



Class \_\_\_\_\_

Book \_\_\_\_\_

THE KATHERINE GOLDEN BITTING  
COLLECTION ON GASTRONOMY

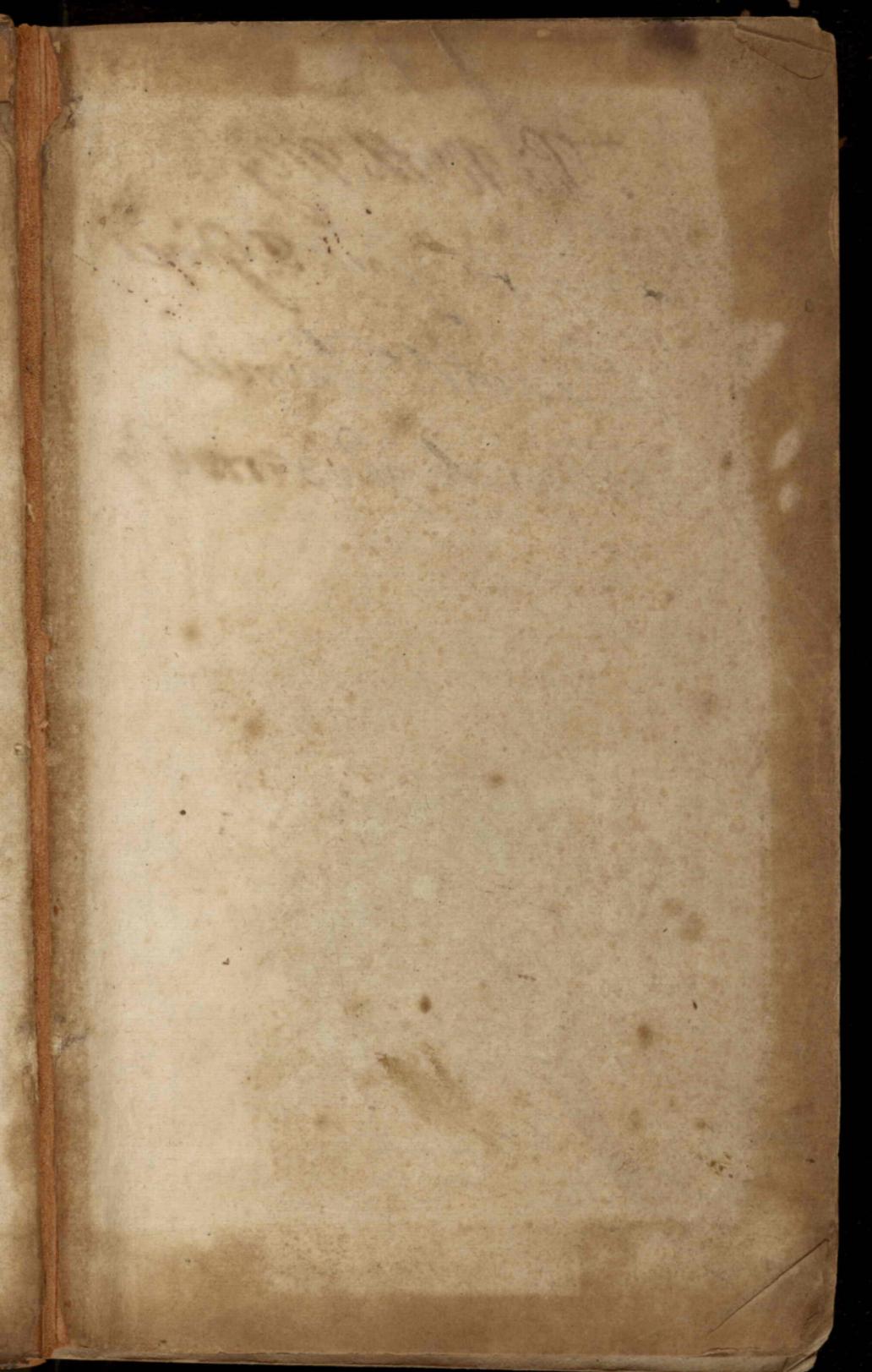
Presented by A. W. BITTING

**:panē n̄m quōtī-  
dianū da nobis hodie:**

*"Give us this day our daily bread"*

*— the universal supplication of  
all people in all times and places.*

FROM THE COLLECTION  
OF COOKERY BOOKS  
FORMED BY  
JOHN HODGKIN, F.L.S.



with 42. 66



TERMS of ART for  
CARVING.

<b>B</b> Arbel, to tusk.	Hen, to spoil.
Bittern, to dis- joint.	Hern, to dismember.
Brawn, to leach.	Lampry, to string.
Bream, to splay.	Lobster, to barb.
Bustard, to cut up.	Mallard, to unbrace.
Brew, to untach.	Partridge, to wing.
Capon, to souce.	Pasty, to border.
Chevin, to fin.	Peacock, to disfigure.
Chicken, to frushi.	Pheasant, to allay.
Coney, to unlace.	Pigeon, to thigh.
Crab, to tame.	Pike, to splat.
Crane, to display.	Plover, to mince.
Curlew, to untach.	Quail, to wing.
Deer, to break.	Salmon, to chine.
Eel, to tranfon.	Small Birds, to thigh.
Egg, to tire.	Sturgeon, to tranch.
Egript, to break.	Swan, to list.
Flounder, to sauce.	Tench, to sauce.
Goose, to rear.	Trout, to culpon.
Haddock, to side.	Turkey, to cut up.
	Woodcock, to thigh.



INSTRUCTIONS for CARVING,  
according to these Terms of Art.

*To unjoint a Bittern.*

**R**AISE his Wings and Legs as a Hern, and no other Sauce but Salt.

*To cut up a Bustard.*

See Turkey.

*To sauce a Capon.*

Take a Capon, and lift up the right Leg, and so 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 across 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 powder'd 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, wrigling your Knife to and fro, that the Furrows may lie in and out. After the same manner unbrace a Mallard.

*To rear a Goose.*

Take off both Legs fair, like Shoulders of Lamb; then

then cut off the 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 through; then turn up your Carcase, 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 upwards; 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 lie 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 Hern.*

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.

*To wing a Partridge.*

Raise his Legs and Wings, and sauce them with Wine, powder'd Ginger, and a little Salt.

*To ally 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 list a Swan.*

Slit the Swan down in the Middle of the Breast, and so clean through 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 Merrythought 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 a Pheasant the same way.

*To thigh a Woodcock.*

Raise the Wings and Legs as you do a Hen, only lay the Head open for the Brains; and as you thigh a Hen, so you must thigh a Curlew, Plover or Snipe, excepting that you have no other Sauce but Salt.



Five Hundred  
 NEW RECEIPTS  
 I N  
 COOKERY, &c.

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*To Ragoo Woodcocks.*

**T**AKE Woodcocks and half  
 roast them; cut them in  
 pieces, and put them into  
 a Sauce-pan with a Quan-  
 tity of Wine proportiona-  
 ble to that of your Wood-  
 cocks. Put to them some  
 minced Truffles and Mushrooms, a few An-  
 chovies and some Capers; stew the whole  
 together, but don't let them boil. Before  
 you serve them, take off the Fat; bind the  
 Sauce

Sauce with some good Cullis, and squeeze in the Juice of an Orange.

*To roast a Haunch of Venison.*

**L**ARD it with Lardoons season'd with Salt, Pepper, Nutmeg, and pounded Cloves; then lay it a marinating three or four Hours in White-wine, Verjuice, Salt, a Bunch of Sweet-herbs, some Slices of green Lemon, and three or four Bay-leaves. Roast it at a slack Fire; while it is roasting baste it with its own Fickle, and when it is roasted lay it in its own Dripping: Bind the Sauce with a good Cullis, and just before you serve it, put in some Capers, Vinegar, or Juice of Lemon, and white Pepper.

*To Ragoo any Joint of Venison.*

**T**AKE Venison and lard it with large Lardoons, season'd with Salt and Pepper; tofs it up in a Sauce-pan with melted Bacon; then set it to stew in good Broth, and two Glasses of White-wine; the whole season'd with Salt, Nutmeg, a Bunch of Sweet-herbs, three or four Bay-leaves, and some Slices of Lemon: It requires generally three or four Hours stewing. When it is done enough, bind the Sauce with a good Cullis; and just before you serve it, add some Capers, and squeeze in the Juice of a Lemon.

*To*

*To dress Venison in Blood.*

**Y**OU must half roast it, then stew it, and make a Ragoo to it of Cucumbers, Sweet-breads and Asparagus ; so serve it garnished with Patties and crisp'd Parsley.

*To make a Fricassé of Veal.*

**T**AKE the lean End of a Loin of Veal, roast it ; then let it be cold ; cut it in thin Slices ; put some Butter into a Sauce-pan, and set it over a Stove : When it is melted, put in a Pinch of Flour, some minced Chives, and Parsley ; keep it moving over the Fire a Minute or two ; then put in the Veal ; season it with Salt and Pepper ; give it two or three Turns over the Stove ; moisten it with a little Broth, and let it boil a little ; then bind it with the Yolks of three or four Eggs (only the Yolks) beaten up in Cream, with a little shred Parsley : Keep it moving over the Fire 'till it is thickned ; then serve it.

*To make Marrow-Puddings in Skins, the English way.*

**T**AKE the Crum of four *French* Rolls, and half a Pound of coarse Bisket ; cut the *French* Rolls in Slices, and put them

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in an earthen Pan or Sauce pan ; set over the Fire two Quarts of Milk, just warm from the Cow, pour it over your Bread, and cover it close till it is cold ; then rub your Bread and Milk through a Cullander. Take a Pound of Marrow, and mince it ; put to it five Eggs beat up very fine, and strained through a Strainer ; then mix the Marrow and beaten Eggs together with the Bread ; season the whole with Sugar as you do another Pudding ; scrape in half a Nutmeg ; add two or three Spoonfuls of Rose-water, a Quarter of a Pound of Almonds, beat as fine as a Paste in a Marble Mortar, and a little Salt ; mix all these together ; then have Hog's Guts very well cleaned, cut the Guts a Yard long, and fill them with the Ingredients ; tie them in a Span long, but don't fill them too full : Put them over the Fire, and boil them gently a quarter of an Hour, turning them often with your Skimmer, that the Marrow rise not to one Side ; then take them out, and lay them on a Cullander till cold. In Winter they will keep a Month or more. About an Hour before you have an Occasion for them, place them in a Sauce-pan with a little Butter ; put them over the Fire till they are very yellow ; when one Side is yellow, turn the other. When you serve, cut them asunder. They are proper for a small Dish for second Course, or to garnish a Fricassee of Chickens.

*White Puddings.*

**T**AKE half a Pound of Almonds, beat them with Rose-water very fine; take as much Ox-Pith out of the Skin, and beat with the Almonds; then boil a Quart of Cream, and beat some with the Pith and Almonds: Put in some Nutmeg, and grate two *Naples* Biskets, and a Grain of Musk, and two of Ambergrease, and grind it with the Sugar before you mix them: Put in ten Eggs, leaving out five Whites, with the Marrow of three or four Bones cut pretty big, a Pound of Sugar, some candied Citron cut small; boil them enough, and set them by for your use. This is a fine Pudding, and deserves commending.

*Black Puddings.*

**T**AKE half a Pint of Oatmeal, and put to it eight Pints of new Milk; steep it all Night, or boil it to the thickness of Pudding; then put to it eight Pints of grated Bread and four Eggs, a little Salt, Cloves and Mace, some Sage and Penny-royal, some Sweet-herbs, mix them together; then take a Pint and a half of Blood, and strain it into it, and if it be not soft enough, put in some more Milk, with half a Pound of Beef-Suet finely shreded, one Pound and a half of Lard

cut into long Pieces; fill them, and give them one Boil; then take them up and prick them with a Pin, and put them in again, boiling them enough. You may put Cream instead of Milk.

*To make Neat's-foot Pudding:*

**B**OIL them tender; take them from the Bones, and mince them small with half as much Suet as Feet; mix them together with Sugar, Cinnamon, and Salt, a little Citron and Orange-peel cut small; then break six or eight Eggs; take two Handfuls of grated Bread, and as many Currants as you think proper; mix all these together, butter the Bag, tie it up, and boil it two Hours; then serve it with a sweet Sauce.

*To make Almond Puddings in Guts.*

**T**AKE one Pound of Almonds, beat them with Orange-Flower-water, that they may not oil; then take twelve Eggs, leaving out half the Whites, a little Salt, three Nutmegs, beat them together with two Pound of Beef-Suet finely shredded; then take one Pound and half of Sugar, and eight Penny Loaves finely grated and farced with some Orange-Flower-water and a Pint of Cream; when you have mix'd these together, fill the Guts, but not too full, if you do they will break;  
dip



Lemon; garnish with Horse-raddish and fried Parsley, Oranges and Lemons.

*To stew Eels.*

**H**ALF stew them, and put to them a Bunch of Sweet-herbs, a little grated Bread, one Onion, a little beaten Mace and Cloves; as it boils, and when they are almost enough, put in a little Butter, and a Glas of Claret, and one Anchovy. Take it up when it is enough.

*To bake Plaice.*

**R**UB your Dish with fresh Butter, strew on it a little Salt, Pepper, Nutmeg, minced Parsley and Sweet-herbs, a few whole Chives; cut off the Ends of the Heads and Tails of your Plaice, lay them in the Dish and pour on a Glas of Wine; strew over some Salt and Pepper; and some melted Butter; drudge them well with Bread as you set them in the Oven; when they are well baked take them out, pour some Cullis of Cray-fish into a Dish; take care you don't break them as you take them up; lay them in your Dish with the Sauce, and serve them warm as you can.

*To roast a Pike.*

**S**CORE it, lard it with small Lardoons of Eels, season it with Salt and Pepper, Nutmeg, Chives, and Sweet-herbs; fasten it to the Spit at its whole Length, and keep basting it with Butter, Vinegar, and the Juice of a Lemon: When your Pike is roasted melt some Anchovies, strain it through a Sieve with a little Cullis into a Sauce pan; toss up some Oysters in it, put in some Capers and white Pepper, and serve it with this Sauce.

*To stew Oysters.*

**S**ET on the Fire one Quart of Oysters with their Liquor, two Shalots, a Pint of White or Rhenish-wine, some white Pepper, four Blades of Mace, a little Salt, and some fresh Butter; let them stew gently 'till they are enough, then put in some more Butter, and shake it together; when it is melted, lay Sippets in your Dish, and serve them. We use this for a Side-dish.

*To make Oyster-Loaves.*

**T**AKE *French* Rolls, cut a small Hole on the Tops, and take out all the Crum, do't break the Crust off the Loaf; stew some Oysters, then fill up the Rolls with it,

and put on the Piece again that was cut off; then put the Rolls again in a Dish, and melt Butter and pour into them; set them in an Oven 'till they are crisp.

*To roast a Pike or Jack, for Fast-Days.*

**C**LEAN it, and make a Farce of the Flesh and Milt of Carps, Pikes, Tenches, and Savory Herbs; shred these together with Mushrooms, Asparagus Tops, and the Yolks of hard Eggs season'd with Salt, Pepper, Cloves, Nutmeg; put in some Wine, in which first infuse one small Onion, add to it a few little Morsels of right good fresh Butter; farce the Body of your Pike with it, and sew it up; then spit the Pike, wrap a butter'd Sheet of Paper round it, and baste it with Vinegar and Water. When it is almost enough, take off the Paper, that it may be finely browned. For your Sauce take two Anchovies, some Capers, Pepper, Salt, and a little Cullis, heat all together; pour it in your Dish, and lay on your Pike, so serve it.

*To dress Pikes Ala-sauce Robert.*

**H**AVING gutted and well cleaned them, slit and cut them in four Pieces, score them, and lay them to marinate in Vinegar, with Pepper, Salt, Onion, Slices of Lemon, and

and Marjoram; when they have lain an Hour take them out and lay them on a linnen Cloth, dry them, and drudge them with Flour, so fry them. For your Sauce put a Piece of Butter into a Sauce-pan, set it over a Stove, cut some Onions, fry them brown in the Butter, and moisten them with some Gravy. When they are enough take off all the Fat, and thicken it with Flour; lay your Pickles into your Sauce, letting them simmer in it on the Fire: When they are enough, lay your Pikes handsomely in a Dish, and before you pour your Sauce over them set them again over the Stove, and put in some Mustard, and a little White-wine Vinegar, then pour it on your Pikes, and serve them hot.

*To stew Pikes.*

**L**ARD them with small Lardoons, stew them in clarified Butter, Vinegar, Salt, Pepper, Nutmeg, and a Bunch of Sweet-herbs, some Marjoram, and sliced Lemon; make a Ragoo of Mushrooms, tosse them up in Butter moisten'd with Fish-Broth; thicken your Sauce with some Flour or Cullis. When you dish up your Pikes, pour it upon them, and so serve them.

*To*

*To fry Pikes with Anchovy Sauce.*

**O**PEN your Pikes and score 'em on the Sides with a Knife, lay them in Vinegar with Salt, Pepper and Chives, drudge them well with Flour, then fry them well. Let your Sauce be Anchovies melted in clarified Butter, strain it through a Sive, add the Juice of a Lemon, some Capers, and white Pepper.

*To butter Crabs.*

**T**AKE out the Meat and cleanse it from the Skins, put it into a Sauce-pan with a quarter of a Pint of Sack, one Anchovy, some Nutmeg, and Crums of the best white Bread; set them on a gentle Fire, and beat them together for your dishing them; stir in it the Yolk of one Egg, and a very little Pepper, so put it into the Shell again, and serve it.

*To butter Shrimps.*

**S**TEW a Pint of Shrimps with a quarter of a Pint of Rhenish-wine and half a Nutmeg, beat two Eggs with a little White-wine, and half a Quarter of a Pound of beaten Butter; then shake them well in your Dish 'till they  
are

are of a right Thickness, and serve them with Sippets. We use this for a Side-Dish.

*To dress a Cod's Head.*

**T**AKE a large Cod's Head and the Neck with it, cut very large, season the Pickle which you boiled it in, and put in a large Handful of Salt, some whole Pepper and Spice, a little Lemon Peel, a Bay Leaf or two, an Onion, a Pint of White-wine, and Water enough to cover it. When these are well boiled together, put in your Cod's Head and let it be well boil'd, then take it up, and put it in a Dish over a Stove to draw the Water from it. Garnish with Horse-Raddish and sliced Lemons.

*To broil Trouts.*

**W**ASH and gut them very clean, dry them with a Napkin, sprinkle them over with melted Butter and Salt, then broil them over a gentle Fire, and turn them very often. Serve them with a Sauce made of Butter, a little Flour, Salt, Pepper, Nutmeg, some Capers, an Anchovy, and a very little Water and Vinegar. Turn the Sauce over the Stove 'till it is of a right Thickness, then lay your Trouts in a Dish, pour the Sauce upon them, and serve them.

*To*

*To farce Calves Tongues.*

**C**UT a Hole in the Tongues with a small Knife at the Throat-end, then thrust your Finger in the whole Length, making as it were a Gut, don't break the Skin; then make a Farce of Veal, some boiled Ham, Mushrooms, Parsley, Chives, Pepper, Salt, Nutmeg, a little blanched Bacon, a Bit of Beef-Suet, a little Bread soaked in Cream, the Yolks of three or four Eggs; harsh all these Ingredients together, and pound them in a Mortar, then farce the Tongues, and set them to stew; when they are about half stewed, put in a Ladle full of Gravy; serve them with a Ragoo of Veal Sweet-breads.

*To fry Trouts a fine way.*

**G**UT and wash them, and dry them with a linnen Cloth; score them on the Sides, and strew them over with Salt; then drudge them with Flour, and fry them in clarified Butter; serve them with fried Parsley.

*To dress a Turbot with Gravy.*

**Y**OU must lay your Turbot in a very large round Sauce-pan, season it with Salt and Pepper, one Bunch of Sweet-herbs, an  
Onion

Onion stack with Cloves, and lay into another Sauce-pan two Pound of Fillet of Veal; cut it in Slices with some Lards of Bacon. You must cover your Sauce-pan, and set it over a Stove; let it be a slack Fire, and when the Meat begins to stick, put to it a Piece of Butter and a little Flour, stir it with a Silver Spoon, and when it is brown enough, moisten it with good strong Broth. Cover your Turbot with Slices of Bacon, and pour a Pint of White-wine boiling hot on the Turbot, with the Gravy you made of the Veal, and lay the Slices upon it; so let it stew, and when it is done enough, let it stand in the Liquor two Hours over the Fire, that it may have some Relish, then serve it for first Course, with a Ragoo of Veal Sweet-breads.

*To boil a Pike or Jack.*

**T**AKE a Pike and clean it very well, and make a Pickle of Vinegar, Mace, whole Pepper, a Bunch of Sweet-herbs, and some Onion, and when the Liquor boils put in the Pike, and let it boil half an Hour. For Sauce take half a Pint or something more of Sack; beat one Crab, Lobster, and some Shrimps, and draw up a Pound of Butter and three Spoonfuls of Liquor; blend all these together, and set them over a Stove, and keep stirring them all the while 'till it be thicken'd; then pour the Sauce over the Pike  
dish'd

dish'd on Sippets dipp'd in the Broth, a little Horfe-raddish in the Sauce, and some Cray-fish.

*To bake a Turbot.*

**P**UT some Butter in a Dish, about the Bigness of your Turbot, season it with Salt, Pepper, some scraped Nutmeg, a little minced Parsley, and whole Chives, and one Pint of White-wine. Cut off the Head and Tail of the Turbot, lay it in a Dish, season it as much under as above; pour over it some melted Butter, drudge it with Bread-Crums, and bake it 'till it be of a fine brown Colour, and serve it with Anchovy Sauce.

*To dress a Turkey in Ragoo.*

**T**AKE a Turkey, beat down the Breast with a Cleaver, then blanch it in boiling Water, let it be cold, lard it with middling Lardoons first season'd with Pepper, Salt, Nutmeg, some beaten Cloves; then season the Turkey both outside and inside, and place it in your Sauce-pan, with a Pound of Marrow, half as much Bacon cut in Slices, flour the Breast of your Fowl, turn the Breast downward, let it stew near two Hours; but first put in half a Pint of good Gravy, so let it stew leisurely over a clear Fire half an Hour 'till it be of a fine Colour; put to it one Onion, one Bay-

Bay-leaf, and a little Thyme ; cover it, and let there be a clear Fire, but don't let it burn ; when the Breast is brown turn it, add to it a little Gravy ; when it is tender enough, put over the Fire in another Sauce-pan a Quarter of a Pound of Butter, a little Flour, and one Onion ; let it be brown, then put in a Pint of good Beef-Gravy. Let your Ragoo be Carrots, Turnips and Onions, cut the Bigness of a Walnut, fried in clarified Butter, having first half boiled them ; take off all the Fat, squeeze in some Lemon, boil it up to a right Thickness, put the Ragoo under it ; garnish with fried Bread cut in small Pieces, and fried Parsley betwixt each Piece of Bread.

*To roast a Pike or Jack.*

**T**AKE a Pike, scrape and gut it very clean, then season it with Salt, Pepper, Cloves and Mace, and some Sweet-herbs ; rub these very well, roll the Pike in a Cawl of a Breast of Veal, so tie it to the Spit, and when it is half roasted, take off the Cawl, drudge it with Bread finely grated, then baste and flour it. When it is of a fine yellow Colour, garnish your Dish with rasp'd Lemon and Flowers, and serve it.

*To make Toasts of a Kidney of Veal.*

**T**AKE the Kidney of a roasted Loin of Veal with the Fat to it, a little Parsley, and a little Lemon Peel, and some Sugar; mince all together and pound them in a Mortar, and spread some of this on Toasts of Bread, butter the Tart-pan, and place the Toasts all over it; bake them in an Oven: When they are baked, strew them over with Sugar, glaze them over with a red hot Fire-shovel; serve them on Plates; or use them for garnishing.

*To roast an Eel.*

**C**LEAN and skin a large Eel, and cut off the Head, then parboil it 'till it comes from the Bones, and shred it, with some Oysters, Sweet-herbs, and Lemon Peel, season it with Salt, then scour the Skin with Salt and Water, and stuff it full with the Meat; sew it up, and so roast it with Butter. For Sauce, take some White-wine, dissolve three Anchovies in it, then beat a proportionable Quantity of Butter, so serve it.

*To make a Ragoo of Sheeps Tongues.*

**T**AKE Sheeps Tongues, wash them and blanch them in boiling Water, after which

which let them lie in cold Water; then take two Pound and an half of Beef without the Fat, cut it in Slices, lay them at the Bottom of a Sauce pan with some Lards of Bacon; set it over a Stove; and cover it, when it sticks to the Sauce-pan throw into it a Handful of Flour, keep stirring it over a Fire a good while, then put in a little Water, and as much Broth as will cover the Tongues; place them in a Stew-pan, and pour the foregoing Ingredients upon them; season them with Pepper, Salt, Sweet herbs, Spices, Onions, Parsley, Chives, Carrots, Parsnips, and some Lemon Peel; stew them in it, then take them up and slit them in two, dip them in the Fat they were stewed in, drudge them with Bread Crumbs grated fine, broil and serve them with the Essence of Ham in a Dish, and the broiled Tongues laid round it.

*An Almond Pudding.*

TAKE a Quart of Cream and six Eggs, beat and strain them into the Cream, grate in half a Nutmeg, and a white Penny Loaf, with five Spoonfuls of Flour; then blanch half a Pound of Almonds in a Mortar, put in two Spoonfuls of Sack to keep them from oiling; mix all these together, sweeten it with very good Sugar, and flour the Bag and boil it; and when it is boil'd enough, melt some Butter with a little Rose-water, beaten thick with a  
 C little

little Sack, and pour it on the Pudding; strew over some fine Sugar, and so serve it.

*To farce Tenches.*

**C**LEAN your Tenches very well, and skin them, take out all the Bones, then put to the Flesh some Mushrooms, Parsley, and some Chives or Shalot, season'd with Salt, Pepper, some sweet Spices, and a little Sweet-herbs; then mince it all well together, and pound it in a Mortar; put to it a Piece of Butter, the Yolks of three Eggs, some Crumbs of Bread soaked in Cream; pound it all well together in a Mortar, then farce your Tenches with it, and sew them up, broil them on a clear Fire, having first rubb'd them over with melted Butter and Salt, and when they are of a fine brown Colour, serve them with a Rago of Mushrooms.

*An Almond Tart.*

**R**AISE a Tart of very good Paste, then take some blanched Almonds beat very fine in a Mortar with Sack, a Pound of Sugar to a Pound of Almonds, some grated Bread, a little Nutmeg, some Cream, with the Juice of Spinage to colour the Almonds green; bake it in a gentle Oven, when it is enough draw it, and stick it with candy'd Orange and Citron.

*An*

*An excellent Pudding.*

**T**AKE a Pint of good Cream, seven Yolks of Eggs, and two Whites; beat them with some Rose-water, mix the Eggs with the Cream, then grate in a little Nutmeg, sweeten it with good fine Sugar, then flour your Bag, so put it in, and tie it up and boil it. When it is boil'd enough, make your Sauce of Sack and Butter, and pour it all over the Pudding, with Lemon, Citron, and Orange Peel cut small, with Almonds blanched, and cut into small Pieces; stick them on it, and so serve it.

*To fry large Tenches.*

**W**ASH and cleanse them from all Slime and Filth, dry them well, and slit them a-cross the Back, drudge them with Salt and Flour, fry them brown in Butter; serve them with fry'd green Parsley.

*A good Hasty-Pudding.*

**T**O a Quart of Milk add two handfuls of Raisins of the Sun, and as many Currants; then take a good white Penny Loaf, grate it, and put in a little Flour and some Nutmeg. Let it boil half an Hour or something less; put in some Butter in the boiling,

and dish it up with Bits of Butter laid upon it, so serve it.

*To make a Fricassey of Tenches.*

**C**LEAN them well from the Slime and Guts, then slit them in 2 or 3 Pieces, melt some Butter in a Sauce-pan, and put in the Tenches with some Mushrooms, and season with Salt, Pepper, and a Bunch of Sweet-herbs, and one Onion stuck with Cloves; toss it together with some Water and a little Flour; put in a Pint of White-wine, and when it is wasted away, thicken it with the Yolks of three Eggs beat up in some Verjuice; then bind your Fricassey with it, putting in a little shred Parsley, and some Nutmeg, and so serve it.

*To make a Tench or Carp Pye.*

**T**AKE two or three Tenches or Carps, then one large Eel, skin it and bone it, mix it with grated Bread, and some Sweet-herbs, with the Yolk of one Egg boiled hard; then take Anchovies and a few Oysters, cut them all very small, and season it to your Taste with Salt, Pepper, Cloves, Mace, and Nutmeg, a little Ginger, half a Pound of Butter, some more hard Eggs; work it together like Paste; then cut your Carps or Tenches in four or five Pieces, or fill their Bellies with

with these Things, Herbs, and Spice; then put them in your Pye and lid it. Let it stand in the Oven one Hour; when it is enough draw it, and beat three Eggs very well, and put them in your Pye, shaking it, so serve it.

*To make a Cowslip-Tart.*

**T**AKE a Quart of the Flowers of Cowslips, mince them very small, then beat them in a Mortar; put to them some grated Bisket, a Pint of Cream; boil 'em a little over the Fire, then beat in seven Eggs with some Cream; let it thicken, but don't let it curdle, season it with Sugar and Sack, and some Salt. Bake it, and when it is enough serve it.

*A Salmon-Pye.*

**T**AKE the middle Piece of a Salmon, season it with Salt, Pepper, Cloves and Mace; cut it into four pieces, and then lay them in with Butter between every piece; then make some farce Meat of an Eel, chop it fine with the Yolks of hard Eggs, with an Anchovy, Marrow and Sweet-herbs, some grated Bread, and some Oysters; lay them round your Pye, and some on the Top, and serve it,

*A good Chocolate Tart.*

**T**AKE two Spoonfuls of Rice-Flour, some Salt, with the Yolks of four Eggs, and a little Milk; mix all these together with a Pint of Cream, and some fine Sugar. Let them boil all together, but don't let them curdle; then grate some Chocolate, and dry it before the Fire, and when your Cream is boiled mix the Chocolate well in it, and so set it to cool; make your Tart of good fine Flour, put in the Cream, and bake it. When it is enough glaze it with powder Sugar with a red hot Fire-shovel, then serve it.

*To make a Potatoe-Pye.*

**W**HEN you have boiled and peeled them, cut them in two, and lay them in your Pye, with a good deal of Marrow, some Mace, preserved Spinage, Roots and Citron cut small. Cover it with Butter, bake it, and when it is enough, add some scalded White-wine; put some Sugar in it, and give it a shake or two, so serve it.

*Lobster-Pye.*

**B**OIL your Lobsters very well, and cut them in small pieces; take the little Claws with the Spawn, and pound them in

a Mortar ; put to them some Broth, and a Bit of the Crust of a *French Roll*. When it is boiled enough, strain it through a Strainer ; let it be the Thickness of Cream ; put one half to your Lobsters, the other half for your Sauce ; then put to your Lobsters some Butter, a little Pepper, and some Salt ; squeeze in the Juice of a Lemon, and a piece of Anchovy ; set it over the Fire to melt the Butter, then let it cool, and make your Pies and fill them. When they are baked enough draw them, and cut open the Covers, and draw up the other half of your Sauce with a little Butter, and pour it over your Pies, with some squeezed Lemon ; cut the Covers in two, and lay them on the Top of each ; serve it on little Dishes for second Course.

*To make a Partridge-Pye.*

**T**RUSS your Partridges, and beat down the Breast-bone, lard them with middling Lardoons, season them with Pepper and Salt, slit them all along their Backs, pound the Livers with scraped Bacon, Truffles and Mushrooms ; season them as you do your Partridges ; stuff the Bodies of your Partridges with it. Make your Pye, and lay them in all round it, with some Mushrooms, and a few Truffles. Cover it with some Lards of Bacon, and then lid your Pye and bake it. When it is done enough cut up the Pye, take

out the Bacon, and skim off the Fat. Pour hot into your Pye a Cullis of Partridges and Veal Sweet-breads, squeeze in the Juice of one Lemon, and so serve it.

*To make Artichoke-Pye.*

**H**AVING boild your Artichokes take out the Bottoms from the Leaves, season them with Mace, put to them a good Piece of Butter ; then lay a Layer of this in the Bottom of your Pye, and lay in the Artichokes ; put over them a little Salt, and some good Sugar, and some grated Marrow rolled up in the Yolk of Eggs : Then put in some Gooseberries, lay on it some Mace and ston'd Dates, some Yolks of hard Eggs, and Citron ; then cover your Pye with Butter, and when it is baked enough put in some scalded White-wine, shake it and serve it.

*To roast Veal Sweet-breads.*

**T**AKE Veal Sweet-breads, lard them with small Lardoons, run a Skewer through them, and fasten them to the Spit ; roast them very brown, then lay them in a Dish, in which first put some good Gravy ; serve them on Plates or little Dishes.

