GASTRONOMIC LIBRARY

Katherine Golden Bitting

:panē nr̄m quod̄-
dianū da nobis hodie:

"Give us this day our daily bread"
—the universal supplication of all people in all times and places.

Class _____

Book _____

THE KATHERINE GOLDEN BITTING
COLLECTION ON GASTRONOMY

Presented by A. W. BITTING

Mary Dickerson

THE ART OF MODERN COOKERY DISPLAYED.

Consisting of the most approved METHODS of

Cookery, *Pastry*, and *Confectionary*

Of the PRESENT TIME.

TRANSLATED FROM

Les Soupers de la Cour, ou, *La Cuisine Reformée*; the last and most complete Practice of Cookery published in French.

To which are added,

Explanatory Notes and References, together with the Produce of the London Markets;

By the TRANSLATOR,

A Foreigner, who has been several Years a Clerk of the Kitchen in Noble Families in this Kingdom.

In this Work the French Names are preserved, and explained, for the mutual Ease and Instruction of Natives and Foreigners.

VOL. I.

LONDON:

Printed for the TRANSLATOR.

Sold by R. DAVIS, in Piccadilly.

MDCCLXVII.

THE TRANSLATOR's APOLOGY.

THIS Book, whoſe Tranſlation I here preſume to offer to the Public in general, is the laſt Production upon French *Cookery*, printed in Paris, by the King's Privilege granted for a certain Term of Years, intitled, *Les Soupers de la Cour*. I ſhall not pretend to make any further Apology for the Title of *Supper*, than that the French are, in general, more elegant in their Suppers than Dinners. I had it brought over for my own Help and Inſtruction, as a Clerk of the Kitchen; and as I found it of great Uſe, I thought that a Tranſlation would be both agreeable and uſeful to many Gentlemen and Ladies, and others; as it contains the far greater Number of the moſt approved and neweſt Receipts in Cookery, Paſtry, and Confectionary of the preſent Time and Practice: and as Bills of Fare are moſtly made in French, I alſo thought it very neceſſary and of particular great Uſe, to retain all the French Names and Appellations, giving at the ſame Time a literal Tranſlation, or the Meaning from whence derived; by which I hope

to be allowed the Expreſſion of reconciling the Engliſh *Maitre d'Hotel* to the French Cook. Although it may (with Propriety) be ſaid that great Numbers of thoſe Receipts were known by the ſame Names Years ago, I am very ſenſible of the Truth thereof; but I am alſo, that the Performing is very different, and of much better and genteeler Taſte, than is to be found in any Books treating on Cookery, &c. having examined many prior to this, as *La Cuiſine Royale*, *Le Maitre d'Hotel Cuiſinier*, and *Les dons de Comus*; of which this Book may be called the *Eſſence*, with Improvements. Gentlemen and Ladies are liable to Deception, in ſeeing their Bills of Fare, not caring to inquire into the particular Merit of every Diſh, which often takes its Name from the Inventor, or the Perſon of Conſequence whoſe Palate it pleaſed firſt, and under a pompous Name often proves frivolous in the Execution. By referring to the different Kinds of Meat propoſed, every body may eaſily find out any particular Diſh, or what may be moſt agreeable to furniſh their Tables with. It is more particularly uſeful to Engliſh Cooks, Houſe-keepers, and every one employed in providing and making Bills of Fare, who have not had Opportunity of being acquainted with French *Cookery*. When Dinners or Suppers are to be dreſſed by Cooks hired for the Time, they are moſtly allowed to make the Bill of Fare: this Book will greatly aſſiſt the Houſe-ſervant, how to provide the proper Neceſſaries for the Execution of it; the Maſter will find what Proviſions are to be allowed, and the Servants will receive great Aſſiſtance for the Performance of their Duty in each Station;

Station: Clerks of the Kitchen, whoſe Duty it is to make Bills of Fare, and to provide accordingly, will alſo find it of very great Uſe; as, by this Means, Concord and Unanimity will reign between Cook and Provider, which, if either is deficient in his Buſineſs, often creates diſagreeable Altercations to Maſters and Miſtreſſes, by Changes and other Inconveniences more to be attended to. I have myſelf, as well as many others, been Witneſs of the Diffidence of Engliſh Cooks, in looking at Bills of Fare, of which they had probably executed the whole ſeveral Times, only under different Denominations. This has been my greateſt Inducement, to retain all French Names as in the Original, and to render their Meanings in Engliſh as conciſely as I was able; although many which go by certain Appellations, which cannot be rendered in Engliſh with any tolerable Interpretation (at leaſt by me), being moſtly adopted from proper Names, or Titles; they ſoon will become familiar to every common Underſtanding, being moſtly adopted in the Engliſh Language already, at leaſt in Terms of Cookery and Millinery, &c. The French Cook (how far this may pleaſe him) will loſe nothing by the Peruſal, as very few are thoroughly acquainted with the whole, and will help the Memory to great Advantage: there is ſtill Room in Abundance for thoſe who have Underſtanding, and Inclination for Improvement. To the Complete *Cookery*, the Author has alſo added Confectionary; in which I have been more particularly exact, as knowing it to be very much wanted amongſt Engliſh Servants. Ladies who delight in the *profitable* Amuſe-

ment of making their own Sweet-meats, and Houſe-keepers, whoſe Buſineſs it is to do in moſt Families in England, will find it of very great Utility, not only for the Number of different Receipts, but the particular Methods of preparing the Sugar, by which they will ſave the Trouble and Expence of renewing their Summer's Work in Winter, as the Sugar being prepared according to the Method laid down in this Book, will keep the Sweet-meats of any Kind in their proper Colours and Goodneſs for Years.

This Book was publiſhed in four ſmall Volumes. I thought it too full of Words and Repetitions, and that the Senſe of the Author could be explained, without all the *Volubility* of the French Language, which I have (as much as I was capable) ſupplied with the *Expreſſiveneſs* of the Engliſh; at the ſame Time doing all the Juſtice in my Power to the Original, not forgetting the Public, (my only Aim to pleaſe), as preſuming it for the better in a Work of this Kind. For that Reaſon I have paſſed over few Receipts of no Conſequence, and have taken a few Liberties with the Original; but that only, where Self-conviction, Remarks, and good Intelligences have prevailed, ſince my firſt Inclination to a Tranſlation; and made References, by way of Abridgment, by which I was enabled to reduce the Work about one-fourth. The Author thought engraved Tables of Bills of Fare unneceſſary, but gave few without; and I do further preſume to ſay, that either are abſolutely needleſs, as a fertile Imagination, and a

LARDER provided accordingly, is the only Rule that can be given for furniſhing a Table properly, conſidering the Company, and the Size of the Diſhes which are to be uſed: I have upon that ſame (I hope) reaſonable Suppoſition left them out: every Body can judge that the Book contains the whole, without being particularly picked out.

I beg the Candour of the Public will excuſe the Incorrectneſs of the Language and Diction, as it is not a Book of Erudition for the Library of the great. My Inabilites, and Situation in Life, as an actual Servant, will, I truſt, plead my Apology, and hope for my Preſumption, as a Foreigner, that it will be found eaſy to all common Underſtandings, for whoſe peculiar Service it is intended. And for a very *obvious* Reaſon, I wiſh I could flatter myſelf (as the Author begins his Advertiſement), that this Work would excite the Curioſity of many People.

N. B. As I could not follow the Original, in giving the different Productions according to each Seaſon in the London Markets, as every Country produces many Articles peculiar to itſelf, and conſidering the Difference of Climates, which either forward or retard Numbers of Articles for this very Purpoſe; not relying abſolutely on my own Knowledge, in regard to each Article, while in full Seaſon, I applied to three Tradeſmen, all eminent in their Profeſſion, one for *Fiſh*, one for *Poultries* in general, and one for the Productions of *Gardening*, to which Gentlemen I am particularly thankful for their ready Compliance, equally for myſelf, as for all

that may hereafter make Uſe of this Tranſlation, as a *Guide* to Market.

The whole is here annexed together, and *Poultries* in general again by itſelf, in Vol. II. under roaſt Articles; that the Produce of each Seaſon for Roaſt, may be more readily found out; few Obſervations will be found in the Progreſs of the Work, to each different Sort of Aliments, contained in it, with Notes and Remarks by the Tranſlator, according as they occurred, neceſſary by way of Explanation. Should I have the Happineſs of meeting with the Approbation of the Public, the Senſe of my Friends, and all Perſons verſed in Engliſh Cookery, ſhall be noticed with that particular Regard I owe to this Country.

ERRATA.

IN THE CONTENTS.

Cooling Broth	—	—	—	*ib.* read	— 4
A Family Cullis	—	—	—	8 read	— 9
Queen Cullis meager	—		—	13 read	— 12
Olio, or Turine of different Manners		—		14 read	— 13

IN THE BOOK.

Page 25. *Line* 28. Lazagne Soop Deſcription, rectified in Italian Paſte Article, Vol. II.
70. 22. *before* Fillet *delete* a.
192. 8. *for* Timbals *read* Tumbals.
In ſeveral Pages, for Leafs *read* Leaves.

THE

THE

AUTHOR's ADVERTISEMENT.

I AM perſuaded that this Work will excite the Curioſity of many People, more particularly Cooks, who take Delight in the *Art* of *Cookery* and its Improvements; it is thoſe in whoſe Approbation I ſhall glory. I ſcorn little Artiſts of ſmall Knowledge, and more confined Notions, whoſe Pretenſion to merit affects to deſpiſe all Sorts of Works proper for their Inſtruction. Some are even ſo ridiculous, that they would be very much aſhamed, were they ſeen looking in a Book which treats of their Art; they would think it a Diſhonour to be thought to have had recourſe to a printed Book of any Inſtructions. Don't they perceive that they ſhew abſurd Preſumption, and an invincible Obſtacle to their Improvement, or a Narrowneſs of Underſtanding which demonſtrates their Incapacity?

Shall we ſee a Phyſician, a Lawyer, an Architect, &c. aſhamed to conſult Works which treat of their Profeſſion? Did any ever think that Reading would hurt their Reputation, or undervalue their Underſtanding? The *Art of Cookery* has (like all others) its Rules and Principles: if Practice has Advantages, Theory has equally its own; it is only the Union of both which can perfect, and both may almoſt equally be taught in Books. Either the Workman has Capacity, Taſte, and a fertile Imagination,

gination, or may be unprovided of all. This laſt will never work with Succeſs, as it is only Length of Practice which can form him, incapable of himſelf. Theory is neceſſary; then he cannot do better than to follow thoſe Inſtructions laid down (as a Repoſitory) in Books of Approbation. Reading is no leſs neceſſary to the firſt to attain to Perfection, as it will furniſh him with Ideas and Combinations, which without would never occur to his Thoughts. I know of what Importance a quick Apprehenſion, and (if I may be allowed the Expreſſion) that Dexterity of *handy Work* ſo neceſſary in the Laboratory of a thorough Artiſt. It is not to be learned in Books, nor to be attained without a deal of Practice; but when once poſſeſſed of good Notions, nothing is more eaſy than to follow and improve the Proceedings laid down in good Books; it is then above all, as has been ſaid of other Arts, that Theory is anticipated by Practice, and the Way to each other is extremely ſhort and eaſy. It is to be wiſhed (undoubtedly) that Artiſts ſhould be more verſed in the Theory, than they commonly are; of what great Uſe it would be to be thoroughly acquainted with the different Qualities of thoſe Aliments they are to prepare. If they had examined and ſtudied the Nature of the different Flavours, their Differences often difficult to find, and the Reſult of their Mixtures; then the Hand, guided with Prudence, would often regulate their Differences with more Equality, and would form Combinations more prudent and ſucceſsful, would give to all Preparations more Harmony and Propriety, Taſte and Health would equally participate abundantly.

There

There are other Works, wherein to find ſufficient Inſtructions, which are neceſſary for ancient Cookery; but I rely upon this to ſhow the Improvements and Progreſs which have been made in the *Art* of *Cookery* in our Days. Some excelling Artiſts have happily invented new Diſhes, of which, it is to be feared, the Compoſition would have remained unknown to great Numbers, although their Merit ought to be preſerved. I do not doubt, but ſeveral will here find the Work of their own Invention; but I am certain they will not envy in others, ſo neceſſary a Knowledge to the Art they profeſs: they will inſtruct through my Organs, and the principal Honour will reflect on them; it will be by this Means, that our Tables will abound with more Variety, Taſte, and Gentility: the Satisfaction will be to them, if the Work I now publiſh, will induce Men of Parts to follow their Steps; and I ſhall have the Pleaſure to attain the End I propoſe. In my Application to this reformed Cookery, I could not but take notice of the old, as being its Foundation; they are too near allied to each other to be ſeparated. The ſame Reaſon has induced me to join to *Cookery*, that of *Paſtry* and *Confectionary*. They are of mutual Help to each other, as the firſt cannot do without the ſecond, nor properly both without the laſt; as great Numbers of Diſhes belong to Confectionary, which would be impracticable to ſuch as ſhould be unacquainted with the Principles and Practice of that Art.

In-

Inſtructions upon the different Productions which Nature affords in regard to Aliments, in the four Seaſons of the Year, divided into four Parts.

DU PRINTEMS. OF SPRING.

THE Spring is the firſt and moſt promiſing Seaſon of the Year, although the moſt confined in its Productions, in regard to Poultry, Fruits, and Gardenings; it comprehends March, April, and May. The London Markets are conſtantly well ſupplied with Butcher's-meat, through the whole Year. I ſhall take no further Notice of theſe Articles, than that London has the Advantage of *Paris*, in the Articles of Veal and Lamb, which are to be had in London all the Year; an Advantage to Entertainments, which the French have not. To render this in the eaſieſt Manner I am able, I ſhall take particular Notice of Monthly Productions of each Kind, under their different Sorts, and give the Preference to *Fiſh*, in the Courſe of the four Seaſons. *March* produces Salmon, Cod, Haddocks, Whitings, Smelts, Carps, Tench, Perch, Pike, Eels, Gudgeons, Lobſters, Crabs, Craw-fiſh, potted Lampreys, pickled Sturgeon, Salt-fiſh, Oyſters, John-dorey, by chance, freſh Sturgeon, and Turbots, the ſame with Plaice, Flounders, Herrings, Muſſels, and Cockles at Times. *April* continues much the ſame, with the Addition of Soals, Scate, Turbots, the latter End, Mackerels, Trouts, freſh Sturgeon, pretty common, Thames Salmon, (commonly called Crimp-Salmon). *May*, Thames Salmon, plenty, Turbots, and Uxbridge Trouts, Scate, Maids, Soals, red and gray Mullets, Mackerels, Flounders, Smelts, from the Beginning of the Month; Eels, Lobſters, Prawns, Craw-fiſh, and freſh Sturgeon at Times. *Poultry:* The beginning of this Seaſon produces Ducklings, Turkey-polts, green Geeſe, wild and tame Pigeons, and Squabs ditto, Quails, wild Rabbits, Guinea Fowls, Pea-Fowls, Capons, Pullets with Eggs, Pullards, Spring-fowls, Chickens, Buſtards, Cock's-combs, fat Livers, Eggs, and Stones, Turky Pinions, Leverets, Plover's Eggs. N. B. That this Month alſo produces wild Ducks, Eaſterlings, Widgeons, Teals, Dunbirds, but all going out of Seaſon. *In fruits and Garden*

Garden-ſtuff: Fruits remaining the begining of this Seaſon, are Golden Pippin, Nonpareil Apples, Pearmain ditto, Cheſnuts, Medlers, dried Apples, St. Germain Pears, and Winter Chaumontelle Royal, Lemons and Oranges, Stone Pippins, for Kitchen Uſe, Savoys, Sprouts, white and red Cabbages, Carrots, Parſneps, Potatoes, ſmall Lettuces, white Endives, Sellery, large and ſmall Onions, Cardoons, Aſparagus, almoſt all the Year between natural and forced; all Sorts of ſweet Herbs, either green or dried, Sage, Horſe-radiſh all the Year, Bed-muſhrooms much the ſame, Water-creſſes, Beet-roots, ſmall Salleting, Spaniſh Onions, Sorrel, Charvil, Leeks, Spinages, Jeruſalem Artichokes, Parſley, and Parſley-roots, all the Year, except the Winter is extremely ſevere; many forced Articles of Gardening are produced in this Seaſon, as Cucumbers, Peas, Beans, &c. I ſhall take no further Notice of theſe Things, as the Purchaſe of them is very high, and the Things are of ſmall Value in regard to their Goodneſs. Pomegranate to be had in this Seaſon. *April*, golden Pippins, Nonpareils continue good; alſo Winter Bon-chretien, and Colmar Pear, China and Seville Oranges, the Kentiſh-ſtone Pippins, and Non-ſuch Apples for Kitchen-uſe, and much the ſame Sorts of Garden-ſtuffs, with white and purple Brocoli, Aſparagus, and young Radiſhes, green Plants, ſmall Salleting; all Sorts of green, ſweet, and cooling Herbs. *May*, moſt of the Winter-greens ſcarce, but produces freſh Proviſions, both for Deſſerts and Cookery; as firſt, towards the End, early Duke Cherries, Scarlet and Wood-ſtrawberries, and for Kitchen-uſe, green Peas, Kidney-beans, young Plants, Colliflowers, Sellery, Carrots, both young and old, the laſt moſtly called Sand-carrots, Spinages, Lettuces, natural Aſparagus, green Gooſberries, Apricocks for Tarts, young Artichokes, and many other Articles, according as the Seaſon is favourable. The French Author here gives the different Sorts of Wines, which are the moſt eſteemed, although not abſolutely conſiſtent with this Liſt; I ſhall here give the ſame, as it may be uſeful to ſome People in many Inſtances. Wine, is of all Seaſon, the Soul of good Entertainments, when uſed with Moderation; the beſt *Burgundy Wines* are thoſe of Chambertin, de Nuis, Pomart, Beaune, Chaſſaigne, Sauvigny, Voujaux, L'hermitage, la Côte-rôtie, and ſeveral other Sorts which are not reckoned of the beſt Wines; thoſe of *Champagne* are thoſe of Reims, le blans de Sillery, le Pierry, l'Auvillieres; there are alſo other very good Sorts of Wines, as the Vin du Rhin, de Moſelle, de Grave, de Bourdeaux, le St. Peré de Languedoc, le Bouru d'Harbois,

d'Harbois, & d'Arty; les Vins de Liqueurs, viz. *Sweet-wines*, are le Muſcat, le Frontignan, le St. Laurent, le Condrieux, le Darbois, and ſeveral other Sorts as well of their own Growth, as imported from other Countries.

DE L'ETE. OF SUMMER.

This Seaſon comprehends June, July and Auguſt. *June* produces of *Fiſh*, Thames Salmon, Turbots, plenty, Trouts, Mackerels, Soals, red Mullets at times, and freſh Sturgeon the ſame, Scate, Maids, Flounders, Eels, Lobſters, Crabs, Prawns, Craw-fiſh, and ſome times John-doreys, with Brills, and Hallibot. *July* continues much the ſame. *Auguſt*, Thames Salmon, Turbots, only the beginning of the Month, and then often indifferent; Trouts are out of Seaſon the latter End of this Month, Soals are good, Scate, Brills, Maids, Plaice, Carps, Tenches, Prawns, and Craw-fiſh. In *Poultry*, dry puled Geeſe and Ducks, wild Rabbits, wild Pigeons, Fowls, Chickens, dry puled Turkeys, tame Pigeons, Giblets, Wheat-ears, large Fowls, and middling Chickens, Quails, Guinea-Fowls, Chickens, and Leverets. Of *Fruits* and *Garden-ſtuffs*, Strawberries of all Sorts in full Perfection, and early Duke-cherries, Currants, both white and red, Melons, Peas and Beans of all Sorts, Colliflowers, young Turnips, all Sorts of Roots, Herbs, and Salleting. Alſo, *July*, with the Addition of the Maſculine Apricocks, both for Deſſerts, Tarts, and Preſerves, Hautboys, and all the early Sorts of Cherries, Melons, and Cucumbers plenty, Artichokes, Caroline Strawberries, Finochio Duke Cherries. *Auguſt* continues ſome Time much the ſame, with the Addition of black and white Heart Cherries, Peaches, and Nectarines, Hautboys, late ſcarlet and wood Strawberries, ripe Gooſberries, and Currants of all Sorts, ſome early Sorts of Plums; this is the Seaſon when Confectionary repleniſhes its Store for the Winter with dried or liquid Preſerves, Marmalades, Cake, Paſte, Syrup, &c. The Kitchen is ſupplied abundantly with all Sorts of Roots and Greens, of which a Recapitulation would be both tedious and uſeleſs.

DE L'AUTUMNE. OF AUTUMN.

This Seaſon comprehends September, October, November; and gives us the greateſt Varieties of any for good and great Entertainments, in regard to Game and Veniſon of all Sorts. In *Fiſh*, *September* produces Cod, ſmall Whitings, Smelts, Haddocks,

Haddocks, Soals, Brills, Scate, Maids, Flounders, Eels, Crabs, Prawns, Herrings, Craw-fiſh, John-dorey, and Turbots at Times, Carps, Tench, Perch and Pikes. *October* continues much the ſame, with very good Craw-fiſh, Gudgeons, Carps, Eels, Lobſters, and Salmon, the latter End of this Month; alſo Brawn coming into Seaſon, and ſold by the Fiſhmongers. *November*, Salmon plenty, Crimp-Cod, and Whitings, Haddocks, Smelts, Soals, Brills, Scate, and Flounders, Plaice, with the ſame Productions as the laſt; *only* Lobſters, often deficient in this Month; pickled Sturgeon, Oyſters, Muſſels, and Cockles at Times. Of Butchers-meat, Pigs, and Pork in full Seaſon. In *Poultry*, the beginning of this Seaſon, tame Ducks, large Fowls, middling ditto, Quails, Partridges, Land and Water Reals, Hares, Rabbits, Pigeons. *October*, Geeſe in Perfection, Giblets, Pheaſants, Turkeys, Wood-cocks, the latter End, wild Ducks, Teals, Eaſterlings, Widgeons, Plovers coming into Seaſon, Snipes, Larks, Wood-pigeons, and tame Rabbits, Dunbirds. In *Fruits*, &c. the beginning continues much as the laſt Seaſon, with late Dukes-cherries, Peaches, Nectarines, Figs plenty, Sweet-water Grapes, red and white Currants, green Gages, Plums, and St. Catherine ditto, with other Sorts of inferior Quality, Mulberries, Walnuts, Filberds, Arline Plums, red Currants, Morella-Cherries, for Tarts and Preſerves; Field-muſhrooms beſt for pickling; Garden-greens of all Sorts, pretty plentiful, freſh Cardoons, and Potatoes; ſeveral Sorts of Apples for Tarts, and other Kitchen-uſes. *October* continues much the ſame, with Nectarines, latter Catherine Peaches, good for raw eating, ſtewing, and baking, &c. and the Newington Nectarines, Grapes of all Sorts, Bergamotte-pears, Burée, and Creſſant ditto, golden Pippins coming in good, Medlers, Mulberries, Walnuts, Imperatrice Plums, Cheſnuts, Engliſh Truffles coming in, and continue for about four Months; the Kitchen is ſtill well ſupplied with common Roots and Greens, red Beet-roots, good for Sallet, with Spaniſh Onions, Sellery in Perfection for all Uſes; Cardoons, Cloreri, Brocoli, Endives, Lettuces, young Spinages. *November*, Grapes, Burée-pears, Creſſant, and St. Germain, Colmar and Bon-chretien-pears, golden Pippins, Nonpareil Apples, and all other Sorts for Kitchen-uſe, Love-apples, good to mix with *fumé* Sauce, and much the ſame Roots and Greens, as the Month before.

DE L'HYVER. OF WINTER.

THIS Seaſon comprehends December, January, and February. The Produce of *Fiſh* in *December*, are Salmon, Crimp-Cod, Scate, Haddocks, Whitings, Smelts, Soals, Brills, Plaice, Flounders, Crabs, Craw-fiſh, Carp, Perch, Eels, Gudgeons, Turbots, by chance, pickled Sturgeon. And *January* much the ſame, with potted Lampreys, Salt-fiſh, Barrel Cod, freſh Sturgeon, John-dorey at times, Oyſters of all Sorts, Muſſels, Cockles, Perch, Turbots, by chance. *February* continues much the ſame, except that Cod, Haddocks, and Whitings are going out of Seaſon, and Plaice and Flounders are but indifferent; of *Poultry*, Cock-turkeys, Hen dito, large wild Rabbits, Larks, Snipes, Wood-cocks, Plovers, Buſtard, Capon, Pullards, middling Fowls, Chickens, Quails, *Hares*, *Pheaſants*, *Partridges*. N. B. Dry pulled Geeſe and Ducks are almoſt out of Seaſon about January. The Garden furniſhes us ſtill moſt part of this Seaſon, with golden Pippins, Nonpareils and Pearmain-apples, Medlers, dried Apples, Cheſnuts, St. Germain and Winter Chaumontelle-Royal-pears, Colmar-pears, golden Rennets, and ruſſet Apples for Kitchen-uſe, with Savoy-ſprouts, red Cabbages, *Borcole*, Carrots, Parſneps, Potatoes, Endives, the French *Choux Rave*, commonly called Turnip-cabbages, Sellery, Onions, Cardoons, and much the ſame Sorts of Roots and Greens, as ſet forth at the beginning of the Spring-ſeaſon; all Sorts of *Purée*, and Italian Paſte are very uſeful at this time, for SOUPS, as the Herbs are rather ſcarce and of very little Flavour; all Sorts of Butcher's-meat is good, with Pork and Pigs in full Seaſon; alſo ſeveral Sorts of Roots, although very little uſed in England, as Corſioners, Skirrets, Saſſafix-roots for Kitchen-uſe, with Kentiſh-ſtone Pippins, and ſmall Salleting, and all Sorts of ſweet and cooling Herbs coming into Seaſon, at the latter End.

CON-

CONTENTS

OF THE

FIRST VOLUME.

Page

BOUILLONS de mitonage, ou bouillons générales. Of soaking or general broth, gravy, and cullis — 1

——— *pour les potages & ſauces.* Broth for ſoops and ſauces — — — *ibid.*

Bouillon à la hâte. Broth made in haſte — 2

——— *au bain-marie.* Broth made with one pot boiling in another — — — *ib.*

Conſommé. Jelly Broth — — *ib.*

Roumeſtec. Jelly broth of all fragments — 3

Bouillon rafraichiſſant. Cooling broth — *ib.*

Autre bouillon rafraichiſſant. Another cooling broth 4

Bouillon printanier. Spring broth — *ib.*

——— *pour adoucir l'acreté du ſang.* Broth to ſweeten the ſharpneſs of the blood — — *ib.*

Eau de poulet. Chicken water — — 5

Panade de blans de poularde. Panado of breaſt of fowl. *ib.*

——— *de grueau.* Grits panado. — — *ib.*

——— *à la Bourgogne.* Burgundy panado — *ib.*

Jus de veau. Veal gravy — — 6

—— *de Bœuf.* Beef gravy — — *ib.*

Coulis général. General cullis — — *ib.*

—— *de ce que l'on veut.* Cullis of what you pleaſe 7

—— *d'écreviſſes.* Craw-fiſh cullis — — *ib.*

—— *à la reine.* Queen's cullis — — 8

—— *de jambon.* Ham cullis — — *ib.*

Page

Coulis bourgeois. A family cullis — — 8
—— *blanc à la bourgeoise.* White family cullis — 9
—— *de féves de marais.* Cullis of garden beans *ib.*
—— *de lentilles.* Lentils cullis — — *ib.*
—— *de pois.* Peas cullis — — 10
—— *de murons.* Chesnut cullis — — *ib.*
Des bouillons, jus et coulis maigre. Of meager broth, gravies, and cullis — — — *ib.*
Bouillon maigre pour les potages de la table. Meager broth for soops — — — — 11
——— *de poisson.* Fish broth — — *ib.*
Jus maigre. Meager gravy — — *ib.*
Coulis maigre. Meagre cullis — — 12
—— *d'oignons en maigre.* Onion cullis meager — *ib.*
—— *maigre à la reine.* Queen cullis meager — 13
—— *maigre de navet.* Turnip cullis meager — *ib.*
—— *de pois maigre.* Meager peas cullis — — *ib.*
Ouille de differentes façons. Olio, or turine of different manners — — — 14
Potage à la fom-bonne en gras & en maigre. Soop of all sorts of herbs with meat or without — — *ib.*
—— *de ris à la pluche verte en gras ou maigre.* A rice soop of both sorts, pale green — — 15
—— *de chapon au ris.* A capon or fowl rice soop — *ib.*
—— *à la Conty en gras ou maigre.* Soop Conty, meat or fish *ib.*
—— *de biberot au fromage.* Cheese soop of both sorts 16
—— *glacé de toutes sortes de viande.* Glazed soop of all sorts of meat — — *ib.*
—— *de vermicel en gras & en maigre.* Vermicelly soop, with meat or fish — — — 17
Soupe bourgeoise. A family soop — — *ib.*
Potage au marons. Chesnut soop — — *ib.*
—— *d'issus d'aigneau au coulis à la reine.* Lamb's head soop, and all purtenances, with queen cullis — 18
—— *à la Chartre.* Chartre soop — — *ib.*
Bisque de cailles. A quail turine soop — — *ib.*
Potage de toutes sortes de legumes. Soop of all sorts of herbs 19
—— *aux choux.* Cabbage soop — — *ib.*
—— *Julienne gras & maigre.* Soop Julienne with meat or fish — — — — 20
—— *de differente purée.* Soops of different porridge *ib.*
—— *de semouille.* Italian paste soop — *ib.*

CONTENTS.

