef-fust, and the Lean of Ham; mince them with Mushrooms, Cives, and Parsley; season them with Salt, Pepper, Nutmeg, Cloves, and sweet Herbs shred; add a dozen of Coriander-seeds beaten to Powder; soak the Crumb of a French Roll in Cream; add to it the Yolks of four or five raw Eggs, mix these all together, pownd them in a Mortar. Then take a large Sauce-pan, lay Bards of Bacon all over the Bottom and Sides of it; then spread this Farce or pownded Material about an Inch thick all over the Bottom and Sides of the Sauce-pan, upon the Slices of Bacon, dipping your Hand in beaten Egg, to make the Farce lie smooth: Then having made a Ragoo, as directed for a Capon a la Braïse, Letter C, Number 30, lay them in the middle of your Farce, cover them with it, that the Sauce of the Ragoo may not get out, and do the Farce over with beaten Egg, and lay Slices of Bacon over all; then set it to bake, either in a Baking-cover, or else in an Oven: When it is bak'd, turn it upside down into a Dish, make a Hole at the top, about the Bigness of a Five-thilling-piece;
piece; pour in some sort of Cullis, serve it up hot for a first Course.

4. To make a Quail-Pye.

Truss your Quails, beat them on the Breast with a Rolling-pin to break their Bones; lard them with thick Slips of Bacon and Gammon; season them with Salt and Pepper, and slit them down the Back: Let the Livers be laid by. Make a Farce of a little Piece of tender Veal, raw Bacon, Marrow, Parsley and sweet Herbs, a little Veal-suet, all minc’d small; Mushrooms and Truffles chop’d; bind the whole Farce with the Yolk of an Egg, and stuff your Quails with it. Also mince and pound some Bacon with the Livers of the Quails, and season them with Spice. Having made your Paffe with an Egg, fresh Butter, and a little Salt; roll out two Pieces of it, lay one of them on butter’d Paper, and spread upon it some Lard pounded in a Mortar; then lay in the Quails, with Mushrooms, Truffles, and a Bay-leaf; then cover them with thin slices of Bacon: Then lay on your other Piece of Paffe for the Lid; close up the Sides round about, wash over the whole Pye, and set it into the Oven: While it is baking, prepare a good Cullis of Veal-sweet-breads, Mushrooms and Truffles: When it comes out of the Oven, cut up the Lid, take off all the Slips of Bacon, clear off all the Fat, squeeze in the Juice of a Lemon, pour in your Cullis, lay on the Lid, and serve it up hot to Table for a side Dish.

5. To roast Quails.

When you have truss’d your Quails, chop Beef-suet and sweet Herbs together, and stuff their Bellies with it, spit them on a small Spit, and baste them, when they grow Warm, first with Water and Salt, but afterwards with Butter, drudge them with Flour: Dissolve an Anchovy in Gravy, put in a couple of Shalots, slice’d and boil’d, squeeze in the Juice of two or three Seville Oranges, and a Lemon; let this be your Sauce; dish them in it; garnish with some Lemon-peel and grated Manchet, and serve them up to Table hot.

6. To
6. To make a Quaking-Pudding.

**Beat** half a Pound of blanched Almonds very well, boil them in a Quart of sweet Cream, and strain them; put in a Blade or two of Mace, sweeten it with fine Sugar and Rose-water; beat up the Whites of five Eggs with powder’d Cinnamon, and two or three Spoonfuls of Flour, put in what was left in the Strainer, and make it into a Thickness, and boil it, serve it up with Butter, Sugar and Rose-water.

7. Another Way.

**Boil** a Quart of Cream with a little Ginger; pound three quarters of a Pound of blanch’d Almonds, with a Spoonful or two of Cream; beat up the Yolks of eleven Eggs, and the Whites of six, with four Spoonfuls of Flour, and some Rose-water; put in six Ounces of fine Sugar: When the Cream has stood till it is cold, mingle all these with it, and strain them through a Strainer; spread a double Linen Cloth with Butter; tye it stiff, and let it boil for an Hour, dish it, stick it with Orange Chips, and serve it up with Butter, beaten up with Sack and Sugar.

8. Another Way.

**Boil** a Quart of Cream; beat Almonds with Rose-water and strew over it, and the Yolks of eight, and Whites of four Eggs, strain all together, sweeten with Sugar to your Palate, and thicken with grated Bread: rub a Linen Cloth with Flour, tye it up, and dip it either in Rose-water, Milk, or fair Water, boil it, dish it, stick it with blanch’d Almonds, serve it up with Butter beaten up with White-wine and Sugar.

9. Quavivers.

**You** may fry Quavivers, and put them into a Ragoo of Mushrooms, Morils and Artichoke-bottoms, and serve them with what Garniture you please. You may also broil them on a Gridiron, and dress them with a Sauce of Capers and Anchovies.
White-wine Vinegar; put your Quinces into this Liquor, in an earthen Pot cover’d close.

18. Another Way.

Take Quinces before they are quite ripe, wash them in Water and Salt, and rub off the Scurf, and let them lye in the Water twenty four Hours; then make a Pickle of Wine-Vinegar, Bay-salt, whole Mace and Cloves, with some Bay-leaves, all boil’d together. Put your Quinces into it scalding hot, and parboil them; then put them together with the Pickle into an earthen Pan, and so they may be kept for use for Tarts, &c.

19. Another Way.

Take the fairest and largest Quinces, core them; cut the worst of your Quinces in pieces, boil them to make the Liquor strong; when they are a quarter boil’d, strain the Liquor, and put to it some Salt and stale Beer; put the Quinces into a Pan, put the Liquor to them, and cover them up close.

20. To keep Quinces for Pies.

Wipe them, and put them into a Vessel of Small Beer when it has done working; stop them up close that no Air may get in, and they will keep good all the Year.

21. To make Marmalade of Quinces red, slice’d.

Have some Quince Liquor ready, then pare and slice your Quinces; put a Pound of fine Sugar to every Pint of Quince Liquor; then put in as many Slices of Quince as the Liquor will cover; then cover the Pot close, and let them boil softly till they are jelly’d and become of a bright red. Then put Liquor and Slices together into your Glasses.

22. Another Way, not slice’d.

Do not pare your Quinces, only cut them into Quarters; then boil them, Seeds and all, in Water till they dissolve, and turn to a Marmalade. Then strain all through a straining-bag or Linnen Cloth, but do not squeeze them; set the Liquor by. Take their Weight ofSugar, and boil it till it becomes crack’d,
crack’d, pour this into your Quince Liquor with a little Claret. You may also add some beaten Cinnamon, Nutmeg, Cloves and Mace; boil all these together, scumming them well, and stirring them often. When the Marmalade is boil’d to the Consistence of a fine Jelly, which you may know by its falling by great Drops out of a Spoon upon a Plate, or returns to its pearled Quality; take it off the Fire, and strain it through a Linnen Cloth or Sieve, and put it up in Pots or Glasses.

Or you may pour it into leaden Moulds; and when it is cool’d, put them in hot Water, as it were into a Baume Marie; and the Pieces of Marmalade will be easily loosened, and let fall one upon another into Boxes.

23. To make Marmalade of Quinces white.

Let the Quinces be boil’d tender in fair Water; then take as much fine Sugar as they weigh; wet your Sugar with the Quince Water; then boil it till it becomes almost Sugar again; then put in your Quinces, and boil them up quick, and put them in Pots for use.

24. To make red Quince Marmalade in Jelly.

Pare, core and scald your Quinces; then scald as many as will make a Quart of Juice, squeeze them through a coarse Cloth, and strain them through a Jelly-bag; to a Quart of this Liquor put three Pound of scalled Quinces, and three Pound of Sugar; then set them on a pretty brisk Fire; and when it begins to boil, slacken your Fire: When you see it begins to turn red, tye a Pye-plate up in a Cloth, and cover them with it: Take care not to boil it till it turns muddy and black; but as soon as it is come to be of a fine bright red, take it off, and put it into Pots or Glasses.

25. To make Marmalade of Quinces white, and in Jelly.

Take two Pound of the clearest Quinces, pare them, cut them into Quarters, and take out the Cores;
Cores; beat two Pound of Loaf Sugar very fine; then lay your Quinces on a white earthen Bason, and strew the Sugar upon them, and let them stand till the Sugar begins to be melted; then set them over the Fire, and make them boil apace, keeping them stirring for fear of burning: When it is about half boil'd, put in a Quart of Jelly, and a Pound of Sugar, boil it up quick, and put it up in Pots for use.

26. To make Marmalade the Spanish Way.

Take ten Pound of ripe Quinces, pare and core them, a Pint and half of Water, two Pound of fine Sugar: Let them stew all together over a slow Fire, and as they begin to grow dry, put in a little Rose-water and Sack, or White-wine: Then squeeze out the Juice and Pulp, and add two Pound of Sugar more, and a little Orange-water and Rose-water. When it is enough, if you drop it on a Plate, it will come off clean. Then set it by to cool, put it in Pots or Boxes, strew over it some perfumed Comfits and keep it close cover'd.

27. To preserve Quinces liquid.

Take the soundest, yellowest, and ripest Quinces, pare, core, and quarter them; then boil them in a good Quantity of Water, till they are very soft, with their Parings and Cores; take them off from the Fire, take out some of the Quinces with the Skimmer, and put them into cold Water; set the rest over the Fire again, and give them twenty Boilings; then pass this Decoction through a Straining-bag: Take to every two Ladlesfuls of it, one of clarified Sugar, put it into a Copper Pan, put in your Quinces that are to be preserved; you may put in Cochineal or Wine to make them look red; and boil them over a gentle Fire covered. As the Syrup wasteth, add more Sugar, boiling it till the Syrup becomes pearled, Then set them by till they are cold, put them in Pots or Glasses, and pour the Syrup upon them.

28. To
28. To preserve Quinces white.

Pare and Core your Quinces, strewing Sugar on them as you pare them; before they are par’d, fill the Holes with Sugar, and dash in a Spoonful or two of Water, to make the Sugar melt; then put them on the Fire in Water, and let them boil till they are clear and tender, let them boil quick; when they are enough, and you having some Jelly of the Cores, or of Pippins ready, put it to them into the Syrup they were boiling in before; put the Quinces into Glasses, when they are near cold; then boil up your Jelly again with the Syrup as fast as you can; just when you are about to take up the Jelly, put in a Musk Comfit into it, and then pour the Jelly on the Quinces.

29. To make a Quince Pudding.

Take two Pounds of the Pulp of Quinces, a Pound of fine powder’d Sugar, Cinnamon and Ginger powder’d, of each a quarter of an Ounce; put sixteen Yolks into two Quarts of Cream, beat them up well, add to them the Pulp of Quinces, strew a Cloth with Flour, tye up your Pudding and boil it.

30. To make a Quince Pye.

Take preserved Quinces, freed from both Parings and Cores, make Syrup with Water boil’d up with fine Sugar; then take as much of it as the Weight of the Quinces you intend to put in your Pye, and put it into a Preserving-pan; boil it, scum it, and then put in your Quinces; let them boil till they be well clear’d, then lay them into your Pye in halves or quarters; make your Pye round with a cut Cover, put in more Sugar, close it up, bake it, and put in your Syrup, and so ice it over.

31. To make Quivvany of Quinces.

Take a Quart of the Liquor, the preserv’d Quinces, and add to it a Pound of raw Quinces, cleared from the Rind and Core; boil it up with a Pound of Sugar, till it will stand upon a Knife Point, like Jelly.

32. To
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32. To make a Quince Tart.

Let your Quinces be either fresh gather’d, or such as have been kept in dry Straw, pare them and core them, cut them into Quarters, and then into thin Slices; then take Pippins, or other hard Winter Fruit gather’d before they are fully ripe, pare them, core them, cut them into Quarters and thin Slices, lay in your Tart a Layer of each, scattering scrap’d Orange-peel among the Layers; then put in Syrup of Quinces, and strew on the Top fine Sagar mix’d with powder’d Cinnamon, close it up, bake it in a gentle Oven.

33. To make Syrup of Quinces.

Grate Quinces, pass their Pulp through a Cloth to extract their Juice, set this Juice in the Sun to settle, or before the Fire, and by that Means clarify it; for every four Ounces of this Juice take a Pound of Sugar boil’d to a blown Degree. If the putting in the Juice of the Quinces should check the boiling of the Sugar too much, give the Syrup some Boilings, till it becomes pearl’d; then take it off the Fire, and when it is cold, put it into the Bottles.

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1. To bake Rabbets.

Lay by the Livers, divide the Rabbets into Quarters, lard them with large Lardons of Bacon well season’d, and with lean Ham; lay Bards of Bacon all over the Bottom of a Stew-pan, and upon them Slices of Veal, season’d with Salt, Pepper, Spices, slic’d Onions, sweet Herbs, Cives, Parsley, Parsnips and Carrots; lay your Quarters of Rabbit upon these, and then lay the same Roots and Seafoning over them, that you did under them, lay Slices of Veal, and cover all with Bards of Bacon; then either bake them in an Oven, or under a baking Cover; while they are baking, make a Cullis as follows; cut Slices of Veal and Bacon, beat them, lay them
them in the Bottom of a Sauce pan, put to them Carrots, Parsnips and Onions sliced; let it stand over a moderate Fire, and when it begins to stick to the Bottom of the Sauce-pan, moisten it with a little melted Bacon, drudge it with Flour, stir it all together; then put to it a little Gravy, and a little strong Broth, and three or four Cloves, some whole Cives, a little Parsley, Mushrooms and Truffles cut in Pieces, and some Crumbs of Bread; let all these simmer together; then pounda the Livers of the Rabbets in a Mortar, and put to them a little of the Liquor of the Cullis, and then put them into a Cullis; when they have simmer’d a little, strain all through a Sieve; your Rabbets being bak’d, drain them, put them into your Cullis, set them over the Fire, and give them a simmer or two; then dish them, pour your Cullis upon them, and serve them up hot for a first Course.

2. To bake Rabbets with Slices of Bacon.

Lay by the Livers of your Rabbets, cut them into Quarters, and lard them with large Lardons of Bacon, well season’d, and with the Lean of a Ham; then lay in the Bottom of a Stew-pan Bards of Bacon, and Slices of Veal, season’d with Salt, Pepper, slice’d Onions, and sweet Herbs; add also Cives, Parsley, Carrots and Parsnips slice’d; then lay in the Quarters of Rabbets, lay over them the same Seasoning you did under them, with Slices of Carrots, Parsnips, Veal and Bards of Bacon; then either set them into an Oven, or under a baking Cover, with Fire both over and under them; then make a Ragoo call’d Sainingaraz, thus, cut some Slices of Gammon of Bacon, beat them well, toss them up with a little melted Bacon and Flour; put to them some good Gravy, without any Salt in it, and a Bunch of sweet Herbs; let all these stew together; then put in a little Vinegar, and bind the Sauce with a good Cullis; when your Rabbets are bak’d enough, take them out of the Pan, lay them to drain; then put them into the Sainingaraz, and let them simmer in it for a little while;
while; dish them, pour the Sainfoins over them, and serve them up to Table for a first Course.

You may also bake Rabbets with Ragoons of Cucumbers; which you will find in Letter C, and of Endive, which you will find in Letter E.

3. To bake Rabbets with Mushrooms or Truffles.

Cut your Rabbets into Quarters, lay by the Livers, lard your Quarters with large Lardons of Bacon well season'd, and with the Lean of a Ham of Bacon; garnish the Bottom of a Stew-pan with Bards of Bacon and Slices of Veal, season'd with Salt, Pepper, Spices, sweet Herbs; add also slic'd Onions, Cives, Parsnips and Carrots slic'd, and Parsley; lay in your Quarters of Rabbets upon thefe, and lay the same Seasoning over as you did under, covering with Slices of Onions, Carrots, Parsnips, Veal and Bards of Bacon; then bake it in an Oven, or in a baking Pan, between two Fires, the one over, and the other under it; then toss some Mushrooms or Truffles up in a Sauce-pan, with a little melted Bacon, put in a little Veal Gravy, and a little Essence of Ham to moisten them; then skim off all the Fat, and put in a good Cullis to bind them; when your Rabbets are enough, take them up, lay them a draining, then put them into this Ragoo, and let them simmer for a while; then dish them, pour your Ragoo upon them, and serve them up hot for the first Course.

4. To boil Rabbets.

Prick the Rabbets down to their Shoulders, gathering up their hind Legs to their Bellies, lard them with Bacon, if you please, and boil them white; when they are boil'd, take their Livers and mince them small, with fat Bacon boil'd; then put to it White-wine, strong Broth and Vinegar, all together about half a Pint, boil these with some whole Mace, some Barberries, and a little mince'd Parsley, put to these a Ladleful of drawn Butter; dish your Rabbets on Sippets, pour your Sauce over them, garnish the Dish with Barberries, and Slices of Lemons.

5. To
5. To bake Rabbets in a Casserole.

**Divide** your Rabbets into Quarters, lard them with thick Lardons of Bacon, fry them with Lard or Butter; then put them into an earthen Pipkin, and stew them in good Broth, some White-wine, Salt, Pepper, a Bunch of sweet Herbs, fry'd Flour and Orange.

6. To frieally Rabbets.

**Parboil** your Rabbets very well, then cut them into halves or quarters, flour them and fry them in fresh Butter; let a Sauce be prepar'd of half a dozen Yolks of Eggs, well beaten, and half a Pint of strong Broth and White-wine, a handful of Parsley boil'd green, and chop'd small with a little Sugar, and a Nutmeg grated; you may also add Artichoke-bottoms, and slic'd Potatoes roast'd; put these into the Pan to your Rabbets, and keep shaking the Pan over the Fire till they are ready to boil; then dish the Rabbets on Sippets, and pour on the Sauce as thick as drawn Butter, garnish with boil'd Parsley, Barberries and Lemon.

7. To hash Rabbets.

Wash the Rabbets, pick the Flesh from off the Bones, and mince it small, add to it a little good Mutton Broth, a Shalot or two, a little Nutmeg grated and a little Vinegar, stew'd together; put in a good Piece of Butter, a handful of shred Parsley, serve it upon Sippets, garnish'd with Slices of Lemon.

8. To make a Rabbet-Pye.

Take young Rabbets, cut them in pieces, fry them in Lard, with a little Flour, seasoning them with Salt, Pepper, Nutmeg, sweet Herbs and Chibbols, adding a little Broth; when they are cold, put them in your Pye, adding some Truffles, Morils, and pownded Lard, lay on the Lid, set it in the Oven, and let it stand for an Hour and a half; when it is about half bak'd, pour in the Sauce in which the Rabbets were fry'd; and when you are about to serve it up to Table, squeeze in some Juice of Sevil Orange.

9. And-

Take a Couple of Rabbets, parboil them, bone them, bard them, and season them with Salt, Pepper, Nutmeg, Cloves and Mace, and Winter Savoury; lay them into your Pye with a good many forc’d-meat Balls, laying a Pound of Butter on the Top, close it up, bake it, and when it is cold, fill it up with clarify’d Butter.

10. To roast Rabbets.

Spit them not Back to Back, but skewer them up Side to Side; while they are roasting, boil some Parsley, mince it, mince the Livers very small, and mix them with melted Butter; when they are enough, dish them, pour the Sauce over them, and serve them up.

Or else make your Sauce with the Liver minc’d with some Bacon and Beef-suet, Thyme, Parsley, sweet Marjoram and Winter Savoury shred small, with the Yolks of hard Eggs minc’d; let all these be boil’d in strong Broth and Vinegar; then put to it drawn Butter, grated Nutmeg, and a little Sugar, garnish with Slices of Lemons.

11. To dress Rabbets a la Saignaraz.

Lard your Rabbets, and roast them; then cut some Slices of Gammon of Bacon, beat them well, and toss them up in a Stew-pan, with melted Bacon and a little Flour; put to them some good Gravy, without Salt, and a Faggot of sweet Herbs; stew all these together, then add a little Vinegar, and thicken with some good Cullis; quarter the Rabbets, dish them, take the Fat off the Slices of Bacon, lay them upon your Rabbets, pour the Sauce over them, and serve them up to Table hot.

12. To roast Rabbets with a Farce in their Bodies.

Take a Couple of Rabbets, parboil them, cut off their Heads and first Joints of their Legs; make a Farce for them of their Livers minc’d with a Mushoom, a Truffle, a few Cives and some Parsley minc’d, and season’d with Salt, Pepper and Nutmeg, add a good Handful of scrap’d Bacon; then pound all together in a Mortar, and having stuff’d the Bellies of the Rabbets
Rabbets with some of this Farce; skewer them together, and lard them with lean Ham, fat Bacon, and Slices of Veal, wrap them up in Paper, spit and roast them; when they are enough, put some Cullis or Essence of Ham in a Dish, take off the Bards of Bacon, dish them, and serve them up hot for a first Course.

13. To stew Rabbets.

Take two or three Rabbets, boil them till they are half enough, cut them into Pieces in the Joints, cut the Meat off from the Bone in Pieces, leaving some Meat on the Bones; then put Meat and Bones into a good Quantity of the Liquor in which the Rabbets were parboil’d, set it over a Chafing-dish of Coals, between two Dishes, and let it stew, season with Salt, and gross Pepper, and then put in some Oil; and before you take it off the Fire, squeeze in some Juice of Lemon; when it has stew’d enough, serve up all together in the Dish.

14. To stew Rabbets the French Way.

Divide your Rabbets into Quarters, lard them with pretty large Lardons of Bacon, fry them, stew them in an earthen Pan with strong Broth, White-wine, Salt, Pepper, a Faggot of sweet Herbs, fry’d Flour and Orange.

15. Ragoons.

Ragoons are as various as the Matters they are made with, either Flesh, Fish, Fowl, Roots, or Herbs; all which you will find in their proper Places.

16. To boil Raies.

Cut off their Heads and Legs, truss them, and put them into a Pipkin with good strong Broth, and half a Pint of White-wine, season with Salt, Pepper, whole Mace and Currans; when they are enough, dish them on Sippets, thicken the Broth with grated Manchet and Butter, dissolve a little Sugar in Rose-water, and Lemon and Broth, garnish with Slices of Orange or Lemon, put into the Dish, serve them up.

17. To
17. To make Raisin Wine.
Take twelve Pound of Raisins of the Sun, and stone them, six Pound of white Sugar, the Juice of a dozen Lemons, and the Peels of six; put them into a Pot with a Cover, with twelve Gallons of Water, let them boil for half an Hour; then take them off the Fire, and let them stand close cover’d for three or four Days, stirring it twice a Day; then strain it and bottle it up close for Use, but do not fill the Bottles quite full, lest it should break them; set them in a cool Place, and in a Fortnight’s time you may drink it.

18. To make Raspberry Cakes.
Take Raspberries that are pretty ripe, and as much as they weigh in double-refin’d Sugar, boil’d to a candy Height, with a little Water, having first bruis’d your Raspberries; put them into the Candy, and mingle them with it; then put them into little Tin Hoops, or drop them on Plates; set them in a Stove, and keep them turning till they are dry. If you would have the Cakes without Seeds, you may strain your Raspberries.

19. To make a Compost of Raspberries.
Boil Sugar to a pearl’d Quality, then let them have a cover’d Boiling, and by this Means the Business will be effected; but if the Raspberries are over ripe, the Sugar must be boil’d to a little higher Degree.

20. To make a Conserve of Raspberries.
Take ripe Currans, pick them, mix them with a few Raspberries, to give them a Smell and Tincture; put them into a Copper-pan over the Fire, to cause them to cast their Juice; then drain them well on a Sieve, then strain them, and let that which runs thro’ the Sieve be set again over the Fire, to be dry’d. In the mean while boil the Sugar to its crack’d Quality, then throw in as much of the thick Substance of your Fruit, as will be sufficient to give the Conserve a good Colour and Taffe, and temper all well with the Sugar; afterwards work the Sugar, and make it white, round
round about the Pan; and when you perceive a thin Ice on the Top, take off the Pan, and dress your Conserve in the Moulds.

21. To make Jelly of Raspberries.

Take two Pounds of Raspberries, one Pound of Curran, and two and a half of Sugar; bring the Sugar to its crack'd Quality, then put in your Raspberries, and boil them, scumming them till no more Scum will rise, and till the Syrup is come to a Degree between smooth and pearl'd. If you would have the Jelly be of a very red Colour, let it be cover'd as it boils, simmering it, and put to it some Red-wine, or prepar'd Cochineel.

22. Another Way.

Take Raspberries that are pretty ripe, set them over the Fire, in a Preserving-pan, and extract the thin Juice, cooling the Bottom of the Pan, as often as you find Occasion, with Water; then strain it through a fine Strainer, and when you have gotten as much as you can, add to it the same Quantity of Sugar, and boil it up into a Jelly.

23. To make Marmalade of Raspberries.

The Body of the Marmalade of Raspberries is usually made of very ripe Curran; to which is added a Handful of Raspberries, to make it appear as if it were made altogether of Raspberries, and is made as follows; strip the Curran from the Bunches, soak them in boiling Water till they break; then take them from the Fire, and drain them upon a Sieve, and when they are cold, pass them through the Sieve to clear the Syrup from the Grains; then some time after dry it over the Fire, according to the usual Method; in the mean time, having allow'd a Pound of Sugar to every Pound of Fruit, let it be brought to its crack'd Quality; temper all well together, make them simmer a little, strew them with Sugar, and let your Marmalade be conveniently dispos'd of in Pots, &c.
24. To make Raspbery Paste.

Strain Raspberries hard through a Cloth, boil the Juice, for each Pound of Juice take a Pound of double-refin’d Sugar, and as much fair Water as will wet it, boil them to a candy Height, i.e. till it will lie upon a Plate clear, like a crystal Drop; then put into it the Raspbery Juice, stirring it continually till the Juice and Sugar be well-mix’d, set it on the Fire, and let it have a Walm or two, and so put it into Glasses for Paste, scarcely an Inch thick, put it on a Stone where it may be but warm; and when it is grown stiff enough to cut, turn it out upon glaz’d Paper, and cut it into what Forms you please, then lay them on the Stone again, and dry them up.

25. To preserve Raspberries dry.

Let not your Raspberries be too ripe, prick them, and put them into Sugar brought to its blown Quality, an equal Weight with themselves, and let them have a cover’d Boiling; then take them off, scum them, and put them into an earthen Pan, and set them in a Stove for twenty-four Hours; when they are cold, drain them from their Syrup, and dress them as you do other Sweet-meats, in order to be dry’d, store’d with Sugar, and dry’d in a Stove after the usual Manner.

26. To preserve Raspberries.

Note, that those Raspberries that have thick Grains are not so fit for preserving, being full of Juice, which soon turns to Marmalade, but those that have small Grains are more proper, because their Substance is more firm and compact; those Raspberries, that grow in moist Places, are not so good as those brought forth in a dry Soil; nor is so much Sugar necessary for preserving them, because Fruits which grow in marshy Grounds dissolve in Sugar.

After having pick’d four Pounds of good Raspberries, give them a Boiling lightly cover’d, in three Pounds of pearl’d Sugar, stirring them from time to time; then let them stand to cool, take them out, drain them,
them, and dry them; then put them into the Syrup again, augmenting the Quantity with pearl’d Sugar, that it may be sufficient for soaking of the Fruit; then put them into Glasses, pour the Syrup upon them to be kept for Use.

But if the Raspberries are somewhat greenish or tart, put them not at first into Sugar to boil’d, because they will grow hard, so that it is expedient to make Choice of them.

27. To make Quiddany of Raspberries.

Pick your Raspberries, put them in a Pot, stop it up close, and set it into a Kettle of boiling Water; let them stew thus for near an Hour, then strain the Liquor from the Pulp, and put to it an equal Weight of double-refin’d Sugar, and a little Ambergreece or Musk; when you have done, boil all together over a quick Fire, because if they are long, they will lose their Colour.

28. To make a Raspberry Tart.

Make Puff-paste, roll it thin, lay it in a Patty-pan, then lay in your Raspberries, strew over them double-refin’d Sugar, close up the Tart, bake it, cut it up, and put in half a Pint of Cream, and the Yolks of two or three Eggs well-beaten, and a little fine Sugar; let it stand till it is cold, take off the Lid, and serve it up with Sugar strew’d round the Brims of the Dish.

29. To make a Syrup of Raspberries.

Take nine Pints of Raspberries dry gather’d, and clean pick’d, and put them into an earthen Pan, with two Quarts of Canary, and stop it up close with Lute or Paste; set it in a cool Place for ten Days, then add a fourth Part of the Quantity, and fresh Berries, and digest them in a Glass Still; and when all the Colour is taken out of the Berries, strain out the remaining liquid Part, and add as much Sugar to it as will boil it up into a Syrup, scumming it continually while it is boiling.
30. To make Raspberry Water.

Pick your Raspberries and bruise them, with such a Quantity of Water and Sugar as will make a pleasant Liquor; then clarify it, and strain it, squeezing out the gross Substance strongly, to make the Water of a red Colour. If you should ice it, you must make it clear, by passing it through a straining Bag, and you may perfume it with Musk or Amber at Pleasure.

31. To make Raspberry Wine.

Take two Gallons of Raspberries, and eight Pound of double-refin’d Sugar, put them into an earthen Pan, let them stand for two Days, bruising and stirring them often together; then put them into a woolen Cloth, hang them up over another Pan that they may drop into it for twenty four Hours; then put the Liquor into a Stein, with a Tap in it, let it ferment for a Week or ten Days, taking off the Scum, and if it be fine, bottle it up, and after it has stood a Week in the Bottles, put it into fresh Bottles, keeping the Settlings which are in the Bottoms of the Bottles, which may afterwards be put together in Bottles by themselves; you must shift it thus into fresh Bottles two or three times, as long as there are any Settlings in the Bottles.

32. To make Ratafia.

To a Gallon of Brandy add a Quart of French White-wine, and a Quart of Orange-Flower Water, and four hundred Apricot Stones crack’d, and a Pound and quarter of fine Sugar, put them into a large Bottle, stop it close, seal it down, and set it in the Sun for Six Weeks, taking it in every Night, if it be wet Weather, and shake it twice a Day; then let it stand to settle, and rack it off till it is thoroughly fine.

33. To make Ratafia White.

Take three Gallons of Water, three Pounds of Sugar, three Ounces of Cinnamon, some Nutmegs, Cloves, Mace, Ginger, and white Pepper beaten, tye them up
in a Rag; boil all these together, and put in the Whites of a couple of Eggs to clarify the Sugar, scum it well, and boil it till one third Part is boil'd away; or at least till you find the Liquor has sufficiently acquir'd the Taste of the Ingredients. Then take it off from the Fire, and put to it three Quarts of Brandy, and pass all through a Straining-bag, or a fine Sieve. You may also give it a fragrant Smell with the Juice of white Strawberries or Raspberries, or else with Orange-flowers.

34. To make Muscadel Ratafia.

Take Muscadel Grapes very ripe, press them; and to every Quart of Juice, add a Quart of Brandy, and a quarter of a Pound of Sugar. Put this into an earthen Stein with Mace, Cloves, and Cinnamon, and a few Grains of Pepper, let them stand two or three Days to infuse; afterwards clarify it by passing it through a Straining-bag, put it into Bottles, adding to it a Grain of Musk, if you please.

35. To tincture Ratafia's.

A Great Variety may be produc'd out of one Ratafia, either with Mulberries, Raspberries, Strawberries, &c. prepared separately with Brandy, Sugar, and Cinnamon: Or you may infuse the Fruits in the Ratafia.

36. To boil Red-thanks.

Roast and baste them till they are half roasted; then stick some Cloves about them, and put them into a Pipkin of boiling Water, (but a very small Quantity) let them have a Walm or two, then pour out all the Water but a Pint, and put to them strong Broth and Claret, the Gravy that dropt from them in roasting, Cloves, Mace, Salt, Pepper, and fry'd Onion: when these have all stew'd together, serve them up on Sippets.

37. To butter Rice.

Let your Rice be pick'd and sifted, and when your Water boils, put it in and scum it; when it is boil'd enough, drain it, butter it, serve it up upon fine car-
ved Sippets, scraping over it Sugar, and strewing Cinnamon Powder over it.

38. To make Rice Cream.

Take two Quarts of Cream, four Handfuls of Rice-flower, and half a Pound of Sugar, mingle the Rice-flower and Sugar very well together, and put it into the Cream; then beat the Yolks of a couple of Eggs with Rose-water, and put them into the Cream, stir them all well together, set them over a quick Fire, keeping them continually stirring.

39. To make Rice Cheesecakes.

Boil two Quarts of Cream a little while, with a little whole Mace and Cinnamon; take it off the Fire, take out the Spice, and put in half a Pound of Rice-flower; then set it on the Fire again, and make it boil, stirring it together; take it off and beat the Yolks of twenty-four Eggs, then set it on the Fire again, and keep it continually stirring till it is as thick as Curds, add half a Pound of Almonds blanch'd and pounded fine, then sweeten it to your Palate.

40. To make a Rice Tart.

Boil your Rice in Milk or Cream till it is tender, pour it out and season it with Salt, Pepper, Sugar, Nutmeg, Cinnamon and Ginger; add the Yolks of six or eight Eggs, and put them into your Tart, squeezing in the Juice of Orange, close it up, bake it; when it is baked, scrape Sugar over it, and serve it up.

41. To make Rice Flummery.

Take a Quart of Rice boil'd in Milk soft and thick, new Milk and Cream, of each three Pints, a little Salt and some Sugar; boil it till it is pretty well thicken'd; put in a Pound and half of plump'd Currans, boil it a little, and serve it up.

42. A Rice Flozendeine.

Boil a quarter of a Pound of clean pick'd Rice in Water, and afterwards in Milk, till it is as thick as a Hafty-pudding; let it stand till it is cold, then put in the Yolks of three, and the Whites of two Eggs
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Eggs beaten, half a Pound of Marrow or Butter, half a Pound of Currans, and add to these a quarter of a Pint of Cream, a Spoonful or two of Canary, and a little Rose-water: Add Salt, Nutmeg, Cinnamon, Cloves and Mace, and two Ounces of candied Citron and Lemon-peel, then cover it with Puff-paste, and bake it: Or you may make it in Chequers at Top with Slips of Paste, and stick Lozenges in the Chequers, and scrape Sugar over it.

43. To boil Roaches.

Scale, draw, wash, and cleanse your Roaches well, wipe them dry with a Cloth, give them three or four Scotch with a Knife to the Bone, only on one Side: Then put into a Stew-pan as much stale Beer, Vinegar, and Water, with a little White-wine, as will cover the Fish: Then put in a Handful of Salt, a Bunch of Rosemary, Winter-favoury, Thyme and Parsley, and a Handful of Horse-radish Root slice'd; then set the Stew-pan over a quick wooden Fire, and boil the Liquor up to a Height.

44. To fry Roaches.

Scale them, gut them, wash them in Salt and Water, and wipe them clean with a Napkin; then flour them and fry them in fresh Butter till they are brown and crisp; then take them out, and lay them in a heated Dish; set them before the Fire to keep; pour off the Butter you fry'd them in. Then in other Butter fry Sage and Parsley crisp, and lay them on your Roaches. In the mean time let some Butter be beaten up with a few Spoonfuls of scalding hot Water, in which an Anchovy has been dissoloved, and pour this Sauce over your Roaches. Garnish the Dish with Parsley and Strawberry-leaves, and serve it up.

45. To marinate Roaches.

Having scal'd, gutted, and cleans'd your Roaches, lay them in a Marinade of Oil, Wine, Lemon-Juice, Salt, Pepper, an Onion slice'd, and a Bay-leaf; then drudge them with grated Bread, and bake them in
in an Oven moderately hot, that they may bake of a fine brown Colour. Then dish them, and garnish with green Parsley and fry'd Bread.

46. To ragoo Roaches.
HAVING prepared your Roaches as before, by scaling, washing, and drawing them, broil them on a Gridiron: Fry their Livers with a little Butter, then pound them in a Mortar, and strain them in a Strainer with some good Fish-broth; then season with Salt, white Pepper, and Orange or Lemon-juice: Rub the Dih with a Shalot or Clove of Garlick, dish your Fish, pour this Sauce over them, and serve them up.

47. Rocamboles.
ROCAMBOLES are a sort of mild and pleasing Garlick, and called by some Spanish Garlick, much of the same Nature as Shalots, and give much the same Relish.

48. To make fine Rolls.
TAKE a quarter of a Peck of fine Flower, the Yolks of two Eggs, a little Salt, half a Pint of Ale-yeast, mingle all these well-together, and knead them into a Pate with warm Milk and a little Canary; when it is well moulded, lay it in a warm Cloth to rise; then mould it again, and make it into small Rolls, bake them, ralp them, and put them into the Oven again for a little while.

49. To make short Rolls.
TAKE a quarter of a Peck of fine Flower, break into it three quarters of a Pound of fresh Butter in small Bits; put in some Salt, Sugar, beaten Spice and Coriander-seeds bruised, and a quarter of a Pint of Ale-yeast; when you have mingled them all well-together, make them into a Pate with Canary and Milk warmed; wrap it up in a warm Cloth to rise, and when the Oven is ready, make it into Rolls, prick them, bake them, and when you draw them, cover them till they are cold.

50. To
50. To make Rosade.

This is a Liquor made of pounded Almonds and Milk, mixed with clarified Sugar; but it is a liquor that will not keep long, but grow greasy.

51. To make Sofia Rolis.

Infuse eight Handfuls of the Herb Rosa Solis in a Gallon of Brandy, add double refin’d Sugar sifted three Pound, three Pints of Milk-water, and an Ounce of Cinnamon powdered; add also an Ounce of white Sugar-candy, four Grains of Musk, and strain all through a Cloth.

52. To candy Rosemary Flowers.

Steep Gum-dragant in Rose-water, and soak your Rosemary-flowers in it: Then lay them on a Paper, and strew sifted Sugar over them; lay them in the hot Sun, turning them, and strew Sugar over them, till they are sufficiently candy’d, then keep them for Use.

53. To make Conserve of Rosemary Flowers.

Take two Pound of Rosemary-flowers, the same Weight of fine Sugar, pound them well in a Stone-Mortar; then put the Conserve into well-glaz’d Gallipots. It will keep a Year or two.

54. To make Rosemary Essence.

Take Rosemary Leaves four Pound, pound them, put them to steep in six Quarts of warm Water in a Glass Vessel for two Days; then pour your Infusion into a large Copper Alembick, and distil it with a quick Fire till you have drawn off three Pints or two Quarts of the Liquor; then unlace the Alembick, and pour in the distilled Water by Inclination: And you will find in the Bottom, or swimming on the Top, a little Oil, which you must put into a Viol, and keep it close stop’d; then distil it over again, repeating the Operation several times till no more Oil rises. Then remove the Fire, and distil the Water left in the Receiver, after the same manner as Brandy is rectified for Spirit of Wine.
55. To make Rosemary Water.

Take a quarter of a Pound of Rosemary when it is at its Prime, Flowers and Leaves, a quarter of a Pound of Elecampane-root, half a Handful of red Sage, six Ounces of Anniseeds, and one Ounce and a half of Cloves; beat the Herbs together, and the Spices each by themselves, put to them a Gallon of White-wine; and let them stand a Week to infuse, then distil them in Balneo Maria.

56. To make Conserve of red Roses.

Let your Roses be gather'd before they are quite blown, pound them in a Stone-mortar, and add to them twice their Weight in double-refin'd Sugar, and put them into a Glass close stoppt up, but do not fill it full: Let them stand three Months before you use them, remember to stir them once a Day.