*To stew Pippins.*

**C**UT your Pippins in Halves, put them in a Sauce-pan with a Quart of Water, a little Sugar, some Rind of Lemon shred small, and a little Cinnamon; cover them very close, let them simmer over a gentle Fire one Hour; serve them on Plates for second Course.

*Egg-Pye.*

**T**AKE fifteen Eggs and boil them, cut the Yolks very small, and put to them four Spoonfuls of Sack; then season with Cloves, Mace and Nutmeg, and sweeten it to your Taste; after which lay a Layer of wet and dry Sweat-meats; then melt a Pound and an half of fresh Butter, beat it with some Cream, mix all these together, and put them into your Pye. When it is baked enough draw it, and scald some White-wine, beat in the Yolk of an Egg, some Sugar, and a little Nutmeg; so pour it in, shake it, and serve it.

*To make a Fricasssey of Pikes with brown Sauce.*

**H**AVING cleaned them very well from Slime, put some Butter in a Sauce-pan and brown it, then put in your Pikes, with a few Mushrooms; season with Salt,  
Pepper,

Pepper, some Sweet-herbs, an Onion, and a few Cloves; toss them up all together with some Gravy to moisten them; boil something more than half a Pint of White-wine, and pour it into your Fricassee, binding it with a little Flour. When it is enough, serve it.

*To fry Veal Sweet-breads.*

**W**HEN you have blanched them, cut each into three Pieces, lay them in a Dish with some sliced Onion, a few Chives, Salt, Pepper, a few Cloves, and a little Juice of Lemon; let them stand one Hour, then put in a Pan an handful of Flour and some Salt, make it like Batter with some Water, two Eggs and a Bit of Butter; make it of a right Thickness. Put your Sweet-breads into the Batter, heat some fresh Butter in a Frying-pan, and put them in piece by piece; fry them brown, then take them up and drain them, put them in the Dish with fry'd Parsley, and serve it.

*To make Black-Caps.*

**T**AKE a Dozen of good Pippins, cut them in Halves, and take out the Cores, then place them on a right Mazarine Dish with the Skins on, the cut Side downwards; put to them a very little Water, scrape on them

them some Loaf Sugar, put them in a hot Oven 'till the Skins are burnt black, and your Apples tender ; serve them on Plates strew'd over with Sugar.

*Puddings to boil Chickens with.*

**T**AKE some Flesh of Rabbits, or some Lamb with the Kidney Fat or Suet, as much Meat as Suet, shred them small with Parsley and savoury Herbs ; season it with Cloves, Mace, some Salt, a little grated Bread ; mix them with Cream and the Yolk of an Egg ; thrust up the Flesh of the Legs and Necks, and put in some of the Pudding : Fill them, but not too full, if you do they will break in the Boiling ; then boil them in Milk and Water, some Sweet-herbs, one Blade of Mace, and a little Salt ; then beat some Butter with the Juice of an Orange, and serve it.

*To dress Spinage with Eggs.*

**B**LANCH your Spinage in boiling Water, strain it well from the Water, and chop it very fine ; if it is the Bigness of a white Half-penny Loaf when it is chopp'd, put to it half a Pint of Cream, a quarter of a Pound of Butter, some Pepper and Salt, and a little Nutmeg ; stew it a quarter of an Hour before you use it ; then put it in your Dish, and fry

fry some pieces of a *French* Roll and lay round it, and lay on the Top four poach'd Eggs, and serve it.

*To make a Fraze with Pippins.*

**T**AKE eight Pippins, cut them in pretty thick Slices, and fry them in Hog's Lard, or clarified Butter; when they are tender, lay them on a Sive to drain the Fat from them, then take four Eggs, keeping out two Whites, beat them up with some Flour, half a Pint of Cream, a little Salt and some Sugar; then put into your Batter a little Butter; fry half of it at a time, and when it is fry'd a little, put your fry'd Pippins thick all over it. When enough, fry the other also, so serve them on small Dishes, strew'd over with some good Sugar,

*A Pippin Pudding.*

**B**OIL a Dozen Pippins well, take out the Cores, put in a Pint or something more of Cream season'd with Sack and Sugar, as you like it; put Puff-paste in your Pan, bake it in a slack Oven, grate good Sugar over it, and serve it.

*To make a Cream Cheese.*

**T**AKE four Quarts of new warm Milk and two of Cream, put in a Spoonful of good Rennet, let it stand 'till it be come very well, then take the Curd from the Whey and put it in a Cloth within a Cheese-fat; mash it well with your Hands, and crush it well, so double your Cloth over it, and set it in the Press; turn it twice in six Hours; rub it with Salt strewed all over it; keep it in a fresh wet Cloth, then put it in Sycamore Leaves for ten Days, shifting them every Morning, and it will be fit to eat; after that keep it in Ash Boughs.

*A Calves Foot Pudding.*

**H**AVING boiled two Pair of Calves Feet very tender, set them by to be cold, then take the Meat and mince it very small, slice a white Penny Loaf, and scald a Pint of Cream; shred two Ounces of Beef-Suet, with four Yolks and two Whites of Eggs well beaten, some Currants, Sugar, Nutmeg, and a little Salt; then fold a Caul of a Breast of Veal, leaving one End open, fill it with the Pudding, with a good deal of Marrow, sew it up in a Cloth and boil it. When it is enough take it up and lay it on Sippets, with  
Sugar,

Sugar, Butter, and Verjuice; stick it with Orange and Citron Peel, and serve it.

*A Cockle Soop.*

**B**OIL your Cockles and take them out of the Shells, then wash them again, and put them into a Sauce-pan; then take two Pound of fresh Fish, and a Cullis, strain it to the Thickness of Cream, put some of it to your Cockles; then take a *French Roll*, cut off the Top of it, take out all the Crum and fry it in Butter, and place it in the middle of your Soop; garnish with a Rim of Puff-paste; lay some of your Cockle-shells round your Dish, thicken with the Yolks of Eggs; put one in each Shell round your Soop, and fill up the Roll in the middle, let your Cullis be hot, squeeze on the Cockles the Juice of a Lemon, and serve it.

*To make an Humble Pye.*

**P**ARBOIL the Humbles of a Deer, take all the Fat off them, and take as much Beef-Suet as Meat, mince it very small together, season it with Cloves, Mace, Nutmeg, and a little Cinnamon, some Salt, half a Pound of Sugar, four Pound of Currants, half a Pound of candy'd Orange, Lemon and Citron Peel, and Dates stoned and sliced; fill  
your

your Pye and lid it, and when it is baked put in some Sack, and serve it.

*To dress a Loin of Mutton.*

**P**ARBOIL a Loin of Mutton, then lard it with large Lardoons, season with Salt and Pepper, a little Nutmeg, some Parsley, a few Chives, and Spices of all sorts; put some Slices of Bacon and Veal in a Saucepan, season with Salt and Pepper, savoury Herbs, Slices of Onions, Carrots, Parsnips, and some Lemon; lay in your Loin of Mutton, season it over as under, cover it with Slices of Bacon and Veal, so stew it with Fire over and under it. When it is enough drain it very well, lay it in your Dish, pour over it a Ragoo of a Breast of Mutton, Cucumbers and Lettice, and send it for first Course.

*To fry Artichokes.*

**T**AKE Artichokes and take out the Chokes, slice them and blanch them in boiling Water, then take them out and steep them in Vinegar and Pepper; dip them in beaten Eggs and flour them pretty well, so fry them in clarified Butter, and serve them with fry'd Parsley.

*To boil a Joll of Salmon.*

**T**AKE a Bunch of Sweet-herbs, a little Lemon Peel, some Mace, Pepper, Nutmeg, and one Onion; then take some Vinegar and Water, and a little Salt, set it on the Fire with the Herbs and Spices; boil it well together, and so boil your Fish in it about half a Quarter of an Hour; then take it up and let it drain, and for Sauce take some strong Broth and Lemon Peel, and one Anchovy; boil it together and drain it through a Sive, put in some Claret, and a Pound of Butter, thicken it over the Fire, then lay your Fish in a Dish, pour your Sauce upon it, and garnish with Lemon Peel, so serve it.

*To fouse Eels a very good way.*

**T**AKE the Flesh from the Bones, then shred some Savoury Herbs; season with Pepper and Salt, a little Nutmeg, and strew Herbs in the Sides of your Eels, and roll them up like a Collar, so put them in a Cloth and boil them tender in Vinegar, and Water, and Salt. When they are boiled enough take them out and let them be cold, and put in your Eels again, and keep them in the Pickle for your Use.

*To make a Lobster Soop.*

**M**AKE a forc'd Meat of Tenches about three Pounds Weight, keep as clean from Bones as you can, and make it up to the Bigness of two *French* Rolls; let it be hollow and open in the top, bake it a little before you use it; place it in the middle of the Soop, and pound the Spawn of your Lobsters and strain it with your Cullis, and cut the Meat of your Lobsters in Dice; warm it with some of your Cullis, some Pepper and Salt; squeeze in the Juice of a Lemon, put in some Butter, dish it up and garnish with a Rim of Puff-paste; and lay some cut Lemon round your Dish, and so serve it.

*To make a Turnip Soop.*

**H**AVE ready some strong Gravy of Veal or Lamb, pare some Turnips and cut them in Dice, fry them brown in clarified Butter, and take two Quarts of Gravy and the Crusts of two *French* Rolls boiled up together and strained; put all in and boil them tender, roast a Duck and put it in the middle of your Soop, garnish with Turnips boiled and diced, then serve it.

*To hash cold Meat.*

**T**AKE good Gravy and a good Quantity of Oyster Liquor, a little Anchovy and some Nutmeg, boil it up, then put in your Meat and let it warm a while, put in good store of Butter and some White-wine; you may hash Veal, Lamb, Mutton, or Beef this way.

*To make a Carrot Pudding.*

**T**AKE one Carrot, boil and grate it, then put half a Pound of melted Butter beat with six Eggs, leaving out three whites, with a Spoonful or two of Sack, half a Pint of Cream, some Nutmeg, a little grated Bread, and some Salt; sweeten with fine Sugar to your Taste strew'd over it, and a Rim of Puff-paste round it, so serve it.

*To make a Soup in Spring.*

**T**AKE twelve Cabbage-Lettuces, six green Cucumbers, pare the Cucumbers and take out the Cores, cut both into little Bits, scald them in boiling Water, and put to them some strong Broth, boil them tender with a few green Pease; boil a Pullet with your Herbs and place it in the Middle of your Soup in a Dish, skim off all the Fat, boil your  
Bread

Bread in the same Broth; garnish with Lettuce and green Cucumbers cut in Slices, so serve it.

*To farce Soles with a Ragoo.*

**T**AKE a Sole and bone it, lay the Flesh on a Table with some Parsley and Chives, some Mushrooms, the Yolks of three raw Eggs, a very little Bread soaked in Cream and some fresh Butter; season this with Salt, Pepper, and sweet Herbs, mix it all well together and pound it in a Mortar, so farce your Soles with it: Rub the Bottom of your Dish with Butter; then put in your Soles the farced Side down, season the uppermost Sides with Salt, Pepper, and Nutmeg, pour on them a little melted Butter; drudge them with Bread-Crums, so bake them; when they are enough, lay them in a Dish, and pour over them a Ragoo of Cray-Fish, so serve it.

*An excellent Pye.*

**T**AKE a Leg of Lamb and bone it, mince the Meat very small with sweet Herbs and Currants, a little Nutmeg and Salt; season to your Taste; put over it two Yolks of Eggs beat with a little Sack; then raise your Pye, fill it and lid it; lay on the Top some Sweet-meats. When it is baked cut it up, and put in some Verjuice and Sugar, or

White-wine, which is best; let your Wine be hot before you put it in, and then serve it.

*To dress Asparagus with Cream.*

**C**UT the green Part of your Asparagus in pieces, and blanch them in boiling Water; then toss them up in a Stew-pan with some fresh Butter; put to them some Cream, and a Bunch of sweet Herbs; don't season them too high: Before you serve them beat two Yolks of Eggs in a little Cream to thicken the Sauce; put in some Sugar, if you like it, and so serve it.

*To dress Artichokes with Cream.*

**B**OIL your Artichokes, then toss them up in Butter in a Stew-pan; put to them some Cream, Chives, and Parsley; thicken your Sauce with the Yolk of an Egg, and put in some Salt and a little Nutmeg; serve them on small Dishes or Plates.

*A Dowlet-Pye.*

**P**ARBOIL a Loin of Veal, cut it small with sweet Herbs and some Beef-Suet; season it with Sugar, Nutmeg, and a little Cinamon, and beat just as many Eggs as will wet it; make it up in small Lumps, and stick a Date in each of them; so lay them in your Pye,  
and

and put some dry'd Plumbs over them ; then take White-wine, Sugar, and some Butter; scald your Wine, so pour it into your Pye ; as soon as you have drawn it give it a Shake or two, and so serve it.

*To make forc'd Meat Balls.*

**T**AKE Veal, shred it fine, and take as much Suet, season it with Salt, Pepper, and Nutmeg, beat it in a marble Mortar with shred Parsley, Thyme, Savory, and Marjoram ; then put in two Eggs, a little Flour, and so make it into Balls, some round, some long, and fry them.

*To pot a Hare or a Rabbit.*

**H**AVING skin'd it, take it from the Bones and cut it in good big Bits ; season it with Salt, Pepper, Nutmeg, Cloves, and Mace ; put it into a Pot and bake it in an Oven : When it is drawn pull your Meat into small Bits with your Hands before it is cold, and pound it in a Mortar ; so knead it in your Pots, and cover them with clarified Butter an Inch thick. Set it by for your Use.

*A Ragoo of Cockles or Muscles with a brown Sauce.*

**T**AKE Muscles or Cockles, pick them out of their Shells, put them in a Sauce-pan with good Butter, and some Pot-herbs shred small, Salt, Pepper, and Nutmeg; when the Liquor is something wasted put in some White-wine Vinegar, and some Flour, so serve it.

*To broil River Mulletts.*

**H**AVING scaled and cleaned them very well, score them with your Knife on the Sides, dip them in melted Butter, and so broil them. Make your Sauce of clarified Butter and some Flour, with Capers, a little Lemon, some Sweet-herbs, Pepper, Salt, Nutmeg, and a little White-wine Vinegar, and so serve it.

*To make Gravy of Mushrooms.*

**A**FTER they are cleaned, put them in a Stew-pan with some good fresh Butter, and brown them over the Stove 'till they begin to stick to the Bottom; put in a little Flour, and some Fish Broth, and after letting it boil a little take it off the Fire; strain the Liquor into a Pan, and season it with  
Salt,

Salt, Pepper, some Lemon, and set it by for your Use. You may keep the Mushrooms for garnishing Dishes.

*Veal Cutlets.*

**C**UT your Cutlets in Stakes, and keep them two Hours in Vinegar; season them with Salt, Pepper, a few Chives, a little Onion, Parsley, some Lemon, and one Bay-Leaf; drain them well, and dry them with a Cloth; drudge them with Flour, and fry them brown; garnish with Lemon, so serve it.

*To fry Chickens.*

**A**FTER having cut your Chickens in quarters, lay them in Vinegar, Salt, Pepper, Cloves, Chives, and the Juice of a Lemon; then make a Batter of Flour, Milk, and Water, a little Salt, one Egg, and some good Butter; beat all well together, dry your Chickens, dip them in the Batter, fry them in Butter, and lay them in your Dish with fry'd Parsley, so serve them on small Dishes.

*To make a Wood-street Cake.*

**T**AKE a Quarter of a Peck of fine Flour, dry it in an Oven, put into it some Cloves, Mace, Nutmeg, and Salt; wet it with a Pound

of good Butter, a Pint of Cream, melt it together and beat it well with your Hand with a Pint of good Yest, and nine Eggs, leaving out half the Whites; put in a Glafs of Sack, and some Rose-water; mix it up soft and lay it by the Fire to rise; then work in four Pound of Currants, two Ounces of Orange and Citron candy'd, and three Pounds of Sugar; bake it in a Hoop, ice it over with the Whites of three Eggs, and froth it with a Whisk.

*To make Shrewsbury Cakes.*

**T**AKE two Pounds of Flour, two Pounds of Sugar, a few Caraway-Seeds, and some good fresh Butter, beat it with your Hand 'till it be like Cream; add a little Yest, and mixing it up like Paste make it into little Cakes, which bake, but not too much.

*To make Almond-Milk.*

**T**AKE a Pound and a Quarter of Sweet-Almonds, blanch and pound them in a Mortar, sprinkling them often that they may not turn; when they are well pounded take three Pints of Milk, warm as from the Cow, and mix your Almonds with it; strain it through a Sive; put to it a Stick of Cinnamon; set it over a Stove, and boil it to a Cream; keep it stirring, and when it begins to thicken sweeten it with good Sugar, and

a little Salt; then lay very little Bits of Crust in your Dish, pour Almond-Milk upon it, so serve it.

*To dress Eels or Carps.*

**T**AKE Eels or Carps, scale and clean them; cut them in Pieces and lay them in a Stew-pan with some Truffles and Mushrooms, one Onion, stuck with Cloves, some Chives, and Parsley; a little Fish Broth, just enough to cover your Dish; set it over a quick Fire, and when the Broth is half wasted brown some Butter with a little Flour; then pour out the Liquor from your Meat, and mixing the brown and that together pour it all into your Meat, and stew it 'till it is enough; then put to it a good Cullis of Cray-Fish, lay it in your Dish, so serve it in large Dishes.

*To dress Mackarel.*

**H**AVING gutted and cleaned them, score them along the Backs, and lay them a little time in Salt, Pepper, (Oil if you like it) and some Fennel; wrap them up in Fennel, and broil them. For Sauce take clarified Butter, Sweet-herbs shred very small, Nutmeg and Salt, Gooseberries, Capers, and a little Vinegar, so serve them with fry'd Parsley.

*To*

*To roast a Calf's Liver.*

**T**AKE a Calf's Liver and lard it with big Lardoons; then fasten it to your Spit, and roast it at a slow Fire; when it is roasted enough serve it with a very good Gravy made of Veal.

*To make a Seed-Cake.*

**T**AKE a Quarter of a Peck of fine Flour, two Pounds of Butter beaten to a Cream with your Hands, a Pound and an half of good Sugar, half an Ounce of Caraway-Seeds, two Ounces and half of Orange Peel candy'd, and Citron; ten Eggs, leaving out half the Whites, a Glas of Sack, a little Rose-water, some Cloves, Mace, and Nutmeg, a little Ale Yest, and half a Pint of Cream; mix 'em up together, and lay it by the Fire to rise; then bake and ice it with the Whites of Eggs and Loaf-Sugar: Set it in an Oyen to harden.

*Sauce for roasted Venison.*

**T**AKE a Glas of Claret and as much Water, a little Vinegar, one Onion stuck with Cloves, a Spoonful of whole Pepper, a little beaten Pepper, and a little Salt; boil these Ingredients together with one Anchovy;

vy; then strain it through a Sive very well, so serve it with your Venison.

*To pickle Cucumbers.*

**W**ASH your Cucumbers, and lay them in Salt and Water that will bear an Egg, boil and skim it very well, pour it into your Vessel, and let it stand two Weeks; then take out your Cucumbers, drain them well from the Water; and put them in another Pan; lay Bay-Leaves in the Bottom thereof, with some *Jamaica* Pepper, Allom, black Pepper, and Ginger; then put all these into White-wine Vinegar to cover them, and putting Vine-Leaves on the Top, set them on a Charcoal Fire, observing to stop them very close with a Cloth, and not to let them boil; when they are of a fine green Colour, cover them very close, and set them by for your Use.

*A good Cake.*

**T**AKE a Quarter of a Peck of Flour, two Pounds and an half of Currants, half a Pound of Caraway-Comfits, a Quarter of a Pound of Marmalade, six Eggs, leaving out half the Whites, half a Pound of Butter, a little Sack, some Cloves and Macc, a little Rose-water, and some Nutmeg; mix them all together with as much Yest and Cream

as

as will wet it; ice your Cake with the Whites of Eggs and Sugar, and bake it in a gentle Oven.

*To make Jumbals.*

**T**AKE a Pound of Flour and a Pound of fine Sugar, mix them into a Paste with the Whites of Eggs well beaten; put to your Paste a Pound of blanch'd Almonds beaten well, half a Pound of fresh Butter, and some Cream; mould it all well together with a Glafs of Rose-water; shape them in what Forms you please, and bake them in a gentle Oven.

*To dress Artichokes with Butter.*

**B**OIL your Artichokes in Water and Salt, take out the Chokes, and make your Sauce with good sweet Butter, Vinegar, Salt, and some grated Nutmeg, thicken'd with a little Flour, so serve it.

*A Chicken-Pye.*

**T**AKE good young Chickens, scald them in Milk and Water, strip their Skins off; then buttering your Dish put Puff-Paste round it, and in the Bottom lay a Layer of Butter, a Layer of wet Sweet-meats, and a Layer of dry Sweet-meats; truss your Chickens

ens with their Heads on; season them with Cloves, Mace, Nutmeg, Sugar, and some Salt; roll up the Seasoning in a Piece of Butter and put it in their Bellies, so lay them in your Pye with a Layer of Butter over them, and some Sweet-meats, Puff-paste being laid on the Lid, and then bake it. Take half a Pint of Wine, boil it with a Blade of Mace and a little Nutmeg; take it off the Fire, and put into it the Yolks of three Eggs well beaten, with a little Sugar, and a bit of Butter rolled in Flour; then pour it into your Pye while hot, at the Hole on the Top; give it a shake, and so serve it.

*Lobster Soop.*

**M**AKE a forc'd Meat of several Sorts of Fish, about four Pound weight, keep your forc'd Meat from the Bones as much as possible, make it up in the Bigness of two *French* Rolls, being hollow in the Middle and open on the Top; bake it half an Hour before you use it, and place it in the Middle of your Soop; pound the Spawn of your Lobsters, strain it with your Cullis; take the Meat of your Lobsters and cut it in Bits, warm it in a Stew-pan with a little of the Cullis, some Pepper, Salt, Butter, and the Juice of a Lemon; put your forc'd Loaf in the Middle of your Soop; garnish with a Rim of Puff-paste, and so serve it.

*Cray-*

*Cray-Fish Soup.*

**B**OIL your Cray-Fish and pick the Shells off the Tails to garnish the Dish; then pick some more and put them in a Sauce-pan; put the Shells in a Mortar and pound them into a Paste; put a Pound of Butter in a Sauce-pan, the Crusts of two *French* Rolls, two sliced Onions, a little whole Pepper, some Cloves, a Sprig of Thyme, and a little Parsley; fry these Ingredients 'till your Bread is crisp: Prepare the Fish for the Stock, two Carps, two Pikes, two Thornbacks, and make a forc'd Meat of their Flesh; then take four or five Pounds weight of Eels Flesh, which add to the above Ingredients; set them in a Stew-pan, and fry the Rawness off your Fish; then pour in three or four Quarts of good Broth, and putting in some Salt let it stew half an Hour; skim off all the Fat, take up all the Crusts of Bread that were fry'd from the Fish, and two Quarts of the Fish Broth, straining it to the Thickness of a Cream; then put the rest of your Shells that were in your Strainer to your fry'd Fish, and the Remainder of your Stock, which stirring together strain into another Sauce-pan; save it to soak your Bread, for it will be thinner than the first; then shred the Flesh you cut off the Carp very fine, put to it three butter'd Eggs, the Crum of a  
*French*

*French* Roll boiled in Milk, with one Onion, a little Parsley minced fine, a little Butter, some Pepper, Salt, and Nutmeg, squeezing in a Piece of Lemon; mince all these together into a Paste, and farce the Bodies of your Carps in the same Place you cut your Fish off, letting them be in the same Shape as they were; pour over a beaten Egg, some melted Butter, and strew over it a Handful of grated Bread; then bake it three Quarters of an Hour before you use it; let your Bread be cut in thin Slices, dry'd before the Fire, and soaked in some of your thin Stock; then take your Carp up from the Fat, and place it in the Middle of your Dish; put the Tails of your picked Cray-Fish in your best Stock, boil it over the Fire, and before you serve it squeeze in a Lemon; then pour it round your bak'd Carp in your Pottage Dish: Let your Garnishing be a Rim of Paste, and lay on the Outside of it two Dozen of Cray-Fish (named in the Beginning of the Receipt) heated in some of your Stock, and so serve it.

*Hare Pye.*

**T**AKE a Hare, and cutting it in two mince one Half small with Bacon, Savory, Thyme, and Marjoram; season it with Salt, Pepper, Cloves, Mace, and Nutmeg; then take the other Half and season it as you did

did the First. Work your minc'd Meat with the Yolks of two Eggs, lay it on the Hare, and fill it up with sweet Butter; lid your Pye, and bake it, then put in a Pint of good Gravy, give it a shake or two, and so serve it.

*To dress Eggs with Sorrel.*

**T**AKE two or three Handfuls of Sorrel, wash and pick it clean; then put it in a Sauce-pan with a little Butter, and a very little Flour, some Pepper and Salt, scraping in it a little Nutmeg; stew it a Quarter of an Hour before you use it, pour on it two or three Spoonfuls of drawn Butter: Garnish it with hard Eggs cut in Quarters, each Quarter one end on the Sorrel and the other on the Dish, the Yolk Side uppermost; serve it on a very small Dish.

*Cabbage Soop.*

**T**AKE the finest Cabbage or Savoy's, cut them in four Pieces, half boil them and squeeze them well from the Water; when they are cold place them in a large Sauce-pan, and lay them at a little Distance from one another, so that you may have room to take up Soop with a Spoon; set them to boil with as much Gravy as will cover them, and let them stew an Hour before your Dinner

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is ready, and at the same Time put a Quarter of a Pound of Butter in a Sauce-pan over the Fire with a little Flour, keep it stirring till it is brown, then put to it two chop'd Onions and a Quart of Veal Gravey; boil it a little, and pour it all over the Savoys or Cabbage. Then take a Duck, fry it off, and put them stewing with your Savoys; garnish with a Rim of Paste, and on the Outside some Slices of Bacon, taking off all the Fat; lay a Savoy between each Slice; soak your Bread in the Broth; place your Fowl in the Middle, and serve it.

*To make a Marrow-Pudding.*

**B**OIL a Quart of Cream with a Blade of Mace, set it to cool; then beat ten Eggs, leaving out half the Whites, and put it to your Cream; cut a Penny White Loaf in Pieces, and lay a Layer of Bread and a Layer of Marrow, with some Raisins of the Sun, till you have laid out your Penny Loaf and a Pound of Marrow; then sweeten your Cream and Eggs very well; put in a Glass of Sack, pour it over your Bread, with a thin Puff-paste round it, and in the Bottom of your Dish, so serve it.

*A Gibblet-Pye.*

**B**OIL your Gibblers very tender, season 'em with Salt and Pepper, a Bunch of sweet Herbs, one Onion, and just Water enough to cover them; then take them out of the Liquor and let them stand to be cold; then put them in your Dish, with Fuff-paste round it, good store of Butter, and the Yolks of hard Eggs, laying over it forc'd Meat Balls; lid your Pye, leaving a Hole on the Top; and just as you set it in the Oven, pour in half the Liquor they were stewed in; bake it, and when it is enough serve it.

*To make Macaroons.*

**T**AKE a Pound of blanch'd Almonds, one Pound of Sugar, and a little Rose-water, beat them in a Mortar, adding a little Flour; put it on a Dish over a Chafing-Dish of Coals, stirring them 'till they come clear from the Dish, and put in a Grain of Musk; then lay them on butter'd Papers, very longish; ice 'em with Loaf-Sugar sifted over them, and bake them in a gentle Oven.

*To make Elder-berry Wine.*

**T**AKE thirty Pound of Malaga Raisins, pick, rub, and shred them very fine, 'till

till they are like a PASTE, and putting it in an Earthen-pan, pour five Gallons of Water boiling hot upon 'em; stir it well about, and let it stand close cover'd one Week, stirring it twice a Day; then press out the Liquor from the Raisins through a Hair Bag; add to this Liquor one Gallon of the Juice of Elder-berries, gather'd full ripe and bak'd with brown Bread; then strain your Berries through a Sive; turn it up all together in your Vessel, and fill it almost to the Bung-hole; stop it up, and let it stand in a warm Place in your Cellar for eight Weeks; then bottle it up, but don't let it stand on the Ground: In one Year it will be as good and as pleasant as *French Wine*.

*To dress Artichoaks with Cream.*

**B**OIL and toss them up in a Stew-pan with some Butter, Cream, Chives, and Parsley; then thicken your Sauce with the Yolk of an Egg, putting in a little Salt, and some Nutmeg; serve them on Plates or little Dishes.

*To dress Asparagus with Cream.*

**C**UT the green Part of them in Pieces, and blanch them in boiling Water; then toss them up in a Stew-pan with fresh Butter; (don't let them be over fat) pour to them

some Cream and a few sweet Herbs ; season them with Salt and Pepper, and a little before you serve them beat the Yolk of an Egg with some Cream to thicken the Sauce, so serve it.

*A Sauce for Fish.*

**T**AKE some Horse-Radish, a little Thyme, Lemon-peel, and whole Pepper, boil them a while in Water, then put in two Anchovies, and three or four Spoonfuls of Rhenish or White-Wine, letting them boil a little ; then strain them out, put the Liquor in the same Pan, with a Pound or more of good Butter ; when it is melted take it off the Fire, stir in the Yolk of an Egg, beat with two or three Spoonfuls of White-wine ; so set it on the Fire again, and stirring it 'till it is the Thickness of Cream, pour it on your Fish very hot, so serve it.

*To dress Cray-Fish.*

**B**OIL your Cray-Fish in Salt and Water ; when they are cold pick the Meat out of the Legs and Tails, and set it by ; then take the Bodies and Claws, pound them in a Mortar with a Quart of the Liquor they were boiled in, a Quart of Cream, and a Quart of Milk ; boil it altogether with a Blade of Mace, some Nutmeg, and a Clove or two ; then take a little Sorrel, Spinnage, some Beets and  
Leeks,

Leeks, cut them large and put them in with your Cray-Fish that you pick'd out; let them boil, but not to let the Herbs lose their Colour; then place a *French Roll* in the Middle of your Dish, make it the Thickness of Cream with Yolks of Eggs and some good Butter (but take care your Eggs don't curdle) and so serve it.

*Green Pease Soop.*

**T**AKE young green Pease and boil them a little in Water, strain them out and pound them in a Mortar; then set on a Saucepan with a Quarter of a Pound of good Butter, half as much Bacon cut in Dice very small, two Onions sliced, a little Thyme and Parsley, the Crust of one *French Roll*, some whole Pepper and Cloves; fry all these over the Fire 'till your Bread is crisp'd (but don't burn the Herbs) then add to it two Quarts of Broth, or according to the Quantity of Pease: Before you put in your beaten Pease skim off the Fat, stir it and let it boil together; then strain them and soak your Bread in the Dish; put two Pidgeons in the Middle of your Soop; garnish with a Rim of Paste, laying split Cucumbers thereon, being first boil'd in Broth very tender, and so serve it.

*To dress Soles.*

**H**AVING cleaned your Soles cut off their Heads and Tails, slit them along the Back, and season them with Salt, Pepper, a few sweet Herbs, a little Parsley, and whole Chives; then rub your Dish with Butter, and lay in your Soles season'd both over and under; sprinkle them with melted Butter, and drudge them with fine Crumbs of Bread; bake them of a fine brown Colour, and draw them; take off all the Fat, and serve with a Sauce of Anchovies under them.

*To dress a Shad.*

**C**LEAN your Shad, and score it on the Sides, rub it over with melted Butter, strew over it a little Salt, and broil it brown on a Grid-iron, over a clear Fire; let your Sauce be Butter, minced Parsley, Chives, and a few Capers, toss'd up in a Sauce-pan, together with some Salt, and a little Nutmeg; bruise in the Liver of your Shad to thicken your Sauce, and so serve it.

*To malaret Soles.*

**T**AKE large Soles, skin and dry them very well; then beat them with a Rolling-pin or Cleaver; dip them in the Yolks of Eggs,  
and

and Flour on both Sides, and fry them in clarify'd Butter of a fine Colour; then take them up and drain them: When they are cold, make your Pickle as follows: Take Salt, Pepper, and White-wine Vinegar, Cloves, Mace, and Nutmeg; boil it all well together, and put your Liquor in a broad Earthen-pan, and let your Fish lie at full length in it for four Days; let your Garnishing be Lemon-peel, Dill, Fennel, and a few Flowers, so serve it.

*To pickle Oysters.*

**T**AKE good large Oysters, set the Liquor on the Fire with some Mace, Ginger, whole Pepper, a little Salt, two Bay-Leaves, and one Onion; boil these well together and put in your Oysters, and letting them boil a Quarter of an Hour, take them out and put them in the Pot you intend to keep them in; let your Pickle have a Boil or two, take it off, and when cold put in your Oysters, so set them by for your Use.