	Page
Potage à la Dauphine. Dauphine ſoop	20
—— *de gibier.* Game ſoop	21
—— *de toutes ſortes de croutes.* Soop of all ſorts of cruſt	*ib.*
—— *à la Parme.* Parma ſoop	22
—— *à l'Autriche.* Auſtrian ſoop	*ib.*
Garbure. A turine with different ſorts of meat	*ib.*
Potage à la madelonette. A common innocent ſoop	23
—— *de macarony.* Macarony ſoop	*ib.*
—— *à la mouſquetaire.* Soop for a good ſtomach	*ib.*
—— *à la marquiſe.* An epicure's ſoop	*ib.*
—— *à la Rhinoceros.* Pigeon ſoop called Rhinoceros, from an Indian bird	24
—— *de navets à l'Italienne.* Turnip ſoop Italian faſhion, meat or fiſh.	*ib.*
Ouille au bain-marie. Huſpot of all ſorts of meat	*ib.*
Potage à la Creſſy. Soop Creſſy	25
—— *de Lazagne.* Lazagne ſoop	*ib.*
Soupe maigre de differentes façons. Meager ſoops of different ſorts	*ib.*
Potage maigre d'ecreviſſe au ris. Meager craw-fiſh and rice ſoops	26
—— *maigre à la purée verte.* Meager peas porridge ſoop	*ib.*
—— *maigre à la purée de lentilles.* Lentil ſoop meager	*ib.*
—— *maigre de ris à la reine.* Rice ſoop maigre à la reine	27
—— *de lait de pluſieurs façons.* Milk ſoop of different ſorts	*ib.*
Ouille au citrouille. Pompkin ſoop	28
Biſque maigre aux écreviſſes. Meager craw-fiſh turine	*ib.*
Potage maigre de moules. Muſſels ſoop meager	29
Ouille maigre de pluſieurs façons. Olio, or turine of different ſorts	*ib.*
Potage de croutes en maigre de pluſieurs façons. Meager cruſt ſoop of different ſorts	*ib.*
—— *de lait d'amande.* Almond milk ſoop	30
—— *d'orge mondé.* Peeled barley ſoop	*ib.*
Des Sauces.	*ib.*
Of Sauces.	
Sauce nompareille. Nonparel ſauce	31
—— *à la Nivernoiſe.* Nivernois ſauce	*ib.*
—— *petite Italienne.* A little Italian ſauce	*ib.*

Page

Langues de bœuf fourées. Smoked tongues of another fashion — 54
Langue de bœuf à la broche. Beef's tongue roasted *ib.*
——— *de bœuf à la braise.* Beef's tongue brazed *ib.*
——— *de bœuf en crepine.* Beef's tongue in cowl veal, or other — 55
——— *de bœuf à la St. Menehoult.* A brazed tongue broiled — *ib.*
——— *de bœuf au gratin* — 56
Pate & tourte de langue de bœuf. Beef's tongue pye, with raised puff-paste — *ib.*
Langue de bœuf au Parmesan. Beef's tongue and Parmesan cheese — *ib.*
Cervelle de bœuf. Ox's brains — 57
Palais de bœuf à la St. Menoult. Beef's palates St. Menoult *ib.*
——— *de bœuf à la poulette.* Fricassee of palates — *ib.*
——— *de bœuf à l'Angloise.* Beef's palates English fashion 58
——— *de bœuf au petit lard.* Beef's palates with pickled pork — *ib.*
——— *de bœuf au Parmesan.* Beef's palates and Parmesan *ib.*
——— *de bœuf en filet* — *ib.*
——— *de bœuf en timbale.* Beef's palates in moulds of any sorts — *ib.*
——— *de bœuf à la brochette.* Beef's palates broiled on small skewers — 59
——— *de bœuf en menus droits.* Beef palates cut in fillets or minced — *ib.*
——— *de bœuf à la mariette.* Beef palates in a common way 60
——— *de bœuf à la Provençale.* Beef's palates Provence fashion — *ib.*
——— *de bœuf au Parmesan aux oignons.* Beef's palates with Parmesan and onions — *ib.*
——— *de bœuf au gratin* — 61
——— *de bœuf à l'escalope.* Collop of beef palates *ib.*
——— *de bœuf à la marmotte.* Beef's palates country fashion *ib.*
——— *de bœuf à la ravigotte.* Beef's palates with a relishing sauce — 62
——— *de bœuf de plusieurs façons.* Beef's palates of different fashions — *ib.*
Queue de bœuf au choux. Beef's tail and cabbage — *ib.*
——— *de bœuf aux lentilles.* Beef's tail and lentils — 63
——— *de bœuf en pâté chaud.* Beef's rump pie — *ib.*

CONTENTS.

Page

Queue de bœuf de plusieurs façons. Beef's rump of different fashions — ib.
Gras double à la Robert. Tripes sauce Robert — 64
—— double au verjus. Tripes verjuice sauce — ib.
—— double de plusieurs façons. Tripes of different fashions ib.
Rognon de bœuf à la moutarde. Beef's kidney and mustard sauce — 65
Rognons de bœuf à la mode — ib.
Rognon de bœuf en filets. Kidney minced — ib.
Rognons de bœuf en pâté chaud. Hot kidneys pie — ib.
Rognon de bœuf à la bourgeoise. Kidney family way — 66
Tetine de vache au verjus. Cow's udder and verjuice sauce ib.
Usage de la graisse de bœuf & moüelle. The way to use beef's suet and marrow — ib.
Tranches de bœuf à la bourgeoise. Beef steaks family way 67
Tranches de bœuf à la Camargot. Beef steaks, by the name of a famous dancer — ib.
Tranches de bœuf à la royale. Beef steaks, court fashion ib.
—— de bœuf à la servante. Beef steaks to eat hot or cold, family fashion — 68
—— de bœuf au caramel. Beef steaks glazed or fricandeau — ib.
Canellons de bœuf. Beef forced meat in form of a pudding ib.
Andouillettes de tranches de bœuf. Beef puddings or sausages 69
Bœuf de desserte à la Sainte Menehoult. Cold beef marinaded ib.
—— de desserte à la bourgeoise — ib.
—— de desserte en papillotte. Cold beef broiled in paper 70
Culotte de bœuf à la Mantouë. Rump of beef, Mantoue fashion — ib.
—— de bœuf fumeé. Beef's rump smoked — 71
—— à l'ecarlate sans salpêtre. Scarlet beef without saltpetre ib.
—— de bœuf à la Gascogne. Rump of beef Gascogny fashion — 72
—— de bœuf dans son jus. Rump of beef in its own gravy ib.
—— de bœuf diversifié. Rump of beef diversified — ib.
—— de bœuf au vin de Champagne. Rump of beef boiled in white wine — 73
—— de bœuf à la royale. Rump of beef court fashion ib.
—— de bœuf à la Sainte Menehoult — ib.
Aloyau au demy sel. Chump of beef half salted — 74
Filets d'aloyau de toutes façons. Fillets of beef of all sorts ib.
Aloyau au four. Sirloin baked in the oven — ib.

CONTENTS.

Page

Aloyau en ragout. Small sirloin ragout —— —— 75
—— *à la Dauphine.* Sirloin Dauphine fashion —— *ib.*
Filet d'aloyau en crepine. Fillet of beef in cowl —— *ib.*
—— *d'aloyau aux fines herbes.* Fillet of beef and sweet herbs —— —— — —— 76
—— *d'aloyau aux oignons en crépine.* Fillet of beef and onions in cowl —— —— —— *ib.*
—— *de bœuf à l'intendante.* Fillet of beef à la commissary *ib.*
—— *de bœuf aux anchois.* Fillet of beef and anchovies 77
—— *de boeuf à l'amiral.* Fillet of beef, admiral fashion *ib.*
—— *de boeuf glasse.* Fillet of beef and jelly —— —— *ib.*
Filets de boeuf grillés. Fillets of beef broiled —— —— 78
Filet de boeuf à la Nivernois. Fillet of beef Nivernois sauce —— —— —— *ib.*
—— *de boeuf à l'Italienne.* Fillet of beef Italian sauce *ib.*
—— *de boeuf à la gendarme.* Fillet of beef gendarme fashion —— —— —— 79
Poitrine de boeuf à la monarque. Brisket of beef, monarch fashion —— —— —— —— *ib.*
—— *de boeuf à la St. Menehoult.* Brisket of beef broiled, St. Menehoult —— —— —— *ib.*
Tendrons de boeuf de plusieurs façons. Beef gristle of different fashions —— —— —— —— —— 80
Côte ou carbonade de boeuf au four. A rib of beef in the oven —— —— —— —— —— 81
— *de boeuf à la remoulade.* A rib of beef with mustard or horse-radish sauce —— —— —— *ib.*
— *de boeuf à l'Angloise.* Rib of beef English fashion —— *ib.*
Côtes de boeuf à la Hollandoise. Ribs of beef Dutch fashion 82
Oreilles de boeuf. Beef's ears —— —— *ib.*

CHAPITRE SECOND. Du Veau, *ib.*

CHAPTER SECOND. Of Veal.

Tête de veau à la bourgeoise. Calve's head family way 83
—— *de veau farcie.* Calve's head stuffed —— —— *ib.*
—— *de veau à la poivrade.* Calve's head with a sharp sauce 84
—— *de veau au verd-galant.* Calve's head fried with parsley *ib.*
—— *de veau en crépine.* Calve's head in cowl —— *ib.*

Tête

CONTENTS.

Page

Tête de veau à la sauce au porc frais. Calve's head with fresh pork sauce — 85
—— *de veau à la Sainte Menehoult.* Calve's head St. Menehoult — *ib.*
—— *de veau marinée.* Calve's head marinaded — *ib.*
Oreilles de veau frites. Calve's ears fried — *ib.*
—— *de veau en menus droits.* Calve's ears shredded — 86
—— *de veau au gratin* — *ib.*
—— *de veau au pontife.* Calve's ears pontiff sauce — *ib.*
—— *de veau à la Martine.* Calve's ears house-wife fashion *ib.*
Panache de veau. Calve's ears broiled — *ib.*
Oreille de veau au fromage. Calve's ears and cheese — 87
—— *de veau à l'Italienne.* Calve's ears Italian sauce — *ib.*
—— *de veau à la Sainte Menehoult* — *ib.*
Cervelles de veau à la crême. Calve's brains cream sauce *ib.*
—— *de veau aux petit oignons.* Calve's brains and small onions — 88
—— *de veau aux ecrevisses.* Calve's brains and crawfish — *ib.*
—— *de veau au soleil.* Calve's brains fried crisp — *ib.*
—— *de veau à la Gascogne.* Calve's brains Gascoon fashion — *ib.*
—— *de veau au reveil.* Calve's brains mustard sauce 89
—— *de veau à differentes sauces.* Brains of different fashion and sauces — *ib.*
Yeux de veau de differentes façons. Calve's eyes of different fashions — *ib.*
Langue de veau. Calve's tongue — *ib.*
Fraises de veau au naturel. Calve's caldron in a plain way — *ib.*
—— *de veau au soleil.* Caldron fried of a fine clear colour 90
—— *de veau à la Provençale.* Caldron Provençe fashion *ib.*
Crepinettes de fraises de veau. Caldron dressed olive fashion *ib.*
Baignets de fraises de veau. Caldron fried, small fritters *ib.*
Fraises de veau en crepine. Caldron in veal cowl — 91
Tourtes aux zephirs de fraise de veau. Calve's caldron pie — *ib.*
Foye de veau à la hâte. Calve's liver in a hurry — *ib.*
—— *de veau à la rocambole.* Calve's liver with green shallots or chibbol — *ib.*
—— *de veau à la broche* Roasted — 92
—— *de veau en hâtereaux.* Calve's liver haslets — *ib.*
—— *de veau à la braise.* Calve's liver brazed — *ib.*
Saucisses de foye de veau. Calve's liver sausages — 93

Page

Rognons de veau de plusieurs façons. Veal kidney of different fashions ——— ——— —— ——— 93
Pieds de veau de plusieurs façons. Calve's feet of different fashions ——— ——— —— *ib.*
—— *de veau farcis.* Calve's feet with forced meat —— *ib.*
Pied de veau au citron. Calve's feet lemon sauce —— 94
Ris de veau de plusieurs façons. Sweet breads of different fashions —— —— —— —— *ib.*
— *de veau à la Ducheſſe.* Calve's sweet bread à la Ducheſs *ib.*
— *de veau au pontife.* Sweet breads pontiff sauce —— 95
— *de veau en hériſſon.* Sweet breads as hedge-hogs —— *ib.*
Riſſolle à la choiſy. Fried forced-meat ——— —— *ib.*
Queuës de veau aux choux. Calve's tails and cabbages —— 96
—— *de veau diverſifiées.* Calve's tails of different fashions *ib.*
Amourettes de plusieurs façons. Lamb's fry, and others of different fashions —— —— —— —— 97
Tendrons de veau au petit pois. Veal griſtles and green peas *ib.*
Tendrons de veau printaniers. Veal griſtles spring sauce 98
Tendrons de veau frits. Veal griſtles fried ——— *ib.*
——— *de veau à la poulette.* Veal griſtles fricaſſee — 99
——— *de veau au legumes.* Griſtles with any sorts of greens —— —— ——— ——— *ib.*
——— *de veau en fricandeau.* Griſtle or breaſt of veal larded fricandeau —— —— —— —— *ib.*
Poitrine de veau à l'Italienne. Breaſt of veal Italian fashion 100
——— *de veau frite.* Breaſt of veal fried ——— —— *ib.*
——— *de veau en ſurpriſe.* Breaſt of veal maſked, or wonder, &c. ——— ——— *ib.*
Oreilles de veau farcies à la quenelles. Calve's ears ſtuffed 101
Poitrine de veau marinée. Breaſt of veal marinaded —— *ib.*
——— *de veau farcie en ragout.* Breaſt of veal ſtuffed ragout —— —— ——— ——— *ib.*
——— *de veau au court bouillon.* Breaſt of veal in its own ſauce ——— ——— —— *ib.*
——— *de veau au pontife.* Breaſt of veal pontiff ſauce 102
——— *de veau en crepine.* Breaſt of veal in cowl —— *ib.*
——— *de veau à la Romaine.* Breaſt of veal Roman fashion ——— ——— —— *ib.*
Cotelettes de veau à la mariée. Veal cutlets, bride fashion *ib.*
——— *de veau grillées.* Veal cutlets broiled ——— 103
——— *de veau en ragout.* Veal cutlets ragout —— —— *ib.*
——— *de veau en papillottes.* Veal cutlets in paper —— *ib.*

Cotelettes

Page

Cotelettes de veau marinées. Veal cutlets marinaded —— 103
—— *de veau compoſées.* Veal cutlets compoſed or ſhammed —— —— —— 104
—— *de veau en fricandeau.* Veal cutlets fricandeaux *ib.*
—— *de veau aux fines herbes.* Veal cutlets and ſweet herbs —— —— —— *ib.*
—— *de veau aux petits pois.* Veal cutlets and green peas —— —— —— 105
—— *de veau au cruchon.* Veal cutlets in cruſt —— *ib.*
—— *de veau à la poële.* Veal cutlets half fried —— *ib.*
—— *de veau à l' Italienne.* Veal cutlets Italian ſauce *ib.*
—— *de veau en crepine.* Veal cutlets in cowl —— *ib.*
—— *de veau diverſifiées.* Veal cutlets of different manners —— —— 106
Carré de veau glaſſé ou piqué à la broche. Neck of veal glazed, larded, or roaſted —— —— *ib.*
—— *de veau à la ſervante.* Neck of veal ſtewed —— *ib.*
—— *de veau à la poivrade.* Neck of veal and ſharp ſauce —— —— —— *ib.*
—— *de veau au monarque.* Neck of veal monarch faſhion —— —— 107
—— *de veau en crepine.* Neck of veal in cowl —— *ib.*
—— *de veau en ſurpriſe.* Neck of veal ſtuffed —— *ib.*
Cuiſſeau de veau aux epinards. Leg or knuckle of veal and ſpinage —— —— —— 108
—— *de veau à la créme.* Leg of veal white ſauce *ib.*
—— *de veau à la daube.* Leg of veal dobed or à la mode —— —— —— *ib.*
Quartier de veau au chevreuil. Leg of veal cut veniſon faſhion —— —— —— 109
—— *de veau au caramel.* The ſame cut as above, glazed —— —— *ib.*
Epaule de veau. Shoulder of veal —— —— *ib.*
Blanquette de veau. Roaſted veal with white ſauce *ib.*
Grenadins de veau aux anchois. Small fricandeaux anchovy ſauce —— —— —— *ib.*
Riſſolettes de veau. Veal collop —— —— 110
Paupiettes de veau. Veal olives —— —— *ib.*
Brezolles de veau. Veal brazed, a different collop *ib.*
Poupeton. Meat-pudding —— —— 111
Marbrée. Marbled, coloured, &c. —— *ib.*
Grenade. A grenado —— —— 112

Grenade

Page

Grenade en daube. Grenado dobed ——— 113
Favorites. Different olives ——— ——— *ib.*
Venetienne de veau. Broiled veal Venetian faſhion 114
——— *au jambon* ——— ——— *ib.*
——— *à la moële.* Venetian with marrow *ib.*
——— *au vin de Champagne* ——— —— 115
Fricandeaux aux legumes. Fricandeau with garden greens *ib.*
Noix de veau au pontife. Knuckle of veal pontiff ſauce *ib.*
—— *de veau à Saint Cloud.* The ſame, St. Cloud faſhion *ib.*
—— *de veau glaſſée.* Fillet of veal glazed —— 116
Rouëlle de veau à la daube. Small fillet of veal ſtewed *ib.*
—— *de veau à la cendre* —— ——— *ib.*
Andouillettes au céleri. Sham ſauſages with ſellery *ib.*
Filets mignons —— —— ——— 117
—— *de veau à la Conty.* Fillets of veal Conty faſhion *ib.*
Timbale à la Romaine ——— —— —— *ib.*
Veau à la folette. Without art — —— 118
Gateau de Mai. A ſpring cake —— ——— *ib.*
Pain à la Flamande. A Flemiſh loaf —— —— *ib.*
Crepinettes de Godiveau ——— —— 119
Gateau de veau en crepine. Veal cake in cowl ——— *ib.*
Veau à la villageoiſe. Veal peaſant faſhion ——— *ib.*
Bagatelles de veau. Trifles of veal. ——— —— 120
Filets de coulis à la Bechamel. Fillets of cullis meat Bechamel ——— ——— —— *ib.*

CHAPITRE TROISIEME. Du mouton. *ib.*

CHAPTER THIRD. Of mutton.

La queuë de mouton de differentes façons. Sheep's rumps of different faſhions ——— ——— *ib.*
Langues de mouton. Sheep's tongues ——— —— *ib.*
——— *de mouton à la Provençale.* Sheep's rumps Provence faſhion —— —— ——— 121
——— *de mouton glacées.* Sheep's tongues as fricandeau *ib.*
Langue de mouton à la royale. Sheep's tongue royal faſhion *ib.*
Langues de mouton aux oignons en crepine. Sheep's tongues with onions in cowl ——— ——— 122
Langue de mouton en papillottes. Sheep's tongues in paper *ib.*

Langue

Page

Langue de mouton au Parmeſan. Sheep's tongues and Parmeſan cheeſe 122

Langues de mouton en ſurpriſe. Sheep's tongues maſked or ſhammed 123

——— *de mouton à la liaſon.* Sheep's tongues ragout *ib.*

——— *de mouton à la Dauphine.* Sheep's tongues Dauphin faſhion 124

——— *de mouton à la bourgeoiſe.* Sheep's tongues plain family faſhion *ib.*

——— *de mouton en tourte.* Sheep's tongues pie *ib.*

Canelons de langue de mouton. Sheep's tongue fried in paſte 125

Pieds de mouton de differentes façons. Sheep's trotters of different faſhions *ib.*

——— *de mouton à la belle-vuë.* Sheep's trotters *ib.*

Pied de mouton en canon. Sheep's trotters fried in paſte 126

Pieds de mouton à la Sainte Menehoult. Sheep's trotters fried or broiled *ib.*

——— *de mouton à l'aſpic* *ib.*

——— *de mouton à la ravigotte.* They are ſerved with the ſauce ſo called 127

Carré de mouton au réverend. Neck of mutton larded with ham and anchovy *ib.*

——— *de mouton en fricandeau* *ib.*

——— *de mouton ſans façons, viz.* plain 128

——— *de mouton en crepine,* in cowl *ib.*

——— *de mouton à l'echalottes.* With ſweet herbs *ib.*

——— *de mouton au jambon* *ib.*

——— *de mouton à la mode* *ib.*

——— *de mouton à la jardiniere, ou à la capucine.* So called from the greens, &c. *ib.*

Cotelettes de mouton ſans malice. Mutton ſteaks without art, a plain way *ib.*

——— *de mouton de pluſieurs façons.* Mutton ſteaks of different way *ib.*

——— *de mouton au fenouil*; fennel. *ib.*

——— *de mouton à la cendre.* Mutton chops ſtewed ſlowly 129

——— *de mouton en hériſſon.* Mutton chops maſqueraded *ib.*

——— *de mouton à l'amoureux* *ib.*

——— *de mouton en crepine.* Mutton ſteaks in cowl 130

Cotelettes

Page

Cotelettes de mouton en crepine d'une autre façon. Another way — 130
——— *de mouton en surtout.* Mutton steaks masked, or disguised — *ib.*
——— *de mouton à la Chartreuse.* Mutton steaks, called after the above, frier fashion — *ib.*
——— *de mouton frites.* Mutton steaks fried — 131
——— *de mouton à la Villeroy* — *ib.*
——— *de mouton à la servante* — *ib.*
——— *de mouton à l'Allemande.* German fashion *ib.*
——— *de mouton à la Dauphine* — 132
Brefolles de mouton. Mutton collop — *ib.*
——— *de mouton à la poële.* Mutton collop another way — *ib.*
——— *de mouton à la Périgord* — *ib.*
——— *de mouton aux concombres.* Mutton collop with stewed cucumbers — 133
Mouton à la bechamel aux onions — *ib.*
Hatereau de mouton. Mutton olive fried, brazed, or roasted — *ib.*
Filets de mouton marinés — *ib.*
——— *de mouton à la coquette* — 134
——— *de mouton glassés aux concombres* — *ib.*
——— *de mouton en canellon* — *ib.*
Fricandeau de mouton — *ib.*
Cafcalopes de mouton au vin de Champagne. Mutton collops and white wine — 135
Rouëlles de mouton aux oignons — *ib.*
Poitrine de mouton de plusieurs façons. Breast of mutton different ways — *ib.*
Epaule de mouton à l'eau. Shoulder of mutton — *ib.*
——— *de mouton à la Parme.* Shoulder of mutton Parma fashion — 136
——— *de mouton au four.* Shoulder of mutton baked in the oven — *ib.*
——— *de mouton à la Sainte Menehoult.* Shoulder of mutton broiled — *ib.*
Saucissons d'epaule de mouton. Sausages or coloured shoulder *ib.*
Epaule de mouton à la bonne femme. The good housewife — 137
——— *de mouton en timbale* — *ib.*
——— *de mouton au sang* — *ib.*

Selle

CONTENTS.

Page

Selle de mouton à la Sainte Menehoult. Saddle or loin of mutton broiled — 138
—— *de mouton en canapé.* Matted — *ib.*
Rôt de bif de mouton — *ib.*
— *de bif glaſſé*, glazed — 139
Gigot de mouton au chou-fleur. Leg of mutton and colliflower — *ib.*
—— *de mouton au vin de Champagne* — *ib.*
—— *de mouton en filets farcis* — *ib.*
Grenadins de mouton. Small fricandeau of mutton — *ib.*
Gigot de mouton à la mode — 140
—— *de mouton à la Houlan* — *ib.*
—— *de mouton à la Gaſcogne* — *ib.*
—— *de mouton à l'Italienne* — *ib.*
—— *de mouton à l'eau* — *ib.*
—— *de mouton à l'Eſpagnole.* Leg of mutton Spaniſh faſhion — *ib.*
Mortadelles de mouton. See the receipt — 141
Gigot de mouton en venaiſon — *ib.*
—— *de mouton à la ſervante* — *ib.*
—— *de mouton à la Modéne* — *ib.*
—— *de mouton au militaire* — 142
—— *de mouton aux légumes* — *ib.*
—— *de mouton au bacha* — *ib.*
—— *de mouton à la St. Geran* — *ib.*
—— *de mouton en ſalade* — *ib.*

CHAPITRE QUATRIEME. Du cochon. 143

CHAPTER FOURTH. Of hogs and pigs.

De la connoiſſance & diſſection du cochon. How to chuſe hogs meat, and to cut it up — *ib.*
Cochon de lait rôti. Suckling pig roaſted — 144
—— *de lait en galantine.* Coloured pig — *ib.*
—— *de lait au Moine blanc.* Pigs white Monks faſhion — 145
—— *de lait au pere Douillet.* Pig in jelly — *ib.*
Roulades de cochon de lait. Large olives — 146
Cochon de lait à la Bechamel. Pig Bechamel ſauce — *ib.*
Paupiettes de cochon de lait. Olives of ſuckling pig — 147
Cochon de lait en timbale. Suckling pig in mould — *ib.*

Hure

Page

Hure de cochon en ſanglier. Hog's head as wild boar 148
Ballon de cochon. Made round, the form of a foot-ball *ib.*
Uſage du ſang de cochon & autres. The uſe of hog's blood and others 149
Petit ſalé. Pickled pork *ib.*
Echinée à la poivrade. Chine of pork poivrade ſauce *ib.*
Le lard, comment le faire. How to make bacon for kitchen uſe 150
Queuës de cochon de pluſieurs façons. Pig's tails of different faſhions *ib.*
Pieds de cochon à la St. Menehoult. Pig's feet brazed and broiled *ib.*
Oreilles & panache de cochon de pluſieurs façons. Pig's ears of different faſhions. 151
Boudins de cochon. Black puddings *ib.*
——— *de Saint Germain* *ib.*
——— *fins.* Fine, delicate, better than the former 152
——— *blancs.* White puddings *ib.*
——— *blancs communs.* Common white puddings *ib.*
——— *de foyes de merlans.* Puddings of whitings livers 153
——— *de foyes gras.* Puddings of fat livers *ib.*
——— *d'ecreviſſes.* Craw-fiſh puddings 154
——— *de faiſand.* Of pheaſant *ib.*
——— *de lapins.* Of rabbits *ib.*
Cervelats fumés. Large ſauſages ſmoked 155
——— *de pluſieurs façons.* Of different ſorts *ib.*
Sauciſſes de cochon. Common pork ſauſages. *ib.*
——— *en crepinettes.* In cowl 156
——— *de veau en crepinettes.* Of veal meat *ib.*
——— *aux truffes.* With truffles *ib.*
——— *de pluſieurs façons.* Of different ſorts *ib.*
——— *de Champagne.* With Champaign wine 157
Timbale de boudin. A mould ſo called, filled with black pudding preparation *ib.*
——— *à la matiniere.* Sailor faſhion *ib.*
——— *à la Saint Cloud* 158
——— *à la Sainte Menehoult.* Sauſages broiled *ib.*
——— *aux fines herbes.* With ſweet herbs 159
——— *au gratin* *ib.*
——— *en ragout ou purée.* Sauſages as ragout, or with any ſorts of porridge 160
Andouilles de cochon. Chitterlings or large ſauſages *ib.*

Andouilles

Page

Andouilles de bœuf. Beef chitterlings — 161
——— *de veau.* Chitterlings of veal — *ib.*
——— *de Rouen* — *ib.*
——— *à l'Angloiſe.* Engliſh faſhion — 162
——— *de gibier.* Chitterlings made of game *ib.*
——— *à la Béchamel.* White chitterlings — *ib.*
——— *de poiſſon.* Of fiſh — 163
——— *à la Flamande.* Flemiſh faſhion — *ib.*
Andouillettes de veau au Parmeſan. Small chitterlings with Parmeſan cheeſe — *ib.*
Sauciſſons de ſanglier. A thick ſhort ſauſage made of wild boar meat — 164.
——— *au brodequin.* Made ſquare between boards, rachtied *ib.*
Façon de faire les jambons. How to make hams — 165
Jambon de Mayence. Hams Mayence faſhion — *ib.*
——— *en gelée.* Ham in jelly — 166
——— *au naturel.* Ham dreſſed the common way — *ib.*
——— *roti.* Ham roaſted — 167
——— *à la braiſe.* Ham braized — *ib.*
Rôties de jambon. Toaſted bread and ham with eggs *ib.*
Filets de porc frais. Fillets of freſh pork — 168
Cotelettes de porc frais. Freſh pork ſteaks — *ib.*
Langues fourées de porc. Pork's tongs ſtuffed — *ib.*

CHAPTER FIFTH. *De l'Aigneau.* Of Lamb. 169

Tête d'aigneau à la pluche verte. Lamb's head of a pale green ſauce — *ib.*
——— *d'aigneau à la Mordienne.* Lamb's head after the name of the inventor — 170
——— *d'aigneau de pluſieurs façons.* Lamb's head of different manners — *ib.*
——— *d'aigneau au pontife.* The ſame another way *ib.*
——— *d'aigneau à la Condé.* Lamb's head Condé faſhion 171
Iſſu d'aigneau de pluſieurs façons. Lamb's head with all its appurtenances of different manners — *ib.*
Epaule d'aigneau à la Dauphine. Shoulder of lamb Dauphine faſhion — 172
Epaule d'aigneau à la voiſine. Neighbour faſhion 172
Quartier d'aigneau en crepine. Quarter of lamb in cowl *ib.*
Rot de bif d'aigneau au monarque — 173
Quartier d'aigneau aux fines herbes. Quarter of lamb with ſweet herbs — 174
——— *d'aigneau à la Reine.* Quarter of lamb with white ſauce *ib.*
Queuës d'aigneau au ſoleil. Lamb's rumps fried, &c. *ib.*