57. To dry or keep Roses.

Take the Buds of Damask-Roses before they are fully blown, pull the Leaves and lay them on Boards, in a Room where the Heat of the Sun may not come at them; when they are pretty dry, let a large Still be made warm, and lay them on the Top of it till they are crisp; but let them not lie so long as to change their Colour: Then spread them thin; and when they are thoroughly dry'd, press them down into an earthen Pan, and keep them close cover'd.

58. To make Sugar of Roses.

Take red Roses of the deepest Colour, pick them well, and dry the Leaves well in an Oven, then pound them to Powder, and sift them: Put a Pound of fine sifted Sugar into a Pan, and with as much Water as will wet it. Then set it over a Chafing-dish of Coals, and boil it till it be Sugar again: Then put to it as much of the Powder of Roses as will make it of a good red Colour; stir them well together, and when the Sugar is thoroughly cold, take it off, and put it up in Boxes.

59. To
59. To make Syrup of Roses.

INFUSE three Pound of Damask-Rose-leaves in a Gallon of warm Water, in a well-glaz’d earthen Pot, with a narrow Mouth, for eight Hours, which stop up so close, that none of the Virtue may exhale: When they have infus’d so long, heat the Water again, squeeze them out, and put in three Pound more of Rose-leaves to infuse for eight Hours more, then press them out very hard. Then to every Quart of this Infusion, add four Pounds of fine Sugar, and boil it to a Syrup.

60. To make Rose-water.

TAKE Damask-Roses gather’d when they are dry, before they open too much; pick off the Leaves clean from the Seeds; lay them spread on a Cloth till their Moisture is almost dry’d up; then put them into a Pewter-Still, and make a Fire under them gently by degrees, fastening your Receiver to the Noze of your Still with Paper or Cloth, that no Scent can come out; cork the Bottles up close, being fill’d within an Inch of the Cork. The Rose-leaves will be found at the Bottom of the Still in a Cake, which being dry’d in the Sun are kept for a Perfume.

61. To dress Rumps of Botton a la Sauce Robart.

TAKE half a dozen Sheep’s Rumps cut large; boil them for three Hours in Water, and three or four Spoonfuls of Vinegar, season’d with a Handful of Salt, a Spoonful of Pepper and Cloves, three or four Onions, a Sprig or two of Thyme, and a Bay-leaf. Put the Spice and Herbs in after the Pot has been scum’d: When the Rumps are boil’d tender, take them out, and lay them in a Cullender to drain, score them on the Sides with a Knife, dip them in drawn Butter, roll them in grated Bread, and broil them brown: In the mean time make your Sauce Robart thus: Put a piece of Butter the Bigness of an Egg into a Sauce-pan, set it over the Fire till it is almost brown, then put in a Handful of Onions mine’d very fine; let them stew gently till they are brown, then put
put in half a Spoonful of Flour: Let them stew a little longer; then put in a Ladle of Gravy, a little Salt and Pepper, let them boil for a quarter of an Hour, skim off the Fat, and put in half a Spoonful of Mustard, the Juice of a Lemon or a little Vinegar: Pour the Sauce into your Dish, lay the Rumps upon it: Garnish with fry'd Parsley or Lemon, or both, and serve it up for a first Course.

62. To dress Rumps of Mutton a la Sante Menehout.

GARNISH the Bottom of a Stew-pan with Slices of Bacon, and then lay over them Slices of Veal, season'd with Salt, Pepper, all sorts of Spice and sweet Herbs, and on them Slices of Onion; then lay in your Rumps, lay Slices of Onions upon them, Slices of Veal on the Onions, and Slices of fat Bacon on the Veal; cover the Stew-pan close, and either set it in an Oven, or a la braise between two Fires: When the Rumps are enough, take them out, and drudge them well with grated Bread, and broil them on a Gridiron. While they are doing, make for them a Sauce call'd Ramolade, thus; toss up Anchovies, minc'd Capers, Cives and Parsley, and a Clove of Garlick in some good Gravy, a little Oil, and with Salt, Pepper, and other common Seasonings; pour this Ramolade in the Dish, lay the Rumps upon it, and serve them up to Table hot.

63. To Cooke and fry Rumps of Mutton.

COVER the Bottom of a Stew-pan with Bards of Bacon, &c. as in the Receipt above-directed, and stew them a la braise, or bake them in an Oven. Then wrap them up in forc'd Meat made as follows: Take a Pound of Leg of Veal, half a Pound of fat Bacon, and half a Pound of Suet, boil them for half an Hour, then throw them a little into cold Water, that your fat Bacon may not run to Oil in mincing. Then mince each of them separately by themselves very fine, then mince all together, and pownd them well in a Marble-mortar, with the Crum of a French Roll, soak'd
foak'd in Milk or Broth, and four raw Eggs, season'd with Salt and Pepper, according to your Discretion, a little Nutmeg, a little Parsley and Onion minc'd very fine. Having pounded all these together to a Paste, wrap the Rumps up in this forc'd Meat, dip them in beaten Eggs, drudge them with Flower, and fry them in Hogs-lard, till they are of a fine brown Colour; then dish them, and serve them up.

1. To make an excellent Sack-Pottage.

BEAT fifteen Eggs, Whites and Yolks, very well, and strain them, then put three quarters of a Pound of white Sugar into a Pint of Canary, and mix it with your Eggs in a Basin, set it over a Chafing-dish, and keep continually stirring it, till it is scalding-hot; in the mean time put some Bits of Nutmeg into a Quart of Milk, and boil it; then pour it into your Eggs, they being scalding-hot; hold your Hand pretty high, as you pour it, and let it be stirred all the while you are pouring it; then take it off the Chafing-dish, set it before the Fire for half an Hour.

2. To make Conserve of Sage.

TAKE a Pound of fresh Sage-flowers, and beat them well in a Mortar with a Pound of Sugar; then put them into a well-glaz'd Pan, and set them in the Sun, stirring them every Day. It will keep good the whole Year.

3. To make Sage-Cream.

BOIL a Quart of Cream, pound red Sage in a Mortar, put into the Cream a quarter of a Pint of Canary, and a quarter of a Pint of Rose-water, with half a Pound of Sugar. After the same Manner you may do by any sort of good Herbs.
4. To make Sage-Water.

Take Sage-flowers, sprinkle them with White-wine, or Water, let them stand a while to macerate; then distil them in Balneo Marie.

5. To make Sagoe.

Boil a Quart of Water, let it stand till it is cold; then put to it two Ounces of Sagoe, and stir them together till it is pretty thick; then put in half a dozen Spoonfuls of Canary, or White-wine, the Juice of a couple of Lemons, a bit of Lemon-peel, and sweeten to your Palate.


Sallads are commonly made of Lettuces of any sort, Sage, Sorrel, Parsley, Tarragon, Cresses, the white Part of young Onions, or Shalots, all pick’d and wash’d and in proportion to different Palates; these are eaten commonly with a little Salt, one part Mustard, two parts Vinegar, and three Parts Oil, well beaten together, and pour’d over the Sallad, or put in the several Sides of the Dish, that each Person may roll his Sallad in as he pleases.

7. Sallads for Winter.

Take a hard Cabbage, and with a sharp Knife shave it as thin as possible, that it may not be discern’d what it is, and serve it up with Oil, Mustard, and Vinegar.

Or else take Corn-sallad, and Horse-radish scrap’d fine; dish it handsomely, and serve it with Oil and Vinegar.

8. To make a grand Sallad for the Spring.

Take Cowslip Buds, Violet-flowers and Leaves; young Lettuce, Spinage, Alexander Buds, Strawberry-leaves, Water-cressess, Brook-lime, &c, each apart by themselfes: Then take also Capers, Olives, Saphire, Cucumbers, Broom-buds, Raisins and Currans parboil’d, Almonds blanch’d, Barberries, and other Pickles; then lay a Turnip, or some other hard thing for a Standard in the middle of the Sallad, let it be formed like a Castle made of Paffte, wash’d over with the
the Yolks of Eggs, and within it a Tree made in like manner, and coloured with green Herbs, and stuck with Flowers; you must also have annexed to it twelve Supporters round it, floping to it, and fastened to the Castle; then having made four Rings of Paste, each bigger than the other, the Biggest must compass the Castle, and reach within three Inches of the Feet of your Supporters; the second must be within two Inches of that, and so place as many as you think convenient, and according to the Size of your Dish, that they may be like so many Steps, one above another; then place one sort of your Sallad round on the uppermost Ring, and so on till you come to the Dish, laying a several Sort on every one; then place all your Pickles from the Sallad to the Brim of the Dish, each by it self; then garnish your Dish with all things suitable to the Season. These grand Sallads are only for great Feasts.

Remember that in Autumn, your Standard ought to be the Resistmblance of a Castle, carv'd out of Carrots and Turnips; in the Winter a Tree hung with Snow; in Summer a green Tree.

9. To make a Sallad of a cold Capon or Pullet.

CUT the Breast of a Capon, or Pullet roast'd, in as thin Slices as you can; put in Vinegar, and a little Sugar, if you please; then mince together a Handful of Capers, a little long Grass, or Tarragon, and half a dozen Anchovies; when these are minced, but not too small, strew all on your Sallad; garnish with Oranges, Lemons, or Barberries, and serve it up with a little Salt.

10. Salmon bak'd to be eaten cold.

SCALE the Salmon, wash and dry him, chine him, and season him with Salt, Pepper, Ginger, Cloves, and Mace; lay him on a Sheet of Paste, and form it in the Shape of a Salmon, lay in Slices of Ginger, large Mace, and Butter upon the Fish, and turn up the other half of your Sheet of Paste on the Back, closing them on the Belly-side, from Head to Tail, bring-
bringing him into Proportion with Head, Fins, Gills, and Tail: Scale him, leave a Funnel to pour in Butter, and when it is bak’d, set it by to cool.

11. To boil Salmon.

CLEAN and Scale the Salmon, and take either the whole Side, or what Part of it you please, and cut it into Pieces of a reasonable Bigness; wipe off the Blood, but do not wash it; take as much Wine and Water, (of each an equal Quantity) as will just cover it, put in Salt according to the Quantity of your Liquor; then put in the Salmon, make it boil up quick, put in also a Quart of White-wine-vinegar; if the Fire be brisk, it will be boil’d in half an Hour; then having prepar’d a Sauce for it of Butter beaten up with Water, and the Yolks of two or three Eggs dissolved in it, and a little of the Liquor, with some grated Nutmeg, and Slices of Lemon; take up your Salmon, dish it, pour the Sauce over it; garnish with freshd Manchet, Slices of Lemon, Spices, Barberries, fry’d Greens, and serve it up.

12. To boil a Jole of Salmon.

PUT a Pint of Vinegar into Water, a good Quantity of Salt, a Faggot of sweet Herbs, an Onion stuck with Cloves, a little Nutmeg, Pepper, and whole Mace, and a Piece of Lemon-peel; set them on the Fire in a Stew-pan or Kettle, and boil them well for a good while; then put in your Jole, make it boil apace, and it will be done in a quarter of an Hour: In the mean time, for the Sauce, boil a couple of Anchovies in strong Broth, with a Bit of Lemon-peel, and strain it through a Sieve; then put to it a Pound of Butter, and half a Pint of Claret, and thicken them over the Fire; then dish your Jole, pour the Sauce over it. Garnish the Dish with Lemon-peel, and serve it up.

13. To broil a Salmon.

TAKE either a whole Salmon, a Jole, Rand, or Chine; slice it, or cut round it, about the Thickness of an Inch; steep it in Claret, and Wine-vinegar, Salt, and
and Sallad-oyl, with gross Pepper, slic'd Ginger, a Clove of Garlick, large Mace, and whole Cloves; then broil it on a flack Fire, basting it with the Liquor it was steeped in, with some strait Sprigs of Rosemary, Thyme, Parsley, and sweet Marjoram; in the mean time boil up the Gravy with some Oyster-liquor, and when the Salmon is broil'd, dissh it, pour the Sauce over it, lay the Herbs about it, and serve it up.

14. To broil Salmon with brown Sauce.

Cut your Salmon in Slices, melt some Butter in a Sauce-pan, and put in some Salt; when it is melted, rub the Slices of Salmon with the melted Butter, and lay them on a Gridiron over a gentle Fire. For the Sauce, put a Lump of Butter as big as an Egg into a Sauce-pan, and set it over the Fire; and when the Butter is melted, put in half a Spoonful of Flour; and keep it moving over the Fire till it is brown; then put in a Glass of White-wine and Fish-broth; season the whole with Salt and Pepper, a Bunch of sweet Herbs, an Onion stuck with Cloves, and a little Parsley shred. When the Salmon is broil'd enough, put them into this Sauce, and let them simmer in it, till as much of it is wasted away as you think proper; then lay the Slices of Salmon in a Dish; then bind the Sauce with a thickenning of the Yolk of an Egg or two beaten up with a little Verjuice; pour it upon the Salmon, and serve it up.

15. To dress Salmon au court Bouillon,

When your Salmon has been drawn and cleansed, let the Sides of it be cut pretty deep, that it may the better take the Relish of the Court of Bouillon; lay it on a Napkin, and season it with Salt, Pepper, Nutmeg, Cloves, Onions, Slices of Lemon, Parsley, Cives, sweet Basil, and a Bay-leaf or two. Work up a Pound of Butter with a little Flour, and put into the Belly of the Fish; then wrap it up in a Napkin, tye it up with Tape, and lay it in a Fish-Kettle proportioned to the Bignefs of the Salmon; put to it Water, Vinegar, and Wine, as much as is sufficient.
to boil it; set it over a quick Fire: When it is boiled enough, take it off, and set it over a Stove, and keep it just simmering till you are ready to serve it up; then take it out of the Napkin, lay another Napkin in a Dish, lay the Salmon upon it, garnish it with green Parsley, and serve it up hot for a first Course.

16. To Dress a Tail-piece of Salmon in Casserole.

TAKE a Tail-piece of Salmon, scale it, loosen the Skin, so as it may fall off from the Flesh. Take away the Filets, and fill up the void Space with good Fish-farce, or with fine Herbs, Butter, and Chippings of Bread; afterwards put the Skin upon the Tail again, then bread it handsomely, and bake it in an Oven with White-wine, Salt, Thyme, Chibbol, a Bay-leaf, and Lemon-peel. When it is bak’d, pour a Ragoo upon it, garnish it with what you please, and serve it up.

17. To Dress a whole, or part of a Salmon.

LARDE the Salmon with large Lardons of Bacon well-seafoned, and tye it about with a Packthread: Cut Slices of a Filet of Veal to the Quantity of two or three Pounds: Garnish the Bottom of a Stew-pan with Slices of fat Bacon, lay upon them Slices of Veal, set it over a gentle Fire; and when the Meat begins to stick, sprinkle some Flour over it, and give it six or eight Turns over the Stove, keeping it continually moving, and moisten it with good Broth, and a few Spoonfuls of Gravy. Then lay your Salmon into a long Stew-pan; pour the Liquor of the Braisè upon it, and lay the Slices of Veal upon the Fish; then pour in a Bottle of White or Champaign Wine, and take care that there be Liquor enough to stew it; put in also a Lump of Butter, Salt, Pepper, Spices, Slices of Onion and Lemon, Cives, Parsley, and sweet Herbs, and let it stew over a gentle Fire; when it has stew’d enough, take it off the Fire, and let it stand for about two Hours in the Liquor to give it a Relish, being close cover’d to keep it warm; then take
take it up, drain it, unbind it, dish it, pour over it either a Ragoo of Cray-fish made with Gravy, or else a Ragoo made of Veal Sweet-breads, Cocks-combs, &c. and serve it up hot.

18. To farce Slices of Salmon.

Cut Slices of Salmon an Inch thick, take off the Skins, then make a Farce as follows: Mince some Flesh of a Salmon with the Flesh of an Eel, Mushrooms, Cives, and Parsley; season it with Salt, Pepper, Nutmeg, and a little sweet Basil: When you have shred all these together, beat three or four Cloves, and about a dozen Coriander-seeds in a Mortar, put the minc’d Fish to them with a good Piece of Butter, and pownd them all together: Then put a Piece of Crum Bread about as big as your Fift into a Sauce-pan with Cream or Milk, and beat up in it the Yolks of four Eggs, and when it is grown thick, take it off the Fire, and set it by to cool; then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream when it is cold, and pownd it all well together; then cover the Slices of Salmon with this Farce, and rub them over with beaten Egg and melted Butter. Then lay a little Butter in a Pafty-pan or Dish, season it with Salt, Pepper, Spices, sweet Herbs, minc’d Parsley, and whole Cives; having laid this Seasoning in your Pafty-pan, lay in your Slices of farced Salmon, and put them into an Oven; and when they are baked of a curious brown Colour, put into a Dish a Ragoo of Cray-fish, lay your Slices of farced Salmon on the Ragoo, and serve it up to Table hot.

12. To stuffy Salmon.

Take a Piece of fresh Salmon, either Tail or Middle-piece, and cut it into Pieces of the Length and Thickness of your Finger; then mince sweet Herbs, Parsley, and Fennel, very small; then season your Salmon with Salt, Mace, Cloves, Ginger, and Nutmeg, all pownded small, and mix them together with the Yolks of half a score Eggs; then fill a

G g 3

Pan
Pan with clarified Stuff, make it very hot, then scatter in your Flih and Seasoning very quick, and take care in frying it, that it does not get into Lumps; when it is about three quarters fry'd, pour out the Fat you fry'd it in, and instead of it put in White-wine, large Oysters, and their Liquor, a large Onion, a couple of Anchovies, some minced Thyme, and a little Nutmeg. Then beat up the Yolks of four Eggs with some of the Liquor, and when it is enough, dish your Fricassey on Sippets; pour this Sauce over them, run it over with drawn Butter; garnish with Oysters, and serve it up.

20. To fry Salmon.

Take either a Chine, Rand or Jole of Salmon, put thin Slices of Butter into the Pan, and fry it till it grows crisp: In the mean time prepare your Sauce as follows; Put into a Sauce-pan some Claret, sweet Butter, the Liquor of pickled Oysters, the Juice of Oranges, and grated Nutmeg; let them over a slack Fire, beat them continually; dish your Fish, pour the Sauce over them; garnish with Sage-leaves and Parsley fry'd in Butter, but not too crisp, and serve it up hot.

Or you may add to the Sauce some Vinegar, and to the Garnish Slices of Orange, and Pippins slied and fry'd, or Clary fry'd in Butter; or Yolks of Eggs and Quarters of Oranges round the Dish, with some fry'd Greens.

Or you may make a Sauce with Butter beaten up with three or four Spoonfuls of hot Water, in which an Anchovy has been dissolv'd.

21. To hath Salmon.

Take any Part of a Salmon, either Jole, Rand or Tail, with some fresh Eel; set it in warm Water, take off the Skin, mince it fine; season it with Salt, Pepper, beaten Cloves, Mace, and sweet Herbs; put it in a Pipkin with some Claret, blanch'd Chestnuts, Gooseberries, Barberries, or Grapes; when it has stew'd enough, dish it on Sippets, run it over with
with beaten Butter, garnish the Dish with grated Bread sifted, Oysters fry'd in Butter, Cockles or Prawns.

22. To marinate Salmon to be eaten cold or hot.

Take a Salmon, cut it into Joles and Rands, and fry them in Sallad-oil, or clarified Butter; then let them by, then put into a Pipkin as much Claret and Wine-vinegar as will be sufficient to cover them, put in a Faggot of sweet Herbs, as Rosemary, Thyme, sweet Marjoram, Winter-favoury, Parsley, Sage, Sorrel, and Bay-leaves; Salt, gross Pepper, Nutmeg, and Ginger slice'd, large Mace and Cloves; boil all these well-together, lay your Salmon into a Pan, and all being cold, pour this Liquor over it, lay on slice'd Lemons and Lemon-peel, and cover it up close; and you may either serve it hot or cold, with the same Liquor it was sous'd in, with Spices, Herbs, and Lemons on it.

23. To marinate and fry Salmon.

Cut the Salmon in Slices, take off the Skin, then take out the middle Bone, and cut each Slice asunder; then put them into a Sauce-pan, season them with Salt, Pepper, half a dozen Cloves, an Onion cut in Slices, some whole Cives, a little sweet Basil, Parsley, and a Bay-leaf; then squeeze on them the Juice of three or four Lemons; or instead of that use Vinegar, let the Salmon lye in this Marinade for two Hours, then take it out, dry it with a Cloth, drudge it with Flour, and fry it brown in clarified Butter; then lay a clean Napkin in a Dish, lay the Slices of fry'd Salmon upon the Napkin: Garnish with fry'd Parsley, and serve it up.

24. To make a Pupton of Salmon.

Scale, skin, and bone your Salmon, lay the Flesh on the Dresse with the Flesh of Eels, minc'd Mushrooms, Cives and Parsley, seasoned with Salt, Pepper, Nutmeg, and a little sweet Basil: Let all these be shred very well together; beat three or four Cloves with a dozen Coriander-seeds in a Mortar, then
then put in the minc'd Fish, and a sufficient Quantity of Butter, and pownd them all together: Then put a Piece of Crum Bread as big as your Fift into Cream or Milk, and set it to simmer over a Stove; then beat up in it the Yolks of four Eggs, and when it is thick enough, take it off, and set it a cooling; then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream when it is cold, pownd it all well together, then make a Ragoo of Salmon as follows: Take small Mushrooms, peel them, take a Slice or two of Salmon rubb'd with melted Butter, and broil'd: Then put Butter into a Sauce-pan, and set it over a Stove till it is melted, then brown it with a little Flour; put your Mushrooms into it, and let them have a few Turns over the Stove, then put in some Fish-broth, Salt, Pepper, and a Faggot of sweet Herbs; take the Skin off the Slices of Salmon that you broil'd, cut it into little long Slices, and put them into the Sauce-pan to the Mushrooms, &c. Add also some Cray-fish Tails, and blanch'd Asparagus-tops, and let them simmer together for a while; when your Ragoo is enough, take off all the Fat, and set it a cooling; then rub a Sauce-pan with fresh Butter, butter a Sheet of Paper, and lay over the Bottom and Sides of it; spread some of the Farce over it, an Inch thick or more; beat up an Egg, and rub it over with it to make the Farce lye the smoother; place the Ragoo of Salmon in the Bottom, and cover the Pupton with the same Farce; rub it over with beaten Egg, and bake it in an Oven or Baking-cover, with Fire over and under it; when it is bak'd, turn it upside-down into the Dish into which you intend to serve it; take off the Paper, make a Hole in the Top, of the Size of a five Shilling Piece, pour in some Cullis of Cray-fish, and serve it up to Table hot for a Dish of the first Course.

25. To dress a Salmon in Ragoo.

CUT your Salmon in Slices, set it into an Oven in a covered Dish, and bake it with a little Wine, Fish-broth,
broth, Verjuice, Salt, and Pepper, a Bunch of sweet Herbs, Cloves, Bay-leaves, Nutmeg, and green Lemon. While it is in the Oven, prepare a Ragoo of the Liver of the Salmon, Mushrooms, fry'd Flour, Capers and Oysters; let it be all turn'd upon it; and serve it up with Lemon-juice.

26. To roast a whole Salmon.

Draw your Salmon at the Gills, and stuff in his Belly some whole sweet Herbs, as Thyme, Rosemary, Winter-savoury, sweet Marjoram, a small Onion, and Garlick; scale the Salmon, wipe off the Slime, and lard him with pickled Herrings, or a salt Eel; then season large Oysters with Nutmeg, and fill up his Belly with them; baste him with Butter, lay him upon Sticks in a Tin Dripping-pan, set it into the Oven; draw it out, turn the other side upwards, then put some Clarret in the Dripping-pan under it, with Wine, Anchovies, Pepper and Nutmeg; let the Gravy drip into it; baste it out of the Pan with Rosemary and Bays; when the Fish is done enough, take all the Fat off the Gravy, boil it up, and beat it thick with Butter; then dish your Salmon, pour the Sauce over it; rip up his Belly, take out some of the Oysters, put them into the Sauce, take away the Herbs, and serve it up hot.

27. To dress Salmon with savoury Herbs.

Cut your Salmon into Slices, take off the Skin, take out the middle Bone, and cut each Slice asunder. Then lay sweet Butter in the Bottom of a Dish or Pasty-pan. Then take for the Seasoning, Salt, Pepper, Nutmeg, sweet Herbs, minced Parsley, and two or three whole Leeks; lay these upon the Butter, lay your Slices of Salmon on these, and lay the same Seasoning over them; and sprinkle them over with melted Butter, and drudge all over with grated Bread; and set it in an Oven, or bake it in a baking Cover with Fire under and over it. While it is baking, make the following Sauce: Cut raw Truffles, peel'd and wash'd, into small Slices, put them into a Sauce-
pan with sweet Butter, and toss them up over a Stove; put to them a little Fish-broth, Salt, Pepper, a Faggot of sweet Herbs, and let all simmer over a gentle Fire; then put in some brown Cullis to bind your Ragoo. And when the Salmon is bak'd of a fine brown Colour, pour the Ragoo into a Dish, lay your Slices of Salmon upon it, and serve it up hot for a first Course.

28. To dress Salmon with sweet Sauce.

CUT your Salmon into Slices, flour them, and fry them in refined Butter. Then soak them a little while in sweet Sauce made of red Wine, Salt, Pepper, Cinnamon, Cloves, Sugar, and green Lemon, and serve them up with what Garniture you think proper.

29. To stew Salmon.

DRAW the Salmon, scorch him on the Back, then put him either whole or in Pieces into a Stew-pan, and pour upon him as much Beer-vinegar, Water, and White-wine, as will cover him; put in a Seasoning of Salt, whole Pepper, slic'd Ginger, large Mace, whole Cloves, a Faggot of sweet Marjoram, Rosemary, Winter-favoury, Thyme and Parsley, and an Orange cut in halves; add a good Lump of Butter: Let all stew together very leisurely, and when the Salmon is enough, dish it upon Sippets, lay on it your Spices, and Slices of Lemon, run it over with Butter, beaten up with some of the stew'd Liquor, &c. Garnish with grated Manchet, &c. and serve it up hot for a first Course.

30. To dress Salmon in Stoffado.

TAKE a whole Rand or Jole of Salmon, scale it, and put it in an earthen Stew-pan, put to it Wine, Vinegar, Salt, gross Pepper, slic'd Ginger, four or five Cloves of Garlic, large Mace, and a few whole Cloves; add also a Faggot of Rosemary, Thyme, and sweet Majoram, Parsley, and two or three Bay-leaves; put in also a Pound of good Butter, close up the earthen Pot with Paste, bake it in an Oven, serve it up on Sippets with some of the Liquor and Spices on
on it: Run it over with beaten Butter and Barberries, lay on it some of the Herbs, Slices of Lemon and Lemon-peel.

31. To pickle Salmon.

Cut a Salmon into half a dozen round Pieces, boil it in two Parts Water, and one of Vinegar; but do not put in the Fish till the Liquor has boiled for half an Hour; when the Salmon has boil’d enough, take it up and drain it; then put in two Quarts of White-wine, and two Quarts of Vinegar; boil a good Quantity of Cloves, Mace, whole Pepper, Rosemary-Leaves, and Bay-leaves, for half an Hour: When your Salmon is cold, rub it with Salt and Pepper, and put it up in what you design to keep it in, laying a Layer of Salmon, and another of Spice that was boil’d in the Liquor; pour your Liquor on the Salmon, and if you renew the Pickle once in a Quarter, the Fish will keep good all the Year.

32. To pot Salmon.

Season your Salmon with Salt, Pepper, Cloves, Mace, and a Bay-leaf or two. Put it into an earthen Pot with as much melted Butter as will cover it, then bake it with small white Bread, and when it is bak’d, take it out of the Pot, and put it into another; clarify the Butter, and pour upon it, and cover it well.

33. To make a Salmon Pye.

Take a fresh Salmon, scale it, draw it, and wipe it dry. Scrape out the Blood from the Back-bone, scotch it on the Back and Side, and seafon it with Salt, Pepper, and Nutmeg; butter the Bottom of the Pye, lay in some whole Cloves, and some of the Seafoning; then lay in the Salmon, lay some whole Cloves upon it, and Nutmeg slic’d, and also Pieces of Butter; then close it up, and baste it over with Eggs or Saffron-water, and bake it; when it is bak’d, fill it up with clarified Butter. Let your Pye be made in the form of your Fish.

34. Or thus.

Take a Middle-piece of Salmon, cut it into three Pieces;
Pieces; season them well with Salt, Pepper, Cloves, and Mace; lay Puff-paste in the Bottom of a Pasty-pan; then lay a Layer of Butter, and then a Layer of Salmon, till all is in; then having ready some farc’d Meat, made of an Eel chopt fine, Marrow, Oysters, the Yolks of hard Eggs, two or three Anchovies, sweet Herbs and grated Bread, seasoned with Salt, Pepper, and other Spice; lay this farc’d Meat round the Salmon in your Pye; and on the Top of it close it up, and bake it.

35. To make a Salamongundy, Salingundin, or Salgundy.

Take two or three Roman or Cabbage-Lettuce; and when you have wash’d them clean, wring them pretty dry in a Cloth; then beginning at the open End, cut them crofs-ways, as fine as a good big Thread, and lay the Lettuce so cut about an Inch thick in the Bottom of a Dish: When you have thus garnish’d your Dish, take a couple of cold roasted Pullets or Chickens, and cut the Flesh of the Breasts and Wings into Slices about three Inches long, a quarter of an Inch broad, and as thin as a Shilling, lay them upon the Lettuce round the one End to the middle of the Dish, and the other toward the Brim: Then having bon’d and cut half a dozen Anchovies, each into eight Pieces, lay them all round betwixt each Slice of the Fowls; then cut the lean Meat of the Pullets or Chickens Legs into small Dice, and cut a Lemon into small Dice: Then mince the Yolks of four hard Eggs, with three or four Anchovies, and a little Parsley; and make a round Heap of these in the middle of your Dish, piling it up in the Form of a Sugar-loaf, and garnish it with small Onions as big as the Yolks of Eggs, boiled in a good deal of Water, very tender and white; put the largest of the Onions on the middle of the minc’d Meat on the top of the Salamongundy, and lay the rest all round the Brim of the Dish, as thick as you can lay them; then beat some Sallad-Oil up with Vinegar, Salt,
Salt, and Pepper, and pour over it all; garnish with Grapes just scalded, or French Beans blanched, or Station-Flowers, and serve it up hot for a first Course.

36. Another Way.

Mince a couple of Chickens, either boil'd or roast-ed, very fine, or Veal, if you please; also mince the Yolks of hard Eggs very small; and mince also the Whites of the Eggs very small by themselves; also shred the Pulp of Lemons very small; then lay in your Dish a Layer of your min'd Meat, a Layer of Yolks of Eggs, a Layer of Whites, a Layer of Anchovies, a Layer of your shred Lemon Pulp; a Layer of Pickles, a Layer of Sorrel, a Layer of Spinage and Cloves, or else Shallots shred small: When you have filled your Dish with all these Ingredients, set an Orange or Lemon on the Top; then garnish it with Horse-radish scrap'd, Barberries, and Slices of Lemon. Then for the Sauce, beat up some Oil with the Juice of Lemons, Salt and Muffard thick, and serve them up for a second Course, Side-dish, or a Middle-dish for Supper.

37. To make Salad.

To a Quart of Water, put an Ounce of Salop, stir it till it is thick; then add to it Orange-flower-water, or Rose-water, or Canary; you may, if you please, add a little Juice of Lemon and Sugar.

38. To make a Salpicon.

Take Cucumbers, cut them in two, take out all the Seeds, then cut them into square Bits in the Form of Dice, and lay them in a Marinade made with Vinegar, Salt, Pepper and an Onion or two cut in Slices: Take the lean of a Ham of Bacon, and cut that into square Pieces like Dice; take also Mushrooms and Truffles, Veal Sweet-breads, Livers, and the Breasts of Pullets. Squeeze the Cucumbers out of the Marinade, put them into a Sauce-pan with a little melted Bacon, or fry them in Lard, and toss them up over a Stove; then put in a little Gravy, and set them to simmer over a gentle Fire; then strain off all
all the Fat. Then take another Sauce-pan with a little melted Bacon, and put in the Ham that you had cut into Dice, and also a few Cives, and a little Parsley. Mince your Sweet-breads, Mushrooms, Truffles, and Artichoke-bottoms, and tos't them up all together; put to them some Gravy, Salt, Pepper and a Faggot of Sweet-herbs; let them simmer a while, then skim off all the Fat. When they are almost stew'd enough, having cut off the Flesh of the Pullets Breasts, and the Livers into Dice, put them in also; then put into your Salpicon some Essence of Ham, and Cullis of Veal and Ham to bind it: When the Cucumbers have stew'd enough, put to them some Cullis of Veal and Ham; then put the Ragoo of Cucumbers into the Sauce-pan; so all being put together, make a Hole in your Piece of roast Meat, by cutting out a large Piece; if it be a Quarter of Veal or Mutton, make it in the Leg, and pour the Salpicon into the Hole. Or you may serve the Salpicon by itself.

This is us'd in great Dishes of roast Meat, such as Chines of Beef, Barons of Beef, Chines or Quarters of Veal or Mutton, &c.

39. To farre the Tail of a Salt Fish.

Mince the Flesh of a Carp, and half the Quantity of the Flesh of an Eel together, with Mushrooms, and add to them Cream, and the Yolks of three or four Eggs raw; season them with Salt, Pepper, Spices, Cives, Parsley and sweet Herbs minc'd; mingle all these well together, and powder them in a Mortar with sweet Butter. Boil the Salt-fish Tail, take out the Flesh in Flakes, keep the Bone whole with the End of the Tail hanging to it. Then brown some Butter with Flour in a Sauce-pan, and tos't up some Mushrooms and Truffles in it; put in a little Fish Broth to moisten them, let them stand a little while to simmer, then skim off all the Fat, and add to the Ragoo the Flakes of your Salt-fish, with the Milts of Carps; put in some Cray-fish Cullis to bind it, and let it by to cool. Lay the Bone of your Salt-fish with the
the Tail in a Dish or Pastry-pan, and lay your Farce about in the Shape of a Salt-fish's Tail; make round it a Rim two or three Inches high, pour your Ragoo into it, and cover it with some Farce of Carps, &c. smooth it over with a Knife dipt in beaten Egg; pour over it melted Butter, drudge it with grated Bread, and set it in an Oven till it is of a fine brown Colour, and serve it up hot for a first Course.

If it be put into a Pastry-pan, thin Slices of Bread must be laid under it, to prevent it from sticking to the Pan; and that you may slide it the easier out of the Pastry-pan into the Dish you would serve it in.

40. To Fry Salt Fish.

WATER the Tail of Salt-fish till it is very fresh; then cut it in Slices, or fry it whole, as you please; when you have dry'd it well, drudge it with Flour; fry it with clarify'd Butter till it is brown, and serve it up dry, with nothing but fry'd Parsley.

41. To dress Salt Fish a la Sainte Menchout.

TAKE a couple of Tails of Salt-fish, put them into boiling Water, and when they are boil'd, divide them into Stakes as large as you can. In the mean time make a Sauce for them thus: Take a Stew-pan, put in it some sweet Butter, a Pinch of Flour; set it over a Stove; put in also some Cream, Pepper and Nutmeg, Capers, Mushrooms, Truffles and Parsley flured; when these have simmered together for some time over a Stove, set it by to cool, while you make a Hash of Carp in the Manner following: Take a Carp, scale, skin and bone it, hash the Flesh, put it into a Sauce-pan, and dry it a little over the Fire till it grows white; then take it out, put to it a few Mushrooms and Truffles, some Cives and Parsley, all minced very fine, and mixed well together. Then set a Sauce-pan over a Stove, with a good Piece of fresh Butter in it, brown it with Flour; then put your Hash into it, season it with Salt, Pepper and a Slice or two of Lemon; let it have two or three turns over the Fire; then moisten it well with Fish-broth, and thicken it with three Spoonfuls of
of Cray-fish, or other Fish-culls. When this Hash is made, put it into a Dish Garnish the Brims all round with your Salt-fish, but lay them not so as to cover the Hash in the middle; strew over the whole Crum Bread, crumbled very fine, set it in an Oven to brown, and serve it up whole for a first Course.

42. To dress Salt-fish a la Mountizeur.

Pick the Flesh of a Carp from the Bones, and clear from the Skin, mince it small; put a Stew-pan over a Stove with a good Quantity of Butter, and five or six whole Onions; when the Butter is melted, put in the minced Carp; season it with Nutmeg and Pepper. In the mean time boil your Salt-fish, pick the Flesh of that from the Skin and Bones, and mince that very small with two or four Rolls soak'd in Milk very thick; mix all these together with a Piece of fresh Butter, and some Nutmeg; when you have done this, spread your Cod as long as the Size of your Dish will allow; lay on the Dish some of the minced Fish; lay the whole Cod in the middle of the Dish; lay some of your minced Fish about; lay upon it Oysters, pour over it melted Butter, strew over it some grated Bread, and set it under a baking Cover, or in an Oven. Make a Sauce for it of Butter, Milk and Nutmeg; pour a little over the Fish when it comes out of the Oven, put the rest in a Bason or Porringer, and serve it up hot for a first Course.


Fry them as usual; pour off all the Butter; then pour on to them boiling Water, and stir them a little about, and serve them up.

44. To pickle Samphire.

Take Samphire that is green, and has a sweet smell, gathered in the Month of May, pick it well, lay it to soak in Water and Salt for two Days afterwards, put it into an earthen Pot, and pour to it as much White-wine Vinegar as will cover it; put it into a Sauce-pan, set it over a gentle Fire, cover it close, and let it stand till it is green and crisp, but do
do not let it stand till it is soft and tender; then put it into the Pan again, and tye it down close for use.

45 Q thus.

Pick the Branches of Samphire from the dead Leaves, and lay into a small Barrel; then pour upon it a Brine of white Salt, well scumm’d; when it is cold, put it into the Barrel, cover it, and it will keep all the Year. When you use it, boil Water in a Pipkin, and put Samphire into it; then take it up, and put Vinegar to it.

46. Anchovy Sauce.

Wash your Anchovies, bone them, mince them small, and put them into a Sauce-pan, with a little thin Cullis of Veal and Ham, and a little Pepper, heat it pretty hot; then put in a Drop of Vinegar, and use it with roast Meat.

47. To make brown Sauce.

Toss up Cives, Parsley, Capers and Anchovies in a Sauce-pan, with a Bit of Butter; and then put in a little Fish Broth, and chicken it with a Cullis; put not in the Cullis till you are ready to serve up.

48. To make a Sauce with Fennel and Gooseberries.

Brown some Butter in a Sauce-pan with a Pinch of Flour, then put in a few Cives shred small, add a little Fish Broth to moisten it, season with Salt and Pepper; make these boil, then put in two or three Sprigs of Fennel, and some Gooseberries; let all simmer together till the Gooseberries are soft, then put in some Cullis.

49. To make green Sauce.

Pownd some green Wheat in a Mottar, with a Crust of Bread, season it with Salt and Pepper, put in some Veal Gravy and Vinegar to moisten it, then strain it; this Sauce is proper for Lamb.