*Sauce for pickled Fish.*

**T**AKE Parsley and Chives, of each an equal Quantity, some Anchovies and Capers shred very small, with a little Salt, Pepper, Nutmeg, Oil, and Vinegar, all mix'd well together; when you have dish'd up your Fish, pour this Sauce upon them.

*To make a Salmongondin.*

**T**AKE right Cabbage-Lettuce, wash and shred it in long Bits no thicker than a good Thread, and the Length of half a Finger, lay it in the Bottom of a Dish about an Inch and an half thick; take two roasted Pullets and cut the Flesh off the Breasts and Wings in Slices as long as your Finger and very thin, lay it all round on the Top of the Lettuce, the one End to the Brim of your Dish and the other in the Middle; take five Anchovies from the Bones, cut each in eight Pieces and lay them here and there betwixt your Fowl; then take the lean Part of the Legs of your Pullets, and cut it in small Dice; mince the Yolks of three hard Eggs, a little Parsley, and three Anchovies; make these in the Form of a Sugar-Loaf, and garnish with small Onions, being first boil'd, put some on the Middle of your Salmongondin, and the rest round the Rim of your Dish; beat up some Oil, Vinegar, Pepper, and Salt, and pour all over it.

*To dress Lampreys in Ragoo.*

**B**LEED your Lampreys in the Tails, wash them in boiling Water to take off the Slime, and cut them in two; tosse them up in Butter and a little fry'd Flour 'till they are brown,

brown, then put in some Red-wine and Sugar, Cinnamon, Salt, Pepper, and a few Slices of Lemon; when they are enough done put in the Blood, give it a Turn or two, dish it up, and so serve it.

*To dress Pullets.*

**T**AKE a Couple of Pullets, slit them open along the Backs and beat them, put in a Stew-pan some Parsley, Chives, and sweet Herbs, shred very small, and season'd with Salt and Pepper; lay your Pullets in the Stew-pan with their Breasts downwards, season them with the same, put in some melted Bacon, stir them about, and let them lie in it two Hours; then set the Stew-pan over the Fire to melt the Bacon again; keep moving your Pullets in it for half a Quarter of an Hour; take them out, and drudge them with Bread-Crums, and broil them on a Grid-iron over a clear Fire; let them be brown, so serve them with a hash'd Sauce.

*To make a Ragoo of Oysters.*

**H**AVING procur'd the largest Oysters, put them in a Sauce-pan over a Stove; give them a Turn or two over the Fire; then take them out of the Sauce-pan one by one, drain them and lay them on a Plate: Toss up some Mushrooms in a Sauce-pan, with some melted

melted Bacon; moisten them with good Gravy, and season them with Pepper and Salt, and let them simmer over a clear Fire; when they are enough take off all the Fat, bind it with a Cullis of Veal, and so serve it.

*To farce Pullets with ragoo'd Cray-Fish.*

**P**ULL out the Breasts with your Fingers, and make a forc'd Meat with some Ham and Beef-Suet, shred Chives, Parsley, savoury Herbs and Spices, season'd with Salt and Pepper; put to it the Yolks of three raw Eggs, and the Crumb of a *French Roll* soaked in Cream; mince and pound it in a Mortar, then farce your Pullets with it; leave a Hole in the Middle, in which put some ragoo'd Cray-Fish; sew up the two Ends of your Pullets, and parboil them; wrap them up in Slices of Ham, and put a Paper over them, and binding them about with Pack-thread, lay 'em down to roast at a gentle Fire; when they are roasted lay them on your Dish, pour on them a Ragoo of Cray-Fish, and so serve them.

*A Ragoo of Colliflowers.*

**C**LEAN them very well, and boil them in Milk and Water, but not too tender; then take them up, and after draining 'em put them into a Sauce-pan with some Veal-Broth,

Broth, letting them simmer in it a little while; then set them in a Sauce-pan over a brisk Fire, and thicken them with a good Piece of Butter, work'd up in a little Flour; pour on a little Vinegar, and serve them on Plates.

*To farce Pidgeons.*

**M**AKE your forc'd Meat of Veal, and farce the Breasts of your Pidgeons with it; then boil them, and garnish the Rim of your Dish with some of the forc'd Meat bak'd: For your Sauce take very small Chokes of Artichokes, boil'd tender and strain'd, with Butter over them that is drawn up very thick, and pouring it on your Chickens, serve them.

*To ragoo Pidgeons.*

**C**UT them in halves and lard them, lard some whole, season'd with Salt, Pepper, Cloves, and Mace, wash them over with the Yolks of Eggs; brown some Butter with a little Flour in your Frying-pan, then put in your Pidgeons and just brown them; which done, put them in your Stew-pan, with a Bunch of Sweet-herbs, and as much strong Gravy as will cover them; stew them very tender, and when they are almost enough take out the Herbs, and put in Anchovies, Oysters, and what other Pickles you have, with one Shallot; then roast Larks to lay round your Dish,

or

or Sweet-breads dip'd in the Yolks of Eggs; garnish with Pickles and Orange, so serve it.

*A white Soop.*

**T**AKE four Pounds of Beef, three Pounds of Mutton, oil it very slow for two Hours, then skim and clean it; take it up with some of the Liquor; beat up the Meat 'till all the Goodness is out, and put in the Liquor again; cut off a Pound from each Piece to put in the Middle of your Dish; then take two Spoonfuls of Oat-meal, thirteen Corns of white Pepper, and a little Salt, a Quarter of a Pound of Bacon, a Carrot, and a Turnip cut in pieces; then put in half your Soop Herbs, Sorrel, Beets, and Lettuce cut gross, put in half with the rest of the Liquor, and an Hour after put in the remaining Part; let it boil one Hour, then take it off, and put it in your Soop-dish with the Bits of Meat in the Middle; let it stand over the Stove one Hour, and cut in a Penny Loaf at nine Slices; beat two Yolks of Eggs with some of the Liquor, and stir them into your Soop; garnish with grated Crufts round your Dish, and so serve it.

*To season a Goose or Pidgeon.*

**H**AVING boned them, break 'em, and season them with Salt, Pepper, and some Nutmeg, both within and without: If you like it stick some Cloves in their Breasts.

*A brown Soup.*

**T**AKE a Neck of Mutton, and another of Veal, half a Pound of Bacon, a Blade of Mace, a few Cloves, a little white Pepper and Salt, a Bunch of Pot-herbs, and one Onion, boil these gently in Water just enough to cover them, and when all the Goodness is boiled out, take it up and strain the Meat from the Broth; then cut two Pounds of Beef in Stakes, beat and flour them; put in a Piece of good Butter and let it boil up; fry it brown in the Liquor you strain'd from the Meat; half roast two Pullets and put them in, and when they are ready place them in the Middle of your Dish, with a little Sorrel or Spinage cut gross; let them stew 'till they are enough, then put in Cocks-Combs, Palates, and Sweet-breads, pull'd in pieces; stir them in, and put in some crisp fry'd Bread, so serve it.

*To make Plumb-Pottage.*

**T**AKE a Neck of Mutton and a Leg of Beef, boil them 'till all the Goodness is out; then take it off the Fire, and strain out the Meat from the Broth; when it is cold take off all the Fat, and the next Day make your Broth; then set the Liquor on the Fire; put in a Nutmeg cut in quarters, some whole Mace, and four Cloves, with some broken Cin-

Cinnamon, also a Pound of Currants, two Pounds of Raisins of the Sun, and half a Pound of Dates ston'd; grate in a Crust of Bread, and season as you like it; add there- to a Bottle of Claret and a Pint of Sack; then plump some Prunes and Plumbs, grate some Crusts of *French* Bread round the Rims of the Dish, with some of your plump'd Fruit in Heaps here and there, and so serve it.

*To dress Asparagus with Butter.*

**B**OIL them in Water and some Salt; when they are enough drain them, and lay them in your Dish: For Sauce take Butter, Salt, Vinegar, Nutmeg, and the Yolk of an Egg, keep it stirring, so pour it on your Aspa- ragus, and serve it.

*To stew Barbels.*

**G**UT and scale them; put them in a Sauce- pan or middling Stew-pan, with White- wine, good Butter, Salt, Pepper, and some Sweet-herbs; when they are ready roll a bit of Butter in Flour, so put it in to thicken your Sauce, and serve it.

*Another Way to dress Barbels.*

**S**CALE and clean them very well, then score them on the Sides; rub them with melted

melted Butter, strewing over them a little Salt; then lay them on the Grid-iron and broil them over a clear gentle Fire: For Sauce take good fresh Butter, Salt, Pepper, Nutmeg, one Anchovy, some Capers, and a Shalot, shred small; put in a little Flour to thicken it, and add a Drop of Water, with a little Vinegar; keep it stirring 'till thicken'd, so pour it on the Fish; garnish with larded Sweet-breads, and serve it.

*To boil a Rump of Beef.*

**S**PRINKLE it with some Salt, and rub it with all sorts of Pot-herbs, Pepper, and a little Salt-Petre, letting it lie three Days; then boil it in Water, put in some Onions, Carrots, Sweet-herbs, Cloves, Pepper, and a little Salt; when 'tis boil'd enough lay it in your Dish: Let your Garnishing be green Parsley, and so serve it.

*To dress a Neat's Tongue.*

**B**OIL your Neat's Tongue in Salt and Water, with a Bunch of Sweet-herbs; when it is almost enough blanch it and cut off the Root; lard it with Bacon; then roast and baste it with Butter, Salt, Pepper, and some Vinegar; when it is roasted cut it in Slices, and toss it up in a Stew-pan a Minute or two, with Anchovies, Capers, some Parsley, and

an

an Onion, cut small; then toss up all in good Beef Gravy, with Salt, and a little Vinegar, so serve it hot.

*Pease Soop.*

**B**OIL your Pease in good strong Broth made of Beef, put in an Onion stuck with Cloyes; when it is enough strain it into another Pot, and set it over the Fire again; season it with Salt, Pepper, and all sorts of Pot-herbs, with a bit of Bacon cut in the Dish, and a large Leek; add a Pint of good strong Gravy, with forc'd Meat-balls; put four larded Pidgeons ready roasted in the Middle of your Dish; garnish with grated Crusts of Bread, and crisp Bacon, so serve it.

*Pease Pottage.*

**T**AKE four Pints of the best blue Pease, and three Quarts of fresh or soft Water, set them over the Fire, season them high, or as you like; when they are enough strain them through a Cullender, and set 'em over the Fire again; put therein, when enough boil'd, two Handfuls of Spinage, some Mint, a Spoonful and an half of Flour temper'd with Water, and forc'd Meat-balls; soon after add a Pound of Butter, and keep it stirring 'till the Butter is melted; dish it up, and so serve it.



them out, drain off the Fat, and slit them in two; lay them in the Dish, the cut Sides uppermost, and serve them with good strong Gravy.

*Beef A-la-mode.*

**T**AKE a fleshy Piece of Beef, and having cut off the Fat, beat it well with your Cleaver; then lard it with Bacon, and season it with Salt, Pepper, Nutmeg, Cloves, and Mace; which done, put it in a Pot with some good strong Broth, a few Pot-herbs, a Bay-Leaf, and some Shalot; let it boil 'till 'tis tender, then put in a Pint of Claret, and two Anchovies; take as much of the Liquor up as you think fit before you put in the Claret, &c. let it taste well of the Spice, and taking it up (take out the Bay-Leaf and Shalot) serve it.

*Trouts with Fennel.*

**W**HEN you have gutted, washed, and dried your Trouts, cut off their Heads and Tails; rub them with melted Butter, Pepper, and Salt; lay some green Fennel on your Grid-iron, and placing the Trouts upon it, broil them over a slack Fire. Make your Sauce as follows; take some Chives and Parsley shred, put them in a Sauce-pan with some Butter, and set it over a Stove; add a little

Fish-

Fish-broth, and when near wasted away, two Anchovies, with a few Capers; bind it with a good Cullis, and put it in a Dish with the Trouts, so serve them.

*To dress a Shad.*

**S**CALE your Shad, and score it on the Sides, then boil it in White-wine, a little Vinegar, Salt, Pepper, and one Bay-Leaf, two or three Onions stuck with Cloves, some few Slices of Lemon, and a Lump of Butter; when boiled enough serve it.

*To dress Snipes.*

**S**LIT your Snipes in two (but don't take any thing out of their Bodies) and toss them up in melted Butter or Bacon, season'd with Salt, Pepper, and some Juice of Mushrooms; when they are enough squeeze in half a Lemon, and so serve them.

*To pickle Lobsters.*

**T**AKE Lobsters and boil them in Salt and Water 'till they will slip very easily out of their Shells, take the Tails out whole, then make your Pickle of half White-wine and half Water; put in some Pepper and whole Cloves, a Bay-Leaf, some Mushrooms and Capers, a small Sprig of Rosemary, and one little Cu-

cumber; put in your Lobsters, and give them a Boil or two in the Pickle; then take them out, and set 'em to cool; let the Pickle boil longer, and when cold put in the Bodies, so set them by in a Pot for your Use.

*To make Bisket-Drops.*

**T**AKE a Pound of good Sugar, a Pound of fine Flour, and four or five Eggs, leaving out half the Whites; beat them well together an Hour or more, then put in a few Seeds, and after sufficient beating, butter your Papers, and drop it thereon; bake them in a gentle Oven, and as you set them in, ice 'em with the finest Sugar.

*To make good Ginger-bread.*

**T**AKE three Pounds of good Flour, two Pounds of Treacle, a Quarter of a Pound of Sugar, and an Ounce and half of candied Orange and Lemon Peel, some Ginger and Spice; mix all these together as stiff as Paste, put it in what Form you like, and bake them in a gentle Oven.

*To keep Gooseberries.*

**G**ATHER your Gooseberries while green, top and tail them with your Fingers, then put them into very dry wide-mouth'd  
Bottles

Bottles, which cork very close; put them in a Pot of cold Water, and let them heat leisurely over a gentle Fire 'till they are sufficiently scalded; then take them off to cool, and looking that the Corks are very close, to prevent the Air from getting in, set them by for your Use.

*To make a Venison-Pasty.*

**T**AKE one Peck of Flour, in which put six Pounds of Butter and twelve beaten Eggs, making your Paste with Water; bone your Venison, and season it with Salt and Pepper; then take a Pound of Beef-Suet, cut it in Slices, and after beating it with a Rolling-pin, strew over it some Salt and Pepper; then lay your Venison on the Top, with a Pudding-Crust round your Meat; put in some Water, and lay a Layer of fresh Butter, and when it comes out of the Oven pour in the Liquor you made of the Bones.

*To make a Pheasant-Pye.*

**D**RAW your Pheasants, season them with Pepper and Salt to your Taste; then make a forc'd Meat of Veal, or the Breasts of Pullets, and stuff the Bodies of your Pheasants with it; then having rais'd your Pye lay a Layer of Butter in the Bottom; put in your Pheasants with a Layer of Butter on the Top, and some of your forc'd Meat round it that was left when you stuff'd the Bodies of your

Pheasants; then lid your Pye, and bake it; cut up the Cover after being drawn, and pour into it a Ragoo of Sweet-breads, so serve it.

*To make a Rabbet-Pye.*

**C**UT off the Heads of your Rabbets, and the first Joint of the Feet, lard them with middling Lardoons, and season them with Salt, Pepper, and some Spices; prepare your Pye, and garnish the Bottom of it with scrap'd Bacon, season'd as above; cut your Rabbets in two, and place them in your Pye, being first season'd as before-mention'd; cover them with Slices of Veal, and Lards of Bacon; then lid your Pye and set it in the Oven; make a Cullis of Veal, with some Gammon of Bacon cut in Slices, and lay it in the Bottom of a Stew-pan, together with your Rabbets Livers; set it over a Stove, and when the Liquor is warm take it out and pound it in a Mortar; when your Cullis begins to stick to the Bottom put in some melted Bacon with a little Flour, stir and moisten it with Gravy; add a few Crusts of Bread, and let it simmer a while; then take out your Slices of Bacon, and put in your Livers; mix them well in it, strain it into a Sauce-pan, and keep it hot, but don't let it boil: When your Pye is baked cut up the Cover, take out the Veal Slices, and take off all the Fat; place your Pye in the Dish, pour in the Cullis, and serve it.

*To*

*To season a Minced-Pye.*

**T**AKE the best Parts of a Neat's Tongue parboil'd, peel it, cut it in Slices, and set it to cool ; to a Pound of Tongue put two Pounds of Beef-Suet and Marrow ; then chop 'em all together on a Block very fine ; to each Pound of Meat put a Pound of Currants, and a Pound of ston'd Raisins chop'd or cut small ; then pound your Spice, which must be Cloves, Mace, and Nutmeg ; season it as you like, with Sugar, Orange, Lemon and Citron Peel, shred with two or three Pippins ; squeeze in the Juice of one Lemon, a large Glasse of Sack with some Dates stoned and shred small ; all these being mix'd together very well, make your Pyes and bake them, but not too much.

*Pidgeon-Pye.*

**D**RAW your Pidgeons and truss them handsomely ; then take their Livers, a little Marrow, a few Mushrooms, some of a Fillet of Veal, and sweet Herbs, of which make your forc'd Meat, and stuff the Bodies of your Pidgeons therewith, keeping some of it to lay under them in the Pye ; then raise your Pye, set it in the Form as usual, cover the Bottom of it with the Farce, season your Pidgeons and lay them upon it, cover 'em

with Slices of Veal and bits of Butter, lid your Pye, and so bake it ; when 'tis enough cut off the Lid and take out the Veal, pour on a Ragoo of Sweet-breads, Cocks-combs, and Mushrooms, so serve it hot.

*A Ragoo of Veal Sweet-breads and Cocks-combs.*

**W**ASH your Sweet-breads, blanch them off in boiling Water, then put them into cold Water, and taking them out, dry 'em with a Cloth ; put them in a Sauce-pan with some Butter, a very few Herbs and some small Mushrooms ; season them with Salt and Pepper ; tosse all these up over a Stove moisten'd with some good Gravy, let it simmer over a gentle Fire, and bind your Ragoo with a Cullis of Veal : Then take Cocks-combs, clean and put them into a Sauce-pan with Butter, some Mushrooms and Truffles cut in Slices, and a few Herbs ; season them with Salt and Pepper, tosse them up over a Stove, moisten 'em with good Gravy, and set them to simmer over a gentle Fire ; thicken them with a Cullis of Veal, so use them as you have Occasion. Serve 'em on Plates or small Dishes.

*Chicken-*

*Chicken-Pye.*

**P**ARBOIL a Couple of fat Chickens, season them with Salt and Pepper, lard them with middling Lardoons ; put their Livers in a Mortar with some scraped Bacon, Truffles, Chives, and Parsley, season'd with Salt, Pepper, and Spices ; pound it all well together, and stuff the Bodies of your Chickens with it ; then raise your Pye, put in the Bottom of it some fresh Butter, lay in your Chickens season'd under and over, cover them with thin Slices of Veal, and a little fresh Butter ; then lid your Pye, bake it, and serve it with a Ragoo of Oysters.

*A Calf's Foot Pye.*

**B**OIL your Calves Feet very tender, then cut them in halves and take out the Bones, and having raised your Pye, lay a Layer of Butter in the Bottom, then a Layer of Calves Feet, and a Layer of Raisins of the Sun ston'd and cut small, Currants, Lemon, Orange and Citron Peel cut in thin Slices, a little beaten Cloves, Mace, and Nutmeg, some fine Sugar, and a little Salt ; mix all these together, and lay a Layer 'till it is all laid out ; then boil five or six Eggs, take out the Yolks and chop them small, strew them on the Top, with a small Layer of Butter, and so serve it.

*Forc'd*

*Forc'd-Meat Balls.*

**T**AKE a little Thyme, Savory, and Spinage, Crums of white Bread, and the Yolks of two Eggs well beaten; season it with Salt, Pepper, Cloves, and Mace; cut it small, and mix it all well together, so make some long and some round.

*A Veal-Pye.*

**T**AKE the best Part of a Leg of Veal and cut it into thin Slices; beat them with a Rolling-pin, season them with Salt, Pepper, Cloves, and Mace; then cut a Pound of 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 two or three Anchovies, two Shalots, a few Oysters, some forc'd Meat Balls, and a sliced Lemon with the Peel off, add half a Pint of White-wine, half a Pint of good Broth, some Gravy and Butter; cover it with Puff-paste, and bake it in a gentle Oven.

*Lamb-Pye.*

**C**UT a Loin of Lamb into Pieces, and season it with Salt, Pepper, Nutmeg, and Cloves; raise your Pye, and put it therein; when it is baked enough draw  
it

it and cut up the Lid, then pour in a Ragoo of Oysters, and serve it.

*A Veal-Pye.*

**T**AKE a Fillet of Veal and cut it into three Pieces, season it, with Pepper, Salt, Spice, and Herbs; raise your Pye, and cover the Bottom of it with forc'd Meat; then lay in your Veal, and Sweet-breads round it, with some Asparagus-Tops, Mushrooms, Truffles, and pounded Bacon; then lid your Pye, and bake it; cut it open just before you serve it, skim off all the Fat, and pour in a good Cullis of Veal.

*A Stake Dish-Pye.*

**T**AKE a Neck of Mutton, cut it into Stakes, and season it with Nutmeg, Pepper and Salt; put it into a Dish with three or four Shalots, a few Sweet-herbs, two Anchovies, some Balls of forc'd Meat, half a Pint of Claret, and the like Quantity of Water, with some good Butter, and when it is enough baked serve it.

*A Dish-Pye of Rice.*

**B**OIL half a Pound of Rice in Water, and afterwards in Milk, 'till it is as thick as Oat-meal Pudding; then set it by to cool,  
and

and beat in five Eggs, leaving out half the Whites; put in half a Pint of Cream, a Glass of Sack, and some Rose-water; season it with Cloves, Mace, Nutmeg, and Cinnamon, half a Pound of Sugar, some Salt, a Pound of Currants, three Ounces of Orange, Lemon, and Citron Peel candied; cover it with Puff-paste, so bake it.

*A Carp-Pye.*

**T**AKE Carps, lard them with Eels, and season them with Salt, Pepper, Cloves, and Nutmeg, together with some Butter; then raise your Pye, fill and lid it, bake it in a gentle Oven; when half baked pour in a Glass of Wine, and when enough, cut up the Cover, skim off all the Fat, and pour in a Rago of Oysters, so serve it.

*A Sole-Pye.*

**T**AKE Soles, cut the Flesh from the Bones, and season them with Salt and Pepper; then make a forc'd Meat of the Flesh of Eels, and having raised your Pye, lay a Layer of the forc'd Meat in the Bottom of it, and then lay in your Soles, with a Layer of fresh Butter on the Top; then lid your Pye, and bake it in a gentle Oven, with white Bread.

*A Dish-Pye of Almonds.*

**B**LANCH and beat a Pound of right good Almonds in a Mortar with a little Rose-water; then take four Whites of Eggs, beat them with a large Glafs of Sack, half a Pint of Cream, and half a Pound of good Butter melted, one Pound of Sugar, a Pound of Currants, and a Quarter of a Pound of Marrow; put in some candied Lemon, Orange, and Citron Peel, season'd with Nutmeg, Cloves, and Mace; mix 'em well together, and put them in your Dish, laying Puff-paste in the Bottom and on the Top; bake it in a gentle Oven, and when enough serve it.

*Almond Florendine.*

**T**AKE Cheefe, and put into it one pound of blanched Almonds beat very small with a little Rose-water; put in half a Pound of Currants, and sweeten it with Sugar to your Taste; then take a good Handful of Spinage, give it two or three Boils, shred it small, and mix 'em together; butter your Dish and put them in; bake it in a gentle Oven, and serve it.

*An Eel-Pye.*

**C**UT your Eels in Pieces, and season them with Pepper, Salt, and Spices; then raise your Pye, make a forc'd Meat of Fish; and lay a Layer of it in the Bottom; then lay in your Eels, put over them a Layer of Butter; lid your Pye, and bake it in a gentle Oven.

*To season Cheese-Cakes.*

**T**AKE four Quarts of Milk, warm from the Cow, put in it a little Runnet, and when it is turn'd rub your Curds through a Sive with the Back of a Spoon; season it with Cloves, Mace, and Cinnamon, beat very fine, some Salt, half a Pound of Sugar, a little Rose-water, half a Pint of Sack, and half a Pound of Butter melted thick; beat in five or six Eggs, leaving out half the Whites, and put in a Pound of Currants.

*Almond Cheese-Cakes.*

**T**AKE two Quarts of Milk warm from the Cow, set it with a little Runnet, and when it is turn'd gather your Curds; then take a Pound of Almonds, blanch and beat them in a Marble Mortar very fine with a Glass of Sack and some Rose-water; season them with  
Cloves

Cloves, Mace, and a little Cinnamon beat fine, half a Pound of Sugar, half a Pint of Sack, and half a Pound of Butter melted thick; beat in six Eggs leaving out half the Whites, and a Pound of Currants; mix all these Ingredients together, and fill your Cheese-Cakes; bake them in a gentle Oven.

*To season Custards.*

**B**OIL a Quart of Cream with some broken Cinnamon and a little Nutmeg sliced, strain and season it with half a Pound of Sugar, a Glas of Sack, and a little Rose-water; then beat in the Yolks of eight Eggs; harden the Crusts in the Oven before you fill them, so fill and bake them in a gentle Oven.

*Turbot-Pye.*

**P**REPARE and raise your Pye, and lay a Layer of good Butter in the Bottom; then season your Turbot with Salt, Pepper, and Spices, lard it with Anchovies, and so lay them in your Pye; cover it with a Layer of Butter; lid and set it in the Oven; when it is baked enough cut it open, skim off the Fat, pour in a Ragoo of Cray-Fish, and so serve it.

*Paste-*

*Paste-Royal.*

**T**AKE a Pound of fine Flower, put in a little Cinnamon and Nutmeg well beaten, a Quarter of a Pound of double refin'd Sugar; beat in the Whites of twelve Eggs, and mix it into a Paste with half a Pint of Sack and some Cream; roll in a Pound of Butter at five or six times; add some more Flour to drudge with. This Paste is fit for Puffs, or to garnish Dishes.

*A Pike-Pye.*

**L**ARD your Pike with Eels, make a forc'd Meat of the Flesh of Carp, some Mushrooms, Chives, and Parsley, season'd with Pepper, Salt, Spice, a Piece of fresh Butter, and the Yolks of two Eggs; shred all these very small together, and put it in the Body of your Pike; raise your Pye, and garnish the Bottom of it with fresh Butter; lay in your Pike, having cut it in two, and season'd it with Pepper and Salt; then lay a Layer of Butter on the Top; lid your Pye and bake it in a gentle Oven.

*A Trout-Pye.*

**L**ARD your Trouts with Eels, and cut off their Heads; then raise your Pye, and lay

a Layer of fresh Butter in the Bottom of it ; then make a Farce of Trouts, Mushrooms, Truffles, Parsley, Chives, and good Butter ; season it with Salt and Pepper, the Yolks of two raw Eggs, and Spices ; then stuff the Bellies of your Trouts with it ; season your Trouts with Salt and Pepper, lay them in your Pye, and cover them with good fresh Butter ; lid your Pye, and bake it in a gentle Oven.

*To make white Puff-Paste.*

**T**AKE one Pound of good Flour, put in the Whites of three or four Eggs, mix it up into a Paste with cold Water, and then roll in a Pound of fresh Butter at four or five times rolling. This Paste is fit for Cheesecakes or Puffs.

*Another Puff-Paste.*

**T**AKE four Handfuls of fine Flour, dry it well by the Fire, put to it two Whites of Eggs, and a quarter of a Pound of Butter ; mix it with cold Water, then roll in half a Pound of Butter at five or six times rolling, laying your Butter all over the Paste in small Bits, strewing a little Flour over it when you have folded it up ; so do 'till your Butter is ended.

*An Oyster-Pye.*

**T**AKE a Quart of Oysters, drain them from the Liquor, a quarter of a Pound of fresh Butter, one Anchovy shred small, about a Spoonful of shred Parsley, a little Nutmeg and Pepper; then make your Pye, and lay on the Bottom a Layer of Butter and the Parsley aforesaid; then lay in your Oysters with some Butter, and a sliced Lemon on the Top; strew over the Oysters a little Pepper and Nutmeg, then lid your Pye and bake it, and when it is enough draw it; cut up your Lid, and squeeze in a Lemon, give it a Shake or two, and serve it.

*Sweetbread Pasties.*

**P**ARBOIL your Sweetbreads, then shred them very fine, put to them some Marrow shred, with some grated Bread, and the Yolks of two Eggs, some Cream, a little Rose-water, Sugar, and Nutmeg grated; mix and tamper all these together; then make your Paste with Butter rolled in the Flour, with a little Sack and Sugar, the Yolks of two Eggs, and cold Water; then roll it out in little Pasties, and put your Meat in them, baking them in a gentle Oven. If you please you may fry them in Butter or Hog's Lard.

*To make Kidney Pasties.*

**T**AKE the Kidneys of Loins of Veal, with the Fat about them, and a little of the Veal; then take Beef-Suet, with the Yolks of Eggs, shred all very well together, Cloves, Mace, Nutmeg and Salt; sweeten them with Sugar and Currants to your liking; mix them all well together; then make your Pasties of Puff-Paste, fry them in Hog's Lard or Butter, which you like best; let them be of a fine Colour, and yellow.

*To fry Paste.*

**T**AKE Curds, and grated Bread, two Whites of Eggs, mix it as thick as Paste, putting into it some Cream; make 'em in Forms, and so fry them in Butter; for Sauce take Sugar and Butter, Rose-water and Sack, beaten very well together; pour it upon it, and serve it.

*A Pye of a Joll of Salmon.*

**K**EEP your Joll whole, cut it with a Knife here and there, and joint the Chine-Bone; season your Salmon with Pepper, Salt, and Nutmeg, on both Sides; then take half a Pound of Butter, a little Parsley, and one Anchovy shredded; having raised

your Pye, lay these in the Bottom, then put in your Joll of Salmon, with a small Layer of Butter on the Top of it; lid your Pye and bake it; when drawn put in a Spoonful of Butter, and the Juice of a Lemon.

*Marrow Pasties.*

**T**AKE Marrow and some Pippins shred very small, and put to them some very fine Sugar; then make Pasties of Paste-Royal; fill them, fry them in clarified Butter of a fine Colour, strew white Sugar over them, and serve them.

*A Marrow Tart.*

**T**AKE the Yolks of hard Eggs, shred them with Apples and Marrow; then take Sugar, Cinnamon, and Orange Peel, minced very small, and a very little Salt; mix all these together, and squeeze in the Juice of a Lemon; then fill your Tart, and bake it in a gentle Oven.

*A Plumb Cake.*

**T**AKE three Quarters of a Peck of Flour, dry it before the Fire, one Pound of Sugar, half an Ounce of Mace, some Nutmeg, Cinnamon, and a few Cloves; pound these Spices together, and sift them very fine; then

then take a little Ginger and Salt, a Pound of Raisins of the Sun stoned, and six Pounds of Currants, mixing them all together; then melt two Pounds of Butter gradually, in almost a Quart of Cream; beat sixteen Eggs, leaving out six Whites; put to them a little Rose-water and Sack, half a Pint of new Yest; mix these Liquors together, and strain them; then mix all together, and let it stand before the Fire, covered with a Cloth, about a quarter of an Hour; then put it in a Hoop and bake it, having put in Suet, and Orange and Lemon Peel. Just before you set it, ice it with the Whites of Eggs and Sugar.

*Minced Pyes of Eggs.*

**S**HRED ten hard Eggs, when cold, with one Pound of Marrow; season it with a little Salt, Cloves, beaten Cinnamon, and Mace, a quarter of a Pound of Sugar, some candy'd Lemon Peel, a few Dates, and two Pippins all shred small, one Pound of Currants, a little Rose-water, the Juice of an Orange and a Lemon, and Sweetmeats; fill your Pyes, lid and bake them, then serve them.

*White Pot.*

**T**AKE three Pints of Cream, the Yolks of four Eggs, and two Whites; beat your Eggs with Rose-water, Nutmeg, and Sugar, half a white Loaf sliced thin in the Cream; break it with your Hands, and when it is a little steeped put in your beaten Eggs, mix'd up very well with your Hands; strew Marrow and Raisins on the Top, put Puff-paste round your Dish, and bake it in a gentle Oven.

*To make Flummery.*

**T**AKE a Quart of Milk and some Cream, beat the Yolks of five or six Eggs with a little of the Cream; sweeten it to your Taste with white Sugar, and Nutmeg; butter your Dish, and pour it in; set it on a Chafing-dish of Coals, cover it close, and when it begins to thicken strew in some Currants, plump'd in Sack, on the Top; don't stir it while it is on the Fire, and when it is enough done take it off very nimbly, and serve it.

*To scald Gooseberries.*

**T**AKE a Pint of White-wine and a Pint of Water, one Pound of very good white

white Sugar, then scald as many Gooseberries as the Liquor will cover ; you may scald two or three Parcels in the same Liquor, or coddle Pippins cut in Halves: You may likewise scald any other Fruit the same way.