Page

Quartier d'aigneau en sauciſſons. Quarter of lamb as thick ſauſages or chitterling —— —— 175
Carré d'aigneau à la belle-vuë. Necks of lamb looking, agreeable, &c. &c. —— —— *ib.*
Du chevreau ou cabrit. Of kid. —— —— 176
DES GROSSES ENTREES EN TERRINES & AUTRES. Of large, firſt-courſe diſhes, tureen and others *ib.*
Terrines à la Flamande. Tureen Flemiſh faſhion —— *ib.*
Terrine à l'Angloiſe. Engliſh faſhion —— *ib.*
—— *de ce que l'on veut.* Tureen of what you pleaſe 177
—— *de bécaſſes.* Of woodcocks —— —— *ib.*
—— *de perdrix.* Tureen of partridges —— 178
Terrines de queuës de mouton, & ailerons au coulis & ragout de marons. Tureen of ſheep's rumps, and poultry pinions with cheſnut cullis and ragout —— —— *ib.*
Terrine de volailles. Tureen of poultries —— 179
—— *au monarque* —— —— —— *ib.*
—— *de lapreaux.* Tureen of rabbits —— 180
—— *de macreuſes au jambon.* Tureen of wild or ſea ducks with ham —— —— *ib.*
—— *de poiſſon.* Tureen of fiſh —— —— 181
—— *à la neuvaine.* Tureen as you pleaſe, or any how *ib.*
—— *de ſaumon.* Tureen of freſh ſalmon —— 182
—— *de ſaumon aux écreviſſes.* With craw-fiſh *ib.*
Caſſerole au ris —— —— —— 183
Different hochepot. Hotchpotch of different ſorts — *ib.*
Salamalec. A fancy diſh, or tureen —— — 184
Financiere. Meaning a rich expenſive diſh —— *ib.*
Chartreuſe. After the name of thoſe friars —— 185
Marbrée. Marbled, coloured —— —— *ib.*
Corbillon. Intermixed like a baſket —— —— 186
Matelotte royale —— —— 187
Matelottes de ce que l'on veut. Matlot of what you like *ib.*
Pruſſienne. Matlot Pruſſian faſhion —— —— 188
Matelotte au general. Fit for a general —— *ib.*
—— *aux oignons d'Hollande.* With large Dutch or Spaniſh oinions —— —— —— 189
Gateau de viande de ce que l'on veut. Meat cake of what ſorts you pleaſe —— —— — *ib.*
—— *à l'Eſpagnole.* Cake Spaniſh faſhion —— *ib.*
Compoſition de panade pour toutes ſortes de viandes. How to make a proper batter to uſe with all ſorts of roaſting meat 190
CHAPTER SIXTH. *De la volaille.* Of poultry. *ib.*
Poulets en fricaſſée. Fricaſſee of chicken —— *ib.*

Page

Fricaſſee de poulets à la fermiere. Fricaſſée farmer faſhion or in haſte ——— ——— —— 191
Differentes fricaſſées de poulets. Chicken fricaſſee of different manners —— —— —— *ib.*
Poulets à la giblottes de pluſieurs façons. Jumbals of chickens of different manners ——— ——— 192
——— *à l'etuvée.* Chickens ſtewed or matlot *ib.*
——— *à la cavaliere.* Meaning without art or ceremony 193
——— *mignons aux ecréviſſes.* Small chickens with craw-fiſh *ib.*
——— *à la perle.* Chickens in the form of pearl —— 194
——— *au vin de Champagne.* Chickens with white wine ſauce *ib.*
——— *au pontife.* Chickens pontiff ſauce —— 195
——— *à la folette.* Wanton, fantaſk, &c. —— *ib.*
——— *à la belle-vuë* ——— ——— 196
——— *à la mariée.* Chickens, bride faſhion —— *ib.*
——— *à l'Italienne.* Chickens Italian faſhion —— *ib.*
——— *à l'aſpic* ——— ——— 197
Filets de poulets à la Béchamel pannée. Fillets of chickens Bechamel ſauce with bread crums —— —— *ib.*
—— *ſoufflés à la Béchamel.* Fillets puffed Bechamel ſauce 198
Fleurons à la brunette. Flouriſh in form of petit paté *ib.*
Poulets à la bricoliere —— —— —— 199
Petit pouſſins aux pavies. Small chickens, and preſerved nectarines 199
Fricaſſee de poulets à la Bourdois. Fricaſſee of chickens, after the name of the Author —— —— 200
DES COULEURS QUE L'ON SE SERT A LA CUISINE. Of colours uſed in cookery ——— *ib.*
Poulets hiſtoriés. Chickens garniſhed, embelliſhed, &c. 201
Culottes de poulets aux petits oignons ——— 202
Poulets aux ecreviſſes. Chickens with, or as craw-fiſh *ib.*
—— *à la broche avec ragoût de légumes.* Roaſted chickens with ſtewed greens ——— —— 203
—— *à la broche à differentes ſauces.* Roaſted chickens with different ſauces ——— ——— *ib.*
—— *à l'excellence*, excellency —— ——— *ib.*
—— *à la jardiniere.* From the garden-greens which make the ſame ——— ——— 204
—— *à la bonne amie.* Chickens without art ——— *ib.*
—— *en papillottes.* Chickens in paper ——— 205
—— *à la Dauphine.* Chickens Dauphine faſhion — *ib.*
—— *en ſauciſſons.* Chickens as large ſauſages —— 206
—— *à l'amiral.* Chickens admiral faſhion ——— *ib.*
—— *à la Tartare.* Chickens Tartary faſhion —— 207
—— *entre deux plats.* Chickens done between two diſhes *ib.*
—— *marinés.* Chickens marinaded ——— —— 208

Page
Poulets à la Sainte Menehoult. Chickens broiled —— *ib.*
Fricandeaux de poulets à l'Eſpagnole. Spaniſh faſhion 209
Poulets au verd-pré. Meadow-green —— —— *ib.*
—— *à la cardinal* —— —— —— *ib.*
Matelotte de poulets à la broche. Matlot of chickens roaſted 210
—— *de poulets à l'anguille.* With eel —— —— *ib.*
—— *de poulets cuits.* Of roaſted chickens —— — 211
Grenadins de poulets —— —— *ib.*
Poulets aux truſes. Chickens with truffles —— —— *ib.*
—— *à la Saint Cloud.* Chickens St. Cloud faſhion 212
—— *à la liaſon aux petits œufs compoſés.* Chickens liaſon ſauce, and ſmall eggs ſhammed —— —— *ib.*
—— *à la villageoiſe* Chickens country faſhion — 213
—— *au gratin* —— —— *ib.*
—— *en ſurtout.* Chickens maſqueraded —— *ib.*
—— *à la reine* —— —— 214
—— *au céladon* —— —— —— *ib.*
—— *en caiſſes.* Chickens in paper caſes —— 215
—— *au roumeſtec.* Cullis made of fragments —— *ib.*
Cuiſſes de poulets à differentes ſauces & ragouts. Legs of chickens with different ſauces and ragouts —— 216
Poulets à la ducheſſe —— —— —— *ib.*
—— *aux petits pois.* With green peas —— *ib.*
—— *au Parmeſan.* With Parmeſan cheeſe —— 217
—— *au blanc-mangé* —— *ib.*
—— *au verjus.* With verjuice grapes or others —— 218
—— *au Sultan.* Chickens, Turkiſh faſhion —— *ib.*
—— *à la favorite* —— *ib.*
—— *en ſalade* —— —— —— 219
—— *mignons aux piſtaches.* With piſtachio-nuts *ib.*
Matelotte des poulets aux racines. Matlot of chickens with roots 220
Poulets glacés. Chickens glazed —— —— *ib.*
—— *à la payſanne.* Chickens country-wife faſhion 221
—— *en gelée; appellés au pere douillet.* Chickens in jelly; called a fribble, codling, &c. —— —— *ib.*
—— *à l'Indienne* —— —— —— 222
—— *à la marmotte* —— —— *ib.*

CHAPTER SEVENTH. *Du dindon.* Of Turkey. *ib.*

Dindon à la broche à differents ragoûts. Roaſted turkey with different ragouts —— —— — *ib.*
—— *farci d'oignons & petit lard.* Turkey ſtuffed with onions and pickled pork —— —— 223
—— *au pere douillet* —— —— —— *ib.*

Dindon

Page

Dindon en galantine. Turkey coloured — 224
—— *à la daube.* Turkey dobed — *ib.*
Daube de dindon fouré. Turkey dobed another way 225
Dindon au court bouillon. Turkey in its own gravy *ib.*
—— *farci de trufes à l'Eſpagnole.* Turkey ſtuffed with truffles, Spaniſh faſhion — *ib.*
—— *en timbale.* Timbale, a mould made in the form of a kettle-drum — 226
—— *à l'ecarlate.* Turkey ſcarlet colour — *ib.*
—— *à la Mayence.* Turkey Mayence faſhion — 227
—— *à la poële.* So called for being done with very little liquid *ib.*
Dindon farci de marons & ſauciſſes. Turkey roaſted, ſtuffed with ſauſages and cheſnuts — 227
Salmi de dindon. Turkey haſhed — 228
Cuiſſes de dindon à la Provençale, &c. — *ib.*
Ailes & cuiſſes de dindon glacées. Wings and legs of turkey glazed 229
Filets de dindon de pluſieurs façons. Fillets of turkey different ways — *ib.*
Cuiſſes de dindon en ſurpriſe. Sham legs of turkey 230
Pates de dindons à la Sainte Menehoult. Stumps of turkeys, Sainte Menehoult; fried or broiled — *ib.*
DU PIGEONS. Of pigeons — 231
Fricaſſée de pigeons à la poulette. White fricaſſee of pigeons *ib.*
—— *de pigeons aux petits pois.* With green peas *ib.*
—— *de pigeons à la payſanne.* Country faſhion — 232
Pigeons en ſurtout. Pigeons maſqueraded, &c. — *ib.*
—— *au ſoleil,* tranſparent like the ſun — *ib.*
—— *fourés aux piſtaches.* Stuffed pigeons and piſtachio-nuts 233
—— *au court bouillon* — *ib.*
—— *glacés aux legumes.* Glazed and ſerved with ſtewed greens *ib.*
—— *à la Périgord au gratin* — *ib.*
—— *au cingara* — 234
—— *à la broche à differentes ſauces & ragoûts.* Roaſted pigeons with different ſauces and ragout — *ib.*
—— *au baſilic.* — 235
—— *en hochepot à l'Eſpagnole.* Hotchpotch of pigeons, Spaniſh faſhion — *ib.*
—— *en crêpine au pontife.* Pigeons in cowl pontiff ſauce 236
—— *aux écreviſſes.* The ſame with craw-fiſh cullis *ib.*
—— *en ſurpriſe à la Ravigotte.* Pigeons maſked, with Ravigotte ſauce — *ib.*
—— *aux trufes* — 237
DES CANARDS, CANETONS, OYES, & OISONS. Of ducks and ducklings, geeſe and goſlings — *ib.*
Canard aux petits pois. Duck and green peas — *ib.*

Page
Canetons roulés. Duckling rolled ——— 238
——— *en hatereau.* Roasted on small skewers called hatereau *ib.*
——— *de Roüen à la broche.* Rouen duckling roasted *ib.*
Canetons à l'Italienne. Italian fashion ——— 239
——— *en fricandeaux* ——— ——— ——— *ib.*
——— *à la purée verte.* With green peas porridge *ib.*
Canard en timbale ——— ——— 240
——— *à la Romaine* ——— ——— ——— *ib.*
——— *à la Nivernoise.* Duck with sauce Nivernoise *ib.*
——— *à la daube.* Duck dobed ——— ——— *ib.*
——— *aux navets.* Duck with turnips ——— *ib.*
Grenadins de canard à la royale. Small fricandeau of duck 241
Filets de canard de plusieurs façons. Duck hashed of different ways *ib.*
Oyes & oïsons de plusieurs façons. Geese and goslings of different manners ——— ——— 242
Cuisses & ailes d'oyes, comment les conserver. How to preserve legs and wings of geese ——— ——— *ib.*
Oye à la daube. Dobed goose ——— ——— *ib.*
DES POULARDES & CHAPONS. Of fowls and capons 243
Poularde au gros sel. Fowl plain boiled ——— ——— *ib.*
——— *au court bouillon.* A fowl in its own gravy *ib.*
——— *au reveil. Reveil,* quick sharp sauce to the palate 244
——— *à la royale.* Fowl court fashion ——— *ib.*
——— *à la servante* ——— ——— *ib.*
——— *au duc,* from the title duke ——— 245
——— *à la reine* ——— ——— ——— *ib.*
——— *en saucisse.* Done in the form of a large sausage 246
——— *frite.* A fowl fried ——— ——— *ib.*
——— *en cingara.* With slices of ham ——— *ib.*
——— *à la Sainte Menehoult* ——— ——— 247
——— *à la Tartare* ——— ——— ——— *ib.*
——— *au point du jour,* from the various colours *ib.*
——— *aux truffes.* A fowl with truffles ——— 248
Fricandeau d'une poularde. Fricandeau of a whole fowl 249
Poularde etuvée. Stewed fowl ——— ——— *ib.*
——— *au sang.* Fowl stuffed with black pudding preparation 250
Filets de poularde à la poulette. Fillets of fowl fricassee *ib.*
Poularde glacée. Fowl glazed ——— ——— *ib.*
——— *en crepine.* Done in cowl ——— ——— 251
——— *en galantine.* Fowl in cake or marbled ——— *ib.*
——— *à la Silvie* ——— ——— *ib.*
——— *à la financiere* ——— ——— *ib.*
Cuisses de poularde accompagnées; meaning with other things. Legs of fowls garnished ——— ——— 252
Filets de poularde soufflée à la Béchamel. Fillets of fowl with a raised Bechamel sauce ——— ——— *ib.*

Page
Poularde au miroir. A looking-glaſs, a very clear jelly 253
Cuiſſes de poularde à l'eventail. The ſhape of a fan *ib.*
—— *de poulardes au quadril* —— —— 254
Riſſolles à la Béchamel. Afry of poultry with Bechamel ſauce 255
Poularde en hochepot. Hotchpotch of fowl —— —— *ib.*
—— *en hériſſon.* Fowl as a hedge-hog —— *ib.*
—— *au fumé* —— —— —— 256
—— *en chipoulate.* A tureen, or fowl matlot —— *ib.*
Cuiſſes de poularde aux truſes. Legs of fowl and truffles 257
—— *de poularde au prince* —— —— *ib.*
—— *de poulardes à la gendarme.* Military faſhion *ib.*
Poires de poulardes aux truſes. Legs of fowls in the form of pears 258
Cuiſſes de poulardes en gelée. Legs of fowls done in jelly *ib.*
Culottes de poulardes à l'Italienne —— —— *ib.*
Quenelles de poularde. Forced meat balls —— —— 259
Cuiſſes de poulardes bachique. From Bacchus —— *ib.*
Ailerons de poulardes ou dindons de differentes façons. Pinions of fowls or turkeys of different manners —— —— *ib.*
—— *compoſés.* Shammed pinions —— —— 260
Terrine d'ailerons aux marons. Tureen with cheſnuts *ib.*
Crêtes en fricaſſées au blanc. Cock's-combs white fricaſſee *ib.*
Des foyes gras. Of fat livers —— —— 261
DE LA VENAISON OU VIANDE NOIR. Of veniſon, or brown meat —— —— 262
Du ſanglier ou cochon ſauvage. Of wild boars or wild hogs *ib.*
Sanglier à la daube. Leg of a wild boar dobed —— *ib.*
Hure de ſanglier à la braiſe. Boar's-head brazed —— 263
Sanglier à la poivrade. Roaſted, and ſerved with a ſharp ſauce *ib.*
—— *en petit ſalé.* Pickled —— —— *ib.*
Boudin de ſanglier. Black puddings of wild boar 264
Du marcaſſin. Of the ſuckling wild boar —— *ib.*
— *cerf, biche, daim, chevreuil, & faon.* Of deer, hind, buck, doe, kid, and fawn —— —— *ib.*
DU GIBIER EN GENERAL. Of game and wild fowls 265
Lapreaux en cailles. Rabbits roaſted as quails —— *ib.*
—— *au pontife.* Rabbits pontiff ſauce —— —— *ib.*
Lapreaux à l'eſcalope. Rabbit collop —— —— 266
—— *en galantine.* In cake or marbled —— —— *ib.*
Liévre en terrine à la daube. Tureen of hare dobed 268
—— *au ſang.* Hare with its own blood —— 269
Roulades de liévre. Coloured hare —— —— *ib.*
Filets de levreaux à l'eſcalope. Collop of leveret — 270
Gateau de liévre. Hare cake —— —— *ib.*
Cotelettes de levreau. Cutlets of leveret — —— *ib.*
Liévre en civet. Hare ſtewed —— —— 271
Levreau au chevreuil. Leveret, kid faſhion —— *ib.*

Page

Lièvre à la Polonoiſe. Hare Poliſh faſhion —— 272
—— *en haricot* —— —— —— *ib.*
Levreaux en crepine, & gratin —— —— *ib.*
Filets de levreau aux legumes. Fillets of hare with ſtewed greens 273
Boudins de levreaux. Black puddings made of hare or leveret *ib.*
Filets de levreaux aux anchois. Fillets with anchovies *ib.*
Levreaux à la minute. Quick in a moment —— 274
Des ramereaux. Of wood-pigeons —— —— *ib.*
Ramereaux à l'Allemande. German faſhion —— *ib.*
———— *aux fenouil.* With fennel ſauce —— 275
Bécaſſes, Bécaſſines, & Bécaux à la broche à differentes ſauces. Wood-cocks, ſnipes of both kinds, roaſted with different ſauces — —— —— *ib.*
Salmie de bécaſſes ———— ———— *ib.*
—— *de bécaſſes à la Sainte Menehoult* ——— 276
Becaſſines à la ducheſſe ———— ———— *ib.*
Bécaux à la Perigord ——— —— 277
—— *au ſalmie de Provence.* Snipes ſalmie, Provence faſhion *ib.*
Filets de bécaſſes au jus de canard. Fillets of wood-cocks with duck gravy ———— ———— *ib.*
Bécaſſes & bécaſſines aux truſes, & aux olives. Wood-cocks and ſnipes with truffles and olive ragout —— 278
Des alouettes. Of larks ———— ———— *ib.*
Alouettes en ceriſes. Larks in the form of cherries — 279
Des pluviers, vaneaux, & grives. Of plovers, lapwings, and thruſhes —— —— —— *ib.*
Pluvier à la Perigord. Plover with truffles ———— *ib.*
Cailles à la Flamande. Quails Flemiſh faſhion —— 280
Cailles au laurier. Quails with laurel —— —— 280
—— *en ragoût*, ditto *en matelotte, au gratin, &c.* 281
Des perdreaux & perdrix. Of partridges young and old *ib.*
Perdreaux à la broche à differentes ſauces & ragoûts. Roaſted partridges with different ſauces and ragout ———— *ib.*
———— *à la Madelaine* ———— —— *ib.*
———— *grillés aux fines herbes.* Boiled with ſweet herbs 282
———— *à la Provençale, au pontife* ———— *ib.*
———— *au conſommé.* With rich cullis ſauce —— *ib.*
———— *à la Perigord* ———— ———— *ib.*
———— *à la Dauphine* ———— —— 283
Perdrix à la Villeroi, from the title ———— 284
———— *en aſpic* ———— ———— *ib.*
Perdreaux à la Mandui. After the name of the maker 285
Achis à la Turque. Haſh Turkiſh faſhion — — *ib.*
Perdrix à la daube Sicilienne. Partridges dobed Sicily faſhion *ib.*

THE

THE ART OF MODERN COOKERY DISPLAYED.

Tranſlated from the FRENCH.

Bouillons de Mitonage, ou Bouillons Général.

Of Soaking or General Broth, Gravy and Cullis.

THIS is made of a Rump or Piece of Briſket, or ſhort Ribs of Beef, which is moſt convenient; the Meat ſerves for a large Diſh: this is the French *Bouilli*, or the Piece *Tremblante*; and is commonly eat plain, with a little Salt over, and ſome of the Broth, with a little fine chopped Parſley, or any Sauce which is moſt agreeable; when the Pot is well ſkimmed, put in it Roots and Herbs, at Diſcretion; the Broth ſerves to make your Gravies, Cullis and Brazes, and for common Soops, adding to it what Herbs or Roots you pleaſe.

Bouillons pour les Potages & Sauces.

Broth for Soops and Sauces.

ACCORDING to the Quantity wanted, put in your Pot large Slices of Beef, of Leg and Knuckle of Veal, of Neck or Loin of Mutton, and a Fowl, (an old one is very good for this Purpoſe); take particular Care to ſkim it very well, then add Roots and Herbs as you think proper, as Leeks, Carrots, Parſneps, a Head of Sellery, Parſley-Roots, and large Onions, ſtuck with few Cloves, a little Parſley and Thyme tied together; you may boil in this Broth what Meat you propoſe to

ſerve in the Soop, ſuch as Fowls, Pigeons, Partridges, &c.; take particular Care that the Broth be very clear and well taſted, not too much of the Herbs or Roots; it ſerves you to ſimmer your Soops, being coloured and ſtrengthened with a little Gravy or Cullis; and alſo to make the Liquid of Sauces.

Bouillon à la hâte.

Broth made in haſte.

CUT ſmall Slices of Fillet of Veal, lean Meat of Beef, Carrots, Sellery, ſliced Onions, a Couple of middling Turnips, one Head of Clove; garniſh the Bottom of a Stew-pan with few Slices of Lard; then put in the Meat and Roots; ſoak it on a middling Fire, until the Meat begins to catch at the Bottom of the Pan; then pour ſome boiling Water on it, and let it boil ſmartly about half an Hour, or more; add Salt, ſkim it, and ſift it clear for Uſe.

N. B. I uſe the Words Slices of Lard, for Shortneſs, of larding Bacon; and it is to be underſtood as of Bacon prepared for Kitchen Uſe.

Bouillon au Bain-Marie.

Broth made with one Pot boiling in another.

PUT an earthen Pot into a large one with boiling Water; cut Slices of Beef, Fillet of Veal, half a Fowl or Capon ſkinned, a large Onion ſtuck with one or two Cloves, few Bits of Roots; boil it in that Manner for five or ſix Hours, taking care to ſupply the firſt Pot with boiling Water pretty often, and ſome of the firſt Broth in the Broth Pot; ſkim it very clean, ſift it in a Lawn Sieve; it ought to be ſtrong enough to cool to the Conſiſtence of a Jelly.

N. B. The French uſe this Method with earthen Veſſels, which are not common in England, that will ſtand the Fire for this Purpoſe; but Copper ones will anſwer the ſame with Care.

Conſomme.

Consommé.

Jelly Broth.

PUT in your Pot or Stew-pan Slices of Beef, of Veal Fillet, a Fowl, one or two Partridges, according to the Quantity required; put it on the Fire without Liquid until it catches a little; and turn the Meat now and then, to give it a proper Colour; then add some good clear boiling Broth, and scalded Roots, as Carrots, Turnips, Parsneps, Parsley-Roots, Sellery, large Onions, two or three Cloves, a small Bit of Nutmeg, whole Pepper; boil it on a slow Fire about four or five Hours with Attention, and add few Cloves of Garlick or Shallots, a small Nosegay, or Bunch of Parsley and Thyme tied together; when it is of a good Colour, sift it; it serves for Sauces, and to add Strength to your Soops, particularly those made of Herbs or Italian Paste.

N. B. I am very sensible that many People (more particulary in England) have an Aversion to the Taste or Smell of Garlick; I nevertheless presume to say, that its Effects are very good when used with Moderation, and will make either hot or cold Dishes very agreeable, as Experience will shew. Taste must direct, which no Cookery can be good without.

Roumestee.

Jelly Broth of all Fragments.

WHEN you work for a great Entertainment, you may make a good *Consommé* very cheap, by gathering all Kinds of Parings and Trimmings, as Legs, Pinions, and Bones of Poultries, and of such Game as you employ; also Parings of Butcher's Meat; put all together in a Stew-pan as the last; soak it some Time; then add some small Broth, or boiling Water, one or two Glasses of white Wine, a good Quantity of Parsley, Chibbol, two Laurel Leaves and Thyme, a little sweet Basil, few Cloves of Garlick, two or three Heads of Spice Cloves, and whole Pepper; boil this slowly as the former, skim and sift it for Use: it will serve to add Strength to all Sorts of made Dishes and Sauces. The Name of *Roumestee* is given this *Consommé*, when made mostly of Game.

Bouillon Rafraichiſſant. Cooling Broth

THE Herbs, Fruits, or Seeds, Flowers or Roots, which are employed for cooling Broth, are, Purſlain, Lettuces, Charvil, Leeks, Borage, Burnet, Sorrel, Garden and wild Endives, Bugloſs, Hop-tops, Goſs Lettuces, young Nettles, Cucumbers, Tips of Elder, Dandelion, Liver-wort, Fumitory, Beet-Roots, &c. Waſh and chop what Quantity is proper, and according to Order, and boil a ſhort Time in thin Veal or Chicken Broth; ſift, and keep it in a cool Place; warm it for Uſe without boiling.

Autre Bouillon Rafraichiſſant.

Another Cooling Broth.

TAKE a Calve's Liver, cut out the Gall, and all the Fleſh round it; then cut it in thin Slices, and boil it in a Quart of Water till it is reduced to half; then add a little Charvil, Watercreſſes, wild Endives, and Burnet, all coarſely chopped; boil it few Minutes, and ſift it for Uſe.

Bouillon Printanier. Spring Broth.

PUT a Cruſt of Bread, and a good Bit of Butter in a ſmall Soop-pot, or Stew-pan, with two or three Handfuls of Herbs, as Beet, Sorrel, Charvil, Lettuces, Leeks, Purſlain, all well waſhed and coarſely chopped; boil in a Quart of Water till reduced to half; ſift it for Uſe.

Bouillon pour adoucir l'Acreté du Sang.

Broth to ſweeten the Sharpneſs of the Blood.

SLICE half a Pound of Veal, boil it in three Pints of Water, with five or ſix Craw-fiſh pounded alive; add to it white Endives, a ſmall Handful of Charvil, and as much Purſlain, three or four Lettuces, all coarſely chopped; reduce the Liquid to half, and ſtrain it through a Cloth or Stamine, without ſkimming it.

Eau de Poulet. Chicken Water.

BOIL a well-drawn Chicken in three Pints of River Water; put in the Body one Ounce and a half of the cold Seeds, firſt pounded in a Mortar; boil it till reduced to a Quart, then ſift it: you make alſo another Chicken Water, where you add half an Ounce of Rice, as much Pearl Barley, the Bigneſs of a Walnut of Sugar, for thoſe that like it ſweeter. The four greater cold Seeds are Water Melons, Cucumbers, Gourds, and Melons; the four leſſer, Succory, Endives, Lettuces, and Purſlain.

Panade de Blans de Poularde.

Panado of Breaſt of Fowl.

BOIL a Bit of Crum in ſome good Broth, add to it a Couple of Breaſt of Fowl roaſted, and pounded very fine; ſift all together in a Cloth, with ſtrong preſſing; put Broth according to the Conſiſtence you would have it.

Panade de Grueau. Grits Panado.

WASH two Ounces of freſh Grits in warm Water ſeveral Times, and boil it in a Quart of Water, till the Liquid is reduced to about a Pint; then ſift it as the former, and add a Spoonful of white Wine and a Bit of Sugar to it; boil it a Moment before uſing.

Panade à la la Bourgogne.

Burgundy Panado.

BOIL two or three Ounces of Rice very tender in thin Broth, firſt well waſhed, then ſift it as the laſt; it ought not to be very thin nor thick; then add one Yolk of Egg beat up, to thicken it on the Fire without boiling: this is called making a *Liaſon:* a Panado is alſo made with Bread Crums inſtead of Rice, and finiſhed in the ſame Manner.

N. B. As the word *Liaſon* will often be repeated hereafter, it is to be underſtood in the Senſe of Cookery, as conglutinating the different Liquids together, with which it is mixed, and always to be done without boiling.

Jus de Veau. Veal Gravy.

GARNISH the Bottom of the Stew-pan with thin Bits of Lard, then few Bits or Slices of Ham, Slices of Veal Fillet, ſliced Onions, Carrots, Parſneps, Sellery, few Cloves upon the Meat, a Spoonful of Broth; ſoak it on the Fire in this Manner till it catches to the Pan, and the Veal throws its Gravy; then add a proper Quantity of thin Broth, and ſimmer it on a ſlow Fire, till the Meat is thoroughly done; you may put a little Thyme and Muſhrooms; ſkim and ſift it clear.

Jus de Bœuf. Beef Gravy.

ACCORDING to the Quantity wanted, cut Slices of lean Beef, which you put in a Stew-pan upon ſliced Onions, and Roots of all Sorts fit for Broth, few Bits of Lard, or other fat Meat, two Spoonfuls of fat Broth; ſoak this on a ſlow Fire about half an Hour, turning the whole two or three Times; let it catch to a proper Colour, then add thin Broth as directed for *Mitonage*, and finiſh it as the former: always obſerve, that in all Gravies you muſt put a little Fat, and to take it off the Fire, when you add the Broth; after it is properly coloured, your own Judgement muſt guide you for the Colour, which is done by the catching with proper Care, not to give it a burnt Taſte.

Coulis Général. General Cullis.

GARNISH the Bottom of your Stew-pan with Slices of Veal Fillet, Bits of Ham, according to the Quantity and Goodneſs required; and upon the Meat two Carrots cut in large Bits, one Parſnep the ſame, one or two Onions ſtuck with Cloves, a Spoonful of fat Broth; ſoak it on a ſlow Fire, until the Meat gives its Juice,

Juice, then on a ſtronger Fire, until it forms a fine brown *Caramel*, viz. a Glaze at Bottom, and round the Stew-pan; then take all out except the *Caramel*; put the Pan on the Fire again, with a good Bit of Butter worked with Flour, and ſtir it continually with a Spoon, until it is of a fine yellowiſh Colour; take proper care the Fire is not too violent, to give it a burnt Taſte; then add as much Broth and Gravy as will keep it of a proper Colour and Conſiſtence, meaning not very thick nor clear; then put the Meat back again, and ſimmer it a long while, ſkim it often; when the Meat is thoroughly done, take it out with a Skimmer, and ſift the Cullis in a Lawn Sieve, or a ſifting Cloth, without expreſſing.

Coulis de ce que l'on veut.

Cullis of what you pleaſe.

THIS is made with any Sorts of Meats, Parings and Trimmings of Poultries, Game, &c. as Pinions, Necks, Stumps, and few Slices of Veal with it; and finiſhed as the laſt.

Coulis D'Ecreviſſes.

Craw-fiſh Cullis.

THE firſt Preparation of this *Coulis* is the ſame as the general Cullis; when the Glaze is formed in the Stew-pan, add Broth according to the Quantity required, trim the Tails off of half a hundred of Craw-fiſh, pound the Inſide of the Bodies, and dry the Carcaſes on the Fire, or in the Oven, to pound with the reſt; ſift the Cullis through a Sieve, and put ſome in the Mortar with the Craw-fiſh; when properly pounded, ſift all together in a Lawn Sieve, or a Cloth Strainer with Expreſſion: this Cullis will ſerve in whatever you think proper; the Tails ſerve to garniſh Soop or Ragout: Meager Cullis is done the ſame, uſing Meager Broth, Carps, or any other Kind of Fiſhes.