50. To make a hastily Sauce.

Take a little of the Lean of a Gammon of Bacon, some young Onions, a little Parsley, some Mushrooms and Truffles, mince them all together very small, and toss them up in a Sauce-pan with a little Lard; then
then put in a little good Gravy to moisten them, and thicken it with Cullis of Veal and Ham.

51. To make Robert Sauce.

Cut Onions into square Pieces in the Form of Dice, put them into a Sauce-pan with a little melted Bacon, keeping them always moving over a Stove; when they are half brown, clean them from the Fat as clean as you can; then put in some Gravy to moisten them, season with Salt and Pepper, and let them simmer over a gentle Fire; when they have simmer'd enough, put in a little Cullis of Veal and Ham to bind them, put to it a little Vinegar and Mustard.

52. To make a sweet Sauce.

Set a Sauce-pan over the Fire, with Vinegar or White-wine, Sugar, a Stick of Cinnamon and a Bay-leaf; boil these together very well, then strain it for Use.

53. Sauce for Land Fowl.

Boil Prunes, strain a little Pulp into a little of the Blood of the Fowl, then put in a little Ginger and Cinnamon powder'd; put in also a little Sugar, and boil them to a pretty Thickness, and serve it in a Dish with the Gravy of the Fowl.

54. Sauce for any sort of Sea Fowl roasted.

Put half a Pint of Claret, a quarter of a Pint of Wine-Vinegar into a Sauce-pan, with an Ounce of Sugar, some grated Bread, some Ginger and Cinnamon beaten, boil them up and strain them; then put in a Sprig of Rosemary, a little red Saunders, and two or three whole Cloves, boil them again till it is pretty thick; put this Sauce in your Dish, lay the Fowls upon it.

55. To make Spanish Sauce

Roast a Partridge, pounded it well in a Mortar with good Gravy, with the Livers of Partridges, and some pieces of Truffles, but put not in too much Gravy, but let it be pretty thick; let it stand in a Dish for a while; then put a couple of Glassess of Burgundy Wine into a Stew-pan, with two or three Slices of Onions,
nions, a Clove or two of Garlick, and a couple of Glases of the Sauce; then strain it thro' a Sieve into a Stew-pan, pour the Cullis upon it; let it all be well seasoned, add a little Gammon Essence, and let all boil for some time; this Sauce is proper for Partridge roasted and cut in Pieces.

56. To make Sausages.

HAVING provided Sheeps Guts that are well clean'd, take good Pork, either Leg or Loin, break the Bones small, boil them in just Water enough to cover them; let it be well scumm'd, and season the Liquor with Salt, Pepper, whole Mace, Onion and Shalot; when they have boiled till all the Goodness is out of them, strain the Liquor, and set it by to cool; then mince your Meat very small, season it with Salt, Pepper, Cloves and Mace, all beaten; shred a little Spinage to make it look green, and a Handful of Sage and Savoury; add also the Yolks of Eggs, and make all the minced Meat and Herbs pretty moist with the Liquor the Bones were boiled in; then roll up some of your minced Meat in Flour, and fry it, to try if it be season'd to your liking; and when it is so, fill your Guts with the Meat. If they are for present spending you may mince a few Oysters with your Meat.

57. Another Way.

TAKE the best and tenderest Pieces of Hogs-Flesh, both fat and lean an equal Quantity; you may, if you please, mix a little Veal with it; chop these well together with a little Shalot; season with Salt, Pepper, all sorts of Spices and savoury Herbs, a small Handful of grated Bread; fill the Guts with these Ingredients, and prick them often to let out the Wind, and to make them fill the better: When the Sausages are filled, smooth them with your Hand, tye them in Lengths according to your Mind, and broil them on a Gridiron over a flack Fire. You may serve them for Outworks, or use them for other Garnishings.
Veal Sausages are made after the same manner, taking the Flesh of a Filet of Veal, instead of Pork, and as much Fat of Hogs-flesh as Filet of Veal.

58. Another Way.

Lay a Leg of Pork in Salt and Water for two Hours, take off all the Fat, chop the Lean very small, shred four Pound of Beef-suèt very fine; season them with an Ounce of Pepper, an Ounce of Mace beaten fine, and half an Ounce of Cloves, and a Handful of Sage and Rosemary shred fine; break in half-a-score Eggs, mingle all well together, till your Hogs Guts with them, give them a gentle boil, and hang them up in the Chimney to dry.

59. To make Sausages without Skins.

Take a Leg of good young Pork, cut off all the Lean, take out all the Sinews or Skins from it; then mince it very small; then shred two Pound of Beef-suèt very small, season with Salt, Pepper, Nutmeg, a Piece of an Onion, and a Handful of red Sage chopt small; then mince and mingle them all well together; add the Yolks of three or four Eggs, and make it into Paste, roll it out into Pieces, in the Form of a Sausage, and fry them. The Meat thus ordered will keep good a Fortnight.

60. To make Sausages, call'd Oxford Skates.

Chop the Lean of a Leg of Pork, or Veal, small, with four Pound of Butter or Beef-suèt; then season the Meat with Salt, three Quarters of an Ounce of Pepper, half the Quantity of Cloves and Mace, and a good Handful of Sage chopt small: Mingle all these well together; then take the Yolks of ten Eggs, and the Whites but of seven, and temper them well with the Meat, and as you use them, roll them out with Flower, if you please; make Butter boiling hot in a Frying-pan, and fry them brown; then eat them with Mustard.

61. To make Bolonia Sausages.

Take three Pound of Buttock of Beef, and as much of a Leg of Pork. Of the Fat of Pork or Bacon,
con, two Pound or better; of Beef-suet a Pound and half; parboil the Meat over a slack Fire for an Hour; then shred it small, each by itself; afterwards shred the Pork Fat and Suet by themselves; then take red Sage, Savoury, Thyme, and Penny-royal, of each an equal Quantity, and the Weight of two Ounces in the whole; shred these very fine, mix them with Nutmeg, Cinnamon, Cloves and Mace, grossly powder'd, all together six Drams. Mix Meat, Herbs, and Spices all well together, with a sufficient Quantity of Salt; then add the Yolks of twelve Eggs, and four Ounces of Flower made into a soft Paste: Mix these all very well together, and pound them in a Mortar, and having cleans'd and prepar'd Ox-guts, fill them with the Meat, tyre them up; then smoak, or dry them in a Tin Stove over a Fire made of Saw-duft, for three or four Days.

Cleanse the Ox-guts from their Filth, cut them into proper Lengths; lay them in Water and Salt, let them lie for three or four Days, turning them inside out, and wash them well till they are clean and white.

62. To make Royal Sausages.

Chop the Flesh of Partridges, and of a fat Capon or Puller, with Gammon and other Bacon, a piece of a Leg of Veal raw; Cives, Parsley, Mushrooms, Truffles; season with Salt, Pepper, beaten Spice, and a Clove or two of Garlick; then add the Yolks of six and whites of two Eggs, with a little Cream; mix these well together, roll it into thick Pieces, and wrap them up in very thin Slices, cut out of a Filet of Veal, beaten very flat, so that the Sausages may be about the Thickness of a large Man's Wrists, and of a Length proportionable; then garnish an oval Stew-pan with Slices of Bacon and Beef-stakes, and put in your Sausages, cover them with Beef-stakes, and lay Slices of Bacon over the Beef; cover the Stew-pan very close, and set it between two gentle Fires, the one under, and the other over it; let them stew for eight or ten Hours: Then take them from the Fire, set them
them by in a Stew-pan to cool; then take them out gently, that you do not break them, take off the Slices of Veal in which you roll'd them, and all the Fat; then cut the Sauflages into Slices with a sharp Knife, dish them neatly, and serve them up cold.

63. To dress Scate or Thonback the English and Dutch Way.

Skin the Scate on both Sides; then divide the two Sides from the Body, and cut each Side down through the middle; then lay each half cross-ways, and cut it cross-ways in Slices, about half an Inch thick. Cut the thick Part somewhat thinner, let it lie in cold Water, with the Liver, for an Hour or two; then boil it in a Brass-pan, with Water, Vinegar, and Salt; skim it well while it boils; put in the Liver a few Minutes before you put in your Pieces of Scate, and let them boil for about a quarter of an Hour; then take them up gently with a Skimmer, that you do not break them; drain them well, lay Sippets in a Dish, and the Fish upon them. Make a Sauce of Butter, two Spoonfuls of Water, a Spoonful of Vinegar, some Nutmeg scrap'd, an Anchovy minc'd, Pepper beaten, and the Yolks of a couple of Eggs, drawn up together to the Thickness of a Cream; then add half a Lemon, and a large Spoonful of Mustard; lay the Liver on the Fish; pour the Sauce over it. Garnish with Parsley, and serve it up.

64. To dress Scate with Anchovy Sauce.

Gut your Scate, wash it well in Water; then boil it in Water, Vinegar, Salt, Pepper, with sweet Herbs and Cloves. Take it up, set it by to cool; then make the Sauce following. Set a Sauce-pan on the Fire with sweet Butter, brown it with a Pinch of Flour, put in a little Water and Vinegar, season with Salt, Pepper and Nutmeg; put in a couple of Anchovies, wash'd and minc'd, give it a turn or two over the Fire; when it is thick enough, pour it over your Scate, and serve it up hot for a first Course.

65. To
65. To fry Scate with brown Sauce.

When you have gutted your Scate, divide it in the middle, put it a little while in scalding Water; then pull off the Skin, and pick out the Thorns, let it stand by till it is cold; then drudge it with Flour, and fry it in clarify'd Butter; when it is enough, take it up, lay it to drain; then put it into a Sauce-pan. For the Sauce, set a Sauce-pan over the Fire with fresh Butter, brown it with a little Flour, shred some Cives and Parsley small, and put them into the Butter, with some Juice of Onions, or good Fish-broth; season with Salt and Pepper; let these simmer together for some time, then put in your Scate, and also some Capers minc'd; when they have simmered a little while, then take up the Scate, lay it in a Dish, put a little Cray-fish Cullis, or other Cullis, into your Sauce to thicken it, and pour it over your Fish, and serve it up.

Or after your Scate is fry'd and simmer'd in the brown Sauce, you may pour over it a Ragoo of Crayfish, or of Milts, or of Muscles; the way of making which you may see under their respective Articles.

66. To fry Scate, or Thornback, au Court Bouillon.

When you have gutted it, wash it, boil it, as before directed; put in the Liver for a Minute or two before you take it off the Fire, set it by in its Liquor till it is almost cold; then take off the Skin, pick out the Thorns, and cleanse it well; then dish it, and serve it for a brown Sauce, made of oil'd Butter and Parsley, with a little Vinegar.

67. To make Scotch Collops of Hutton or Heal.

Cut your Meat into thin Slices, beat it with a Rolling-pin, hack them on both Sides with the Back of the Knife, fry them with any Meat-gravy; then lay them in a Dish set over a Chafing-dish of Coals; dissolve a couple of Anchovies in a little Claret; put to it a Bit of Butter, and the Yolks of two or three Eggs beaten; heat these together and pour it over your Collops. Then

lay
lay in some thin Slices of Bacon fry'd, the Yolks of Eggs boild hard, and afterwards fry'd, and some Sausage-meat fry'd, and serve them up to Table.

68. Another Way.

Cut a Leg of Veal into thin Slices, after having first taken out the Bone, beat them with the Back of a Cleaver; season them with Salt, and draw Lard of an Inch long through every Piece; then fry them in fresh Butter; make a Sauce of Mutton-gravy, Claret, an anchovy, and the Juice of an Orange, set a little over the Fire; rub the Dish with a Clove of Garlick, lay the Meat in, pour the Sauce upon it, garnish with sliced Lemon, and serve it up.

69. Do thus.

Cut thin Collops off a Leg of Veal, lard them, and lay them on a Dresser, with Bacon underneath; then lay on the middle of every Collop some good Farce, and stroak the Sides of them with your Fingers in beaten Egg, that the Collop, when put upon it, may stick to it, and be as it were incorporated with it; but you must do it so, that the Bacon appear on all Sides. Put these Collops into a Stew-pan, cover it, and let it over a Stove with a gentle Fire. Bring them to a Colour on both Sides; then take them out, and drain them from the Fat, that they may be browned with Flour: Afterwards soak them in good Gravy, that is not black; and put them into the Stew-pan again, and add some Truffles, Mushrooms, a good Bread-cul- lis and Sweet-breads. When they are ready, sprinkle them with a little Gravy; dish them, pour the Ragoo over them, and serve them up hot.

70. Another Way.

Cut a Leg of Mutton into thin Slices, beat them very well, set them over a quick Fire in a Pan, glaz'd over the Bottom, and just as much Butter melted as will smear it over, turn them when they require it; when they are enough, lay them in a Dish, set them over a Chafing-dish of Coals, cover them while you prepare a Sauce for them thus: Take a Porringer of Mutton-gravy
gravy, put into it a good Piece of Butter, Salt, Pepper, and a Piece of an Onion, or else rub the Dish with a Clove of Garlick; let this boil a little, then take out the Onion, pour your Sauce on your Collops, let them stew together for a little while, squeeze in some Juice of Lemon, and serve them up.

71. To make Scurvy-grafts Ale.

Take three Gallons of Ale, four Ounces of Senna, Polipody of the Oak an Ounce and half; Winter-Cinnamon two Ounces and a half; Rhubarb three quarters of an Ounce; Bay-berries and Anniseeds, an Ounce and half; Fennel-seeds and Juniper-berries of each an Ounce; Liquorish and Horfe-Radish, of each an Ounce and half; and half a dozen Sevil Oranges. Cut the Oranges in Pieces, and put all the ingredients into a Bag, and put a Stone in the Bag to make it sink: Take a Pint and half of the Juice of Garden Scurvy-grafts, set it over the Fire and clarify it, let it stand till it is cold; then put it into the Ale, and turn it up; then let it stand to work all together for a Day and Night; then stop up the Vessel close, and after six Days drink a Pint warm, fasting; when the Vessel is out, you may put in more Juice of Scurvy-grafts, add more Oranges, and fill it up with Ale, to the third time.

72. To make Scurvy-grafts Wine.

Take the Juice of Scurvy-grafts, Sorrel, Brooklime and Water-Cress, all depurated, of each a Pint, Roots of Horfe-radish, Flowers de Luce, cut into thin Slices, of each three Ounces, and four Nutmegs bruised; put all these into four Quarts of Rhenish Wine, put all together in a Stone Bottle, stop it up close, and let it in a cool Place for Use.

73. Another Way.

Take fresh Scurvy-grafts six Handfuls, pound it well in a Mortar, pour upon it three Quarts of Rhenish Wine, set it in a cool Place for three or four Days; then strain it, and let it settle, then draw it off from the Dregs.

74. To
74. To bake all manner of Sea-Fowls.

Take a Swan, &c. parboil and lard it with large
Lard, season the Lard with Pepper and Nutmeg, then
season it with four Ounces of Salt, three of Nutmeg,
and two of Pepper; lay it into the Pye with good
Store of Butter, and then strew whole Cloves on the rest
of the Seasoning, lay large Sheets of Lard over all, and
on that a good Quantity of Butter; then close up your
Fowl in Rye-paste, or coarse bolted Meal, made up
stiff with scalding-hot Liquor, and bake it to eat cold;
if you would eat it hot, use but half the Seasoning.

For the Garnish of those that are to be eaten hot, put
in a large Onion, Gooseberries or Grapes into the
Pye, and Capers or Oysters, and liquor it with Butter,
Gravy and Claret.

For those that are to be eaten cold, you may bake
them in earthen Pots, if you please, they will keep
longer.

75. To boil or stew Sea-Fowls.

Take a Swan, wild or tame Goose, Duck, Mallard,
Teal, Gulls, Shoveler, Bittern, Widgeon, Hern,
Sheldrakes, Pewets, Barnacles, Whooper, Puffin, Crane,
&c. bone them all but the Legs; then make a Farce
of Mutton, Venison, and Beef Suet, minced small with
favoury Herbs, seasoned with Pepper, Nutmeg, Cloves
and Mace; mix the minced Meat with raw Eggs, and
add to them Oysters, parboiled in their own Liquor;
fill the Body of the Fowl with this Farce, and prick it
up on the Back; then put into a Stew-pan strong Broth,
White-wine, and Oyster-liquor, Marrow boiled, Cloves
and Mace, and put in your Fowl, and set them over a
Stove to stew: In the mean time stew Oysters by them-
selves in White-wine, Butter, with Onions, Pepper and
Mace; also boil Artichoke-bottoms, and put beaten
Butter and boil'd Marrow to them; when all is ready,
dish your Fowls on Sippets, garnish with Marrow, stew-
ed Artichokes, Mace, Slices of Lemon, Barberrries
and Gooseberries, garnish the Dish with Oysters and
grated Bread, and serve it up.

76. To
76. To boil a Shad.

When you have drawn, scaled and cut your Shad, boil it in White-wine Vinegar, Salt, Pepper, an Onion stuck with Cloves, a Piece of Butter, sliced Lemon, and a Bay-leaf, and serve it up to Table dry, on a Napkin, for a first Course.

77. To boyle a Shad.

Draw, wash and scale the Shad, score it on the Side, rub it over with Butter, strew it over with Salt, and lay it on a Gridiron over a gentle Fire, and broil it brown; make for it a Sauce of Sorrel and Cream, Salt, Pepper, Butter, Nutmeg, Parsley, Chervil and Cives; you may also dress them in a Ragoo of Mushrooms, or in a brown Sauce with Capers.

Or you may serve it with Butter, Cives and Parsley minced, and Capers tos’d up in a Sauce-pan, with the usual Seasonings, and the Sauce thickened with the Liver of the Shad bruised, or else with a Cray-fish Cullis, or some other meagre Cullis, or you may serve it with a brown Sauce with Capers.

78. To make Sherbet.

Take part of a Fillet of Veal (pull off all the Fat) and Calves Feet, boil them in Water and White-wine, for a good while, scumming them well; when the Meat is boil’d to Rags, and two thirds of the Liquor is boil’d away, strain it through a Cloth, and sweep off all the Fat with Feathers; then put it into a Pan with two or three Cloves, a Stick of Cinnamon, a little Lemon Peel and Sugar, according to your Palate; boil these all together, and clarify it with the White of an Egg whipt; then strain it through a straining Bag. If you design to keep this Liquor a considerable time, you ought to allow two Pounds of Sugar for a Quart of Broth or Juice of Meat, and the former Directions being observed, boil the Liquor to the pearled Degree, and put it into Bottles.

79. Shrimps butter’d.

Stew two Quarts of Shrimps in a Pint of White-wine with Nutmeg; beat up eight Eggs with White-wine,
wine, and half a Pound of Butter; then shake them well in a Dish till they are thick enough, and serve them up on Sippets.

80. To grill Shrimps.

Season them with Salt, Pepper, and shred Parsley, butter Scollop-shells well, add a little grated Bread; let them stew for half an Hour, brown them with a hot Iron, and serve them up.

81. To dress Smelts au Court Bouillon

Stew your Smelts in a Stew-pan with White-wine, Salt, Pepper, Slices of Lemon, and a Bay-Leaf or two; when they are stewed enough, serve them up to Table on a Napkin, with Parsley and Slices of Lemon, to be eaten with Vinegar and white Pepper, or with a Râmolade.

82. To fry Smelts.

Lay your Smelts in a Marinade of Vinegar, Salt, Pepper, Cives and Bay-Leaves; then dry them well in a Napkin, drudge them with Flower, and fry them, serve them up hot with fry’d Parsley.

83. To marinate Smelts.

Put a Quart of Sallad Oil into a Frying-pan, when it is hot, put in the Smelts, and as it waits the supply it with more; and put in also some Bay-Leaves in the Oil the Fish was fry’d in, and put some Clarret into an earthen Pan; put the fry’d Leaves into the Bottom of it, and let some of them lye above; slice an Ounce of Ginger and Mace, and an Ounce of Nutmeg; put in some White-wine and Cloves, and then put in your Fish, so that the Bay-Leaves and Spices may cover them, and serve them with Bay-Leaves and Spices.

84. To stew Smelts.

Lay your Smelts in a deep Dish, put to them a quarter of a pint of White-wine, some whole Pepper, a little Thyme and Winter-favoury shred small, and a quarter of a Pound of Butter, and the Yolks of three or four Eggs minc’d; let them stew together, turn them now and then with the Fish, and when they are enough,
enough, serve them up on Sippets; garnish with pickled Barberries.

85. Another Way.
Put them into a Sauce-pan with Butter, White-wine, Nutmeg, fry'd Flower, and a Piece of green Lemon; when you serve them up to Table do it with Capers and Lemon Juice.

86. Or thus.
You may fry them, and serve them up in a Sauce of burnt Butter, dissolv'd Anchovies, white Pepper and Orange Juice.

87. To dress Snails.
Take Shell-snails, put them in boiling Water, then pick them out of the Shells, salt them, scour the Slime from them, and then wash them in two or three Waters; then dry them in a Linen Cloth, then put them into a Pipkin, with Salt, Pepper, fallad Oil, Rosemary, Thyme, Parsley and Winter-favoury, shred small, mingle all well together; then having clean'd the Shells, fill them with these; lay them on a Gridiron, and broil them over a gentle Fire, then dish them, four or five dozen in a Dish, fill them up with Oil, and serve them hot.

88. To bake Snails.
Boil them, scour them, season them with Salt, Pepper and Nutmeg; lay them into a Pye with Marrow, a raw Chicken cut in pieces, Bits of Lard and Bacon without Bone, whole Mace, favoury Herbs shred, Butter and Slices of Orange or Lemon; having filled your Pye, close it up, and when it is bake'd, liquor it with White-wine and Butter.

89. To fry Snails.
Take Shell-snails in the Months of January, February or March; when they are clos'd up, boil them tender, take them out of the Shells, clean't them from the Slime, flour them, fry them, dish them; pour over them a Sauce, made of Butter, Vinegar, fry'd Onions and Parsley, with beaten Butter and Juice of Orange, or Oil, Vinegar, and Slices of Lemon.

90. To
90. To make a Pasty of Snails.

Boil them, cleanse them, and mince them, put them into a Pipkin with Butter or Oil, Salt, Pepper, Nutmeg, whole Capers, Pistaches, the Yolks of hard Eggs, and sweet Herbs shred, let them stew over the Fire for half an Hour; lay Toasts of fry'd French Bread in the Bottom of the Dish, and some Toasts round the Meat in the Dish.

91. To make Snail Potage.

Having wash'd them in several Waters, put them into an earthen Pan, pour over them as much Water as will cover them; set the Pan over a Chafing-dish of Coals, make them boil, pick them out of their Shells, scour them with Salt and Water several times; then put them into a Pipkin with Water and Salt, boil them a little; then take them out, put them into a Dish with Sallad Oil, make them boil; then put in some Slices of Lemon, and fry them; put the Snails to them, and stew them all together in a Pipkin, and as much warm Water as will make a Potage, with a little Salt, and let them stew for three or four Hours; then take Thyme, Parsley, Pennyroyal, and other sweet Herbs, and shred them; after that pounded them in a Mortar with Bread-Crum soak'd in some of the Potage, and make a green Sauce, add some beaten Cloves and Saffron; put all these into the Snails, let them have a Walm or two, squeeze the Juice of a Lemon in a little Vinegar, and a Clove of Garlick amongst the Herbs, and beat them in it, lay Sippets in the Dish, pour in your Potage, and serve it up.

92. To stew Snails.

Scour them, and cleanse them well, put them into a Pipkin with Claret and Wine-vinegar, Salt, Pepper, Mace, grated Bread, Thyme shred, Capers and the Yolks of a hard Egg or two minc'd. Stew all these together, then put in a good Piece of Butter, and shake them well together, warm a Dish rub it with a Clove of Garlick, lay Sippets in the Dish, put on
on the Snails, garnish with Barberries and Slices of Lemon.

93. To boil Snipes.

Boil Snipes either in strong Broth, or Water and Salt, take out the Guts, and chop them small with the Liver, add some grated Bread, a little of the Broth, and some whole Mace, stew them together in some Gravy; then dissolve the Yolks of a couple of Eggs in Wine-vinegar, add Nutmeg grated; and when you are ready to serve it up, put in the Eggs, and flit them among the Sauce with some Butter, dih them on Sippets, and run the Sauce over them with some beaten Butter and Capers, or minced Lemon, Barberries or pickled Grapes.

94. To dress Snipes in a Ragoo.

Slit your Snipes in two, but take nothing out of their Bellies; then put them into a Stew-pan, or fry them with melted Bacon, and toss them up, seasoning them with Salt and Pepper, Cives, and the Juice of Mushrooms; when they are done, squeeze in the Juice of a Lemon, and serve them up hot, garnished with Slices of Lemon.

95. To roast Snipes.

You may either draw them or not, which you please; but if you draw them, put an Onion into each of their Bellies, and roast them, putting Claret, Vinegar, Salt, Pepper and Anchovy into the Dripping-pan; when they are roasted, add a little grated Bread, and some Butter, shaking them well together, and to serve them up. If you do not draw them, then take only the Guts, and mince them very small, put them into Claret-wine, with a little Salt, Gravy and Butter. You may make another Sauce thus: Boil Onions, butter them, season them with Salt and Pepper; or raw Onions with Water, Salt and Pepper, with the Gravy of any fresh Meat.

96. To make a Surtout of Snipes.

Mince the Breasts of Chickens, Partridges, and Pullets with blanch'd Bacon, Sweet-breads of Veal, Beef-
Beef-marrow, Mushrooms, Truffles, and the Crum of French Rolls soak’d in Milk; a little Cream Cheefe, and all sorts of savoury Herbs, and a little Cream; mince all these together, season them, put in the Yolks of four, and the Whites of two Eggs, make this Farce into Balls about the Bigness of Walnuts, roll them in beaten Eggs, and then in grated Bread; lay a Rim of them round the Dish; then your Snipes being roasted and cold, take two or three Cabbage-Lettuce, wash them, and swing the Water out of them in a Napkin; then begin at the open End, and cut them crossways as fine as a Thread, and lay a Bed of it an Inch thick in the Bottom of the Dish; cut the Flesh of the Breasts and Wings of your Snipes into Slices three Inches long, as thin as a Knife, and about a quarter of an Inch broad; lay them all round on the Top of your Lettuce, the one End out to the Brim of the Dish, the other End to the Middle; bone half a dozen Anchovies, cut each into eight Slices, and lay them all round betwixt your Slices of Snipes; then take the lean Meat of the Legs of your Snipes, and cut it into small Dice, and cut a Lemon into Dice; mince the Yolks of four hard Eggs with a little Parsley, and three or four Anchovies; lay these in a round Heap in the middle, bringing it up like the Top of a Sugar-loaf, then garnish it with small Onions about the Size of the Yolks of Eggs, boil’d in a good deal of Water, very white and tender; lay the biggest in the middle of your minced Meat, on the Top of the Salamongondy, and lay the rest all round the Brim of the Dish, as thick as they can lye one by another: Cover it with the Remainder of the Farce, smooth it over with beaten Egg, drudge it with grated Bread, bake it in an Oven till it is of a fine brown Colour, then serve it up hot for a first Course.

97. To boil Soals.

Draw and fley your Soals, then boil them in Vinegar, White-wine, Salt and Mace, but make the Liquor boil before you put in the Soals; when they are
are enough, dish them on carved Sippets, garnish with Slices of Lemon, whole Mace, Gooseberries, Barberries, or Grapes; run the Fish over with Butter beat up thick with the Juice of Oranges; and you may lay stew'd Oysters over the Soals.

98. Another Way.

Fley them, draw them and scotch them on one side with a Knife, lay them in a Dish, and pour on them some Vinegar and Salt, and let them lie in it for half an Hour; in the mean time set some Water on the Fire with some White-wine, Salt, half a dozen Cloves of Garlick, and a Bunch of sweet Herbs; when the Liquor boils, put in your Soals, and pour in the Vinegar and Salt that they lay a-steep in; when they are boil'd, drain them well, and beat up Butter very thick, and put in some Anchovies minced very small, and dissolve them; dish your Fish, pour on the Sauce, strew on a little grated Nutmeg, and Orange minced, mixed with the Butter.

99. To dress Soals with Cucumbers.

Fry your Soals as directed for the ordering tho' with a brown Cullis, then set them by to drain; cut three or four Cucumbers in two, cut out the Seeds, and cut the Cucumbers into Dice, lay them for two Hours in a Marinade of Vinegar, Salt, Pepper, and an Onion cut into Slices, turn them often, and when they have lain the Time, dry them with a Linnen Cloth, put Butter into a Sauce-pan, melt it, put in the Cucumbers, brown them, then put in Fish-broth to moisten them, set them over a gentle Fire, and let them simmer a little; when they are enough, clear off all the Fat, and put in a brown Cullis to bind it, or else a Brown made of fry'd Flower; put the fry'd Soals into the Sauce-pan to the Cucumbers; let them simmer a while, then dish them, pour the Ragoo over them, and serve them up.

100. To dress Soals in Fricandeau.

Gut, scrape, wash and dry your Soals, cut off their Heads, Tails and Fins, quite round them; then fley.
off the upper Skins, and lard them with small Lardons, and flour them; then set a Stew-pan over the Fire with a little melted Bacon, and when it is hot, lay in the Soals one by one, and brown them; when they are come to a good Colour, take them up. Mince Mushrooms or Truffles small, put them into a Dish with an equal Quantity of Cullis of Veal and Ham, and Essence of Ham; then lay the Soals in the Dish, the larded Sides uppermost; lay another Dish over them, and let them simmer a while over a gentle Fire; when they are done enough, take up the Soals, pour the Cullis into the Dish you design to serve in, squeeze in the Juice of a Lemon, lay your Soals on the Cullis, and serve them up hot.

101. To fry Soals.

Gut your Soals, wash them, dry them with a Cloth, drudge them well with Flower, and fry them brown in clarified Butter; then drain them well, lay a Napkin in a Dish, lay them upon it with fry’d Parsley, and serve them up hot for a first Course. They are commonly eaten with Salt, Pepper, and the Juice of Lemon and Orange.

102. Another Way.

Open your Soals on the Back and both Sides, and bone them till the whole Flesh appears, and drudge them with Flower, and fry them with clarified Butter. Then garnish them with the Flesh of other Soals, and make a white Sauce with an Anchovy and Capers, or Robert Sauce, or else a Ragoo of Mushrooms, with Livers of Pikes, Artichoke Bottoms chopt very small, and the Roes of Carps, and squeeze in the Juice of a Lemon when you serve it up to Table.

103. To fry Soals with a brown Cullis.

Gut, scale, wash and dry your Soals, and slit them down the Back, and fry them; then cut off their Heads, and the Ends of their Tails; set some Butter over the Fire in a Sauce-pan, with some Cives and Parsley shred; when it has stood a little, put in some Fish-broth to moisten it; put in also some Salt and Pepper,
Pepper, let them simmer for a while, then put in a few Capers, and pour in some brown Cullis to bind it, put the Soals into the Sauce, let them simmer in it a little, then dish them, pour the Sauce over them, and serve them up.

104. Another Way.

Take a pair of large Soals, fry off the Skin on both Sides; fry them in sweet Suet, try'd up with Spice, Salt and Bay-leaves; lay them in a Dish, and put to them Claret-wine, Anchovies and Butter; lay another Dish over them, and set them over a Chafing-dish of Coals; let them stew a while, squeeze in some Juice of Lemon; garnish with Orange or Lemon, and serve them up.

105. To marinate Soals.

Wash and dry your Soals in a Linnen-Cloth, beat them with a Rolling pin, and dip them on both Sides in the Yolks of Eggs beaten up with a little Flower; then fry them in good sweet Oil till they be of a bright yellow Colour; then take them and set them by to drain and cool; make your Pickle of White-wine Vinegar well boil'd with Salt, Pepper, Nutmeg, Cloves and Mace; Put it in a broad Pan, that your Soals may lie at length; garnish the Dish with Fennel, Flowers, and Lemon-peel.

106. To roast Soals.

Draw them, skin and dry them, mince Winter-favoury, Thyme, sweet Marjoram, and a Sprig of Rosemerary together; mix with these Salt and grated Nutmeg, and season your Soals with them; having first larded them with fat fresh Eel, and laid them to steep for an Hour in White-wine that has had Anchovies dissolved in it; roast them on a small Spit, set under them the Dish wherein they were steeped, baste them with Butter; and when they are enough, boil up the Gravy and the Liquor in the Dish it dropped into together; then dish them, pour the Sauce over them, lay on them Slices of Lemon, and serve them up.
To bone and collar Saltes.

Bone your Saltes, and afterwards cut them into Fillets, make a Sauce for them of Champagne Wine, Salt, Pepper, a couple of Cloves of Garlic, Thyme and a Bay-leaf. Then soak them by Degrees in this Sauce, and garnish them with what you please.

To fry your Saltes, and afterwards cut them into Fillets:

Fry your Saltes, and afterwards cut them into Fillets. Then mix some Salmon, Oysters, Prawns or Shrimps with the Yolks of hard Eggs and Anchovies, mix the Bay leaf, then roll up your Saltes in Collars, tie them up with Tape, boil them, pickle them in Wine, Water, Vinegar, Salt, Spices, and Sweet Herbs, boil all together.

To put in籍d Onions, Winter-curry, Sweet Marjoram, Rosemary, Sage, Thyme, and Pennyroyal, when they are boil'd, enuf., let them by to

not deep, boil them in White-wine, Wine-vinegar, Salt, leek, Ginger, Cloves and Mace, jut as much as your Saltes, then put in籍d Onions, Winter-curry, Sweet Marjoram, Rosemary, Sage, Thyme, and Pennyroyal, when they are boil'd, enuf., let them by to
III. To dress Soals a la Sainte Menchout.

Gut, scrape, wash, and dry your Soals, and cut off their Fins; boil a Quart of Milk, then put it into a Stew-pan, and put the Soals to it, with a good Lump of Butter; season it with Salt, Pepper, Spices, whole Cives, Bay-leaves, sweet Basil, Parsley, and some sliced Onions; put in your Soals, let them stew, when they are enough, take them off the Fire, and let them stand and cool in their own Liquor; when they are quite cold, take them out, rub them over with the Fat of their own Liquor, drudge them with grated Bread, broil them on a Gridiron over a gentle Fire; when they are enough, and finely brown'd, lay a Napkin in a Dish, lay the Soals upon the Napkin, and serve them up. You may, if you please, set a Saucer of Ramolade in the middle of the Dish. See Ramolade in Letter R.

II. To make a Surtout of Soals.

Mince the Flesh of a Carp and an Eel with Mushrooms, Cives, and Parsley; season it with Salt, Pepper, Spice, and sweet Herbs; then put it in a Mortar, pounded well, put as much Crumb of Bread as two Eggs into a Sauce-pan with Milk or Cream, and boil it till it is thick; then put in the Yolks of a couple of Eggs, stir them well; and when they have boil'd till they are thick, take them off, and set them by to cool. Then put some Butter to your pounded Farce, and the Yolks of three or four raw Eggs, and the Cream and Bread; pound them all well together; fry two or three Soals, raise up the Flesh in long Flakes; put Butter into a Sauce-pan with Mushrooms and Truffles slice'd; toss them up over the Fire; put in some Fish-broth, Salt, Pepper, and a Faggot of sweet Herbs, and let them stew: When they are enough, take off all the Fat, put in a Cullis of Crayfish, or a brown Cullis to bind the Sauce; then put in your Flakes of Soals, then set them a simmering over a slack Fire; when they have simmer'd enough, take them off, and set them by to cool. Spread the Bottom
tom of a Dish with some of the Farce round it; your Ragoo of Soals being cold, pour it into the Dish, and cover it over with the rest of your Farce. Smooth it over with a Knife dipt in beaten Egg; lay thin Slices of Bread round it; sprinkle it over with melted Butter, drudge it with grated Bread, set it in an Oven, and when it is baked of a fine Colour, clear off all the Fat, wipe the Brims of the Dish, and serve it up hot.

113. To farce Soals with sweet Herbs.

Fry your Soals, let them stand to cool, then make a Farce of fine Herbs, viz. Thyme, Savoury, sweet Basil, Parley and Cives, all minc’d small together, seasoned with Salt, Pepper, Nutmeg and Cloves. Then dress all these with a good Piece of Butter, take out the Bones of your Soals at the top of the Back, and farce them with this Farce; then soak them in melted Butter, drudge them with grated Bread, broil them on a Gridiron, and bring them to a fine brown Colour with a red-hot Iron; serve them up with Lemons cut in Halves.

114. To make Soup.

Take a Leg of Beef, a Knuckle of Veal, and the fat End of a Neck of Mutton, cut them to Pieces, make strong Broth, put in a Crust of Bread; when the Goodness is boil’d out of the Meat, strain the Broth, put to it a Pint of White-wine, a Faggot of sweet Herbs, a good deal of Spinage; set it on the Fire again, boil in it a Pullet larded with Bacon; when it is enough, pour it into the Dish, squeeze in the Juice of an Orange or two, and thicken it with the Yolks of beaten Eggs, stirring it continually, for fear it should curdle; then lay the Pullet in the Middle of the Dish, lay Sippets, pour in the Soup and serve it up.

115. To make brown Soup.

Chop a Neck of Veal, and a Neck of Mutton to small Pieces, and also a Pound of middling Bacon; put to them two or three Onions, a Faggot of sweet Herbs,
Herbs, and a little bruised Pepper, half a dozen split
Cloves, and three or four Blades of Mace; put all
these into a Pot with as much Water as will cover
them, and let them boil gently, till all the Goodness
is boil’d out of them; then strain the Broth; then
cut about three or four Pounds of Beef into
Stakes, beat them, flour them, and fry them in But-
ter brown, making the Butter boil up before you put
in your Beef; then put in the Broth you strained
from the Meat; you may also put in a couple of
Ducks half roasted, and when they are ready, place
them in the middle of your Soup-dish, with a Hand-
ful of Spinage and Sorrel cut, but not small; let
them stew till they are enough, with Ox-Palates,
Sweet-breads pull’d in Pieces, Cocks-combs, Mush-
rooms, &c. and stir all in with a little Bread fry’d
crisp.

116. To make Soup au Bourgeois.

HAVING prepar’d good Broth and Gravy, take
Heads of Endive, and three Bundles of Celery, wash
them, peel off the Outside, cut them into Pieces about
an Inch in Length, and liging them dry in a Napkin.
If you design your Soup to be brown, blanch your
Herbs in boiling Water five or six Minutes, and put
them into a Quart of boiling Gravy; then put the
Cruts of a French Roll into a Pint and half of Gra-
vy, boil it, strain it through a Sieve; and when the
Herbs are almost ready, put this strain’d Gravy to
them: You may lay a Pullet or Chicken in the Mid-
dle of your Soup; garnish with a Rim, and some Ce-
elry cut in Pieces, of about three Inches long on the
Outside; and after your Bread has been soak’d in
good Broth or Gravy, and your Herbs boil’d enough,
serve it up hot.

117. To make Soup Julienne

ROAST a Leg of Mutton, take off the Skin and
the Fat, put it into a Pot, with a Capon, half a Fi-
let of Veal, and three or four Pounds of Buttock of
Beef, a couple of large Onions stuck with Cloves. of

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Turnips, Parsnips and Carrots, two of each, some Celery and Roots of Parsley; boil all these together a great while, that the Broth may be very strong; then in another Pot put some of the Broth of your Meat, Sorrel and Chervil, cut into two or three Pieces, and three or four Bunches of Asparagus; lay Bread a-soak in your Soop-dish; lay your Asparagus, Sorrel and Chervil upon that; lay the Capon in the Middle, and serve it up without any garnishing.