*A Lamb Pye.*

**C**UT your Lamb in Slices, season it with Cloves, Mace, Nutmeg, Sugar, a little Salt, and a little Pepper ; having raised your Pye, put in the Meat, lay on it, and between it, Raisins of the Sun stoned, a few Currants, a little Marrow, candy'd Lemon Peel, a few Dates dried, Citron, preserved Barberries, candy'd Lettuce, if you have it, sliced Lemon, large Mace, and fresh Butter ; then fill your Pye, lid it, and bake it ; then make your Caudle of White-wine, a little Vinegar and Sugar beaten up with the Yolks of three Eggs to thicken it ; give it a Shake or two, scrape Sugar on it, and serve it.

*Orange Tarts.*

**T**AKE *Seville* Oranges, grate a little of the outside Rind, squeeze out the Juice into a Dish, throw the Peels into Water, change it very often for two Days ; then set a Sauce-pan of Water on the Fire, let it boil, and put in your Oranges ; boil them in two Waters to take the Bitterness away ;

when they are tender take them out and dry them well, beat them in a Mortar very fine; then take their Weight of double refined Sugar, boil it to a Syrrup, skimming it very clean; then put in your Pulp, and boil it all together 'till it be clear, and let it stand to be cold; having your Tarts ready, fill them with it, putting in the Juice; then lid and bake them in a quick Oven.

*Duck Pye.*

**T**AKE a Couple of Ducks, season them with Salt, Pepper, and Spices; then raise your Pye, and cover the Bottom of it with fresh Butter; lay in your Ducks, with some Veal, and lay over the whole, Slices of Veal and some Butter; lid your Pye and bake it, and when it is enough cut up the Lid, and pour into it a Ragoo of Cocks Combs and Sweetbreads, having first taken out the Slices of Veal, and serve it.

*To make Bean Tarts.*

**R**AISE your Tarts, then take green Beans that are boiled and blanched, and put in a Layer of them and a Layer of any sort of Sweetmeats except Quinces; put in some Juice of Lemon, and Marrow seasoned with Cloves, Mace, Nutmeg, Salt, and candy'd Orange Peel, and when they are baked  
put

put into every Tart some White-wine thick-  
ned with the Yolk of an Egg.

*An Oyster Pye.*

**H**AVING raised your Pye of good Paste,  
scald your Oysters in their own Liquor,  
with White-wine, Spice, Onion, and Savory,  
and when they are cold put them in your  
Pye, with a Layer of Butter under, a Layer  
of Marrow and hard Eggs, a little Pepper  
and Salt, Nutmeg, Mace, and Barberries, and  
lay a Layer of Butter on the Top. This  
Pye must be baked in a quick Oven; then  
cut up your Cover, scald White-wine, and  
pour into it, give it a Shake or two and serve  
it.

*Spinage Tarts.*

**T**AKE Spinage, Marrow, and hard Eggs,  
of each one Handful, some Cloves,  
Mace, Nutmeg, and Lemon Peel shred fine;  
put in some Currants, and good Store of  
Raisins of the Sun stoned and shreded, Orange  
and Citron Peel candy'd; sweeten it to your  
Palate; having your Tarts ready, fill them,  
and bake them in a gentle Oven.

*White-*

*White-wine Cream.*

**S**ET over the Fire a Pint of White-wine, put in a Stick of Cinnamon, and half a Pound of Sugar; let these boil, then take six Eggs, Yolks and Whites, beat them well with a Whisk, and put them to your Wine, but don't let it curdle; put in some Rose-water, and the Juice of a Lemon; then pour it into your Dish, and garnish with fine Sugar.

*Cream dressed with French Bread.*

**T**AKE two *French* Rolls, cut them in Slices, and lay them on a Dish; put to them a Pint of Cream, and half a Pint of Milk; strew over them some Cinnamon and fine Sugar; soak them and turn them without breaking; then take them out from the Cream, and dip them in the Yolks of Eggs, and fry them in clarified Butter of a fine Colour; then scrape some Loaf Sugar round your Plates, and serve them.

*A very good Tart.*

**T**AKE a very small silver Dish, lay *Paste* Royal round it; then lay in a Layer of Biskets, and a Layer of Marrow and Butter, and likewise a Layer of all Sorts of wet Sweet-meats, except Quinces, and so do 'till your Dish

Dish is full; then boil a Pint of Cream, thicken it with the Yolks of two Eggs, and a little Rose-water; sweeten it with Sugar, bake it, and serve it.

*Good Set Custards.*

**B**OIL a Quart of Cream with a Blade of Mace, then set it to be cold; take six Eggs, leaving out half the Whites, beat them very well, and put in a little Rose-water and a Pound of Sugar; harden the Crusts in the Oven, fill the Corners with Paper, prick the Bottoms with a Pin, then take out the Paper, and as soon as you have filled them, set them in the Oven; when they are done enough, set them by for your Use.

*Custards in Cups.*

**T**AKE a Quart of Cream, boil it with a Blade of Mace, beat eight Eggs, leaving out half the Whites; then take out the Blade of Mace, and sweeten the Cream with Sugar; beat in the Eggs with a Spoonful of Sack, and a little Rose-water; sweeten it to your Palate with good Sugar; then put them into your Coffee-Cups, set them in the Oven, and let them have just one Boil up.

*Hare-*

*Hare-Pye.*

**K**EEP the Livers of your Hares, cut off their Heads, and the first Joint of their Legs; lard them with small Lardoons, let your Seasoning be Salt and Pepper; then having raised your Pye, put a Layer of Butter in the Bottom of it; cut your Hare in two, and place it in your Pye; lay a Layer of fresh Butter on the Top, lid it, and bake it; serve it with a Cullis of Veal and Ham, in which put the Livers, which must be pounded in a Mortar; when your Cullis is ready, cut up the Lid of your Pye and pour it in, so serve it.

*Carp-Pye farced.*

**W**HEN you have scalded, gutted and washed your Carps, lard them with Lardoons of Eels; let your Seasoning be Salt, Pepper, Nutmeg, and a few Cloves; farce the Bellies of your Carps with a Farce made of the Milts of Carps, Oysters, and Mushrooms; then having raised your Pye, lay a Layer of Butter in the Bottom of it; lay in your Carps, and set it in the Oven, having first lidded it, and when it is enough, serve it for first Course.

*Rice*

*Rice Custards the best way.*

**B**OIL a Quart of Cream with a Blade of Mace; put to it boiled Rice, beaten well with your Cream; stir it all the while it boils on the Fire, and when it is enough take it off, sweeten it with good Sugar to your liking, and put in some Rose-water; put these likewise in Cups, and let them stand to be cold, and serve them.

*To pot a Joll of Salmon.*

**S**EASON your Joll of Salmon with Cloves and Mace, a little Salt and Pepper, a Bay Leaf or two; put it into your Pot, and cover your Salmon with Butter; then set it in the Oven with white Bread, and when it is baked, take it out, and put it into the Pot you intend to keep it in; cover it with clarified Butter, and set it by for your Use.

*To pot Eels.*

**T**AKE Eels and season them with Pepper and Salt, and a few Cloves; rub the Seasoning on them very well with two Bay-Leaves; put them in an Earthen-Pot, and cover them with melted Butter; then set 'em in the Oven with manchet Bread: When they are baked put them in another Pot,  
drain.

draining them well from the Liquor, and cover them with clarified Butter; so set them by for your Use.

*To pot Neats Tongues.*

**Y**OUR Neats Tongues must first be pickled, then cut off the Roots, blanch them and season them well with Pepper and Salt, Cloves, Mace, and Nutmeg, while they are warm; then put them into an Earthen-pot, and cover them over with fresh Butter; when they are baked enough, take them out of the Pot, and put them into one you intend to keep them in; take off the Butter from the Gravy, and melt as much more as will cover an Inch and a half above your Tongues.

*To pot Beef a very good way.*

**C**UT your Beef in large Slices, take off all the Fat, and beat it with your Rolling-pin or Cleaver; then to six Pound of Beef put two Ounces of Salt-petre; beat and rub it well with your Hands, lay it in a Tray for two Days; then take it out and season it with Pepper and Salt; then lay it in the Pot you intend to bake it in, having first laid a Layer of Butter in the Bottom of it. Having laid in your Meat, lay a Layer of Butter on the Top thereof, so bake it with brown Bread; when

when it is baked enough, take it out of the Pot, draining it well from the Gravy; then pull it in pieces with your Hands, and take out all the Skins and Veins, and beat it in a Mortar with some of the Butter, which you must skim off the Top of the Pot; then put it in the Pot you intend to keep it in, and cover it over with clarified Butter an Inch or more above your Meat.

*To collar Beef.*

**T**AKE a good Flank of Beef, bone it, and take the Gristles out of it; to twenty Pounds of Beef put four Ounces of Saltpetre, and one Pound of common Salt; having thus season'd your Beef, lay it in Pump-water, turning it once a Day for four Days; then season it with Pepper, Nutmeg, Cloves and Mace, and all sorts of Sweet-herbs, shred them and strew them all over your Collar; then roll it very hard and close, and bind it about with course Tape very tight, and put it in Water, enough to cover it; put into your Water Pepper and Salt, some whole Mace, a Bunch of Sweetherbs, a few Bay-leaves, and one Onion, and when it is baked, roll it up hard in a course Cloth; then lay it in the Liquor it was baked in, having first skimmed off all the Fat, and the Liquor being cold.

*To make a Ragoo of the Milts of Fish.*

**B**LANCH them off in boiling Water; then take them out and throw them into cold Water, and tofs them up in a Sauce-pan with a little Butter and some very small Mushrooms, a few Truffles cut in Slices, and a Bunch of Sweet-herbs; let your Seasoning be Pepper and Salt; moisten them with good Gravy, so set them to simmer, and when they are enough skim off the Fat, bind your Ragoo with a good Cullis, then put in your Milts of Carps, Pikes or Trouts, and let them simmer over a clear Fire; let them be well relished, and serve them on Plates or small Dishes.

*To dress Livers in Ragoo.*

**T**AKE the Livers of Fowls, cut off the Galls, and scald the Livers in boiling Water; then put them into cold Water, and tofs them up in a Sauce-pan with a little Butter, some Mutton, some small Mushrooms, some Morils sliced, and all sorts of Sweet-herbs; let your Seasoning be Salt and Pepper; when you have tofs'd them up, moisten them with good Gravy; let them simmer over a gentle Fire, and when they are half done, put in your Livers (don't let them be done too much) bind your Ragoo with a good Cullis

Cullis of Veal and Ham; then take up your Livers, and lay them in a Dish or on Plates; pour your Ragoo upon them, so serve them as hot as you can.

*To pot Lobsters.*

**T**AKE Lobsters and boil them 'till they will come out of their Shells; then take their Tails and Claws, season them with Salt, Pepper, and Mace; then put them into a Pot with fresh Butter, and bake them; when they are baked enough, take them out of the Pot, and put them into one you intend to keep them in; take the Butter they were baked in, and clarify as much more as will cover them one Inch above the Meat, so set them by for Use.

*To collar a Breast of Veal.*

**T**AKE the largest Breast of Veal you can get, bone it, and take out all the Gristles; then take Sage, Marjoram, Thyme, Savory, and a little Lemon Peel; shred them small, and mix them with Salt, Pepper, and Nutmeg; beat your Meat with your Rolling-pin, to make it lie flat, and very even; bone four Anchovies, with a quarter of a Pound of Bacon sliced thin, and laid with the Anchovies up and down the Meat; then strew your Seasoning and Herbs upon it, and

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mix

mix with your other Ingredients some Marrow and Beef-Suet shred small ; then roll it up hard and tight with course Tape, and cut it into three Collars ; tie them severally in Cloths very tight and hard at both Ends : Then make your Pickle thus ; Set on a Pot with Milk and Water, half one and half the other, and put in the Veal Bones, with some Sweet-herbs, Mace, Nutmeg, Salt, whole Pepper, and one Bay-Leaf ; boil these 'till the Goodness is out, then take out the Bones, and put in the Collars ; let them boil tender ; then take them out, and tie them up hard in clean Cloths ; hang them up 'till they are cold, then skim the Fat off your Pickle, and when cold put in your Collars. You may eat 'em with Oil and Vinegar beat up thick together, or with the Juice of Lemon and Pickles.

*To dress a Pike with Oysters.*

**S**CALE, gut, and wash a Pike very well, cut it in pieces, and put it into a Stew-pan with White-wine, a little Parsley, and a few Mushrooms, shredded small together, with Salt, Pepper, and fresh Butter, and set it to stew ; scald off some Oysters in Water and a little Vinegar, and when your Pike is almost stewed, put it with its own Liquor into a Stew-pan ; when it enough  
done

done pour it into a Dish. Let your Garnishing be sliced Lemon.

*To boil a Pike with white Sauce.*

**B**OIL your Pike in White-wine and Water, with Salt and Pepper, and a Bunch of Sweet-herbs : Then make a white Sauce ; take some good fresh Butter, and put it into a Sauce-pan with a little Flour, two Anchovies shredded, a Slice of Lemon, a few Capers, Salt, Pepper, and Nutmeg, a very little Vinegar and Water, and when you are ready to serve it, thicken your Sauce over the Stove, and pour it on your Pike:

*To pot Pork.*

**T**AKE a fleshy Piece of Pork, skin it and cut it in Pieces, season it with Salt and Pepper to your liking, with a few Sweet-herbs. Put it in a Pot with a Pound of fresh Butter ; bake it with brown Bread, and when it comes out of the Oven take it out of the Pot with a Skimmer ; drain it from the Gravy, and pound it in a Mortar ; then put it in the Pot you intend to keep it in, skim off all the Butter, and put to it, clarifying as much more as will cover an Inch above your Meat ; cover it close, and set it by for Use.

*To collar a Pig.*

**C**UT off the Head of your Pig, chine it down the Back, and take out the Bones and Gristles, but don't cut the Skin; lay it in fair Water one Night, and the next Morning take it out and dry it in a Cloth; cut each Side a-sunder, and season it with Salt, Pepper, and Nutmeg, some beaten Mace, Sage, Rosemary, and Lemon Peel; roll it up hard in a Cloth, and tie it with coarse Tape. Let your Pickle be Bran, Milk, and Water; skim off all the Fat, and strain out the Bran; then let your Collar be cold, and put it into it.

*To collar Eels.*

**H**AVING skinned, gutted, and took out their Bones, season them with Pepper, Salt, Nutmeg, Lemon Peel, and Sweet-herbs; roll them hard with coarse Tape; then set on a Pot of Water, and make your Pickle as follows: Put in the Pot the Bones of your Eels, with Salt, Pepper, a Bundle of Sweet-herbs, and two or three Bay-Leaves; don't boil them too much; put some Cyder in your Pickle, and when you have taken up your Collars tie them up close at both Ends: When the Liquor is cold, skim off all the Fat, putting in your Collars when cold; boil up your Pickle

as you find Occasion. You may eat 'em with Oil and Vinegar beat up thick together, or with the Juice of Lemon, or Pickles, or what you like best.

*To hash Salmon.*

**H**ASH the Flesh of your Salmon in a Sauce-pan, dry it over the Fire 'till it grows white; then lay it on the Table; put to it some Shrimps, Mushrooms, Parsley, and Truffles; shred and mix them all together; set some fresh Butter in a Sauce-pan over a Stove; put in a little Flour, and make it brown; then put in your Salmon; give it a Turn or two over the Fire; season it with Salt and Pepper, and a Slice of Lemon; moisten it with Fish-Broth, and serve it as hot as you can.

*To broil fresh Herrings.*

**G**UT your Herrings through the Gills, drudge them with Crumbs of Bread; then broil them on a Grid-Iron. Make your Sauce of fresh Butter, Salt, Pepper, Vinegar, and Mustard; or you may make your Sauce of browned Butter mixed with savory Herbs shred very small, some Salt, Pepper, Capers, Anchovies, and a little Vinegar, or you may only use green Gooseberries.

*Green Pease with Cream.*

**T**AKE two Quarts of green Pease, boil them, but don't let them break; when they are enough take them up, and drain them very well from the Water; tofs them up in a Sauce-pan with Butter, a handful of Parsley, and some Mint; season them with Salt, and a little Pepper, if your please, and put Cream among them: You may serve them on a small Dish, or on Plates.

*To stew Larks, or other small Birds.*

**T**AKE Larks, or other small Birds, having drawn them, tofs them up in a Stew-pan, with Butter, or melted Bacon, an Onion stuck with Cloves, and Mushrooms, and the Livers of Pullets; tofs up all together with a little Flour; moisten 'em with strong Gravy, and when a little wasted, beat an Egg in a little Cream, with some shred Parsley amongst it; pour it into your Stew-pan, and give it a Turn or two; squeeze in the Juice of half a Lemon, and serve it.

*To*

*To dress Lamb like Kid.*

**T**AKE a Fore-Quarter of Lamb, lard one half, and drudge the other with Bread-Crums; fold a Sheet of Paper round it that it may not brown; when it is almost roasted drudge, as before, the Part that was not larded, adding some Salt, and shred Parsley; roast it of a fine brown Colour; serve it with the Juice of Orange, and garnish with Slices of Lemon.

*To ragoo a Quarter of Lamb.*

**H**ALF roast your Lamb, then cut it in four Pieces, and tosse it up in a Stew-pan to brown it; then stew it in good Broth, with Salt, Pepper, Cloves, a few Mushrooms, and Sweet-herbs; when it is enough put to it a Cullis of Veal, and serve it.

*To roast a Quarter of Lamb.*

**T**AKE a good Quarter of Lamb and roast it; when it is almost roasted, drudge it with Bread-Crums; then put into the Dish you intend to serve it in a Cullis of Veal, and one Anchovy, some Capers, Pepper and Salt, and the Juice of a Lemon; lay your Meat on the Cullis, and serve it.

*To dress a Duck.*

**T**AKE a Duck, and half roast it; then take it off the Spit and lay it in a Dish; cut it up, but so as to leave all the Joints hanging to one another; put some Salt, Pepper, and the Juice of an Orange in the Incisions; turn it on the Breast, and press it hard with a Plate; then set it on a Stove, and when it is enough lay it in your Dish; serve it hot in its own Gravy, with some red Wine.

*To make Sausages.*

**T**AKE a large Loin of Pork, bone it, and take off all the Skin; then crack the Bones, and put them in Water and boil them; having skimm'd it very well, season the Liquor with Salt, Pepper, a little Mace, and an Onion or two; and when all the Goodness is boiled out, strain it and set it to be cold; then shred your Pork very fine; season it with Pepper, Salt, Cloves, and Mace beaten, some Sage, and Spinage; then mix them together, with the Yolks of two or three Eggs moistened with some of the Liquor aforesaid, so fill them; and if you don't keep them long you may shred in Oysters.

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*To pot Pigeons.*

**P**REPARE and wipe your Pigeons with a Cloth, but don't wash them; let your Seasoning be Salt and Pepper, roll a Bit of Butter in the Seasoning, and put it in their Bellies: One Dozen of Pigeons will take up two Pounds of Butter. Place them in your Pot with their Breasts downwards, so cover them up very close; and when they are baked take them out of the Pot, and put them in that you intend to keep them in, having first drained them very well from the Gravy; take the Butter they were baked in, and clarify as much more as will cover them, so set them by for Use.

*To dress Fowls with Oysters.*

**T**AKE a Couple of large Pullets, scrape some fat Bacon, and put to it some Parsley, one Mushroom and Shalot; shred all very small, seasoning with Pepper and Salt; mix them together, and farce the Crops of your Pullets with 'em; then lard and roast them, and when they are enough prepare a Ragoo of Oysters, pour it upon them, and serve them for the first Course.

*To*

*To bake Plaice.*

**R**UB your Dish with fresh Butter, strew on it a Seasoning of Salt, Pepper, Nutmeg, and a few savory Herbs; cut off the Heads and Tails of your Fish, lay them in your Dish, and pour on them a Glass of White-wine; sprinkle them with melted Butter, drudge them with Bread crumbled very fine, then bake them; take Care you don't break your Fish with taking them up; lay them in the Dish you intend to serve them in, having first poured Anchovy Sauce in the Dish.

*A Sugar Amlet.*

**B**EAT up the Whites of a Dozen Eggs very well, then put the Yolks to them, add a little Lemon Peel shred fine, a little Cream, and a very little Salt; beat it all together often; then drudge a Dish with Sugar. Having fried your Amlet, turn it into the Dish, with the brown Side uppermost; strew powder Sugar over it, and candy'd Lemon Peel sliced fine; glaze it with a red-hot Fire-shovel, and serve it.

*A very good Amlet.*

**F**IRST beat up the Whites of a Dozen, and half of Eggs, then mix in the Yolks with some Biskets of Almonds, Lemon Peel shred, Cream, and Sugar; keep constantly beating and stirring your Amlet; then fry it with fresh Butter; keep it moving over the Fire 'till it is brown on one Side, and then turn it, and fry it brown on the other; strew over it some double-refined Sugar.

*Cray-Fish with Eggs.*

**T**AKE a Ladle full of Broth, a Crust of Bread, a Mushroom or two, and some Parsley; let it simmer over the Fire; then take it off, and put to it a Cullis of Cray-fish; break in six Eggs to it; strain the Cullis and Eggs through a Sive into the Dish; then set the Dish on hot Embers, and cover it: When it is enough serve it.

*Cray-Fish and Eggs another Way.*

**M**AKE a Rago of Cray-fish, put to it a Cullis of Cray-fish; then poach a Dozen Eggs, lay them in a Dish, pour your Rago on them, and serve them.

To

*To dress a large Eel.*

**T**AKE the largest bright Eel you can get, skin it, and cut it in two, place it in a Dish; pour on it some White-wine, and let it lie a while; then take it out and make large Incisions on the Sides; fill up these Incisions with a Farce, which make as follows: Take the Crumb of white Bread grated very fine, and all sorts of Sweet-herbs, Pepper, Cloves, Nutmeg and Salt, the Yolks of hard Eggs, and good fresh Butter; having mixed these together, fill up the Incisions you made in the Eel with it; slip it again into the Skin, and tie it at both Ends; prick it up and down with a Pin; then broil it on a Grid-Iron, and when it is enough take off the Skin; and for Sauce take Butter, Vinegar, Salt, white Pepper, Anchovies, and Capers.

*To pot Fowls.*

**P**ICK them clean, singe and dry them with a Cloth; season them with Salt, Pepper, Cloves, Mace and Nutmeg beat and mixed all together, and let them stand one Day; then place them in the Pot with their Breasts downwards; strew over them some whole Cloves and Mace; cover them with melted Butter; tie them down very close, and bake them;

them; when they are baked let them stand a-while, and drain the Gravy from them; then place them in another Pot with their Breasts upwards; fill their Craws with Butter; then pour the Butter from the Gravy over your Fowls, an Inch or more above them.

*To pot a Hare.*

**T**AKE a Hare, wash it and dry it well from the Blood with a Cloth; cut it into Quarters, and let your Seasoning be Salt, Pepper, Cloves, Mace, and Nutmeg; put it in a Pot with a Pound of Butter, and a Bay-Leaf or two; when it is baked take the Meat from the Bones, and pound it in a Mortar with some of the Butter from the Gravy; mix it all together with your Hands, and kneed it in the Pot you intend to serve it to the Table in; having pressed it very close, pour clarified Butter an Inch or more above your Meat; and set it by for your Use.

*A very good Pye.*

**L**AY Puff-paste round the Brims of your Dish; then lay a Layer of Bisket and a Layer of Butter and Marrow, then a Layer of all sorts of wet Sweetmeats, or as many as you can have, and so do 'till your Dish is full;

full; then boil a Quart of Cream, and thicken it with two Eggs, a little Rose-water, and Sugar, add this to the rest and bake it; when it is enough serve it.

*To fry Eels.*

**T**AKE middle-sized Eels, prepare and rub them with Salt, and skin them; having cleaned them very well, cut each Eel in three Pieces of an equal Length; lay them to marinate for an Hour and an half in Vinegar, Salt, Bay-Leaves, sliced Onions, and Lemon-Juice; drudge them with Flour, fry them in clarified Butter, and serve them dry with fried Parsly.

*Eels in Ragoo.*

**T**OSS them up in clarified Butter, a little Flour, some Fish-broth, Mushrooms, and Parsley shred small, a few Sweet-herbs, Salt, Cloves, and Capers; boil all these together, and when your Ragoo is almost ready put to it a little White-wine Vinegar; let it boil a little longer, then thicken it with an Egg, take off the Fat, and serve it.

*Veal-Cutlets.*

**C**UT them handsomely, and beat them very thin with a Cleaver; season them with Pepper and Salt; cover them all over with a proper Farce-Meat, and smooth it over with a Knife; then take as many Papers as you have Cutlets, and butter them on one Side; dip your Cutlets in Butter, strew a little grated Bread over the Farce-Meat all round; lay them on your Papers, being of the Size of your Cutlets, and turned up at the Ends like a Dripping-pan; then broil your Cutlets 'till they are enough; take off the Papers, and lay them in a Dish. Let your Sauce be Butter and Gravy, and Lemon Juice.

*To fry Cream.*

**P**UT over the Fire a Pint of Cream and half a Pint of Milk, some Sugar, and a Stick of Cinnamon; let it simmer softly a quarter of an Hour; then break eight Eggs, put them in another Sauce-pan, leaving out two of the Whites; beat them in the Sauce-pan with a Spoon; put to them a little Cream, and a Handful of Flour, mixing all together as fine as you can; take out the Stick of Cinnamon, put in your boiling Cream, stirring it, and when it is of a right Thickness, fry it as  
you

you do Pancakes; when they are ready, strew fine Sugar over them, and serve them.

*To dress Chickens or Pullets.*

**S**CRAPE some fat Bacon and season it with Salt and Pepper, a little Parsley and Anchovies, shred very small; mix 'em together, and farce the Craws of your Chickens or Pullets with 'em; wrap them up in Lards of Bacon, and roast them at a gentle Fire; take two Anchovies, shred them small, put them in a Sauce-pan and dissolve them in some Veal-Broth; keep 'em over hot Embers, and when your Chickens are roasted, take off the Lards of Bacon, dish them up, pour your Cullis of Anchovies upon them, and serve them.

*To dress a Pig.*

**C**UT your Pig in Quarters, and boil them in good Broth, season'd with an Onion stuck with Cloves, a Bundle of Pot-herbs, Salt, Pepper, and Nutmeg; when they are near boiled put in a Pint of White-wine; let your Sauce be Oysters, some Slices of Lemon, Capers, and stoned Olives; garnish your Dish with the Brains of the Pig fried, and some fried Parsley, laying a little Heap of Brains, and another of Parsley.

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*To roast or boil a Neck of Mutton an  
excellent Way.*

**D**RAW your Neck of Mutton with Parsley, spit and roast it; when it is almost enough, drudge it with Bread crumbed very fine, and Salt and Pepper; let your Sauce be the Juice of Lemon, and Gravy. You may likewise boil a Neck of Mutton, and then dip it in a thin Batter, and fry it in Butter, and serve it with White-wine Vinegar and Pepper.

*To Farce a Leg of Mutton.*

**R**OAST a Leg of Mutton, and take all the Flesh off it, leaving the Bones hanging together; pick all the Fat from the Flesh and hash it with Marrow, a few Chives, the Crumb of a *French* Roll soaked in Cream, and the Yolks of four Eggs; season it as usual: Put the Bones into the Dish you intend to serve it in; then lay one half of the Meat all round it in the Shape of a Leg of Mutton; leave a Hole at the Top, and pour into it a Ragoo of Sweet-breads and Artichoak Bottoms; then cover it with the other Half of your Farce, placing it as you did the former; strew over it crumbed Bread; set it in the Oven to make it of a fine Brown; then take it out, and take off all the Fat that is round

the Dish; make a little Hole on the Top, and pour in some good Gravy; then close the Hole, and serve it hot to the Table.

*To pickle large Cucumbers.*

**L**ET them be the largest and finest Cucumbers you can get; cut a Piece out of the Sides the whole Length of them; take out all their Seeds, and drain them well; then put into them Cloves, Mace, and whole Pepper bruised, Mustard-seed, three Cloves of Garlick peeled, and Shalots, some Ginger sliced, and a little Salt; then lay on the Piece you cut off, and tie it on very close with Packthread; put them into as much Vinegar as will cover them, and put in Mustard, Bay-Leaves, and Salt; let them lie therein eight Days; then put 'em into a brass Kettle, and green them over; stow them down very close, let them have a Boil or two, then take them out, and boil up the Pickle, and pour it over them hot; then cover your Pot very close, and they will keep all the Year round, or you may eat them as soon as you please.

*To pickle Samphire.*

**H**AVING picked it, lay it in Salt and Water for two Days; then take it out and put it in a Bell-mettle Pot, and cover it with White-wine Vinegar; put it over a Char-

Charcoal Fire; put Vine-Leaves upon it, and cover it very close, let it be crisp and green, but not soft; then put it up as you do other Pickles, tying it down with Leather. Samphire is in Season in *May*.

*To pickle Barberries.*

**P**ICK some of the worst of your Barberries to make your Pickle of a red Colour, then put them in Salt and Water; boil it 'till it will bear an Egg; then strain the Liquor into the Pot you intend to keep them in, and when the Liquor is cold, put in your Barberries; add what White-wine Vinegar you think proper; tie them down with Leather, so set them by for Use.

*To dress Oysters.*

**O**PEN your Oysters, and drain them from their Liquor, put some fresh Butter in a Sauce-pan, and set it over a gentle Fire; put in a little Flour, and keep it stirring with a Spoon 'till it be brown; then put in some small Crusts of Bread, and after that your Oysters; give them a few Turns, season them with Pepper, moisten them with strong Broth and their own Liquor; warm them all together, but don't let them boil; serve them in Plates.

*Another Way to dress Oysters.*

**O** PEN them and put them in Scollop-Shells; put to them fresh Butter, Pepper, and a little shred Parsley; cover them with grated Bread, brown them with a hot Fire-shovel, and serve them on Plates.

*To pickle Asparagus.*

**T**AKE two hundred of the largest Asparagus you can get, cut off the White at the Ends, scraping them lightly to the Head 'till they look green; wipe them with a Cloth, and lay them in a broad Pot; throw over them four Pennyworth of whole Cloves and Mace, a little Salt, and as much White-wine Vinegar as will cover them very well, for it will waste in standing; let them stand in this cold Pickle eight Days, then pour the Pickle into a Bell-mettle Pot, and let it boil; then put in the Asparagus, and stow them down very close, and green them very well, but don't let them boil to be soft; then place them even, in a large Gallipot; tie them down very close with Leather, and use them as you have Occasion.

*To keep Pease.*

**T**AKE green Pease, shell them, and put them in a Pot, and give them two or three Boils; then spread a Cloth on a Table, and dry your Pease in it; having your Bottles ready dried, fill them to the Neck; pour over them Mutton-Suet melted, cork them down very close, and set them by for Use. When you use them, put them into boiling Water, with a Piece of Butter and a little Salt, and dress them as usual.

*To make Scotch Collops.*

**T**AKE a Fillet of Veal, and cut as much as you think proper into thin Slices; beat it with your Cleaver, and scratch it with a Knife; lard it with Bacon; then take sweet Marjoram, Savory, Parsley, Lemon Peel, young Onions or Shalots, Salt, Pepper, and a little Nutmeg; shred them small, and rub your Meat very well with them; dip the Meat in the Yolks of Eggs and a little Flour; fry them in good fresh Butter; then have ready some strong Gravy; dissolve in it two Anchovies, a Glass of Clarer, a Shalot, and squeeze in one Lemon, with a little shred upon it, and stew it between two Dishes; beat a Piece of Butter with the Yolk of an Egg, and thicken it up; so pour it over your  
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Meat, with crisp Bacon, fried Oysters, Mushrooms, Sweetbreads pulled in Pieces, with Force-Meat Balls ; garnish with Horfe-Radish and Barberries.

*A Pippin Fraise.*

**P**ARE a Dozen Pippins, cut them in thick Slices, and fry them in clarified Butter ; when they are tender, lay them to drain ; keep them as whole as you can ; then make a Batter as follows : Take five Eggs, leaving out two Whites, beat them up with Cream and Flour, a little Salt, some Sack, and Sugar ; make it the Thickness of Pancake-Batter, and put in melted Butter ; pour half your Batter into your Pan, and place your Apples all over it, then pour in the other half of your Batter ; bake it thoroughly, and of a fine Colour ; strew over it some double-refined Sugar, and serve it.

*To dress Asparagus with Gravy.*

**C**UT them in Pieces an Inch and a half long, toss them up in clarified Butter, and Parsley shred small ; season them with Salt, Pepper, and Nutmeg ; set them to simmer over a clear Fire, with some strong Broth ; when they are enough, skim off all the Fat, pour over them some good Gravy, squeeze

squeeze in the Juice of a Lemon, and serve them.