N. B. The French uſe three different Names to ſignify much the ſame Thing, viz. *Coulis*, *Conſommé*, and *Reſtaurant*. The firſt is the thinneſt and cleareſt, and is often made with a little Flour, Butter, and Broth, for the ſake of giving a proper Colour to any Sauce, excepting thoſe Coulis made of Roots or Seeds, which I have diſtinguiſhed by the Name of *Porridges* and *Purée*; the ſecond is ſtronger of Meat, and is for the Purpoſe of adding Goodneſs and Strength, to whatever it is mixed with; the laſt is for the ſame Purpoſe, and made as rich in Taſte and Flavour, as Meat, Poultry, and Game, and proper Seaſoning can make it, from which it has the Name of *Reſtorative*. This is the true Foundation of Cookery, and wherein every one ought to be as perfect as poſſible.

Coulis à la Reine.

Queen's Cullis.

PREPARE a Stew-pan for this as all others, with Slices of Fillet of Veal, few Bits of Ham and Roots; ſoak it on a ſlow Fire without letting it catch at Bottom; then put ſome Broth of a natural Colour; you may alſo put half of an old Fowl, or a whole one, to give it more Strength; ſimmer it as all former Cullis; pound one or two Breaſts of Fowls or Chickens, with half a Handful of ſweet Almonds ſcalded, few hard Yolks of Eggs, Bread Crums ſoaked in Broth; mix all together in the Mortar, and ſtrain it in a Stamine, rubbing it hard with a wooden Spoon; you may add a little Cream to give it a finer white: this is often uſed, and ought always to be warm as the *Liaſon* without boiling, and the ſame with every Thing where Eggs are Part of the Compoſition.

Coulis de Jambon.

Ham Cullis.

THIS is done with Slices of Veal Fillet, and Ham ſufficient to give it a pretty ſtrong Taſte of, and all Sorts of Roots; give it the ſame Colour as the general Cullis; then add Broth without Salt, a Glaſs of white Wine, a Noſegay of Thyme and Parſley, half a Laurel Leaf, one Clove of Garlick, few Muſhrooms, Chibbol or Shallot; finiſh as uſual.

Coulis

Coulis Bourgeois. A Family Cullis.

TAKE a Bit of Butter rolled in Flour, ſtir it in your Stew-pan till the Flour takes a fine yellow Colour; then add ſmall Broth, a little Gravy, a Glaſs of white Wine, a Noſegay of Parſley, Thyme, Laurel, ſweet Baſil, two Cloves, a little Nutmeg, or Mace, few Muſhrooms, whole Pepper and Salt; boil for an Hour on a ſlow Fire; ſift it in a Lawn Sieve, well ſkimmed from Fat: this Cullis is made either with Meat or Fiſh Broth, according as you pleaſe.

Coulis Blans à la Bourgeoiſe.

White Family Cullis.

POUND about a Dozen of Coriander Seeds with half a Dozen of bitter Almonds ſcalded, and mix it with Bread Crums ſoaked in good Broth, and Broth ſufficient to make it to what Conſiſtence you pleaſe; ſift it in a Lawn Sieve, and add four raw Yolks of Eggs, beat up with Cream; make the *Liaſon* without boiling.

Coulis de Féves de Marais. Cullis of Garden Beans.

SCALD the Beans, to peel the Huſks off, then boil them in Broth to a Maſh with Parſley, few green Shallots, a little Winter-ſavory; then ſift them to Marmalade, and mix it with middling Meat Cullis: it ought to be of a pale green Colour, well ſeaſoned, and not too thick, as all thoſe Cullis thicken greatly in cooling.

Coulis de Lentilles. Lentils Cullis.

MAKE a Meat-gravy as before, with Veal and Ham, Onions, Parſley, Chibbol, two Cloves, and Winter-ſavory; ſoak it till it catches; then add Broth, and ſimmer it till the Meat is done; then your Lentils being well boiled in Broth, and pounded, ſift them, and put the Porridge in the Stew-pan, and boil a Moment;

ment; then take the Meat out, and ſift your Cullis in a Stamine; it is a very well taſted Cullis: don't make it too thick.

Coulis de Pois. Peas Cullis.

GREEN Peas Cullis is made by boiling the Peas in good Broth, with a Noſegay of Parſley, Chibbol, a little Winter-ſavory; ſift them in Porridge with the Broth of the Boiling; dried Peas are equally boiled in Broth, and ſifted into a Porridge, and mixt in a Cullis, ſuch as you have for the former; to make it green, add Juice of pounded Spinnage.

Coulis de Marons. Cheſnut Cullis.

PREPARE your Stew-pan with ſliced Veal and Ham as before; peel the firſt Huſk off your Cheſnuts, and roaſt them until you can peel off the ſecond; boil in Broth to a Marmalade; take the Meat out of your *Conſommé*, and add the Cheſnuts, boil a ſhort Time, and ſift all together: if you would have it pretty thick, put leſs Broth to keep it of a thicker Conſiſtence.

As more Repetition would become tedious, I ſhall only ſay, that, with a ſmall Notion of Cookery, Cullis of any Roots, or Seeds, are moſtly made upon the ſame Principles, ſuch as Carrots, Turnips, white Beans, &c. which are all very uſeful for Soops, particularly in Winter, when Herbs are ſcarce, and of very little Taſte.

Des Bouillons, Jus, & Coulis Maigre.

Of Meager Broth, Gravies, and Cullis.

FOR the common or ſoaking Broth, waſh a proper Quantity of dried Peas in ſeveral warm Water; then boil them in Water with few large Onions, ſliced Carrots, Parſneps, few Heads of Cloves, whole Pepper, a little Salt; boil this together till the Peas are tho-

roughly done; then take it off the Fire, and ſift it through a Sieve with Expreſſion; the Liquor being much reduced; mix it with Meager Cullis, and ſift again through a Strainer: this will ſerve you for the ſame Purpoſe, as the firſt directed, to ſimmer your Soops and Sauces, adding Butter and Herbs as you like.

Bouillon Maigre pour les Potages de la Table.

Meager Broth for Soops.

SCALD all Sorts of Roots, as Onions, Parſley-roots, Carrots, Parſneps, half a Savoy, Turnips, Leeks, Sellery; boil all together in Peas Broth, as directed above; put it into a clean Bag, called a *Minionette*, with a ſmall Quantity of long Pepper, Ginger, Cinnamon, Cloves, Coriander, Mace, a Clove of Garlick, Shallots, Winter-ſavory; boil till the Greens are done; and to give it a good Colour, make a brown Gravy with ſliced Onions, and other Roots, and Butter; when it yields a proper Colour as in all Cullis, ſalt it according to Taſte, mix it together; it will ſerve you to make what Soops you pleaſe.

Bouillon de Poiſſon. Fiſh Broth.

TAKE what Fiſh you think proper, as Pikes, Eels, Carps, &c. cut in Slices, and put them in your Stew-pan with a little Butter, ſliced Onions, a Noſegay of Parſley, Thyme, Bay-leaf, Baſil, a Clove of Garlick, Carrots, Parſneps; ſoak it until it forms a ſlight Glaze in the Bottom; add to it of the former Broth, and boil on a ſlow Fire for about an Hour; ſift it clear: It will ſerve for Soops and Sauces.

Jus Maigre. Meager Gravy.

MELT a proper Quantity of good Butter, and fry ſliced Onions in it with ſuch other Roots as are uſed for Gravies; ſoak it ſome Time on a ſlow Fire, then

then on a ſtronger to bring it to a proper Gravy Colour; then add ſome of the common Broth, and a little Parſley, half a Clove of Garlick, half a Laurel Leaf, three Cloves, whole Pepper and Salt; boil ſlowly for about an Hour, then ſift it as uſual for Gravies.

Coulis Maigre. Meager Cullis.

TAKE what Fiſh you think proper; the beſt and moſt common is Carps; cut in large Pieces, and put in your Stew-pan with a little Butter, ſliced Onions, and other Roots; ſoak it a while on a ſlow Fire, then a ſtronger, until it forms a *Caramel*, then put half Broth and half Gravy; fry ſome Flour with good Butter, and add it to your Cullis, alſo a Bit of Garlick, a Leaf of Laurel, a Gill of white Wine, a Couple of Slices of Lemon firſt peeled, and Muſhrooms; boil half an Hour on a ſlow Fire; ſkim it well before you ſift it: if you deſire a ſimple Cullis, make a *Caramel* with Flour and Butter; when it is of a good Colour, add Broth and Onion Gravy ſufficient to colour it; add ſome Muſhrooms, Parſley, Garlick, Thyme, ſweet Baſil, a Glaſs of white Wine; boil for an Hour on a ſlow Fire, and ſift it.

Coulis d'Oignons en Maigre. Onion Cullis Meager.

SLICE many Onions, and ſet them on a briſk Fire, with Butter, till it catches; add two Spoonfuls of Flour, which you ſtir continually till it is well coloured; then put Broth, a Glaſs of white Wine, two Heads of Cloves, a Bay-leaf, Thyme, Baſil; boil it for an Hour, ſkim it well, and ſalt it according to Taſte.

Coulis Maigre à la Reine. Queen Cullis Meager.

CUT a Carp in large Slices, and Onions, ſoak it with good Butter on a ſlow Fire; when the Carp is ready to catch, put ſome Broth of a natural Colour, and boil

boil on a ſlow Fire; ſoak ſome Crums of Bread in Cream; and pound a Dozen of ſweet Almonds, with half as many hard Yolks of Eggs, and few Fillets of boiled Fiſh; ſift your Extract of Carp, mix all together, and ſift it again; it muſt never boil after when you uſe it.

Cheſnut Cullis is made after the ſame Manner as the former, only the Difference of Meat Broth or without.

Coulis Maigre de Navet. Turnip Cullis Meager.

PEEL and cut as many Turnips, each in four or five Pieces, as you require of Cullis; if you would have it of a brown Colour, fry them ſome time in Butter; if for a natural Colour, boil them without frying in common Broth to a Marmalade, the ſame if coloured; then mix this with Fiſh Gravy and Cullis, and ſift it in a Stamine as all thick Cullis: it ſerves for Soops or any Uſes.

Lentil Cullis is made after the former Direction, only obſerving the Difference of Broth, &c.

Coulis de Poi Maigre. Meager Peas Cullis.

BOIL green Peas in Fiſh Broth and Butter, a Noſegay of Parſley, Chibbol, Winter-ſavory; when well done, pound them, and ſift with the Broth of their boiling, and add a little Gravy.

White Beans Cullis is made after the ſame Direction; all Roots, Seeds, and Herbs may be done after the ſame Manner, to the Conſiſtence of a Cullis.

Ouille de differentes Façons.

Olio, or Turine of different Manners.

BOIL in a Broth Pot, a Fowl, one Partridge, a ſmall Leg of Mutton, five or ſix Pound of large Slices of Beef, a Knuckle of Veal; ſoak all this together without

out Broth for ſome Time, turning the Meat to give it a brown Colour as for Gravies; then put ſmall Broth, or boiling Water, and let it boil ſlowly about ſix or ſeven Hours; when it has boiled about an Hour, add all Sorts of Roots, as done in Soop Broth, and a *Minionette*, as directed in Meager Broth, page. 11. This Broth ought to be of a fine brown clear Colour; it ſerves for all Sorts of Turine, which are only diſtinguiſhed by the different Sorts of Roots, or Greens, which are ſerved with; and alſo for Craw-fiſh or Rice; ſimmer Cruſts or toaſted Bread a long while with ſome of this Broth, then put it in the Turine, and garniſh it with any Sorts of Garden Stuff: all kind of Soop may be ſerved in Turine, with or without Meat.

Potage à la fom-bonne en Gras & en Maigre.

Soop of all Sorts of Herbs with Meat or without.

SCALD all Sorts of Roots, as Onions, Carrots, Turnips, Sellery, Leeks, two Cloves of Garlick; boil this together about a Quarter of an Hour; then drain, and put them in a Soop-pot, with a proper Quantity of very good Broth, and about a Pint of dried Peas tied looſe in a Cloth; boil ſlowly until the Peas are done tender, which maſh, and ſift as Peas Cullis with the Broth, and ſimmer in a ſmall Soop-pot, with ſmall Leaves of young Lettuces, Sorrel, Charvil, half a Carrot and Parſneps cut ſmall; add a little Gravy, to colour and ſtrengthen it; let the Roots and Greens be done very tender; ſimmer the Bread with ſome of the ſame Broth; pour it firſt in the Diſh, and garniſh it round with the Fillets of Carrots and Parſneps, intermixed with ſome of the Greens; prepare it after the ſame Manner, for Meager uſing Butter and Fiſh Broth, Cullis and Gravy.

Potage

Potage de Ris à la Pluche Verte, en Gras, ou Maigre.

A Rice Soop of both Sorts, pale Green.

WASH half a Pound of Rice, more or less, in warm Water several Times; if for *Gras*, boil it in Meat Broth, and a little melted Lard; if for *Meager*, with said Broth and Butter; stir it often, that it may not clog at the Bottom of the Pan; when it is very tender, pour it in the Soop Dish, with a proper Quantity of very good Broth, a little Gravy to colour it; and melt a good Bit of Butter rolled in Flour, a small Quantity of fine chopped Parsley, first scalded, three or four Spoonfuls of Broth, two Yolks of Eggs to make a *Liason*, without boiling, and pour this in the Dish upon the Rice.

Potage de Chapon au Ris. A Capon or Fowl Rice Soop.

TRUSS the Capon or Pullard, as for boiling, viz. Legs inside, and leave the Pinions; boil it in a small Soop-pot with about half a Pound of Rice; boil slowly till the Rice is quite tender, without skimming the Fat off; add Gravy sufficient to colour and strengthen it, and a little Salt, or serve without Gravy, the Fowl in the middle: a Fowl is also served, being boiled with few Slices of Beef, Veal, Mutton, and Roots, the Broth sifted; simmer the Bread with some of this Broth, with or without Herbs; serve the Fowl in the Soop Dish: all Sorts of boiled Poultries are done enough, when they feel tender under the Finger; this is called Soop *Santé au naturel*, viz. plain.

Potage à la Conty, en Gras ou Maigre.

Soop Conty, Meat or Fish.

SLICE large Onions, according to the Quantity required, and simmer them in Butter till they are thoroughly done, and simmer some fried Bread in very good Broth of either Sort; when ready to serve, mix

a Couple of pounded Anchovies with the Onions, and pour the Broth and Bread in the Diſh, and the Onions upon it; you may alſo ſift the Onions as a Cullis, either for Soop, or other Uſes.

Potage de Biberot au Fromage.

Cheeſe Soop of both Sorts.

TAKE about half a Pound of Bread Crums, ſifted in a Cullender, and about a Quarter of a Pound of Gruiere Cheeſe, commonly called *Swiſs* Cheeſe, or Parmeſan; ſimmer this together in a Stew-pan with ſome good Broth, either Meager or *Gras*, until the Bread and Cheeſe are well ſtewed; make a Liaſon in another Pan with three or four Yolks of Eggs, and as many Spoonfuls of Broth; when ready to ſerve, mix this laſt with the firſt without boiling: this Soop muſt not be very clear nor thick; this ſhould be made with Broth without Salt, as the Cheeſe may ſalt it ſufficiently; your Judgment muſt always guide you for Seaſoning.

Potages glacés de toutes Sortes de Viandes.

Glazed Soops of all Sorts of Meat.

USE which Sorts of Meat you pleaſe, as Fowl, Chickens, Pigeons, Ducks, Lamb, ſmall Fillet of Veal, Neck of Mutton, Turkey-pinions, or others; each Kind is dreſſed after the ſame Manner; which ever you uſe, lard it, and ſcald it a Moment in boiling Water; then ſtew it in good Broth, a Noſegay of ſweet Herbs, and ſimmer the Bread in very good Broth, as uſual for other Soops; when the Meat is thoroughly done, ſerve it in the Diſh or Turine; put a Spoonful of Broth in the Stew-pan to gather the Glaze of the Fricandeau, with which you glaze the larded Side being uppermoſt; garniſh the Diſh round with Herbs or Roots, as moſt convenient, and ſift ſome of the Glaze to mix with the Broth to colour it.

Potage

Potage de Vermicel en Gras et en Maigre.

Vermicelly Soop, with Meat or Fiſh.

FOR a middling Diſh, take about a Quarter of a Pound of Vermicelly, which you ſcald a Moment in boiling Water, then drain it and boil in good Broth, with a little Gravy, and a Bit of Bacon; when boiled tender take out the Bacon, ſeaſon it with Salt, and ſkim the Fat off very clean; it muſt be ſerved of a middling Conſiſtence, if you would make it with Craw-fiſh Cullis, or any other, you'll only mix it a Moment before you ſerve.

If it is for Meager ſcald your Rice as above, and boil it with Fiſh Broth and Butter, adding a Liaſon of Yolks of Eggs made with the ſame Broth and Gravy.

Soupe Bourgeoiſe.

A Family Soop.

BOIL about three Pounds of Beef in three Pints of Water, and ſkim it very well, then add three or four Carrots, two Parſneps, few Onions, according to their Bigneſs, ſtuck with two Heads of Cloves; put few Leeks, a Lettuce, Sellery, Sorrel; boil all together, and add a ſmall Knuckle of Veal, firſt ſcalded; and boil it for about two Hours; ſerve your Broth and the Knuckle in it.

Potage au Marons.

Cheſnut Soop.

PEEL the firſt Huſk of the Cheſnuts, then roaſt them ſufficiently to peel off the ſecond, and boil them in Broth and Gravy; when they are done take out the few that remain whole, and maſh the others in your Broth, fit to ſift it in a Stamine; ſerve without boiling, and garniſh the Diſh with the whole ones.

Potage Diſſus d'Aigneau au Coulis à la Reine.

Lamb's Head Soop, and all Purtenances, with Queen Cullis.

TAKE a Lamb's Head, &c. well ſcalded, and paired properly, boil in a ſmall Pot with a Couple of Slices of Lemon, firſt peeled, a Noſegay of Parſley, Chibbol, two Heads of Cloves, a Laurel Leaf, two Carrots, one Parſnep, two or three Onions, few Slices of Lard, and Salt, boil in Broth and Water on a ſlow Fire, garniſh your Diſh with ſome of the Inſide, open the Head and ſerve it in the middle; mix ſome Queen Cullis with the Broth, and add it to the Soop.

Potage à la Chartre.

Chartre Soop.

TAKE three or four Sweet Breads, well cleaned in warm Water, and ſcalded in boiling, put them in your Pot with ſcalded Coxcomb, a Noſegay of Parſley, green Shallots, two Heads of Cloves, few Muſhrooms; ſtew all with good Broth on a ſlow Fire, have Cruſts of Rolls well ſoaked in Broth in the Soop Diſh, until it catches a little at Bottom; then put upon this the Sweet Breads and Muſhrooms, leave it a little on the Fire, and add a ſufficient Quantity of Broth.

Biſque de Cailles.

A Quail Turine Soop.

BOIL three or four Quails in good Broth, with few Slices of Lard, and two ſcalded Sweet Breads, one of Veal, the other of Lamb, in another Stew-pan with a little Butter and Flour, Broth, Gravy, a Spoonful of Cullis, a Noſegay of Parſley, Chibbol, two Heads of Cloves; ſtew it till well done; when the Quails are alſo done mix it all together with their Broth firſt ſifted, and

and very free from Fat; put it on a ſtronger Fire to bring it to a middling Conſiſtence; add ſome good Broth and ſerve all together in a Turine.

Potage de toutes Sortes de Legumes.

Soop of all Sorts of Herbs.

THAT of Turnips is done by cutting as many as you think proper in different Shapes; give them Colour by frying with a little Butter or Broth, then boil it tender in Broth, a little Gravy, mix half this Broth with other, and garniſh the Diſh with Turnips; that of *Radiſhes* is made after the ſame Manner, only ſcalding the Radiſhes longer; that of ſmall *Onions*, if round, you colour them as the Turnips; if green, cut them of a proper Length, ſcald them, and boil in Broth, and garniſh your Diſh with it; that of *Sellery* or Leeks, and Lettuces, ſcald them tied together; boil in your Soop-pot, take them out when done, and cut them according to Fancy, to garniſh your Diſh with.

Aſparagus is done by breaking the Tops off, and boiled by themſelves, then added to your Soop Broth; obſerve that the Bread you ſoak for theſe Soops be of a good Taſte, and only uſe the Cruſt, which ſhould be well dried in the Oven or toaſted ſlowly; in thoſe Soops you may ſerve what Butcher's Meat you pleaſe or Poulteries.

Potage aux Choux.

Cabbage Soop.

PUT in your Pot few Pounds of ſliced Beef and Ham, let it catch a little, then add weak Broth and all Sorts of Roots, a Cabbage tied, and all ſcalded; a Bit of Bacon, a Bag, as directed in Page 11: if you would garniſh this Soop with any Wild Fowl, boil it in the ſame Pot, and garniſh the Diſh with the Cabbage cut in Pieces.

Potage Julienne Gras & Maigre.

Soop Julienne with Meat or Fiſh.

CUT in ſmall Slices two Carrots, a Parſnep, half a Head of Sellery, Lettuces, Sorrel, and Charvil; boil them in a ſmall Pot with two or three whole Onions, a whole Carrot, Parſneps, a Noſegay of Parſley, Chibbol, two Heads of Cloves, a Laurel Leaf; ſimmer in good Broth about two Hours, then take out the Noſegay, Onions, and whole Roots: it is done the ſame for Meager, uſing the Broth, Onion, Gravy and Butter.

Potage de Differente Purée.

Soops of Different Porridge.

THAT of Lentils is made by boiling them in Broth with few Roots, and a Noſegay as the former, only adding a little Winter Savory; when the Lentils are done ſift them, and put as much of the Porridge to your Soop or Broth, as will give it a proper Conſiſtence; that of Turnips, Carrots, Beans, &c. is done the ſame.

Potage de Semouille.

Italian Paſte Soop.

BOIL your Semouill as you do Rice in good Broth, of either Sorts, and add as much Gravy as will give a good Colour; it is a Paſte that comes from Italy: you muſt chuſe it by taſting, as it is apt to muſty like Vermicelly.

Potage à la Dauphine.

Dauphine Soop.

FEW Slices of Lard in the Bottom of your Stew-pan, ſliced Ham and Veal, two or three Onions ſliced, a Carrot and a Parſnep; ſoak over the Fire till it catches,

catches, then add weak Broth or boiling Water, and boil it on a ſlow Fire till the Meat is done; pound the Breaſt of a roaſted Fowl, ſix Yolks of hard Eggs, and as many ſweet Almonds; ſift your Broth, and add enough to your pounded Compound as will ſift with a Stamine; ſoak your Bread in Broth tender; warm your Cullis without boiling, and mix it as much with Broth as gives it a pretty thick Conſiſtence; you may garniſh this Soop with a Fowl or Knuckle of Veal, as in all white Soops.

Potage de Gibier.

Game Soop.

CUT in Pieces either a Partridge, or a Pheaſant, or a Rabbit, ſoak it with Slices of Veal, Ham, Onions, Carrots, Parſneps; let it catch a little on a ſlow Fire, as you do for Gravy; then add ſome good Broth, according to the Quantity you deſire; boil eaſy till the Meat is done; ſift the Broth and put it in your Soop Pot, and ſtew in it what Herbs you pleaſe.

Potage de toutes Sortes de Croutes.

Soop of all Sorts of Cruſt.

CUT one or two Rolls in two, take out the Crums which you will put in the Soop-diſh, ſoak the Cruſt in Broth (your common Pot will do) place them upon the Crums, then put to it ſome Fat Broth over a ſlow Fire; let the Crums catch at Bottom; take care to refreſh the Cruſt often with Broth; when it is all of a maſh Conſiſtence and no Broth to be ſeen, keep it on Aſhes Fire; take particular Care that it does not catch too much, to give it a burnt Taſte; when ready to ſerve, add ſome good Broth and Gravy with whatever Cullis you pleaſe: obſerve, if you propoſe a white Soop, you muſt not brown your Cruſt, nor let it catch at Bottom.

Potage à la Parme.

Parma Soop.

CUT Slices of Bread in what Shape you pleaſe, fry them in Lard of a good Colour, and ſoak it in good Broth; garniſh the Diſh with what Herbs you pleaſe, when ready to ſerve, raſp Parmeſan Cheeſe over it.

Potage à l'Autriche.

Auſtrian Soop.

CUT a large Chicken in Pieces, give it Colour with frying in Butter and ſweet Herbs, then boil it in good Broth, then roll it in Crums of Bread and Parmeſan Cheeſe, colour it in the Oven or with a Salamander; garniſh the Soop-diſh with thin Slices of Bread, upon this ſome raſped Swiſs Cheeſe or Parmeſan, then a Bed of Cabbage with more Slices of Bread; add your Broth and ſtew it till it catches a little at Bottom; add a little more Cheeſe upon the Bread; colour it with a Salamander, add a little more Broth, and ſerve the Chicken on the Top.

Garbure.

A Turine with different Sorts of Meat.

TAKE a good Bit of Ham, Slices of Lard and Beef, two Legs of Gooſe, let it catch a little, until the Meat has taken Colour; then put Broth, three or four Onions, Carrots, Sellery, a green Cabbage, firſt ſcalded in boiling Water; boil it on a ſlow Fire till the Meat is done; garniſh the Bottom of your Diſh with Slices of Bread, and ſoak it with ſome of the ſaid Broth until it catches; put upon it the Ham and Legs of Gooſe; add Broth ſufficient only to keep it of a thick Subſtance.

Potage

Potage à la Madelonette.

A common innocent Soop.

BOIL either in Water or weak Broth all Sorts of Herbs and Roots, as Onions, Turnips, Cabbage, Leeks, Sellery, Endives, Sorrel, Lettuces, Carrots, altogether; put with it Legs and Pinions of Fowl, Necks, and all Sorts of Giblets; garnish the Dish with Roots and serve altogether.

Potage de Macarony.

Macarony Soop.

BOIL it in good Broth, then lay a Bed of it in the Bottom of your Soop-dish; then one of Parmesan Cheese, and the same over two or three Times, add a little Broth, stew it on a slow Fire, and colour it with a Salamander; then add what Quantity of Broth you think proper.

N. B. I have had this done with mixing good mild Cheshire Cheese, to save Parmesan Cheese; it answered very well.

Potage à la Mousquetaire.

Soop for a good Stomach, viz. Military.

TAKE a Pint of green Peas, a Handful of Sorrel, boil in your Broth and Gravy on a slow Fire, in it a Neck of Mutton, which when done glaze it as a Fricandeau, and serve altogether.

Potage à la Marquise.

An Epicure's Soop. A Delitanti.

TAKE a good large Roll, empty the Crums and fill it with a Ragout of Sweet-bread, Coxcomb, Artichoke Bottom, all well dressed; put this Roll in the

Middle of your Diſh with other ſmall Bits of Crums, and ſoak it with very good Broth; let it catch a little, and mix it with very good Cullis à la Reine and Broth.

Potage à la Rhinoceros.

Pigeon Soop called Rinoceros, from an Indian Bird.

TAKE three Pigeons, without trimming them, truſſed for boiling, run a ſmall Scuer through the Head and Neck to keep it bent upwards, ſcald and boil them in Broth and Veal Gravy, with Herbs and Roots cut ſmall as for a *Julienne*; ſtew altogether on a ſlow Fire and ſeaſon it well; put the Pigeons in your Soop-diſh upon the Breaſt, the Heads above as to appear as ſwimming.

Potage de Navets à l'Italienne.

Turnip Soop Italian Faſhion, Meat or Fiſh.

CUT Turnips in what Shape you pleaſe, colour them with Lard or Butter in a Stew-pan, and two Spoonfuls of Oil, add Slices of Roots as before, and boil it in good Broth and Gravy, either Meat or Fiſh; garniſh the Diſh with the Turnips, and give it a Conſiſtence with any Sorts of Porridge.

Quille au Bain-Marie.

Huſpot of all Sorts of Meat.

TAKE an earthen Pot well ſcalded, put in it four Pound of ſliced Beef, one Pound of Loin of Mutton, two Pound of Fillet of Veal, one Partridge, a Fowl, two large Onions with two Heads of Cloves, one Carrot, boil or more properly ſtew in a Quart of Water; make a Flour and Water Paſte to put round the Cover to ſtop the Steam, make it ſimmer in another Pot for about ſeven or eight Hours; take care to ſupply the firſt Pot with boiling Water to keep the other in conſtant ſtew-

ing,

ing, then sift the Broth in a Sieve, let it settle, then sift it in a Napkin, and serve Meat and Broth together in a Turine.

N. B. I have given this according to the Author, but I shall observe that all Butcher's Meat and Poulteries may be done the same way, and equally good, without an earthen Pot boiling in another, taking proper Care to keep the Steam in it, when it is well skimmed and boiled on a very slow Fire.

Potage à la Cressy.

Soop Cressy.

SCALD all Sorts of Roots, and boil them in short Broth, with Slices of Veal and Ham, a Bit of Butter; when thoroughly done pound altogether in a Mortar; sift it to a Cullis; add as much Broth as necessary for your Quantity of Soop; if for Meager, instead of Veal and Ham, use Carps or Pike, and Meager Broth.

Potage de Lazagne.

Lazagne Soop.

LAzagne is an Italian Paste, which we call in England flat Macarony; wash it well and boil it in Broth like Rice, and very little Salt, then sift it in a Cullender; garnish the Bottom of your Dish with Lazagne, and few Bits of Butter, then Parmesan Cheese or Gruiere, viz. Swiss, then Lazagne and Cheese until the Dish is full enough; the last Bed ought to be Cheese; put it in the Oven or cover it with the Tops of a brazing Pan or Dutch Oven; make it take a good Colour, add some good Broth and serve it.

Soupe Maigre de Differentes Facons.

Meager Soops of Different Sorts.

MAKE a soaking Broth, as directed in Meager Broth; with this Broth you make all Sorts of Soops, it is the different Sorts of Herbs and Roots which

which give it Names; according to the Quantity of Soop you want ſcald your Herbs and ſtew it in ſhort Broth and Butter, when done add what Quantity of Broth you pleaſe: take care it does not taſte too ſtrong of the Herbs: this Soop muſt be clear and well ſeaſoned for a *Julienne* Meager, cut in ſmall Slices, a Carrot, a Head of Sellery, Charvil, Sorrel, half fryed in Butter, then add them to the Broth and a little Onion Gravy; when the Herbs are done, make uſe of this Broth to ſoak your Bread, and garniſh your Diſh with ſome of the Roots.

Potage Maigre d'Ecreviſſe au Ris.

Meager Craw-fiſh and Rice Soops.