You may also make this Soop with a Breast of Veal, Pidgeons, and other Meat, being first blanch'd, and then boil'd off in good Broth, with the Roots and Herbs mentioned before, a Bunch of sweet Herbs, and the green of Asparagus Stalks cut into Pieces no bigger than large Peas, with which you are to garnish the Soop.

118. To make Soop Lorrain.

Make good Broth of Veal and Fowls, strain it, blanch and beat a Pound of Almonds in a Mortar, with a little Water to keep them from boiling, with the Lean of the Legs and Breasts of a roasted Pullet or two, and the Yolks of four Eggs boil'd rare; when you have beaten all these together well in a Mortar, boil the Crusts of two French Rolls cut in Slices, in three Quarts of good Veal Broth, and put in the pounded Almonds; let them have a boil or two, and strain them through a Strainer to the Thickness of a Cream; then take the Flesh of the Breasts of a couple of roasted Pullets, mince them, and put them into a Loaf as big as a couple of French Rolls, the Top off, and the Crumb being taken out, then season your Hash with Salt, Pepper, and a little scrap'd Nutmeg, and put in also Butter about the Bigness of an Egg, and also half a dozen Spoonfuls of the strained Almonds: Lay in the Bottom of your Soop-dish, Toasts of French Bread soak'd in clear Broth, and if you please, you may lay four Sweet-breads boil'd tender about the Loaf; garnish with a Rim, and Slices of Lemon, and serve it up hot.

119. To
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I 1 0. To make Meat Soop.

Take a Knuckle of Veal, a Crag End of a Neck of Mutton, and a Piece of coarse Beef, boil all these to Rags in Water, seasoned with Salt, whole Pepper, and an Onion; when the Goodness is all boil'd out of the Meat, strain the Liquor, and set it over a Stove in a Stew-pan, with Cloves, Mace, and a little Lemon-peel; when it has boil'd a little, put in a Pint of strong Claret, and having fry'd a Piece of lean Beef on purpose, squeeze out the Gravy into the Stew-pan, and add three or four Anchovies; boil Ox-palates very tender, then cut them into Dice, add also Veal Sweet-breads, Spinage, Endive, Lettuce, and what other Herbs you fancy; then make thin Toasts of French Bread, lay the Sweet-breads and Ox-palates over the Toasts, lay a Fowl boil'd with the Breast stuff'd with Force-meat in the Middle of the Dish; pour the Soop over all, and serve it up.

1 2 0. To make Soop de Profitrolle.

Make your Broth and Gravy in the same Manner exactly, as you do in making Soop de Sante, as they do in France; then take a couple, or four Partridges, or two Pheasants roast'd, take the lean Flesh of the Breasts of one of the Pheasants, and of two of the Partridges, and make a Hash of it; put it into the Middle of a French Roll, the Top taken off, the Crumb being taken out and fry'd; season your Hash with a little Broth, Salt, Pepper, and a Bit of Butter, and squeeze in the Juice of a Lemon; Save the Breasts, cut from the Back of one of your Pheasants, and two of your Partridges whole, skin them, and take a couple of Veal Sweet-breads; place the Loaf in the Middle of the Soop-dish with the Hash, and place the two Breasts and the two Sweet-breads one over against another: Pownd the Bones of your Pheasants and Partridges in a Mortar, but leave out the Rumps, if they either taste of the green Corn, or are stale; set on a Stew-pan or frying-pan, with a quarter of a Pound of Butter, the Crum of a couple of French
French Rolls, a couple of Onions sliced, a few Cloves and a little whole Pepper; let all these fry or stew gently over the Fire for a quarter of an Hour, then put in two Quarts of Veal-gravy, and boil it up, skim off the Fat; then put in the pounded Bones, boil all together, and rub it through a Strainer with a Ladle, to the Thickness of a Cream: In this Cullis warm your Partridges Breasts and Sweet-breads, garnish with a Rim and Lemon; make all very hot, squeeze a Lemon into the Cullis, and serve it up.

121. To make the Soop de Sante after the English Manner.

You must make your Broth and Gravy, as is directed in the foregoing Receipt; but instead of the Herbs take Turnips, cut them into square Slices about an Inch long, and as thick as a Quill, Blanch them off in scalding hot Water, giving them but two or three boils, do the like by Carrots, but Blanch them more than the Turnips; then strain them in a Cullender, then put the Crust of a couple of French Rolls into a couple of Quarts of Gravy, and boil them as directed in the last Receipt; then strain the Gravy through a Sieve, and put to it the Turnips and Carrots; let them over the Fire to boil gently till they are tender; let your Bread be soak'd in your Soop-dish, lay in it either a Knuckle of Veal or Pullet; garnish with Turnip or Carrot cut into small Dice, boil'd tender; skim off all the Fat, pour in your Soop, and serve it up.

122. To make Soop de Sante as they do in France.

Season ten or a dozen Pound of Beef, with Salt and Spices, blanch a good Knuckle of Veal, and when your Beef has boil'd till the Broth is strong, strain it; then put the Knuckle of Veal into the Beef Broth, and also your Pullet that is to be served up in it; boil thee in the Broth till it comes to the Consistence of a Jelly; while it is boiling put in a Bit of good Bacon stuck with Cloves. In the mean time, make a Pan of good Gravy in the Manner following, lay
lay a Pound of Bacon cut into Rashers, in the Bottom of a Stew-pan, and a Bit of Butter as big as half an Egg, half a dozen Pound of Filet of Veal, or Buttock of Beef cut into Slices of the Thickness of Scotch-Collops; lay these upon your Slices of Bacon, covering the Bottom of the Stew-pan all over; set your Pan over a moderate Fire for an Hour and a half, and let it colour gently; when it begins to crack, put to it a little of the Fat of your boiling Broth, but take Care not to stir it much, because it will make it thick; then put in three or four Onions cut into Slices, a couple of Turnips, a Carrot, Pepper, whole Cloves, a little Thyme and Parsley, and if in Summer-time put in a few Mushrooms; fry all these together till they are of a good brown Colour, then put to it as much of the Broth of the Knuckle of Veal and Pullet as you can spare, to leave so much as will keep your Veal and Pullet white, and soak your Bread in it for your Soup, &c. when your Broth and Gravy are enough, wash and pick a Cabbage Lettuce, or a little Charvil, with Sorrel, Endive and Celery, cut them a little, squeeze the Water from them; put them into a Sauce-pan, with as much of your Broth and Gravy as will just cover them, boil them till they are tender; then boil the Crusts of two French Rolls, with three Pints of Gravy, and when they are boil'd strain them through a Sieve, and put it to your boil'd Herbs; or instead of French Bread you may thicken it with a Piece of Butter of the Bignefs of an Egg, and brown'd over the Fire with a little Handful of Flower, and a small Onion minc'd; then put some Gravy to your brown, and when they have boil'd a little, strain them through a Sieve to your Herbs; When your Herbs are pretty tender, put in your Thickening; let all boil together for half an Hour, then skim off all the Fat; lay in the Bottom of your Soup Dish either Slices of French Bread, or Crusts dry'd before the Fire, or in an Oven, set the Dish over a Chafing-dish of Coals, boil it up in some of your Broth;
Broth; lay your Pullet and Herbs upon the Bread, garnish with a Rim on the outside of it, of Endive or Celery boil’d in good Broth, and cut in Pieces about three Inches long, or else garnish it with Fore’d-meat and boil’d Carrot; let there be no Fat upon it, and serve it up hot.

123. To make a Soop de Sante for Fish-Days.

Take Celery, Endive, Sorrel, a little Charvil or Cabbage Lettuce, well pick’d and wash’d, mince them down with a Knife, and squeeze the Water from them; put them into a Sauce-pan, tofs them up in Butter, with a little Onion; take off all the Fat, then put to them a little Water from boil’d Peas, or fair Water scalding hot, and let them boil till they are tender; then put in half a Spoonful of Flour, and keep moving it till it is brown; then put in some good Fish-broth, and a Glas of Wine, season it with Salt, Pepper, an Onion stuck with Cloves, shred Parsley, and a Faggot of savoury Herbs; lay in the middle of your Soop-dish a French Roll fry’d, having taken the Crum out at the Bottom; cover the Bottom of your Dish with the Crust of French Rolls, let it over a Chafing-dish of Coals, lay the Herbs upon them, then pour the Soop upon your Cruts and Herbs; let it stand awhile to simmer, and soak the Bread, garnish it with Turnips and Carrots, and serve it up hot.

124. To make Soop of Savoys.

Cut your Savoys each into Quarters, boil them in Water till they are three quarters enough, let them stand to cool, then squeeze the Water out of them with your Hand; lay them in a broad brais Dish or Stew-pan, so that there may be Room between each Piece of Savoy to take the Soop out of the Dish, pour to them as much Broth or Gravy as will cover them; let them stew in this for two Hours. In the mean time let a Sauce-pan over the Fire with a quarter of a Pound of Butter, and a Handful of Flour, stir it continually till it is brown; then put in it a couple of minc’d Onions, and stir it for a little while after they
they are in; then pour in a Quart of Veal-gravy, let it boil a little, and pour it all over the Savoys. You may, if you please, fry off a Duck or Ducklings, being truss'd for boiling, and set them a stewing with your Savoys; or you may farce some Pidgeons betwixt the Skin and Breasts, with Forced-meat made of Veal, and put them stewing with your Savoys: And put in with them a Bit of Bacon stuck with Cloves. Garnish with a Rim, and lay Slices of Bacon on the Outside, and a Piece of Savoy betwixt each Slice. Take the Fat off your Soop, put your Bread a soak in the Dish with some good Broth or Gravy, lay your Fowls in the middle, and your Savoys at proper Distances, pour in your Soop, and serve it up.

125. To make white Soop.

Take six Pound of Neck, or ordinary Beef, four Pound of Mutton; boil them in eight Quarts of Water very slowly for two Hours, scumming it very well; when it is boiled pretty well, take up the Meat into a wooden Bowl or Tray, with a little of the Broth, mash it well with a rolling Pin, and put it into the Broth again; cut off a Piece of each Piece of the Meat before you mash it, to lay in the middle of the Dish; put in two or three Spoonfuls of Oatmeal, season it with Salt, and a little white Pepper; cut half a Pound of Bacon in Pieces, and cut a Turnip and Parsnip into Slices; shred Soop-herbs, viz. two Handfuls of Cabbage, Savoys, Leeks, hard Lettuce, white Beets, and Sorrel, and about ten a Clock put in one half of them into the Soop, and the other half about an Hour after; or when the Soop is enough, lay your Pieces of Meat in your Soop-dish, pour in your Soop, set it over a Stove for about an Hour; then put in a Penny-loaf cut into Slices, and the Yolks of five or six Eggs beaten up with a little of the Liquor, stir all well together. Garnish with Bread toasted brown, and grated round the Brims.

126. To
126. To make white Soup for Fish-Days.

WASH and mince Parsley, Charvil, a Handful of Sorrel, and half a dozen Heads of Endive, with an Onion; when they are minced pretty small, put them into a Sauce-pan, with a quarter of a Pound of Butter, and let stew for a quarter of an Hour; then put to them two Quarts of Water from boil’d Peas, or clear Water. When the Herbs are tender, skim off the Fat, and beat up the Yolks of half a score Eggs, and thicken the Liquor with them; scrape in a Nutmeg, and if the Sorrel does not make the Liquor tart enough, squeeze in the Juice of half a Lemon. Soak your Bread in your Soup-dish, put a French Roll fry’d in the middle of it; garnish it with half a score poach’d Eggs, and fry’d Bread cut in small Dice betwixt them on the outside of the Rim of your Dish; you may also lay a poach’d Egg on the top of your French Roll in the middle of your Soup, when it has been thickened up with Eggs over the Fire. Take the Dish off the Fire before you fill it up, that the Eggs may not curdle in the Soup, and serve it up to Table hot.

127. To dress Sorrel with Eggs.

PUT two Handfuls of Sorrel clean pick’d and washed, into a Sauce-pan, with a Bit of Butter, a Pinch of Flower, a little Salt, Pepper and Nutmeg, stew it, and a quarter of an Hour before you use it, pour in two or three Spoonfuls of drawn Butter. Garnish it with hard Eggs cut in quarters, laying one End on the Sorrel, and the other on the Side of the Plate, with the Yolks uppermost, and serve it up, either for a Course at Dinner, or else for a Supper.

128. To make a Sorrel Omelet.

PICK, wash and blanch your Sorrel; then having cut it, fry it in sweet Butter, with a little Parsley and Chibbol; when it is fry’d, pour in some Cream; season them, and let them boil over a gentle Fire. In the mean time make an Omelet of Eggs and Cream, seasoned at Discretion. When it is enough, dress it on
on a Dish, thicken your Sorrel with the Yolks of a couple of Eggs, and turn it on the Omelet, and serve it up hot.

129. A Ragoo of Sorrel.

Having pick'd your Sorrel clean from the Stalks, set a Sauce-pan over the Fire half full of Water, make it boil; then put in your Sorrel, giving it a Scald; then take it out, squeezing it as hard as you do Spinage, and drain it. Put it into a Sauce-pan, with some thin Cullis of Veal and Ham; season it with Salt, and Pepper, and let it a simmering over the Fire: When it has simmered enough, put to it some Essence of Ham. This may be us'd in all those Dishes, in which you use Sorrel.

130. To boil Spinage.

Wash and drain your Spinage, put it into a Pot or Pipkin; then set the Pot into a Kettle of Water, and make it boil till the Spinage is soft, putting no Liquor to the Spinage, but let it stew in its own Juice. Or you may boil it in a Tin-box, which shuts so close, that no Liquor can get in, and either boil it in a Kettle of Water, or in a Pot with Beef, &c. Also in the same manner you may boil green Peas.

131. To dress Spinage with Eggs.

Pick and wash your Spinage well; then scald it for about a quarter of an Hour; strain it, squeeze it, mince it fine; and to Spinage minc'd, as much in Quantity as a French Roll, add half a Pint of Cream; season with Salt, Pepper, and scraped Nutmeg, put in a quarter of a Pound of Butter, and set it a stewing over the Fire for a quarter of an Hour; then put it in a little Dish, and stick in it Pieces of French Roll cut in Bits, of the Length and Thickness of your Finger; and lay half a dozen poach'd Eggs on the top of it, and serve it up either for a Supper, or a second Course.

132. To make a Spinage Florentine.

Take a good Quantity of Curds, turn'd as for Cheese-cakes, beat a Pound of blanch'd Almonds very fine,
fine, with Rosewater; add to it Sugar, and half a Pound of Currants; give some Spinage two or three walms over the Fire, drain it, shred it small, and mingle it with the other Ingredients. Lay Puff-pastry at the Top and Bottom, and set it into a moderate Oven.

133. To make Spinage Fritters.

Boil Spinage tenderly, drain it well, mince it small, and put to it grated white Bread, Nutmeg, Ginger, and Cinnamon beaten, the Yolks and Whites of Eggs, and as much Cream as will moisten it; put in some Currants, that have been swell’d in warm Water; mix all these well together, and drop the Batter by Spoonfuls into a Pan of boiling Lard, and when they rise take them out.

134. To make an Omelet with Spinage.

Blanch your Spinage, cut it and fry it in fresh Butter, with a little Parsley and Chibbol; then pour in some Cream to it, season them well, and boil them over a gentle Fire; in the mean time make an Omelet of Cream and new laid Eggs, salted at Discretion; When it is enough, dress it on a Dish, thicken the Spinage with the Yolk of an Egg or two, and turn them on the Omelet, so as they may stick to the Side of it, and serve it up hot to Table.

135. To make Spinage Pottage.

Take nothing but the Heart, or foundest Part of the Spinage; mince it fine, and stew it in a Pipkin with Peafe-loop; an Onion stuck with Cloves, a Carrot, and other seasonings Ingredients. Set your Crusts a soaking, scrape in some Parmesan, and dress your Pottage; Garnish it with Sticks of Cinnamon round about, and lay one in the middle, or fry’d Bread or an Onion.

136. To make Spinage Rofa Solis.

Take as much boil’d Spinage as four Eggs, squeeze it well, and shred it fine, put to it as much Sugar as two large Walnuts, and half the Quantity of Butter, and four Spoonfuls of Cream, the Yolks of four hard Eggs,
Eggs, minced with two Ounces of Cordi-citron very small; season with a little Salt, beaten Cinnamon and scrap’d Nutmeg; put all these into a Sauce-pan, set them by to cool, and make a Paste of them as follows: Take four raw Eggs, four Spoonfuls of Milk, as much Sugar as a Walnut, and a little Salt, and work this to a Paste with Flower, and roll it up as thin as for a Tart, or thinner. Cut the Paste into Pieces three or four Inches square, and lay upon each Piece a Spoonful of the Ingredients above-mentioned; then turn the Paste over the Spinage, and pinch it round neatly in the Form of a Half-Moon; close them well up that they may not open in dressing, and cut them round with a Runner or Jag. You may either boil them for a quarter of an Hour in boiling Water, and throw over them a little grated Bread and Cheese when you serve them up, or you may fry them in clarified Butter or Hogs-lard, and grate Sugar over them, and serve them up for Supper for a second Course.

137. To make Spinage Tarts.

Take half a dozen Handfuls of Spinage, a Pound of Beef-marrow, a dozen hard Eggs; season them with Salt, Nutmegs, Cloves and Mace beaten fine; put in two Pound of Raisins stoned, two Pound of Currans, some Orange-peel, and Citrons candied, and sweeten with Sugar to your Palate; squeeze in so much Juice of Lemon as will give it a pleasing Tartness. Put it into small square Coffins of Puff-paste, and you may either bake or fry them.

138. To make Spinage Coals.

Pick your Spinage well, wash it, blanch it off in boiling Water for a quarter of an Hour; then strain it out, and squeeze it well from the Water, and mince it very fine, then put it into a Stone-mortar with three or four Spoonfuls of Apples boil’d to a Marmalade; the Yolks of four Eggs boil’d hard, three raw Eggs, and a couple of coarse Biskets soaked in Cream, season’d with Salt and Sugar; beat these well together, then put it into a Dish, and mix with a good Handful
ful of Currants, pick'd and wash'd, and three or four Spoonfuls of melted Butter; then cut handsome Toasts about half an Inch thick, four Inches long, and two broad, and spread your Spinage, &c. on them half an Inch thick; wet it over with the White of an Egg, butter the Bottom of a Mazarine-dish, or Patty-pan; lay your Toasts in, and bake them, they will be done in half an Hour; scrape a little Nutmeg, and squeeze a little Orange on them; serve up half a dozen upon a Plate for a Supper, or second Course.

139. To pickle Sprats like Anchovies.

Pull the Heads off of your Sprats, and salt them a little over Night; the next Day, take a Barrel, or earthen Pot, lay in it a Layer of refined Salt, a Layer of Sprats, a little Lemon-peel, and some Bay-leaves; then lay another Layer of Salt, and another Layer of Sprats, &c. So do till you have filled the Vessel; then cover it close, and close it up with Pitch, that no Air can get in, set it in a Cellar, and turn it upside down once a Week, they will be eatable in three Months.

140. To make a Spring-Pye.

Take a hind Quarter of Lamb, cut it in Pieces; take a quarter of a Pound of Lean, and make it up into Forc’d-meat, make some of it up into little Balls about the bigness of a Nutmeg, and some of it into Rolls of the Length of three Inches; season the Meat with Salt, Pepper, Cinnamon, Cloves and Mace; butter the Bottom of your Pye, lay in your Meat and Balls with a little Spinage, and Beet-leaves shred, and some Prunello’s flit; strew over it twelve or fourteen Ounces of preserved Citron, Lemon-peel, Eringo, and Lettuce-roots, Barberries, and a Lemon par’d and slice’d; then on the Top of all lay half a Pound of Marrow, and half a Pound of sweet Butter, close up your Pye and bake it, when it is bak’d, pour in melted Butter.
141. To dress Stag in a Ragout.

LARD a Piece of Stags-flesh with large Lardons of Bacon seasoned with Salt and Pepper, fry it in Lard; then put it into a Pippin with Broth or Water, and a couple of Glasses of White-wine, seasoned with Salt, Nutmeg, a Piece of green Lemon, a Faggot of sweet Herbs, and two or three Bay-leaves; let it boil for three or four Hours. When it is enough, thicken the Sauce with fry'd Flour, and when you serve it up, put in Lemon Juice and Capers.

142. To make a Pasty of Stags-flesh.

LAY your Stags-flesh in a Marinade of White-wine and Verjuice, seasoned with Salt, three or four Bay-leaves, a Bunch of sweet Herbs, and a Piece of green Lemon; then lard it with thick Slips of Bacon, season with Salt, Pepper, Nutmeg, and Cloves beaten. Then make a brown Paste with Rye-flower, with Salt and a little Butter. Dress the Pasty with pounded Lard, thin Slices of Bacon and Bay-leaves, and the Seasonings above-mentioned; wash it all over with the Whites of Eggs, and bake it for three or four Hours. Make a Hole in the middle, but stop it up when it comes out of the Oven; set it on a Pye-plate, and serve it up to Table.

143. To make a Stake-Pye with a French Pudding in it.

SEASON your Stakes with Pepper and Nutmeg, and let them lye in a Pan or Dish for an Hour; then mince some Lean of a Leg of Mutton small with Suet, and sweet Herbs, two or three Tops of red Sage, a Sprig of Penny-royal, and Tops of young Thyme; add some Yolks of Eggs, sweet Cream, and grated Bread, and Raisins of the Sun; work all these together with your Hands stiff like a Pudding, and make them into round Balls, and put them, with your Stakes, into a deep Coffin; add sweet Butter; sprinkle over them a little Verjuice, close up the Pye and bake it; then roll some Sage-leaves; fry them, and stake them upright in
the Walls, and serve the Pye without the Lid, squeezing in the Juice of an Orange or Lemon.

144. To make Steep, or Raisin Wine.

Take four Pound of Raisins of the Sun, shred them, add two Pound of powdered Sugar, the Juice of four Lemons, and the Peels of two cut in Halves; boil these in four Gallons of Spring-water for half an Hour; then pour it into a large earthen Pan, cover it close, let it stand three or four Days, stir it twice in Twenty-four Hours; then add to it more Sugar, Spice and Rose-water. Strain out the Wine, put it into Bottles, and it will be fit to drink in a Fortnight's time. If you make your Wine when they are in season, you may add Cowslips, or Clove-Gillyflowers.

145. Strawberries.

Are usually eaten soak'd in Water or Wine, and strew'd with Sugar; but they may be iced and preserved as well dry as liquid.

146. To make a Compost of Strawberries.

Cause some Sugar to be brought to its pearled Quality, and if your Strawberries are very ripe, boil your Sugar to a little higher Degree; then put in your Strawberries, give them a covered Boiling, and they are finish'd.

147. To make Strawberry-water.

Pick and bruise your Strawberries, mingle their Juice with Water and Sugar, according to Discretion; then clarify and strain them, squeezing out the gross Substance strongly, to give the Water a red Colour. Then pass it through a straining Bag, or a Napkin folded three or four double.

148. To boil Sturgeon to eat hot.

Take a Rand of Sturgeon, wash off the Blood, and lay it in a Marinade of Vinegar, Salt, Slices of Lemon, sliced Ginger, two or three whole Cloves, and large Mace. Then set on some Water and Salt, when it boils, put in the Fish with a Pint of White-wine, a Point of Wine-vinegar, and the Spices mentioned
ed before, but not the Lemon; when it is boil’d enough, dish it on Sippets, and run it over with Butter beaten up with Juice of Orange or Lemon, sic’d Ginger, large Mace and Barberries, and garnish the Dish with the same.

149. To broil a Sturgeon.

Broil your Sturgeon either in a whole Rand, or cut into Slices an Inch thick; salt them, steep them in sweet Oil and Wine-vinegar, broil them on a gentle Fire, and baste them with the Oil and Vinegar that they were steeped in, with Sprigs of Rosemary, Thyme, and Parsley; when it is broil’d, serve it up with the Dripping it was basted with, and some of the Branches of Rosemary: Or you may baste it with Butter, and serve it up with Butter and Vinegar, beaten up with Slices of Lemon, or Juice of Orange.

150. To farce and bake Sturgeon.

Cut a Rand of Sturgeon into Pieces about the Bigness of Walnuts, mince it with fresh Eel, savoury Herbs, Penny-royal and green Onions; mix it with grated Bread, season it with Salt, Pepper and Nutmeg; add Currants, Goosberries and Eggs: Mix these all well together, and make them into Balls and lay on them whole Mace, Yolks of hard Eggs, Barberries, Chestnuts and Butter; fill your Pye with these, bake it; when it is done, liquor it with Butter, and Verjuice of Grapes.

151. To fry Sturgeon.

Take a Rand of fresh Sturgeon, and cut it into Slices about half an Inch thick, haff it, and fry it brown in clarified Butter; when it is fry’d it will look as if it was ribbed; then take up the Sturgeon, clean the Pan, and put in some Claret, Salt, an Anchovy and beaten Saffron; put in your Sturgeon, fry it again in these; and when half the Liquor is wasted, put in a Piece of Butter, Nutmeg and Ginger grated, and Lemon minc’d: Rub the Dish with a Clove of Garlick, dish it, garnish the Dish with Lemon.

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152. To
152. To dress Sturgeon in Haricot with Turnips.

Boil your Sturgeon in Water, with Salt, Pepper, Cloves, Onions and Thyme; and you may pour in some Broth, and then you must fry your Sturgeon brown with Lard. Then you must clear it from the Fat, and put it into a Cullis that you have ready prepared, with Turnips and a little Gammon cut into Slices, or chopt small; it may be serv'd with Lemon Juice, and set out with Marinade, or some other Garniture.

153. To dress Sturgeon a la Sante Menehout.

Cut your Sturgeon into thick Slices, and stew them leisurely in Milk, White-wine, a little melted Lard, with a Bay-leaf, and all well seasoned with the usual Seasonings; then take them out, drudge them with grated Bread, and broil them on a Gridiron, and serve them up upon a Sauce of Anchovies, Capers, Chibols, and Parsley shread a part, good Gravy, a Clove of Garlick, and a Drop of Oil.

154. To marinate Sturgeon.

Let your Sturgeon be fresh, cut it into Joles and Rings, wash it well, wipe it dry, flour it, and fry it in four Gallons of Rape-Oil clarified; when it is fry'd brown and crisp, put it into Trays, then pack your Sturgeon in them in the same manner that you do boil'd Sturgeon that is kept in Pickle; then make a Marinade or Pickle with two Gallons of White-wine, and three Gallons of White-wine Vinegar, with half a dozen Handfuls of Salt, three Ounces of lic'd Ginger, six Ounces of whole Pepper, and four Ounces of whole Mace; put the Sturgeon into your Casks or Vessels, pour the Pickle upon them; and when you serve it, do it with some of its own Pickle, the Spices on it, and Slices of Lemon.

155. To pickle Sturgeon.

Draw your Sturgeon; if it be a Female, keep the Spawn to make Caveer; split it down the Back, cut the Joles to the Body-ward, cut your first and second Rand very fair, cutting the Tail-piece leaft; bind the
the Pieces close with Tape or Flag, season them very well with Salt; boil them for an Hour and half, scumming off the Oil all the time; and keep supplying the Liquor with hot Water, as it boils away; or else the Sturgeon will be ruffy.

156. To make a Kagog of Sturgeon.

Cut your Sturgeon in Pieces, lard them, drudge them with Flower, fry them brown with Lard: Then put them into a Stew-pan with good Gravy, Mushrooms, Truffles, Veal Sweet-breads, sweet Herbs, and Slices of Lemon, let them stew, then thicken with a Cullis. Clear off all the Fat, put in a little Verjuice, and serve it up hot.

157. To roast a Sturgeon.

Take a Jole or Rand of fresh Sturgeon, wipe it dry, and cut it in Pieces as big as a Goose-Egg, season them with Salt, Pepper, and Nutmeg, and stick two or three Cloves in each Piece of Sturgeon, and draw them with Rosmary; then spit them through the Skin, putting Bay-leaves or Sage-leaves between every Piece of Sturgeon, baste them with Butter; and when they are roasted enough, serve them with a Sauce made with their Dripping, beaten Butter, Nutmeg grated, and the Juice of Orange or Vinegar.

158. To sauce Sturgeon.

Draw the Sturgeon and divide it down the Back in equal Sides and Rands, put it into a Tub with Water and Salt, wash and cleanse it well, bind it up with Tape or Flag, and boil it in Water, Vinegar, and Salt, but take care not to boil it too tender; take it up, lay it to cool, then pack it up close with the Liquor it was boiled in.

159. To make Welsh Sturgeon.

Season a Leg of Beef with Salt, white Pepper, beaten Mace, sweet Marjoram, Winter-savoury, Thyme, Penny-royal and Parsley shred small, some Lemon-peel, and a small Onion; bone a Neck’s Foot, and cut it into Dice, or Diamond-wolf, and lay it so together in the Pan; put to it as much Water as will just cover it,
it, set it into the Oven, and bake it till it is tender; make a Dinner of it, then pick it all out of the Liquor clean from the Bones, and when it is cold shred it very small with Beef-suet; then pound it in a stone Mortar, and squeeze it into a Venison Pot, and put to it the Fat that came off when it was first bak'd, and set it into a cool Oven for an Hour.

160. To make Potage with Succory.

Boil a young Turkey, Capon, Pullet, or other Fowl, after the usual manner, with good Broth, Salt, Spice, and a Faggot of sweet Herbs; scald your Succory with Water, then boil it in your Broth with the rest; dress your Potage, and lay it a soaking; garnish it with Succory, and serve it up with natural Broth, Mutton-Gravy and Mushrooms.

161. To make a Ragoo of Succory.

Scald your Succory, cut it, put Lard into a Stewpan, make it somewhat brown with Flower, and good Gravy, and let all be well season'd with Salt, Pepper, Spices, and a Faggot of sweet Herbs, with a little Vinegar; then put in your Succory, let it boil, but not so as to turn black, but that it may have a somewhat strong Savour, and take it up.

162. Of the Boiling of Sugar.

People, for the most part, think Sugar is boil'd enough, when the Drops that are put upon a Plate grow thick, as it were a Jelly, and do not run; but tho' this way of Boiling may be sufficient for certain Jellies of Fruit and Compsotts; yet it is not enough in the whole Art of Confectioning. There are therefore necessary to be known six Ways of boiling Sugar, that is, till it becomes smooth, pearled, blown, feathered, crack'd and caramel; and besides, these again are divided into the lesser and greater smooth, the lesser and the greater pearled, feathered a little, and a great deal, and so of the rest.

163. To boil Sugar to a Caramel.

If Sugar, brought to the Quality commonly called crack'd, were put between the Teeth, it would stick
flick to them as if it were Glue or Pitch; but when it is boil'd to its utmost caramel Height, it will break and crack without sticking at all, therefore you must observe very diligently every Moment; when it has attain'd to this last Degree of Boiling, putting the foregoing Directions into Practice to know when it is crack'd, and afterwards biting the Sugar so ordered with your Teeth, to try whether it will stick to them or no; when you perceive that it does not stick to the Teeth, but on the contrary cracks and breaks clever, take it off the Fire immediately, or else it will be burnt, and fit for no Use at all.

But in Respect to the other well-condition'd Boilings, if after you have preserved any Sweet-meats, some Sugar be left that is crack'd, or greatly feathered, and is of no further Use in that Condition, you need only put to it as much Water as will boil it over again, and then you may bring it to what Degree or Quality you please, and mix it with any other sort of Sugar or Syrup.

The pearl'd Boiling of Sugar is generally used for all sorts of Comfits that are to be kept for a considerable time.

The caramel Boiling of Sugar is proper for Barley Sugar, and for a certain small Sugar Work called by that Name, which is described in its proper Place.

164. The smooth Boiling of Sugar.

You must first clarify your Sugar, and then set it on the Fire again, to boil it to its smooth Quality, and you may know when it is come to that, by dipping the Tip of your Fore-finger into it, and applying it to your Thumb, and then opening them a little; for a small Thread or String will stick to both, which will immediately break, and remain in a Drop upon the Finger; when this String is scarcely to be perceiv'd, the Sugar has only boil'd till it is a little smooth; but when it extends it self further before it breaks, then the Sugar is very smooth.
165. To boil Sugar to its blown Quality.

When the Sugar at its pearled Quality has boil'd a few more Walms, shake the Skimmer a little with your Hand, beat in the Side of the Pan, and blow through the Holes of it, and if certain Sparks, as it were, or small Bubbles, fly out, the Sugar is come to the Degree or Quality called blown.

166. To clarify Sugar.

Provide an earthen Pan of a size proportionable to the Quantity of Sugar you would clarify, put in it a little Water, and break into it an Egg, or more, according to the Quantity of Sugar, put in Shell and all; then whip up the Egg with a Whisk or birchen Rods, and pour it upon your Sugar that is to be clarified; then set it over the Fire, and keep it continually stirring; when it boils scum it well; and as the Sugar runs from time to time, put in a little cold Water to hinder it from running over, and also to make the Scum rise the better; and add also the Froth of the White of an Egg whipt apart: When you have scumm'd the Sugar thoroughly, so that there only remains a small whitish Froth, not black and foul as before; and that the Sugar being laid upon the Skimmer or Spatula appears very clear, take it off the Fire, and strain it through a Straining-bag, and your Sugar will be compleatly clarified.

167. Another Way.

First dissolve your Sugar in Water, put into it the White of a whipt Egg, set it on the Fire, and when it swells up, and is ready to run over, pour in a little cold Water to check it; but when it rises a second time, take it off the Fire, and set it by for about a quarter of an Hour, and the Sugar will sink, leaving a black Scum on the top; take this off gently with the Skimmer, and it will be sufficiently clarified, though not quite so clear nor white as that clarified the former Way.
168. To boil Sugar to its crack'd Quality.

To know when the Sugar has attain'd to this Degree, you must provide a Pot or Pan with some cold Water: Dip the Tip of your Finger into it, then dip it quick into the boiling Sugar, and then immediately into the cold Water; and keeping your Finger in the Water, rub off the Sugar with the other two Fingers; and if it breaks afterwards, making a kind of crackling Noise, it has attain'd the crack'd Quality.

169. To boil Sugar to its feather'd Quality.

When after some other Boilings, you blow through the Skimmer, or shake the Spatula with a back Stroke till thicker and larger Bubbles rise up on high, then the Sugar has attain'd its feather'd Quality; and when, after several Trials, you perceive the Bubbles thicker, and in greater Quantity, so that several of them stick together, and form, as it were, a flying Flake, then the Sugar is greatly feather'd.

170. To boil Sugar to its pearl'd Quality.

Having boil'd your Sugar to its smooth'd Quality, continue the Boiling a little longer, and then try a Drop of it between your Finger and Thumb, as before, and if the String continues stickling to both, the Sugar is arriv'd at its pearl'd Quality; the greater pearl'd Boiling is when the String remains, though the Finger and Thumb be quite stretch'd as far as you can extend them afield; this Degree of Boiling may also be known by a sort of round Pearls that rise on the Top of the Sugar.

171. Thin Sugar.

That is call'd thin Sugar, when in preserving some sorts of Fruit, one ladeful of Water is put to two of clarified Sugar, or two to four, or three to six, and so on in Proportion to the Quantity of Fruit, that is to be soak'd in it; and then the Sugar and Water must be heated together, something more than lukewarm.

172. To
172. To make Sugar Cakes.

Take two Pound of fine Sugar beaten and scarch'd, with half a Pound of the finest Flour, put to it two Pounds of Butter well wash'd in Rose-water, work them well together; then beat the Yolks of eight Eggs in Rose-water, in which Cinnamon and Nutmegs have been in steep for three Days before; add as much Cream as will suffice to make it knead into a sthiff Paste; roll it into thin Cakes, prick them, and lay them on Tin-plates and bake them.

173. Another Way.

Take two Pound of double-refin'd Sugar, finely powdered, two Pound of fine Flour, two Pound of Butter; of Nutmegs, Cloves, and Mace finely powdered, an Ounce all together. Mix this with as much thick Cream as will make it knead into a Paste. Roll it out into thin Cakes, prick them, lay them on Tin-plates and bake them.

174. To make Sugar-Candy.

Boil a Quantity of Sugar till it comes to the blown Quality; then put it into an earthen Pot, in which small Sticks are laid a-cros; set the Pot into a Stove, and the Sugar will coagulate about the Sticks. Some Confectioners pour the Sugar upon those little Sticks, laid upright, cros-wise, or side-wise, and let it stand fourteen or fifteen Days in the Stove, and afterwards pour in hot Water at several times, and leave them again for a Day, and break the Pot the next Morning, and so find the Sugar-candy round about the Sticks.

Some, after having taken away the first Crust, set the rest again into the Stove till another is formed, and so proceed till the whole Work is compleated.

175. To make a Sugar Omelet.

Whip up Eggs according to the Size of your Omelet, put to them Salt and Cream, and some Lemon-peel shred fine; then beat them all well together, and make your Omelet; sugar it well, and turn it on the other side in your Frying-pan, before you dish it. When it
it is fry'd on both Sides, lay it in the Dish, strew Sugar and candy'd Lemon-peel minc'd fine over it, and ice it with a red hot Iron.

176. To make Sugar Paste for Tarts, or Cheesecakes.

To three Pound of Flour, put two Pound of Butter, six Yolks and two Whites of Eggs, and three Quarters of a Pound of Sugar.

177. To make Sugar of Roses.

Take red Roses, that are the deepest coloured, when you have pickt them, cut off the white Bottoms, and dry the Leaves in an Oven; then pound them in a Mortar, and sift them; then put a Pound of Sugar finely powdered and sifted, with just as much fair Water as will wet it: Then set it over a Chafing-dish of Coals, and let it boil till it comes to be Sugar again: Then put to it as much Powder of Roses as will make it of a very red Colour, stir them well together, and when the Sugar is thoroughly cold, take it off, and put it up in Boxes for Use.

178. To make Sultanes.

Mix the Yolks and Whites of eight Eggs, with as much powdered Sugar as they weigh, and half the Weight of the Eggs of fine Flour, with a Grain of Musk pounded in a little other Sugar. Then dress the Sultanes on Paper with a Spoon; strew them on the top, and bake them in a portable Oven with Fire at Top and Bottom. When they are brought to a good Colour, take off the Paper, and roll them up in Form of Wafers, and dress them upright in Plates, or China Dishes.

179. To collar a Swan.

Bone the Swan, part the two Sides, and soak it twelve Hours in White-wine, Salt, Pepper, Cloves, and Mace; then take it up and take Pepper and Sage minc'd, and dipping them into the Yolks of Eggs, lay them on the two Sides of the Swan; then roll them up into Collars, and boil them in strong Broth and a little White-wine, whole Pepper and large Mace; when
when you serve them up, cut them in Halves, and garnish the Dish with Westphalia Ham minc'd: Boil the Head to set upon the Collars in the middle of the Dish.

180. To make a Swan Pye.

Pluck the Swan, flay off the Skin, bone it, parboil it, and season it with Salt and Pepper, lard it with Slips of Bacon, and put it into a deep Crust with a good Quantity of Butter; let it be very well soak'd in the Oven, and when it is bak'd, pour melted Butter in with a Funnel.