*A Bisque of Pullets.*

**T**RUSS your Pullets, and lard them with small Lardoons; boil them in strong clear Broth, with an Onion stuck with Cloves, and a Slice or two of Lemon; skim it well, and when it is boiled enough, take it off and set it over a Chafing-dish to keep it warm; then make a Ragoo of Veal Sweetbreads and Mushrooms, and when your Ragoo is ready, soak some Crufts of rasp'd Bread in good Broth; then lay your Pullets upon it, and your Ragoo all round them.

*A Bisque of Partridges.*

**T**RUSS your Partridges, and tofs them up in a Stew-pan 'till they are of a fine brown Colour; then put them in a small Pot with good Broth, Bits of Bacon, a Bunch of Sweet-herbs, some Cloves, and Spices, a Slice of Veal well beaten with your Rolling-pin, and two or three Slices of Lemon; boil all together over a gentle Fire: Garnish as above with Veal Sweetbreads, Artichoak Bottoms, Mushrooms, and Cock's-Combs, and lay a Rim of Pafte round your Dish.

*To dress a Calf's Head.*

**B**OIL the Head 'till the Tongue will peel ; then cut half the Head into small Bits, lay the Brains by themselves, then stew it in strong Gravy, and a large Glass of Claret, a few Sweet-herbs, Lemon Peel, one Onion sliced, and Nutmeg, 'till they are tender ; then take the other half of the Head and scratch it cross-ways ; strew over it grated Bread, Sweet-herbs, and Lemon Peel ; lard it with Bacon, and wash it over with the Yolks of Eggs ; broil it over a Charcoal Fire upon a Grid-Iron ; when it is enough place it in the middle of your Dish, and then cut your stewed Meat ; put a Pint of strong Gravy into your Stew-pan, with two or three Anchovies, a few Capers and Mushrooms, a good Quantity of fresh Butter, and a Quart of Oysters ; stew them in their own Liquor, with a Blade of Mace, a little White-wine ; keep out the largest to fry, and shred a few of the smallest ; then beat the Yolks of Eggs, and Flour, and dip them ; fry them in Lard, bake little Cakes of the Brains, and cut the Tongue into round Pieces ; dip them in the Yolks of Eggs, and fry them ; then pour your stewed Meat into the Dish round the other half of the Head, and lay the fried Oysters, Brains and Tongue, with little Bits of crisp Bacon, and Force-Meat Balls, upon and about  
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the Meat: Garnish with Horse-Raddish and Barberries, and serve it.

*A Fricassee of Rabbits.*

**C**UT your Rabbits in Pieces, and beat them with your Rolling-pin; lard them with Bacon; season them with Pepper and Salt, and a little beaten Mace; then put half a Pound of Butter in your Pan, brown it with Flour; put in your Rabbits, and fry them brown; have ready a Quart of strong Gravy, Oysters and Mushrooms, three Anchovies, a Shalot or two, a Bunch of Sweet-herbs, and a Glass of Claret; season them high, and when they are boiled enough, take out the Herbs, Shalot, and Anchovy Bones; shred a Lemon, and put in, and when your Rabbits are almost enough, put them in, and let them stew all together, still keep them moving on the Fire, and when it is as thick as Cream take it up; lay over it crisp'd Bacon, fried Oysters dipp'd in the Yolks of Eggs and Flour, and Force-Meat Balls. Garnish with Lemon Peel and Flowers.

*Force-Meat Balls.*

**T**AKE the Flesh of Rabbits, or Veal, shred and chop it very fine with some Sweet-herbs, and a little Spinage, to make them look green; season them with Salt, Pepper, Mace,  
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Anchovies, and Beef-Suet; cut all these very fine together, and bind them with a little Flour, and the Yolks of two Eggs; roll some up long, and some round, and fry or stew them.

*A Soop in Ragoo of Cray-fish.*

**W**ASH your Cray-fish, and boil them in Water, and from the largest of them pull off the Claws, and pick out the Tails so as to leave them hanging at the Shells, but from the rest pick only the Tails, and keep the Shells to help the Cullis: Take the Tails of your Cray-fish, some small Mushrooms, and some Truffles; cut them into Slices, and tosse them up in a Sauce-pan with some Butter, and a little Fish-Broth; put to all this a few Sweet-herbs, and let it simmer over a gentle Fire; when it is enough put to it some Asparagus Tops, and Artichoak Bottoms; thicken it with a Cray-fish Cullis; soak some Crusts of Bread in Fish-Broth, and place them in the Bottom of your Dish; pour in your Soop, with a Layer of your pick'd Cray-fish; put a farced Roll in the Middle, and the Artichoak Bottoms about it, and some of the Milts of Carps; pour the Ragoo and the Cray-fish Cullis upon it, and serve it up hot.

*To broil Chickens.*

**T**RUSS them, and beat them with a Cleaver to break the Breast-bones; make a Force-Meat as usual, and put in the Bodies of your Chickens; boil them in Milk and Water, with all sorts of Sweet-herbs, and season them pretty high; when they are enough, take them out, and broil them on a Grid-iron over a very clear Fire 'till they are of a fine brown Colour, and serve them with a good brown Sauce.

*A Fricassee of Chickens.*

**S**KIN your Chickens, and cut off the Shanks above the Joints, and the Pinions of the Wings; break the Bones with a Rolling-pin; cut them in Quarters as you do at Table, throw them all into boiling Water; then take them out, and put them into cold Water; then take them out again and drain them, and put them into a Stew-pan with fresh Butter and Sweet-herbs, an Onion stuck with Cloves, some Cock's-Combs, Veal Sweetbreads, and Mushrooms seasoned with Salt and Pepper; toss up all these together over a Stove, put to it a little Flour, and give it two or three Turns more over the Stove, and moisten it with good Broth; set it over a gentle Fire, beat up the Yolks of two or three

three Eggs in Cream, put into it some shred Parsley ; when the Liquor is wasted, thicken it with your Eggs and Cream on the Stove. When it is enough, lay it handsomely in your Dish, and serve it.

*To dress Chickens.*

**T**AKE half a Dozen of Chickens, lard and farce their Craps, and stew them over a Stove in a Stew-pan : Let your Sauce be Butter and good strong Gravy together with shred Parsley, and serve them hot.

*To dress a Leg of Mutton like a Gammon of Bacon.*

**T**AKE the largest Leg of Mutton you can get, cut off the Skin and the Skank Bone, stick it with Cloves and Leaves of Sage ; then marinate it in White-wine, and all sorts of Sweet-herbs tied in a Bunch, with Salt, Pepper, Cloves, Ginger, and Nutmeg, all well beaten ; let your Mutton lie in this Pickle four and twenty Hours, stopping your Vessel very close ; then take it out and drain it ; take the Sward of a fresh Gammon of Bacon, and some of the Fat hanging to the Sward ; then strow over your Leg of Mutton a good Seasoning of Salt, Pepper, Cloves, and Nutmeg, with Sage and Parsley ; then cover it with the Skin of your Gammon,  
and

and sew it up round the Edges; smoak it in the Chimney as you do a *Westphalia* Ham, then boil it in a Kettle with Hay; when it is boiled pull off the Skin directly, that the Fat of the Gammon may stick to your Mutton; serve it on Plates, having cut it in Slices.

*White Fricassee of Chickens.*

**P**ARBOIL your Chickens, and skin them, cut them in Pieces, and fry them in strong Broth with a Blade of Mace, a little Salt and Pepper, two Anchovies, and as many Shalots; when they are fried, take out the Shalots, and put in half a Pint of Cream, and a Piece of Butter roll'd up in Flour, and the Yolk of an Egg; keep it stirring 'till it is the Thickness of Cream; squeeze in some Lemon-Juice, scald some Spinage, and throw over it Mushrooms and Capers shred, and Oysters with some of their Liquor; serve it with Sippets round your Dish.

*To fricassee Pidgeons.*

**T**AKE eight Pidgeons, cut them in Pieces, and put them in a Frying-pan, with a Pint of Claret, and as much Water; season them with Salt and Pepper; then take some sweet Marjoram and Thyme, and a Shalot or Onion; shred the Herbs very small, and put them in the Frying-pan to your Pidgeons, with

a good Bit of Butter ; let them boil gently 'till there is no more Liquor than will serve for Sauce ; then beat four Yolks of Eggs, with a little Vinegar, and a grated Nutmeg ; when it is enough, put the Meat on one Side of the Pan, and the Liquor on the other ; then put in the Eggs to the Liquor, stir it 'till it is the thickness of Cream ; then put the Meat in the Dish, and pour over the Sauce ; lay crisp Bacon and fried Oysters on the Top, and garnish with rasp'd Lemon.

*Mutton Cutlets.*

HAVING cut them flat, and beat them with your Rolling-pin or Cleaver, drudge them with Crumbs of Bread, shred Parsley, Salt and Pepper ; toss them up in clarified Butter, and when they are done of a fine brown Colour, lay them in a Dish ; pour over them a Ragoo of Mushrooms, or Sweetbreads, or both ; garnish with fried Parsley, and serve it.

*To dress a Gigot, or Leg of Veal.*

LARD your Gigot with middling Lardoons of Bacon ; lay it to marinate in White-wine and Vinegar, a Bunch of Sweet-herbs, Cloves, and Pepper ; let it lie one Hour, then take it out and drain it, spit and roast it, baste it with the afore-named Pickle and

Butter; make your Sauce of the Dripping, some fried Flour, Capers, Slices of Lemon, Anchovies, and Catchup, letting your Meat soak in it a-while. Serve it hot.

*To farce a Leg of Mutton.*

**T**AKE a large Leg of Mutton, cut a Slit on the Backside, and take out all the Meat you can get, but don't deface it on the Outside; then take the Meat and chop and shred it fine, with two or three Anchovies, some beaten Mace and Nutmeg, a little Lemon Peel, one Onion, Sweet-herbs, Salt, Pepper, Oysters, and Marrow; pound all these in a Mortar very fine; farce your Leg of Mutton with it, and sew it up round the Edges to keep in your Force-Meat; then put it in a Pan, wash it over with the Yolks of Eggs, and drudge it with Flour; lay Bits of Butter over it, and bake or roast it; then have ready stewed Oysters in White-wine, with a Blade of Mace; keep the largest out to lay with Anchovy Sauce, a few Mushrooms, and good strong Gravy.

*To dress Veal A-la-mode.*

**T**AKE a Fillet or Leg of Veal and bone it; take from it the Skin; for Seasoning take Salt, Pepper, Cloves, and Mace; pound the Spice, and mix them together;  
then

then take sweet Marjoram, Thyme, Onion, and Lemon Peel, shred them fine, and mix them with the Seasoning; then take half a Pound of Bacon cut in Pieces the Length of your Finger; roll in the Seasoning, and tie it up as it was before you cut it; wash it over with the Yolks of Eggs; then bake it in a Dish with Pieces of Butter all over, and when it is enough, and of a fine Colour, serve it hot.

*To ragoo a Breast of Veal.*

**T**AKE a Breast of Veal, half roast it, cut it in four or five Pieces, place them in your Stew-pan, pour over them as much strong Gravy as will cover them; put in a Seasoning of Pepper, Cloves, Mace, Nutmeg, Salt, an Onion or a Shalot, Lemon Peel, Mushrooms, fried Oysters, and Sweetbread pulled in Pieces; when it is enough, fry your largest Oysters with crisp'd Bacon and Force-Meat Balls. Garnish with Lemon.

*To dress Beef-Royal.*

**T**AKE a good Surloin of Beef, bone it, and beat it; season it with Salt, Pepper, Cloves, Mace, Nutmeg, Lemon Peel, Savory, Marjoram, and Thyme; make strong Broth of the Bones, then put a good deal

of sweet Butter in the Stew-pan and brown it, put in the Meat and brown it on both sides; then put in the Liquor with the Butter, some Truffles and Troffees; cover it down close, and let it stew 'till it is tender; then take it out and skim off all the Fat, and put in a Pint of Claret, with two or three Anchovies; put in the Beef to be hot, and all sorts of Pickles, with fried Oysters: Having thickned your Sauce, pour it over your Meat; serve it hot, or eat it cold, but it is better hot; for want of Truffles and Troffees, you may put in Sweet-breads pulled in pieces.

*To pickle Mushrooms.*

**T**AKE the smallest button Mushrooms, wipe them well with Flannel; then throw them into half Milk and half Water; set them on the Fire, and boil them up quick for half a quarter of an Hour, then drain them through a Sieve 'till they are cold, and make your Pickle as follows: Take the best White-wine Vinegar, put in it Mace, long Pepper, a Race of Ginger; boil it, and when enough, cut a Nutmeg in quarters and put into it; let it be cold, then put 'em into Glasses, with the Pickle; tie them down with Leather, and use them as you have Occasion.

*To pickle Walnuts.*

**T**AKE green Walnuts, when you can just run a Pin through them; boil a Pot of Water, set it to be cold, then put in your Walnuts, and some Salt to take off the Bitterness; let them lie one Week, then set a Pot of Water on the Fire and make it boil, and put in your Walnuts; let them boil a quarter of an Hour, then take them up, and dry them with a Cloth, and put them into as much White-wine Vinegar as will cover them very well, for all Pickles waste in standing; and put in Cloves, Mace, Nutmeg, a Race of Ginger, some whole white Pepper, Mustard-seed bruised, and six Shalots peeled; let these stand in the Pickle nine Days, then pour the Pickle from them, give it two or three boils up; when cold put in the Nuts again, and tie them down close with Leather, and use it as you please.

*A Fine Pudding.*

**T**AKE three Pints of Cream, boil it with two Manchets; grate in some Nutmeg, add eight Eggs, leaving out four Whites, beat 'em well with your Hands with the Bread and Cream; put to it half a Pound of Beef-Suet, or Marrow shredded, half a Pound of Sugar,

a little Salt, 'bake it in a quick Oven, or boil it; strew Sugar over it, and serve it.

*To dress Pullets with Oysters.*

**T**AKE Neat Sweet-breads, Mushrooms, Oysters, Anchovies, Marrow, Lemon Peel, a little Pepper, Salt, and Nutmeg, Parsley, Sweet-marjoram, Savory, a Shalot; shred and mix all these together, with the Yolk of an Egg; with this farce the Craps of your Pullets; lard them with Bacon, fill their Bodies with Oysters, and roast them; when they are enough serve them with Gravy Sauce.

*To dress a Duck with Oysters.*

**T**AKE a Duck, and stew it as usual; when it is enough, pour upon it a Ragoo of Oysters; for which, see the Receipt in its proper Place.

*To dress Eels with Green-Sauce.*

**C**UT your Eels on the Sides cross-ways, and lay them for some small Time in melted Butter, and a few Sweet-herbs; season them with Salt and Pepper; mix these altogether, then take out your Eels, and drudge them with Crumb-bread, and broil them of a fine brown Colour; then make

your Sauce as follows: Take the Juice of Sorrel and shred Onion; tosse it up with Butter and shred Capers; squeeze in the Juice of a Lemon, and a little Pepper and Salt; pour it into the Dish, and the Eels round it; so serve it.

*To dress Cray-Fish, a very good Way.*

**B**OIL them in Salt and Water; pick out the Tails, and take off the small Claws; take off the Shells of two large ones; tosse them up in Butter and some Mushrooms; moisten them with Fish-Broth, let them simmer over a gentle Fire; thicken your Sauce with the Yolks of two Eggs beat up with Cream, serve them on small Dishes.

*To souse Trouts or other Fish.*

**T**AKE Trouts or other Fish, and souse them as follows: For your Pickles, take White-wine and Water, some Vinegar, a little whole Pepper, Mace, and Spices, two small Onions, a little Lemon Peel, some Thyme and Winter-savory; let these Ingredients boil together five or six Minutes; then put in your Fish; when they are enough take them out of the Pickle, and when they are cold, put the Liquor to cool likewise; add more Salt and Vinegar, and put in your Fish cold, and keep them in it for your Use.

*Souce*

*Soufe for Brawn.*

**M**AKE your Soufe of half Small-beer, and half Water, some Wheat-Bran and Salt, boiled very well together, and strained, when it is cold add more Salt; boil the Pickle up in a Fortnight's Time, and set it by for your Use.

*Hedge-Hog-Cream.*

**T**AKE a Quart of sweet Cream, five Yolks of Eggs well beaten, set it on the Fire; take three or four Spoonfuls of four Cream, give it a boil or two, 'till it is turn'd; pour the Curds into a Cloth, and drain the Whey from it; then blanch a Pound of Almonds, and pound them with Rose-water, that they may not Oil; then mix the Curd and Almonds together; lay them in a Dish, in the Shape of a Hedge-Hog; cut some Almonds in four, and stick 'em to look like Bristles, and Currants for Eyes, sweeten it with Sugar, and pour it on each side of the Curd.

*To burn or brown Butter for Sauce.*

**S**ET a Sauce-pan over the Fire with Butter, and one Spoonful of Water; let it boil 'till it is as brown as you like it; then shake in some Flour, stirring it all the while.

*To dress a Leg of Pork like a  
Westphalia-Ham.*

**T**AKE a large Leg of Pork, cut it in the Shape of a *Westphalia-Ham*; put it in a long Earthen-pan, or Pot, and bake it; when drawn, rub it well with Salt-Petre, or Bay-Salt, to make it have a fine red Colour; and scarce any body can discern it from *Westphalia-Ham*.

*A Sauce for Hashed Meat.*

**T**AKE a little Lemon Peel, shred very fine, some beaten Nutmeg, Mace, and a few Shalots or Onions, stew them in Gravy and White-wine, put in one or two Anchovies; melt your Butter, and heat your hashed Meat in it.

*To make Gravy.*

**C**UT lean Beef in Slices; lay it in a Sauce-pan, or Stew-pan, having first beat it very well with your Rolling-pin or Clever, put a bit of Butter to it; cover it close, and when it is done, add strong Jelly-broth.

*A very good Cullis.*

**T**AKE Carrots and Parsnips, with a few Roots of Parsley; cut them in Slices, tofs them up in a Stew-pan with some Butter or Water; then pound them in a Mortar, with some blanched Almonds and the Crumb of a *French* Roll soaked in Broth; boil all these together, and season it as usual; strain it through a Sieve, and use it as you find Occasion.

*Good Custards.*

**B**OIL a Quart of Cream, with a Blade of Mace, and a Stick of Cinnamon; then beat ten Eggs, leaving out the Whites of five, with Rose-water and Cream; and when your boiled Cream is almost cold, put your Eggs into it, and stir it very well; then fill your Custards, and bake them in a gentle Oven; so serve them with Comfits.

*A good Way to dress a Hare.*

**C**UT off the Wings and Legs whole, and cut the rest in Pieces; lard them with Bacon, and tofs them up in Butter; put to them some strong Broth, and White-wine, some Sweet-herbs, Salt, Pepper, Nutmeg, and sliced Lemon; pound the Liver in

a Mortar, and strain it through a Sieve, with a Veal Cullis and some of the same Broth; pour it on your Hare, and serve it hot.

*To preserve Cocks-Combs.*

**H**AVING cleaned them, put them in a Pot, with some melted Butter, and keep them half an hour over a Fire without boiling; put to them some pounded Bay-Salt; an Onion stuck with Cloves, one Lemon sliced, a Glas of Vinegar, and some Pepper; when they are done, put them into an Earthen-Pot, cover them with clarified Butter two Inches above your Cocks-Combs; cover them very close, and set them by for your Use.

*To dress Venison.*

**B**EAT two Whites of Eggs with a little Flour, and spread it over your Venison with a Feather; baste it with Butter, and Flour it well; then boil some Claret, with a little Salt, some strong Gravy, grated Whitebread, Cinnamon, Butter, and Sugar; when your Venison is roasted, pour to it this Sauce.

*Beef like Venison.*

**T**AKE White-wine Vinegar and Small-Beer of each an equal Quantity; then  
see

set it to steep all Night, your Beef being in it; put some Turnsole to it; bake it, and it will eat exactly like Venison.

*To make a Syrup of Strawberries.*

**T**AKE Strawberries at their full growth and ripeness, strain them into White-wine, with a Quantity of good Sugar, proportionable to the Juice of your Strawberries, and boil it 'till it is as thick as a Jelly.

*To conserve Damsons.*

**T**AKE a Quart of Damsons, prick them, and put them into a Pint of Rose-water mixed with Wine; put them in a Pot and boil them; keep them stirring well together; when they are done, let them cool; strain them and the Liquor through a Strainer; set the Pulp over the Fire; put to it two Pounds of Sugar; boil them well, and then put them into your Glasses.

*A Conserve for Tarts to keep the whole Year.*

**T**AKE any sort of Fruit, peel off their Rinds, and take out the Stone or Core; put them into a Pot and bake them with a little Rose-water and good store of Sugar; being baked, strain them through a Cloth; put to 'em some Cinnamon, a little more Sugar, and beaten Mace; boil 'em on a gentle Fire 'till they  
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are as thick as Jelly; so put them in your Glasses for your Use.

*To preserve Medlars.*

**S**CALD them in fair Water, 'till you can peel off the Skin very easy; then stone them at the Head: To a Pound of Medlars add a Pound of Sugar, and let them boil 'till the Liquor begins to rope; then take them off, and put them in your Glasses for your Use.

*To Candy Gooseberries.*

**T**AKE green Gooseberries, pick them dry, wipe and pick the Stalks from them; add to each Ounce of Gooseberries two Ounces of Sugar, and one Ounce of Sugar-candy; dissolve your Sugar and Sugar-candy in Rose-water, and boil it up to a Candy-height; then let it cool, and put in your Gooseberries; so stir them together 'till they are candied, and put them up for your Use.

*To make Sweetmeats of Apples.*

**F**IRST make a Jelly of the best of your Fruit, then cut your other Apples as usual; put them into a Pot, and let them stand five Days; then take them out and boil them, adding

adding half a Pound of Sugar to a Pound of Liquor; don't break them; put likewise to them the Juice of Orange and Lemon, Cloves, and Mace, and one Grain of Musk.

*To preserve Mulberries.*

**S**TRAIN two Quarts of the Juice of Mulberries, that are not rotten ripe, but at their full Prime; add to it a Pound and half of Sugar; boil them together over a clear Fire 'till they are like Syrup; then put in three Quarts of Mulberries; let them have one Boil, and then take them out, and put them and the Liquor in an earthen Vessel, stopping it very close.

*To preserve Gooseberries.*

**T**AKE Gooseberries that are not over ripe, cut off their Tops and Stalks; then take an earthen Pan, and lay a Layer of Sugar in the Bottom, and upon it a Layer of Gooseberries, so do 'till your Pan is full; add a Pint of Water to six Pounds of Gooseberries, they being first scalded; thus set them over a gentle Fire; let the Sugar melt, and when the Sugar is dried pretty well up, set them by for your Use, having stopped them very close that no Air can possibly get in.

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*To preserve Cherries.*

**T**AKE ripe Cherries, sprinkle some Rose-water and Sugar in the Bottom of your Preserving-pan; put them in by degrees, still strewing in a Pound of Sugar to a Pound of Cherries; set them on a quick Fire, adding a Pint of White-wine; and when the Liquor is sufficiently wasted, take them off, and put them in Pots for your Use.

*To preserve green Walnuts.*

**G**ATHER your Walnuts on a dry Day before they have any hard Shell, boil them in Water, to take from them their Bitterness; then throw them into cold Water, and peel off their Rind; so lay them in your Preserving-pan, laying in the Bottom thereof a Layer of Sugar, then a Layer of Walnuts, so do 'till your Pan is almost full; then put in a little White-wine; you must have the same Weight of Sugar as Nuts; boil them up over a gentle Fire; take them off, and being cold, set them on and boil them again; then put them by for your Use, covering them very close.

*To preserve Pippins green.*

**T**AKE Pippins before they are full ripe boil four of the worst to Pap in fair Water, pour the Liquor from them, and put to them a Pound of fine Sugar; then put in as many unpared Pippins as your Liquor will cover, and let them boil slowly over a gentle Fire 'till they are tender, then take them up and peel off the white Skin; then boil up your Liquor 'till it is thick, so keep your Pippins in it; they will keep all the Year.

*To preserve Apricocks.*

**L**ET your Apricocks be of a moderate Ripeness; Pare and Stone them; then lay a Layer of them and a Layer of Sugar in your Preserving-Pan; let them stand one Night, and in the Morning put a little White-wine to them, and set them on a gentle Fire to melt the Sugar, and just scald your Apricocks; then take them off, and when they are cooled, set them on again and boil them slowly 'till they are tender and of a good Colour; then take them off, and set them by for your Use.

*Another Way to preserve Apricocks.*

**P**REPARE your Apricocks as before, and to a Pound of Apricocks add one Pound of fine Sugar; clarifie your Sugar in a Pint of White-wine, then put your Sugar and Apricocks in your Preserving-pan; let them boil gently, and when they are tender and your Syrup thick, put them by for your Use. You may preserve Pears, fine Plumbs, Peaches, Quinces, or any other Fruit the same Way.

*To preserve Barberries.*

**G**ATHER the fairest and finest Bunches on a dry Day, and boil some of the worst in Claret 'till they are soft; then strain them, and add five or six Pound of Sugar, and a Quart of Water, boil them up to a Syrup, your Barberries being scalded, and put them into Liquor to keep.

*To preserve Quinces.*

**T**AKE a Pound of Quinces, core them and scald them, to peel off the outermost white Skin. To a Pound of Quinces add a Pound of double-refined Sugar; then boil them over a very gentle Fire with a Stick of Cinnamon; keep them still stirring 'till they are well-coloured, then take up your Quinces,

Quinces, and boil your Syrup 'till it is as thick as a Jelly; when they are between hot and cold put them up for your Use.

*To preserve Black-Cherries.*

**T**AKE a Pound of Cherries, pick off the Stalks; boil them in Sugar and Water, 'till they are thick like Pulp, then put in your other Cherries with their Stalks on, and to a Pound of Cherries add half a Pound of Sugar; when your Sugar is boiled to the thicknes of a Jelly take them off, and set them by for your Use.

*To preserve Damsons.*

**T**AKE Damsons before they are over-ripe, pick them and wipe them clean one by one; to every Pound of Damsons add a Pound of Sugar dissolved in half a Pint of White-wine; boil it to a Syrup, then put in your Damsons; keep skimming and stirring them; when they are enough set them by for Use, but be sure not to let them break.

*To preserve Eringo-Roots.*

**H**AVING washed and cleansed two Pounds, boil them over a gentle Fire 'till they are tender; then peel off the outside Rind, but don't break them; let them lie a  
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little in cold Water; then put them into your Sugar, which you must first boil to a Syrup, and to each Pound of Roots put one Pound of Sugar; when they are done set them by to cool; then put them by for Use.

*To conserve any Sort of Flowers, Roses, Violets, Cowslips, and others.*

**T**AKE fresh Flowers that are well blown, pick and clean them well, pound them very well in a Mortar, add three times the Weight of Sugar; then take them out and put them in a Pipkin, and having thoroughly heated them over the Fire, put them up in your Glasses.

*To preserve Currants.*

**G**ATHER your Currants on a dry Day, and pick off the Tops and Tails; then put a Layer of double-refin'd Sugar in your Preserving-pan, then a Layer of Currants, till your Pan is above half full, observing you have the same Weight of Sugar as Currants; then set them over the Fire and let them boil slowly; skim them with a Slice: When your Syrup is as thick as usual take them off, and put them up for your Use.

*A Conserve of Barberries.*

**T**AKE them when they are in their Prime, pick them from the Stalks and wash them, put to them a pret'y deal of fair Water, and scald them ; then put them through a fine Sieve, and to every Pound of Pulp add a Pound of fine Powder-sugar ; boil it 'till you can cut it like Marmalade, and put it up for Use.

*To conserve Strawberries.*

**S**CALD them, strain them from the Water, and boil them in White-wine ; keep them stirring 'till they are of a proper Stiffness ; add to them an equal Quantity of Sugar, stirring them well together, so put them up for Use.

*To conserve Damsons or Prunes.*

**T**AKE a Quart of Damsons or Prunes, put to them a Pint of White-wine, set them over the Fire and boil them very well, stirring them well together ; when they are tender set them to cool, and strain them with their Liquor ; then take the Pulp and set it over the Fire, adding to it a sufficient Quantity of Sugar ; boil them 'till they are of a right Stiffness, and put them in your Glasses for Use.

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*To keep Cherries all the Year.*

**T**AKE what Quantity of Cherries you please that are not blemished nor bruised, wipe them with a Linnen-cloth, and put them in a Barrel, laying a Layer of Hay first, and then a Layer of Cherries, 'till you have filled your Barrel, stop your Vessel very close that no Air can get in, and set them in the Chimney-corner or some warm Place for Use.

*To candy Ginger.*

**T**AKE the clearest Pieces you can get, pare off the outside Rind, and lay them in Water four and twenty Hours; then boil Sugar almost to Sugar again; when it is cold put in your Ginger, and stir it 'till it sticks close to the Pan, then take it out Piece by Piece and lay it by the Fire to candy, and put it in a Pan that you have warmed; tie it up close, and set it by for Use.

*To candy Pears, Plumbs, or Apricocks, or any such like Fruit.*

**T**AKE Plumbs or Apricocks, and notch them with a Knife to the Stone, then strew on Sugar, and bake them in an Oven with white Bread, laying them on a Dish one  
by

by one ; let them stand half an Hour, then lay them one by one, and dry them by the Fire, which done put them in Glasses.

*To candy Elicampane-Roots.*

**B**EING first preserved, wipe them with a Cloth, and to every Pound of Roots add two Pound of Sugar boiled to the usual Height, dip your Roots therein, and they will take a perfect Candy, so put them up as you do other Candies.

*To candy Goosberries.*

**T**AKE them out of the Preserve and dry them with a Cloth, add to every Pound of Goosberries two Pound of Sugar ; boil up your Sugar to a candy Height, first putting to it a little Rose-water ; then let it cool and put in your Goosberries ; stir them together till they are candied, then put them up.

*To candy Barberries.*

**T**AKE them out of the Preserve and wash them in warm Water, sift fine Sugar over them, and set 'em over a Stove to dry, shifting and moving them all the Time, and strewing more Sugar upon them 'till they are dry, so put them up. Candy Grapes the same Way.

*To candy all sorts of Flowers in their own  
Natural Colours.*

**T**AKE your Flowers with the Stalks on, and wash them over with Rose-water wherein Gum-arabick is dissolved; sift fine Sugar over them, and set them to dry on a Sieve in an Oven, and they will be very nice.

*To candy Eringo-Roots.*

**P**ARE the Roots, and having boiled them soft add to each Pound two Pounds of Sugar, which you must clarify with two Whites of Eggs; being boiled to a Height, dip in your Roots two or three at a time; then dry them in an Oven on the Bottom of a Sieve.

*To dry Plumbs, Pears, or Apples.*

**H**AVING taken them out of the Preserve wash off the Syrup and wipe them with a Cloth; then set them in an Oven on the Bottom of a Sieve, or on Tin Plates; your Oven must not be too hot, but of a moderate Heat, and turn them as you see Occasion. They must have their Stalks on.

*To make Comfits.*

**H**AVE ready a Pan that is of a good Depth made with Ears to hang over a Chafing-dish of Coals, cleanse your Seeds from Dross and dry them, adding to each Quarter of a Pound two Pounds of the finest Powder Sugar well beaten; first put three Pounds of Sugar in the Pan, then a Pint of Water, stirring it well 'till it is melted, and suffer it to boil, so let it drop from your Ladle on the Seeds, and keep the Pan they are in still in Motion, and when they have taken up the Sugar and are rolled into their proper Order, dry them before the Fire.

*To make Marmalade of Oranges.*

**P**ARE your Oranges very thin, and let them boil 'till they are soft in three or four Waters; then take twice as many Pippins and core them, boil 'em to a Pap, and strain it, adding a Pound of Sugar to every Pint; then take out the Pulp of your Oranges and boil it very soft; squeeze in the Juice of three Lemons, and boil it up to a thicknes with your Apple-Pulp; add half a Pint of Rose-water.

*To make Marmalade of Grapes.*

**G**ATHER your ripest Grapes on a dry Day, take from them the Stalks and Seeds, boil the Juice or Pulp in a Pan, and scum it very well 'till it is wasted to a third Part; let your Fire be gentle at that time, and when it is thickned, strain it, and having so done, boil it once again; add a sufficient Quantity of Sugar, and put it up in your Pots for Use.

*To make Jellies; and first for the Stock.*

**M**AKE your Stock for Jellies as follows; take two pair of Calves Feet, and boil them that you can shake the Meat from the Bones; then let them lie in cold Water one Day, shifting them in two or three Waters; take them out, draining from 'em the Gravy, and boil them in just as much fair Water as will cover 'em, scumming them for half an Hour; put in a little Salt, some whole Mace, Ginger, Cinnamon, and one sliced Nutmeg; tie these in a Rag, and let them boil a good while, then try with a Spoon whether it will jelly; let not your Liquor boil away too much lest it turn brown; if it don't jelly to your Mind put in half an Ounce of Isinglass, and when it hath simmered a while strain it, so let it stand to be cold.