SOAK a Carp with a little Butter, Carrots, ſliced Onions, Parſneps; let it catch very little, then add Broth and ſimmer till the Fiſh is done; pound the Bodies of half a hundred of Craw-fiſh and keep the Tails to garniſh your Soop, add ſome Broth to your pounding to enable you to ſift it in a Stamine; the Rice being boiled in Broth and Butter, mix it all together without boiling.

Potage Maigre à la Purée Verte.

Meager Peas Porridge Soop.

BOIL a Quart of green Peas with Parſley, Chibbol, a Bit of Butter, and Broth; when almoſt done, maſh them and ſift them in a Stamine, ſoak your Porridge with good Broth of a middling Subſtance; with dried Peas, take Spinnage Juice to make it green.

Potage Maigre à la Purée de Lentilles.

Lentil Soop Meager.

RUB the Bottom of your Stew-pan with Butter, and put in it ſliced Onions, Carrots, Parſneps, a little Winter

Winter Savory, a Clove of Garlick, two Heads of Cloves, few Muſhrooms, ſoak on a ſlow Fire till it catches, then add Broth and boil for half an Hour; your Lentil being well boiled and ſifted in a Stamine, ſift the Broth and mix the Porridge with it; warm without boiling.

Potage Maigre de Ris à la Reine.

Rice Soop Maiger à la Reine.

HALF Pound of Rice well waſhed in boiling Water, boil it tender in Broth and Butter; make a Gravy without colouring, with Carp, Onions, Carrots, Parſneps; when it is ready to catch, add Broth and boil it ſome Time; then ſift it, pound a Dozen ſweet Almonds with ſix hard Yolks of Eggs, few Bits of boiled Fiſh, Crums of Bread ſoaked in Milk; mix it all together with the Gravy, and ſift it in a Stamine; warm it without boiling, and ſerve this Cullis upon the Rice.

Potage de Lait de Pleuſieurs Facons.

Milk Soops of different Sorts.

TO make it in the common Way, boil the Milk with Laurel Leaf, a Bit of Sugar, very little Salt, pour half the Milk in your Diſh upon ſliced Bread, and keep it on Aſhes Fire without boiling; to the remaining Part, add few Yolks of Eggs and mix it well without boiling any more; in boiling the Milk you may alſo put in it Cinnamon, Coriander, a Bit of Lemon-peel, boil it half and ſift it for Uſe as the preceding; if you would make it with *Onions*, ſlice a few which you boil in Butter without colouring, then add ſome boiling Milk and a little Salt, boil for ſome Time, ſoak your Bread as the former, and mix it when ready to ſerve; if you would make it with *Cabbage*, boil it in Peas Broth and a little Butter, and Salt; when it is well done

done in ſhort Broth, add ſome boiling Milk, and finiſh as the preceding.

Ouille au Citrouille.

Pompkin Soop.

CUT your Pompkin in ſuch a Manner as you may join it again handſomely; take out all the Seeds, and half of the Fleſh, (which you may do eaſily with a Table Spoon) then ſcar the outſide in what Deſign you pleaſe; garniſh the Scars with froughted Whites of Eggs and Sugar, then put it in a lukewarm Oven; when it is of a good Colour, put it in the Diſh you intend to go to Table, and put into a Soop made in this Manner; cut in Dices Bits of the Inſide, boil in Water to a Marmalade, then add a Pint of Milk boiled with a Bit of Butter, Sugar, and Salt; when you are ready add ſix Yolks of Eggs, put dried Cruſt of Bread in the Pompkin, and pour the Milk upon it, cover it as to appear whole.

Biſque Maigre aux Ecreviſſes.

Meager Craw-fiſh Turine.

MAKE a Craw-fiſh Cullis, as directed in Page 7 for Craw-fiſh Soop, take the Tails, which you put in a Stew-pan, with Carp Liver, Artichoak Bottom, firſt ſcalded in boiling Water, and a Bit of Butter; ſoak it awhile, then add ſome Broth, and boil for half an Hour, ſoak your Bread and a little Broth in your Turine, until it catches a little at Bottom, then put the Carp Liver, Craw-fiſh Tails, Artichokes, Muſhrooms, and the Broth; boil a ſhort Time, then mix with it as much Craw-fiſh Cullis as will give it a good Subſtance.

Potage Maigre de Moules.

Muſſel Soop Meager.

FIRST clean your Muſſels very well in ſeveral Waters, and boil until they open, then take them out, and put them in a Stew-pan with ſhort Broth, a Bit of Butter, a Noſegay of Parſley, Chibbol, reduce to a ſhort Sauce, put a few in the Shells to garniſh your Diſh, the reſt in a Roll, and ſoak it in the Diſh you are to ſerve, a few Crums ſoaked with Muſſel Broth, ſtew it till it catches; when ready add to it ſome Cullis à la Reine, or the Yolks of ſix Eggs, well mixed with Fiſh Broth.

Ouille Maigre de Pleuſieurs Facons.

Olio, or Turine of different Sorts.

SCALD all Sorts of Roots, as Onions, Carrots, Parſneps, Parſley Roots, Sellery, Turnips, Leeks, boil all together in Peas Broth, and a *Minionette*, as in Page 11; Carp Parings, boil on a ſlow Fire till the Roots are done; add to it Root Gravy of a good Colour, when done ſift it, and it will ſerve you for Vermicelly and Parmeſan Cheeſe, Turine or Rice, or a Julienne, or any other Italian Paſte Soops.

Potage de Croutes en Maigre de Pleuſieurs Facons.

Meager Cruſt Soop of different Sorts.

CUT in two a large Roll, or two middling ones, take out the Crums and lay them in the Bottom of your Soop Diſh, fry the Cruſts in Butter, then lay them upon the Crums, and ſoak with good Fiſh Broth, let it catch at Bottom, add Broth as often as neceſſary to keep it from burning; when you are ready to ſerve, put half Broth and half Onion Gravy, or if you pleaſe, a Cullis of Peas, Lentils, or à la Reine, Turnips, or Craw-fiſh, &c.

&c. It takes its Name from the different Cullis you mix with it; you may alſo make it with Cucumber ſtewed, Truffles, Muſhrooms; according as Conveniency and Fancy directs.

Potage de Lait d'Amande.

Almond Milk Soop.

BOIL in Water a little Cinnamon, Lemon Peel, Coriander, little Salt and Sugar, which Water you mix with Almonds well pounded and ſifted ſeveral Times in a Stamine, ſoak your Bread in the Soop Diſh with ſome of the Milk on a ſlow Fire, then add the reſt, and ſerve as hot as you can.

Potage d'Orge Mondé.

Peeled Barley Soop.

WASH your Barley very well in warm Water, then boil it in good Broth ſlowly, then add a little Butter, and give it Subſtance with either Craw-fiſh Cullis or a little à la Reine.

Des Sauces.

Of Sauces.

N. B. This is where true Taſte ſhews itſelf, and muſt meet with Approbation or Condemnation; as all boiled Meat ſtewed or brazed are to be made reliſhing, with the Addition of a well-timed good Sauce, and as it is abſolutely impoſſible to direct Quantities ſo minutely as to agree with different Palates, I ſhall ſtrongly recommend to all Cooks of either Sex, to keep their Stomach free from ſtrong Liquors, and Noſes from Snuffs.

Sauce Nompareille (unequal.)

Nonparel Sauce.

TAKE a Bit of boiled Ham, as much Breaſt of roaſted Fowl, a pickled Cucumber, a hard Yolk of Egg, one Anchovy, a little Parſley, a Head of Shallot chopt as fine as poſſible; boil a Moment in good Cullis, and uſe it for Meat or Fiſh.

Sauce à la Nivernoiſe.

Nivernois Sauce.

PUT in a ſmall Stew-pan a Couple of Slices of Ham, a Head of Garlick, two Cloves, a Laurel Leaf, ſliced Onions, and Roots, let it catch a little, then add Broth, a ſmall Quantity, two Spoonfuls of Cullis, a Spoonful of Taragon Vinegar; ſtew it for an Hour on the Side of a Stove, then ſift it in a Sieve, and ſerve it for a reliſhing Sauce.

Sauce Petite Italienne.

A little Italian Sauce.

A Slice of Ham, few Muſhrooms, few Shallots, half a Laurel Leaf, a large Spoonful of Oil; ſimmer all together on a ſlow Fire, add ſome rich Cullis, half a Glaſs of *Champagne*; boil like all Sauces, on a ſlow Fire for half an Hour, ſkim it well, and ſift it in a Sieve.

N. B. The French often recommend a Glaſs of Champagne; it may be ſupplied in England with Liſbon, the Price being conſidered.

Sauce Italienne Blanche.

White Italian Sauce.

SIMMER on a ſlow Fire a Spoonful of Oil, chopt Truffles, two Cloves of Garlick, two whole Chibbol, Parſley, half a Leaf of Laurel, two Slices of Lemon, firſt peel'd, and good Conſumee, viz. Jelly Broth, a Glaſs of white Wine; ſkim it well and ſift it.

Sauce au Celadon.

Sea-green Sauce.

TAKE ſmall Slices of Lard, Ham, Veal, Onions, Carrots, Parſneps, Shallots, and Cloves; let it catch a little, then add a Jill of white Wine and Broth, boil for an Hour on a ſlow Fire, then ſift it, and put in ſome fine chopt Parſley, ſome Butter rolled in Flour; boil it to a good Conſiſtence, ſtirring it often the while for fear it ſhould burn at Bottom; when ready to ſerve add Lemon Juice ſufficient to reliſh it.

Note. That when you uſe whole Cloves of Garlick in any Sauces; always take it out before you ſerve.

Sauce au Coloris.

A lively-colour Sauce.

THIS Sauce ſerves for all Sorts of white Meat brazed; take Slices of Veal, Ham, Onions, put upon it what Meat you will braze, with a Noſegay of Parſley, Chibbol, Shallots, two or three Heads of Cloves, two Slices of Lemon, half a Leaf of Laurel; cover all with Slices of Lard, ſoak it, and add to it ſome good Broth, a Glaſs of Wine; the Meat being done, ſift it in a Hair-ſieve, add two Spoonfuls or more of Cullis, ſkim it free from Fat, boil to the Conſiſtence of a Sauce; add a little Butter and Flour, ſimmer without boiling, and it is done.

N. B.

N. B. There remains a very good Conſumee in the Bottom of all Brazes; let the Fat cool, and take it off with a Spoon, the Conſumee will give a very good Taſte and Strength to all Sauces, with which you'll chuſe to mix it.

Sauce au Conſommé.

Jelly Broth Sauce.

TAKE few Slices of Lard, Ham, Beef, an old Partridge, Onions, Carrots, a Parſley Root, half a Head of Sellery, two Turnips, a Noſegay of Parſley, Chibbol, two Heads of Cloves, a Bay-leaf, a little Thyme, and ſoak it on a ſlow Fire; when it begins to catch, add Broth as much as you think proper, then ſtop your Pot very well, and let it ſimmer for about five Hours, then ſkim the Fat, and ſift it; this Conſumee ſerves for particular Sauces, or to add Strength to all Sorts.

Sauce à la Saxe.

Saxon Sauce.

SLICES of Veal, Ham, Onions, Carrots, Parſneps, ſoak in a Stew-pan on a ſlow Fire, let it catch very little, then add Broth, a Glaſs of white Wine, chopt Muſhrooms; ſimmer for about an Hour, ſift it, and add ſome fine chopt Parſley, few Taragon Leafs, and Mint, firſt ſcalded; a Lemon Squeeze when you ſerve.

Sauce à la Liaſon.

Sauce of a thick Conſiſtence.

PUT in your Stew-pan few Slices of Veal and Ham, all cut ſmall, a Bit of good Butter, a Noſegay of Parſley, Shallots, two Heads of Cloves, a Laurel Leaf, two of Taragon, a little ſweet Baſil; ſoak it according to all ſuch Directions; then add good Broth,

and ſimmer it till the Meat is done; ſift it, and when you are ready to uſe it, add three Yolks of Eggs, well beat with ſome of the Liquors, grated Nutmeg, little chopt Parſley, Butter, Salt, Pepper, and a good Squeeze of Lemon.

Sauce à l'Ozeille.

Sorrel Sauce.

POUND Sorrel ſufficient to draw two Spoonfuls of Juice, ſift it, and boil it in Butter, rolled in Flour, Salt, Pepper, Nutmeg, and two Yolks of Eggs, without boiling.

Sauce à la Mariette.

Common Sauce.

SOAK Slices of Veal, Ham, Onions, Parſneps, two Cloves of Garlick, two Heads of Cloves, a few Taragon Leafs; then add Broth, a Glaſs of white Wine, two Slices of Lemon, ſimmer it on a ſlow Fire, ſkim it well, and ſift it; add three green Shallots pounded.

Sauce au Cerfeuil.

Charvil Sauce.

SOAK few Muſhrooms in Butter, Parſley, Chibbol, Shallots a few, two Cloves, a Laurel Leaf, a few of Taragon; then add two Spoonfuls of Broth, as much white Wine, ſome Salt and Pepper, reduce it ſlowly to a Conſiſtence, ſift it without ſkimming, and add to it ſome ſcalded chopt Charvil, warm without boiling.

Sauce au Perſil.

Parſley Sauce.

POUND a Handful of Parſley, and put it in a Stew-pan in good Cullis, ſufficient for the Quantity of Sauce you want; ſimmer it a Quarter of an Hour, and

ſift

ſift it in a Sieve; then add ſome Butter rolled in Flour, make a Liaſon, then add a Lemon Squeeze.

Sauce à la Civette.

Small Herb; Sauce Civet.

MIX ſome good Conſumee with a Glaſs of white Wine, ſimmer it a Quarter of an Hour; add to it chopt Civet, a Bit of Butter rolled in Flour, coarſe Pepper and Salt, and add a Lemon Squeeze.

Sauce à la Garonne.

Gaſcoon Sauce.

SLICES of large Onions, boil in two Spoonfuls of Oil a Moment, then add a Noſegay of Parſley, Chibbol, a Laurel Leaf, three of Taragon, ſweet Baſil, three Cloves of Garlick, three Cloves, few Slices of Lemon, firſt peeled, two Spoonfuls of Cullis, a little Broth; ſimmer on a ſlow Fire for half an Hour, ſkim it, and ſift it for uſe.

Sauce au Fenouil.

Fennel Sauce.

SOAK four or five ſliced Onions in two Spoonfuls of Oil, two of Cullis, and two of white Wine, with two Cloves of Garlick; ſimmer it an Hour, ſkim the Fat, and ſift it in a Sieve, then add chopt Parſley and Fennel, coarſe Pepper and Salt; boil a Moment before uſing.

Sauce a l'Amiral.

Admiral's Sauce.

CHOP an Anchovy, Capers, ſeven or eight green Shallots, paſs it on the Fire with a little Conſumee, a little Salt and Pepper, grated Nutmeg, Butter rolled in Flour; when ready add a Lemon Squeeze, or a Spoonful of Verjuice.

Sauce Royale.

Royal Sauce.

CUT ſmall Slices of Veal, Lard and Ham, ſcald them and cut a Chicken in two, three or four Shallots, ſoak it until it is ready to catch, then add a Glaſs of Champagne, and as much Cullis, a Spoonful of good Oil; ſimmer it for an Hour and Half, ſkim it very clean and ſift it.

Sauce à la Flamande.

Flemiſh Sauce.

ONE ſingle Clove of Garlick, one of Cloves, two Slices of peeled Lemon, coarſe Pepper and Salt, chopt Parſley, two Spoonfuls of Cullis, a little Broth, a Bit of Butter rolled in Flour; ſoak for a Quarter of an Hour, then take out the Lemon and Garlick, and ſerve upon what you pleaſe.

Sauce à la hâte.

Sauce in a hurry.

ROLL a Bit of Butter in Flour, put it in a Stew-pan, with ſome good Conſumee, Pepper, and Salt, and add a Lemon Squeeze.

Sauce a l'Aigneau.

Lamb Sauce.

ROLL a Bit of Butter in Crums of Bread, three Shallots chopt, with Parſley, a ſmall Quantity of good Broth, as much white Wine, boil a ſhort Time; when ready, add a Squeeze of Lemon.

Sauce

Sauce à l'Avare.

The Miſer's Sauce, or Poor Man's Sauce.

CHOP five or ſix green Shallots, and add a little Verjuice or Vinegar, Pepper and Salt, a little Water; warm it and ſerve in a Sauce Boat.

Sauce au Verjus.

Verjuice Sauce.

POUND green Grapes, and ſift it; chop two or three green Shallots, Pepper and Salt, a Spoonful of Oil; ſerve in a Boat.

Sauce au Pauvre Homme.

Another Poor Man's Sauce.

BOIL half a Lemon ſliced in two, Spoonful of Broth, two or three chopt Shallots, Pepper and Salt; take out the Lemon before you ſend it, or uſe.

Sauce Douce.

Sweet Sauce.

TWO Glaſſes of red Wine, one of Vinegar, three Spoonfuls of Cullis, a Bit of Sugar, one ſliced Onion, a little Cinnamon, a Laurel Leaf; boil it a Quarter of an Hour, ſift it, and ſerve it in a Boat.

Sauce au Fumet.

Sauce made with Game.

TAKE the Remainder of a Hare or Rabbit roaſted after it has ſerved, chop it in ſmall Pieces, put it in a Stew-pan with a Glaſs of white Wine or red; a little Cullis, Bay Leaf, Thyme, a ſliced Onion, a Spoon-

ful of Vinegar, a little Broth, Pepper, and Salt; reduce it to the Conſiſtence of Sauces, and ſift it in a Sieve.

Sauce Ravigotte.

Reliſhing Sauce.

CHOP a Clove of Garlick, Charvil, Burnet, Taragon, Garden Creſſes, Civet, all in proportion to their Flavour; when well waſhed and ſqueezed, infuſe it with a little Cullis without boiling; ſift it with Expreſſion; then add a Bit of Butter, Flour, Pepper and Salt, boil it to a good Conſiſtence, and add a Lemon Squeeze ſufficient to make it reliſhing or ſmart taſted.

Ravigotte Froide.

The ſame Cold.

TAKE half a Head of Sellery, two or three green Shallots, a Clove of Garlick, one Anchovy, few Capers, Taragon, Charvil, Burnet, Garden Creſſes, pound it all together; add a little Cullis and ſift it; then you will add Muſtard, Vinegar, Oil, Pepper, and Salt; mix it well together.

Sauce à la Madeleine.

A common ſimple Sauce.

PUT in a Stew-pan few Raſpings of Bread, two Shallots chopt, a Bit of Butter, half a Spoonful of Vinegar, coarſe Pepper and Salt, two Spoonfuls of Conſumet; boil a Moment, not too thick.

Sauce à l'Aſpic.

Sharp Sauce Aſpick.

INFUSE Charvil, Taragon, Burnet, Garden Creſſes, a little Mint in a little Cullis for about an Hour; then ſift in a Sieve and add to it a Spoonful of Garlick,

lick, Vinegar, Pepper, and Salt; ſerve cold in a Sauce Boat.

Sauce à la Gendarme.

Military Sauce.

INFUSE for an Hour in Conſumee, a good deal of Parſley, three Cloves of Garlick, upon a very ſlow Fire; then ſift it in a Sieve; then add to the Sauce a boiled pounded Lettuce, three Yolks of Eggs, Butter, Pepper, Salt, and Lemon.

Sauce à la belle-vue.

A well-looking Sauce.

TAKE Beef-Marrow a middling Quantity, Slices of Ham and Fillet of Veal, a common Chicken cut in two; two Onions, one Carrot, half a Parſnep, a Noſegay of Parſley, Chibbol, one Clove of Garlick, two Heads of Cloves, a few Leaves of Taragon, Thyme and Laurel, a little ſweet Baſil; ſoak it till ready to catch, then add a Glaſs of white Wine and good Broth, few Muſhrooms; boil on a ſlow Fire till the Meat is done, ſift it in a Sieve; you may uſe it to what you pleaſe, and alſo alter the Taſte by adding chopt Truffles, pounded white Meat of Fowl, pickled Cucumbers, Yolks of Eggs, Lemon, &c.

Sauce à la Morue.

Skate Sauce or Cod.

MAKE a Noſegay of Parſley, Chibbol, two Shallots, two Cloves, a Laurel Leaf, ſome Muſhrooms, a Bit of Butter; ſoak all together on the Fire, add a ſmall Spoonful of Flour and Milk or Cream ſufficient to boil to the Conſiſtence of a Sauce; ſift it and add to it ſome chopt Parſley.

Sauce à la Polonoiſe.

A Poliſh Sauce.

SCALD a Clove of Garlick with a little Taragon and Burnet, Charvil, two Leaves of Mint, and chop all together very fine, then boil two Spoonfuls of Conſumee and as much white Wine, two Cloves, reduce it to half in boiling; then take out the Cloves and add what you have chopt, with Pepper and Salt; warm without boiling.

Sauce au Foye.

Liver Sauce, or Sauce of Liver.

TAKE Poultry Livers or Game's, chop them very fine with Parſley, Chibbol, two or three Taragon Leafs, two Shallots; ſoak it with a little Butter till the Livers are done; then pound all together and add ſome Cullis and Broth, Pepper and Salt, then boil it a Moment with two Glaſſes of red Wine, Coriander, Cinnamon, and Sugar; reduce it to a Sauce, ſift it in a Sieve, and ſerve it in a Sauce Boat.

Sauces Blanches.

White Sauces.

MELT the Bigneſs of an Egg of Butter rolled in Flour, a Couple of Anchovies; add ſome Water, whole Shallots, whole Pepper, a little Vinegar; ſimmer it awhile and take out the Shallots before you ſerve it.

Sauce à l'Eſpagnole.

Spaniſh Sauce.

GARNISH your Stew-pan with ſmall Slices of Lard, Veal, Ham, one Onion, one Carrot, half a Parſnep; ſoak it till it begins to take Colour, then add two large

large Glaſſes of white Wine, as much Conſumee, three Cloves of Garlick, a little Coriander, a Laurel Leaf, three of Taragon, two Heads of Cloves, two Spoonfuls of good Oil, three of Cullis; ſimmer it till the Meat is done, ſkim it a Moment before you ſift it.

Sauce Robert.

Robert Sauce.

SLICE ſeveral Onions and fry them in Butter, turning often till they take Colour, then add a little Cullis and good Broth, Pepper and Salt; let them boil half an Hour and reduce to a Sauce; when ready add Muſtard: you may ſift it for thoſe that only like the Flavour of Onions.

Sauce à la Moutarde.

Muſtard Sauce.

BOIL in Broth two Shallots chopt, coarſe Pepper and Salt, mix ſome Muſtard with a little Cullis, a little Vinegar; warm it without boiling.

Sauce à la Carpe.

Carp Sauce.

CUT a Carp in large Bits and put it in a Stew-pan with few Slices of Lard, Ham, Veal, two Onions, one Carrot, half a Parſnep; ſoak it till it catches a little; then add a Glaſs of white Wine and good Broth, a little Cullis, a Noſegay of Parſley, Chibbol, a Clove of Garlick, two of Cloves, a Laurel Leaf; ſimmer for an Hour, ſkim it well, and ſift it in a Sieve.

Sauce

Sauce à l'Anguille.

Eel Sauce.

CUT the Eels as before and ſoak them, adding all Sorts of Roots, and three or four Taragon Leafs, inſtead of the Noſegay and Laurel; ſkim it well and ſift it in a Sieve: Sturgeon Sauce is made after the ſame Manner: Pike Sauce the ſame as the Carp.

Sauce à la Bechamel.

Begamel Sauce.

PUT in a Stew-pan few Slices of Ham, few Muſhrooms, two Shallots, two Cloves, a Laurel Leaf, a Bit of Butter; ſoak all together till it begins to take Colour; add a little Flour and Milk or Cream; ſimmer half an Hour and ſift it in a Sieve; you may add ſcalded Parſley chopt very fine.

Sauce au Maquereau.

Mackerel Sauce.

SCALD green Gooſberries and Fennel, chop the Fennel very fine, a Bit of Butter rolled in Flour, Pepper and Salt; add a little Veal Gravy and reduce it to the Conſiſtence of a white Sauce.

Sauce Remoulade.

Horſe-radiſh or Muſtard Sauce.

IF you want it hot, ſlice two Onions and fry them in Oil, when it begins to colour add a Glaſs of white Wine, as much Broth, two Slices of Lemon, firſt peeled, two Cloves of Garlick, a Laurel Leaf, Thyme, Baſil, two Cloves; boil a Quarter of an Hour and ſift in a Sieve; add a chopt Anchovy and Capers, a Spoonful of

of Muſtard or Horſe-radiſh reduced to a Marmalade, Pepper and Salt; warm without boiling: this Sauce is made cold with chopt Parſley, Chibbol, Shallots, a Clove of Garlick, Anchovies and Capers, a Spoonful of Muſtard or Horſe-radiſh ſcraped very fine, a Spoonful of Oil, Vinegar, Pepper, and Salt.

Sauce Poivrade.

Sharp Sauce.

TAKE a Bit of Butter with ſliced Onions, Bits of Carrots, Parſneps, half a Parſley Root, two Cloves of Garlick, a Laurel Leaf, two Cloves; ſoak all together till it takes Colour, then add ſome Cullis, half a Glaſs of Vinegar and Broth, Salt and coarſe Pepper; boil it to the Conſiſtence of Sauces, ſkim it and ſift it with a Sieve.

Sauce au Fenouil.

Another Fennel Sauce.

WARM as much Cullis and Conſumet as you have occaſion for auce, infuſe in it ſome Fennel, and take it out as ſoon as it has given Taſte to the Sauce: add a Lemon-Squeeze when you ſerve.

Sauce Hachée.

Minced Sauce.

SOAK a Slice of Ham over the Fire; when it catches a little mince it very fine and put it in the ſame Stew-pan with chopt Muſhrooms, Parſley, Chibbol, two Shallots; add a Glaſs of white Wine, as much Conſumee, a little Salt and coarſe Pepper; ſimmer it to a Sauce Conſiſtence, ſkim it well.

N. B. I ſhall add from my own Experience, that a pounded Anchovy added to this Sauce, juſt before uſing, will add greatly to its Reliſh.

Sauce

Sauce au Bain-Marie.

(See Page 2 for Inſtructions.)

ACcording to what Quantity of Sauce wanted, cut in very thin Slices of Fillet of Veal, Ham, Beef, Carrots, Parſneps, Parſley Roots, Onions, Turnips, Sellery, Leeks, of each an equal Quantity not to overcome each other; put all together in a ſmall Soop-pot upon few Slices of Lard, ſtop it well and put it on an Aſhes Fire to ſoak ſome Time; then add a little white Wine, as much Broth; then put your Pot into another to boil for about four Hours; ſift this Sauce in a Lawn Sieve to uſe for what you pleaſe.

Sauce au Porc Frais.

Freſh Pork Sauce.

FRY two or three Onions ſliced in Oil till it takes Colour, then add Broth, two Spoonfuls of Cullis, chopt Muſhrooms, a Clove of Garlick, two of Cloves, a little Vinegar; boil for half an Hour to reduce it to the Conſiſtence of a Sauce; ſkim it well and ſift it.

Sauce à la Nonette.

Nun's Sauce.

TAKE Slices of Veal and Ham, put in a Stew-pan with a Spoonful of Oil, two or three Muſhrooms, a Noſegay of Parſley, Chibbol, a Clove of Garlick, two Heads of Cloves, half a Leaf of Laurel, let it catch on the Fire, then add ſome good Broth, a little Gravy, a Glaſs of white Wine; ſimmer it ſome Time, ſkim it well and ſift it in a Sieve, when ready add to it two or three green Shallots, a Dozen of Piſtachio Nuts whole.

Sauce Verte.

Green Sauce.

TAKE Charvil, Parſley, Taragon, Burnet; waſh them all well and ſqueeze the Water out, then pound it very fine; then put it on the Fire with good Conſumee, ſift it in a Stamine with Expreſſion, and add Butter rolled in Flour, Pepper, and Salt; ſimmer it without boiling.

Sauce Verte d'une autre Facon.

Another Green Sauce.

SCALD a Handful of Spinage for half an Hour, with Parſley and Tops of green Shallots; then take all out and ſqueeze it well and pound very fine, put in a Stewpan few Muſhrooms, ſliced Onions, two Cloves of Garlick, two or three Taragon Leafs, one of Laurel, a little Baſil, two Cloves, a little Butter; and two Spoonfuls of Cullis, as much white Wine; boil it a Moment, then add your green Sauce and ſift it in a Stamine; add Pepper and Salt, and ſimmer it without boiling.

Sauce Piquante.

Sharp or Reliſhing Sauce.

SOAK a good Slice of Veal and Ham, when it catches add a Glaſs of white Wine, half a Glaſs of white Vinegar, two of Broth, two Spoonfuls of Oil, two Cloves of Garlick, two Slices of peeled Lemon, four or five Taragon Leafs, one of Laurel, one of Mint, two Cloves, a little Coriander; boil for an Hour on a ſlow Fire, and reduce it to the Conſiſtence of a Sauce, ſkim the Fat very clean and ſift it in a Sieve; you may add a little Cullis if you would have it thicker.

Sauce

Sauce au Bleu Celeſte.

A Sky-blue Sauce.

TAKE a ſmall Handful of Crums of Bread ſifted in a Cullender, boil it in Milk until it becomes quite thick; take care to ſtir it, leſt it ſhould burn; add a little boiled Cream, and ſift it in a Stamine; then boil a Glaſs of white Wine, with a Clove of Garlick; pound very fine ſome Charvil, Parſley, Taragon, and ſift it with the white Wine; add this green with the white Sauce; and add a little Cullis, Pepper and Salt; warm it without boiling.

Sauce au Pontife.

Pontiff Sauce.

SOAK Slices of Veal, Ham, ſliced Onions, Carrots, Parſneps, half a Head of Sallery; let it catch, then add a Glaſs of white Wine, as much good Broth, a Clove of Garlick, four Shallots, one Clove, a little Coriander, two Slices of peeled Lemon; boil on a ſlow Fire till the Meat is done, ſkim it and ſift it in a Sieve; add a little Cullis, and a ſmall Quantity of fine chopt Parſley, juſt before you uſe it.

Sauce à la Nichon.

The Houſe-wife's Sauce.

TAKE ſome of the former Sauce ſifted without Cullis, add a Bit of Butter rolled in Flour, add chopt Charvil; uſe it when warm.

Sauce au Reverend, Gras ou Maigre.

The Parſon's Sauce.