181. To dress Sweet-breads a la Dauphine.

Take large Veal Sweet-breads, blanch them in hot Water, put them into cold; then slit them in two Side-ways, make Holes in them, and farce them with the following Forc'd-meat; take a Pound of Leg of Veal, and half a Pound of fat Bacon, and half a Pound of Suet; boil them over the Fire for half an Hour; then put them a little into cold Water, that the Bacon may not oil in mincing. Then mince each by itself, as fine as Paste; mix all together, pownd in a Stone-mortar, and put to them the Crum of a French Roll soak'd in Milk or Broth, four raw Eggs, Salt and Pepper at Discretion; a little minc'd Onion, a little Nutmeg, and a little Parsley shred fine. Pownd all these together to a Paste; then farce your Sweet-breads. Then lay Slices of Bacon and Veal all over the Bottom of a Stew-pan, seasoned with Salt, Pepper, Spices, a little minc'd Parsley, some whole Cives, an Onion sliced, and sweet Herbs; then lay in your sweet Herbs, and strew the same Seasoning over them, that you did under them, and cover them with Slices of Veal and Slices of Bacon; cover the Stew-pan, and set them a Stewing a la Braise, i.e. with Fire over and under them. While they are stewing take ten or twelve large Cocks-Combs, clean them well, slit them, farce them with some of the same Forc'd-meat, and put them into a Sauce-pan with a little melted Bacon, small Mushrooms, Truffles sliced,
sliced, seasoned with Salt, Pepper, and a Faggot of sweet Herbs; toss them up, put to them some Gravy, and stew them gently. When they are stew’d enough, take them up, drain them, dish them handsomely, garnish them with the Cocks-Combs in a Ring, pour on them the rest of the Ragoos, and serve them up to Table hot for a first Course.

182. To fry Veal Sweet-breads.

Blanch your Sweet-breads, and cut each of them into three or four Pieces; lay them for two Hours in a Marinade made with the Juice of Lemon, Salt, Pepper, a few whole Cloves, a Bay-leaf, some whole Cives and an Onion sliced. In the mean time, make the following Batter: Put a Handful of Flour, and a little Salt into a Pan, with fair Water and an Egg, beat it into a Batter; then add to it the Bigness of a Walnut of Butter melted. Then take your Sweet-breads out of the Marinade, dry them with a Cloth, dip them in Butter, and fry them in Hogs-lard; when they are brown, drain them; fry some Parsley, lay a Napkin in a Dish, place your Sweet-breads on the Napkin with some fry’d Parsley in the middle, and serve them on Plates or little Dishes.

183. Sweet-bread Paffes.

Parboil your Sweet-breads, chop them very fine, add to them some Marrow, or the Fat of a Loin of Veal shred very fine, with the Yolks of Eggs, grated Bread, Rose-water, Cream, Nutmeg and Sugar. Then having made a Puff-paste of Butter rolled in Flower, with the Yolks of a couple of Eggs, cold Water, Rose-water, and a little Sugar, roll it out into the Form of small Pasties about a Hand’s Breadth; then fill them with your Meat, and either bake or fry them brown.

184. To roast Veal Sweet-breads.

Lard the Sweet-breads with small Lardons of Bacon, put them upon a Skewer and fasten them to a Spit, lay them down to the Fire, and roast them brown; then put some Essence of Ham, or good Gravy
vy into a Dish; lay in the Sweet-breads, and serve them up.

185. To make a Syllabub.

Put a Pint of Sack or White-wine, and a Pint of the Juice of Rasberries into a Pot, with Sugar, the Juice of a Lemon, a Nutmeg quartered, and a Sprig of Rosemary, and some Lemon-peel; cover the Pot, and let them stand all Night; The next Morning, take out the Lemon, Rosemary and Nutmeg, and new Milk, squirt them into the Pot with a wooden Cow made for that Purpose, which you may buy at the Turners.

186. Another Way.

Take a Quart of Cream, half a Pint of Canary, the Whites of Eggs, and half a Pound of fine Sugar, and beat it with a Whisk, till it froths well, scum off the Froth, and put it into Syllabub Glasses.

187. To make a Whipt-syllabub.

Put a Pint of White-wine, and a Pint of Mulberry, or black Cherry Juice, into a wooden Bowl; add also a Pint of Cream, sweeten it with Sugar, and put in a large perfumed Comfit; put a Branch or two of Rosemary strip from the Leaves, among some Willow-twigs peeled, and wind a Lemon-peel about your Willow-twigs, &c. then stir your Syllabub well together, and whip it up till it froths, take off the Froth with a Spoon, and put it into your Glasses, and squeeze some Spirit of Lemon-peel between every Layer of Froth, and let it stand till the next Day before you eat it.

188. Another Way.

Boil a Quart of Cream, let it stand till it is cold; pare a Lemon thin, and steep the Peel in a Pint of White-wine for two Hours; squeeze in the Juice of a Lemon, and put in a good Quantity of Sugar; put these into your Cream, and whisk it all one way, till it is pretty thick. Fill your Glasses with it, and eat it not till the next Day; you may, if you please,
please, put in a Grain of Amber-grease. This will keep three or four Days.

189. A Worcestershire Syllabub.

Fill your Syllabub-pot with Cyder, put in a good Quantity of Sugar, and a little Nutmeg; stir these well together; then put in as much thick Cream by two or three Spoonfuls at a time, as if you were milking it; then stir it round very gently, and let it stand two Hours, then eat it.

If it be in the Field, only milk the Cow into the Cyder, &c. and so drink it.

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1. To make Taffaty-Cream.

Beat the Whites of eight Eggs up to a froth with Rose-water, skim off the Froth, and put it into a Quart of Cream, and set it on the Fire to boil, but keep it continually stirring; then having beaten the Yolks of eight Eggs very well, slip them into the Cream, and stir it a little; then take it off the Fire, and stir it still, sweeten it with Sugar, pour it out, and set it by to cool.

2. To make Taffaty-tarts.

Mix a quarter of a Peck of fine Flour, with a quarter of a Pint of Yeast, and as much hot Liquor as will make it into a stiff Paste, with two Pound of Butter, the Yolks of twelve Eggs, and half a Pound of fine Sugar; make it up into small Balls, and then roll it out into thick Plates; wash round their Brims with Milk: Boil Pippins soft, peel them and scrape the Pulp from the Cores, mingle the Pulp with fine Sugar, a little Marmalade of Quinces, the Scrapings of candied Orange-peel, and Rose-water: Make up your Tarts, dry them in a warm Place, bake them, scrape Sugar, and sprinkle Essence of Violets or Roses over them, and serve them up.

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3. Another Way.

Roll Puff-paste, or Paste made with Butter, Sugar and Rose-water, thin; then lay in Slices of Pippins, and candied Orange-peel in long Slices; and then fine Sugar; then Pippins; and so on till you have fill'd them; close them up, wash them with melted Butter and Rose-water; strew them with Sugar, and so bake them.

4. To make a Tansey.

Take half a Pint of the Juice of Tansey, a Pint of the Juice of Spinage, a Quart of Milk, three quarters of a Pound of Naples Biskets, and half a Pound of fine Sugar; put these to the Yolks of sixteen and the Whites of ten Eggs well beaten and strained, grate in a Nutmeg, and put in a Slice of sweet Butter; put all these into a Stew-pan over a slow Fire, stirring it continually till it is very thick; then set it by till it is pretty cool; butter a Dish well, put the Tansey into the Dish and bake it; when it comes out of the Oven, turn it out upon a Pye-plate. Garnish it with Sweet-meats and Oranges, and serve it up.

5. Another Way.

Wash your Spinage, dry it well, stamp it, strain it; take a Pint of the Juice, a Quart of Cream, and a Quart of Milk; beat up the Yolks of thirty, and the Whites of fourteen Eggs with a little Salt; strain these into your Cream and Juice; add a Pint of grated Bisket, a Nutmeg grated, sweeten it with Sugar to your Palate, set it over the Fire to thicken; when it is as thick as a Hafty-pudding, butter a Dish, put it in, set it in a gentle Oven, it will be done in half an Hour.

6. To make a Tansey for Lent.

Pound Tansey, or other sorts of Herbs in a Mortar with Almonds, and the Spawn of a Pike or Carp; then strain the whole with the Crum of a fine Mancchet, Rose-water and Sugar, and fry them in fresh Butter.

7. To
7. To make a Tansey without frying.

Butter a Skillet, set it over the Fire with a Pint of Cream, a quarter of a Pint of Juice of Spinage, half as much Juice of Tansey, the Yolks of ten, and the Whites of five Eggs; a little Salt, grated Nutmeg and Sugar to your Palate; let it stand over a gentle Fire till it be a little thicker than butter’d Eggs; then lay it in a warm Dish, and set it over a Chafing-dish of Coals; let it stand and harden a while, squeeze in the Juice of a Lemon; add Butter and fine Sugar, and serve it up.

8. To pickle Taragon.

Strip the Taragon from the Stalks, put it into a Pot with White-wine and Vinegar, in equal Quantities; stop it up close and keep it for use.

9. To make Tarts de Moy.

Make Puff-paîte, lay it round a Dish; then lay in a Layer of Bisket, and a Layer of Marrow and Butter; then a Layer of all sorts of wet Sweet-meats, and repeat this till the Dish is full. Then pour in boil’d Cream thicken’d with Eggs, and a Spoonful of Orange-flower-water, sweeten it with Sugar, set it in the Oven, it will be bak’d in half an Hour.

10. To make a sweet-four Tart.

Boil a quarter of a Pound of Sugar in a Glass of Verjuice, or Lemon Juice, and when it is wafted half, put to it some Cream, with the Yolks of half a dozen Eggs, Orange-flowers, Lemon-peal candy’d, grated; a little beaten Cinnamon, and a little Butter. Put these into a Tart made of fine Paste, and bake it without a Lid.

11. To make a Spring Tart.

Gather such Buds, in the Spring of the Year; that are not bitter, also the Leaves of Primroses, Violets and Strawberries; take also a little young Spinage, boil them, drain them in a Colander; then chop them very small, and boil them over again in Cream; add to them Naples Bisket grated, and so many Yolks and Whites of Eggs as will make the

1 2 Cream
Cream very thick, colour all green with the Juice of Spinage; season with Salt, Nutmeg, Cinnamon and Sugar, and bake it in Puff-pahte, or otherways.

There are many other sorts of Tarts, which you will find under their proper Articles.

12. To boil Teal.

Let your Teal be large. When they are drawn and truss'd, stuff them with the following Farce; take large Oysters, Sage, Winter-favoury, Thyme and Parsley strip'd and mine'd small; make them up into a Ball with Butter and Pepper, stiffened with Flour; put this Ball into the Belly of the Teal, and tye up the Neck and Vent close; make your Water boil, put in the Fowl; when they are boil'd tender, dish them on Sippets, with Gravy, Anchovy-sauce, and the Herbs; laying the Oysters with the same Lemon-peel and Parsley about the Dish for garnish.

13. To make Sauce for Teals.

Season Veal-gravy with Salt and Pepper, and squeeze in the Juice of a couple of Oranges. This Sauce may be used with all sorts of wild Fowl.

14. To bake Tenches.

Let your Tenches be farced as is directed in the Receipt for Farced Tenches: Then rub a Pasty-pan, or Silver-dish with Butter; then lay on a Layer of Salt, Pepper, Spices, Onion slice'd, and sweet Herbs; a little Parsley minced, and some whole Cives; then lay in your Tenches; lay over them the same Seasoning you did under them; sprinkle melted Butter over them; drudge them with grated Bread, set them in an Oven. When they are bak'd, serve them up with Ragoos of all sorts of Legumes, which must be put under them; or with Anchovy-sauce; or with a Callis of Cray-fish.

15. To bake a Tench with a Pudding in the Belly.

Scald your Tench, scour it well, wash it clean, and dry it with a Cloth: Then make a stiff Pudding with Cream, grated white Bread, the Yolks of three Eggs, sweet Herbs shred small, and Currans parboil'd; season'd
season'd with Pepper and Nutmeg. With this Pudding stuff the Belly of the Tench. Season the Tench on the outside with Salt, Pepper, and Nutmeg; lay Butter in your Coffin, close it up, bake it; when it comes out of the Oven, cut it open, and strew in some preferred Orange minced; then boil Butter, Vinegar, Nutmeg, Sugar, and the Yolk of an Egg, over a Chafing-dish of Coals, stirring it continually, that it may not curdle, and pour these into your Pye, shake these well together, and serve it up.

16. To farce Tenches.

SLIME your Tenches, slit the Skin along their Backs, and with the Point of your Knife raise it up from the Bone; then cut the Skin cross-ways at the Head and Tail; then strip it off, and take out the Bone. Then take another Tench or a Carp, and mince the Flesh of it small with Mushrooms, Cives, and Parsley; season them with Salt, Pepper, Spices, and savoury Herbs, mince them small, mingle these all well together, then pound them in a Mortar, with Crumb of Bread, as much as two Eggs, soaked in Cream, the raw Yolks of three or four Eggs, and a Piece of Butter; when these have been well pounded, stuff the Tenches with this Farce, and serve them up. Put clarified Butter into a Pan, set it over a Fire, and when it is hot, put in your Tenches one by one, and fry them brown, then take them up; in the mean time set on a Sauce-pan with a Piece of Butter, brown it with a little Flour, keep it continually stirring; then put in a little White-wine boiling hot, and a little Fish-broth to moisten it; put in your Tenches also, and Salt, Pepper, an Onion stuck with Cloves, and a Faggot of sweet Herbs; and let them all simmer over a gentle Fire. When they are simmer'd enough, dish them, pour on them a Ragoo of Milts, and serve them up to Table hot.

Or you may serve them with a Ragoo of Oysters, or of Cray-fish; these farced Tenches may be broiled, having first rubb’d them over with melted Butter and Salt.
TE

Salt; and when they are broil'd brown, serve them up with a Ragoo of Mushrooms or Truffles.

17. To make a Fricassé of Tenches with white Sauce.

CLEANSE your Tenches from the Slime as directed before, cut off their Heads, slit them down the Back, and cut each Side into three Pieces. Then set on a Sauce-pan with Butter; when it is melted, put in your Tench, and a few Mushrooms; you may also add Truffles and Artichoke-bottoms, season with Salt, Pepper, an Onion stuck with Cloves, and a Faggot of sweet Herbs. Toss these up together; then add a little scalding-hot Water, and a little Flour. Then take a Pint of White-wine, heat it boiling hot, put it into your Fricassé: When a pretty deal of it is wasted away, beat up the Yolks of three or four Eggs with a little Verjuice or boil'd White-wine, and put it to your Fricassé to thicken it, as you do one of Pullets; scrape in a little Nutmeg, and put in a little minc'd Parsley, and serve it.

18. To make a Fricassé of Tenches with brown Sauce.

WHEN you have prepared your Tenches as directed in the last Receipt; set a Sauce-pan on the Fire with some Butter, and brown it; then put in your Tench with Mushrooms, Truffles, Artichoke-bottoms, season'd with Salt, Pepper, an Onion stuck with Cloves, and a Faggot of sweet Herbs: Toss them up together, and put in a little Fish-broth or Juice of Onion to moisten them; then boil a Pint of White-wine, and put to your Fricassé; when it is enough, thicken it with a brown Cullis, and serve it up.

19. To fry Tench.

SLIT your Tenches down the Back, drudge them with Flower and Salt; or you may cut them in Pieces, and fry them with Mushrooms, Truffles, Artichoke-bottoms, and sweet Herbs. Afterwards you must make a thickening Liquor as for Pullets; adding an Anchovy minc'd very small, and Lemon-juice, whilst the Dish is garnishing with Pickles.

20. Another
20. Another way.

Let your Water boil; then put in your Fish, and stir them about in it; take them out, rub off the Slime, dry them well in a Cloth, slit them down the Back, drudge them with Flower and Salt, fry them brown, and serve them up dry with fry'd Parsley.

21. To make a Tench Pye.

Make your Crust, take half a dozen Tenches, lay in your Crust a Layer of Butter; then scatter in Nutmeg, Cinnamon, and Mace; then lay in your Tenches, lay over them Butter, and more Spices, and a few blue Currans; pour in a quarter of a Pint of Claret, and let them be well bak'd; when it comes out of the Oven, put in melted Butter, and dust it over with fine Sugar, and serve it up.

22. To roast a Tench.

Cleanse it well from the Slime, make a little Hole as near the Gills as you can, take out the Guts, and cleanse the Throat, stuff the Belly of the Fish with sweet Herbs; then tye the Fish to the spit with two or three Splinters, and roast it, mix Butter with Vinegar or Verjuice, and Salt, and baste it often.

23. To sauce Tench.

Draw your Tench at the Gills, and cut them off, that will make them boil the whiter: Season the Water with Vinegar, Salt, Bay-leaves, Faggots of sweet Herbs, whole Cloves and Mace, wipe your Tench clean, but do not scale them; and when this Liquor boils, put them in: When they are boil'd, wash off the loose Scales, and strain the Liquor thro' a Jelly-bag, and put some Ising-glais into it that has been wash'd and steep'd, and boil it; lay your Fish into the Dish, strain the Liquor through the Bag into the Dish, let it stand till it is cold, and serve it.

This Jelly will serve to jelly Lobsters, Prawns, or Cray-fish; hanging them in some Glass by a Thread at their full Length, and filling the Glass with the Jelly while it is warm; and turning it out of the Glass when it is cold.
24. To stew Tench.

Cut your Tench, and fry them in browned Butter; then stew them in the same Butter, with White-wine, Verjuice, Salt, Pepper, Nutmeg, a Bunch of sweet Herbs, a Bay-leaf or two, and a little Flour. When the Fish is stewed enough, put in Capers, Oysters, the Juice of Mushrooms and Lemon; and garnish with fry'd Bread.

25. To make a Terrine.

This Mess takes its Name from a Dish us'd at Court call'd a Terrine; which is made of Silver round and upright, holding about six Quarts, with two Handles like those of a small Cistern.

Take a small Quantity of all the Ingredients mention'd in the Olio, Letter O, N, 30, and stew them down after the same manner; then place them in your Terrine-dish, or other Dish you intend to serve it in. Let it stew for an Hour; and whereas in your Olio you put your soak'd Bread under, it must be soak'd in some of the same Broth and Lard a-top of the Terrine; but you must be sure to take off the Fat before you put your Bread in, and thicken your Broth a little with green Peas, strain'd with a little good Broth, or you may thicken it with a Cullis. You may put a larded Sweet-bread in the middle under your Crusts, and turn up the Bread of your P'owl before you put in your Bread; fill not your Terrine-dish up to the top, because your Cullis ought to swim as high as your Bread. Neither must the Butcher's Meat for the Terrine be cut so large as for your Olio, nor must you put in so many Herbs and Roots.

If you have no Terrine-dish, you may dish it in a deep Dish with a Rim round it to keep the Liquor in, and let not your Meat be higher than your Rim, because that will make it look too like an Olio. It may be bak'd in an Oven half an Hour before you use it, till your Bread and Cullis comes to a Crust at top, which is the old way; or you may follow the new
new Method, which is only to pour the Cullis hot
over the top of it, when it is serv'd up.

26. Or thus.

Take half a dozen Quails, four Pidgeons, two
Chickens, and a Breast of Mutton cut in Pieces, and
bake them or stew them in an earthen Pan call'd Ter-
rine in French, with Bards of Bacon, or young streak'd
Bacon cut in Pieces, laid in the Bottom of the Pan
to keep them from burning; set the Pan between two
Fires to stew a la braise. When it is done, drain off
all the Fat, and put in good Veal-gravy, and boil'd
Lettuce, a little green Peas Soop, and green Peas
or Alparagus-tops; then stew all together for
some time, clear off all the Fat, and serve it up
to table.

27. To make Thornback Soop.

Put a good quantity of Butter into a Sauce-pan,
the Crust of a French Roll, a couple of Onions flie'd,
a dozen Corns of whole Pepper, half a dozen Cloves,
a Handful of Parsley, a Sprig of Thyme, and let them
fry for a quarter of an Hour or more, till your Bread
is crisp; but take care you do not burn the Herbs.
Having thus prepar'd your Stock of Cullis, and skin'd
your Thornback; take half a Pound of the best of
the Fish from the Bones, cut it into Pieces, and put
it into your Cullis in the Sauce-pan, with some other
fresh Fish. Strain your Cullis to the Thickness of a
Cream; mince the lean part of the Fish you cut from
the Bones, and put it into a small Sauce-pan with a
bit of Butter, Salt, and Pepper; and keep it stirring
till the Rawness is taken off: Then take it up, and
mince it again, and put it into the Sauce-pan again
for the second time; put a little Lemon to it; lay
a French Roll in the middle of your Soop: Your Cullis
being hot, and your Bread soak'd, squeeze in some Le-
mon: Garnish with a Rim on the out-side and serve
it up.

28. To
28. To fry Thrushes.

Fry them in Lard with a little Flower, a little White-wine, Salt, Pepper, Nutmeg, a Faggot of sweet Herbs and Capers, and when you serve them up, squeeze in a Lemon.

29. To make Thyme Water.

Take two Quarts of White-wine, one Quart of Canary, a good Quantity of Thyme, of Calamus, aromaticus and Galingal, each two Ounces of Mace, Ginger, and Grains of Paradise, of each four Drams; put all these in your Wine, let them lye in steep all Night, the next Morning distil them in a common Alembick; this Water is to be drunk warm with Sugar.

30. To make fine Toasts.

Cut a Penny-loaf into round Slices, and dip them in Cream; then lay them in a Dish, and beat an Egg or two in the Cream, with Sugar and Nutmeg grated; heat Butter in a Frying-pan, wet one side of your Toasts, and lay the wet side downward in the Frying-pan; then pour the rest of your Cream, &c. upon them, and fry them, serve them up with Butter, Sugar and Rose-water.

31. To make Toasts for Fish-Days.

Season the Flesh of a Carp with Salt, and mince it with Biscets of bitter Almonds, Lemon-peel, and Parsley, pound them in a Mortar, with the Yolks of Eggs, Crum of Bread soak'd in Cream, and a little Sugar, spread it on Toasts; butter the Bottom of a Stew-pan, lay on your Toasts, bake them in an Oven; when they are bak'd, strew over them Sugar, glaze them with a hot Iron, and serve them up.

32. To make Toasts of Veal Kidneys.

Take the Fat and Kidney of a Loin of Veal roasted, mince them well together with Lemon-peel, Parsley, and a little Sugar; when they are minc'd, pound them in a Mortar, and having made Toasts, spread them with the pounded Materials; let your Toasts be a long square, four Inches in Length, and two in Breadth; butter the Bottom of a Tart-pan, spread the
the Toasts over it, and set them in a gentle Oven; when they are enough, strew Sugar over them, glaze them with a hot Iron, and serve them up.

33. To make French Toasts.

Cut French Bread in pretty thick Toasts, lay them on a Gridiron, and serve them up steep’d in any sort of Wine, with Sugar and Juice of Orange.

34. To farce Calves Tongues.

Cut a Hole in the End, next to the Throat, and thrust in your Finger the whole Length of them, but take Care not to break the Skin in any Part; then mince together the Flesh of the Breasts of Fowls, a bit of boil’d Ham, a little Blanch’d Bacon, Mushrooms, Cives, and Parsley, a little Crumb Bread soak’d in Cream, and some Beef-suet, the Yolks of two or three raw Eggs, and having seasoned all with Salt, Pepper and Nutmeg, pound them together in a Mortar; farce your Tongues with this Composition, and put them into a Stew-pan, and stew them a la Braise; when they are about half stewed, put in a Ladle of Beef-Gravy, and let them stew till they are tender, and serve them up either with a hash’d Sauce, as directed in the Receipt for a Ragoo of Sheep’s Tongues, or with a Ragoo of Ham, of Bacon, or of Veal Sweetbreads, or of Endive, or of Cucumbers; all which you will find under their proper Articles.

35. To fry Calves Tongues.

Boil them, peel them, and cut them into thin Slices, then beat up the Yolks of Eggs, with Salt, Cinnamon, Nutmeg, and Sugar, with a Handful of Currrans; put the Tongues into the Pan by Spoonfuls, take care not to burn them in the frying; serve them upon Sippets with a Sauce made of sweet Butter, Sack and Sugar, scrape over them some Sugar, and serve them up hot. The same Way fry Sheep’s Tongues.

36. To dry Tongues.

Let them lie in Brine for two or three Days; then take them out, and salt them with refin’d Salt for two
two or three Days more; then hang them up near
the Air of the Chimney; then lay them on a Board,
and dry them in an Oven, after household Bread has
been drawn; then keep them for boiling.

37. To dress dry'd Hogs Tongues.

Scald your Tongues only to get off the first Skin,
but let not the Water be too hot; then wipe them
dry, and when you have so done, cut off the Root;
then, in order to salt your Tongues, take Juniper Ber-
ries, and dry them in an Oven, with Thyme, sweet
Basil, and all sorts of fine Herbs, (except Sage) Par-
fley, Rosemary and Chibbol, a couple of Bay-Leaves,
and a little Coriander-seeds, and dry them in an Oven;
then pound them in a Mortar and sift them, mix
these with Salt, and Salt-petre, pounded; then with
these salt your Tongues one by one, and lay them or-
derly in the Pot or Vessell you would keep them in;
presst them down close, and lay a Stone upon them to
keep them close; let them lie in this for a Week; then
take them out, drain them a little; and having cut
some Hogs Skirts according to the Length of the
Tongues, wrap each Tongue in one of these Pieces
of Skirt, and tie them up at both Ends, and by the
Strings at one of the Ends, tie them two together, and
hang them cross a Pole on the Chimney, so as they
may not touch one another, and let them be smoak'd
well for two or three Weeks till they are throughly
dry; when you eat them, boil them in Water with
a little Red-wine, a few Slices of Chibbol and Cloves,
and serve them up either whole or in Slices.

38. To roast Calves Tongues.

First stew them a la Braise; then take them up
and peel them; then lard them with small Slips of
Bacon, put them on Skewers, tie them on the Spit, and
roast them till they are of a fine brown Colour; serve
them up with Essence of Ham, or Bacon, or with a
Poivrade.
39. To boil a Neat's Tongue.

Let your Tongue be salted three or four Days, boil it in fair Water, and serve it with Brevis, with boil'd Turnips and Onions, run it over with beaten Butter; serve it on carv'd Sippets, with Barberries, Goosberries or Grapes, and serve it with what Sauce you please.

40. To fricassay Neat's Tongues.

When you have boil'd your Tongues tender, cut them into thin Slices, and fry them in fresh Butter; then pour out the Butter; and put in strong Broth or Gravy, season with Salt, Pepper, Nutmeg, Thyme, Savoury, sweet Marjoram, and Parsley chop'd small; when these have stew'd together a while, dissoolve Yolks of Eggs in White-wine Vinegar, or Grape Verjuice, and put them in with whole Grapes or Barberries, thicken with grated Manchet, or Almond-paste strain'd, and sometimes put Saffron to it.

After the same Manner you may fricassay any Under, being tender boil'd.

41. To hash Neat's Tongues, or any other Tongues.

Let your Tongues be fresh, boil it tender, let it by to be cold; then cut it into thin Slices, fry it in Butter, put to it Strong Broth, Salt, Nutmeg grate'd, the Yolks of Eggs, Saffron, Cloves and Mace, some Verjuice and Grapes; when the Tongue is done, dish it on Sippets.

42. To make a Neat's Tongue Pye.

Let your Neats Tongue be well boil'd, blanch'd and cut into Slices, and also some Bacon cut in Slices thinner than your Tongue; your Tongue being prepar'd, lay a Layer of Bacon between each Layer of Tongue; and having season'd them with two Nutmegs grate'd, and half an Ounce of Pepper, and three Anchovies, but no Salt; close the Pye, and bake it, boil half a Pint of Claret with some Gravy, a Piece of Butter, the Yolks of three Eggs, and a Nutmeg grate'd, till it is pretty thick; when it comes out of the Oven, pour it into the Pye through a Funnel.

43. To
43. To roast Neats-Tongue.

Boil a Neats-Tongue tender, peel off the Skin, set it by till it is cold, cut a Hole in the Root-end of it; take out some of the Meat, mince it with Beefsteak, and Pippin, and the Yolks of hard Eggs; season it with Salt, beaten Ginger, Thyme, and Savory shred small; fill the Tongue with this Farce, and cover the End with a Piece of a Caul of Veal, or Mutton, lard the Tongue, roast it; make a Sauce for it with Butter, Juice of Oranges, and Nutmeg grated; garnish with Barberries, and Slices of Lemon, and serve it up.

44. To stew a Neats-Tongue whole.

Take a Neats-tongue raw and fresh, set it a stewing between two Dishes, in strong Broth and White-wine, with Salt, whole Pepper, whole Cloves and Mace; Turnips, Carrots, or any other Roots cut, and some Capers; set these over a gentle Fire, and let them stew gently for two or three Hours; then take up your Tongue, blanch it, put some Marrow to it, let it have a Walm or two, and serve it on carv’d Sippets; garnish with minced Lemon, Barberries or Grapes, run it over with beaten Butter; garnish the Dish with tear’d Manchet, and serve it up hot.

45. To boil Sheeps-Tongues with Oysters.

Boil half a dozen of Sheeps-tongues in Water and Salt, till they be tender; peel off the Skin, cut them into thin Slices, put them into a Stew-pan with a Quart of Oysters, a little red Wine, and some whole Spice; let them a stewing for some time; then put to them some Butter, and the Yolks of three Eggs well beaten; shake them well together, dish them on Sippets; garnish with raw Parsley, Barberries and Oysters, and serve them up.

46. To make a Pye of Sheeps-Tongues.

Boil your Tongues tender, blanch them; then cut them into thin Slices, season them with Pepper, Ginger, and Cinnamon; put them into a Pye with sweet Butter,
Butter, and sweet Herbs, and while it is baking make a Liquor for it, with Butter, Vinegar, a Spoonful of Sack, the Yolk of an Egg, the Juice of a Lemon, Nutmeg and Sugar, simmer'd together over a Chafing-dish of Coals; when it comes out of the Oven, liquor it with this, and serve it up hot.

47. To make a Ragout of Sheeps-tongues.

BLANCH the Tongues in boiling Water, being well wash'd; then put them into cold Water. Cut Slices of a Buttock of Beef, about two Pounds; lay them over the Bottom of a Sauce-pan with Slices of Bacon, set the Pan over a Fire, cover it, and let them stew; when you perceive the Meat begins to stick to the Pan, put in a Handful of Flour, stir it all together for a while; then put in Broth and Water, in equal Quantities, just as much as will cover the Tongues; then lay your Tongues in a Stew-pan, pour the Ingredients above-mentioned upon them; season with Salt, Pepper, Spices, Onions, Cives, Parsley and savoury Herbs; add Carrots, Parsnips, and Lemon-peel; let all these stew together; then take up the Tongues, peel them, slit them in two, dip them in some of the Fat in which they were stew'd, drudge them with grated Bread, broil them, and serve them up with a hashed Sauce made as follows: Take a little of the lean of Gammon of Bacon, some young Onions, a little Parsley, some Mushrooms, and Truffles, shred them all together; then toss them up with a little Lard, moisten them with good Gravy, and thicken with a Cullis of Veal and Gammon of Bacon.

Or you may serve them upon only with Verjuice, Salt, and Pepper, or with some Essence of Ham in the Bottom of the Dish, and the Tongues laid round it.

48. Tortoises in a Fricassey.

You may put Tortoises into a Fricassey of Chickens, and then having cut off their Heads, Feet and Tails, boil them with Water, Salt, Pepper, Cloves, Onion, Thyme and Bay-leaves; then cut them in Pieces, tak-
king care not to cut the Gall; take it out clean, tos
them up in a Stew-pan, with Mushrooms, Truffles,
Artichoke-bottoms, Salt, Pepper, Chibbols, and sweet
Herbs. If you would have them brown, soak them in
good Fish-broth, and a little fry'd Flour, or in Oni-
on Juice.

If you would dress them in a white Fricassey, you
must thicken the Sauce with Yolks of Eggs, with a
little Verjuice and Lemon Juice, when serv'd up to Ta-
ble. You may garnish the Dish with Roes, Slices of
Lemon, and Oysters, either raw or fry'd.

42. To stew a Tortoile.

Cut off his Head, Feet and Tail; boil the Bo-
dy in Wine, Salt and Water; when it is boil'd, uncafe
the Meat from the Shell, and stew it in a Pipkin with
Butter, some of the Broth, White-wine, a couple of
whole Onions, Parsley, Rosemary, and Winter-favou-
ry minc'd. When it is enough, serve it on Sippets.

50. To dress Tripe hot out of the Pan.

Make a Sauce with beaten Butter, Gravy, Pepper,
Mustard and Wine Vinegar; rub the Dish with a
Clove of Garlick, put in the Tripe, run the Sauce o-
ver it, with a little bruised Garlick amongst it, and
sprinkle a little Vinegar on the Tripe.

51. To farce Trotters.

After you have scalded your Trotters, boil them
in good Broth with a little Cives and Parsley; cut off
the Claws, take out the Leg-bones, slitting the Skin
the whole Length; spread them open, make for them
a Forced-meat thus: take a Pound of a Leg of Veal,
half a Pound of fat Bacon, and half a Pound of Su-
et, boil them for half an Hour; then put them into
cold Water, that the fat Bacon may not run to Oil
in mincing: Then mince them very fine, each by
themselves, mix them together, pound them in a
Mortar, with the Crum of a French Roll, soaked in
Milk or Broth, Salt, Pepper, and four raw Eggs, a
little Nutmeg, Onion and Parsley shred. When you
have pounded these to a Paste, lay this forc'd Meat on
on your Trotters, roll them up, one by one, sprinkle them with melted Suet, drudge them with Flower, and set them in a Dish or Pan in an Oven to brown; then drain the Fat from them, rub the Dish with a Shallot, pour to them some Ragoo or Cullis of Mushrooms, and serve them up hot in Plates or little Dishes.

52. To make a fricassée of Sheep's Trotters.

SLIT your Trotters, pick them very clean, then put them into a Frying-pan, with a Ladleful of Broth, a little Salt and a Piece of Butter; fry them a while, then put in a little Parsley, Thyme, Mint and Cives, shread small, and some beaten Pepper; when they are fry'd almost enough, make a Sauce for them of Mutton-gravy, the Yolks of three or four Eggs, the Juice of a Lemon, and a little Nutmeg; put this into the Frying-pan to the Trotters, give them a Toss or two then dish them, and serve them up.

53. To boil Trouts.

WASH your Trouts, dry them in a Cloth, open them, gut them, and take out all the Blood, and make the Insides clean, without washing, give them three Scotches with a Knife to the Bone, on one Side; then put as much stale Beer, White-wine Vinegar and Water into a Fish-kettle, or Stew-pan, as will cover them, with a good deal of Salt, a Bunch of Winter-favoury, Thyme and Rosemary, and a Handful of Horse-radish Root sic'd; set your Pan over a brisk wood Fire, make the Liquor boil up to the Height, then put in your Trouts one by one, that they may not damp the Boiling. While the Fish boils, make a Sauce of Butter beaten up with some of the Fish Broth; take up the Trouts, drain them, dish them, pour your Sauce on them; strew them plentifully with Horse-radish shav'd, and beaten Ginger; garnish the Dish with Slices of Lemon, and serve them up.
54. To broil Trouts.

Gut them, wash them, and dry them in a Cloth, tye them with a Packthred, sprinkle them with melted Butter and Salt; then lay them on a Gridiron, over a gentle Fire, and turn them often, make a Sauce for them of Butter, Salt, Pepper, Nutmeg, a little Flower, a little Vinegar and Water, an Anchovy and a few Capers; keep moving these in a Sauce-pan over the Fire till it become pretty thick, then dish your Fish, pour the Sauce over them, and serve them up.

You may also serve them with a Ragoo of Cucumbers, or of Mushrooms, and you may bind the Sauce with a Cullis of Cray-fish; but then you must put no Capers in the Sauce.

55. To fry Trouts.

Scrape off the Slime with a Knife, wash them in Water and Salt, gut them, and dry them with a Cloth, drudge them with Flower, and fry them brown and crisp in fresh Butter, warm a Pewter-dish, lay them in it, set them before the Fire to keep hot; pour the Butter out of the Frying-pan; fry a good Quantity of Sage and Parsley in fresh Butter, then lay them on your Trouts; beat up Butter with a little hot Water in which Anchovy has been dissolved, pour this on the Fish, garnish with Strawberry-leaves, Parsley, &c. and serve them up.

56. To pickle Trouts.

Put all Sorts of Spice, and a Faggot of sweet Herbs into as much Water and Vinegar as will cover the Fish; boil the Fish in them till it is enough, let it lie in the Pickle till you are disposed to eat it.

57. To marinate Trouts.

Fry them in good Store of clarified Butter or Suet, or Oil, till they are crisp, then lay them a draining in a Dish till they are cold; then make a Marinade of White-wine and Vinegar, of each an equal Quantity; put in Salt, whole Pepper, Nutmegs, Cloves, Mace, sic’d Ginger, Winter-savoury, sweet Marjoram, Thyme,
Thyme, Rosemary, a Bay-leaf, or a couple of Onions; boil these together for a Quarter of an Hour, put your Fish into a Stew-pan, pour the Marinade to them hot, put in a Pint of Oil, and slice in a Lemon-peel; it will keep a Month cover'd with the Liquor; serve them with Oil, Vinegar and Lemon.

58. To sauce Trouts.

Boil White-wine Vinegar and Water together with whole Pepper, Mace, Nutmeg, Cloves and Ginger, a little Lemon-peel, an Onion, Rosemary, Savoury and Thyme; when they have boil'd a little while, put in the Trouts; when they are enough, take them out, let them by to cool, and put the Sauce in an earthen Pan to cool; put in more Vinegar and Salt, and lay in your Trouts to keep; for the Sauce, take a little of the Liquor, some White-wine, Anchovy, beaten Mace, stew them a little, put in a Bit of Butter; you may add Oysters or Shrimps.

59. To stew Trouts.

Put three or four Trouts in a Dish, with better than a quarter of a Pint of White-wine, and a quarter of a Pound of Butter, with a little whole Mace; then mince Thyme, Winter-savoury and Parsley together, and put to them; let them stew for about a quarter of an Hour, then mince the Yolk of an Egg, and put to your Trouts; when they are enough dish them, lay the Herbs on them; pour the Liquor over them, and serve them up.

60. Another Way.

Wash them in Vinegar and Water, let them lie in it a little while, then put them into a Pan with a Cover; add four or five Spoonfuls of Vinegar, as much White-wine, a good Quantity of Salt, a Stick of Cinnamon, some whole Mace, a few Cloves, some Sorrel, and a Faggot of sweet Herbs; set this Pan into a Kettle of boiling Water, and keep it boiling for three Hours.