*A Chrystal Jelly.*

**Y**OUR Stock being cold, scum off the Fat and take the Dregs from the Bottom, put the rest in a small Pot, and add to it some Cloves, Mace, Cinnamon, sliced Ginger, Nutmeg, a Grain of Musk, and a Grain of Ambergreece; put in a little Rose-water, and a Pint and Half of White-wine; when it is stiff enough for Jelly put in Oil of Nutmeg and Mace, just a Drop of each; sweeten it with double-refin'd Sugar to your Taste; set all these on the Fire, and let them simmer a Quarter of an Hour; then take it off and put in the Juice of seven or eight Lemons; beat six Whites of Eggs and put them into your Jelly, set it on the Fire again and let it boil up; then having your Jelly-bag ready hanged up, and a Bason under it, nigh the Fire, put the Jelly in the Bag and let it run into the Bason, strain it over again 'till it is very clear, and put it in your Glasses for Use.

*A Jelly of several Colours.*

**T**AKE a Pound of Almonds and soak them in cold Water 'till they will blanch, beat them with Rose-water; boil some Ins-glass with fair Water 'till it is half wasted away, then let it cool, and being strained, mix

them with your Almonds, and strain with them a Pound of double-refin'd Sugar, and the Juice of two or three Lemons; put Saffron to some, and make some red, some yellow, and leave some white; likewise you may colour them green, or blue, with the usual Colourings; serve several of these Colours on small Dishes or Plates.

*Jelly of Oranges or Currants.*

**T**AKE the Juice of two or three Dozen of Oranges, and one Quart of the 'fore-said Stock, and let them simmer over a gentle Fire a Quarter of an Hour; season it as your aforesaid Chrystal-Jelly; (Page 153) if it is too weak add a little Isinglass and more Wine; clarify it with the Whites of four Eggs, and run it through your Jelly-bag. Thus make a Jelly of Currants that are red and ripe, the Juice being strained into White-wine; and in Winter you may use the Syrup of Mulberries or Barberries.

*A Jelly of Quinces, or other Fruit.*

**T**AKE Quinces or Goosberries, or any such like Fruit, and press out the Juice; clarify it, and to each Quart add a Pound of double-refin'd Sugar, clarified and boil'd to a candy Height; then boil them, and add a  
Pint

Pint of White-wine, in which you have dissolved one Ounce of Cherry-tree Gum, and it will be a fine Jelly.

*To make a Leach of Almonds, a very good Way.*

**T**AKE half a Pound of Almonds, blanch and beat them in a Mortar, add to them a Pint of new Milk, strain them, put to them a very little Rose-water, one Grain of Musk, and half an Ounce (or rather more) of Isinglass, so strain 'em two or three times for Use.

*A Hart's-horn Jelly, the best Way.*

**T**AKE a Pound of Hart's-horn, put it in a Pot with six Quarts of Water, and let it boil over a gentle Fire 'till it comes to a Jelly; if your Hart's-horn be good boil 'till it has wasted two Quarts, then try it with your Spoon, and if it is enough 'twill hang thereto, observing to make it something stronger in the Summer than in the Winter: Having thus boiled your Stock, next Morning take it up clean from the Dregs; you must strain it from the Hart's-horn when hot, then put it in a Dish to cool; if there be four Quarts of it add a Quart of Rhenish-wine, and four Pounds of fine Sugar, beat up in the Whites of nine Eggs to a Froth, and put to

it a Dozen of Cloves, two Blades of Mace, and a little Cinnamon; these Ingredients being mixed cold in a little Pot, set your Stock over a clear Fire, stirring it with your Ladle, and pour it in as tho' you were cooling something, to mix the Whites of your Eggs; when it has boiled a Minute or two, put to it the Juice of six Lemons; let it boil a very little after you have put in your Lemon-juice, and when you see it is finely candied and of a white Colour, have your Jelly-bag ready hanged up with the Mouth open, and pour your Jelly softly therein with your Ladle; strain it often through your Swan-skin Jelly-bag 'till your Jelly is as clear as Chrystal; in Winter let it run by the Fire, for the Cold will be apt to make it stop in the running; then put them in your Glasses for Use. You may make it of two pair of Calf's Feet. They that sell the Hart's-horn sometimes scrape Horn instead of it, therefore take Care that your Hart's-horn be good.

*A Jelly of diverse Colours.*

**B**LANCH and pound a Pound of Almonds in a Mortar, as fine as Paste, and as you pound them put to them now and then a Spoonful of Rose-water, that they may not oil; when they are very fine put them in a Sauce-pan, and add three Pints of the afore-said Jelly; warm it over the Fire 'till is is  
scald-

scalding-hot, breaking your Almonds very well with your Jelly, stirring and mixing them with your Silver-Ladle; then take it off, and strain it through a Linnen-cloth into a Dish, rubbing your Almonds through as hard as you can with the Back of your Ladle; put back your Jelly on your Almonds three or four times 'till it is as thick as Cream, or else it will be apt to part when it is cold, and the Almonds swim on the Top, and the Jelly sink to the Bottom, if it is not often strained; this done, fill your Glasses. The plain Jelly and this are proper for second Course, or you may use them for a Desert. You may use a Grain of Musk in the running of the Jelly, tied in a Rag and thrown in the Jelly-bag, or eat it plain; make it red, yellow, green, or any of these Colours severally, as follows; the yellow with Saffron, the red with Cochineal, and the green with the Juice of Spinage; and strain or run your Jelly through your Swan-skin Bag.

*A very good Leach.*

**T**AKE a Quart of new Milk, half a Pound of the best Almonds blanch'd, steep them in Water half a Day or longer, then beat them in a Mortar very fine, and put them with your Milk in a Skellet over the Fire, stirring them all the time, and let 'em boil half an Hour; then strain out your Milk through

a Hair-Strainer into another Skellet; add to it half an Ounce of Isinglafs, pulled to pieces and steeped in Milk for one Hour before you use it; put in also some Cinnamon and large Mace, one Nutmeg cut in Quarters, a Pound of Barley-Sugar, one Grain of Musk and Ambergreese; then set it on the Fire again, and keep it stirring all the while; if it grows to the Bottom shift it into another Skellet, for it is very apt to burn; let it boil half an Hour, then take up some in a Spoon to try if it is too strong; if it is, add more Milk, if weak boil it longer; when it is enough put to it a little Rose-water, then strain it into your Bafon.

*To run your Leaches in Colours of Sorts.*

**T**AKE Cocheneal, Saffron, and Spinage, let them be beaten a-part one from another, and tied up in three Rags; by so doing you may make three Colours, the Juice of the Spinage being wrung out makes the green, and Saffron and Cocheneal steeped in a little Rose-water and bruised tenderly with a Spoon makes your yellow and red Colours; for other Colours use sweet Syrups which are very clear; these Colours are for your ribon'd or sliced Leaches, or Jellies: Dissolve one of the Colours, and pour it in a Bafon that is somewhat deep; when it is congealed and strong dissolve another, and being cold as it will

will but run, pour it on the Top of your former ; thus do as many as you please.

*To make Almond-Leach Cream.*

**B**EAT a Pound of Almonds as fine as Paste, with a little Rose-water sprinkled on them in the pounding ; pour to it some Milk, stir and mix it very well ; add to it some Rice-flour, and mix it up like a Batter ; which done, pour it into your Cream over the Fire ; put into it a stick of Cinnamon, a little whole Mace, some quartered Nutmeg, and if you please a very little Isinglass ; let all these boil together, stirring them for half an Hour ; then take it off, and put into it the Yolks of six Eggs beaten in a little Cream and Rose-water, with three Quarters of a Pound of fine Sugar ; stir it all together, and just let it have a boil or two, then dish it up and serve it to the Table.

*To make Snow.*

**B**REAK the Whites of eight Eggs and beat them to a Froth, that they may resemble Snow ; then put in the Bottom of your Dish what Quantity of sweet Curds you please, and pour on it good Cream ; then lay your Snow on the Cream in Heaps, sticking on the Top thereof a Sprig of Rosemary, and fill your Branch or Tree with the Snow : Let it be seasoned with Sack and Sugar, *To*

*To make a red Cream.*

**T**AKE red Currants at their full Ripeness, and when you have boiled your Cream as usual, take two Ladles full being cold, and bruise into it the Juice of your Currants; season them with Sugar, Rose-water, and a little Sack; stir it together and serve it. You may make it of Rasberries, or Strawberries.

*Codlings and Cream.*

**T**AKE green Codlings and put them in a broadish Kettle of Water, and set them on a gentle Charcoal-Fire, keep them scalding but not to boil, cover them close, and turn them very often; as you see them green on one Side turn them to the other; put Vine-Leaves over the Apples to green them the better, observing never to let them boil; when they are tender peel off the outside Skin; your Cream being boiled up and seasoned put them in whole or in halves: Your Cream being seasoned with Rose-water and good Sugar, scrape Sugar round your Dish.

*To*

*To make an Almond-Syllabub, a very good Way.*

**T**AKE a Gallon of new Milk, and about half a Pound of the Flour of Sweet-Almonds, a little Rose-water, two Ounces of Lemon-juice, half a Pint of the Juice of Strawberries, and a Quart of the best Canary or White-wine, and two Pound of double-refin'd Sugar; beat and stir them together 'till they will froth, and are of a fine Colour.

*A very good whipp'd Syllabub.*

**T**AKE a Pint of Cream, a Glas of Sack, the Whites of two Eggs, a Quarter of Pound of fine Sugar, and with a Whisk whip and beat it to a Froth very well, scum it and put it in your Glasses for that Purpose.

*To make excellent Junquet.*

**T**AKE new warm Milk from the Cow, put to it a sufficient Quantity of Runit, and when your Curd is come take it from the Whey, and strew on it Sugar and Cinnamon, over which pour Cream, strewing Rose-water and Sugar upon the Cream.

*A Sack Curd Cream*

**T**AKE a Quart of Milk, or Cream, beat the Yolks of ten Eggs with half a Pint of Sack, and when your Cream boils put it in; stir it 'till it comes to a fine Curd, and being strained from the Whey season it with Cinnamon, Nutmeg, Rose-water, and Sugar; then place it in your Dish; and strew Sugar and Cinnamon upon it.

*Quince-Cream.*

**P**ARE your Quinces and take from 'em the Cores; then boil them to a Pulp and drain it; when cold season it with Cinnamon, candied Orange-peel, and Citron shred small, Carraway-comfits, Rose-water, and Sugar; when your Cream is boiled and almost cold, put in your Pulp of Quinces; mix it all together, put it in your Dish, and so serve it.

*Goosberry-Cream.*

**T**AKE green Goosberries and boil them, then boil up your Cream and put them in it; season them with Cinnamon, Mace, and Nutmeg; then boil them in your Cream, and having strained them, strew over them Rose-water and Sugar.

*Seet-*

*Sage Cream.*

**B**OIL a Quart of Cream, put into it a Stick of Cinnamon ; then add a Quarter of the Juice of red Sage, a little Rose-water, one Glass of Sack, and half a Pound of good Sugar.

*A good Candle.*

**T**AKE a Pint of Rhenish or White-wine, and a Pint of fair Water ; let it boil, and grate into it one Manchet of white Bread, add some large Mace ; then beat in the Yolks of two Eggs to thicken it, and squeeze in the Juice of two Lemons ; serve it with Rose-water and Sugar.

*Excellent Sack-Poffet.*

**T**AKE sixteen Eggs, Yolks and all, beat them very well, and strain them ; then take three Quarters of a Pound of fine Sugar, and a Pint of Sack ; put all together in a Bason, set it over a Charcoal Fire, and keep it stirring 'till it is scalding hot ; set a Quart of Milk on the Fire, with a quartered Nutmeg, and let it boil ; when your Eggs are scalding hot in the Bason, pour in your Milk, holding your Skillet very high, and so pour it in, stirring it all the while ;

M

then

then take it off the Fire; cover it, and set it by the Fire for half an Hour.

*To dish up a Dish of Fruit with preserved Flowers.*

**T**AKE a very large Dish, and cover it with a Dish of the same Sort or Size; cover the uppermost with Paste of Almonds inlaid with several Colours, as red, green and yellow Marmalade, in the Form of Flowers and green Banks; then take the Branches of preserved Flowers, and candied Flowers, and fix them upright on little Bushes erected with Paste, and green Leaves hanging on the Branches; fix your candied and preserved Cherries, Plumbs, Gooseberries, Currants and Apples each in their respective Places. This is very proper in Winter.

*A very good Caudle.*

**T**AKE a Pint of Milk and a Pint of White-wine, slice into it seven or eight Golden Pippins, boil them in your Milk and Wine, and when they are boiled enough, strain them very hard through a Sieve; then set it on the Fire again, with a Blade of Mace; when it boils beat the Yolks of two Eggs to thicken it; season it with Rose-water, wherein you have infused a little Musk; sweeten it with

with Sugar to your Taste. This is very good for those who are inclined to Melancholy, or Drowfiness of Spirits.

*Clear Quince-Cakes.*

**T**AKE a Pint of the Syrup of Quinces, and a Quart of the Syrup of Barberries, boil and clarify them over a clear Fire, skimming them very well; then add a Pound and a half of double-refined Sugar to the Juice; likewise candy as much more, and put it in hot; keep it stirring 'till it is almost cold; then spread and cut it into Cakes.

*Red Quince-Cakes.*

**T**AKE of the Syrup of Barberries and the Syrup of Quinces, a Quart of each Sort; then pare about a Dozen Quinces, and take out their Cores; boil them 'till they are very tender; then strain the Pulp or Liquor, and boil it up again with six Pounds of Sugar, 'till it is of a Candy-height; then take it out, and lay it on Plates as thin as you please to cool; when cold score and cut them in Cakes.

*Venison-Pasty.*

**P**REPARE and bone your Haunch of Venison, and take off the Skins on the Fat; season it with Pepper and Salt beat and mixed together; then make your Paste of a Peck of Flour, about five Pounds of Butter, and ten Eggs, leaving out half the Whites; mix it up with cold Water into Puff-paste; then roll it out, and fit it for your Pasty on a large Sheet of Cap-Paper; lay in your Venison, close it and cut the Sides, and likewise for your Pasty-Top leave a Hole; when it comes out of the Oven, pour on the Liquor you made of the Bones; shake it well together, and serve it. You may make your Paste with warm Water.

*Battilla-Pye.*

**H**AVING raised your Pye of half a Peck of Flour, take these several Sorts of Ingredients for the Filling; a Couple of young Rabbits, a Couple of Pigeons, and a Couple of Chickens, some Lamb-stones, and Veal Sweetbreads, a few Pallats pulled in pieces, two or three slit Larks, and a few Oisters plump'd; let your Seasoning be Nutmeg, Mace and Pepper: Having seasoned all these Ingredients, take your Rabbits, being cut in pieces, and lay them in the Bot-

tom of your Pye, with some Slices of Bacon ; then cut your Chickens and Pigeons in halves, and lay in your Pye half a Chicken and half a Lamb-stone, then half a Pigeon, then a Sweetbread, then some Force-meat Balls ; so do your other Materials, 'till they are equally dispersed one amongst another ; strew on your Pallats and Oysters on the Top, with some Marrow. You may put in Saufages if you please.

*Lemon-Cakes.*

**T**AKE half a Pound of fine Sugar, two Ounces of Lemon Juice, and some Rose-water ; boil them up 'till they are like Sugar itself ; then grate into it some hard Rind of Lemon, and having well mixed them, and being cold, and in right Order, put 'em up in your Glasses for Use.

*To make a Lumber-Pye.*

**T**AKE the Humbles of a Deer and par-boil them ; take off all the Fat from them ; put to them as much Beef-Suet as Meat ; mince them all together very small and fine, and season them with Cloves, Mace, Nutmeg, Cinnamon, and a little Salt ; add half a Pound of Sugar, three Pounds of Currants, a Pint of Sack, a little Rose-water, two or three Marrow-bones seasoned

with Cinnamon and grated Bread; lay it on your Force-meat, and half a Pound of candied Orange and Lemon Peel, Citron Peel, Eringo Roots, preserved Barberries, and Dates; lay on Butter at Top, then close your Pye and bake it, when it is baked pour into it three Quarters of a Pint of White-wine; give it a Shake or two, and serve it.

*An Ox-Cheek Pye.*

**T**AKE a very young Ox-Cheek and boil it pretty tender; when it is cold take the Meat from the Bones and shred it like a Harsh, and put to it a Handful of Sweet-herbs shred fine, and one Onion; season it with Salt, Pepper, Cloves, Mace and Nutmeg; put it into your Pye, with a few Palats sliced, some good Forc'd-meat Balls, two or three whole Onions, with a good Quantity of fresh Butter on the Top of your Meat; then lid your Pye and bake it; when it is baked pour in some White-wine boiled and thickened with the Yolks of two Eggs; give it a Shake or two, and serve it hot to the Table.

*To make Paste of Cherries.*

**B**OIL your Cherries 'till they are very soft, and strain the Pulp through a fine Sieve; add a Pound of fine Sugar to a Pint of it; stiffen it with Apple-pulp, and boil it up to a Height; then spread it on Plates, and dry it by the Fire, or in the Sun.

*To make Honey of Mulberries.*

**T**AKE the Juice of black Mulberries, add to a Pound and half of the Juice, a Pound of clarified Honey, and boil them up, skimming them very often 'till one third Part be wasted away, and then they are enough.

*A Calf's-Head Pye.*

**C**LEAN and wash your Head very well and boil it; when it is cold cut it in pieces about the Bigness of Oysters; then put to them a Handful of Sweet-herbs shred fine; season it with Salt, Pepper, Cloves, Mace and Nutmeg; put to it some Slices of Bacon cut very thin; season them with Sage and Pepper, and a Handful of Oysters. Having raised your Pye, put in your Meat, with your Bacon and Oysters in the Bottom, and a few Slices of Lemon Peel; then put

in the rest, and a Handful of Barberries out of the Pickle, and good Store of fresh Butter over it; lid your Pye and bake it; when it is baked, let your Caudle be Claret beat up thick with the Yolks of two Eggs; give it a Shake or two, and serve it.

*Bisket-Drops of Almonds.*

**T**AKE what Quantity of Almonds you please, blanch them and beat them in a Marble Mortar very fine, strewing on them Sugar and Rose-water, as you beat them; when they are well-mixed, add the Whites of Eggs and Rose-water; when they are of a right Thickness, drop them on Wafer-papers on Tin Plates, and bake them in a gentle Oven.

*A Marmalade of Quinces the French Fashion.*

**T**AKE about thirty Quinces, pare them and take out their Cores; put to them a Quart of Water and two Pounds of Sugar; boil them 'till they are soft; then strain the Juice and the Pulp, and boil them up with four Pounds of Sugar 'till they are of convenient Thickness, so put it up for your Use.

*Calves*

*Calves-Feet Pye.*

**H**AVING boiled your Calves-Feet, let them be cold, and then cut and mince the Meat with half as much Beef-Suet, and a Handful of Sweet-herbs shredded ; put to them as many Currants as you think fit, and some Cloves, Mace, Cinnamon, Nutmeg, Sugar, a little Salt, and a little Rose-water : Your Pye being ready, put in your minced Meat, put over it Dates, and what other Sweetmeats you please, and a Layer of fresh Butter at Top ; so lid and bake your Pye, and when it comes out of the Oven, pour in a Pint or somewhat less of Sack ; shake it together, and serve it.

*Egg-Pye.*

**T**AKE the Yolks of twenty Eggs, boiled hard and shred fine, with some candied Orange Peel, Citron and Dates shred ; put them into a Dish with six Eggs, leaving out three Whites ; beat them all together with half a Pint of Cream, and let there be another Pint heating ; when it is almost scalding hot, beat it by little and little into the aforesaid Ingredients ; if it thickens too much, add more Cream ; season it with Rose-water, and Sugar, Cinnamon, Nutmeg and a very little Salt ; put a little Mar-

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row into all your Pyes, harden the Crufts in the Oven, and fill them with a small Ladle; let your Filling be as thin as Pancake Batter, and about half an Hour will bake them; when you dish them up strew over them candied Citron and fine Sugar.

*A large Plate Gooseberry Tart as clear as Crystal, to look very green.*

**H**AVING prepared your Tart for a Plate, strew Powder-Sugar all over the Bottom; then take green Gooseberries and fill your Tart with them, laying them in one by one, a Layer of Gooseberries and a Layer of Sugar, so close your Tart and bake it in a quick Oven, and they will be green and very clear.

*Puff-paste for garnishing Dishes.*

**T**AKE Puff-paste, roll it out about an Inch thick, and the Breadth of small Pasties, or how you please; put it on a Sheet of white Paper, and cut in Sprigs as you please; then put it on your Pasty Peel, and set it in a gentle Oven; when it is baked draw it and wash it over with the Whites of Eggs beat to a Froth; scrape on Powder Sugar, and let it stand in the Oven a little while longer; so place and garnish your  
Dishes

Dishes with it. You may only wash it over with Butter, and strew on Sugar.

*A Quince-Pye.*

**P**ARE, core and slice your Quinces; fill your Pye; lay over it candied Orange Peel, and pour into it the Syrup of Barberries, Mulberries, and Orange Juice; sweeten it to your Taste with good Sugar, add a Stick of Cinnamon; then lid you Pye, prick it with a Pin on the Lid, and bake it very well.

*To make Prune-Tarts.*

**T**AKE a Pound and half of Prunes, stew them in Claret, and when they are tender strain them through a thin Strainer, rubbing them to pieces with your Hands; pour some of the Liquor they were stewed in into the Strainer, to wash the Prunes from the Stones, so that nothing but the Stones and Skins remain in the Strainer; set your Dish with the Pulp of the Prunes on a Chafing-Dish of Coals, with some whole Cinnamon, large Mace, candied Orange Peel and Citron minced; season it with Sugar and Rose-water; let it boil up till it is thick; then take out your whole Spice, and having raised your Tarts, harden the Crusts of them in the Oven; then fill your Tarts,  
and

and lid them; they will require but very little baking: When they are done, and you have dished them, strew over them fine Sugar.

*A Kid-Pasty.*

**T**AKE a Kid and bone it, place it even and square, fit for a Pasty; season it with Pepper, Salt, and Nutmeg; let it soak all Night in its Seasoning and Claret; then order and bake it as you do Venison Pasty, with what Beef Suet you please; then break the Bones to pieces, and boil or bake them in a Pipkin with some of the pieces of Meat; put to them a Pint of Claret, and some strong Broth; cover it close with coarse Paste, and bake them with their Pasty in the Oven; when your Pasty is enough, draw it and set it on a Dish, and pour in the Liquor from the Bones out of your Pipkin, and no one can know it from Venison for Taste or Colour.

*To fry a Dish of Fish.*

**T**AKE the Fish call'd Maids, skin and half boil them in Salt and Water; then take them out and dry and flour them; then make a Batter of about a Dozen Yolks of Eggs and three Whites, a Spoonful of Flour, a little Nutmeg, and Salt; then boil a Handful of green Parsley, and shred it very small;

small; beat all these together with some White-wine; let your Batter be pretty thick; dip your Fish in it, and when your Pan is hot put them in, and fry them crisp and of a fine Colour; when they are enough dish them up, and prepare your Sauce of good Gravy and Butter beat together, with the Livers of your Maids; strew over them some fry'd Parsley.

*A fine Tansy.*

**T**AKE a Pint of Cream and twenty Eggs, leaving out half the Whites; beat them very well with a little Rose-water, some Nutmeg, fine Sugar, and grated *Naples* Bisket, a Pint or more of Spinage Juice; fry it with Butter 'till it begins to thicken, and set it in the Oven to settle in a Tin Pan, which you have well butter'd; then butter a Plate, and turn it upon it; squeeze Orange Juice on it, strew over it white Sugar, and place quartered Oranges round the Dish.

*Pasties for Garnishing.*

**T**AKE the Kidney and Fat of a roasted Loin of Veal, shred it small and season it with Salt, Cinnamon, Sugar, Mace, a little grated Bread, a little Cream, five Yolks of Eggs, and two Whites, and a little

tle Rose-water; mix all these Ingredients well, and put them into little Pasties of Puff-paste, and fry them in good Store of Suet or Butter. With these you may garnish your Dishes of Fish, or others.

*Pippin-Fritters.*

**T**AKE fine Flour, dry it before the Fire, mix it with a Quart of Milk from the Cow, six or seven Eggs, a little Nutmeg and Mace, a very little Salt, and some Sack; beat and mix them well together, add Pippins to them, and fry them in Butter or Hog's-Lard.

*French Pottage.*

**T**AKE ten Pounds of Beef, and two Knuckles of Veal, a Bunch of Sweet-herbs, a very little Vinegar, and half a Dozen Anchovies; boil them in Water 'till boiled away to three Pints; then strain them through a thin Strainer, and when they are ready, take as much as will serve for your Use, and set over a Charcoal Fire; then take a Duck and skin it, shred some Pot-herbs small, with two or three Eggs, and a little Salt and Nutmeg; mix these together, and roll the Duck in them; then roast it, and lay it in the Middle of your Dish; take some *French Rolls* cut in Sippets, a little  
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Spinage and Parsley, and cut them together pretty gross, and put them at the Top of the Broth, so serve them.

*Gooseberry Custard.*

**H**AVING pick'd and washed your Gooseberries, boil them in Water 'till they will break as you take them up with a Spoon; then strain them, and beat six Eggs; stir them together on a Chafing-Dish of Coals, with a little Rose-water; sweeten it to your Taste with fine Sugar, and when it is cold serve it up.

*Curd-Cakes.*

**T**AKE about a Pint of Curds, four Yolks of Eggs, and two Whites; put in a convenient Quantity of fine Sugar, some Nutmeg, and a little Flour; stir them well together, drop them into your Pan, and fry them with fresh Butter.

*A French Posset of Barley.*

**T**AKE two Quarts of Milk, and half a Pound of *French* Barley; boil it 'till it is enough, and the Milk almost boiled away; then put to it two Quarts of good sweet Cream, some Mace, and Cinnamon; let them boil a quarter of an Hour, then  
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sweeten it to your Taste; when you have so done, take a Pint of Sack, pour into it all your Cream, leaving the Barley behind in the Skillet; then let it stand on the Coals half a Quarter of an Hour, and so serve it.

*A Leg of Mutton like a Westphalia-Ham.*

**T**AKE a Leg of Mutton, cut it in the Fashion of a *Westphalia-Ham*, and make your Pickle of two Parts Salt-petre, and the other Bay-Salt; let it lie in this Pickle a Fortnight; then take it out and hang it in a smoaky Chimney, and lay under it a Wisp of Hay, which set on Fire to smook your Leg with; and when it is dried, and you intend to boil it, put it in a large Kettle, with a good deal of Hay, having some Hay-seeds in a Bag in the Kettle. You may eat it hot with Chickens, or cold as you do *Westphalia-Ham*.

*To dress Eggs A-la-Augenotte.*

**B**REAK twenty Eggs, beat them together, and put to them the pure Gravey of a Leg of Mutton, or roast Beef; stir and beat them well together over a Chafing-Dish of Coals, with a little Salt; add to them the Juice of an Orange and Lemon, or a little

little White-wine Vinegar, or the Juice of Grapes ; then put in some Mushrooms, being first well boiled and seasoned : When your Eggs are well mixed with the Gravy and other Ingredients, take them off the Fire, and keep them covered a while, then serve them.

*A Dish of Quaking-Pudding of several Colours.*

**T**AKE a Manchet, and slice it very thin ; put it in a Quart of Cream or Milk, then set it over the Fire and boil it, with a Stick of Cinnamon ; you may pour in it before it boils two Spoonfuls of Rose-water, and two Spoonfuls of Flour beat into a Batter, stir it very well together ; then stir and pour it into three several Basons ; put to each Pudding some grated Nutmeg, a little Cinnamon, candied Orange Peel, and dried Citron cut very thin, and when they are cold put to each Pudding three Eggs beaten with some Rose-water ; colour one with Spinage, and the other with a Handful of Cowslips, a Handful of Violets, and a Handful of Clove-*July*-flowers ; shred each of these severally, and pound them in a Mortar ; mix your several Colours into the several Puddings, and boil them ; then pour Sack, Sugar, Butter and Rose-water over them ; scrape on Sugar,  
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and they are fit for any Feast. These Colours are for four sorts of Puddings.

*Italian Pudding.*

**T**AKE a Pint of Cream, and a Penny White-Loaf, ten Eggs, some grated Nutmeg; butter the Bottom of your Dish, and round the Sides; then cut twelve Pippins in round Slices, and lay in the Bottom; strew some Orange Peel and fine Sugar over them, with half a Pint of Claret, and then lay on the Pudding; lay Puff-paste over it, and round the Sides of your Dish. Half an Hour or less will bake it.

*Orange Pudding.*

**T**AKE two good *Sevil* Oranges; take off a little of the outside Rind and squeeze out the Juice and Seeds, and lay them in Water two Days, shifting the Water each Day; then make a Pot of Water boil, and put them in a Mortar, and make it clean; beat them into a Paste; then put in twice their Weight of double refined Sugar, eight Yolks of Eggs, and four Whites; boil a Pint of Cream, set it to be cold, and put them in with a Glass of Sack; grate half a Manchet and put in, with half a Pound of melted Butter; sweeten it as you like it; put it

it into your Dish with Puff-paste round it, and a quarter of an Hour will bake it.

*A Rice-Flour Pudding.*

**B**OIL three Pints of Cream, thicken it with a quarter of a Pound of Rice-Flour beaten into a Batter; put in a Stick of Cinnamon and some large Mace; in the boiling keep it continually stirring till it be thick; put into it a piece of Butter; let it boil a quarter of an Hour; then pour it out, and let it be cold; add to it some Currants, a little Sugar, and beaten Cinnamon, a little Salt, a handful of Dates stoned and shred; beat in six Yolks of Eggs, and three Whites, and stir them well together; then butter your Dish, and pour in your Pudding, with Puff-paste round it; and when it is baked, scrape on some fine Sugar.

*To hash a Rabbit.*

**T**AKE the Flesh from the Bones of your Rabbit, being first roasted, mince it small with your Knife, and put to it some strong Broth, with a little Vinegar, an Onion or two, and some grated Nutmeg; let it stew up together; then mince up a handful of boiled Parsly, half a Lemon cut in Dice, and a few Barberries; toss it up together, and when it is enough put to it a little drawn

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up Butter ; dish it upon the Bones, and garnish with Lemon cut in Slices.

*To stew Warden-Pears.*

**T**AKE the largest Warden-Pears, bake them with brown Bread, and put in a Pint of Ale ; when they are baked, take them out of the Liquor, and take half a Pint of it, half a Pint of Claret, and half a Pound of Sugar ; put them in the Stew-pan with a Couple of Cloves, and a little Cream ; cover them close, and let them stew 'till they are red ; turn them now and then, and when they are enough done, put them in the Dish with the Liquor they were stewed in ; strew fine Sugar over the Dish, and serve them.

*A Pippin-Tansy.*

**T**AKE as many Pippins as will cover the Bottom of the Pan, fry them with a gentle Fire ; then take eight Eggs, with their Whites, half a Penny Loaf grated, half a Pint of Cream, a little Nutmeg, and Sugar ; beat all together, and pour over your fried Pippins ; bake it over a large Fire ; when it is well baked on one Side, turn it to the other ; when it is done enough serve it with Butter melted pretty thick, and Sugar round the Brims of the Dish.

*A Beef-Tansy.*

**T**AKE seven Yolks of Eggs, and two Whites, put to them a Pint of Cream, and a little Nutmeg, a few Sweet-herbs, as Thyme, Sweet-marjoram, Parsley, and Strawberry-Leaves; shred them very fine; then take parboiled Beef cut small, and a Plate of white Bread grated fine; mix them all together, and fry them as you do other Tansies, of a fine Colour, but not too brown.

*Spinage-Tansy.*

**T**AKE half a Pint of Spinage Juice, put to it a Pint of good Cream, and some grated Bread, sixteen Eggs, leaving out seven Whites; sweeten it as you like; having butter'd your Skillet, pour it in; set it over a slow Fire 'till it is thicker than Pancake Batter; then lay it on a Plate, and set it on a small Charcoal Fire; stir it with a Spoon, and make it as thick as you please; let it stand and harden a-while; then turn it on another Plate; let it stand a-while on that Side; put Lemon Juice, Sugar and Butter over it, and serve it.

*Gooseberry-Tansy.*

**T**AKE a Quart of Green Gooseberries, top and tail them, and boil them in clarified Butter in your Frying-pan 'till they are enough done; then pour into them the Yolks of a dozen or fifteen Eggs, being well beaten, with half a Pint of Cream, and a suitable Quantity of Sugar; when it is baked enough strew over it Rose-water and Sugar, or Sack and Sugar.

*Excellent Tansy.*

**T**AKE twenty-four new laid Eggs, leaving out half the Whites, beat them well, with half a Pint of Cream, and a Pound of *Naples* Biskets grated fine. For your Colouring take the Juice of Tansy, and the Juice of Spinage; sweeten it with good Sugar, and then butter a Skillet, and put in the Tansy, keeping it continually stirring, and when it has boiled, to thicken it, pour it into your Pan, letting your Butter be hot before you put it in; keep a Plate over it, then turn it out, but don't break it in the turning; then squeeze over it the Juice of an Orange, and strew Sugar at Top, and round the Brims of the Dish.