CHOP Lemon-peel very fine, with two or three pickled Cucumbers, a Bit of good Butter, Salt, and

coarſe Pepper, a little Flour, with two Spoonfuls of Cullis, and make a Liaſon.

Sauce à la Milanoiſe.

Milan Sauce.

SLICE two or three Onions, put them in a Stew-pan, with few ſmall Bits of Ham, a Clove of Garlick, two Cloves, a Laurel Leaf, ſcalded Parſley, two Spoonfuls of Oil; let it catch on the Fire; then put to it a Glaſs of white Wine, as much Cullis; ſimmer it ſome Time, ſkim it well, and ſift it in a Sieve.

Sauce a l'Orange.

Orange Sauce.

SOAK Slices of Veal, Ham, Onions, Roots; let it catch; then add a ſmall Quantity of Broth and Cullis; ſimmer it on a ſlow Fire, ſkim it, and ſift it in a Sieve; then add Orange Peel chopt, and ſqueeze two Oranges, a Bit of Butter, coarſe Pepper; warm it without boiling: for Meager, take Fiſh Broth, a chopt Anchovy, Pepper, and a little Salt, more Butter rolled in Flour, and the ſame Quantity of Orange Peel and Juices.

Sauce au Canard.

Sauce for Ducks.

MIX Two Spoonfuls of good Cullis with as much Veal Gravy, Pepper, and Salt; ſqueeze a Lemon or two, and warm it without boiling.

Sauce à l'Echalotte.

Shallot Sauce.

BOIL a Moment five or ſix Shallots well chopt, in good Veal Gravy, with Pepper and Salt; ſerve in a Boat.

Sauce

Une autre Sauce au Percil.

Another Parſley Sauce.

SCALD half a Handful of Parſley, and chop it very fine put it in a ſmall Stew-pan with Butter and Flour, a chopt Anchovy, Pepper, and Salt, a little Vinegar, and Taragon; add a Spoonful of Cullis, as much Gravy of Veal, or Onions; warm it without boiling.

Sauce au Bled Verd.

Green Wheat Sauce.

SIMMER a Cruſt of Bread in a little Broth, half a Spoonful of Vinegar, a Clove of Garlick; ſcald a Handful of Green Wheat, and ſqueeze the Water out very well; pound it, and add the Juice to your Sauce, and ſift it all together in a Stamine; make a Liaſon with ſome Conſumee, Pepper, and Salt.

Sauce à la Reine.

Queen's Sauce.

SIMMER Crums of Bread in good Cullis, until it is quite thick; take it off the Fire; and add three ſweet Almonds pounded, two hard Yolks of Eggs, a Breaſt of Fowl roaſted, all pounded very fine; boil ſome Cream ſufficiently for your Sauce, and ſift it altogether in a Stamine; add Pepper and Salt, and warm it without boiling.

Sauce d'Acide.

Acid Sauce.

POUND three hard Yolks of Eggs, one Anchovy, with a Pinch of fine Spices and Salt, half a Glaſs of Vinegar, and Butter rolled in Flour, add a little Veal Gravy, or Onions: if for Meager, make a Liaſon as for a white Sauce.

Sauce à la Becaſſe.

Wood-cock Sauce.

TAKE the Bones of roaſted Wood-cocks, pound them, and the Livers, put them in a Stew-pan with two Spoonfuls of Cullis, as much red Wine; reduce it to a Sauce Conſiſtence, ſift it in a Sieve, when ready add Pepper and Salt, and ſqueeze one or two Oranges in it.

Sauce au Trufes.

Truffles Sauce.

CHOP three or four Truffles, put them in a Stew-pan with two Spoonfuls of Conſumee, two of Gravy, Meager or Meat, a Noſegay of Parſley, Chibbol, half a Clove of Garlick, coarſe Pepper and Salt; ſimmer it to the Conſiſtence of a Sauce, and take out the Noſegay before uſing.

Sauce Maigre de Pluſieurs Facons.

Meager Sauces of different Sorts.

WITH Fiſh, Broth, Cullis, Gravy, and Conſumet, you make Meager Sauces in the ſame Manner as with Meat.

Sauce General.

General Sauce.

TO make this Sauce properly, you muſt infuſe all the following Ingredients for four and twenty Hours on Aſhes, in an earthen Pot if poſſible; and that it may be very well ſtopped, ſplit ſix Shallots, a Clove of Garlick, two Laurel Leafs, Thyme and Baſil in proportion, Truffles, Taragon Leafs, half an Ounce of Muſtard Seed bruiſed, a dozen ſmall Bits of Seville Orange Peel, a quarter of an Ounce of Cloves, as much Mace, half an Ounce of long Pepper, two Ounces of Salt, ſqueeze a whole Lemon, half a Dozen Glaſſes of Verjuice, or Vinegar four or five Spoonfuls, a Pint of white Wine; let it reſt and ſift it very clear, which you keep in Bottle, it will keep a long while, and ſerve for all Sorts of Meat and Fiſh; you may alſo mix it with different Sauces which require a Sharpneſs; it muſt be uſed with Moderation upon the Quantities here given: You may proportion any Quantities.

Sauce au Beure Noir.

Burnt Butter Sauce.

FRY ſome Butter; when it begins to ſmoke throw in it Parſley Leaves, or coarſe chopt; when it is done add Pepper, Salt, and Vinegar.

Sauce Simple.

Simple Sauce.

TAKE a Bit of Butter rolled in Flour, a little Vinegar, Pepper, and Salt, a Spoonful or two of Water, make a Liaſon over the Fire; you may add chopt Parſley, Shallots, or an Anchovy.

I ſhall

I ſhall take Notice that Oil is recommended in ſeveral of theſe Sauces, but I have rather followed the Author's Direction than my own Inclination, conſidering that Oil in England is ſeldom to be had in Perfection, and that moſt People by that Means, have a Diſlike to have it in their Sauces.

CHAPITRE PREMIER. Du Bœuf.

CHAPTER FIRST. Of Beef.

ALL Sorts of Beef Meat muſt be choſen of a fine Red, well interlarded with Fat, rather of a Crimſon Colour; what Parts are uſed in Cookery, are the Brains, Palates, Tongue, Suet and Udder, the whole Leg cut in a different Manner, the Marrow, the Rump, Edge-bone, Surloin, and the Fillet off the Tail, Ribs and Breaſt, Flank and Veiny Pieces, &c. The Brains, Palates, and Suet, muſt be uſed freſh, alſo ſuch as is uſed for Broth, and Gravy, the reſt require to be kept ſome Time, according to the Seaſon; moſt Pieces of Beef, either boiled or roaſted, ſhould be cut acroſs the Grain, as it will always eat tender, and the Head ſhould be ſtewed to help with a Spoon, and requires a great deal of Care and Attention in cleaning.

Langue de Bœuf au Gros Sel.

Freſh Tongue in a plain way.

LARD a Tongue with large Pieces of Lard, and boil it in the Broth-pot, or in Water with a few Onions, and Roots; when it is done, peel it and ſerve it with Broth, a little Pepper, and Salt.

Langues de Bœufs en Caiſſes.

Sham Beefs Tongues.

TAKE a plain boiled Tongue and peel it, and cut it in Slices, ſimmer over the Fire about a quarter of an Hour, with a little chopt Parſley, Shallots, a Taſte of Garlick, a Bit of Butter, Salt, and fine Spices; take it off, and let it cool; make forced Meat with Fillet of Veal, as much Suet, Crums of Bread, Cream, Pepper, Salt, Parſley, Chibbol, three Yolks of Eggs to mix it; garniſh the Bottom of the Diſh (you intend to ſerve the Tongue upon) with ſome of this forced Meat, then the Tongue upon this; cover it over with the Remainder, and ſmooth it with a Knife dipt in Yolks of Eggs and Crums, in the Form of a Tongue; then bake it in a Dutch Oven, or in the Baking Oven for about three Quarters of an Hour; when it is of a good Colour, take it out and pour the Fat off, clean your Diſh, and put upon a clear Sauce made with half Veal Gravy, and good Broth, a little Vinegar, Salt, and Pepper.

Langue de Bœufs à la Remoulade.

Beefs Tongue with a reliſhing Sauce.

SCALD a freſh Tongue and lard it with large Pieces, boil it in Broth with a little Salt, and a Noſegay as formerly directed; when done peel it, ſplit it not quite into two Pieces; make a Sauce with Parſley, Shallots, Capers, Anchovies, all very fine chopt, a little Vinegar, few Crums of Bread or Raſpings, two Spoonfuls of Cullis, as much Broth, a little Salt and coarſe Pepper; boil altogether a Moment; then put the Tongue in it to ſimmer for a Quarter of an Hour; when you ſerve add a little Muſtard.

Langue

Langue de Bœuf en Ragout.

Beef Tongue Ragout.

LARD a Tongue as the former, and braze it in a light Braze; mix with Broth a Noſegay of Parſley, Chibbol, Thyme, Laurel, two Heads of Cloves, one of Garlick, Onions and Roots; peel it, ſplit it in two, ſerve upon it what Ragout you think proper, ſuch as Sweet Breads, Truffles, Muſhrooms, ſmall Onions, &c.

Langue de Bœuf Grilleé.

Broiled Beef's Tongue

LARD and braze a Tongue the ſame as the former, and peel it, cut it in two, and dip it in Oil, and roll it in Bread Crums, broil it ſlowly, putting a little Oil over it; make a Sauce with chopt Shallots, two Spoonfuls of Broth, as much Veal Gravy, Pepper, and Salt, a little Vinegar or Verjuice; boil it a Moment; pour your Sauce in the Diſh and the Tongue upon it.

Langues Fumeés.

Smoaked Tongues.

WHAT Quantity of Tongues you think proper, ſoak them in Water about three Hours, cut off the Throat end, and wipe them dry with a Cloth before Salting; make a Powder with Laurel Leaves, Thyme, Baſil, Coriander, Juniper, Parſley, Shallots, and Cloves, dry them in the Oven to pound them finer, with two Ounces of Salt-patre to one Pound of Salt, mix your Powder with the Salt; have a proper Pan for Tongues and place them very cloſe as they are ſalted, when all ſalted cover your Pan very cloſe, and leave it ſo for eight Days; then take them out and run a String through the ſmall End, put them up in

the Chimney until they are quite dried; they will keep a long while, uſe them either plain boiled or brazed; the Pickle will ſerve to make pickled Pork.

Langues de Bœuf Foureés.

Smoaked Tongues of another Faſhion.

PREPARE the Tongues as the former, have ſome Beef Guts well cleaned and ſoaked in Water, and ſweet Herbs, make a Pickle with boiling Water, a little Salt-petre, great deal of common Salt, Cloves, Mace, Thyme, Laurel, Baſil, Juniper, Coriander; boil this Pickle about half an Hour over a ſlow Fire, let it ſettle, then ſift it in a Sieve, as clear as poſſible; put the Tongues in the Guts, then in the Pickle, for about twelve Days, take them out and hang them in the Chimney as the former; when drying you burn ſcented Herbs under them: You uſe them in the ſame Manner as the others.

Langue de Bœuf à la Broche.

Beef's Tongue Roaſted.

SCALD a Tongue, boil it half in Broth or Water, with Salt and Pepper, two Onions, Carrots, Parſneps, a Noſegay, two Cloves, Garlick, Laurel, and Thyme; when it is boiled enough to peel, take it out, and lard as a Fricandeau, and finiſh it in Roaſting; ſerve under it a reliſhing Sauce, or plain.

Langue de Bœuf à la Braiſe.

Beef's Tongue Brazed.

SCALD a Tongue, and boil it half in your Broth-pot or other, then peel it and lard it through with coarſe Pieces, finiſh it by itſelf in a ſmall Pot with Broth, Pepper, Salt, Carrots, Parſneps, two Onions, Slices

Slices of Lard, a Nosegay, Shallots, two Cloves, a Laurel Leaf, Thyme, Basil, few Taragon Leafs, a Glass of white Wine; boil on a slow Fire, put to it what Ragout you please; Calves Tongues, Sheeps, and Pork, are dressed the same way.

Langue de Beuf en Crepine.

Beef's Tongue in Cowl Veal, or other.

BOIL a Tongue sufficiently to peel as the former, then lard it and split it without separating in two, have some fine sliced Onions, fry them in fresh Hog's Lard; then put to it two or three Spoonfuls of Hog's Blood, about a quarter of a Pound of fresh Lard chopt, few fine Spices, and Salt; simmer it, stirring it continually until the Blood is well mixed; then lay a Cowl in the Bottom of your Dish, and spread upon it part of your Preparation, then the Tongue; then the same as before upon the Tongue, roll it in the Cowl and garnish with Bread Crums, put it in the Oven to bake, and take a good Colour; clean the Dish free from Fat, and serve under it a Sauce made with a little Cullis, Jelly Broth and Lemon.

Langue de Bœuf à la St. Menehoult.

A Brazed Tongue Broiled.

BRAZE a Tongue well larded, when done split it in two without separating, dip it in Yolks of Eggs, and Bread Crums, then in melted Butter and more Crums; then broil it on a slow Fire, basting it sometimes with Butter; serve it with a clear Verjuice Sauce or Mustard in a Sauce Boat.

Langue de Bœuf au Gratin.

N. B. Gratin means every Thing that catches at Bottom.

CUT a brazed Tongue in thin Slices, put in a Stew-pan a Bit of Butter, Parſley, Chibbol, Muſhrooms, Shallots, half a Clove of Garlick, all well chopt; ſimmer all on the Fire with a little Cullis, Gravy, and Broth, a little Vinegar, Salt, and coarſe Pepper; reduce it to the Conſiſtence of a Sauce; add an Anchovy, and Capers chopt; put half of this Sauce in the Diſh intended for Table; place the Tongue properly upon it, ſoak it until it catches at Bottom; when ready to ſerve add the reſt of your Sauce.

Paté & Tourte de Langue de Bœuf.

Beef's Tongue Pye, with rais'd Puff Paſte.

SCALD a Tongue, and boil it in your Pot or plain Water, when almoſt done peel it and cut it in Slices, make what Paſte you pleaſe or as it is obſerved in Paſtry Directions; place upon it the Slices with Pepper and Salt, two good Slices of Ham, a Noſegay of Parſley, Chibbol, a Clove of Garlick, three Heads of Cloves, Thyme, Laurel, cover it with Slices of Lard and Butter, bake it in the Oven; when done, take out the Lard and Noſegay, ſkim the Fat very clean and put in it a Spaniſh Sauce, or which you think proper.

Langue de Bœuf au Parmeſan.

Beef's Tongue and Parmeſan Cheeſe.

BOIL the Tongue as the former, then finiſh it in a Braze, with a little Salt, peel it and let it cool, and cut it in Slices, put a little Cullis and Parmeſan in the Table Diſh, and ſome of the Tongue Slices, then a little more Cullis and Parmeſan, let the Cheeſe be the laſt

laſt Bed, then bake it in a Dutch Oven or the Common; give it a good Colour, and little Sauce remaining.

Cervelle de Bœuf.

Ox's Brains.

OX's Brains are prepared as Calves Brains, which you will find in the Articles of Veal.

Palais de Bœuf à la St. Menoult.

Beef's Palates St. Menoult.

BOIL in Water as many Palates as you pleaſe, peel them well, and ſoak them ſome time in a St. Menoult, which is thus; put in a Stew-pan a Bit of Butter rolled in Flour, Salt, and Pepper, two Shallots, a Garlick, a Clove, Parſley, a Laurel Leaf, Thyme, with as much Milk as is neceſſary to ſimmer your Palates; in about three quarters of an Hour, take them out, and dip them in Yolks of Eggs and Bread Crums, broil them ſlowly, and ſerve with a ſharp Sauce or Muſtard.

Palais de Bœuf à la Poulette.

Fricaſſee of Palates.

BOIL and peel the Palates as the former, and cut them ſmall, put them in a Stew-pan with a little Butter, a Slice of Ham, Muſhrooms, a Noſegay, Shallots, two Cloves, few Taragon Leaves, a Glaſs of white Wine and Broth, ſimmer it until the Sauce grows ſhort, take out the Noſegay, add Salt and Pepper, three Yolks of Eggs and Cream, a little chopt Parſley; make a Liaſon and add a Squeeze of Lemon when ready.

Palais de Bœuf à l'Angloiſe.

Beef's Palates Engliſh Faſhion: Or Olive.

BRAZE your Palates and peel them well, ſplit them in two, and ſpread upon it ſome good forced Meat made of Veal or roaſted Fowl; roll them like an Olive, then dip them in Batter made with Flower and Yolks of Eggs, a Spoonful of Oil, Salt, a Glaſs of white Wine, which you pour by little and little; make your Batter a little thicker than very thick Cream; fry them of a good Colour.

Palais de Bœuf au petit Lard.

Beef's Palates with pickled Pork.

SLICE ſome pickled Pork and boil it ſlowly, take the Fat out, add a little Cullis, and Vinegar, a little Conſumee, two or three chopt Shallots, Pepper, brazed Palates cut in large Pieces; warm it without boiling.

Palais de Bœuf au Parmeſan.

Beef's Palates and Parmeſan. (See Tongue.)

Palais de Bœuf en Fillet.

BRAZE the Palates and cut them ſmall, let them ſoak an Hour in Lemon Juice, then dry them, and roll them in Batter made of Flour, a Spoonful of Oil, a little Salt and white Wine, and fry them of a fine Colour.

Palais de Bœuf en Timbale.

Beef's Palates in Moulds of any Sorts.

GARNISH your Moulds with Veal, Cowl, and cut the Palates according to the Form of the Moulds; the Palates firſt brazed make a good forced Meat with Fowl,

Fowl, and the Paring of the Palates; put a Bit of Palates in the Bottom, then forced Meat, and repeat it until the Mould is full, cover it with chopt Truffles, and one Bit of Palate, laſt wrap it in the Cowl, and bake it in the Oven; when done, take them out of the Moulds carefully, and wipe the Fat, and ſerve upon it what Sauce you pleaſe.

Palais de Bœuf à la Brochette.

Beef's Palates broiled on ſmall Scuers.

BOIL three or four Palates in Water, when well peeled and trimmed cut them in four or ſix Pieces, then put in a Stew-pan with Muſhrooms, Shallots, half a Clove of Garlick, Parſley, Chibbol, all finely chopt, Pepper and Salt, a Bit of Butter rolled in Flour, two Spoonfuls of Cullis, a Glaſs of white Wine, boil on a ſlow Fire until the Sauce is quite reduced, then add a little Butter and three Yolks of Eggs, ſimmer it over the Fire to make the Sauce quite thick; then ſerve your Palates as you do Larks rolled in the Sauce and Bread Crums, broil them gently of a fine Colour; you may ſerve them either with or without Sauce, if any, let it be clear Gravy and Verjuice, or Lemon.

Palais de Bœuf en Menus droits.

Beef Palates cut in Fillets or minced.

FRY two or three ſliced Onions in Butter, until half done, then put two or three ſliced Palates plain boiled, add a little Cullis, Gravy and Broth, ſimmer it to reduce the Sauce; ſkim it well and add Pepper, Salt, and Nutmeg, a little Vinegar; when ready to ſerve, add a little Muſtard.

Palais

Palais de Bœuf à la Mariette.

Beef Palates in a common Way.

BOIL three Palates in Water for about an Hour, peel them and cut in two length Way; put thin Slices of Ham and pickled Pork between two Palates, and tie them together, finiſh to boil in Broth with a little Salt, whole Pepper, a Noſegay, two Cloves; ſerve with Conſumet, and a Lemon Squeeze.

Palais de Bœuf à la Provençale.

Beef's Palates Province Faſhion.

BRAZE the Palates and cut in ſmall Pieces, put them in a Stew-pan with a Bit of Butter, two Spoonfuls of Oil, Salt, whole Pepper, a little raſped Nutmeg, two chopt Shallots, a Clove of Garlick, five or ſix Taragon Leafs, Muſhrooms, Parſley; ſimmer it a Quarter of an Hour, then add a little Cullis, a Glaſs of white Wine, a little Conſumee; boil it a Moment, ſkim the Fat, and add a Lemon Squeeze when ready to ſerve.

Palais de Bœuf au Parmeſan aux Onions.

Beefs Palates with Parmeſan and Onions.

BRAZE the Palates and cut each in ſix, have ſome ſmall Onions boiled in Broth, which you mix with ſome Cullis and Conſumee, a Bit of Butter, Pepper, and Salt; make a Liaſon on the Fire, then put half of this Sauce (in the Diſh you intent to ſerve) with raſped Parmeſan, then the Palates and ſmall Onions, then the Remainder of the Sauce and Parmeſan over it: bake it in an Oven or with a Cover fit for it to take a fine Colour.

Palais de Bœuf au Gratin.

(See the Explanation of Gratin, page 56.)

MAKE a forced Meat with Fat Liver, chopt Truffles ſcraped Lard, two Yolks of Eggs, a little Salt; put this in the Bottom of the Diſh you intend to ſerve; put on a Sand Fire, let it catch, and add the Palates brazed and cut in what Form you pleaſe, upon the Gratin and ſmall Onions firſt boiled, ſerve upon it a Sauce *au Pontiffe* or *à l'Eſpagnole*, ſee Sauce Articles; Veal and Sheeps Palates are dreſſed in all the ſame different Ways, as Beef's.

Palais de Bœuf à l'Eſcalope.

Collop of Beef Palates.

BOIL your Palates in Water, peel and pare them very well, then ſlice them to the Breadth of half a Crown, as thin as you can; put in the Stew-pan Slices of Ham, two Spoonfuls of Oil, Parſley, Chibbol, Muſhrooms, Shallots, a Trifle of Garlick, all fine chopt, whole Pepper and Salt; then a Bed of Palates, upon it ſweet Herbs chopt, and Palates, and continue till you have done with the Palates; cover it over with thin Slices of Lard, and ſimmer it on a ſlow Fire; when it begins to boil, add a Glaſs of white Wine, let it ſimmer about an Hour, then ſkim the Fat and take out the Lard and Ham; add to it a Spoonful of Cullis, a Lemon Squeeze; ſerve with ſhort Sauce.

Palais de Bœuf à la Marmotte.

Beef's Palates Country Faſhion.

CUT two or three Palates boiled in Water, cut alſo ſome pickled Pork in Slices which you boil to half, then add the Palates with Parſley, Shallots, a Clove of Garlick,

Garlick, chopt together, whole Pepper, a little white Wine; boil all together, when done put the Meat on the Diſh you intend to ſerve, put Crums of Bread over it, put in the Oven to take Colour; ſerve with ſhort Sauce.

Palais de Bœuf à la Ravigotte.

Beef's Palates with a reliſhing Sauce.

BOIL the Palates in Water, when well peeled cut each in ſix Pieces, put them in a Stew-pan with a Slice of Ham, a Noſegay of Parſley, Chibbol, a Clove of Garlick, two Heads of Cloves, a Bit of Butter, let it catch a little, then add a Glaſs of white Wine, as much Cullis, ſimmer it ſome Time, ſkim the Fat, add Pepper and Salt, reduce the Sauce when ready, add ſweet Herbs fine chopt, as Taragon, Burnet, Charvil, Creſſes, Civet, of each according to their Quality for Strength of Flavour.

Palais de Bœuf de Pleuſieurs Façons.

Beef's Palates of different Faſhions.

WHEN the Palates are boiled in Water and well pared and peeled, cut them to what Form you pleaſe, then braze them for half an Hour, take them out and keep them free from Fat, put them in your Diſh and add what Sauce you pleaſe, rather ſharp is beſt, as theſe Palates are flat taſted.

Queue de Bœuf au Choux.

Beef's Tail and Cabbage.

CUT a Beef's Tail in ſeveral Pieces, ſcald and boil it in Broth with a Noſegay of Parſley, Shallots, a Laurel Leaf, three Heads of Cloves, when boiled about an Hour put to it a good Savoy, firſt ſcalded, a Pound of pickled

pickled Pork cut in Pieces, a little Salt and Pepper; when done take it out of the Braze, squeeze the Fat out; put all in a Turine intermixed, and add Broth and good Cullis sufficient to make it either more or less Liquid.

Queue de Bœuf aux Lentilles.

Beef's Tail and Nantils.

BRAZE the Tail and cut in Pieces, and pickled Pork as before, make a Veal Cullis with Slices of Veal, Ham, Onions, Carrots, Parsneps, Sellery; when it catches add Broth and finish as all other Cullis; boil Nantils either in Broth or Water, make a Porridge which you mix with the Cullis to a thick Consistence, which you serve in a Turine upon the Tail and pickled Pork; they are done the same with all Sorts of Porridge either dry or green.

Queue de Bœuf en Pâté Chaud.

Beef's Rump Pie.

BRAZE two or three Tails to about three Parts, then take them out and cut in Pieces, put a Couple of Slices of Ham in the Bottom of your Pie, then the Rumps; cover it over with Butter and thin Slices of Lard and finish your Pie; bake it in the Oven; when done take out the Lard and Ham, skim the Fat very clean; serve upon it a good Sauce of Sweet Bread, Ragout, Fat, Liver, Truffles or any other.

Queue de Bœuf de Plusieurs Façons.

Beef's Rump of different Fashion.

RUMPS well brazed may be dressed different Ways, you may broil and serve it with a sharp Sauce in a Boat; also as Turine, with all Sorts of Herbs

and Roots, as Cucumber, Cheſnuts, Truffles, Turnips, Onions, Carrots, Sweet Breads, Coxcombs, &c. &c.

Gras double à la Robert.

Tripes Sauce Robert.

FRY three or four ſliced Onions in Butter till they are almoſt done; boil the Tripes in Water very tender, cut in Pieces, and mix them with the Onions; a little Cullis, a Glaſs of white Wine, as much Broth, a Noſegay of Parſley, Chibbol, a Laurel Leaf, two Cloves, three or four Taragon Leafs, Pepper and Salt, boil on a ſlow Fire, ſkim it well, reduce the Sauce pretty thick and add a little Muſtard.

Gras double au Verjus.

Tripes Verjuice Sauce.

BOIL the Tripes very tender, make a Marinade with Oil, Pepper, Salt, Parſley, Shallots chopt very fine, ſoak the Tripes ſome Time in this, then roll them in Bread Crums, broil them of a good Colour; ſerve with a Sauce, half Cullis and half Verjuice.

Gras double de pluſieurs Façons.

Tripes of different Faſhions.

TRIPES boiled very tender may be cut in different Manner, and dreſſed with Muſhrooms, Parſley, Shallots, a Clove of Garlick, few Taragon Leaves, two Cloves, a Slice of Ham, a Bit of Butter, Thyme and Laurel; let it catch a little, then add a Glaſs of white Wine and as much Broth, reduce the Sauce and make a Liaſon with three Yolks of Eggs, Pepper and Salt, Verjuice or Lemon; if you would have it brown, inſtead of a Liaſon add Cullis and Gravy, a ſmall Quantity of ſcalded chopt Parſley.

Rognon

Rognon de Bœuf à la Moutarde.

Beef's Kidney and Muſtard Sauce.

FRY ſliced Onions in Butter to half, and cut the Kidney in ſmall Pieces; put it together in a Stew-pan with Pepper and Salt, ſtew it on a ſlow Fire; the Kidney will furniſh Liquid enough, add the Muſtard when ready.

Rognons de Bœuf à la Mode.

CUT the Kidneys in ſmall Pieces and clean them very well; alſo a Pound of pickled Pork cut in Pieces, chop ſome Parſley, Shallots, a Clove of Garlick, garniſh the Bottom of your Stew-pan with Slices of Lard; then Kidney, Pork, and Herbs, then lard again until you have finiſhed; ſtew it for about three Hours over a ſlow Fire, or in the Oven; when it is almoſt done add a good Spoonful of Brandy, ſerve it in a Turine either hot or cold.

Rognon de Bœuf en Filets.

Kidney Minced.

BRAZE the Kidney very tender and mince it; which you may ſerve upon ſtewed Cucumbers, or any other Greens whatever; it muſt be made pretty reliſhing.

Rognons de Bœuf en Pâté Chaud.

Hot Kidnies Pie.

CUT the Kidnies in thin Slices, cover the Bottom of your Pie with it, then ſweet Herbs chopt, ſuch as Parſley, Thyme, Shallots, Muſhrooms, Pepper, Salt, and fine Spices; continue in that Manner, then cover

it over with Slices of Lard and finiſh the Pie; bake it in the Oven, take out the Lard and ſkim the Fat very clean, make a Sauce with a Glaſs of white Wine, a good Quantity of Cullis, reduce to the Conſiſtence of a good Sauce, and ſqueeze a Seville Orange in it when ready.

Rognon de Bœuf à la Bourgeoiſe.

Kidney Family Way.

CUT a Kidney in two, and put it in a Stew-pan with Parſley, Shallots, a Clove of Garlick, Thyme, Laurel, all chopt very fine, and a Bit of Butter, turn it over the Fire ſome Time, then roll it in Bread Crums, and broil it, pouring the Sauce over it gently; make the Sauce half Gravy and half Verjuice.

Tetine de Vache au Verjus.

Cow's Udder and Verjuice Sauce.

CUT the Udder in Pieces and put it in a Stew-pan with chopt Parſley, Chibbol, Muſhrooms, a Clove of Garlick and Butter, let it catch, then add a Glaſs of white Wine, Broth, Pepper and Salt, ſimmer it to a ſhort Sauce, then make a Liaſon with two Yolks of Eggs and Broth; when ready add a Spoonful of Verjuice or Lemon.

Uſage de la Graiſſe de Bœuf & Moüelle.

The Way to uſe Beef's Suet and Marrow.

TO uſe Suet and Marrow, all the ſmall Skin and Sinews muſt be taken away very clean (the Way to do it is common to all Kitchen Maids) it ſerves for moſt forced Meat, as does Marrow for particular Uſes, and extremely good to put in Brazes, as being very nouriſhing if you would uſe it inſtead of Butter, ſoak it in Milk-

Milk-warm-Water, turning and preſſing it with your Hands to render it ſoft and ſqueeze the Water out of it.

Tranches de Bœuf à la Bourgeoiſe.

Beef Stakes Family Way.

LARD the Stakes here and there with large Pieces, put them in the Pan with chopt Parſley, Shallots, Thyme, Laurel, Salt, whole Pepper, a Glaſs of white Wine; let it ſoak two Hours, then ſimmer it till it is done; ſerve either hot or cold.

Tranche de Bœuf à la Camargot.

Beef Stakes, by the Name of a famous Dancer.