Thus you may dress Salmon, Carps, Eels,
61. Another Way of dressing Trouts.
Take two or three good Trouts, gut them at the Gills, scrape them, and wipe them well; then lay them on a Dreyer-board, heat a Fire-shovel red hot, pass it over them lightly several times to harden them; then lard them with slips of Bacon in Rows: Garnish the Bottom of a Stew-pan with Bards of Bacon, lay the Trouts upon them, cover the Stew-pan, put Fire over and under it; you must stir them now and then, to keep them from sticking; when they are well coloured, take away the Bacon, lay the Fish to soak in good Gravy, a little Champaign Wine, and an Onion stuck with Cloves; stew these gently together, and season them in the Sauce-pan: When a pretty deal of the Liquor is stew'd away; and the Trouts are near enough, put Mushrooms, Truffles, and other Garnitures in Seaton, into Gammon Essence, and make a Ragoo; then dish your Fish, take away the Fat, pour your Ragoo about them; garnish with Artichoke Bottoms, or small Trout Collops well larded, and serve them up.

62. To dress Truffles.
Stew them in White-wine or Claret, seasoning with Salt, Pepper and Bay-leaves.

63. Another Way.
Slit them in Halves, put in some Salt, and white Pepper, close them up again, wrap them up in wet Paper, and lay them on a Gridiron, over a gentle Fire, and serve them up to Table on a folded Napkin.

64. Or thus.
Cut them into Slices, and fry them in Lard or Butter with Flower; then stew them in a little Broth, with Salt, Pepper, Nutmeg and sweet Herbs, lay them soaking in a Dish till there be little Sauce left; serve them up with Mutton-gravy and Lemon-juice.

65. To make Truffle Sauce.
After you have peel'd your Truffles, work them very clean, let them to simmer over a gentle Fire, in a Sauce-pan, with some thin Cullis of Veal and Ham, seasoned
season'd with Salt and Pepper; this may be used with all Butchers Meat, either boil'd or roasted.

66. To dress Tunnies.

You may dress Tunnies in Slices or Filets with poor Man's Sauce, i.e. a Shalot cut small, white Pepper, Vinegar, and Oil, and in a Sallad with a Ramolade, described in the Letter R. See Ramolade.

You may fry them in round Slices, and serve them up in a Marinade made as follows; put Slices of Lemon or Orange into a Frying-pan, with Bay-leaves, clarified Butter, Salt, Pepper, Nutmeg, Chibbols and Vinegar.

You may broil them on a Gridiron, first rubbing them with Butter, and strewing them with Salt and Pepper; eat them with burnt Butter and Orange.

67. To bake a Turbot.

Wash and draw your Turbot, barb the Fins round, scotch it on both Sides, season it on the under Side with Salt, Pepper, Nutmegs, Cloves, Mace, and sweet Herbs; on the upper Side season it in the Scotchies with only Salt, Nutmeg, Cloves and Mace, then make a Coffin in the Form of a Turbot, dry it in the Oven; wash the inside with the Yolks of Eggs, and strew half a dozen Anchovies, and an Onion minc'd in the Bottom of the Coffin; lay in your Turbot the backside downwards, and lay forc'd Meat Balls of Fish round the Sides, and all over the Top; lay the Liver of the Turbot, Oysters, with a good Quantity of Butter, a Pint of large Oysters, and the Yolks of eight hard Eggs chop'd; then put it into the Oven; let the Bottom of the Oven be hot that it may make it boil up to the Top, putting in your Pye Butter, supplying it continually, for it will require a great deal; when it is bak'd, and drawn, fill it up with a Lair made of White-wine Vinegar, Oyster Liquor, and the Yolks of half a dozen Eggs beat-en up together; shake it well together, put it in the Oven.
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Oven for a little while, then draw it, and cut it open, garnish it with fry'd Oysters; stick it all over with Toasts made of White-bread, run it over with drawn Butter, and serve it up.

68. To boil a Turbot.

Draw, wash and cleanse your Fish from the Blood and Slime, put it into Water and Salt boiling hot, let it boil gently, scum it well, and as it boils put in more Salt; and when the Liquor has wafted a little, put in some White-wine and Vinegar, some Lemon-peel, two or three Cloves, and a little Mace; when it is boil'd, let it stand till it is cold, put in a Lemon or two cut in Slices, take up the Fish, put it into an earthen Pan, pour on it the Liquor it was boil'd in, and cover it up close.

69. Another Way.

Put your Turbot into a Kettle with White-wine, Vinegar, Verjuice and Lemon; season with Salt, Pepper, Cloves, Onions and a Bay-leaf; to these add a little Water, and at last some Milk, that the Fish may boil white: Let it boil gently over a slack Fire, garnish with Slices of Lemon on the Top, Parsley and Violets, when in Season.

70. To dress a Turbot au Court Bouillon.

Gut, wash and dry your Turbot, wrap it up in a Linnen-Cloth, and lay it into a Sauce-pan. Take another Sauce-pan, put into it as much Salt and Water as will be enough to boil it; stir it till the Salt is melted; then let it stand some time; then strain it into the Sauce-pan wherein you laid the Turbot, and boil it; when it is enough, take off the Sauce-pan, and set it over live Embers, put in three Pints or two Quarts of Milk, and let it stand till you are ready to serve it up; then take up your Fish, lay a folded Napkin in a Dish, lay the Fish upon it. Garnish with green Parsley, and serve it hot for a first Course.

71. T0
71. To fip a Turbot.

Slice your Turbot, hack it with a Knife, as if it were ribbed; flour it, fry it with clarified Butter, till it begins to turn brown; then drain it, make the Pan clean, put into it Claret, or White-wine, Anchovy, Salt, and Nutmeg, Ginger, and beaten Saffron; put in your Fish, fry it till half the Liquor is consumed, then put in a Piece of Butter, and put in a minced Lemon, mix them, rub a Dish with a Shalot, or an Onion, or a Clove of Garlick, and put in the Fish and the Sauce it was last fry'd in, and serve it up.

72. To dress a Turbot in Veal Gravy.

Gut, wash, and dry your Turbot, lay it into a large round Sauce-pan; season with Salt, Pepper, a couple of Onions stuck with Cloves, a Bay-leaf, and a Faggot of sweet Herbs: Then into another Sauce-pan put some Slices of Bacon, and two or three Pound of a Filet of Veal cut into thin Slices; set the Sauce-pan over a gentle Fire, cover it, and let it stew; when the Meat begins to stick to the Pan, put in a Lump of Butter, and some Flour; stir it about with a wooden Spatula or Spoon; and when it grows brown, put in some good Broth to moisten it; and with the Spatula scrape off all that sticks to the Sauce-pan; cover the Turbots with Slices of Bacon; and having made a Quart of Champaign Wine boiling hot, pour the Veal-gravy and Wine upon the Turbot, and let them stew: When the Fish is enough, set it over warm Embers, and let it stand for two Hours, that it may thoroughly take the Relish: Then serve it hot for a first Course with a Ragoo of Mushrooms, Truffles, Veal Sweet-breads, and Cocks-combs, or a Ragoo of Cray-fish.

If it be for Fish-days, use Butter and Fish-broth instead of the Ingredients of Flesh, and serve it up with a Ragoo of the Milts of Carps, or with any other meagre Ragoo.
73. To sauce a Turbot.

Boil your Turbot, put it into White-wine Vinegar, some of the Water it was boil’d in, and Salt; then put in Tops of Fennel and Bay-leaves, Ginger, Nutmegs and Cloves, cover it close for Use.

74. Make thus.

Make your Water boil, put in your Turbots, season with Salt, let it boil leisurely, and season it often. If you would keep them a good while, boil them in as much Water and White-wine as will cover them; some Wine-vinegar, season with Cloves, whole Mace, sliced Ginger, and Lemon-peel; when they are boil’d and cold, put in sliced Lemon, and keep them in an earthen Pan.

75. To stew a Turbot.

Cut it in Slices, and fry them; when they are half fry’d, put them into a Stew-pan, with Claret-wine, a little Verjuice or Vinegar, some fresh Butter, three or four Slices of Onion and grated Nutmeg; when the Fish is stew’d enough, dish it up, run it over with beaten Butter, Slices of Orange or Lemon, and Lemon-peel, and serve it up.

76. To carbonado a Turkey.

Roast a Turkey till it is near enough, carve it, scotch it with your Knife long-ways, cross it over again, that it may look like Chequer-work; then wash it over with Butter, strew Salt over it, then set it in the Dripping-pan to have a Heat, turning it two or three Times, then lay it on a Gridiron over a gentle Fire of Charcoal; when it is broil’d enough, take it up, dish it, pour over it a Sauce made of Gravy and strong Broth boil’d up with a Ladlesful of drawn Butter, Salt, an Anchovy, a little flic’d Nutmeg, and some grated Bread, strew it over with Barberries, and garnish with Orange or Lemon. Or you may boil Manchet flic’d, and soak’d in strong Broth with Onions, in Gravy, Nutmeg, Lemon cut in Dice, and drawn Butter, and put this under the Turkey.
77. To dress a Turkey farced with fine Herbs.

Loosen the Skin on the Breast of the Turkey, and stuff it with a Farce of raw Bacon, most Sorts of sweet Herbs, Parsley, and Chibbol chopt small, pounded in a Mortar, and well seasoned; also put some of this Farce into the Body, spit it, roast it; when it is enough, dish it, pour on a good Ragoo of all Sorts of Garnitures, and serve it up to Table hot.

After the same Manner you may dress Pullets, Pidgeons, and other sorts of Fowls.

78. Turkeys with Onion Essence.

Slice Onions, and fry them with Lard in a Stewpan; drain the Fat a little from them, and toss them up again with a Pinch of Flour; add some good Gravity, Cloves, Pepper, Salt, and the usual Seasonings; when they are stew’d, strain them through a hair Sieve, with a little Bread Cullis, and a few Drops of Verjuice. In the mean time let the Turkey be roasting; when it is enough, dish it, pour the Sauce over it, garnish, and serve it up.

79. To make a Turkey Pye.

Make a good Paste, bone your Turkey, and lard it with pretty large Lardons of Bacon, season it with two Ounces of Salt, an Ounce of Pepper, and an Ounce of Nutmegs, if it be to be eaten cold; but if to be eaten hot, but with half the Seasoning before mentioned; lay Butter in the Bottom of the Pye, lay in your Turkey, and put in half a dozen whole Cloves, then lay on the rest of your Seasoning with good Store of Butter, close it up, and baste it over with Eggs; when it is bak’d, fill it up with clarified Butter.

If you please, you may make a Stuffing for it as follows; Mince Beef-fat and some Veal very fine; season with Salt, Pepper, Nutmeg, and fine Herbs; add two or three Yolks of raw Eggs, some Pieces of boil’d Artichokes or Skirrets, Grapes, or Goosberries.
80. To make a Turkey Pye the French Way.

Truss your Turkey, beat it on the Breast to break the Bones, lard it with thick Lardons of Bacon well season'd. Mince the Liver with raw Bacon, sweet Herbs, Chibbols and Parsley; also Mushrooms, Turtles and Marrow; season all well, and pow'd them in a Mortar; stuff the Body of your Turkey with some of this Farce; lay some of the Farce in the Bottom of the Pye; then lay in your Turkey, having season'd it well, then lay thin Slices of Bacon over all; put on the Lid, and set it into the Oven; when bak'd, clear off all the Fat, and pour in a Ragoo of Mushrooms, Veal Sweet-breads, Cocks-combs, &c. and serve it up hot for a Side-dish.

81. To dress a Turkey in a Ragoo.

Swing the Turkey, beat it down with a Cleaver, flat it, and blanch it in scalding Water, let it be cold, then lard it with Lardons of Bacon as thick as a couple of Quills, season'd with Salt, Pepper, Nutmeg, and Cloves beaten: Then season your Turkey as you do for a Pye, both Outside and Inside, and lay it in a Sauce-pan or Brass-dish, with half a Pound of Bacon, and a Pound of Suet cut into Slices, and half a Pint of strong Broth or Gravy: Flour the Breast of your Turkey, lay it downward in your Pan or Dish, and let it stew for two Hours, till it comes to a good Colour; put to it a couple of Bay-leaves, a Sprig of Thyme, and a whole Onion; cover it with a baking Cover, and put some clear Fire over the Top; look into it now and then that it does not burn. When the Breast is well brown'd, turn the Back down, and put in a little more Broth or Gravy, let it stew till it is tender. Set a Sauce-pan on the Fire with a quarter of a Pound of Butter, and a small Handful of Flower, and a couple of Onions; rub it softly till it is well browned; then put into it a Quart of good Gravy, and Carrots, Turnips, and Onions, first parboil'd, then cut in Pieces about the Bignefs of a large Walnut, and fry'd in clarify'd Butter or Hogs-lard; then
then take the Fat off your Liquor wherein your Turkey is stew’d; squeeze in half a Lemon, and pour in your Rago in the Sauce-pan; boil it till it is something thicker than Cream. If your Turkey be of a good Colour, put your Rago under it, but none over it. Garnish with fry’d Bread cut in small Bits, and fry’d Parsley between.

82. To roast a Turkey.

Draw your Turkey; then having shred sweet Herbs, put them into a linen Bag with Butter and Spices, put them into the Belly of the Turkey, roast it; baste it with Butter, drudge it with Flower, and serve it up with Anchovy-sauce; garnish with Slices of Lemon.

83. To sauce Turkeys.

Bone your Turkeys, tye up the Flesh in the manner of Sturgeon; put into a Pan two Quarts of Wine-Vinegar, and a Quart of Water; make it boil; season it with Salt; put in your Turkeys, boil them till they are tender; if you find the Liquor is not sharp enough, put in more Vinegar, and boil them a little longer; let it be cold, put them in an earthen Pan, cover them with the Liquor, let it stand three or four Weeks; when you use them, serve them up as you do Sturgeon, with Elder-vinegar, and garnish’d with Fennel.

After the same manner you may pickle Capons, but then you must first lard them with great Lardons.

84. To make Turnip-drink.

Pound your Turnips, and press them through a Hair-bag; then let it stand a Day or two in an open Tun, or only covered with a Cloth or Boards to keep it from the Dust, or in a Hogshead or other Vessel, not quite full, with an open Bung, till the more gross Parts subside; then draw it off, and put it into the Vessels you design to keep it in longer, leaving them about an eighth Part empty. Let the Vessels stand in a Cellar, with the Bung open, or covered only with a loose Co-
Cover, that there may be a free Evaporation of the volatile Particles of the Liquor. If you make this Drink in very cold Weather, it will be requisite to heat the Liquor in a Copper, something more than Blood-warm, to make it ferment; or you may put the East to it for the same Purpose.

85. To make Turnip Brandy.

**Take Turnip-drink, or Liquor that is grown eager or sour, and distil it after the common Method in a Copper-body and Worm.**

86. To make a Turnip-drink, or Wine-royal.

Into a Hogshhead of good Turnip-drink or Wine, that has been well fermented, and has done working, put in the Spirits or Brandy, distill'd from another Hogshhead of eager or sour Turnip-wine, and add about four or five Gallons of Sweets to a Hogshhead of Turnip-wine. You must first mix your Sweets with your Turnip-brandy, and then add to them an equal Quantity of your Turnip-wine; then put them into the Hogshhead, and stir them well together with a strong Stick at the Bung-hole; then stop up the Bung, and roll the Hogshhead backwards and forwards ten or twelve Times. Let it stand for two or three Months; then bottle it off. It will be a very good Wine.

87. To pickle Turnip-tops.

**Take young Turnip-tops, cut off the withered Leaves, or Branches, make Water boil; then put in your Herbs, and boil them pretty tender; then drain them well, let them be cold; then put them into a Pickle of White-wine Vinegar and Salt.**

88. To make Turnip Soup.

**Pare your Turnips, cut them into Dice, fry them brown in Hogs Lard, or clarified Butter; put to them a Quart or two of Gravy, and the Crust of a French Roll or two, boil'd and strain'd; drain your Turnips from the Fat they were fry'd in; put them together, and boil them till they become tender: You may lay a roasted Duck in the middle of your Soup. Make a Rim for your Soup-dish; garnish with small dic'd**
Die'd Turnips boil'd in white Broth, and a Piece of fry'd Turnip, cut in the Form of a Cock's Comb, between every Piece. Let your Bread be soaked in good Fat and Gravy, and serve it up.

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1. To bake an Udder.

LARD a young Udder with large Lardons, seafon'd with Pepper, Nutmeg, Cloves and Mace; boil it till it is tender, let it stand till it is cold; then wrap it up in a Veal-caul, but first seafon it with Salt, and the former Spices; lay some Slices of Veal in the Bottom of your Pye, seafon them; lay the Udder upon them; then Slices of Veal seafoned, and on them Slices of Lard and Butter; close up your Pye, bake it and liquor it with clarified Butter.

2. To bake an Udder the Italian Way.

Boil your Udder tender, let it be cold, cut it into Dice-work, seafon it with Salt, Pepper, Nutmegs, Cloves, Mace and Cinnamon; make your Pye about an Inch high, like a Custard, and of Custard-paste; prick it, dry it in the Oven; then put in your Udder with Bits of Marrow, Dates, Pistaches or Pine-kernels; add also some Custard-stuff, made of good Cream, made with half a score Eggs, leaving out all but three Whites, some Salt, Sugar, Rose-water, and dissolved Musk; bake it, and stick it with Slices of Dates, candied Pistaches, and scrape some Sugar over it.

3. To make Veal Alamode.

Cut out the Bone, and take the hard Skin off a Filet of Veal, take Salt, Pepper, Mace and Cloves in Powder; mix them with Thyme, Savoury, Lemon-peel and Shalot shred small: Then cut the Kind off from about half a Pound of Bacon, cut it in-
to Pieces about the Thickness of your Finger, and the Breadth of two Fingers; roll them up in the Seasoning, skewer it up close, and tye it in the same Fashion as before you cut it. Beat the Yolks of some Eggs, and wash it all over with them, put it into a Dish and bake it, with Pieces of Butter all over it, and when it is bak'd, take out the Veal and serve it.

If you would pot it, take it from the Gravy, and pour over it as much clarified Butter as will cover it, and tye a Paper over it, and when you eat it, cut it out into thin Slices, and eat it with Oil and Vinegar, or Juice of Lemons, or Lime-Juice beat up thick together.

4. To dress a Loin of Veal a la braise.

Let your Loin be first parboil'd; then lard it with large Lardons of Bacon, season'd with Salt, Pepper, Spices of all sorts, and Cives and Parsley shred: Lay Slices of Bacon and Veal all over the Bottom of a Stew-pan, season'd with Salt, Pepper, Spices, sweet Herbs and Parsley minc'd; Onions, Carots, Parsnips, and Lemons sliced: Then lay in the Loin of Veal, the Kidney-side uppermost; strew over it the same Seasoning that you us'd under it, cover it with Slices of Roots, Slices of Veal and Bacon; cover your Stew-pan, and set it a stewing with Fire over and under it. When it has stew'd enough, drain it well; dish it, pour over it a Ragoo of Mushrooms, Morils, and Truffles, Veal Sweet-breads, Cocks-combs, &c. or of Cucumbers, or of Lettuce, and serve it up hot for a first Course.

5. To make Balls of Veal.

Take the Lean of a Leg of Veal, cut out the Sinews; mince it with Beef-luet; or, if it be of a Cow-calf, the Udder will serve instead of the Suet; then season with Salt, Pepper, Cloves and Mace beaten; add a little Vinegar; then make the Meat into Balls, and boil them in strong Mutton-broth. When they are boil'd enough, beat up the Yolks of half a dozen Eggs, with some Vinegar, and some of the Broth
Broth mixt together; stir these into your Broth and Balls, let it have a warm over the Fire, dish up the Balls on Sippets, and pour the Sauce over them, and serve them up.

6. To dress Veal a la Bourgoise.

Cut pretty thick Slices of Veal, and lard them with pretty large Lardons of Bacon; season them with Salt, Pepper, all sorts of Spices, Parsley and Cives minced; then garnish the Bottom of a Stew-pan with Bards of Bacon; lay in your Slices of Veal upon them; set your Stew-pan over a gentle Fire, that may keep them sweating for some time; then brisk up the Fire, and brown them on both Sides; then add a little Flower, and brown that; put in some good Broth to moisten them, and let them stew gently; when they are enough, take off the Fat, and put in the Yolks of two or three Eggs beaten up with Verjuice to bind it. Dish it, and serve it up.

7. To collar Veal.

Take the Bones out of your Veal; take Salt, Pepper, sweet Marjoram, shred Suet, beaten Mace, and grated Nutmeg, and Crum of Bread, with a few Oysters, pownd all these together in a Mortar, spread them thick over your Veal; then roll it up hard into a Collar; sew it up in a Cloth, and boil it for three Hours. Make your Sauce as you do for a white Fricassey, thickened with Cream, and the Yolks of Eggs. First boil the Bones to make good Gravy; and fry the Sweet-breads handsomely, cut in Bits; make forc'd Meat-balls of some of the Stuffing, and colour it with Juice of Spinage, and make it into Balls with the Yolks of Eggs raw, and either fry or boil them in the Sauce, with the Sweet-breads for Garnish.

8. To collar a Breast of Veal.

Take a large fat Breast of Veal, bone it, take out also the Grifles: Then having shred Sage, Winter-favoury, sweet Marjoram, Thyme and Cives small, and a little Lemon-peel; season them with Salt, Pepper, and Nutmeg; add also three or four hard Eggs chopt
chop't small; then bone five Anchovies, and cut a quarter of a Pound of Bacon into thin Slices; lay them over your Meat, strew your Seasoning and Herbs upon it, having shred some Marrow and Beef-fuet together, and mix'd with your Seasoning and Herbs. Then roll up your Collars tight, and bind them up with Tape, and set them into the Oven.

9. To boil a Leg of Veal and Bacon.

Lard your Leg of Veal all over with pretty large Lardons of Bacon, and Lemon-peel, boil it with a Piece of middling Bacon; when the Bacon is enough cut it into Slices, seafon them with dry Sage and Pepper mix'd together. Dish the Veal, lay the Bacon round it, strew it over with Parsley, and serve it up with green Sauce in Saucers. Which green Sauce you must make as follows.

Beat two or three Handsfuls of Sorrel in a Mortar, with a couple of Pippins quarter'd, and put to it Vinegar and Sugar.

Or take a couple of Handsfuls of Sorrel, pownd it in a Mortar, squeeze out the Juice, and put it in a Pipkin, with a little drawn Butter and Sugar, and grated Nutmeg. Warm it, and pour it on your Veal and Bacon.

10. To boil a Leg of Veal.

Stuff it with Beef-fuet, and sweet Herbs chop't, seafoned with Salt and Nutmeg, and boil it in Water and Salt; then take some of the Veal, and put to it some Capers, Currans, whole Mace, a Piece of interlarded Bacon, two or three whole Cloves, some Artichoke-fuckers boil'd; and put in beaten Butter, boil'd Marrow and Mace, and Pieces of Pears. Then take Sorrel, Sage, sweet Marjoram, Thyme and Parsley; mince them coarsly, and bruise them with the Back of a Ladle; put these into your Broth to make it green, and give them a Waft or two; then your other Materials, some Barberries, or Gooseberries, beaten Butter and Lemon.
To farce and roast a Filet of Veal.

Mince Beef-fuet very small, with sweet Marjoram, Winter-favoury, and Thyme; season with Salt, Cloves, and Mace beaten; add grated Bread, four or five Dates minced small, and a Handful of Pine-kernels blanched; mix all these together, with the Yolk of an Egg and Verjuice; make little Holes in your Veal, and stuff it very thick with these Ingredients; then spit it and roast it well.

Make your Sauce of Butter, Vinegar, Cinnamon, and Ginger beaten, and a little Sugar; work the Sauce up very thick, dip your Veal, pour your Sauce over it, and garnish with Slices of Lemon.

To roast a Shoulder or Filet of Veal with farcing Herbs.

Wash your Veal, parboil it a little; then mince some Winter-favoury, Thyme, and Parsley very small; and also mince some Suet, and the Yolks of four hard Eggs and mix with the rest; season with Salt, Pepper and Nutmeg; add also some Currants; work all these up with the Yolk of a raw Egg or two, and stuff your Veal with them; but save some of it, spit your Veal, roast it, put the Stuffing you sav’d in the Dripping-pan, or in a Dish under your Meat, and when the Meat is near roasted enough, put to them a quarter of a Pint of White-wine Vinegar, and a little Sugar; when your Meat is enough, serve it up with the Sauce.

To farce a Leg of Veal the French Way.

Take all the Meat out of a Leg of Veal, leaving the Skin and Knuckle hanging whole together; then mince the Meat with Beef-fuet and sweet Herbs; season them with Salt, Pepper, Nutmeg, Ginger and Cloves, and a Clove or two of Garlick; add to these three or four Yolks of hard Eggs whole or in Quarters, Pine-apple Seeds, Pistaches, Chefnuts, Pieces of Artichokes, and two or three raw Eggs; fill the Skin with these, few it up, and boil it in eight Quarts of Water, and some White-wine, scum it well, and
and when it is almost boil'd, take up some of the Broth into a Pipkin, and put to it whole Mace, Artichoke-bottoms, Pistaches, Chestnuts, Marrow, and Pine-apple Seeds, stew these together; then have some fry'd Toasts of Mancet or Rolls finely carved. Dish your Leg on French Bread, and fry'd Toasts and Sippets round about it; broth it, and lay on the Marrow, and your other Materials, with Slices of Lemon and Lemon-peel, run it over with beaten Butter, and serve it up. You may garnish with Artichokes, Pistaches, Chestnuts, Pine-apple Seeds, and the Yolks of hard Eggs in halves, or Potatoes. You may thicken your Broth with strained Almonds, or Yolks of Eggs and Saffron, or Saffron only. And you may add Balls of the same Meat.

14. To make a fritesly of Veal.

Roast the lean End of a Loin of Veal, let it by till it is cold, cut it into Slices: Set a Sauce-pan or Stew-pan over the Stove with Butter, let the Butter melt, put in a Pinch of Flour, some Cives and Parsley shred; move the Pan over the Stove for a Minute or two; then having season'd your Veal with Salt and Pepper, put it into the Stew-pan, and give it two or three turns over the Stove, then put in a little Broth to moisten it, and let it boil a little, then put in the Yolks of three or four Eggs beaten up in Cream, with a little shred Parsley to thicken it; keep it moving over the Fire till it is thick enough, then serve it up. Or you may make the Thickening with Verjuice instead of Cream.

15. To fry Veal.

Your Veal, either raw or roasted, must be cut into Slices, flour them, salt them, beat up an Egg, strip some Thyme and put to it, season on both sides; make Suet boiling hot in a Frying-Pan, put in your Slices of Veal, turn it but once in the Frying; when it is enough, take it up; clear the Fat out of the Pan, and fry thin Slices of Bacon to garnish the Dish, and serve them up with Gravy-sauce, or Butter and Vinegar.

16. To
16. To dress Veal the Italian Way.

Cut Slices of tender Veal as if they were for Scotch Collops, beat them a little with a cleaving Knife; garnish the Bottom of a Stew-pan with Bacon; lay your Veal Stakes upon them, and let all be well season’d; cover your Slices of Veal with Bards of Bacon; and having covered your Stew-pan, set it to stew a la Braise, with Fire both over and under it; when they are stew’d enough, take out all the Bacon and the Meat apart, drain off the Fat, leaving as much as will serve to make some brown Sauce, with a little Flour in the same Stew-pan, afterwards soaking it with good Gravy; then put your Veal-stakes into the Stew-pan again, and make an End of dressing them with Mushrooms and Truffles cut into Slices, Veal Sweet-breads, Cocks-combs, a Bunch of sweet Herbs, some Slices of Lemon, a few Drops of Vinegar, a Shalot, and a little Bread Cullis, or grated Bread to thicken the Sauce. Clear all well from the Fat, and serve it up to Table hot.

17. To marinate a Leg or a Quarter of Veal.

Parboil your Veal, and lard it with large Lardons of Bacon seasoned with Salt, Pepper, all sorts of Spices, Cives and Parsley shred small; then lay it into a Pan, pour to it a good Quantity of Vinegar, put in Salt, Pepper, Bay-leaves, whole Cives, Onions, and Lemons sliced. Let the Meat lye in this Marinade three or four Hours, then spit it, and bard it with Bards of Bacon and Slices of Ham; put Paper round it, and roast it. Put the Marinade into the Dripping-pan, put in also a Pound of Butter, baste the Meat with these; when it is roasted enough, take off the Paper, and Slices of Ham, and Bards of Bacon, make a brisk Fire, and brown it well, dish it, and serve it up with Essence of Ham under it, garnish’d with Veal Cutlers fry’d.

18. To rago a Neck of Veal.

Cut a Neck of Veal into Stakes, flatten them with a Rolling-pin; season them with Salt, Pepper, Cloves,
Clove, and Mace; lard them with Bacon, Lemon-
peel, and Thyme, dip them in the Yolks of Eggs; 
make a large Sheet of strong Cap-paper up at the 
four Corners in the Form of a Dripping-pan, pin up 
the Corners, butter the Paper, and also the Gridiron, 
set it over a Fire of Charcoal, put in your Meat, 
let it do leisurely, keeping it basting and turning to 
keep in the Gravy: When it is enough, have ready 
strong Gravy, season it pretty high, put in Mushrooms, 
and all sorts of Pickles, some forc’d Meat Balls dip 
in the Yolks of Eggs and Flour, Oysters stew’d and 
fry’d, to lay round and a top of your Dish, and serve 
it up.

If for a brown Ragoo, put in Claret; if for a white, 
put in White-wine, with the Yolks, of Eggs beat up 
with three Spoonfuls of Cream; and you may put in 
a young Fowl, or a larded Pheasant with forc’d Meat 
in the Belly, or larded Pidgeons; garnish with Lemon 
and Barberries, and serve it up.

19. To ragoo a Breast of Veal.

Take a Breast, lay it to the Fire, more than half 
roast it, cut it into four Pieces, season them with 
Salt, Pepper, Nutmeg, Cloves, Mace, a Shalot, and 
Lemon-peel; put them into a Stew-pan with as much 
good Gravy as will cover them; put in also Mush-
rooms, Oysters, fry’d and stew’d, Sweet-breads skinn’d 
and pull’d in Pieces, and let them stew together; 
when it is enough, fry your largest Oysters with crisp 
Bacon and forc’d Meat Balls; and take the same In-
gredients to make a white Ragoo; only boil the 
Breast of Veal in half Milk, half Water; with 
Mace, whole Pepper, a couple of Bay-leaves, a little 
Lemon-peel, and a Faggot of sweet Herbs; then 
when it is enough, wash it over with the Yolks of 
Eggs and a little Butter, and put it into a Stew-pan 
for a little while, just to give it a yellow Colour, and 
thicken your Sauce with the Yolks of Eggs, and a 
Piece of Butter rolled up in Flour, with three Spoon-
fuls of Cream thicken’d up together.
20. To dress a Loin of Veal in a Rame.

LARD your Loin of Veal with thick Slips of Bacon, season'd with Salt, Pepper and Nutmeg, roast it, and when it is almost enough, put it into a Stew-pan with good Broth, a Glass or two of White-wine, some of the Dripping, a little Fry'd Flower, Mushrooms, a Faggot of sweet Herbs, and a Piece of a green Lemon. Cover the Pan close, let it stew a little; then take off some of the Fat, serve it up with sharp Sauce, garnishing the Dish with Veal Sweet-breads larded, Cutlets, or other sorts of Garniture.

21. To roast a Chine or Peck of Veal.

DRAW the Veal with Thyme, Spit and roast it; then take large Oysters parboiled, and put to them Winter-favoury, Thyme and Parsley shred small, and the Yolks of four hard Eggs minced small; then cut some Bacon into Bits four square, and somewhat bigger than your Oysters; then take square Sticks about the Bigness of your little Finger, and on these Spit your Oysters and Bacon as long as you have any to Spit, then tye these Sticks to your Veal: When it is about three Quarters roasted, set under a Dish with Claret, Thyme minced, and grated Nutmeg: When your Veal is ready, cut off the Sticks, and slip the Oysters and Bacon into the Wine; put them into a Pipkin, add to them the Yolk of an Egg to thicken them; dish your Veal, pour this Sauce over it, and serve it up.

22. To roast a Loin of Veal.

SPIT your Loin of Veal, roast it, baste it with sweet Butter, set a Dish under it with some Vinegar, a few Sage-leaves, and a little Rosemary and Thyme; let the Gravy drop on these, and when the Veal is roasted, give the Herbs and Gravy a Walm or two on the Fire, and serve it under the Veal.

23. To make a Veal Pasty.

TAKE a quarter of a Peck of fine Flower, a Pound of Butter, break it into Bits, put in Salt and half an Egg, and as much cold Cream or Milk as will make
make it into a Puffe; make your Sheet of Paste, bone a Breast of Veal, season it with Salt and Pepper; lay Butter in the Bottom of your Pasty, lay in your Veal, put in whole Mace and a Lemon slice'd thin, Rind and all, cover it with Butter, close it up, and bake it; when it comes out of the Oven cut it up, heat some White-wine, Butter, the Yolks of Eggs and Sugar; pour this into your Pasty, and serve it up; if you would have your Crust thick, double the Quantity of Flower, &c. in the Paste.

24. To season a Veal Pye.

A Loin of Veal, or any other Joint proportionable, will be fitly season'd with the Quantities following; two Ounces of Salt, an Ounce of Pepper, an Ounce of Cloves and Mace finely beaten, a quarter of an Ounce of whole Mace, and half a Pound of Currians; and you must also add two Pounds of Butter; if you eat it hot, put in a Pint of Gravy, if cold, more; the same Seasoning will also do for a Quarter of Lamb, if it be put into Paste.

25. To season a Breast of Veal.

Bone a Breast of Veal, and lay it in Water to soak out all the Blood, dry it, then take all sorts of sweet Herbs, and shred them, and mingle them with Salt, Nutmeg, Cinnamon, and Ginger beaten, and Lemon-peel shred; spread these on the Inside of your Breast of Veal, then roll it up into a Collar, and bind it close; and when the Liquor boils, put it in, scum it well, then put in a Bunch of sweet Herbs; keep it close cover'd, that will make it look the whiter; when it is almost boil'd, put in some Ginger slice'd, and also a Lemon in two Slices.

26. To season a Leg of Veal.

Bone a Leg of Veal, and lard it with large Lard, season'd with Pepper, Cloves and Mace, and season your Leg of Veal with the same Seasoning, and Salt; lay your Veal abroad, beat it flat and even: Having mine'd all sorts of Sweet-herbs small, strew them on it;
it; roll it up, and boil it with Water, White-wine and Salt, put it up in a Pot, with the Liquor it was boil'd in.

27. To make Stove Veal.

Take the Filet of a Cow-calf, cut away an Inch of the middle Bone, on each Side, cut off the Udder, and cut it in long Slices, and roll it in a Seasoning of Salt, Pepper, Nutmeg, and sweet Herbs shred small; make Holes in the Filet of Veal, and in them stick these Pieces of season'd Udder as thick as you can; then put into a Stew-pan your Filet, set it over a Stove with a gentle Fire, turning it and shaking it as you find Occasion; when it is pretty near enough, skim off the Fat, and put in an Onion stuffed with Cloves, pare and cut a Lemon in half, squeeze it and put it in, shake it now and then; it will take five Hours stewing if your Fire be slack: About an Hour before it is enough, put in a Pint of strong Broth; when it is quite enough, put in a Pint of Mushrooms and a Pint of Oysters, with a little of the Broth, and two Spoonfuls of Capers. Then skim off the Fat again; before you use the Liquor, thicken it with Flour, and pour it on the Dish of Meat, and serve it up.

28. To stew Veal.

Cut your Veal into small Pieces, season them with Salt, whole Pepper, an Onion, Lemon-peel and Mace, and two or three Shalots; stew all in Water, or Port Wine with a little Butter; when your Meat is stew'd enough, put in some Yolks of Eggs beaten, give them a Walm or two, dish them, and serve them up.

29. To farce Veal Sweet-breeds a la Dauphine.

Scald the Sweet-breeds a little, and lard them with boil'd Gammon; having prepar'd a very delicious Farce, cut a Hole in the Sweet-breeds, but not quite through, and stuff them with your Farce; then bake them in a Pan between two Fires; in the mean time prepare for them a Ragoo of Mushrooms, Truffles and Artichoke Bottoms, Cocks-Combs, stuff'd with some of the same Farce, and a little Chicken

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Cullis; then clear your Sweet-breads from the Fat, and put them into the Ragoo, let them stew a little, dish them, squeeze in the Juice of an Orange, and serve them up to Table hot.

30. There are other ways of dressing Veal Sweet-breads. You may either lard them with thin Slips of Bacon, and roast them, and order them with a good Ragoo or Sauce poured upon them, or you may marinate them; cut them into thin Slices, flour them, fry them, and serve them up with fry'd Parsley and Lemon-juice.

31. A Pye of Veal Sweet-breads. Either parboil your Sweet-breads and blanch them, or use them in Halves, season them lightly with Salt, Pepper and Nutmeg, lay some Slices of interlarded Bacon in the Bottom of the Pye, and some Pieces of Mushrooms or Artichokes, then Sweet-breads, Marrow, Goosberries, Barberries, Grapes, or Lemon sliced; close up your Pye, bake it, liquor it with Butter only, or White-wine, Butter and Sugar, and the Yolks of Eggs.

32. To make a Ragoo of Veal Sweet-breads. After you have wash'd your Sweet-breads, put them into boiling Water to blanch them, then throw them into cold Water; then dry them in a Linnen-Cloth, set them over the Fire in a Sauce-pan with a little melted Bacon, Salt, Pepper, and a Faggot of sweet Herbs; tos't them up together, put to them some good Gravy to moisten them, let them simmer a while over a gentle Fire: This is us'd for garnishing all Dishes that are stew'd a la Braife.

33. To boil Venison.

Whether your Venison be a Haunch, or other Pieces, powder it a little, and boil it in fair Water; in the mean time boil half a dozen Colly-flowers in Milk and Water, when they are boil'd, put them into a large Pipkin with drawn Butter; set them so as to keep them warm, then take half a dozen Handfuls of Spinage, wash it, and boil it in strong Broth;
then pour off the Broth, and put some Vinegar to it, some drawn Butter and Nutmeg grated, lay Sippets in a Dish, lay your Spinage on them round towards the Sides of the Dish; lay the Venison in the Middle, and the Colly-flowers all over it, pour your drawn Butter over all; garnish with Barberries, and the Dish with your Parsley minc'd.

If you please you may farce your Venison before you boil it, with sweet Herbs and Parsley, minc'd with Beef-fuet and the Yolks of hard Eggs, season'd with Salt, Pepper and Nutmeg.

34. To broil Venison.

Cut half a Haunch of fat Venison into Slices about half an Inch thick, salt them, and broil them over a pretty brisk Fire; when they are pretty well soak'd, bread them, and serve them up with Gravy.

You may broil a Chine raw the same Way, or a whole Haunch or Side; or you may first boil it in Water and Salt, then broil it, and drudge it with Bread, and serve it up with Gravy, Vinegar and Pepper.

35. To collar Venison.

Take a Haunch or Side of Venison, and cut it into Pieces fit to make three Collars; lard them with Slips of Bacon, then season them with Pepper, Nutmegs, Cloves and Mace beaten, and mixed with as much Salt as will make the Spices of a grayish Colour; then roll up the Collars, put them into an earthen Pot with a good Quantity of Butter; cover the Pot with a coarse Paste, and bake it for five or fix Hours, draw it; let it stand till it is cold, take out the Venison, pour away the Gravy, clean the Pot, then put in clarified Butter, lay your Venison in again, fill it up with clarified Butter. It will keep good a Year.