*Almond*

*Almond-Tansy.*

**T**AKE a Pound of *Jordan* Almonds, blanch them, and steep them in a Pint of sweet Cream, ten Yolks of Eggs, and four Whites; having beat your Almonds in a Stone or Marble Mortar, put in the Sugar and grated white Bread; stir them well together; fry them with good Butter, keeping them stirring in the Pan 'till they are of a good Thickness, and when it is done enough, strew over it good fine Sugar, and serve it.

*To boil Partridges, Pheasants, Woodcocks, Chickens, or Quails.*

**T**AKE three Partridges, or other Birds, put them into a Stew-pan with as much Water as will cover them; likewise take two Blades of Mace, a Nutmeg cut in Quarters, three or four whole Cloves, a piece of sweet Butter, three or four Manchet Toasts toasted brown, soak them in a little Sack or Muscadine, strain them through a Sieve with some of the Broth, and put them in your Stew-pan to your Partridges; boil them very softly, turning them very often, 'till the Broth be half wasted away; then put in a little fresh Butter and Salt; when it is enough, garnish your Dish with sliced Lemon

and the Yolks of hard Eggs shred fine, laying little Heaps between your Slices of Lemon; lay Sippets in the Bottom of your Dish, and then lay on them your Partridges, and pour your Broth very hot upon them; lay on their Breasts some round Slices of Lemon.

French *Pottage of Capons, Chickens,  
or Pidgeons.*

**T**AKE two Capons, Pidgeons or Chickens, draw and truss them, just scald them, and fill their Bodies with Marrow; put them in a Stew-pan with a Knuckle of Veal; let them boil together, and when they are half boiled with strong Broth, then put in Lamb-stones and Sweet-breads; let your Seasoning be Cloves, Mace, some Salt, a Bunch of Sweet-herbs, and an Onion or two; let them boil gently 'till they are enough; have ready the Tops and Bottoms of four *French* Rolls; put them to dry in the Dish that you intend to serve in; set them over a Chafing-dish of Coals, and pour over them some strong Broth, and a Ladle full of Gravy; cover them 'till you are ready, then dish up your Chickens, Pidgeons, Capons, with the Knuckle of Veal in the Middle; garnish the Capons with Sweet-breads and Slices of Lemon, and the Veal with Slices of Bacon fried in the Yolks of Eggs;

Eggs ; pour over them strong Broth and Gravy, and a little drawn-up Butter.

*To stew Puddings the French Way.*

**T**AKE the Yolks of four Eggs, and the Whites of two, six Spoonfuls of good Cream, some grated Nutmeg, and a few Cloves and Mace, a Quarter of a Pound of Beef-Suet shred fine, and a Quarter of a Pound of Currants; mix it all together like a Pudding, with grated white Bread, and a little Rose-water; then take a Caul of Veal, and cut it in square Pieces; lay four Spoonfuls of the aforesaid Batter on one Side, then roll it up in the Caul, and tie each End up with a Thread; you may put three or four of them in a Dish; then take more than half a Pint of strong Broth, three or four large Blades of Mace, and some Sugar; make these boil over a Chafing-dish of Coals; then put in your Puddings, and when they are enough, serve them hot on Sippets, and pour the Broth upon them; garnish your Dish with Slices of Lemon and Barberries.

*Liquor*

*Liquor for Sturgeon.*

**T**AKE Beer-Vinegar, and boil it very well with a little Salt; let it be quite cold; then pour it on your Sturgeon, and cover it very close for your use.

*To keep Anchovies, Mangoes, and Bamboes.*

**C**OVER your Anchovies two Inches thick with Bay Salt; and for your Mangoes and Bamboes mingle Mustard and White-wine Vinegar; cover them very close, and so keep them.

*To pickle Melons, or large Cucumbers.*

**T**AKE the largest and greenest Cucumbers you can get; cut a Piece out of their Side the Length of them, and take out their Seeds, draining them well; then put into them some Cloves, Mace, long Pepper, and Mustard-seed bruised a little; then peel three Cloves of Garlick, as many Shalots, and some Ginger sliced thin, and put in a little Salt; then lay the Piece on again that you cut off, and tie it fast with Packthread; put them into as much White-wine Vinegar as will cover them  
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very well, and a good deal of Mustard, and a Bay-Leaf or two, with Salt according to the Quantity you make ; they must lie in the cold Pickle eight Days ; then put them in a Brass Kettle, and cover them with Vine Leaves, so set them over the Fire to green, stoving them down very close ; let them have a Boil or two ; then take them off, and let them stand a-while ; then set them on the Fire again, and they will green the better ; so do 'till they are very green ; then take them out and boil up the Pickle, and pour it over them scalding hot, so cover your Pot, and tie it down with Leather for your use.

*To pickle French Beans.*

**D**O not let your *French Beans* be quite black-eyed, top and tail them ; put them into White-wine Vinegar, with Salt, and whole Pepper, and a Race of Ginger cut gross ; let them lie in cold Pickle a Week ; then boil your Pickle in a Brass Kettle, so put in your Beans, and let them have one Boil ; then take them off the Fire, and stow them close down ; let them stand a little, then set them on again ; so do four or five times, 'till they are very green ; then put them in an earthen Pot, and tie it down very close with Leather, that no Air may  
get

get in, and they will keep as long as you please.

*To pickle Cucumbers.*

**T**AKE the smallest Cucumbers, dip a Cloth in Small-Beer and rub off all the Dirt; then lay a Layer of Vine-Leaves in the Bottom of a Brass Pot, and some whole black Pepper, two or three Blades of Mace, and Cloves; then place a Layer of your Cucumbers on them, so do 'till your Pot is full; then make a Pickle with Water and good Store of Dill to make it strong, and a good Quantity of Salt, 'till it will bear an Egg; you may boil the Dill; then let your Pickle be cold, and put in your Cucumbers; let them lie in this Pickle nine Days; then pour it away from them, and put to them as much White-wine Vinegar as will cover them; so green them over the Fire as you do your Beans.

*To pickle Mushrooms.*

**T**AKE half a Bushel of fine Button-Mushrooms, peel them as usual, let them be thrown into a Pan of boiling Water as you peel them; then take them out, and let them drain; when they are cold, put them up in your Pot, and put to them Cloves, Mace, Ginger, Nutmeg, whole Pepper,

Pepper, and White-wine Vinegar ; having boiled up this Pickle, pour it to your Mush-rooms, and stop them up close for your use.

*To pickle Broom-Buds.*

**T**AKE Salt and Water and boil it together ; then put in your Broom-Buds, boil them, but not tender ; then strain them from the Water, and let them be cold ; then take White-wine Vinegar and boil it, with a Blade or two of Mace, and a little whole Pepper ; put them into this Pickle, and let them stand nine Days ; then scald them in a Brass Kettle five or six times, 'till they are as green as Grass ; don't let them be soft ; so tie them down close for your use.

*To pickle Purslain-Stalks.*

**W**HEN you have washed them, and cut them about four Inches long, boil them in Water and Salt not over tender ; then drain them, and when they are cold, let your Pickle be White-wine Vinegar, and a little Salt in it ; tie them down very close with Leather, and they will keep all the Year round.

*To pickle Artichoke-Bottoms.*

**T**AKE Artichoke-Bottoms and boil 'em, but not tender; then take them up and let them be cold; put to them a good Quantity of White-wine and Stale-Beer, and a large Quantity of whole Pepper, and a little Salt, and keep them very close stopt for your use.

*To pickle Stalks of the Thistle.*

**T**HERE is a Thistle runs up like an Artichoke, and the Root is like an Artichoke-Bottom; both Root and Stalk being peeled, boil them in Salt and Water; pickle them as you do small Cucumbers, or you may dress them all the several ways you do Artichokes.

*To pickle Hips.*

**H**IPS are a longish Berry, and full of Stones; they are a Bramble-Fruit; your Pickle must be White-wine Vinegar, and a little Sugar. They are a very fine Preserve, or a good Conserve: They must be ripe, but not over-ripe.

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*To pickle Barberries.*

**P**ICK your Barberries; then take the worst and boil them in Salt and Water strong enough to bear an Egg, and when it is cold put in your other Barberries; tie 'em down close.

*To pickle Ashen-Keys.*

**T**AKE them when they are very young and tender, and half boil them in Water; then take half a Pint of White-wine, and a Quarter of a Pint of Vinegar, the Juice of a Lemon, and some Bay-Salt; when it is boiled, and quite cold, put in your Ashen-Keys; tie them close with Leather, and set them by for your use.

*A Salmongundy.*

**T**AKE Veal or Chickens minced fine; then lay a Layer of it, and a Layer of the Yolks of hard Eggs, and a Layer of the Whites, and a Layer of Anchovies, a Layer of Lemon, and a Layer of all Sorts of Pickles, if you can have them, and betwixt each of these a Layer of Sorrel, Spinage, and Chives shred fine; thus having filled your Dish, only leave a Place for a Lemon on  
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the Top; garnish with Horse-radish, Lemon and Barberries. You must take two Dishes, and lay the uppermost Dish to build your Salmongundy on it, it being out of Fashion to mix it all together, but every one mixes it on their Plates; some eat it with Lemon Juice, and others with Oil and Vinegar beat up thick together.

*Quince-Cakes.*

**C**LARIFY your Sugar with the Whites of Eggs, adding to two Pound a quarter of a Pint of Water; and being boiled up, add dry Sugar, and heighten it to a Candy; your Quinces being pared, cored, and scalded to a Pulp, put them into the boiling Sugar; don't let them boil long before you take them off; then lay them on Plates to dry.

*Orange-Butter.*

**T**AKE two Gallons of good sweet Cream, beat it up to a Thickness, then add half a Pint of Orange-flower-water, and as much Red-wine; so being the Thickness of Butter, it will have both the Colour and Scent of Oranges.

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Stalks, and take out their Seeds; then boil the Remainder in a Pan, skimming it often, 'till it is reduced to a third Part; then let your Fire be very gentle, and when you find it thickened, strain it through a Sieve, and boil it once again, adding a small quantity of fine powder'd white Sugar-candy; so put it up in Pots for your use.

*Curd-Cakes.*

**T**AKE a Pint of Curds, four Yolks of Eggs, and two Whites; add Sugar and grated Nutmeg with a little Flour; mix them together, and drop them like Fritters into a Frying-pan of hot Butter.

*To pickle Colly-flowers.*

**T**AKE the whitest and firmest Colly-flowers, cut them the Length of your Finger from the Stalks; boil them in Milk and Water, but not tender; then take them out tenderly and carefully, and set them by to be cold: Take the best White-wine Vinegar, Cloves, Mace, a Nutmeg cut in Quarters, some whole Pepper, and a Bay-Leaf or two; boil up your Pickle, set it to be cold, and then put in your Colly-flowers, and in two or three Days they will be fit to eat.



and put in your Oranges ; just before you set them in the Oven, make a Hole on the Top of your Tarts, pour in the Juice, and bake them in a quick Oven.

*Cheese-Loaves.*

**T**AKE Cheefe-Curd and grated Bread, Yolks of Eggs, some Mace, and some Nutmeg ; mix them well together, and sweeten it as you like it ; then take some Cups and butter them, and put in the Curd ; bake them, but not too much ; then turn them out, and cut a little Hole on the Tops, and put Butter in them ; set them in the Oven to rise, and colour them.

*Pippin Tarts.*

**T**AKE two small Oranges, pare them thin, and boil them in Water 'till they are tender ; then shred them fine, and pare twenty Pippins, quarter and core them, and put to them so much Water as will boil them enough ; then put in half a Pound of good Sugar, and take the Orange Peel that is shred, and the Juice of the Orange, and let them boil 'till they are pretty thick ; then set them by to be cold ; make your Tarts, and put it in, and bake them in a gentle Oven.

*Wafers the Dutch Way.*

**T**AKE a Quart of new Milk, a Penny Loaf, or Biskets, grated very fine, ten Eggs beaten, with a Quarter of a Pound of sweet Butter melted, a few Coriander-Seeds, some beaten Cloves, a little Salt, fine Flour enough to make a Batter like a Pancake, and four Spoonfuls of new Yest; stir and mix them together, and put them in an earthen Pot; let it stand covered with a Cloth before the Fire to rise for an Hour or two. Having your Wafer-Iron ready heated, rubbed, and buttered on both Sides with fresh Butter tied up in a fine Rag or Napkin, put in the Batter, and bake the Wafers well. but don't burn them; serve them hot, with Sugar grated over them, or with the Juice of Lemon or Orange, or melted Butter and Sugar.

*To roast a Lamb, or Kid.*

**T**RUSS your Lamb, or Kid, with the Head backward over the Shoulder, tying it down, and drawing it with Thyme and Lemon Peel; then make a Pudding with some grated Bread, a Handful of Sweet-herbs, and a Handful of Beef-Suet; add about a Handful of Flour, and some Force-meat, or Sausage minced; let your Sea-

soning be Cloves, Mace, Nutmeg, and Salt ; mix it up with two or three Eggs, and a little Cream ; then stuff it in the Body of your Lamb, or Kid ; put some Caul of Veal over it, so stich it up, and roast it ; and when it is enough, serve it with Gravey or Venison Sauce.

*A Fraise A-la-braife.*

**M**INCE some candied Orange Peel and Citron very fine, and beat them in a Mortar ; put to them a Dozen Eggs, leaving out the Whites of four ; put in a little Rose-water, and some *Naples* Biskets grated ; these being well mixed together, pour it into a hot Pan with sweet Butter, and when it is fried that it will turn round, take a red hot Fire-Shovel and hold it over the Top to bake it *A-la-braife* ; then turn it on a Plate, and put it in the Pan again, with some Butter, and when it is enough dish it up, and scrape on it double refined Sugar ; garnish with candied Orange Peel, and Citron.

*A Violet, or Cowslip Tansy.*

**B**EAT your Violets or Cowslips in a Mortar ; add to them a Pint of Cream, a little grated Bread, ten Eggs, leaving out half the Whites, some beaten Cinnamon,  
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Nutmeg, and a little Rose-water; sweeten it as you like it; put a Piece of Butter in a Skillet over the Fire, and stir it to thicken it; then melt some Butter in your Pan, and being hot, put in your Tansey, and fry it; when it is fried on one Side, turn it on your Plate, being rubbed with Butter, so turn it into your Pan, and when it is done enough, dish it up, and squeeze on the Juice of a Lemon; garnish it with quarter'd Oranges, and scrape on fine Sugar.

*Fritters Royal.*

**T**AKE a Pint of Sack, make a Posset with new Milk; then take the Curd from the Posset, and put it into a Bason, with half a Dozen Eggs; season it with a little Nutmeg; beat it with a Whisk very well together, adding Flour to make it as thick as Batter usually is for that Purpose; put in some fine Sugar, and fry it in clarified Beef-Suet; make it hot in the Pan before you put it in; serve it for a Side-dish, or a second Course-dish.

*Skerret Fritters.*

**T**AKE a Pint of the Pulp of Skerrets, and a Spoonful of Flour, the Yolks of Eggs, Sugar, and Spice; make it into a

thick Batter, then fry them out in Fritters, and serve them for a Side-dish.

*To make Pancakes.*

**T**AKE two Quarts of fine Flour, and half a Dozen Eggs, leaving out half the Whites; season it with Cinnamon, Cloves, Mace, Nutmeg, and a little Salt; make it into a Batter with Milk; beat and mix it all together, and put in half a Pint of Sack; put your Pan on the Fire with some Butter, and when it is hot, put in your Batter, and run it thin over the Bottom of your Pan, supplying it with little Bits of Butter; tofs it very often, and bake it crisp and brown.

*Fine Queen-Cakes.*

**T**AKE a Pound of fine Flour dried before the Fire, and a Pound of fine Sugar sifted, a Pound of Currants washed and dried, a Pound of fresh Butter washed in Rose-water; mix the Sugar and Flour together, then divide it into two Parts; shake one Part thereof into the Butter, and work it together with your Hands; then take the Yolks of six Eggs, and but two Whites, and one grated Nutmeg; beat them with a little Sack; put in the Eggs, and mix them well together, then shake in the rest of your  
Flour

Flour and Sugar, and the Currants being warm, beat it in lightly with your Hands, and bake them in Bisket-Pans, and ice them with the Whites of Eggs and fine Sugar ; your Eggs being beat, take only the Froth of the Whites of your Eggs.

*Egg-Pye.*

**B**OIL eighteen Eggs, cut the Yolks small, and put to them three or four Spoonfuls of Orange-flower Water, and as much Sack ; season it with Cloves, Mace, Nutmeg, and fine Sugar, and lay a Layer of wet and dry Sweetmeats ; then melt a Pound and a quarter of sweet Butter ; beat it with half a Pint of Cream ; mix all these Ingredients together, and put it in your Pye, and bake it ; when it is drawn, scald a little White-wine, and thicken it with the Yolk of an Egg ; put in Sugar and grated Nutmeg ; pour it on your Pye ; give it a Shake or two, and serve it.

*Good Soop.*

**T**AKE a Leg of Beef, a Knuckle of Veal, and the best End of a Neck of Mutton ; chop them all to Pieces, and make Broth of them with a Crust of Bread ; then strain the Broth from the Meat, and put it into an earthen Pot ; put in a Pint of White-wine,

wine, and a Bunch of Sweet-herbs, with good Store of Spinage; then take a Pullet and lard it with Bacon, and boil it in the Broth, and when it is enough pour it in a Dish, with the Juice of an Orange, and thicken it with the Yolks of Eggs, keeping it stirring for fear it should curdle; put your Fowl in the Middle of your Dish, with the Broth and Sippets.

*Good white Broth.*

**T**AKE a Hen and boil it; when you think it is enough, take it up and put it in a Dish; then boil some Cream, with a Blade of Mace, and thicken it with Eggs; then put in the Marrow of two Bones; take some of the Broth, and mix it together; put to it a little White-wine; let it thicken on the Fire, and put the Pullet or Hen hot out of the Broth, and set it on a Chafing-dish of Coals, so serve it.

*A fine Monastick, the best way.*

**T**AKE a Quart of Rice, and two Quarts of Gravey; set it on a gentle Fire, and let it stew gently; put in an Onion stuck with Cloves, and a Bunch of Sweet-herbs; then put in a Pullet stuffed with Force-meat and Oysters, and half a Pound of Bacon; let these stew together 'till they are tender, and  
about

about the thicknes of Hafty-pudding; put Force-meat Balls fried; then take it up and beat the Yolks of three Eggs, and a quarter of a Pound of sweet Butter rolled up in Flour, and shake them well together, and the Juice of a Lemon; dish it with the Fowl in the Middle, and the Bacon with Force-meat Balls round it; garnish with Lemon and grated Bread round the Brims of your Dish.

*To boil Rabbits.*

**Y**OU must truss your Rabbits for Boiling, by pricking down the Head to, and their hind Legs towards the Belly; you may lard them with Bacon, and boil them; then take the Livers, being boiled, and mince them small, with a little fat boiled Bacon cut in Dice; put to this a little White-wine, strong Broth, or Gravey; let it boil with a Blade of Mace; then put into it a little shred Parsly, a few Barberries, and a Ladle full of drawn-up Butter; dish up your Rabbits on Sippets, and pour your Sauce all over them; garnish with Lemons and Barberries.

*A Dish of Meat the French Way.*

**T**AKE part of a Capon minced and stamped with Almond-paste, some Bisket, Yolks of hard Eggs, and Sweet-herbs shred small, some Yolks of raw Eggs, Cinnamon, Nutmeg, Currants, and a little salt Marrow; mix all these together; then take six *French Rolls*, cut a round Hole at the Top of them, and save the Pieces; then take out all the Crumb, and fill the Rolls with the above Ingredients; then put on the Pieces you saved, and bind them up in a clean Cloth, and boil them. Take three Chickens and three Pigeons, bone and farce them with the Flesh of Chickens made into savory Force-meat; put them in a Stewpan with strong Broth; boil or stew with them several sorts of small Birds, *viz.* Larks, Sparrows, &c. Asparagus and Marrow; when all is ready, dish your forced Rolls in the Middle of your Dish, the Chickens and Pigeons round about them, and the small Birds, Marrow and Asparagus with them; let your Sauce be strong Gravey, and drawn-up Butter.

*To pickle Tongues.*

**Y**OU must make your Pickle with Salt-petre and Sal-prunella; to six Quarts of Water, put one Ounce of each, and half a Pound of Bay-Salt, a Pound of White-Salt, and a quarter of a Pound of Four-penny Sugar; boil all these together 'till the Scum rises; let it be very strong, skim it clean, and when 'tis cold, put the Tongues in a Tub; let them lie at their full Length to be covered; turn them three times a Week; let them lie three Weeks, and then you may boil and peel them; eat them with Chickens or Pigeons, and Asparagus, Colly-flowers, Spinage, or what is in season; you may keep them in the Pickle as long as you please, or rub them in Bran, and hang them up in your Chimney.

*To harsh a Calf's Head.*

**H**ALF boil your Calf's Head, then cut it in Pieces, and take a Pint of large Oysters, with half a Pound of Butter, and a Blade of Mace, a Bunch of Sweet-herbs, half a Pint of White-wine, and some Anchovies; put it in between two Dishes, stew it tenderly, and boil the Brains with Sage and Parsley by themselves; then put *Scotch* Collops in the Bottom of your Dish, with  
Force.

Force-meat Balls, and a Quantity of Marrow boiled with blanched Almonds, the Yolks of hard Eggs, and some fried Sauages; thicken it with a Piece of Butter rolled up in Flour, and lay the Force-meat Balls and Oysters on the Top and round about it; serve it hot.

*Olives of Veal roasted.*

**T**AKE a Fillet of Veal, and cut it out in Collops, hack and beat them thin with your Cleaver; then mince Sweet-herbs with Beef-Suet; season them and your Collops with a little Cloves, Mace, Nutmeg and Salt; dip them in the Yolks of Eggs, and spread them about; strew Farcing on them, and roll them up close, so put them on a Spit and roast them; boil up the rest of your Farcing in a little White-wine and strong Broth; then draw your Olives, and pour on your Sauce; let your Garnishing be Lemons.

*To pickle Pigeons.*

**T**AKE twelve Pigeons, bone half of them, and take off the Flesh of the other half, and beat it fine as for Sausage-meat; mix it with Salt, Pepper, Spice, and Herbs, a little Marrow, some Lemon Peel, three Anchovies, and the Yolks of three or  
four

four hard Eggs; stuff your Pigeons that you boned full of it; the Herbs must be Sorrel and Spinage, young Beets, Thyme, Marjoram and Savory; make your Pickle of Water and White-wine, a Bay-leaf or two, and a little Salt; boil the Bones in the Pickle, and when they are enough take them out, and set them to be cold; then put in your Pigeons to keep.

*To roast a Joint of Veal.*

**T**AKE a large Neck of Veal, and draw it with Thyme and Lemon Peel, and put it to roast; then take some large Oysters, season them with shred Sweet-herbs, having some Slices of Bacon cut four square, a little larger than the Oysters; then take two or three square Sticks, as thick as a good Skewer; put thereon a Piece of Bacon, and then an Oyster, so do 'till you have spitted all your Oysters; tie the Sticks on your Veal, and when it is half roasted, put under it a Dish with a little Claret, some minced Thyme, and a grated Nutmeg; when your Oysters and Veal are enough, cut off your Sticks, and slip the Oysters and Bacon into the Wine, let them boil up thick, putting in the Yolk of an Egg, and a little drawn-up Butter; put it all over your Veal, and serve it.

*To*

*To dress a Cod's Head the best and finest  
Way.*

**C**UT off your Cod's Head beyond the Gills, that you may have part of the Body with it; boil it in Water and Salt, and having ready a Quart of Oysters or Cockles, with the Meat of a Crab or two, put these into a Pipkin, with a quarter of a Pint of White-wine, and a Bunch of Sweet-herbs, an Onion or Shalot or two with a little Mace and grated Nutmeg; add to it a little large Mace, a little Oyster Liquor, a few Anchovies; set it on the Fire, and when it has boiled, and the Liquor is wasted, put to it two Ladles full or more of drawn-up Butter; then dish up your Cod's Head on Sippets, and put it on a good Heap of Coals to dry up the Water; then cut the Tripe of your Cod as you do Pallats; also cut the Spawn in thin Slices, and the Liver in Pieces; likewise take the Gills and pick out the Bones, and do these as the former in Pieces; dish up the Spawn round about the Cod's Head, and some on the Top, and put all over it the Tripe, Gills and Liver; then take a Ladle and pour the Sauce over it, with a little drawn-up Butter on that; stick all your Gill-Bones with Oysters fried in Batter, and stick them on the Spawn of your Fish, so garnish it all over with the same Oysters; serve it hot.

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The Spawn of your Fish requires more boiling than your Head, if it be a great one; blanch off the Skin of the Cod's Head when you dish it, and garnish it with Lemons.

*To make an Olive of all sorts of Fish.*

**T**AKE of all manner of Fish that are not flat, as Carps, Pikes, Mulletts, Trouts, &c. being cleansed and washed, take the firmest and biggest for boiling, and the other for frying and farcing: Your Fish being boiled off quick, as likewise your other Fish being all ready, dish on your Sippets, some large Fish turned round in the middle of your Dish, or a Collar of Salmon baked in the Oven, with the Heads of four Fishes on the Top of it; then dish your boiled Fish round about it, and your fried Fish betwixt them; your Smelts and Gudgeon round the Brims of your Dish, and have a Force-meat made of Fish in little Balls, place them between the boiled and the fryed; then having your Oysters, Cockles, Prawns, Perriwinkles, Cray-fish, or sliced Lobsters, or any of these ready in your Sauce of thick Butter, as likewise your Anchovies, pour it all over your Fish, having Nutmeg grated therein; garnish it with Lemon, and send it smoaking hot.

*To fricassey Cray-Fish.*

**T**AKE Cray-Fish, a little Claret, an Onion or two cut in pieces, and a whole one stuck with Cloves, two Anchovies, and a Bunch of Sweet-herbs; stew them up together; put in a little grated Nutmeg; tofs 'em up with the Yolk of an Egg, a little Vinegar, and drawn-up Butter; dish them upon Sippets for second Course.

*An Oyster or Cockle-Fraise.*

**T**AKE Cockles or Oysters and pick them out of their Shells, wash them, and break a Dozen Eggs, with a little grated Nutmeg, and put in your Cockles; beat them together with a handful of grated Bread, and a quarter of a Pint of Cream; then put Butter into your Frying-pan, and let it be hot; put in the Fraise, supply it with Butter in the Sides of the Pan, and let the Thin run still in the middle 'till it moves round, and when it is fried on that Side, butter your Plate, and turn it; put it in again, and fry the other Side brown; then take it out and dish it, squeeze on the Juice of a Lemon, and serve it.

*Grand Sallet, the newest and best Way.*

FOR this purpose you must have all sorts of Salletting the Spring affords, as Violet-buds, Cowslip-buds, Strawberries, Primroses, Brooklime, Water-Cresses, young Lettice, Spinage, Alexander-buds, and what others you can get; have all these severall and apart; then take by themselves Sapphir, Olives, Capers, Broom-buds, Cucumbers, Raisins, and Currants, parboiled and blanched Almonds, Barberries, and what other Pickles you can get; then prepare your Standard for the Middle of your Dish, which may be made of Wax or Paste, like a Castle, being washed over with the Yolks of Eggs, and made green with Spinage, as also a Tree within that of green Paste, and stuck with Flowers, so that you cannot perceive but it is a real Tree, with a Dozen Supporters round, stooping to and fastened in Holes in your Castle, and the other End bending out to the Middle of your Dish, they being also formed of Paste; then having four Rings of Paste, the one a Degree bigger than another (like unto Hoops) your biggest must come over your Castle, and reach within three Inches of the Foot-Supporters, the second to be within two Inches of that; so place as many as you please gradually, that they may be like as many Steps going

up to a Butter Crofs ; also have four Balconies in your Castle with Statues of the four Seasons ; this done, place your Sallet round of one sort, on the uppermost Ring or Step, so round all the others, 'till you come at the Dish, with every one a several Sort ; then place all your Pickles from that to the Brims of your Dish severally, one answering another ; as for Example, if you have two of white, and two of green, let them be opposite, the white over against the white, and the green over against the green, and so all the other ; your Dish-Bottom being wholly covered below your Mount, your Statues ought to have every one a Crewit placed in their Hands, two with Vinegar, and two with Oil. When this Sallet is made, let it be carried to the Table, and set in its Place, and when the Guests are all placed, unstop the Crewits that the Oil and Vinegar may run on the Sallet ; these Crewits must be Glasses not a quarter of a Pint a-piece, done over on the outside with Sizing, and strewed over with Flowers. After the same manner you may make your Sallet in Winter, taking those that are in Season, and changing your Standard ; for as in Summer it must resemble a green Tree, so in Winter it must resemble a Tree hanged with Snow. This Grand Sallet is for great Feasts ; and let me inform the Practitioner, that in this Case, for the Honour of his Master, and the Benefit of himself,

self, the Paste for the Castle, or Standard, must be made of Rye Flour.

*To hash Partridges or Ducks.*

**H**AVING roasted your Fowls, take all the Flesh off the Bones and chop it small, only preserve the Legs and Wings of two or three Partridges; then put strong Broth in your Pan, and a very little Vinegar, and set them on the Stove; put to them four Onions shredded very small, and a little Pepper; let all these boil up together with a little Salt; also put in a Pound of Sausages in the Stewing; when they are enough, toss them up thick with a little drawn Butter and Gravey; dish it on Sippets, and the Legs and Wings of the Partridges that you saved.

*Dutch Cheese.*

**T**AKE three Pints of new Milk, beat seven Eggs very well, and stir them in the Milk; sweeten it with fine Sugar as you please; then put in a quarter of a Pint of Sack, a little Orange-Flower Water, and a Spoonful of Rose-water; set it over the Fire, and keep it stirring all the while 'till it comes to a tender Curd; then drain the Whey from it through a Cloth, so put it into Bisket-pans in what Form you please; then lay it in your Dish, and take some sweet

Cream and boil it with a Stick of Cinnamon; sweeten it with fine white Sugar, and beat the Yolks of two Eggs; stir it in, to thicken it, and keep it stirring all the time, that it may not rise a Scum; then take it off, and when it is almost cold put in a Spoonful of Sack, another of Rose-water, so pour it over your Cheeses; when it is cold stick on the Cheeses blanched Almonds cut in thin Slices.

*To make Pancakes Royal.*

**T**AKE a Pint of Cream, half a Pint of Sack, the Yolks of eighteen Eggs, and half a Pound of fine Sugar; season it with beaten Cinnamon, Nutmeg and Mace; beat and mix all these; then put in as much Flour as will make it stiff enough to run thin over your Pan; let your Pan be hot, and fry them in clarified Butter. These Sort of Pancakes won't be crisp, but they are very good.

*A green Fricassay of Chickens.*

**T**AKE four Chickens, and boil them almost enough; then cut them in Pieces, and take the Juice of Spinage, and put it into the Yolks of eight Eggs; put to it some shred Parsley, and a grated Nutmeg; your Stew-pan being hot with Clarified Butter, dip  
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in your Pieces of Chickens into the green Batter, and put them in the Stew-pan, or fry them gently on both Sides; then put to them a Sauce of Rhenish-wine beaten with three Yolks of Eggs, and Parsley boiled green, and shreded, with a Lemon cut in Dice; keep them shaking or stirring 'till they boil, then put them on a Dish, and serve them on Sippets.

*A Side-Dish for a second Course.*

**T**AKE a Pint of tender Curds made of new Milk, and clean from the Whey; put to them a Handful of Flour, six Eggs, leaving out three Whites, a little Rose-water, some Sack, Cinnamon, Nutmeg, Sugar, Salt, and two Pippins sliced thin; beat and mix all these into a Batter very thick, so that it may not run abroad; if they are too thick, add some Cream, and when they are fried, scrape on Sugar, and serve them. *Note*, You may make this Curd with Sack as well as Runnit.

*Hedg-Hog, the best Way.*

**T**AKE a Pound of *Jordan* Almonds, blanch and beat them in a Marble Mortar with a Spoonful of Rose-water, or Sack, that they may not oil; make it into a stiff Paste; then beat in six Yolks and two Whites of Eggs,

some fine Sugar, half a Pint of Cream, and a quarter of a Pound of sweet Butter melted; set it on a Stove, and keep it stirring 'till it is so stiff, that you may make it in the Shape and Fashion of a Hedge-Hog; then stick it full of blanched Almonds slit and stuck up like the Bristles of a Hog; place it in the Middle of your Dish; boil some Cream, and put into it the Yolks of two Eggs; sweeten it to your Taste with Sugar; don't let it be too thick; pour it round your Hedge-Hog; set it to be cold, and serve it.