LARD thick Beef Stakes, half Lard and half Anchovies; put them in a Stew-pan upon Slices of Lard, ſeaſon it with fine Spices (and no Salt, as the Anchovies will anſwer) a Noſegay of Parſley, Chibbol, a Clove of Garlick, two Shallots, a Laurel Leaf, Thyme and Baſil, a Glaſs of white Wine, ſimmer it about four Hours, then ſift the Sauce in a Sieve, and add a Bit of Butter rolled in Flour; according to the Quantity of Sauce you want, add Broth and Cullis, a Lemon Squeeze if you like.

Tranches de Bœuf à la Royale.

Beef Stakes, Court Faſhion.

LARD a thick Stake with large Bits, and ſeaſon it with fine Spices, Parſley, Chibbol, a Clove of Garlick, two Shallots, a Laurel Leaf, Thyme, all chopt very fine; put your Beef in the Pan upon thin Slices of Lard, and few ſliced Onions, and other ſliced Roots, ſoak over a ſlow Fire about five or ſix Hours in its own Gravy, the Pan well covered, upon the latter End, put to it

a Spoonful of Brandy; it is called à la Mode Beef, when ſerved hot, and à la Royale when cold; ſift the Sauce in a Sieve and ſkim the Fat if you ſerve it hot, not if cold.

Tranche de Bæuf à la Servante.

Beef Stakes to eat hot or cold, Family Faſhion.

CUT the Slices thin, lay a Down of ſliced Lard, then of Stakes, fine Herbs, and Spices, and ſo on till you have done, a Glaſs of Brandy; ſtop the Pot very well with Paſte to keep the Steam in it, ſoak five or ſix Hours on a very ſlow Fire.

N. B. This is beſt done in an earthen Veſſel, and eats beſt cold and keeps a long while.

Tranche de Bæuf au Caramel.

Beef Stakes glazed or Fricandeau.

TAKE a Bit of Beef of what Bigneſs you pleaſe, lard it through with large Bits, ſeaſoned with fine Spices, lard the upper Side finely, boil it in Broth, a Glaſs of white Wine, a Noſegay of Parſley, Shallots, a Clove of Garlick, three Cloves, whole Pepper and a little Salt; when done tender, ſift the Sauce in a Sieve, ſkim the Fat, and reduce the Sauce to a Glaze, with which you glaze the larded Side, and ſerve it upon what ſtewed Herbs you pleaſe.

Canellons de Bæuf.

Beef Forced Meat in Form of a Pudding.

MINCE a Piece of tender Beef with as much Suet, a Bit of Ham, and ſmall Bits of Lard, two or three Eggs, Parſley, Shallots, Thyme, ~~Laurel~~, fine Spices, a little Salt, a Glaſs of Brandy, mix all together, and roll it in the Form of a large Pudding, and round it thin

thin Slices of Lard, over white Paper, upon the Paper a Paſte made of Flour and Water, bake it about two Hours in the Oven, when done take away the Paſte and Lard; if you ſerve them hot add to it a reliſhing Sauce, they may ſerve cold for a ſecond Courſe, if for cold leave the Paſte till you are ready.

Andouillettes de Tranches de Bœuf.

Beef Puddings or Sauſages.

CUT thin Slices of Beef in Length, put upon it forced Meat made of roaſted Fowl, Marrow, Parſley, Shallots, Muſhrooms, chopt very fine, and fine Spices, add three Yolks of Eggs to mix it, roll it in the Form of a Pudding; make a little Batter with Oil and Bread Crums, roll them in it, and broil ſlowly, baſting with the Remains of the Oil, ſerve with it a clear Sauce of Veal Cullis and Verjuice, Vinegar or Lemon.

Bœuf de Deſſerte à la Sainte Menehoult.

Cold Beef Marinaded.

CUT Slices of cold Roaſt Beef, and make a Marinade with a little Oil, Parſley, Chibbol, Muſhrooms, a Trifle of Garlick, two Shallots, all finely chopt, Pepper and Salt, ſoak the Beef about half an Hour, make as much of the Marinade keep to it as you can, and deal of Bread Crums; broil on a ſlow Fire, baſting with the remaining Liquid, ſerve with a clear ſharp Sauce.

Bœuf de Deſſerte à la Bourgeoiſe.

SLICE three or four Onions, and fry them in Butter; when done, add a Spoonful of Broth, two chop Shallots, Pepper and Salt, then put Slices of cold Be

in it, boil for a Moment, when ready make a Liaſon with two or three Yolks of Eggs, and a little Vinegar.

Cold Beef is alſo very good with cold Sauce made of chopt Parſley, Shallots, Vinegar, Oil, Muſtard, and a pounded Anchovy, &c.

Bœuf de Deſſerte en Papillotte.

Cold Beef broiled in Paper.

SOAK your Slices in a Marinade made of Oil or Butter, Parſley, Shallots, Muſhrooms, Pepper and Salt; roll the Pieces in Paper with this Sauce, rub the Paper with Butter, broil on a ſlow Fire, and ſerve in the Paper.

Culotte de Bœuf à la Mantouë.

Rump of Beef, Mantoue Faſhion.

GARNISH the Bottom of your Pot with Slices of Lard, ſliced Onions and Roots, then the Beef upon it, well tied; ſoak it ſome time, then add Broth, Pepper and Salt, a Noſegay of Parſley, Chibbol, two Cloves of Garlick, two Laurel Leafs, Thyme, and Baſil, four Cloves, and braze on a ſlow Fire; when half done, put to it ſmall Savoys prepared in this Manner, ſcald a whole Savoy about half an Hour, then ſqueeze the Water quite dry, have a good forced Meat made with a Fillet of Veal, Beef Suet, two Eggs, half a Pint of Cream, a little of chopt Shallots, take the Cabbage Leafs one by one, and put ſome of this forced Meat upon them, then put them together in the Form of a ſmall Cabbage, make as many as you think proper, tie them well all round, and put them in the Braze with the Beef; when done, take them out, and wipe them free from Fat, you ſerve them in the ſame Diſh with the Beef, and a Sauce made of Cullis, two pounded Anchovies; if you have no Cullis ſift ſome of the Braze, and a Bit of Butter rolled in Flour, add fine chopt Parſley and a Lemon Squeeze or Vinegar.

Culotte

Culotte de Bœuf Fumeé.

Beef's Rump Smoaked.

BONE a Rump of Beef as well as you can without ſpoiling the Shape, ſalt it with a Pound of Salt and two Ounces of Saltpetre, put it in a ſalting Pan in Length, with all Sorts of ſweet Herbs, as Parſley, Shallots, Thyme, Laurel, Baſil, Winter Savory, half a Handful of Juniper Berries, a little Coriander, two Cloves of Garlick, leave it about a Week in Salt, then hang it in the Chimney, when dried keep it in a dry Place; when you want to uſe it, boil it in Water without Salt, few Onions, Cloves, a Noſegay of ſweet Herbs, a little Nutmeg; let it cool in the Liquor, and ſerve it cold upon a Napkin, with green Parſley; if you apprehend its being too much ſalted, ſoak it ſome time before boiling.

Culotte a l'Ecarlate ſans Salpêtre.

Scarlet Beef without Saltpetre.

BONE a Rump of Beef thoroughly, mix a Pound of Salt with an Ounce of fine Spices, cut about a Pound and a half of Lard thick to lard it with in the Inſide, make the Salt and Spices ſtick to the Lard as much as poſſible, then rub the Beef with the Remainder, roll it in a Linen Cloth with ſeven or eight Laurel Leafs, Thyme and Baſil in Proportion, about half a Quarter of a Pound of pounded Juniper, put a coarſer Cloth round it, and put it in the Ground, about ſix or ſeven Days, that will make it red inſtead of Saltpetre, then you boil it with few Slices of Beef, and Broth without Salt, a Noſegay, Onions, Carrots, let it cool in its Broth, and ſerve as before.

Culotte de Bœuf à la Gaſcogne.

Rump of Beef Gaſcogny Faſhion.

SOAK a Rump bon'd, four Days in a Marinade, made of Oil, ſeven or eight whole Cloves of Garlick, half a Pound of Salt, half an Ounce of fine Spices, Thyme, Laurel and Baſil, boil it in the Marinade, a Pint of white Wine, as much Broth, when done wipe the Fat clean off, ſift Part of the Broth, and add a little Cullis, reduce to a Sauce pretty thick; the Breaſt or any Part of the Briſket may be done the ſame.

Culotte de Bœuf dans ſon Jus.

Rump of Beef in its own Gravy.

BOIL a bon'd Rump of Beef on a very ſlow Fire and ſhort Liquid about eight or nine Hours, a Noſegay of Parſley, Chibbol, two Laurel Leafs, a Clove of Garlick, two Shallots, Thyme, four Cloves, half a Nutmeg, Pepper and Salt; when it is done ſift the Broth, ſkim the Fat very well, and ſerve it with it.

Culotte de Bœuf diverſifié.

Rump of Beef diverſified.

BOIL a Rump of Beef as the preceding, when half done put to it ſix whole Onions, as many Turnips, Parſneps and Carrots, cut in what Form you pleaſe, ſcald all the Roots before you put them in the Pot, garniſh the Beef with the Roots, and mix ſome Cullis of the Broth for Sauce; another Time do it with Cabbages and Sauſages; you may alſo ſerve upon it what Ragout you pleaſe.

Culotte de Bœuf au Vin de Champagne.

Rump of Beef boiled in white Wine.

MArinade the Beef two Days, firſt well rubbed with Salt, put it in a Pan with a Pint of Oil, four Cloves of Garlick, fine Spices, two Laurel Leafs, Thyme, Baſil, ſix Cloves; boil it with the Marinade, and a Bottle of white Wine; ſift the Broth for Sauce and ſkim the Fat, add a little Cullis to make it thicker; reduce to a good Conſiſtence.

Culotte de Bœuf à la Royale.

Rump of Beef Court Faſhion.

GARNISH your Pot with Slices of Beef, Veal and Ham, then put the Rump boned, with ſliced Onions, Carrots, Turnips, Parſneps, few Slices of Lard, Pepper and Salt, ſoak it about an Hour, then add about a Pint of white Wine, as much Broth, a Noſegay of Parſley, Chibbol, two Cloves of Garlick, four Cloves, half a Nutmeg, ſimmer it about five or ſix Hours, take it out and wipe the Fat with a Cloth, ſerve upon it a Ragout of Sweet Breads, fat Liver, Combs, Muſhrooms, Artichoke Bottoms, ſmall Eggs: you'll find the way to make it in the Directions for Ragouts.

Culotte de Bœuf à la Sainte Menehoult.

TIE it well, and boil it to above half in Water and Roots, then braze it in Broth and Salt ſufficiently to give Taſte, a Noſegay, then put it upon the Diſh you intend to ſerve, make a Batter with three or four Spoonfuls of Cullis, Butter, and ſix Yolks of Eggs, bathe the Beef with it, and Bread Crums, bake it in the Oven.

Aloyau au demy Sel.

Chump of Beef half ſalted.

KEEP a Chump of Beef in Salt two Days, then roaſt it, and ſerve a Sauce made of Gravy, chopt Capers, Anchovies, Shallots and Parſley.

Filets d'Aloyau de toutes Façons.

Fillets of Beef of all Sorts.

CUT a Fillet of Beef out of the Surloin, take out all the Sinews, and lard it thick, put it in a Stew-pan, with a little melted Lard, Parſley, Shallots, Muſhrooms, whole Pepper and Salt, ſimmer it ſome Time, then put it in a Braze with Slices of Veal, Ham, and Lard, and boil it on a ſlow Fire, when half done put a Glaſs of white Wine, when it is done ſkim the Sauce well from Fat, and ſift it, mix a little Cullis, and ſerve it upon the Fillet; if you would ſerve it with different Sauces or Ragouts, when it is larded boil it in Broth, a Glaſs of white Wine, a Noſegay of Parſley, Chibbol, a Clove of Garlick, two Cloves, a Carrot, one Parſnep, ſmall Onions; when it is done, you may ſerve upon it what Sauce or Ragout you pleaſe, you may alſo lard and dreſs this Fillet as a Fricandeau: a roaſted Fillet may alſo be dreſſed, in the ſame Manner, when cold cut it in thn Slices, and ſerve it with ſtewed Cucumbers or any other Garden Stuff, only put the Meat in it a Moment to warm without boiling.

Aloyau au Four.

Surloin baked in the Oven.

ACcording to the Bigneſs of the Piece, take a deep Pan, garniſh the Bottom with a few Slices of Lard, put to it a Noſegay of Parſley, Shallots, a Clove of Garlick,

lick, three Heads of Cloves, Pepper and Salt, ſoak it half an Hour over the Fire, and put to it a Bottle of Rheniſh Wine; when ready to boil cover it well, put it in the Oven ſix or ſeven Hours, when done ſift the Sauce, clean the Fat off, and ſerve with the Beef.

Aloyau en Ragout.

Small Surloin Ragout.

BRAZE a Bit of Surloin larded with large Slices, in Broth and a Pint of white Wine, a Noſegay of ſweet Herbs, Onions and Roots; when done take it out and ſerve it with Sweet Bread, Ragout, Muſhrooms, or other.

Aloyau à la Dauphine.

Surloin Dauphine Faſhion.

TAKE a Surloin thoroughly bon'd, make a Hole in the middle large enough to put in it a Salpicon, viz. Stuffing after this Manner, cut in pretty large Bits Pieces of Ham raw, a Fowl bon'd, two ſcalded Sweet Breads, a Tongue, all minced together, and chopt Parſley, a Garlick Clove, Muſhrooms, Salt and Pepper, raſped Lard, Laurel and Thyme, four Yolks of Eggs; put it in the Beef and ſecure it well, boil it in a Pot near to its Bigneſs in a little Broth, a Bottle of white Wine, a large Noſegay, three Cloves, a Laurel Leaf, ſix Taragon Leafs, three or four Onions, few Roots, finiſh on a ſlow Fire; ſerve upon it a Sauce à l'Eſpagnole.

Filet d'Aloyau en Crepine.

Fillet of Beef in Cowl.

PARE a Fillet of Beef of all its Sinews, ſplit it Lengthways in different Places, and fill them with a light forced Meat, made of ſcraped Lard, chopt Muſhrooms, Truffles, Shallots, Pepper and Salt, two Yolks of Eggs,

the Juice of half a Lemon; then roll them in Veal Cowl, tie them to a long Skewer to roaſt them, bathing with Oil and white Wine; when almoſt done ſweat them a little in a Stew-pan, they will yield their Gravy, then take off the Cowl, and ſerve the Gravy upon it.

Filet d'Aloyau aux fines Herbes.

Fillet of Beef and ſweet Herbs.

LARD a Fillet of Beef with large Pieces, let it catch a little in a Stew-pan with Butter, a Glaſs of white Wine, as much Broth, Salt, and Pepper, ſimmer on a ſlow Fire; when three Parts done, ſift all the Liquid, ſkim the Fat, and add to it a good Bit of Butter rolled in Flour, Parſley chopt, Shallots and Muſhrooms, four or five Taragon Leafs; put the Fillet in it to finiſh, and reduce the Sauce to a good Conſiſtence.

Filet d'Aloyau aux Onions en Crépine.

Fillet of Beef and Onions in Cowl.

SLICE ſeven or eight Onions, fry them in Butter thoroughly, then add Pepper and Salt, one chopt Anchovy, three Yolks of Eggs, a little Broth; mince a roaſted Fillet, and cut the Cowl the Bigneſs you pleaſe, lay a Down of Onions, then Fillet minced, and ſo on; then roll it, and baſte it with Eggs and Bread Crums, bake it in the Oven, ſerve a good clear Sauce with it.

Filet de Bœuf à l'Intendante.

Fillet of Beef à la Commiſſary.

MAKE forced Meat with Fowls Liver, raſped Lard, a little Butter, Parſley, Shallots, Muſhrooms, three Yolks of Eggs, and fine Spices; cut a Fillet of Beef into two, and flatten it with the Cleaver, lard it through with middling Pieces, then lay the forc'd Meat upon

upon it, and tie it in a Cloth, boil it in Broth, a Glaſs of white Wine, a Noſegay of Sweet Herbs, when done ſerve with it a Ragout of Sweet Bread or Truffles, &c.

Filet de Bœuf aux Anchois.

Fillet of Beef and Anchovies.

SOAK five or ſix Anchovies in Water about two Hours, and ſplit them, and lard the Fillet with them, intermixed with Lard, boil it on a ſlow Fire with a little Broth, and a Glaſs of white Wine, one Clove of Garlick, two of Cloves, a Noſegay; when done ſift the Sauce, add a Bit of Butter roll'd in Flour, two Spoonfuls of Cream, few ſmall Capers whole; make a Liaſon, and ſerve it upon the Fillet.

Filet de Bœuf a l'Amiral.

Fillet of Beef, Admiral Faſhion.

SLICE five or ſix Onions, and fry them in Butter, then put two Anchovies ſplit in ſeveral Pieces, a little raſped Lard, two Yolks of Eggs, a little Salt, and powdered Baſil, ſcald the Fillet of Beef in boiling Water, cut it in different Slices without ſeparating, and between put ſome of the Stuffing; tie it up in Veal Cowl, and roaſt it; ſerve with Cullis, Jelly Broth and Lemon.

Filet de Bœuf Glaſſé.

Fillet of Beef and Jelly.

MAKE a Jelly with a Knuckle of Veal and Trimmings of Poulteries, boil in Water, ſkim it well, when done ſift the Broth, and put it again on the Fire, with a Glaſs of white Wine, two Lemon Slices, let it boil, and add two Eggs, Shells and all, reduce it to the Conſiſtence of a Sauce and ſift it in a Napkin; lard the Fillet with Lard and Ham, and braze it very tender, let it cool

cool in the Braze; then ſlice what Quantity you pleaſe, and in the Diſh you intend; put ſome of the Jelly over it a little warm, cool it with Ice or in a very cool Place.

Filets de Bœuf Grillés.

Fillets of Beef Broiled.

CUT Slices of Fillets to what Bigneſs you think proper, flatten it with the Cleaver, put upon each Slice a good forced Meat, roll them and tie it with Packthread; put them for about an Hour in a Marinade, made of Oil, Parſley, Chibbol, a Clove of Garlick, two Shallots, a Laurel Leaf, Thyme, Pepper, and Salt; then broil the Fillet ſlowly and ſerve with Cullis Sauce; one Shallot chopt very fine, Pepper, Salt, and the Juice of half a Lemon.

Filet de Bœuf à la Nivernois.

Fillet of Beef Nivernois Sauce.

MAKE a Marinade with Butter and Flour, half a Glaſs of Vinegar, two Spoonfuls of Broth, Pepper and Salt, three Cloves, a little Coriander pounded, a Laurel Leaf, Thyme, Baſil, two Garlick Cloves, two ſliced Onions, make it Milk-warm, put a larded Fillet in it about five Hours, then take it out and put a Slice of Lard upon the unlarded Side; tie it up in Paper, and roaſt it, ſerve with it a Sauce à la Nivernoiſe; ſee Page 31.

Filet de Bœuf a l'Italienne.

Fillet of Beef Italian Sauce.

LARD a Fillet of Beef one Side, the other ſtuff with chopt Parſley, Shallots, Thyme, Laurel Powder, Muſhrooms, mix it with a little ſcraped Lard, Pepper and

and Salt, tie in Paper, and roaſt it; garniſh the unlarded Side with Bread Crums, and colour it with a Salamander; ſerve an Italian Sauce, which you will find in Page 31.

*Filet de Bœuf à la * Gendarme.*

Fillet of Beef Gendarme Faſhion.

CUT a Fillet in thin large Slices, and Marinade in Oil, Parſley, Chibbol, a Clove of Garlick, Muſhrooms, Salt and Pepper, tie it upon ſmall Skewers rolled in Paper with the Marinade, and roaſt them; make a Sauce with a little Cullis, a Glaſs of white Wine, Pepper and Salt, and a few ſweet Herbs, firſt ſcalded and finely chopt.

* Gendarme, Part of the King's Body Guards.

Poitrine de Bœuf à la Monarque.

Briſket of Beef, Monarch Faſhion.

BOIL a fine Briſket of Beef in Broth, and a Pint of white Wine, a Noſegay of ſweet Herbs, two Cloves of Garlick, four Spice Cloves, Laurel Leaves, Thyme, Shallots, a quarter of a Nutmeg, Pepper and Salt; when done, cut a Hole in the Middle large enough to put a little forced Meat, a Ragout of Pigeons, Sweet Breads, Coxcombs, fat Liver Muſhrooms; cover it over with forced Meat, put it awhile in the Oven, and when ready, ſerve upon it a Sauce pretty thick made with Cullis, Butter, and four Yolks of Eggs.

Poitrine de Bœuf à la St. Menehoult.

Briſket of Beef Broiled, St. Menehoult.

TIE a Briſket with Packthread, boil it to half in the common way, then put it in a Braze with Broth, Pepper and Salt, a Noſegay of Parſley, Shallots, a Clove of

of Garlick, four Cloves, Thyme, Laurel, Onions, Slices and Roots; finish the Boiling, put upon the Dish and over it a Sauce as the preceeding, then Bread Crums; give it Colour in the Oven, wipe the Dish free of Fat, serve upon it a relishing Sauce.

A Brisket of Beef brazed or boiled in a plain way may be served with any Sauce, Ragout, or stewed Herbs or Roots, such as Conveniency serves.

Tendrons de Bœuf de plusieurs Façons.

Beef Gristle of different Fashions.

CUT Gristles of Beef what Bigness you think proper, scald them a Moment in boiling Water, then braze them with a little Broth, a Glass of white Wine, a Nosegay of Parsley, Chibbol, Laurel Leaves, Thyme, Basil, two Cloves, one of Garlick, whole Pepper and Salt, sliced Onions, and Roots; when done, take the Bottom of the Braze, which you sift in a Sieve, and skim the Fat very clean off, then add to it a Bit of Butter rolled in Flour, a little scalded Charvil finely chopt, add a Lemon Squeeze or a little Vinegar, serve upon the Gristles; when thus brazed, you serve upon it what Ragout you please; also with Cabbage and Sausages, which you braze about an Hour with the Gristles; you may also make them in the Manner of pickled Pork, if you will not smoke them; you may preserve them a long while by simmering them some time in fresh Hog's Lard, then place them close in an Earthen-pan, and pour the Lard upon it enough to cover the Meat; when it is cold cover the Pot, and keep it in a cold Place; you may preserve old Turkeys, Geese, and other Poultries or Game in the same Manner.

Côte ou Carbonade de Bœuf au Four.

A Rib of Beef in the Oven.

TAKE a Rib pretty fleshy, and boil it in a thin Braze, with Broth, a little Salt, few Slices of Onions, and Roots; when it is done, sift the Broth and reduce it to a Glaze, baste the Rib with it all over and let it cool, take a little scraped Lard or Butter, which you mix with chopt Parsley, Shallots, a Trifle of Garlick, Mushrooms, Thyme, Laurel, Basil Powder; put it all upon the Beef and roll it up in Paper, put it in the Oven half an Hour, then take off the Paper, and make a Sauce with Cullis, a little Verjuice or Lemon, and gather all the chopt Herbs which stick to the Paper, and mix with the Sauce, Salt and Pepper.

Côte de Bœuf à la Remoulade.

A Rib of Beef with Mustard or Horse-radish Sauce.

LARD a Rib of Beef with large Pieces, and braze it as the former, when done, take the Fat of the Broth, baste the Meat with it and Bread Crums, broil it slowly, basting it with Butter now and then to keep it from burning; serve it dry with the Sauce in a Boat. See Sauce Remoulade Page 42.

Côte de Bœuf a l'Angloise.

Rib of Beef English Fashion.

FLATTEN a Rib of Beef with the Cleaver, simmer it a few Turns in Hog's Lard, then braze it in the same Lard over a slow Fire, with a Glass of white Wine, as much Broth, all Sorts of Sweet Herbs finely chopt, with Pepper and Salt; when done, skim the Broth, sift it, and make a Liason with three Yolks of Eggs, and serve it upon the Meat.

Côtes de Bœuf à la Hollandoiſe.

Ribs of Beef Dutch Faſhion.

CUT thin Ribs of Beef, bone them all to a Bit at the thin End, ſoak them in Butter till they are almoſt done, let them cool, and take their Gravy, which you mix with forced Meat made of Fillet of Veal, Beef Suet, Charvil, Taragon, Burnet, Garden Creſſes, Pepper, Salt, and Nutmeg, three Yolks of Eggs to mix the Farce, wrap up the Beef in the forced Meat, bake it in a *Dutch* Oven, or the baking Oven; take ſome of the Gravy mixt with Cullis, Verjuice, or Lemon, Pepper and Salt; ſerve upon the Meat.

Ribs of Beef brazed or plain boiled may be ſerved with all Sorts of Sauces or Ragout, or ſtewed Garden Roots and Herbs, and Greens broiled like Mutton Chops.

Oreilles de Bœuf.

Beef's Ears.

BEEF's Ears well ſcalded like Calve's, may be made tender in a ſtrong Braze, full of ſtrong Herbs and Spices, and broiled, ſerved with a Cullis Sauce, or reliſhing: as they are uſed but ſeldom, I ſhall take no further Notice of their dreſſing.

CHAPITRE SECOND. Du Veau.

CHAPTER SECOND. Of Veal.

GOOD Veal ought to be very white and fat, I ſhall not take upon me to give the Direction of cutting up Calves, as the French Author does, as I am very ſenſible that all Sorts of Meat are cut to greater Advantage in England than in France; and the French Butchers

are

are even so sensible of it, that I have myself known French Butchers come from Paris on Purpose to attend the cutting of Meat at St. James's Market and others, (for Instruction.)

Tête de Veau à la Bourgeoise.

Calve's Head Family Way.

TRIM the Muzzle off near the Eyes without cutting the Tongue; soak it in several Waters to clean it, then scald it in boiling Water, boil it in Water with a few Onions, two or three Cloves, two Shallots, Salt; when done, drain it, open the Skull, serve it quite hot with Vinegar, Pepper, Salt, chopt Parsley in a Boat.

Tête de Veau Farcie.

Calve's Head Stuffed.

TAKE a Calve's Head scalded with the Skin on, bone it, the rest you may boil as the former; make forced Meat, with Fillet of Veal, Beef Suet, Bread Crums, Milk, Parsley, Thyme, Mushrooms, four Yolks of Eggs, Pepper and Salt; put some of this Preparation in the Head, leave room in the Middle to put a Ragout well seasoned, either of Pigeons, Sweet Breads, or other; cover it over with forced Meat, and make the Form of the Head as near as possible; garnish it with Slices of Lard tied in a Cloth; braze it in Broth, white Wine, sweet Herbs; serve upon it a Spanish or Italian Sauce, or which you think best.

Tête de Veau à la Poivrade.

Calve's Head with a ſharp Sauce.

TAKE a ſcalded Head, bone it as far as the Eyes, boil it like the firſt, and ſome pickled Pork, which when done you ſerve in the ſame Diſh; boil half a Glaſs of Vinegar, as much Broth, chopt Shallots, whole Chibbol; ſift it; add coarſe Pepper and Salt, ſerve upon the Head.

Tête de Veau au Verd-galant.

Calve's Head fried with Parſley.

SOAK it twenty-four Hours, ſcald it in boiling Water, then boil it in Water and a little Vinegar, Roots, Herbs and Spices, as the former; cut it in Pieces, and roll it in Batter made of Oil and white Wine, Salt and Parſley Leaves; bathe the Head in it, and fry of a good Colour; ſerve criſp.

Tête de Veau en Crépine.

Calve's Head in Cowl.

BONE a ſcalded Calve's Head, boil the reſt as common, and the Tongue which you mince, and a raw Fowl; mix with this, chopt Parſley, Chibbol, Muſhrooms, Shallots, Pepper, and Salt; make forced Meat with the Brains, ſix Yolks of hard Eggs, Bread Crums, and Milk; lay ſome of this forced Meat upon the Calve's Head, then the Fillets as prepared, then roll it in Cowl, and braze it in white Wine, when done take off the Cowl; ſerve upon it a Sauce au Pontife as you will find in the Sauce Articles, Page 46.

Tête de Veau à la Sauce au Porc frais.

Calves Head with freſh Pork Sauce.

SCALD and bone a Calve's Head, and boil it in Broth, few Slices of Lard; when done take it out and wipe it clean; ſerve upon this Sauce as you will find in Page 44.

Tête de Veau à la Sainte Menehoult.

Calve's Head St. Menehoult.

BOIL a Calve's Head as à la Bourgeoiſe; make a forced Meat with the Brains, and roaſted Poultry, ſcraped Lard, Bread Crums, Milk, Parſley, Muſhrooms, three Yolks of Eggs, Pepper, and Salt; ſtuff it in the room of the Brains, and in the Ears; put upon this a thick Sauce made of Cullis, a Bit of Butter, three Yolks of Eggs, then Crums of Bread; bake it in the Oven of a fine Colour; ſerve with a reliſhing Sauce.

Tête de Veau Marinée.

Calve's Head Marinaded.

BOIL a Calve's Head about three Parts, then take the Brains, Ears and Tongues, which marinade with Vinegar, Garlick, Shallots, Parſley, Pepper and Salt; dip it in Batter and fry it; ſerve with fried Parſley.

Oreilles de Veau Frites.

Calve's Ears Fried.

BRAZE the Ears in a ſtrong Braze to make them tender; dip them in Batter and ſerve them fried with fried Parſley; you may alſo ſtuff them with good forced Meat.

Oreilles de Veau en Menus droits.

Calve's Ears Shreded.

BRAZE the Ears, then cut them in Fillets, (it is the Cutting that gives the Name;) ſerve with a Sauce Robert as you will find amongſt Sauce Articles.

Oreilles de Veau au Gratin.

See the Explanation of Gratin, Page 56. in Beef's Tongue.

THE Ears brazed are done the ſame Way as all former Directions for Gratin.

Oreilles de Veau au Pontife.

Calve's Ears Pontiff Sauce.

BRAZE the Ears very white and tender, then take them out and wipe them very dry; ſerve upon a Sauce au Pontife, Page 46.

Oreilles de Veau à la Martine.

Calve's Ears Houſe-wife Faſhion.

MAKE a Sauce with a little Jelly Broth, as much white Wine, a Bit of Butter, chopt Parſley, Shallots, Pepper and Salt, boil it to a pretty thick Conſiſtence, when ready ſqueeze half a Seville Orange and few Bits in it; ſerve upon brazed Ears.

Panache de Veau.

Calve's Ears broiled.