36. To dress Venison in Collops.

Cut Part of a Haunch of Venison into Collops, then hack it with the Back of a Knife, lard it with small Lardons; then mince Thyme, Rosemary, Parsley, Spinage, and other sweet Herbs small with Beef-fuet; season
Season them with Salt, Cloves and Nutmeg beaten, and mingle them well together with the Yolks of half a dozen Eggs; spread these upon your Collops, tye them together, spit them and roast them: Set a Dish under them to receive the Gravy, put to it some Claret; when the Collops are near roasted enough, set the Dish over a Chafing-dish of Coals, put in grated Bread, Vinegar, Sugar, and beaten Cinnamon; stir them together, add a Ladleful of drawn Butter, dish your Venison, and pour the Sauce over them.

37. To keep Venison all the Year.

Parboil a Haunch of Venison a while, season it with a good Quantity of Salt, a Spoonful of Pepper, and a couple of Nutmegs. To these add a couple of Spoonfuls of White-wine Vinegar, make Holes in your Meat as you do for Larding; then put the Spice and Vinegar into these Holes: Lay the Venison into a Pot with the fat side downwards, cover it with a couple of Pounds of Butter, close up the Pot with coarse Paste, bake it; when it is bak’d, take off the Crust, and put a round Board into the Pot, set a Weight on it to press it down till it is cold: Then take off the Board, lay the Butter flat upon the Venison, with strong white Pepper, and stop it up close. A Pot with a narrow Bottom will be the best, because the Meat must be turned upon a Plate, and stuck with Bay-leaves, when you eat it.

38. To make a Venison Pasty.

Take half a Peck of Flour, two Pound of Butter, make it into a Paste with cold Water, and put the Whites of twelve Eggs into it, and beat the Paste well with a Rolling-pin; then take a Pound of Beef-suet, and beat it well with a Rolling-pin; your Pasty being prepar’d, either bone your Venison, or break the Bones, and rub it over with Pepper, and Salt, lay them in your Paste, lay some of the beaten Suet over it; close up the Pasty, and bake it; if you bone your Venison, break the Bones very well, put them into a Pan, with Claret, Water, Salt, Pepper, and some Nutmeg.
Slic’d, bake them, and put the Liquor into the Pasty
when it comes out of the Oven.
The same Way you may order Beef or Mutton
Pasties.

39. Another Way.
First lay your Venison into a Marinade, then
lard it with large Lardons of Bacon, well season’d with
Salt, Pepper, Cloves and Nutmeg beaten: Then make
a brown Paste with Rye-flour, with some Salt, and a
little Butter, because Rye-paste is the best to preserve
the Meat, and the most portable. Then dress your
Pasty with powdered Lard, or thin Slices of Bacon,
Bay-leaves, and the Seasoning above-mentioned, lay
in your Venison, close up your Pasty, wash it over
with the Whites of Eggs, and let it bake for three
or four Hours; make a hole in the middle, that it
do not burst, or the Liquor run out; but when it
comes out of the Oven, stop up the Hole.

40. To pot Venison.
Take the Haunch of a fat Buck, not lately hunt-
ed, bone it, and having beaten a sufficient Quantity
of Salt, with a Nutmeg, and three Ounces of Pepper,
mix them with White-wine Vinegar, wash your Ve-
nison with this, and lay it into a Pan with the fat
Side downwards; then pour on the Venison three
Pound of clarified Butter; cover the Pot with a Paste,
and let it into the Oven for five or six Hours; when
it is bak’d, press it down to the Bottom of the Pot;
and when it is cold, take all the Gravy off from the
top, and boil it half away; then put it with the But-
ter to the Meat again.

41. To dress Venison in a Ragoo.
Take a Piece of Stag’s Flesh, or other Venison,
lard it with large Lardons of Bacon, well seafoned
with Salt and Pepper; fry it in Lard, or tost it up
in a Sauce-pan with melted Bacon; then boil it for
three or four Hours in an earthen Pan with Broth or
Water, and some White-wine, seafoned with Salt, Nut-
meg, two or three Bay-leaves, a Piece of green Le-
mon,
mon, and a Faggot of sweet Herbs: Thicken the Sauce with Flour, or bind it with a good Cullis, and when you serve it up to Table, add Lemon-peel and Capers.

42. To roast a Haunch of Venison.

FIRST lard it with Bacon, and stick it thin with Rosemary; then roast it with a brisk Fire; but let it not lye too near it; baste it with fresh Butter; then boil a Pint of Claret with a little beaten Ginger, Cinnamon and Sugar, with half a dozen whole Cloves, and some grated Bread; and when they have boil'd enough, put in a little Salt, Vinegar and fresh Butter; dish your Venison, strew Salt about the Dish, and serve it with this Sauce.

43. To roast a Shoulder, or other Joint of Venison.

LARD it with large Lardons of Bacon, seasoned with Salt, Pepper, Nutmeg, and Cloves beaten; then lay it for three or four Hours in a Marinade of White-wine, Salt, Verjuice, three or four Bay-leaves, Slices of Lemon, and a Faggot of sweet Herbs. Then spit it, roast it at a gentle Fire; baste it with its own Pickle, put some good Cullis into the Dripping to bind it, and add white Pepper, Verjuice, or Juice of Lemon, Vinegar, and Capers, just before you serve it, lay your Venison into this Sauce, and serve it up.

44. To dress Venison a la Royale in Blood.

SPIT your Venison, lay it down to the Fire till it is half roasted; then take it up and strew it, and make for it a Ragoo of Cucumbers, Sweet-breads, and Asparagus, for which you will find Directions to make in Letter C, &c.

Garnish it with Petits, and crisp'd Parsley, and serve it up.

45. To make Sauce for roasted Venison.

TAKE Claret, Water and Vinegar, of each a Glass, an Onion stuck with Cloves, and some Anchovies; put in Salt, Pepper, and Cloves, of each one Spoonful; Boil all these together; then strain the Liquor thro' a Sieve.

46. To
46. To make Venison Sauce.

Having boil’d your Venison, take it up, and having also made a sweet Paste of a brown Loaf, grated fine, a Pint of White-wine, two Pound of Sugar, and an Orange-peel mine’d small, season it with Salt, and Nutmeg; and having mixed all well together with your Hand; wrap your Venison up in it, set it into the Oven for about an Hour, and when it is bak’d, serve it up with Rhenish or White-wine, boil’d up with Sugar, and Spice, and scrape Sugar over it.

47. To sauce Venison.

Boil your Venison in Water, Beer and Vinegar, scum it, put in Fennel, Rosemary-tops, Savoury, Thyme, and Bay-leaves; then put in your Venison; parboil it; then press it, and season it with Salt, Pepper, and Nutmeg.

48. To stew Venison.

Cut your Venison into Slices, put it into a Stewpan, with a little Claret, a Sprig or two of Rosemary, half a dozen Cloves, a little Vinegar, Sugar and grated Bread; when these have stew’d some time, grate in some Nutmeg, and serve it up.

49. To make artificial Venison for a Paste.

Take either a Sirloin of Beef, a Leg, or Shoulder, or Loin of Mutton; bone them, beat them well with a Rolling-pin: To ten pound of Beef, take four Ounces of Sugar, and to ten Pound of Mutton, take three Ounces; rub your Meat with it, let it lie for twenty-four Hours; then wipe it off very clean, and season your Meat very high with Salt, Pepper, and Nutmeg; make a Paste, roll it almost four square, and about an Inch thick, make it into a Pastry, and put in two Pound of Beef-suet shred very fine; lay half of this Suet under your Meat, lay in your Meat, lay the other half of the Suet upon it; then close it up, and bake it, and having broken the Bones of the Meat, bake them in a Pan with a Quart of Water, a Pint of Claret, Salt, Mace, and whole Pepper, and when it is bak’d, put in half a Pound of fresh
fresh Butter, strain it, and when the Pasty comes out of the Oven, pour in this Gravy in proportion to the Bigness of your Pasty.

50. To recover tainted Venison.

Boil Ale, and as much Vinegar, as will make it sharp with Bay-salt, make a strong Brine, scum it, and let it stand till it is cool; let the Venison steep in this twelve Hours, press it, dry it, and parboil it, season it with Salt and Pepper, and it will be fit for use.

51. Another Way.

Wrap the Venison in a clean Cloth; then lay it under Ground a whole Night, and it will take away the Scent.

52. To make Urn Juice.

Take Crabs as soon as the Kernels turn black; lay them in a Heap to sweat; then pick out the Stalks, and any rotten that may be in them; pound them to a Mash, squeeze them in a Hair-bag, put the Juice into Bottles, stop them up for use.

53. To make Vinegar.

Take a middling sort of Beer, indifferently well hopp'd; when it has work'd well, and is grown fine, put in some Rapes, or Husks of Grapes, mash them together in a Tub; then let the Rapes settle, draw off the Liquor, put it into a Cask, let it in the Sun, only laying a Tile over the Bung, and in five or six Weeks, it will be good Vinegar.

54. Another Way.

Put Spring-water into a Vessel, and to every Gallon, three Pound of Malaga-raisins, set for the Vessel in the Sun for four Months, or till it is fit for use.

55. Or thus.

Fill a Rundlet full of White-wine, set it in the Sun, or in some hot Place unstopp'd, and it will soon be excellent Vinegar.

56. Or thus.

Put either White-wine, or Claret into an earthen Pot, stop the Mouth of the Pot with course Paste, and put it into a Kettle of boiling Water for half an Hour, and it will turn four.
57. To make Vinegar in Balls.

Take Bramble-berries half ripe and dry them; powder them, make them into Balls, as big as Nuts, with White-wine Vinegar, and lay them up in Boxes; when you use them, dissolve one or two of them in Wine, Stake Beer, or Water.

58. To make Vinegar of Pepper.

Fill a Bottle with the best Wine-vinegar; few Salt and Pepper up in a Bag, and hang it in the Bottle for a Week; then take it out.

58. To make Rose Vinegar.

Put dry'd Roses into double Glasses, or Stone-bottles of Vinegar; let them in the Sun or in a warm Oven, and when the Vinegar is out, take out the old, put in the fresh, and fill the Bottle again with Vinegar.

59. To make Soup with Vermicelly.

Make good Broth of Veal and Fowl, and to a Quart put two Ounces of Vermicelly, a Bit of Bacon stuck with Cloves; take a Bit of Butter as big as a large Walnut, rub it together with a quarter of a Spoonful of Flour, and dissolve it in a little Broth to thicken your Soup; boil a Pullet or Chicken to put in the middle of your Soup. Garnish with a Rim of cut Lemon. Soak Bread in the Dish, with some of the same Broth. Take off the Fat, and put your Vermicelly in the Dish.

60. To make Violet Cakes.

Wet double refin'd Sugar, and boil it, till it is almost come to Sugar again; then put into it Juice of Violets, and Juice of Lemons; this will make them look red; if you put in Juice and Water, it will make them look green. If you will have them all blue, put in the Juice of Violets without the Lemon.

61. To make Conserve of Violets.

Boil Sugar to the fourth Degree, call'd feathered, pick your Violets, beat them in a Mortar, and put as many to your Sugar, as will give it the Colour and Taste of Violets; put them in as the Sugar boils, work the Sugar quite round the Pan, till a small Ice be made
made on the top, and then speedily pour off your Conserve into Paper-moulds, or others; and in two Hours time take it out of the Moulds, and keep it for use.

62. Syrup of Violets.

Beat a Pound of pickt Violets in a Mortar; with a little Water, just to moisten them. In the mean time boil four Pounds of Sugar till it is pearled; take it off the Fire, let the Boiling cease; then put in the Violets, and temper all well together. Strain all through a fine Cloth into an earthen Pan; when it is cold put it in Bottles.

63. To make Virginia Trouts.

Cut off the Heads of pickled Herrings, and lay their Bodies two Days and two Nights in Water. Then wash them well, season them with Cloves, Mace, Cinnamon, and Pepper, and a little red Saunders. After that, lay them close in a Pot, with minc’d Onion strew’d between every Layer; then pour in a Pint of Claret; tye the Pot up close with a double Paper, bake them with Houshold-Bread, and eat them cold.

64. To make an Umble Pasty.

Cut the Umbles in small Pieces, and cut fat Bacon in small Pieces; mix them together, and season them with Salt, Pepper, and Nutmeg; strip some Thyme, and mince some Lemon, and mix them; you may lay Suet minced in the Bottom; fill your Pasty, cover them with thin Slices of Bacon, and a good Quantity of Butter; let it be well soak’d in the Oven, and when it is bak’d, beat up Butter with Claret, Lemon, and stript Thyme, pour it into your Pasty, and serve it up hot.

65. To make an Umble-Pye of a Lamb’s Head.

Take a Lamb’s Head, boil it tender, pick the Meat off the Bones, mince it, the Liver, Lights and Heart, with Beef-suet; season it with Salt, Pepper, Nutmeg, and sweet Herbs; add to it Currans, and bake it in the Form of an Umble-Pye.

66. To
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1. To make Wafer.

Put the Yolks of four Eggs, and three Spoonfuls of Rose-water, to a Quart of Flower; mingle them well, make them into a Batter with Cream and double-refin'd Sugar, pour it on very thin, and bake it on Irons.

2. Another Way.

Mince Flower with Cream the over Night; temper them well, make it free from Lumps, put to it more Loaf-Sugar than you did Flower, and mix it well with a Spoon. Then pour in more Cream, and some Orange-flower-water, till you have made it almost as thin as Milk; and stir all well together. Having your Wafer-Iron ready heated, and rubb'd on both Sides from time to time with fresh Butter, put into the corner of a Napkin; turn your Batter upon the Iron, not exceeding a Spoonful and a half for every Wafer: Lay the Wafer-Iron on the Furnace, so that when the Wafer is bak'd on one Side, it may be turn'd upon the other. Open your Iron a little, and observe, if it be come to a good Colour, it is enough: And at that instant take off the Wafer from the Iron with a Knife, rolling it a little round the same. Last of all, spread the Wafers hot upon a wooden Roller made for that purpose to shape them, and set them in the Stove, as they are finished, that they may be kept dry.

3. So thus.

Let your Flower be dry'd; then make it into a thin Butter with Cream; put in some Mace finely powdered, and sweeten it with Sugar to your Palate; butter your Irons, make them hot; then put in a Tea Spoonful of the Batter, so bake them carefully, and roll them off the Iron with a small Stick.

4. To make Dutch Wafers.

Beat six Eggs very well, take a Pint and half of Cream, and a pound and half of fine Flower, two Spoonfuls
fuls of fine Sugar, and a large Nutmeg grated, and a Pound and half of melted Butter, four Spoonfuls of Rose-water, and three Spoonfuls of Yeast; mix all these well together, and bake them in your Wafer-Tongs. Make a Sauce for them of Canary, melted Butter, and Cinnamon grated, sweeten it to your taste.

5. Wales to marinate.

Take two Quarts of Vinegar, a Pint of Water, a handful of Bay-leaves, half a Pound of Rosemary, and two Ounces of beaten Pepper; add a little Salt, and boil them all together gently. Fry your Wales in Sallad-Oil; then put them into an earthen Pan, lay the Bay-leaves between, and about them, pour the Liquor in, and when it is cold, keep them close covered.

6. To pickle Walnuts.

Take Walnuts before their Shells are grown hard; put them into scalding hot Water, let them lye in it for a Week; then put them into fresh scalding Water, and boil them for a quarter of an Hour; then wipe them dry, and put them into as much White-wine-vinegar as will cover them two Inches; put in Shallots, a dozen Cloves of Garlick, Mustard-feed bruis’d, Pepper crack’d, Ginger, Cloves, Mace, and a Nutmeg cut into six or eight Pieces, all according to the Quantity of the Walnuts you pickle: Let all steep in the cold Pickle for nine or ten Days; then pour the Pickle from them, boil it up, and let it stand till it is cold; then put in the Walnuts, and tye them close down with white Paper and Leather.

7. To keep Walnuts all the Year.

Take the Stampings of Crabs, when you make Verjuice, and lay a Layer of that, and a Layer of Walnuts, till you have fill’d an earthen Pan or Pot; this will make them eat all the Year, as if they were fresh gathered, and they will peel.

8. To preserve Walnuts.

Take Walnuts before they have a Shell; put them into boiling hot Water, and shift them from one boil-
ing Water to another, till they are grown tender, which will be by that time they have been shifted four or five times: While they are hot, scrape them, stick a Clove in each Walnut, and boil them in a good Quantity of Water with a little Sugar; and let them lye to steep in that Liquor all Night. Then take double-refin’d Sugar, three times as much as they weigh, make it into a Syrup, with a Pint of Water for every Pound of Nuts; put in the Walnuts, boil them well, take them out, let them lie for two or three Days, then boil the Syrup again, and put the Walnuts into it, and let them lye in it for a Week or more; but look often upon them, left they turn sour, or the Syrup turn thin.

9. Or thus.

Gather your Walnuts before the Shell grows hard, and in fair Weather: Boil them in Water to take away their Bitternese, then put them into cold Water, peel off their Rind, and lay them in your Preserving-pan, with a Layer of Sugar equal to the Weight of the Nuts, and as much Water as will wet it. Make them boil up over a gentle Fire, then take them off, let them by to cool; do this the second time, and put them up for Use.

10. To preserve Walnuts white.

Take Walnuts that are come to their full Growth, but before the Wood is form’d, pare them handsonely till the White appears, and put them into fair Water: Then boil them in that Water for some Time: In the mean while, set other Water on the Fire in another Kettle, and when it begins to boil, shift them out of the first Water into that. Try them often if they be enough, by pricking them with a Pin; if they slip off from it, they must be taken off the Fire. In order to make them white, you must throw in a Handful of beaten Allum, and give them another Boiling. Then turn them into fresh Water to cool, drain them well; then according to the Quantity of your Nuts, take two Parts of Sugar, and
and one Part of Water, heat them together; when your Walnuts have drained, put them into Pots, and pour the Syrup heated upon them. The next Day you must clear the Syrup from the Pans, without removing the Walnuts, because they must not be set over the Fire; give this Syrup five or six Boilings, augmenting it with a little Sugar, and then pour it on the Walnuts; on the second Day give it fifteen Boilings; on the third Day boil it till it is something smooth; as also on the following Days successively, till it be very smooth, between smooth and pearled, and at last entirely pearled, encreasing the Quantity of Sugar every time, that the Walnuts may be equally soaked in the Syrup. Then set them in the Stove all Night, the next Morning put them up in Pots, or you may dry them in the Stove, as other Fruits, at Pleasure.

If you would preserve them liquid, add some Syrup of Apricocks, and they will keep much better.

If you would stuff them with Lemon-peel, you must, before you set them in the Stove, make an opening either quite through, or in the top of the Walnut, and stick in the Lemon-peel, and it will look like a Stalk. If you would perfume them, you may add a little Amber.

11. To stew Wardens or Pears.

When you have par'd them, and put them into a Pipkin, with as much Water and Claret as will reach to the top of them; then set them a stewing gently, till they grow tender, which will be in about two Hours time; then put in some sticks of Cinnamon bruised, and a few Cloves: When they are almost enough, put in Sugar enough to keep them well, and their Syrup, which you may pour out upon them in a deep Plate.

12. To make a Warden Pye.

Quarter or slice them raw; if you quarter them, put some whole ones among them; if you slice them, put beaten Spices, and a little Butter and Sugar, allowing a Pound of Sugar to every dozen of large Wardens,
Wardens, and a quarter of a Pound of Butter, close up your Pye; and when it is bak'd, mash the Fruit; and having beaten Yolks of Eggs with Cream, stir them together; cut the Lid of the Pye into six or eight Pieces in the Form of Diamonds, put in some Rose-water, and scrape Sugar over it.

13. To make a Waffle.

Boil three Pints of Cream with four or five whole Cloves; dissolve the Yolks of half a dozen Eggs in Cream, and stir them well together; warm a little Tent or Muscadine, pour it into a Dish with Sugar, wherein are Sippets of French Bread, then pour on your Cream upon that; then flre over it Cinnamon, Ginger, and Sugar, and stick it with blanched Almonds.

14. To make Water-gruit.

Steep Oatmeal in Water all Night, the next Day strain it, and boil it with a Blade of Mace; when it is enough, put in Currants and Raisins that have been plump'd in boiling Water, a little Canary, and fine Sugar to your Palate.

15. A Wash to make the Hair fair.

Dissolve Allom in Water, warm it, dip a Sponge in it and moisten your Hair with it, and it will make it fair. Secondly, Or else wash it with a Decoction of Beech, Nut-trees. Thirdly, Or with the last Water that is drawn from Honey, perfum'd with some sweet Spirits.

16. A Wash to make the Hair black.

Boil together the Juice of green Nuts, the Juice of red Poppies, the Oil of Costmary, and Oil of Mistle, of each half a Pint, and moisten the Hair with it.

17. A Wash to take away Sun-burn.

Put a little Bay-salt into the Juice of a Lemon, wash the Face, Hands, &c. with it, and let them dry of themselves, then wash them again. This will take away the Spots after the Small-pox.

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18. A Wash to take off the Morphev or Scurf.
Take four Ounces of powder'd Brimstone, and as much flinking Soap, tye it up in a Linnen Rag, and hang it in a Quart of Wine-vinegar, or red Rose-vinegar, for eight or ten Days, dip a Cloth in it, wash the Skin and let it dry of it self.

19. Another.
Distil Elder-leaves, dip a Sponge in the Water, wash the Face in the Wane of the Moon, Morning and Evening, and let it dry of it self, and it will take away Freckles and Morpeth.

20. A Wash for a red Face.
Take a quarter of a Pound of Gourd-seed; and half a Pound of Peach Kernels, make an Oil of them, wash the Face over with it Morning and Evening.

Boil Cream to an Oil, and wash the Wheals with a Feather as soon as they begin to dry, and keep the Scabs always moist with it, doing it every half Hour.

22. A delicate Wash-ball.
Take a quarter of a Pound of Calamus Aromaticus, a quarter of a Pound of Lavender-flowers, six Ounces of Orris, two Ounces of Rose-leaves, and an Ounce of Cyprus; pownd all these together in a Mortar, and scare them thro' a fine Sieve; then scrape Castle-soap, and dissolve it in Rose-water, put in your beaten Powder, pownd it in a Mortar, and make it up into Balls.

23. To make Angelical Water.
Take of Benzoin Flowers two Scruples, Labdamum and Calamus Aromaticus four Scruples, Santalum Citrinum four Drams, Rose-wood an Ounce, Storax an Ounce and half, the Roots of Florence Orris, and Benjamin three Ounces; beat these to Powder, and let them infuse for twenty four Hours in a Quart of Rose-water, and a Pint of Orange-flower-water in a Matrass well luted, and set in a warm Balneo Mariae; afterwards distil it in the same Bath, raised to a higher
higher Degree of Heat. It is of a most fragrant and agreeable Scent.

24. To make a Water to beautify the Face, and take away Pimples.

Put a Quart of running Water into a Pipkin, with half an Ounce of white Mercury powder'd; keep it cover'd, boil it till one half is wasted, stirring it now and then; beat up the Whites of three Eggs, keep beating them for half an Hour; then take the Liquor off the Fire, and slip in the Eggs; add the Juice of Lemons, and a quarter of a Pint of Milk, add two Ounces of bitter Almonds blanch'd and beaten, with a quarter of a Pint of Damask-rose-water; strain all, and let the Liquor stand in a Bottle sometime before you use it.

25. To make a Water to make the Face fair.

Boil Rosemary-flowers in White-wine, and wash your Face with it. This being drank, will make the Breath sweet.

26. A Water to take away Heat or Pimples in the Face.

Take Liver-wort that grows in a Well, stamp and strain it, put the Juice into Cream, and anoint your Face with it.

27. A Water to cause an excellent Colour and Complexion.

Drink six Spoonfuls of the Juice of Hyssop in warm Ale in a Morning fasting.


Stamp two Handfuls of Cummin to Powder, and boil it in Wine, and drink it Morning and Night for a Fortnight.


Put a Pennyworth of Lapis Calaminaris finely powder'd into a Pint of the best White-wine, stop it up close; set it in the Sun as hot as you can for two Hours, shake it two or three times; and when you use it, dip in a Feather, and strike over the Lash of your Eyes once or twice, first shaking the Glass. If you
you make it in Winter-time, set it by the Fire. It will keep good seven Years.

30. Water to prevent the Hair falling off.
Steep the Ashes of Pidgeons Dung in Lye; or boil the Leaves or middle Rind of an Oak in Water, and wash the Head with it; or pound Walnut-leaves with Bears-fuet, and do the Head with it.

31. To make Dr. Butler's Cordial Water.
Take the Flowers of Clove-July-flowers, Stock-July-flowers, Pinks, Cowslips and Marigolds, of each six Handfuls; the Flowers of Damask-roses and Rosemary, of each four large Handfuls; Balm-leaves, Borage and Bugloss-flowers, of each three Handfuls; put them into a large Stone-Jug or Bottle, with three Pints of Canary; stop it up close, often stirring them together, put in three Nutmegs sliced, three Pennyworth of Saffron, and a Dram and half of Anniseeds bruised. Let them infuse for some time, then distil them with a quick Fire in an Alembick, hanging a Grain of Ambergrease, and as much Musk at the Nose of the Still: Then put six Ounces of white Sugar-candy powder'd into your distill'd Water, and let the Vessel in hot Water for an Hour. This Cordial is good against Melancholy, and wonderfully cheers the Spirits: Three Spoonfuls are enough to be taken at once.

32. To make Water of Flowers good to help the Complexion.
Take Flowers of Beans, Elder, Mallows, and Flower-de-Lis, with the Pulp of Melon, Honey, and the White of an Egg; sprinkle them with Wine, let them be infus'd in it for two Days, then distil them in Balneo Maric.

33. To make Monford's Cordial Water.
Take Carduus Benedictus, Sage and Balm, of each two Handfuls and a half, of the Leaves of Angelica six Handfuls, Angelica and sweet Fennel-seeds bruised, of each two Ounces and a half; six Ounces of Liquorish scraped and bruised, Diamoc-
cus Lucis and Aromaticum Rosatum, of each three Drams, shred the Herbs small, and beat the Seeds, then put them into a Gallon of Canary, and let them infuse for twenty-four Hours; then distil them with a gentle Fire, and draw off but a Quart and half a Pint of the Spirit; and put to it half a Pound of the finest Sugar dissolved in a quarter of a Pint of Rose-water.

34. To make Plague Water.

Take Scabious, Betony, Pimpernel and Tormentil Roots, of each half a Pound, put them into six Quarts of strong Beer, let them lye in steep all Night. The next Day distil them in an Alembick. You may take a Spoonful of it every four Hours, and sweat after it.

35. Another Way.

Take Rue and Sage, of each two Handfuls, boil it gently in three Quarts of Muscadine or Malmsey-wine, till it comes to a Quart. Strain it, set it on the Fire again, put into it four Drams of Nutmeg, eight Drams of Ginger, and two Pennyworth of long Pepper; let it boil a little, take it off, and put in six Pennyworth of Venice Treacle, and a Shilling’s worth of Mithridate; and when it is almost cold, add a Quart of strong Angelica Water or Aqua Vite, and bottle it for Use.

36. To make Stomach Water.

Take two Gallons and a half of strong Spirits, a Gallon and a half of fair Water, six Ounces of Anniseeds, half a Pound of Coriander-seeds, mix them together, and distil them: Draw off two Gallons and a half of the Cordial, and put to it two Pound and a half of fine Sugar, and colour it with red Saunders powdered.

37. Another Way.

Put two Gallons of good middling Beer into a brass Pot, with six or seven Handfuls of Clary, gathered in a dry Day, two Pound of Raisins of the Sun ston’d, Anniseeds and Liquorish about three Ounces
ces of each, the Whites and Shells of eight Eggs well beaten; mix these together with the Bottoms of two white Loaves, and distil them in an Alembick, and put into the Receiver twelve Ounces of white Sugar-candy, and as much fine Sugar, powder'd, keep it close stop'd; this Water is good to revive the Stomach and Heart, &c.

38. To make the Lady Spotwood's Stomach-water.
   Take a Gallon of White-wine, Cowslips and Rosemary-Flowers, of each two Handfuls, the Leaves of Betony two Handfuls, Cloves and Cinnamon beaten gross, of each two Ounces; steep these three Days in the Wine, stir them often; then put in half a Pound of Mithridate, and distil it in an Alembick.

39. To make Dr. Stephen's-water.
   Take Lavender, wild Marjoram, Sage, Rosemary, Mint, Pellitory of the Wall, wild Camomile and Thyme, and red Roses, of each two Handfuls, Annis-seeds, Fennel-seeds, Nutmeg, Ginger, Cinnamon, Galangal, and Grains of Paradise, of each six Drams; bruise all, and put them into two Gallons of Canary or Claret; let them stand in the Alembick twenty four Hours to infuse, then distil it off gently; the first and second Runnings each by itself.

40. Another way very excellent.
   Take of all the before-mention'd Ingredients the same Quantities, to which add two Drams of Cloves, and Montanum, Camomile, Babin, Lavender, Aven and Harts-Tongue, of each two Handfuls; put them into an Alembick with two Gallons of Gallygoh Wine; let them stand to infuse for twelve Hours, stirring them frequently, and distil them off as before.

41. To make Surfeit-water.
   Take five Gallons of strong Spirits, two Gallons and a half of Water, half a Bushel of red Poppies, half a Pound of Annis-seeds; mix them and distil them, draw off seven Gallons of Cordial, put
put a Pound of fine Sugar to every Gallon, and colour it with red Saunders.

42. Another way.

Take Cochineal, Myrrh and Hierapicra, of each two Drams, beat them all to fine Powder, and put them into two Quarts of the best Anniseed Water, stop it up close, and set it in the Sun, shaking it often, that the Powders may be melted; if it be in the Winter time, set it by the Fire; three Spoonfuls is sufficient for a Dose.

43. Another Way.

Put half a Bushel of red-corn Poppies into a large Dish, cover it with another, and set it in an Oven several times, after Household Bread is drawn; when they are thoroughly dry, put them into two Quarts of Aqua-vite, with three Nutmegs, two Races of Ginger sliced, a Stick of Cinnamon, two Blades of Mace, half a dozen Figs, half a Pound of Raisins of the Sunston’d, Fennel-seeds, Anniseeds and Cardamum beaten, of each a Dram, Liquorish sliced an Ounce; lay some Poppies in the Bottom of a broad Glass Body, and then lay a Layer of the other Ingredients, then Poppies again, and so on till the Glass is full; then pour in the Aqua-vite, cover it close, and let it infuse till it is very red with the Poppies, and till it is strong of the Spice; then take of it two or three Spoonfuls at a time; when it is all used, you may pour more Aqua-vite upon it.

44. A rich surfeit Cordial-water.

Infuse eight Pound of fresh red Poppies in two Gallons of Brandy, add Caraway-seeds and Angelica-seeds bruised, of each two Ounces; Nutmegs, Cloves, Cinnamon, and Mace, of each half an Ounce; Raisins ston’d, Figs and Dates sliced, of each two Pounds, Sugar-candy two Pounds; Balm and Marygold Flowers, of each two Handfuls, Angelica cold and hot, of each a Quart: Let them all infuse for a Month, and, if you can, let them stand in the Sun, and stir them every Day.

45. Wal-
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45. Walnut-water.

Gather green Walnuts in the Beginning of June, pound them grossly in a Mortar, and distil them in a cold Still, keep this Water; gather more about Midsummer, and do the like; a Fortnight after gather more, and do as before; and do the like a Fortnight after that; then put all these four Waters together, and distil them off and keep them for Use.

This Water is good to wash the Eyes and Temples; it is good in a Consumption and Surfeits; and being drank with Wine in a Morning, is good for a Palsey; a Quart or two of this, being put into a Vessel of decay’d Wine, revives it.

46. Milk-water.

Take a Pound of Wormwood, Spear-mint, Balm, and two Pounds of Carduus shred a little, and put them into a Still with two Gallons of Milk, and distil it gently; it is very good to quench Thirst.

47. Another.

Take a Handful of Spear-Mint, two Handfuls of Wormwood and Carduus, cut them, pour upon them a Quart of Canary; let them infuse in it all Night; the next Day put them into a cold Still with two Gallons of Milk, or clarified Whey, and draw it off as long as it runs good.

48. A good cordial Mint-water.

Gather Mint, strip it from the Stalks, the next Day weigh two Pounds of it, add to it two Pounds of Raisins of the Sun fton’d, two Ounces of Caraway-seeds, two Ounces of Anniseeds, and half a Pound of Liquorish flic’d thin; let these infuse in two Gallons of good Claret, and distil it in an Alembeck, or cold Still, let it drop on a little fine Sugar, through a Bag of Saffron.

49. A good Mouth-water.

Boil a Bit of Allum, six Ounces of black Thorn Bark flic’d, and a Handful of red Rose Leaves, and a Quart of Water, and a Quart of Claret, till it is wafted a third Part; then put in two Handfuls of Scurvy-grafs
vy-grass, the Peel of two Sevil Oranges, and as much powder'd Myrrh as will lie on a Shilling twice; stir them well together, and when they boil up, strain it. A mouthful of this Water, being held in the Mouth as long as you can, once or twice a Day, is good for the Scourvy, makes the Gums grow up to the Teeth, and fastens them if loose.

50. To make Barbadoes Water. You may either make this of Citrons, if you have them, or of fresh thick-rin'd Oranges or Lemons, which will be near as good as what they make in Barbadoes, especially if you have Orange or Lemon Flowers.

Pare your Citrons, &c. very thin, and dry the yellow Peels in the Sun, if you can, then grate the white Part of the Citron till you come to the Pulp or Juice, and put it into a cold Still, and distil as much of that simple Water, with a quick Fire, as will run good. In the mean time put four Pounds of those dry'd Peels into a Gallon of the best Brandy, and let them infuse; then put to them a Gallon of Madera Wine, then distil these three in a cold Still, and put to it two or three Quarts of the simple Water; then put a Pound of Sugar into each three Pints of Water, and the Whites of three Eggs, boil these to a Syrup, and pass it through a Jelly-bag, till it is very clear and fine, and put two Quarts of the Syrup to the mix'd Waters, or according to your Palate, and put to it a Bit of Allum, as big as the Kernel of a Hazle-nut; when it is perfectly clear and fine, rack it off into other Bottles, and put Citron-Flowers into the Bottles.

51. A Water to keep the Face from Freckles.

Take of Bean Flowers, and Flowers de Lis, of each a Pound, of Strawberries three Pounds, of Sal Gemina and Nitre four Drams, of Roche and Plume Allum an Ounce; let all these infuse for a Fortnight, in two Quarts of Whitewine Vinegar, the same Quantity of Malmsey-wine, and as much Hampshire Honey,
ney, then distil them in a moderate Sand bath; when you go to Bed, dip a Rag into this Water, and apply to the Face, Hands, Neck, &c. and the next Morning wash them with Neumphar-water.

52. For Blood-shot Eyes.

Stamp the Roots of red Fennel, wring out the Juice, mix it with clarified Honey, and with it anoint the Eyes.

53. To whiten and clear the Skin

Stamp the Whites of Eggs with fresh Boar's Grease, and a little Powder of Bays, and anoint the Skin.

54. Or thus.

Take Barrows Grease or Lard, and wash it often-times in May Dew, that has been clarified in the Sun, till it be exceeding white; then take the Roots of Marsh-mallows, scrape them, cut them into thin Slices; set them to macerate in Balneo, and scum it well till it be clarified, and that it comes to rope; then strain it, and put a Spoonful or two of May Dew in it, and keep beating it, till it is thoroughly cold in often changing of May Dew, then throw away that Dew, and put it in a Glass, and cover it with May Dew, and keep it for Use.

55. To smooth the Skin.

Mix Sugar with Capons Grease, cover it close, and let it stand for some Days, till it is turn'd to a clear Oil, anoint the Skin with it.

56. To make Hair grow.

Burn Hasle-Nuts, Husks and all, to Powder; then stamp the Leaves of Elecampane, and Beech-Mast together; boil them in Honey, and dawb the Place where the Hair is thin with the latter, and strew on the former Powder.

57. To whiten the Teeth and kill Worms.

Hold Salt under your Tongue in a Morning fasting till it is melted, and then wash and rub your Teeth with it.

58. To
58. To whiten the Teeth.

Wet them with a Drop of Oil of Vitriol, and afterwards rub them with a coarse Cloth.

59. To broil Weavers

Gut, wash, and dry them in a Cloth, score them on the Sides, rub them well over with Butter, and Salt, lay them on a Gridiron over a gentle Fire; turn them often, that they may take a good Colour. Blanch the Hearts of half a score Lettuce in hot Water, put them into cold Water, then squeeze them out with your Hand, one by one. Put a Piece of Butter about the Bigness of an Egg into a Sauce-pan; put in a little Flour, and brown it, keeping it moving till it is so. Cut the Lettuce in two, put them into the Sauce-pan, and when they have had four or five turns, put in a little Fitch-broth with Salt, Pepper, and a Faggot of sweet Herbs, and let them simmer a while over a slack Fire. When all is done enough, take off the Fat, put in some Cullis of Cray-fish, pour the Ragoo into your Dish; lay the Fish upon it, and serve it up to Table hot.

You may also serve them with a Cullis of Cray-fish, or an Anchovy-sauce, or with a Ragoo of Mushrooms, or of Truffles.

60. To farce Weavers.

Gut, wash, and dry your Weavers, as before; then make for them a Farce, as follows; take the Bones out of one of the Weavers, spread the Flesh on a Board or Dresfer, with Mushrooms, Cives and Parsley minc’d, seafon’d with Salt, Pepper, and Nutmeg; mince all these together, and put a Piece of fresh Butter to them, the Crum of a French Roll soak’d in Cream, and the Yolks of a couple of raw Eggs. Pound all these together in a Mortar, and farce your Weavers with it by the Gills, and put them into a Sauce-pan; having a Carp ready scal’d and gutted, cut it in Pieces, melt a Piece of Butter in a Sauce-pan, put into it half a dozen Onions slice’d, and a Parsnip and a Carot slice’d; stir them with a Spoon, and when they are
are half brown, put in a little Flour, and keep them moving till they are sufficiently brown'd; then put in your pieces of Carp, let it have two or three turns over the Fire; then put to it a little thin Peas-foop, and a Pint of White-wine with Salt, Pepper, Spices, Mushrooms sliced, Cives, Parsley, and sweet Herbs. Let all these stew together, and when they are enough, strain them through a Sieve, pressing the Carp hard with a wooden Ladle. Pour some of this Liquor into the Sauce-pan on your farced Weavers, and let them stew; when they are stew'd enough, drain them well; dish them handsomely; pour over them a Ragoo of Mushrooms, or of green Truffles, or of any other you please.

61. To make a Fricassé of Weavers.

Gut, wash, and dry your Weavers in a Napkin; then cut them in Pieces. Put some Butter into a Sauce-pan, melt it, and put them into it, with Mushrooms, Truffles, and a Faggot of Sweet Herbs, Salt, and Pepper; let these be toss'd up over a brisk Fire, with a Pinch of Flour; but Care must be taken that they do not stick to the Sauce-pan; and to that End, put in a little Fish-broth and White-wine, that you have boil'd ready for that Purpose; let these all stew over a slack Fire: In the mean time prepare a Thickening with the Yolks of three or four Eggs beaten up with Verjuice and a little minc'd Parsley; when enough of this Fricassé has boil'd away, put in the Thickening, and keep it stirring over the Fire, that it may not curdle; dish them, and serve them up hot.