*Good Pottage.*

**T**AKE a quarter of a Pound of Butter, put it into a Stew-pan, and let it stand over the Stove 'till it is brown; then put in two Onions shred small, shake in some Flour 'till it is pretty thick; then put in strong Broth by degrees, and let it boil a quarter of an Hour; then put in two Slices of Lemon, and a Bunch of Sweet-herbs; then take Ox-Pallats and Sweet-breads pulled in pieces; put them in your Pottage, with Force-meat Balls, and as the Fat rises, skim it off; then take two Heads of Endive, boil them a little, shred them, and put them in the Broth, with fried Sausages pulled in pieces, and let them boil a little; then take a *French* Roll and cut it in Slices; toast 'em very brown, and place 'em under a roasted  
Fowl

Fowl in the Middle of your Dish in the Broth ; garnish with green Endive scalded, and sliced Lemon.

*Little Pasties to fry.*

**T**AKE a Dozen of Pippins, pare and cut them, and almost cover them with White-wine and Water, and near a Pound of Sugar ; let them stew on a gentle Fire close covered, having in it a Stick of Cinnamon, Orange-Peel, and Dill Seeds bruised, and Rose-water ; when these are cold and stiff, make them into little Pasties with Pasteroyal, and fry them in clarified Butter of a fine Colour, or bake them.

*To roast a Shoulder of Mutton with Oysters  
a nice Way.*

**Y**OUR Oysters being first parboil'd, put to them some Parsley, a little Thyme and Savory shred small, with the Yolks of three Eggs ; mix all these together. Your Shoulder of Mutton being spitted, lay it on a Table or Dresser, and cut Holes in it with a Knife, and put in your Oysters, with the Herbs and other Ingredients after them ; twenty Oysters are enough ; then take a Pint of Oysters and put them in a deep Dish, with some Claret, two or three Onions shred gross, with two or three Anchovies ; put all these  
under

under in the Dripping-pan to save your Gravey, and when your Meat is ready, put your Sauce over the Fire; put to it the Yolk of one Egg beaten, a grated Nutmeg, and drawn-up Butter; dish up your Shoulder of Mutton, and pour your Oister-Sauce all over it; garnish with Lemon, and serve it up hot.

*To make a Bisk of Fish a new Way.*

**T**AKE a fine large Carp, and having scaled and cleaned it, take the Flesh from the Bones and mince it; then put Wine in a Stew-pan, and a very little Vinegar, an Onion, and a Bunch of Sweet-herbs, a sliced Nutmeg, and three Anchovies; then put White-wine in another Stew-pan, with Prawns, Shrimps, Cray-fish, and a sliced Lobster; then put White-wine in a third Stew-pan with all manner of Shell-fish that you have; put the same Sauce and Seasoning to these as was in the first Pan; let your first Stew-pan boil three or four Boils, and then put in your Carp, with a Pint of Oisters, and season it with Salt; when it is done, beat the Yolk of an Egg, to thicken it; thicken up your other Stew-pans with drawn-up Butter; then have in readiness fine collar'd Soals dipp'd in the Yolks of Eggs and baked in an Oven, with a good deal of Force-meat Balls of Fish, both yellow and green; also bake with them the Carp's Head and  
four

four Heads of other Fishes; have likewise in readines Smelts and Gudgeons fried crisp, and Soals cut in pieces, and Trouts and Whittings fried, and four small Jacks boiled; then take your large Dish and dish up your large collar'd Soal in the Middle as a Standard of your Dish, and your stiff Smelts as Supporters round about it; then dish up your four Pikes over against one another, their Tails towards the Standard, and their Heads towards the Brims of the Dish; dish the four Jacks opposite to them, so that there be eight Partitions or Spaces in the Dish left; fill two of them with your Carp and Oisters, two of them with fried Whittings, and the other four with Prawns, Shrimps, Cockles and Perriwinckles; then you may dispose of your other four collar'd Soals cross-ways about the Middle or Standard in the four Partitions between the Fish; then garnish on all your fried Fish in vacant Places, not hiding your small Fish; then take some of your afore-named Sauce and Oister-Liquor; if you want Sauce, add more Wine, and the Meat of a Crab or two; boil these up with grated Nutmeg and an Anchovy, adding drawn Butter, and let your Sauce be pretty thick; when it is ready to boil, pour it with your Ladle all over your Fish in the Bisk, except the Carp; take your sliced Lobster, Cray-fish and Oisters fried in Batter, and garnish it with them; also take

take your Force-meat out of the Oven, shake or tosse it with Butter, and do the like as before; garnish round the Brims of your Dish with the Heads of your Fish; then take the Carp's Head which was baked, and fasten it on the Standard in the Middle on the Top thereof, and the other four Heads on the other four Soals, so serve it.

*Good plain Cheese-Cakes.*

**T**AKE three Pints of tender Curds made of new Milk; drain the Whey from them, and put to them a Dozen Yolks of Eggs and three Whites, one Pint of thick sweet Cream, one Pound of fine Sugar, some Nutmeg and beaten Cinnamon, two Spoonfuls of Rose-water, and a Glass of Sack; beat all these together, and add a Pound of melted Butter, and as much grated *Naples* Bisket, or Mackaroons, as will bring it into a Body that it will not run abroad; fill your Cheese-Cakes, and bake them in a gentle Oven; infuse in them Musk or Ambergreece, if you please,

*Rare Dowsets.*

**T**AKE two Quarts of sweet Cream, slice into it a Nutmeg or two, a Stick of Cinnamon, and a Blade of large Mace; set it for

for some time on the Fire, but don't let it boil at all; then take fourteen Eggs, leaving out ten Whites, beat them with your Cream, being almost cold; then run it through a Strainer, and beat to it half a Pound of white Sugar, some Rose-water, and a little Oil of Cinnamon; you may colour some of your Stuff with Violets or *July*-Flowers, and some with Spinage; bake them in small *China* Cups, twelve in a Dish is enough; stick your white ones with sliced Citron, and your coloured with Almonds blanched and sliced.

*To boil Capons or Chickens in white Broth.*

**B**OIL up your Fowls white in strong Broth, and a Bunch of Sweet-herbs, and a Blade of Mace; your Dish being laid with Sippets, and garnished with Lemon and Barberries, lay your Fowl in the Broth and other proper Ingredients.

*To make strong Broth.*

**T**AKE a Leg of Veal, and Knuckles of Veal and Mutton, wash and soak 'em in many Waters, and dry out the Blood very clean; then put them a boiling in fair Water,

Water, keeping it skimming all the while it boils ; when it is almost boiled, add a Bunch of Sweet-herbs, large Mace, and a little Salt.

*An excellent Cordial Broth.*

**T**AKE a Cock or two, cut off their Legs and Wings ; cleanse all the Blood out of the Inside ; parboil them a little, that when they are boiled there may rise no Scum ; then wash them again in fair Water ; put them in a Pot with a Pint of Rhenish-wine, and as much of the aforefaid Broth (p. 223.) as will cover them ; add a few Cloves, large Mace and Nutmeg, an Ounce of Hart's-Horn, and a little Salt ; cover your Pot very close that no Steam may come out ; let it boil three or four Hours ; then pour out your Broth through a Strainer into a Bason, and squeeze in the Juice of two or three Lemons ; this may be heated as you have Occasion. It is not only a Cordial, but it is good against a Consumption, and has been used for that Purpose very successfully.

*To dress a Hare the French Fashion,  
in Blood.*

**C**UT your Hare in Quarters, lard it with small Lardoons; stew it in good Broth, seasoned with Salt, Pepper, Cloves, and a little Wine; when they are stewed, tofs up the Livers and Blood in a Sauce-pan with a little Flour; mix it all together; put to it a Drop of Vinegar, Capers, and stoned Olives, and serve it hot.

*A Ragoo of Perches.*

**Y**OUR Perches being gutted, lay them on a Grid-Iron and half broil them, and skin them; put into a Stew-pan half a Pint of White-wine, a little Fish-Broth, some shred Parsley, and an Onion stuck with Cloves; season this with Salt and Pepper, put into a Stew-pan with Butter rolled in Flour as big as an Egg, and when it is half brown pour it on the Liquor you prepared in the Stew-pan; lay in your Perches, and make them simmer over a gentle Fire; when they are stewed lay them in a Dish; pour over them a Ragoo of Pallats, and serve them.

*To soufe a Conger Eel.*

**S**CALD your Eel, and pull off the Skin; then boil it, (being cut to Pieces and bound with Tape) in Salt and Vinegar, and a Handful of green Fennel; when it is boiled put it in your Soufing-pan with some of the same Liquor, Beer, Vinegar, and a Handful of Fennel on the Top of the Fish, so serve it cold.

*To pickle and soufe Sturgeon.*

**O**PEN your Sturgeon and take out the Entrails and Spawn, and save the Spawn for Cavier; then cut out your Sturgeon in Lengths, split it even through the Back, having cut off your Joll towards the Body; your Sturgeon must be in eight Pieces; bind it up with Tape; strew over it good store of Salt, and when your Liquor boils fast put it in; let it boil softly an Hour or more, then take it up carefully without breaking it; when it is cold, put it in your Soufing-pan, or Barrel; let your Pickle be half White-wine and half Stale-beer, with two or three Handfuls of Salt; cover your Vessel very close: you must supply it now and then with fresh Pickle, still skimming away the Oil, or else it will be rusty.

*A Kid or Fawn-Pye.*

**F**IRST bone your Fawn or Kid, parboil and lard it with Bacon, and season it with Pepper, and Nutmeg, Cloves, Mace and Salt; then take some favory Force-meat and stuff the Belly with it, so as to make it in the same Fashion it was before it was boned; then raise your Pye, and set it in the Shape of the Rabbit-Pye; then put in your Kid or Fawn so as not to break down the Sides; put a Layer of Butter over the Kid; then lid and bake it; when it is cold fill it up with clarified Butter, having poured away the Gravey while it was hot.

*A Lamb Pye in the Spring.*

**C**UT your Loin of Lamb in pieces; season it with Pepper, Salt, Cloves, Mace and Nutmeg; your Pye being raised and set, strew on a Handful of Currants, and lay over all some Balls of sweet Force-meat. For a Mutton Pye in Winter, take boiled Potatoes cut in pieces, and quartered Dates, and a little Orange and Citron Peel. To Lamb put pieces of Artichokes, and Gooseberries; close and lid your Pye, and bake it; let your Sauce be White-wine and Sugar, thickned with the Yolks of two Eggs;

Q

shake

shake it together, put on the Lid, and serve it.

*A savory Lamb Pye.*

**S**EASON your Lamb with Pepper, Salt, Cloves, Mace and Nutmeg; put in your Pye a few Lamb-stones and Sweet-breads seasoned as your Lamb; some Oysters, and Force-meat Balls; then lay on Butter, and close your Pye; let your Sauce be three Anchovies dissolved in a little Claret, some Oyster-liquor, Gravey, and some grated Nutmeg; beat it up with the Yolk of an Egg, and a little drawn-up Butter; when your Pye is drawn, cut up the Cover, and pour it in; give it a Shake or two, and serve it.

*Pippin-Tarts.*

**T**AKE your fairest Golden Pippins; quarter and core them, and to every Pound put three quarters of a Pound of white Sugar; put them in a Stew-pan with fair Water to cover them, with a Stick of Cinnamon; cover your Pan very close, and let them stew softly 'till they come to a Colour; turn them sometimes, and when they are enough they will look very red and clear; then take them off the Fire, and put them in a Dish; when they are cold, fill  
your

your Tarts, and stick them with candied Orange Peel, and candied Citron, and serve them as a Side-dish, or garnish your baked Meats, or other rich Tarts with them.

*Sugar Cakes.*

**T**AKE a Pound of fine Sugar, four Pints of Flour, a Pound and half of Butter washed in Rose-water, a little Cream, and four Yolks of Eggs; mingle all these together, and mix it into a Paste; make it into Cakes, and bake them on Plates.

*Jelly of Pippins.*

**P**ARE a quarter of a Peck of Pippins into a Preserving-pan; just cover them with Water, and boil it 'till the Liquor tastes strong of the Apples; then strain it, and take to a Pint of this Liquor three quarters of a Pound of the best Loaf-Sugar; boil it quick 'till it Jellies; strain the Jelly into a Pan; squeeze in Orange and Lemon Juice; add a Grain of Musk or Ambergrease, and fill your Glasses while it is warm.

*Gooseberry Wine.*

**T**AKE two Gallons of the best Gooseberries, beat them in a Mortar; then strain them through a Strainer, and let it stand in a broad Pan two or three Days; then strain it again through a Flannel-Bag, and have two Pound of Sugar boiled in Water ready to put in when it is strained, and a Quart of the best Rhenish-wine; then strain it over and over again all together 'till it is very clear; then bottle it, and to every Bottle put in four or five Lumps of Sugar; cork your Bottles very close, that no Air can get in. Your Gooseberries must be very ripe and clear, and then your Liquor will be fit to drink in a Week's Time or less.

*July-Flower Wine.*

**T**AKE three Gallons of running Water, put to it seven Pound of the best Sugar; boil the Sugar and Water together half an Hour, and as the Scum rises skim it off; then set it to be cold, and take two Spoonfuls of good Yeast and beat with it, and three Ounces of the Syrup of Betony; pour it into the Liquor, and brew it well together; then put in a Peck of Cowslip-flowers, and infuse them in your Liquor, being mixed with the Yeast and Syrup; let them

them work together three Days, covered with a Cloth; then strain it, and let it stand in a Cask a Month, and bottle it off.

*Cowslip Wine.*

**T**AKE eight Gallons of Water, put to it twenty-six Pound of the best Powder Sugar; when it is warm, and the Sugar melted, put in the Whites of six Eggs well beaten; when it boils skim it clean, let it boil one Hour; you must pour this boiling hot upon a Bushel of Cowslips picked; cover it close, and let it stand four and twenty Hours; then strain out the Cowslips, and put six Toasts of brown Bread, well toasted and spread on both Sides with good Ale Yeast; then put in the Juice of six Lemons, and the Peel of two; cover it close, and let it stand three Weeks; then Bottle it up, and put a Lump or two of Loaf-Sugar into each; cork it very well, and in a Month's time it will be good; adding four Pound of Sugar more, it will keep two Years.

*To fry Oysters.*

**T**AKE the largest and best Oysters, dry them in a Cloth very well ; then beat the Yolks of three Eggs with a little Cream or Milk, and stir in a little grated Bread ; dip your Oysters into it, and fry them of a fine brown Colour in a large quantity of boiling hot Suet. You need not turn them at all.

*Fish-Broth.*

**T**AKE some Tenches, Eels, Pikes and Carps ; cut them all to pieces, having taken out their Gills ; put them all together in a large Kettle with Water, Butter, Salt, a Bunch of Sweet-herbs, and an Onion stuck with Cloves ; when it has boiled an Hour and a half, strain the Broth and divide it into three parts, and put it in three several Kettles ; in one of them put the Pickings of Mushrooms, and strain them afterwards through a Sieve with strong Veal-Broth, a little fried Flour, and a sliced Lemon ; in the second Kettle strain some pounded Almonds, and some Yolks of hard Eggs. This is for white Soops of Fish, as Soles, or others that are served with white Broth ; of the other make a Jelly.

*To force Artichokes.*

**B**OIL them, and take out their Bottoms and fry them with drawn Eggs and Marrow, a little Butter, grated Bread, beaten Pepper and Salt ; so force your Artichokes and their Bottoms, and garnish them with it, and grated Bread ; then bake them ; let your Sauce be Butter, Gravey, and Lemon.

*Another Way to dress them.*

**T**AKE them when they are very young, and boil them in Salt and Water ; when they are enough, tosse up the Bottoms with Butter and Parsley season'd with Salt and white Pepper ; let your Sauce be Yolks of Eggs, Gravey, and a little Vinegar.

*Colly-flowers with Gravey.*

**W**HEN you have pick'd them, fill a Boiler half full of Water, into which put a Dust of Flour and a Lump of Butter, two or three Slices of fat Bacon, and a little Salt ; when the Water boils put in all your Flowers, and when they are a little more than half boiled, take them up and set them to drain ; then place them handsomely in a

Stew pan, and put to them some Veal-Gravey, just enough to cover them; then let them simmer over a Stove with a gentle Fire; when they are ready, take a piece of Butter as big as a large Walnut, and knead it up with a little Flour to thicken your Sauce, which you must keep moving over the Fire 'till the Butter is melted; then put in a little Vinegar, and serve up your Colly-flowers hot on Plates or small Dishes.

*Colly-flowers with Butter.*

**B**OIL them over a quick Fire with Salt and Water, and a few Cloves; when they are boiled drain them dry, and lay them on Plates; pour over them a thick Sauce made with Butter, Vinegar, Salt, Nutmeg, white Pepper and Slices of Lemon; roll your Butter in some Flour to thicken your Sauce, and serve them.

*To fry Morels.*

**C**UT them in long Slices, and boil them in Broth over a slow Fire; when the Broth is wasted away, drudge them with Flour, and fry them in Hog's-lard; make your Sauce of what is left of the Broth, seasoned with Salt and Nutmeg; serve your Sauce under the Morels, adding to it Mutton Gravey.

*A Ragoo of Morels.*

**C**UT them as above, and wash them in several Waters; drain them well, and tofs them up in a Sauce-pan with some melted Bacon, a little shred Parsley, and a Bunch of Sweet-herbs; moisten them with Veal-Gravey, and let them simmer in it over a gentle Fire; when they are done enough, thicken them with a strong Jelly-broth of Veal, seasoned with Salt and Pepper; serve them hot on Plates or little Dishes.

*To dress a Capon A-la-braife.*

**S**TEW your Capon with Fire under and over, that is, *A-la-braife*, and make a Ragoo of the Tails of Cray-fish, Mushrooms and Truffles, which you must tofs up with a little melted Bacon; moisten it with good Veal Gravey, and thicken it with a Cullis of Cray-fish; then take up your Capon, drain it, and lay it in the Dish you intend to serve it in, and pour your Ragoo upon it; after you have put your Cray-fish Cullis into your Ragoo, you must not let it boil at all, if you do, it will turn.

*A Capon with Oysters.*

**W**HEN your Capon is dressed *A-la-braise*, as in the 'fore-going Receipt, set some Mushrooms and Truffles a simmering over a Stove in Veal-Gravey, and thickened with a strong Jelly-broth of Veal and Ham; then take your Oysters and give them two or three Turns over the Stove in their own Liquor, but don't let them boil; take them off and drain them very well; then put them into the Ragoo that you have got ready, and heat it over the Fire, but don't let it boil; take up your Capon, and drain it, and lay it in the Dish; pour the Ragoo upon it, and serve it hot.

*To dress a Carp A-la-daube.*

**T**AKE two Soles and a Pike; take the Flesh from the Bones, and make a Force-meat with it, hashing it very fine together with a few Cives, Spice, Salt, Pepper, Nutmeg, fresh Butter, some Crumbs of Bread soak'd in Cream, and two or three Yolks of Eggs; then take a large Carp and fill the Belly of it with this Force-meat; put it a stewing in an oval Stew-pan over a small Fire in White-wine seasoned with Salt, Pepper, Cloves, some Slices of Lemon, a Bunch of Sweet-herbs, and fresh Butter;

Butter; while it is stewing get ready a Rago of fine Mushrooms, Truffles, Morels, Artichoke-bottoms, Milts of Carps, and Tails of Cray-fish; season all this well, and toss it up in a Sauce-pan with fresh Butter, and add a strong Broth of Cray-fish; lay your Carp in an oval Dish; pour your Rago upon it, and serve it up warm.

*To soufe a Pike.*

**B**OIL your Pike in as much Water as will cover it, with a Handful of Bay-leaves, an equal Quantity of Cloves and Mace, and a little Salt; boil it 'till it is so tender that you may run a Straw through it; then take it up, and put into the Broth some White-wine and Vinegar, one Anchovy, and some more Salt; when your Pike is cold, put it in the Souce. It must Jelly to keep long.

*Sauce for Wild Ducks, and to dress them.*

**T**AKE a little Handful of Sage, some Onions, shred small, season them with a little Salt, and roll them up with Butter into Balls; put them in the Ducks and roast them; then take half a Pint of Claret, in which dissolve two Anchovies; then take as much Wine as you think fitting, and half as much Butter as Wine; thicken it  
with

with the Yolks of two Eggs; put your Ducks into your Dish, and pour your Sauce through them, pull out the Balls and place them round about in the Sauce, and serve them up.

*To make an Olio.*

**T**AKE all sorts of Fowls, both great and small, some whereof you may force, others you may lard; these being all roasted, take a Gammon of Bacon that is well boiled, skinned and larded, with Lemon Peel and Sage; wash it over with the Yolks of Eggs, and strew on it minced Sage, Pepper and hard Yolks of Eggs; then having a Stew-pan half filled with Force-meat Balls, Sausages, Lamb-stones, Sweet-breads, Artichokes cut into Quarters, and what other Varieties you can get; let them all boil up together in strong Broth, with a Bunch of Sweet-herbs, large Mace, and a few Onions; your Gammon of Bacon being roasted for the Space of one Hour, dish it up in the middle of your Dish, and your Fowls in order round it, and between the Fowls your other Ingredients all over your *Olio* in empty Places; let your Sauce be half a Pint of Gravey, and some of your good strong Broth boiled up with some Anchovies and three or four whole Onions, and some grated Nutmeg;

meg; pour it all over your *Olio*, and garnish it with sliced Lemons.

*To broil Pork Stakes.*

**T**AKE a Loin of Pork, cut off the Skin and some of the Fat; then cut off the Stakes very thin, and beat them with your Cleaver as broad and as thin as you can; season them with Salt and Sage shred fine; then lay them on your Grid-iron, and season the other Side; let your Sauce be drawn Butter, Vinegar and Mustard; when they are ready, dish them up, and put the Sauce to them.

*To fry all Sorts of Garnishing.*

**B**EAT the Yolks of Eggs, in which put some Flour and Sack, of which make your Batter; add to it some grated Nutmeg; if you make a large Quantity, you may put in four Whites to eight Eggs, and let it be very thick.

*A Fricassey of Partridges or Wood-cocks.*

**H**ALF roast them, and cut them up at the Table; then toss them up with sweet Butter, and one shred Onion; put to them half a Pint of Gravey, two or three Anchovies,

chovies, a Handful of grated Bread, some grated Nutmeg, a little drawn Butter, and the Yolk of an Egg beaten with a little Claret; tofs them all together when they come to a right Thickness; dish them up, and garnish them with some sliced Lemon.

*To fry Clary a fine Way.*

**G**ATHER the youngest Clary and string it; then beat some Yolks of Eggs, one Nutmeg to eight Eggs and two Whites; put on your Pan with fresh Butter on the Fire, that it may be hot enough for Eggs; then dip your Clary into your Eggs; put it into your Pan, and fry it of a fine Brown on both Sides; dish it up, and strew on fine Sugar, and serve it warm.

*To boil Pigeons the French Way.*

**T**AKE Pigeons, fet and lard them; put them into a Stew-pan with as much strong Broth as will cover them; when they are scummed, put to them a Bunch of Sweet-herbs, some large Mace, a few Capers, Raisins of the Sun stoned, a Piece of Butter, with the Yolks of three hard Eggs shred small, and a Handful of Grapes or Barberries; then beat two Yolks of raw Eggs, with some of the Broth and drawn-up Butter, and some grated Nutmeg; dish them

them on Sippets, and lay round your Dish Slices of Bacon fried crisp.

*To boil a Dish of Flounders.*

**W**HEN your Flounders are drawn, scotch them on the back Side very thick, and put them in a broad Pan; pour on Vinegar, and strew over them a Handful of Salt; when your Pan boils lay in your Flounders on your Fish-Plate; when they are enough, dish them on Sippets with the back Side upwards, and pour drawn Butter over them, with a little grated Nutmeg; squeeze in the Juice of a Lemon, and garnish with Lemon.

*An Italian Fricassey of Chickens.*

**T**AKE half a Score of young Chickens, skin them and lay them in Salt and Vinegar to marinate one Hour; cut them in Quarters and fry them in clarified Butter; make a Ragoù Sauce; then parboil some Lamb-stones and Veal Sweet-breads; fry them brown, and put them to your Chickens in the Frying-pan; put in an Onion stuck with Cloves, two Anchovies, and one Glass of Claret; then beat the Yolks of two Eggs and put in, and a Ladle full of drawn-up Butter; toss them up all together, and dish them upon Sippets; let your Garnishing be all sorts of Pickles. To

*To stew Carp Royal.*

**A**FTER your Carps are killed, drawn and washed, steep them in Claret, with whole Spice, whole Onions, Horfe-raddish and Lemon shred, a little Salt and Vinegar; stew them gently half an Hour; then thicken the Butter with a Cullis or Flour in a Sauce-pan; add some of the Broth, two Anchovies, Oysters and Shrimps; then pour it over your Fish; let it thicken with the Claret; dish it on Sippets; garnish with the Melt, Horfe-raddish, and Lemons cut in Slices.

*To roast a Neat's Tongue, or Udder.*

**T**AKE a Neat's Tongue or Udder, boil it a-while, and blanch it and lard it, being first seasoned with Nutmeg, Pepper, and Cinnamon; then roast it and baste it with Butter; while 'tis roasting, drudge it with grated Bread and Flour; let your Sauce be Claret, with grated Bread and a Stick of Cinnamon, and Sugar boiled up in it; garnish with Lemon, and put strong Gravey under your Meat; you may serve the Sauce on a Plate, and place it by your Meat, and not pour it over your Neat's Tongue or Udder.



A BILL of FARE for every  
Month in the Year.

For JANUARY.

First Course.

Second Course.

C RAY-Fish Soop.  
Mutton forc'd.  
Bisk of Fish.

A Haunch of Venison  
roasted.

Fricassey of Chickens.

Geese Alamode.

Boil'd Mutton with  
Colliflowers.

Pigeon Pye.

Chine and Turkey.

Roast Lamb.

Chickens and Pigeons.  
Tansey and Fritters.  
Dish of fried Soles.

Dish of Tarts, Cu-  
stards and Cheese-  
cakes.

Butter'd Crabs.

Asparagus and Lu-  
pines.

Dish of Fruit of sorts.

Green Pease.

Potted Venison.

Fritters Royal.

R

For

## FOR FEBRUARY.

## First Course.

## Second Course.

<b>S</b> <i>Cotch</i> Collops.	Chickens and Rabbits.
Roasted Lamb.	Strawberries and
Turbot boiled with	Cream.
Oysters and Shrimps.	Cream Tarts.
Egg-Pye.	Codling Tarts and
Kid roasted whole.	Cream.
Stew'd Carps, boil'd	Salmon boiled and
Eels.	pickled.
Grand Sallad with	Broiled Pike.
Pickles.	Dish of Jellies of forts.
Brown Soop.	Dish of Fruits of forts.
Spring-Pye.	Cold Neats Tongues.
Marrow Puddings.	Skirret Pye.

## FOR MARCH.

## First Course.

## Second Course.

<b>B</b> ISK of Fish.	Broil'd Pike.
Battalia Pye.	Eels spitchcock'd
Green Pease Soop.	with Smelts.
Olives of Veal Ala-	Sturgeon
mode.	Omelet of Eggs
ALamb roasted whole.	Dish of Nots, Ruffs
<i>Westphalia</i> Ham and	and Quails.
Pigeons.	Herrings broiled.
Roasted Tongues and	Butter'd Apple-Pye.
Udders.	Oysters in Shells.
Asparagus Soop.	
Dish of Mulletts boil'd.	
Boil'd Veal and Bacon.	

For

## FOR APRIL.

## First Course.

## Second Course.

<b>W</b> <i>Estphalia</i> Ham and Chickens.	Dish of Turkeys lard- ed and Quails.
Dish of hash'd Carps.	Dish of Pease.
Bisk of Pigeons.	Bisk of Shell-fish.
Lumber Pye.	Roasted Lobsters.
Chine of Veal.	Green Geese.
Grand Sallad.	Dish of Sweetmeats.
Beef Alamode.	Orangeado Pye.
Almonds Florendine.	Lemon and Chocolate Creams.
Fricassey of Chickens.	Collar'd Eels, with Cray-fish.
Dish of Custards.	

## FOR MAY.

## First Course.

## Second Course.

<b>A</b> Joll of Salmon.	Dish of Pheasants.
Cray-fish Soop.	Dish of fried Soles and Eels.
Dish of colour'd Pud- dings.	Potato-Pye.
Chicken-Pye.	Joll of Sturgeon.
Calf's Head hashed.	Dish of Tarts and Cheesecakes.
Chine of Mutton.	Dish of Fruit of sorts.
Grand Sallad.	Whipp'd Syllabubs.
Roasted Pullets <i>a-la- daubé</i> .	
Ragoo of Veal.	

For JUNE.

First Course.

Second Course.

**R**oasted Pike and  
Smelts.*Westphalia* Ham and  
Chickens.Marrow Puddings in  
Skins.Haunch of Venison  
roasted.Ragoo of Lambstones  
Fricassey of Rabbits.

Humble-Pye.

Dish of Mulletts fried.

Roasted Fowls.

Dish of Custards.

Green Geese and  
Ducklings.Butter'd Crabs with  
Smelts fried.A Dish of young  
Rabbits.Snow and Syllabubs.  
Chine of Salmon.Butter'd Apple-Pye.  
Spinage Pasty.

Pigeons roasted.

For JULY.

First Course.

Second Course.

**S**almon, with but-  
ter'd Lobsters.*Scotch* Collops.

Chine of Veal.

Venison Pasty.

Grand Sallad.

Roasted Geese and  
Ducklings.

Patty Royal.

Roasted Pig.

Stew'd Carps.

Chickens boiled with  
Bacon.Dish of Partridges and  
Quails.

Lobsters and Prawns.

Ducks and tame Pi-  
geons.Dish of Jellies of  
sorts.

Dish of Fruit of sorts.

Marinated Fish.

Dish of Tarts of sorts.

Turkey-Pye.

For

## For AUGUST.

First Course.

Second Course.

<b>W</b> estphalia Ham and Chickens.	Dish of Pheasants and Partridges.
Bisk of Fish.	Roasted Lobsters.
Haunch of Venison roasted.	Roasted Pikes.
Venison Pasty.	Cream Tarts.
Pullets <i>a-la-daube</i> .	Snow and Syllabubs.
Humble-Pye.	Dish of Sweatmeats.
White Fricassey of Chickens.	Salmongondy.
Roasted Turkeys.	Bean-Tarts.
Rice Florendines.	Pigeons marinated.
Beef <i>Alamode</i> .	

## For SEPTEMBER.

First Course.

Second Course.

<b>B</b> OILED Pullets with Oysters.	Ducks and Teals.
Bisk of Fish.	Dish of Soals.
Battalia-Pye.	Butter'd Apple-Pye.
Chine of Mutton.	Joll of Sturgeon.
Grand Sallad with Pickles.	Dish of Fruit.
Roasted Geese.	Jellies of sorts.
Turkey-Pye.	
Olives of Veal.	
Boiled Pigeons with Bacon.	

## FOR OCTOBER.

First Course.

Second Course.

<b>C</b> OD's-Head with Shrimps and Oifters.	Wild Fowl of forts. A Chine of Salmon broiled.
Mutton boiled.	Artichoke-Pye.
Minced-Pyes.	Broiled Eels and Smelts.
Chine and Turkeys.	Salmongondy.
Bisk of Pigeons.	A Dish of Fruit of forts.
Roasted Tongues and Udders.	A Dish of Tarts and Custards.
<i>Scotch</i> Collops.	
Pigeon-Pye.	

## FOR NOVEMBER.

First Course.

Second Course.

<b>B</b> OILED Fowls with Savoy's.	Chine of Salmon and Smelts.
Dish of stew'd Carps.	A Dish of Wild Fowl.
Scallopp'd Oifters.	Potato-Pye.
Salmon boil'd with Whitings.	Jellies of several Co- lours.
Venifon Pasty.	Fruit of forts.
Grand Sallad with Pickles.	Mince-Pyes.
Calf's Head hashed.	Prune-Tarts.
Dish of Gurnits.	Sliced Tongues with Pickles.
Beans and Bacon.	Damfon Tarts.
Roasted Hen Turkey with Oifters.	Quince-Pye.

For

FOR DECEMBER.

## First Course.

**W**estphalia Ham  
and Chickens.  
Brown Soop.  
Turbot with Shrimps  
and Oisters.  
Marrow Pudding.  
Chine of Bacon and  
Turkey.  
Battalia-Pye.  
Roasted Tongues and  
Udders.  
A Hare.  
Pullets and Oisters.  
Plumb-Pottage.  
Cod's Head with  
Shrimps.

## Second Course.

Roasted Pheasants and  
Partridges.  
A Bisk of Shell-fish.  
A Tanfey.  
Dish of roasted Ducks  
and Teals.  
Joll of Sturgeon.  
Cream Tarts of feve-  
ral Colours.  
Dish of Sweatmeats.  
Dish of Fruit of  
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