62. To fry Weavers.

Gut, wash, and clean the Weavers, score them on the Sides, flour them, and fry them brown in oiled Butter; then drain them, and serve them up with fry'd Parsley for a first Course.

Or you may serve them with Caper-sauce made as follows; melt a Bit of Butter in a Sauce-pan, brown it with a Pinch of Flour; then put in Mushrooms, Cives and Parsley minc'd small; add a little Fish-
Fish-broth, Salt and Pepper; then put in your fry’d Weavers, and let them simmer together a little while: Then dish your Weavers, put some Capers into the Sauce, and some Cullis of Cray-fish or brown Cullis; pour this over the Weavers, and serve them up to Table.

Or you may serve them with a Ragoo of Cucumbers made as follows: Take three or four Cucumbers, peel them, cut them in two, take out the Seeds, cut them into Dice, and lay them in a Marinade of Vinegar, sliced Onion, Salt and Pepper, for two Hours; then take them out, squeeze them in a Napkin; put Butter into a Sauce-pan; when it is melted, put in the Cucumbers and brown them, then add a little Fish-broth, and let them simmering over a gentle Fire: Then take off the Fat, and put to them some brown Cullis; put in your Weavers, let them simmer with the Cucumbers a while; dish them, pour the Ragoo over them, and serve them hot to Table.

63. To roast Weavers.

Having gutted them, wash’d and dry’d them, lard them with Bits of Eel and Anchovies; put them on Skewers, and fasten them to the Spit; roast them, put a Quarter of a Pint of Fish-broth, and a little Vinegar into the Dripping-Pan, with Salt, Pepper, Slices of Lemon, Slices of Onion, and whole Cives. Baste them as they roast with this Marinade. While they are roasting, make for them the Sauce following.

Melt a Bit of Butter in a Sauce-pan, brown it with a Pinch of Flower, and having minced a couple of Mushroom, a raw Truffle, some Cives and Parsley, each by themselves; put into your Butter in the Sauce-pan first the Cives, next the Parsley, then the Mushrooms and Truffle: Let these have three or four Turns over the Fire, then put in a little Fish-broth, season’d with Salt and Pepper, to moisten them, and let them stand a little over a slack Fire to simmer. When it is wast’d away as much as you think
convenient, put in a few Capers and an Anchovy, and add some good Cullis to thicken it. Then dish the Weavers, pour the Sauce over them, and serve them up.

If you please, you may lard them with Bacon in stead of Eel and Anchovy, and then baste them with the following Liquor: Put a little Essence of Westphalia Ham, and Vinegar, into your Dripping-pan, seasoned with Salt, Pepper, Butter, Slices of Lemon and Onions sliced, and whole Cives. When they are roasted enough, lay them in your Dish, pour Essence of Ham over them, and serve them up to Table hot.

64. To dress Weavers with a Ragoo of Westphalia Ham.

Gut them, wash them, dry them in a Cloth, season them with Salt, Pepper, Spices, an Onion, and a little favoury Herbs: Then lay them in a Sauce-pan proportioned to their Size. Cut a Pound or two of Filet of Veal into Slices, lay them in a Sauce-pan, and let them a sweating over a Stove; when it begins to stick, put in a little melted Bacon and a little Flower, and stir them with a Spoon over the Fire. And when it is become brown, put in some Gravy and Broth, of each an equal Quantity, to moisten it. Boil a Pint of White-wine, and pour it into the Sauce-pan to the Weavers; pour in also the Veal-gravy, and let them simmer in them a while over a gentle Fire. In the mean Time make the following Ragoo for them: Cut Slices of Westphalia Ham, beat them, cut them into very small Slices, put them into a Sauce-pan, let it on the Fire, cover it; and when it begins to stick to the Bottom of the Sauce-pan, put in some Gravy to moisten them; add also some small Mushrooms, and let them a simmering over a gentle Fire. When your Gravy is wasted away sufficiently, put in a Cullis of Veal and Ham to bind the Ragoo, and let it stand over warm Embers. Take up your Weavers, drain them well, dish
dish them, garnish them with the Slices of Ham, pour the Liquor of the Ragoo over them, and serve them up to Table hot for a first Course.

65. To dress Weavers with Oysters.

Gut, wash, and dry your Weavers in a Cloth; then having put a Pint of White-wine, a little Fish Broth and Butter into a Sauce-pan, season your Fish with Salt, Pepper, and Spices; lay them handsomely in the Sauce-pan, with a Bay-leaf, two or three Slices of Lemon, a little Parsley, and a couple of Onions. Then brown some Butter with a little Flower in another Sauce-pan; pour the Liquor from your Weavers into this Butter, make it just boil; then pour it back again into the Sauce-pan, to the Weavers, and let them stew in it. When they are stew'd enough, drain them well, dish them, pour on them a Ragoo of Oysters, which you are to prepare in the mean time as follows. Open Oysters, lay them in a Sieve to drain over a Pan to save the Liquor; brown a Piece of Butter in a Sauce-pan, with a Pinch of Flower, stirring it up with a wooden Spoon, till it is brown; then put in Bits of Crusts of Bread, as big as your Fingers, and then put in your Oysters; let them have five or six Turns over a Stove, season them with Pepper, Cives and Parsley, put to them some of their own Liquor, and some Fish-broth, of each a like Quantity, to moisten them; let them have a Heat over the Fire, but let them not boil.

66. To make a Westminster Fool.

Slice a Manchet very thin, and lay it in the Bottom of a Dish, wet the Slices with Sack, then having boil'd Cream with Eggs and whole Mace, sweeten it with Sugar and Rosewater, stir them well together, to prevent curdling, pour it on the Bread, let it stand while it is cold, and serve it up.

67. To make Woliphalia Hang.

Let a Leg of young fat Pork be cut Ham Fashion (black Hogs make the best,) hang it up for two Days; then beat it well on the fleshly Side with a Rolling.
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Rolling-pin; beat an Ounce of Salt Petre very fine, and rub it well in every where; then let it lie for twenty four Hours; then mix a Pound of coarse Sugar, with a Handful of Bay-falt, and two Handfuls of common Salt, and an Ounce of powdered Salt Petre; make them pretty hot in a Stew-pan, but do not melt it, and while it is hot, rub it well all over the Ham with two Handfuls more of common Salt, and let it lie till it melts to Brine; then turn it twice a Day for three Weeks, then dry it as you do Bacon.

68. Another Way.

TAKE half a Peck of Bay-falt, three Ounces of brown Sugar, two Ounces of Salt Petre; put to these so much Water as will make it a Brine strong enough to bear an Egg, then put in your Ham, so that the Liquor may cover it an Inch; let it lie in this Pickle three Weeks, take it out, dry it in a Cloth, and hang it up in a Chimney for ten Days.

69. To make a Sauce with Westphalia Ham.

Cut Slices of Ham, beat them well, let them over a Stove in a Stew-pan; when they begin to stick to the Pan, drudge them with a little Flower, and keep them continually moving, then put some Gravy to your Ham, a little Pepper, and a Faggot of sweet Herbs, when they have simmer’d over a gentle Fire for a while, and if it be not thick enough, thicken it with a little Cullis of Veal and Ham, strain it, and use it for all Sorts of roast Meats of white Flesh.

70. White Broth.

Boil Mutton-broth and Sack, of each a like Quantity, with Salt, whole Spice, Dates, sliced Currans, and sweet Herbs; when it is near enough, strain in some blanch’d Almonds, and thicken it with the Yolks of beaten Eggs, sweeten it with Sugar to your Palate, and serve it up with thin Slices of white Bread, garnish with stewed Prunes and Raifins plump’d; this may be served in also with any Meat, proper to be served with white Broth.

71. To
71. To fry Whitings.

Slit them down the back, and season them with Salt and Pepper; steep them in Vinegar, flour them, and dip them in a thin Paste or Batter, then fry them.

72. To dry Whitings the Dutch Way.

Scale and gut your Whitings, gash them in the backbone with a Knife, on both sides, and throw them into cold Water; let them lie an Hour, then boil them in Water, Vinegar and Salt; then for your Sauce take Turnips, and cut them in Pieces about the Bigness of Yolks of Eggs, and boil them tender in Water and Salt, then drain them, and put them into drawn Butter and Parsley mincèd fine; then dish your Whitings on Sippets, and pour your Turnips and Sauce over them, strew some shred Parsley about the Dish, and serve it up; the same Way you may dress Soals.

73. To stew Whitings.

Put into a deep Dish an equal Quantity of White-wine and Water, put in a Blade or two of Mace, a Nutmeg quartered, a Race of Ginger sliced, and a Faggot of sweet Herbs and Salt; set it over a Fire, and make it boil a little while, then lay in your Whitings in the Order you intend to serve them up, put in some Butter, make them boil pretty fast; when they are boiled enough, pour away all the Liquor from them into a Pipkin, and set it on the Fire with the Spice and sweet Herbs that were in it before; mince a handful of Parsley with a little Thyme and Fennel, and put them into the Fish-broth; then take the Carcasses of a Lobster, with the Meat of two Crabs, and the Yolks of three Eggs, and a Ladleful of drawn Butter; beat all these well together with some of the Liquor, put them into the Fish-broth, and stir them together till it thickens; then dish the Whitings into another Dish upon Sippets, pour on your Sauce, and serve it up; after the same Manner you may dress Smelts and Gudgeons.
74. Another Way.

Scrape and wash your Whittings, slit them down the Back, cut off their Heads, take out the Bones and spread them on a Table or Dreser, and lay a good Fish Farce over them, and roll them up, and stew them in good Fish-broth season’d with Salt, Pepper, Spices, Nutmeg, &c.

75. To make a White-pot.

Boil a Quart of Cream with large Mace, let it stand till it is almost cold; then beat the Yolks of eight Eggs, and put them into the Cream with Salt and Sugar to your Taste. Lay thin Slices of white Bread in the Bottom of the Dish, and lay on them sliced Dates, Raisins of the Sun, or what Sweet-meats you please, with Bits of Marrow, or of fresh Butter; then lay another Layer of Bread, Fruit, &c. till the Dish is full, grating Nutmeg between every Layer; then put in your Cream, and lay Slices of Bread and Bits of Butter on the top of all, and bake it.

76. Another way.

Put a quarter of an Ounce of Mace, a Piece of Cinnamon, and half a Nutmeg sliced into either two Quarts of Cream, or two Quarts of new Milk; chip a Penny white Loaf, slice it thin, and lay it in the Bottom of a Dish, lay Marrow over the Bread, beat up the Yolks of a dozen Eggs with Rose-water; sweeten it with Sugar, and put them to the Cream, or Milk, take out the Spices, pour in your Cream and Eggs, bake it in a moderate Oven, scrape Sugar over it and serve it up.

77. Or thus.

Take two Quarts of Cream, or new Milk, beat the Yolks of eight, and the Whites of three Eggs with a little Rose-water, two or three Spoonfuls of Sugar and Nutmeg, slice half a white Loaf in the Cream or Milk: When it is soaked break it with your Hands; then put in your Eggs, and break it a little more; then put some Butter or Marrow on the Top, and you may scatter a few Raisins on it, you may al-
so put puffed Paste round the Dish, and bake it in a moderate Oven; it will be done in half an Hour.

78. Another way.

Take two Quarts of Cream, or new Milk, slice in it Slices of white Bread, put in a little Flower, and the Yolks of a Dozen Eggs well beaten, sweeten with Sugar to your Taste; bruise your Bread, and incorporate all well together, put it into a deep earthen Pan, lay Pieces of Butter on the Top, tye it over with Paper, and bake it.

79. Another way.

Cut a Manchet like Lozenges, and scald it in Cream, season it with Salt, Sugar and Spice, put in beaten Eggs, also Dates, stoned Raisins and bake it, but not too much left it turn to Curds and Whey. Scrape over it Sugar, and serve it.

80. Another way.

Take a Quart of Cream, boil it with three or four Blades of Mace and some whole Cinnamon; beat up the Whites of four Eggs, and when the Cream boils up, put them in, and take them off the Fire, keeping them stirring a little while; then put in Sugar to your Palate; then pare and slice half a dozen Pippins; then put in a Pint of Clarre, some Raisins of the Sun, Cinnamon and Ginger beaten, and some Sugar; boil the Pippings to Pap, then cut thin Sippets, dry them before the Fire: When the Apples and Cream are boil'd and cold, lay half the Sippets in a Dish, and half the Apples in them, pour in half the Cream; then lay on the rest of the Sippets and Apples, then pour on the rest of the Cream, and bake it in an Oven, as a Custard; scrape Sugar over it and serve it up.

81. To make a Devonshire White-pot.

Soak Slices of white Bread in Morning's Milk, put in a little Flower, and the Yolks of Eggs well beaten, bruise the Bread very well in the Milk, and make it about the thickness of Batter for Pan-cakes; then put it in a deep earthen Pan, and lay some Pieces
Pieces of Butter on the Top, tye a brown Paper over it, and set it in the Oven, near the Mouth of it; you may make them either with Flower or Rice, or without both.

82. Another way.

Strain eight Eggs into a Quart of Cream, season it with Salt, Sugar and Nutmeg sliced; then slice a Penny Loaf and a half of fine Bread very thin into a Dish with the Cream and Eggs, put in a handful of Raisins of the Sun boil’d with fresh Butter, and then bake it.

83. To make Norfolk White-pot.

Boil three Pints of Cream, with large Mace and whole Cinnamon: When it has boil’d a while, put in the Yolks of eight Eggs well beaten, then take it off the Fire, and take out the Spice, the Cream being pretty thick, slice a Manchet fine, and lay it over the Bottom of a Dish, then pour on some of the Cream, then lay in more Bread, and do the like three or four times till the Dish is full, trim the Dish with fine carved Sippets; stick it with sliced Dates, scrape on Sugar and serve it.

84. To make a Rice White-pot.

Boil a Pound of Rice in two Quarts of Milk, till it is tender and thick, then pound it well in a Mortar, with a quarter of a Pound of blanch’d Almonds; boil two Quarts of Cream with some Blades of Mace and grated white Bread; mix these together with the Yolks of eight Eggs beaten with Rose-water and sweetened with Sugar to your Taste, set it into the Oven; then lay in some candied Citron and Orange-peel, cut into handsome thin Pieces, bake it in a gentle Oven.

85. Another way.

Boil a Quart of Cream, then put in two Ounces of pick’d Rice, Sugar, Ginger, Cinnamon and Mace beaten, set it by till it is cold; then strain into it the Yolks of eight, and the Whites of two Eggs: Then put in two Ounces of Currans pick’d and
and wash'd and some Salt, stir all well together and bake it either in Paste, or in a Dish or Pan; garnish it with Sugar when baked, and Comfits, Orange, or Cinnamon.

86. To boil Widgeons.

Fleay off their Skins, take out the Bones, mince the Flesh with Beef Suet, season with Cives, Mace and Nutmegs beaten, sweet Herbs and Oysters par-boil'd; mix all these together, fill their Skins, prick them up on the Back, stew them in strong Broth, Claret or White-wine with Salt, whole Mace, three or four Cloves, a Faggot of sweet Herbs, Marrow, and Oyster Liquor. Stew some Oysters by themselves with an Onion or two, White-wine, Pepper, Butter, and whole Mace; also prepare Artichokes in beaten Butter, and boil'd Marrow. Dish the Widgeons on fine carved Sippets, froth them, lay on the Oysters, Artichokes, Marrow, Barberries, Slices of Lemon, Grapes or Gooseberries. Garnish the Dish with grated Manchet, some Oysters, Slices of Lemon, Mace and Artichokes, and run them over with Butter, beaten up, and serve them up hot.

87. To sauces and collar Widgeons.

Bone your Widgeons, part the two Sides, soak them twelve Hours in a little White-wine, Cloves, Mace, Pepper and Salt; then take them out, dry them, season them with Pepper and Sage minced; and being dip: in Eggs, lay them on the Sides of the Widgeons, add also a couple of Onions, then roll them up into Collars, boil them in strong Broth, White-wine, whole Pepper and large Mace, let this be the Pickle: When you serve them garnish the Dish with Westphalia Ham minced.

88. To make Wiggs.

Take six Pound of Flower, put to it a Pint of Ale Yeast, a Pound of Butter, half a Pound of Sugar, an Ounce of Coriander beaten and sifted, and a Quart of Milk; then make your Wigs, wash them
them over with Milk and bake them, they will be done in a quarter of an Hour.

89. To make Wigs.

To half a Peck of Flower put a Pound of Sugar, and Carraway-seeds according to your liking, set them before the Fire to dry; then melt three Pound of Butter over a flack Fire, stir it frequently, and put to it three Pints or two Quarts of Milk or Cream, when they are warmed together, put in a Quart of Ale Yeast, and a little Canary; mix all well into a Paste, lay it before the Fire to rise, make your Wigs, lay them on Tin-plates and bake them.

90. To stew wild Fowl.

First half roast them, then cut them in every Joint; then put them into a Stew-pan with half a Pint of Claret, half a Pint of Gravy, a little whole Pepper and Nutmeg, two or three Shallots and a couple of Anchovies: When they have stew’d about a quarter of an Hour, put in some sweet Butter and serve them up.

91. Wine a delicious Sort.

Cut a couple of Pippins and a couple of Lemons into Slices into a Dish, with half a Pound of fine Sugar; a Quart of good red Port Wine, half a dozen Cloves, some Cinnamon powdered, and Orange Flower-water; cover these and let them infuse for three or four Hours: Then strain it through a Bag, and give it a Flavour with Musk or Amber, as you please.

92. To make Winter Cheese-cakes.

To make the Curd, slit five Eggs into a Pint of Cream, and grate a little Bisket into it for the Crust, allow three Quarters of a Pound of Butter, to a Pound of Flower, wet the Flower with Milk, roll the Butter into the Flower, and make it stiff with a couple of Eggs.

93. To boil Wood-rocks.

Boil them either in strong Broth, or in Water and Salt; when they are boiled take out the Guts, and
and mince them with their Livers, put to them some grated Bread, a little of their Broth, and some large Mace; stew these together with some Gravy; then dissolve a couple of Eggs in some Wine-vinegar and a little grated Nutmeg, and when you are ready to serve them up, put the Eggs into the Sauce and stir them in with a little Butter; dish them on Sippets, run the Sauce over with beaten Butter and Capers, or Lemon, minced Barberries or white pickled Grapes. Sometimes boil sliced Lemons with this Sauce; and boil some Currans in Broth by it itself, and when you boil it with Onions rub the Bottom of the Dish with Garlick.

94. Another way.

Boil them with their Guts in them, in strong Broth, or fair Water, and three or four whole Onions, Salt and whole Mace: When they are boiled make the Sauce of some thin Slices of Manchet, or grated Manchet in another Pipkin, and some of the Broth of the Woodcocks, put to it a Bit of Butter, the Guts and Liver minced; and having the Yolks of some Eggs dissolved in Vinegar and some grated Nutmeg, put it to the other Ingredients and stir them together; dish your Woodcocks on Sippers, pour the Sauce over them, with Slices of Lemon, Grapes, or Barberries, and run it over with beaten Butter.

95. To dress Woodcocks.

Divide your Woodcocks into four Pieces, lay by the Entrails to make a Thickening for your Sauce; then put your Quarters of Woodcocks into a Stewpan, with Mushrooms and Truffles sliced, and Veal Sweet-breads, let all these be tostf up together with melted Bacon, and moistened with Beef-gravy, and a Glass or two of Wine, with Salt, white Pepper, and Cives. Let these stew together, and when they are almost enough take off the Fat, put the Entrails you saved into the Sauce to thicken it; or else you may thicken it with a Cullis of Woodcocks or some other good Cullis. If you please you may put in a little Essence
Essence of Ham. Then dish your Woodcocks, pour your Ragoo upon them, squeeze in the Juice of an Orange or Lemon, and serve them up to Table hot for a first Course.

96. To make a Pye of Woodcocks.

Parboil your Woodcocks, and lard them with large Lardons, season'd with Salt, Pepper, Spices, savoury Herbs shred, Cives and Parsley; take their Livers and pounded them in a Mortar with scraped Bacon, Truffles, Cives and Parsley, season'd with Salt, Pepper, Spices, and savoury Herbs; with these farce the Bodies of your Woodcocks; roll out a Sheet of your Paste about an Inch thick, butter a Sheet of Paper, and lay your Paste upon it; make your Pye, lay powdered Bacon over the Bottom of it, season'd with Salt, Spices, and savoury Herbs; then lay in your Woodcocks, season them above as beneath, and lay over them thin Slices of Veal, and thin Bards of Bacon, and a Bit of Butter; close your Pye, and let it bake for three Hours. In the mean Time make a Ragoo thus: Peel and wash some raw Truffles, cut them in Pieces, and put them into a Sauce-pan, moisten them with Veal-gravy, and let them stew over a gentle Fire, put in some Veal-gravy to moisten them, and when they are enough, moisten them with a Cullis of Veal and Ham, and a little Essence of Ham; when your Pye comes out of the Oven pull off the Paper, cut open the Lid, take out the Veal and Bacon, skim off the Fat; pour your Ragoo of Truffles into the Pye, and serve it up for a first Course; or you may serve it with a Ragoo of Oysters instead of Truffles: After the same Manner you may make Pyes of Turkey-pouts, Chickens, Capons or Pullets.

97. Another Way.

Truss your Woodcocks, beat them on the Breast with a Rolling-pin, so as to break all their Bones; lay by the Livers; lard the Woodcocks with large Lardons season'd with Salt, Pepper, Spices, and sweet Herbs, slit them along the Back. Pound the Livers
vers with scrap'd Bacon, Mushrooms, Truffles, Cives and Parsley seafon'd with the same Seasonings above-mentioned: With the farce the Bodies of the Woodcocks; lay them in your Pye all round with Mushrooms, Truffles and a Bay-leaf; cover them with Bards of Bacon, lid your Pye and bake it: When it is drawn, cut up the Cover, take out the Bacon, skim off the Fat, and pour in a Cullis of Woodcocks or Partridges with Veal Sweet-breads, Mushrooms and Truffles hot, squeeze in the Juice of a Lemon, and serve it up hot for a first Course.

98. To roast Woodcocks.

Draw, wash, truss, and spit your Woodcocks, roast them, baste them with Butter; when they are almost roasted, drudge them with grated Bread: Preserve the Gravy, and make butter'd Toasts and put into it; or you may roast the Guts with the Woodcocks, and mince them and put them into the Gravy, with a little Claret.

99. To roast Woodcocks the French way.

Pull them, draw them, wash them, truss them, then lard them with broad Pieces of Bacon over their Breasts, roast them and serve them upon Toasts dipt in Vermicure, or the Juice of Oranges with the Gravy, and made warm.

100. To make Sauce for Woodcocks.

Roast Woodcocks, take out their Guts and Livers, bruise them in a Sauce-pan, put in some Salt and Pepper to season them, and some Red-port Wine to moisten them: If the Sauce is not thick enough, thicken it with a little Cullis of Veal and Ham; make it hot, squeeze in the Juice of an Orange or two, cut up your Woodcocks in it, and serve them.

101. To make a Surrount of Woodcocks.

Make a Farce for your Woodcocks of boil'd Ham and raw Bacon, Veal Sweet-breads, Mushrooms and Truffles, Cives, Parsley and a little Garlick, all shred small, well seafon'd and bound together, with the Yolks of Eggs; with this Farce stuff the Bellies of your Wood-
Woodcocks, and also their Breasts between the Skin and Fleish; put a large larded Fricandeaux on the Breast of each Woodcock, tye them about with a Packthread, wrap them up in Paper, and roast them; while they are roasting, prepare for them a Ragoo, when they are enough, take off the Paper, dish them with the Fricandeaux on their Breasts, pour the Ragoo over them, and serve them up.

102. To make Wormwood Cakes.

Put two Ounces of fine Sugar into Spirit of Wormwood, and steep Gum Tragacanth in the Rose-water; then take some of each of these, and beat them together in a Stone Mortar, till it comes to a Paste like Dough, put to it a little Musk; make it up into Cakes about the Bigness of a Sixpence, lay them on Tinfoil, and set them in a moderate Oven to dry, and keep them for use; these are good to be held in the Mouth, to keep a cold Stomach.

103. To make Wormwood-water.

Bruise half a Pound of Liquorish, and half a Pound of Anniseeds well, and put them into two Gallons of White-port Wine; put in also two or three Handfuls of Roman Wormwood; let them infuse for twelve Hours, then distil them in an Alembick; or you may infuse the Ingredients in Brandy or Sugar-spirit and distil them.

104. Another way.

In five Gallons of Water, five Gallons of strong Spirits, infuse two or three handfuls of Wormwood chop’d, and half a Pound of Anniseeds, distil them and draw off five Gallons of Water, and sweeten them with five Pound of double-refined Sugar.

105. Or thus.

Infuse three Quarters of a Pound of Liquorish scrap’d, three Pound of Wormwood chop’t, three Quarters of an Ounce of Nutmegs slic’d, and a few Blades of Mace in three Gallons of strong Ale, and distil it in an Alembick.

106. &c
Infuse three Pound of Wormwood chop'd, three Quarters of a Pound of Anniseeds bruised, three Quarters of a Pound of Figs slit, and three Quarters of a Pound of Raisins stoned, in three Gallons of strong Ale, and distil it.

107. To make Wormwood-wine.

Take two Pounds of dry'd Wormwood, two Gallons of Rhumford Wine, let the Wormwood lie in it to digest for three or four Months, shaking the Vessel often; when it is settled, decant the clear Tincture for Use.

108. To make physicall Wormwood-wine.

To a Gallon of Wine put a Handful of dry'd Wormwood, let it infuse in a Vessel close stopp'd, till the Wine is sufficiently ting'd with the Wormwood.

---

1. Young Chickens to stew.

Boil three or four young Chickens till they are half enough, then take them up, and cut them into little Pieces, dividing the Joint-bones from one another; cut the Meat into Slices, put the Meat with the Bones, except the Breast-bones, into a good Quantity of the Broth they were parboil'd in, and put it into a Dish, cover it with another, and set it over a Chafing-dish of Coals, and let it stew till it is enough, having first season'd it with Salt and whole Pepper, then put in some Sallad-oil; and a little before you take it off the Fire, squeeze in the Juice of Lemon to your Palate, and serve it up; you may stew Partridges, Rabbits or Veal the same Way.
Bills of Fare.

1 Courses.

Soop Lorraine
Hen Turkey with Eggs
Turbot boil’d with Oysters and Shrimps
Stew’d Carps and broil’d Eels
Grand Patty
Marrow Puddings
Chine of Mutton with Pickles
Scotch Collops
Salamongundy
Spring-Pye.

2 Courses.

Tame Pidgeons and Chickens
Soals fry’d
Asparagus and Lupines
Tansey and Fritters
Tarts, Custards, and Cakes.
Fruits of all Sorts.

MARCH.

Asparagus Soop
Lamb roast’d
Veal and Bacon boil’d
Apple-pudding.

Roasted Pidgeons
Spinage Pasty
Omelet of Eggs
Oysters in Shells.

Ham and Pidgeons

Dish of Fish of Sorts
Soop de Sante
Tongues and Udders roast’d
Peas Soop
Battalia Pye
Mullets boil’d
Olives of Veal Almende
Almond Puddings of divers Sorts.

A Dish of Quails, Ruffs, and Notts
Pikes broil’d
A Skirret Pye
Fruits of several Sorts
Dish of creamed Tarts
Jellies of several Sorts.

APRIL.
Bills of Fare.

APRIL.

1 Course.

A Bisk
Cold Lamb
A Haunch of Venison roasted
Four Gollins
A Turkey-powt
Custards of Almonds.

2 Course.

A Side of Lamb in Joints
Eight Turtle Doves
Cold Neats-tongue-pye
Eight Pidgeons, four larded
Lobsters
Collar of Beef.

Ham and Chickens
Bisk of Pidgeons
Beef Alamode
Chine of Veal

Grand Sallad
Carps hash'd
Lumber-Pye

Chickens fricassy'd
Almond Florendines
Custards.

Green Geese and Ducklings
Sucking Rabbets
Souc'd Mullets
Butter'd Crabs with fry'd Smelts
Butter'd Apple-pye
March-Panes
Rock of Snow and Syllabubs.

MAY.

Veal and Bacon boil'd
Mutton roasted
Beef boil'd
Lamb fricassy'd
Chicken Pye.

Chine of Salmon
Roasted Rabbets
Cold Tongues
Tarts
Goosberry-fool.

Jole of Salmon

Chine of Mutton
Grand Sallad
Cray-fish Soop
Calf's-head hash'd
Chicken Pye

Young Turkeys larded and
Quails
Bisk of Shell-fish
Green Geese
Lobsters roasted
Dish of Peas
Collar'd Eels with Cray-fish
Sweet
**Bills of Fare**

**SEPTEMBER**

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<td>Dish of Pickles</td>
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<td>Tongues and Udders roast'd</td>
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<td>Minc'd-pyes</td>
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### November

1 Course
- Hogs-head boil'd with Chickens
- Loin of Veal roasted
- Leg of Mutton forc'd
- Fricassey of Rabbets
- Sweet Lamb-pye.

2 Course
- Green Geese
- Sturgeon
- Neats-Tongues
- Roasted Larks
- A Hedge-Hog

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<th>Chine of Salmon and Smelts Wild Fowl several sorts</th>
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<td>Tongues slice'd with Pickles Potatoe Pye Quince Pye</td>
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<td>Sallad and Pickles</td>
<td>Dish of Fruit.</td>
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<td>Turkey-Hen roast'd with Oysters</td>
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<td>Dish of Gurnets</td>
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<td>Grand Patty.</td>
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### December

- Boil'd Lamb and Spinage
- Mutton roast'd
- Venison Patty
- Giblet Pye
- Marrow-puddings.

- Roasted Turkeys
- Cold Tongues
- Peas
- Tanley
- Strawberries and Cream.

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<th>Ham and Fowls</th>
<th>Partridges and Pheasants roasted</th>
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<td>Soup with Teals</td>
<td>Ducks and Teal roast'd</td>
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<td>Q. q 4</td>
<td>Turkey</td>
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Bills of Fare

1 Courses.

Turkey and Chine
Tongue, Udder, and Hare
Pullets, Sausages, Oysters, &c.
Marrow-pudding
Battalia-pye
Cod's Head and Shrimps
Minc'd Pyces

2 Courses.

Jole of Sturgeon
Pear-tart creamed
A Tansey
Sweet-meats
Fruits.

Terms of Art for Carving.

Barbel, to tusk
Bittern to disjoint
Brawn to leach
Bream to splay
Bustard, to cut up
Brew, to untach
Capon, to sauce
Chevin, to fin
Chicken, to frush
Coney, to unlace
Crab, to tame
Crane, to display
Curlew, to untach
Deer, to break
Eel, to transton
Egg, to tire
Egrip, to break
Flounder, to sauce
Goose, to rear
Haddock, to side
Hen, to spoil

Hern to dismember
Lamprey to string
Lobiter, to barb
Mallard, to unbrace
Partridge, to wing
Pasty to border
Peacock to disfigure
Pheasant, to allay
Pidgeon to thigh
Pike, to splat
Plover, to mince
Quail, to wing
Salmon, to chine
Small Birds, to thigh
Sturgeon, to tranch
Swan, to lift
Tench, to sauce
Trout, to culpon
Turkey, to cut up
Woodcock, to thigh.

Instruction.
Instructions for Carving according to these Terms of Art.

To unjoint a Bittern.
Rise his Wings, and Legs as a Hen, and no other Sauce but Salt.

To cut up a Buskard.
See Turkey.

To sauce a Capon.
Take a Capon, and lift up a right Leg, and to array forth, and lay in the Platter; serve your Chickens in the same manner, and sauce them with green Sauce, or Verjuice.

To unlace a Coney.
Turn the Back downward, and cut the Flaps or Apron from the Belly or Kidney; then put in your Knife between the Kidneys, and loosen the Flesh from the Bone on each Side; then turn the Belly downward, and cut the Back cross between the Wings, drawing your Knife down on each Side the Back-bone, dividing the Legs and Sides from the Back; pull not the Leg too hard, when you open the Side, from the Bone, but with your Hand and Knife neatly lay open both Sides from the Scut to the Shoulder; then lay the Legs close together.

To display a Crane.
Unfold his Legs, then cut off his Wings by the Joints; after this take up his Legs and Wings, and sauce them with Vinegar, Salt, Mustard, and powdered Ginger.

To unbrace a Duck.
Raise up the Pinions and Legs, but take them not off, and raise the Merry-Thought from the Breast; then lace it down each Side of the Breast with your Knife, wriggling your Knife too and fro, that the Furrows may lye in and out. After the same manner unbrace a Mallard.

To rear a Goose.
Take off both Legs fair, like Shoulders of Lamb; then cut off the Belly
Instructions for Carving.

Belly-piece round close to the End of the Breast; then lace your Goose down on both Sides of the Breast, half an Inch from the sharp Bone; then take off the Pinion on each Side, and the Flesh you first laced with your Knife, raise it up clean from the Bone, and take it off with the Pinion from the Body; then cut up the Merry-Thought; then cut from the Breast-bone another Slice of Flesh quite thro'; then turn up your Carcals, and cut it asunder, the Back-bones above the Loin bones, then take the Rump-End of the Back-bone, and lay it in a Dish with the skinny Side upward; lay at the Fore-end of it the Merry-Thought, with the skinny Side upwards, and before that the Apron of the Goose; then lay the Pinions on each Side contrary, set the Legs on each Side contrary behind them, that the Bone-Ends of the Legs may stand up cross in the Middle of the Dish, and the Wing-pinions may come on the Outside of them; put the long Slice, which you cut from the Breast-bone, under the Wing-pinions on each Side, and let the Ends meet under the Leg Bones, and let the other Ends ly cut in the Dish betwixt the Leg and the Pinion; then pour in your Sauce under the Meat; throw on Salt, and serve it to Table again,

To dismember a Hen.

TAKE off both the Legs, and lace it down the Breast, on both Sides with your Knife, and open the Breast-pinion, but take it not off; then raise up the Merry-Thought between the Breast-bone, and the Top of it; then raise up the Brawn; then turn it outward upon both sides, but break it not, nor cut it off; then cut off the Wing-pinions at the Joint, next the Body, and stick in each Side the Pinion in the Place you turn’d the Brawn out, but cut off the sharp End of the Pinion, and take the middle Piece, and that will just fit in the Place. You may cut up a Capon, or Pheasant the same way.

To unbrace a Mallard.

This is done the same way, as to unbrace a Duck, which see.
Instructions for Carving.

To wing a Partridge.
Raise his Legs and Wings, and sauce him with Wine, powder'd Ginger and a little Salt.

To allay a Pheasant.
Do this as you do a Partridge, but use no other Sauce but Salt.

To wing a Quail.
Do this the same way as you do a Partridge.

To lift a Swan.
Slit the Swan down in the Middle of the Breast, and to clean thro' the Back, from the Neck to the Rump; then part it in two Halves, but do not break or tear the Flesh; then lay the two Halves in a Charger, with the slit Sides downwards, throw Salt upon it, set it again on the Table; let the Sauce be Chaldron, and serve it in Saucers.

To break a Teal.
Do this the same way as you do a Pheasant.

To cut up a Turkey.
Raise up the Leg fairly, and open the Joint with the Point of your Knife, but take not off the Leg; then with your Knife lace down both Sides of the Breast, and open the Breast-pinion, but do not take it off; then raise the Merry - Thought betwixt the Breast-bone, and the Top of it; then raise up the Brawn; then turn it outward upon both Sides, but not break it, nor cut it off; then cut off the Wing-pinions at the Joint, next the Body, and stick each Pinion in the Place you turn'd the Brawn out, but cut off the sharp End of the Pinion, and take the middle Piece, and that will just fit in the Place. You may cut up a Bustard, a Capon, or Pheasant the same way.

To thig a Woodcock.
Raise the Wings and Legs as you do a Hen, only lay the Head open for the Brains; and as you thig a Hen, so you must a Curlew, Plover, or Snipe, excepting that you have no other Sauce but Salt.
The Manner of Setting out a Desert of Fruits and Sweet-meats.

A Desert of Fruits, as well raw as preserv'd, with its Appurtenances, may be dress'd, either upon a Level, or in a Basket.

A Desert is said to be dress'd, on a Level, when it is dispos'd in China Dishes, and Machines made of Wood or Oyster-twigs, having a great Board in the middle, in Form of a Square, or with six Panes in Length, call'd a Hexagon, or any other Figure, you please: This Board is encompass'd with divers other Works of different Shapes, viz. either round, oval, or of a Club at Cards, or any other pretty Form; and several China Dishes are set upon these Boards, supported upon wooden Legs and Cups; so as the Oval may contain two, and the Clubs three, whilst the Ovals serve for the Comports, and the middle Board for a large Pyramid of Fruit, with China Dishes round about, fixed as before mentioned: Or else it may be fill'd up all together with China Dishes: That in the Middle being rais'd higher than the others, upon which several small Pyramids are to be erected of an exact Proportion: So that the same Sorts of Comports, and the same Colours may appear on every Side at the opposite Angles. Lastly, a Row or Border of raw Fruit may be made round about the Dishes upon every Board, to garnish the Top; and the whole Desert is to be set out with Flowers, Greens, and other Ornaments, according to the Season.

For the more clear Illustration see the following Model.
The Manner of setting out a Desert.

The Model of a Desert for an oval Table of twelve Coverings.

The Explanation.

The Board in the Middle is usually made of Osier-twigs, in Form of a Basket, and may be gilt, silver'd over, or painted like fine earthen Ware, and then hath this Convenience, that it may be cleaned by washing. There is also a thin Board, that lies almost at the Entrance, over against the Border, for a ground-plot for the Sweet-meats, which are to be dress'd upon it, the Ledge of the Board, or Osier-Basket being indented; so that besides that it contributes to the Ornament, it serves also to keep in the Fruit, with which a Border may be made round about the China Dishes: Seven of these Dishes are express'd in the Model above, and the Order of them may be clearly discerned; but that in the middle ought to be a little larger, and raise'd somewhat higher than the rest. For want of China Dishes, Tin-moulds in the same
The manner of setting out a Desert.

fame Shapes may be used; which will not be easily discovered, the Bottoms ought always to be covered with Leaves or Paper, before any thing is dress’d upon them. These moulds may be also fastened upon the Legs, and by that Means the Desert will become more solid.

Instead of these Wicker-boards, you may have some made of the same Form of a wooden Bottom, supported by little Knobs, or other Sorts of Feet, with a Ledge round about, to keep in the Fruit, gilt.

As for the dressing a Desert in Wicker-Baskets, this is only used in Entertainments, for Fraternities, or Societies; where as many little Baskets are serv’d up first to Table as there are Guests: And these Baskets are commonly adorn’d with small Ribbands, and Taffaty Covers, and fill’d up with all Sorts of Sweet-Meats, Biskets, March-panes, Orange and Lemon Faggots, dry’d Fruits, &c. So that the most delicious Comfits may lye at Top; and every Person eats only the liquid Sweet-meats, and shews up, and takes away his Basket to carry home.
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