CUT the Ears in two and boil tender in Broth, a Noſegay of ſweet Herbs, Thyme, Laurel, Cloves, a Bit of Butter, when done baſte them with Fat and Bread

Bread Crums; broil of a fine Colour, ſerve with a Sauce à la Nivernoiſe; which you will find, Page 31.

Oreille de Veau au Fromage.

Calve's Ears and Cheeſe.

THE Ears being brazed, ſoak them in melted Butter, Bread Crums and raſped Parmeſan, put them in the Oven to take a good Colour; make a little forced Meat with raſped Cheeſe, Bread Crums, three Yolks of Eggs; lay on the Diſh you intend to ſerve; let it catch a little on a very ſlow Fire, lay the Ears upon it and good clear Cullis for Sauce.

Oreilles de Veau a l'Italienne.

Calves Ears Italian Sauce.

BRAZE the Ears in a ſtrong white Braze with Spices and few Lemon Slices, wipe them dry and ſerve upon the Italian Sauce, which you will find Page 32.

Oreilles de Veau à la Sainte Menehoult.

THE Ears brazed as before, bathe in a good thick Batter and Bread Crums, broil ſlowly, baſting with a little Butter; ſerve with a Sauce Remoulade in a Sauce Boat, which you will find Page 42.

Cervelles de Veau à la Crême.

Calve's Brains Cream Sauce.

SOAK and ſcald the Brains, then boil them in Broth, two Slices of Lemon, ſweet Herbs, a Clove of Garlick, two Spice Cloves, cover with thin Slices of Lard; when done wipe them dry, ſerve upon a Sauce à la Bechamel, as in Page 42.

Cervelles de Veau aux petits Onions.

Calve's Brains and ſmall Onions.

SCALD as many ſmall Onions as you think proper, braze them with the Brains in good Broth, few Slices of Lard, a Glaſs of white Wine, Pepper and Salt, a Noſegay of ſweet Herbs; then drain the Brains and Onions; garniſh the Diſh with the Onions, ſerve upon it Sauce Ravigotte or which you pleaſe.

Cervelles de Veau aux Ecreviſſes.

Calve's Brains and Craw-Fiſh.

PREPARE the Brains as the former, make a Craw-fiſh Cullis as in Page 7; boil the Tails in Broth and white Wine; garniſh the Diſh with the Tails, and ſerve the Cullis upon the Brains.

Cervelles de Veau au Soleil.

Calve's Brains fried criſp.

CUT the Brains in four Pieces, braze them about half an Hour in white Wine, two Slices of Lemon, Pepper and Salt, Thyme, Laurel, Cloves, Parſley and Shallots, then drain them and ſoak in Batter made of Flour, a little Oil and white Wine, and fry of a fine Colour; you may equally bathe them in Eggs and Bread Crums to broil. *Soleil,* meaning as bright as the Sun.

Cervelles de Veau à la Gaſcogne.

Calve's Brains Gaſcoon Faſhion.

MAKE a Sauce with a Bit of Butter, Bread Crums, a Clove of Garlick, Parſley, Chibbol, a Glaſs of white Wine, as much Broth, Pepper and Salt, reduce to a Sauce Conſiſtence and ſerve upon brazed Brains.

Cervelles

Cervelles de Veau au Reveil.

Calve's Brains Muſtard Sauce.

THE Brains brazed as the former, make a Batter with Cullis, Butter and Muſtard, bathe the Brains in it, and Bread Crums and Cheeſe; give them Colour in the Oven or with a Salamander, ſerve upon Cullis and Muſtard. The Meaning of *Reveil*, is to quicken the Palate, &c. &c.

Cervelles de Veau à differentes Sauces.

Brains of different Faſhion and Sauces.

BRAINS brazed in Broth and Wine as directed, may be uſed with what Sauce or Ragout moſt convenient, ſuch as fat Liver, Pigeons, Sauſages, Onions, Capers, fried Bread, &c. &c.

Yeux de Veau de differentes Façons.

Calve's Eyes of different Faſhions.

WHEN done like the Brains, you may either fry or broil them; making the ſame Preparation, they may ſerve in Matelots or Turine, or by themſelves with any Sauce.

Langue de Veau.

Calve's Tongue, (ſee Beef's Tongue.)

CALVE's are dreſſed after the ſame Manner, allowing for the Difference of Time in boiling or baking.

Fraiſes de Veau au Naturel.

Calve's Caldron in a plain Way.

SOAK it well and ſcald it, then boil it in Water with a Bit of Butter, Flour, Pepper and Salt, a Noſegay of

of ſweet Herbs, two Cloves, Thyme, Laurel, two Onions; ſerve it with a ſharp Sauce.

Fraiſe de Veau au Soleil.

Caldron fried of a fine clear Colour.

BOIL it as before, then cut it in Pieces, marinade an Hour or two in Vinegar and Broth, Pepper, and Salt, Cloves, ſliced Onions, then drain it, and fry with a good thick Batter of a fine clear Brown.

Fraiſe de Veau à la Provençale.

Caldron Provençe Faſhion.

THE Caldron being boiled as the former, cut it in Fillets, and make á Sauce with Butter, chopt Muſhrooms, a little Garlick, a Glaſs of white Wine, Broth, a little Oil, Pepper and Salt; reduce to a Sauce; put the Caldron in it a Moment and add a good Squeeze of Lemon.

Crepinettes de Fraiſes de Veau.

Caldron dreſſed Olive Faſhion.

MAKE a light forced Meat and roll it in Cowl as all former Directions, put it in the Oven to take Colour, and ſerve with a good reliſhing Sauce.

Baignets de Fraiſes de Veau.

Caldron fried, ſmall Fritters.

BOIL the ſame Way then cut it in Pieces, marinade about an Hour in Oil, Butter, Pepper and Salt, chopt Parſley, Shallots; make the Herbs ſtick to it, dip in Batter and fry very criſp.

Fraiſes de Veau en Crepine.

Caldron in Veal Cowl.

THIS is done with forced Meat as the Crepinettes, only larger Size; ſerve with it Sauce Italienne.

Tourtes aux Zephirs de Fraiſe de Veau.

Calve's Caldron Pie.

MAKE a good Puffpaſte Pie, bake it by itſelf, make a Ragout with the Caldron (firſt well boiled) with Muſhrooms, Parſley, Shallots, a Garlick, Cloves, a Glaſs of white Wine and Cullis; reduce to a good Conſiſtence, then put the Caldron cut in Slices, ſkim the Fat very clean, add Pepper and Salt, a good Lemon Squeeze, ſerve in the Pie.

Foye de Veau à la hâte.

Calve's Liver in a hurry.

CUT it in thin Slices, then fry it in Butter with Pepper and Salt, chopt Shallots, when done add a Spoonful of Vinegar.

Foye de Veau à la Rocambole.

Calve's Liver with green Shallots or Chibbol.

CHOP green Shallots and Muſhrooms, cut the Liver in thin Slices, put it together in a Stew-pan with a Bit of Butter rolled in Flour, a Glaſs of white Wine, boil half an Hour, reduce the Sauce; add Pepper, Salt, and Vinegar; if you would have it white, make a Liaſon of Yolks of Eggs and Cream, Verjuice or Lemon; this is called à la Poulette, when white.

N. B. The Rocambole is much the ſame reliſhing Herb as thoſe mentioned, but not ſo much cultivated in England.

Foye

Foye de Veau à la Broche.

Roaſted (*la Broche*) the Spit.

LARD the Liver with pretty large Pieces rolled in fine Spices, roaſt it and ſerve a Sauce Piquante, viz. reliſhing, ſharp.

Foye de Veau en Hâtereaux.

Calve's Liver Haſlets.

CUT it in pretty large Pieces, marinade with Butter, Pepper and Salt, ſweet Herbs chopt; leave it ſome Time over a very ſlow Fire, then roll ſeveral Pieces in Veal Cowl with as much Sauce as poſſible, tie it upon an Hatelet, viz. large Skewer, thin Slices of Lard round, and roaſt them; ſerve with it reliſhing Sauce, as l'Aſpic, Nivernoiſe, or other.

Foye de Veau à la Braiſe.

Calve's Liver Brazed.

LARD the Liver with large *Lardons*, braze it in a Stew-pan much the ſame Bigneſs, with few Slices of Lard, ſweet Herbs, Laurel, Onions, Roots, a Jill of white Wine; boil it about an Hour, ſerve a reliſhing Sauce, or reduce its own Sauce if not too much ſalted; ſkim the Fat, ſift it; add a little Butter and Flour, ſcalded chopt Parſley, Vinegar or Lemon.

Crepinettes de Foye de Veau or *Veau en Crepine*, only differ in Size and are done as all former Directions; which to avoid Repetitions I ſhall paſs over.

Sauciſſes

Sauciſſes de Foye de Veau.

Calves Liver Sauſages.

THEY are made after the ſame Manner as Pork's, or other; the Meat uſed gives the Name.

Rognons de Veau de pluſieurs Façons.

Veal Kidney of different Faſhions.

MIX ſliced Onions and minced Kidney, fry it in Butter, then add a little Broth, a Spoonful of white Wine, Pepper and Salt; and ſerve with a Liaſon of three Yolks of Eggs and Cream; if you would have it brown, inſtead of Eggs and Cream, Cullis Sauce; you may alſo ſerve them broiled with a reliſhing Sauce: roaſted Kidnies ſerve to make Omelets to ſerve upon toaſted Bread, and are very good to mix with moſt Sorts of forced Meat.

Pieds de Veau de pluſieurs Façons.

Calve's Feet of different Faſhions.

CALVE's Feet in a plain Way are boiled like the Caldron, and eat with a ſharp Sauce; when plain boiled, you make them à la Poulette, viz. a white Fricaſſee (alſo en *Menus droits*, viz. cut in ſmall Shreds) alſo fried, ſplit them in two and take out the large Bones; ſoak in Marinade, then in Batter to fry or broil.

Pieds de Veau Farcis.

Calve's Feet with Forced Meat.

BONE them quite, and fill them with forced Meat made of whatever you pleaſe; tie them in Slices of Lard with Packthread, boil them in Broth and white Wine,

Wine, Sweet Herbs, Cloves, Roots, Onions, boil ſlowly, and ſerve with what Sauce you pleaſe.

Pied de Veau au Citron.

Calve's Feet Lemon Sauce.

TAKE Calve's Feet plain boiled, put them in a Stew-pan with a little Oil, half a Lemon, ſliced and peeled; as much Broth and Cullis as will ſimmer on a ſlow Fire about half an Hour; take them out and wipe them dry; ſift the Sauce, ſkim it well, add a Bit of Butter and Flour, a little Cullis, a pounded Anchovy, half a Lemon ſqueezed.

Ris de Veau de pluſieurs Façons.

Sweet Breads of different Faſhions.

SWEET Breads are very uſeful in many Diſhes; as in Pies, Ragout, and Fricaſſee, and to uſe alone, either fried, roaſted or broiled; they muſt be ſoaked in warm Water an Hour or two, then ſcalded in boiling Water, about a Quarter of an Hour or more; which the Butchers call Setting, to keep longer.

Ris de Veau à la Ducheſſe.

Calve's Sweet Bread à la Dutcheſs.

SCALD it, and lard with fine Lard, put in the Middle a little Farce called Salpicon, made with Muſhrooms, Truffles, fat Liver; ſew it, boil it in good Veal Broth, and reduce the Sauce to a Glaze; ſerve with a Wine Sauce, Orange, or others.

Ris de Veau au Pontife.

Sweet Breads Pontiff Sauce.

BRAZE them in the former Manner, wipe them clean from Fat, and ſerve with Sauce au Pontife; as you will find in the Directions of Sauces, Page 46.

Ris de Veau en Hériſſon.

Sweet Breads as Hedge-hogs.

SCALD the Sweet Breads, and lard them with Ham and Truffles cut in ſmall *Lardons*, and fried a ſhort Time in Butter; let the Lardons ſtick out a little to make the Appearance of Briſtle, ſimmer them in the ſame Butter with Broth and a Glaſs of white Wine, very little Salt and Pepper; when done ſkim and ſift the Sauce, add a little Cullis and ſerve upon them; you may alſo with any other Sauce: as Sweet Breads are of an inſipid Taſte of themſelves, obſerve as a general Rule, to ſerve a ſharp reliſhing Sauce with them, either Cullis Sauce, Fricaſſee, fried, broiled, called en Hatelet, or Fines Herbes, viz. Sweet Herbs, as they are nothing of themſelves; the Sauces being diverſified, give the Name: all Cooks take that Licence, as the Diſh is rather inſipid, call them Sweet Breads à la what you pleaſe; the principal, braze them tender and white.

Riſſolle à la Choiſy.

Fried Forced Meat.

N. B. Riſſolles are made of any Sorts of Meat following the ſame Direction.

BOIL a Bit of Udder in Broth, Parſley, Shallots, Roots, Pepper and Salt, when done let it cool and cut it in thin Slices; put a good Poultry forced Meat, in one or two Bits, roll it in Whites of Eggs, dip them in

in good Batter, and Bread Crums if you like, fry of a good clear Brown; you may alſo broil them, bathing with Eggs, Bread Crums, and Butter.

Queuës de Veau aux Choux.

Calve's Tails and Cabbages.

SCALD Calve's Tails and pickled Pork, and ſcald alſo a good Savoy, about half an Hour, take it out and preſs the Water out of it; cut it in Quarters, tie it and braze it all together in Broth, Slices of Lard, Spices and Herbs, as all other Brazes; when done take them out and clean all free from Fat; ſerve upon it good thick Cullis, if you would have the Cabbage as *Sowrcraut*, add Vinegar.

Queuës de Veau diverſifiées.

Calve's Tails of different Faſhions.

ALWAYS ſcald them firſt; if you would ſerve them in Fricandeaux, lard them and braze as the former; if without larding, ſerve them with different Sauces or Ragout, fried or broiled, with any Sharp Sauce in a Boat.

For Brevity's Sake I ſhall avoid giving a Repetition of *Queuës de Veau* au Gratin, and Farcies, as the Direction is already given in different Places; all thoſe Sorts of inſignificant Things are to be brazed in white Brazes, which are called ſo by putting Slices of Lemon in; as it has the Power of making the brazed Meat very white, at the ſame Time that it gives it a Sharpneſs required in all inſipid Meat, but very little of it to be uſed wherein the Braze is to ſerve for Sauce when well ſkimmed and ſifted.

Amourettes

Amourettes de pluſieurs Façons.

Lamb's Fry, and others of different Faſhions.

LAMB's Fry muſt be ſcalded a Moment, then ſoaked in Vinegar, Pepper and Salt, Parſley, Shallots; leave it in this Marinade about an Hour, then dip it in a thick Batter and fry it of a good Colour, and fried Parſley with it.

If you would have them Ragout, put them in a light Braze, with ſmall Onions, thin Slices of Lard, ſweet Herbs, half a Laurel Leaf, Thyme, a Glaſs of white Wine, as much Broth, Pepper and Salt; ſerve what Sauce you think proper, with fried Bread round the Diſh.

If you would have them Fricaſſee, take the Marrow out of the ſmall Bladders (when ſcalded,) prepare a Cream after this Manner, take a little Flour, and Egg, a Cheſnut pounded, raſped Lemon, Sugar and Cream, make ſmall Paper Caſes, and put the Fry in them, put them a Moment in the Oven; boil the Cream a Moment before you fill the Bladders with it, and baſte them over with Eggs and Cream: you may alſo make Fries with Guts of Turkey, and of Suckling Pigs, filling the Guts with this Sort of Cream, or in the Manner of white Pudding; boil them in Broth and thin Slices of Lard, and ſerve with a Sauce à la Reine, Page 48.

Tendrons de Veau au petit Pois.

Veal Griſtles and green Peas.

CUT the Griſtles of a Breaſt of Veal in Pieces, ſcald them; and if you would have them very white, boil them in Broth, few Slices of Lard, half a Lemon ſliced, Pepper and Salt, a Noſegay of ſweet Herbs;

when done wipe them clean and ſerve the Peas ſtewed upon; you may alſo when the Meat is half done, take it out of the Braze and put it in a Stew-pan with the Peas, a Bit of Butter, Parſley, a little Winter Savory, a Head of Clove, a Slice of Ham, few Cabbage, Lettuces; add a little Cullis and Flour, reduce the Sauce pretty thick; ſalt only the Moment you are ready to ſerve.

Tendrons de Veau Printaniers.

Veal Griſtles Spring Sauce; from the Green Colour.

PREPARE the Griſtles as the former, then take them out of the Braze, and put them in a Stew-pan with a good Bit of Butter, Parſley, two Cloves, a Laurel Leaf, few Shallots and Thyme; let them catch a little, then add a Glaſs of white Wine, as much Broth, Pepper and Salt; then make a Liaſon in this Manner, ſcald a Handful of green Wheat about a quarter of an Hour, ſqueeze the Water out and pound it to take about a Glaſs of Juice, ſift the Sauce and mix this Juice with it; reduce to a Sauce.

Tendrons de Veau Frits.

Veal Griſtles Fried.

SCALD the Griſtles, then boil them in a little Broth, a Glaſs of white Wine, a Noſegay of Parſley, green Shallots, Thyme, a Laurel Leaf, two Cloves, one Clove of Garlick, Pepper and Salt; boil on a ſlow Fire; when done, take out the Noſegay, reduce the Sauce to make it ſtick to the Meat; then dip it in Batter, and Bread Crums, fry it of a good Colour; ſerve either dry, or with a clear Sauce.

Tendrons de Veau à la Poulette.

Veal Griſtles Fricaſſee.

SCALD them firſt, then put them in a Stew-pan with a Slice of Ham, Muſhrooms, a Bit of Butter, Parſley, Chibbol, two Cloves; let it catch, then add a Glaſs of white Wine and Broth; reduce the Sauce, ſkim it well and make a Liaſon with three Yolks of Eggs and Cream; you may add a Lemon Squeeze.

Tendrons de Veau au Legumes.

Griſtles with any Sorts of Greens.

WHEN well ſcalded, braze them in Broth, and Slices of Lard, few Slices of Lemon, Pepper and Salt, a Noſegay of ſweet Herbs; when done ſlowly, wipe the Fat and ſerve with ſtewed Greens, or what Sauce you pleaſe.

Tendrons de Veau en Fricandeau.

Griſtle or Breaſt of Veal larded Fricandeau.

TAKE off the Skin cleanly, leave the Breaſt whole, ſcald it ſome Time in boiling Water, then lard it and put it in a Stew-pan with few Slices of Veal Fillet, and Ham; a Noſegay of Parſley, Shallots, two Cloves, a little Baſil, Broth and a little Pepper; boil on a ſlow Fire, when done, ſift and ſkim the Sauce, reduce it to a Glaze, and ſpread it upon the larded Side with clean Feathers, then put a little Cullis and Broth to gather the Remains of the Glaze, and ſift it over the Meat; you may ſerve it with ſtewed Greens, either Sorrel, Lettuces, Endives, &c. &c.

Poitrine de Veau a l'Italienne.

Breaſt of Veal Italian Faſhion.

SCALD it as uſual, then boil over a ſtewing Fire with a Pint of white Wine, a good Spoonful of Oil, as much Broth, two Slices of Lemon, Pepper, Salt, a Noſegay of ſweet Herbs, two Spice Cloves, one of Garlick, a little Baſil; when done wipe the Fat clean off, take the Skin off the Griſtles; ſerve with Italian Sauce, which you will find amongſt the Sauces, Vol. I. Page 32.

Poitrine de Veau Frite.

Breaſt of Veal Fried.

IT is prepared the ſame Way as the Griſtle, only leave the upper Skin; when it is fried with Bread Crums, and ſerved with Parſley, it is commonly called au Baſilic; you may equally broil it and ſerve with a reliſhing Sauce: See Sauces.

Poitrine de Veau en Surpriſe.

Breaſt of Veal Maſked, or Wonder, &c.

MAKE a good forced Meat with Fillet of Veal, Beef Suet, Bread, Milk, Chibbol, Muſhrooms, all fine chopt, and four Yolks of Eggs; the Breaſt firſt brazed, make a Circle round it with the forced Meat, and in the Middle a good Ragout ſhort Sauce; cover it over with the forced Meat, bathe it with Yolks of Eggs, and Bread Crums, bake it in the Oven; when done of a fine Colour, wipe the Fat out of the Diſh, and ſerve a good Sauce upon it.

Obſerve to trim either Breaſts or Necks properly, when dreſſed whole; this is beſt judged by the Size of the Diſhes.

Oreilles

Oreilles de Veau Farcies à la Quenelles.

Calve's Ears Stuffed.

BRAZE the Ears white, and ſtuff them with the forced Meat of Quenelles as it is explained for the Quenelles de Poularde, viz. *Fowl*, dip the Ears in thick Batter, to fry. See in Fowl Articles for this Forced Meat.

Poitrine de Veau Marinée.

Breaſt of Veal Marinaded.

CUT a Breaſt of Veal in Pieces, boil it in Broth to three Parts; then marinade about an Hour with two Spoonfuls of Vinegar, a little of its own Broth, Pepper and Salt, two Cloves of Garlick, four of Spices, ſliced Onions, Thyme, Laurel; then drain it and fry of a good Colour, with Parſley.

Poitrine de Veau Farcie en Ragout.

Breaſt of Veal ſtuffed Ragout.

STUFF a Breaſt of Veal with good forced Meat, between the Skin and Griſtle, faſten it well that the Stuffing cannot get out; boil it in Broth, a Glaſs of white Wine, a Noſegay, Pepper and Salt; when done, wipe it, and ſerve upon it a good Ragout made of Sweet Breads, Muſhrooms, Palates, Coxcomb, Truffles, or other; you will find the Way to make it in the Articles for Ragout: Vol. II. See Ragout Articles.

Poitrine de Veau au Court Bouillon.

Breaſt of Veal in its own Sauce.

PUT a whole Breaſt of Veal in a Stew-pan of its own Length, with a little Broth, a good Glaſs of white Wine, a Noſegay of ſweet Herbs, few Muſhrooms, few

Coriander tied in a Bag, few ſliced Roots, Onions, Pepper and Salt; ſift and ſkim the Sauce and ſerve it upon the Meat.

Poitrine de Veau au Pontife.

Breaſt of Veal Pontiff Sauce.

STUFF it as the former, and lard it, tie it up in Paper and roaſt it; ſerve with Sauce Pontife: See Sauces, Page 46.

Poitrine de Veau en Crepine.

Breaſt of Veal in Cowl.

BRAZE it to about half done, then cut the Skin off the Griſtly Part, make ſome ſmall Inciſion with a Knife wherein to ſtick ſome ſliced Truffles, or Muſhrooms, or both, with pickled Girkins, and Roots of other Colours ready boiled; intermix all properly, throw a little Salt over, and wrap it up in Cowl and Paper; finiſh it by roaſting, then ſtrip it, and ſerve with what Sauce or Ragout you think proper.

Poitrine de Veau à la Romaine.

Breaſt of Veal Roman Faſhion.

IT is half brazed, and marinaded whole, as the Griſtles marinaded; and bathed with Yolks of Eggs, and Bread Crums, to fry or broil of a good Colour; ſerve dry, or with a Sauce, or fried Parſley.

Cotelettes de Veau à la Mariée

Veal Cutlets Bride Faſhion.

CUT a Neck of Veal in Cutlets; when well ſcalded upon the Fire, put them in a Stew-pan with half a Glaſs of Oil, two Laurel Leaves, a Slice of Ham, Pepper and Salt; ſimmer it about half an Hour, then add a Glaſs of white Wine, as much Cullis, few chopped Truffles,

Truffles, finish on a slow Fire; when done take out the Cutlets, let them drain; take the Ham and Laurel Leaves out of the Sauce, skim it well, and add a Bit of Butter and Flour, with a little scalded chopt Charvil; when ready, a good Lemon Squeeze.

Cotelettes de Veau Grillées.

Veal Cutlets Broiled.

CUT the Cutlets pretty thick, and dip them in good Oil with chopt Parsley, Shallots, Pepper and Salt; make the Herbs stick to it, and Bread Crums or none; broil slowly and serve Cullis and Verjuice, or Lemon, or any clear Sauce, as you shall think proper.

Cotelettes de Veau en Ragout.

Veal Cutlets Ragout.

THEY are brazed, and served in the same Manner as the Breast, with the same Sort of Ragouts, or any you shall think proper: See Ragout, Vol. II.

Cotelettes de Veau en Papillottes.

Veal Cutlets in Paper.

CHOP all Sorts of sweet Herbs, Pepper and Salt, mixt with a little Oil; cover the Cutlets with it, wrap them in Paper, rubbed over with Butter; boil slowly, serve with or without Sauce.

Cotelettes de Veau Marinées.

Veal Cutlets Marinaded.

VEAL Cutlets marinaded are done as all former Directions for Marinade, or as the Breast of Veal marinaded; and served with any Sauce.

Cotelettes de Veau Compoſées.

Veal Cutlets Compoſed or Shammed.

TAKE the Remainder of a roaſted Neck of Veal, make a forced Meat with it, and Bread Crums, Suet or raſped Lard, ſweet Herbs, Muſhrooms, four Yolks of Eggs, Pepper and Salt; make this in the Form of Cutlets, in the Middle leave a Cavity to put in it the Remains, or a freſh made Ragout, as Truffles, Cox-comb, Sweet Breads, &c. Stick one Rib to each prepared Cutlet; garniſh with Bread Crums, bathed with Eggs; put them in a deep Pan in the Oven to take a good Colour, or fry them; ſerve with a good reliſhing or clear Sauce.

Cotelettes de Veau en Fricandeau.

Veal Cutlets Fricandeau, viz. Glazed.

AS this Diſh is of ſuch old Practice, every Body the leaſt acquainted with Cookery, knows how to do it, either with Cutlets or Fillet; it is done as all other Directions, and may be ſerved with Ragout or ſtewed Herbs; Sorrel is the moſt uſed, although Endives, Lettuces and Sellery are alſo very good.

Cotelettes de Veau aux Fines Herbes.

Veal Cutlets and Sweet Herbs.

CHOP all Sorts of ſweet Herbs, Muſhrooms, a little Winter Savory, Shallots, Pepper and Salt, a Spoonful of Oil or Butter; dip the Veal in it, and reduce the Sauce to make it ſtick, then bathe with Eggs and Bread Crums; bake in the Oven, add a Glaſs of white Wine, a little Cullis to the Sauce, ſkim it well and ſerve with the Cutlets.

Cotelette

Cotelettes de Veau aux petits Pois.

Veal Cutlets and Green Peas.

THIS is done after the ſame Manner as the Griſtles or whole Breaſt.

Cotelettes de Veau au Cruchon.

Veal Cutlets in Cruſt.

CUT your Cutlets properly, and make a Marinade with melted Lard or Butter, Muſhrooms, Shallots, half a Clove of Garlick, Pepper and Salt; ſimmer in this about an Hour, then wrap them in Puff Paſte with all the Seaſoning; put them in a deep Diſh, baſte with Yolks of Eggs, make a Hole in the Middle to pour a good clear Sauce in it when ready to ſerve.

Cotelettes de Veau à la Poële.

Veal Cutlets half Fried.

FRY the Cutlets to about half done in Oil, Butter, or Lard, all Sorts of ſweet Herbs finely chopt, Pepper and Salt; then put them in a Stew-pan with few Slices of Veal and Ham, and all their Sauce; cover them with Slices of Lard, ſimmer on a ſlow Fire, when almoſt done add a Glaſs of white Wine, then ſift the Sauce; add ſome good Cullis, reduce it pretty thick, ſerve upon the Cutlets.

Cotelettes de Veau à l'Italienne.

Veal Cutlets Italian Sauce. See Breaſt, Page 100.

Cotelettes de Veau en Crepine.

Veal Cutlets in Cowl. See as before.

Cotelettes

Coteletes de Veau Diverſifiées.

Veal Cutlets of different Manners.

BRAZE Veal Cutlets in a ſlight Braze, thin Slices of Lard, Slices of Lemon peeled, a little Broth, a ſweet Herbs Noſegay, two Cloves, one of Garlick, a little Baſil; when finiſhed white and tender, ſerve with what Sauce you think proper: you may do them with Parmeſan Cheeſe or ſmall Onions, or any thing elſe.

Carré de Veau Glaſſé ou Piqué à la Broche.

Neck of Veal Glazed, Larded or Roaſted.

BONE a Neck of Veal three Parts of the Ribs, if you would glaze it ſcald and ſtew it as Fricandeau; if you would have it roaſted, do not ſcald it, lard it and roaſt in Paper; ſerve with what Sauce you pleaſe.

*Carré de Veau à la Servante.**

Neck of Veal Stewed.

LARD it with large Pieces, rolled in Pepper and Salt, Shallots, and fine Spices, braze it with Slices of Lard, ſliced Roots, and Onions, a Laurel Leaf, few Drops of Brandy; ſkim and ſift the Sauce, and ſerve upon the Meat.

* All Diſhes under this Denomination are meant as common Dreſſing; *La Servante*, the Maid; which is ſuppoſed not to be a profeſſed Cook; the ſame for thoſe called *au Court-Bouillon* or *Gros Sel*, meaning plain Diſhes.

Carré de Veau à la Poivrade.

Neck of Veal and Sharp Sauce.

MAKE a Marinade with Butter and Flour, which you put on a Sand Fire with ſliced Onionsand Roots,

Roots, a little Coriander Seed, one Clove of Garlick, two of Spices, Thyme, Laurel, Baſil, Pepper and Salt; put in it a larded Neck of Veal, leave it in it about two Hours, then roaſt it and ſerve with a Sauce Poivrade, as you will find in Sauce Articles, Page 43.

Carré de Veau au Monarque.

Neck of Veal Monarch Faſhion.

CUT the Fillet of a Neck of Veal, and with it make a good forced Meat with Cows Udder, Lard or Suet, Bread Crums ſoaked in Milk or Cream, Pepper and Salt, chopt Parſley, Shallots, Muſhrooms, four Yolks of Eggs; boil the Remainder of the Neck in the common Pot half an Hour, then take it out, and where you have cut the Meat fill it with this forced Meat, upon this, Slices of Fat, Liver, Truffles; cover it over with forced Meat, bathe it with Yolks of Eggs, Bread Crums, a little Butter over it; put it awhile in the Oven; ſerve with it a Spaniſh Sauce or any other as you pleaſe.

Carré de Veau en Crepine.

Neck of Veal in Cowl.

IT is done the ſame as the Cutlets, the Difference only to do it whole.

Carré de Veau en Surpriſe.

Neck of Veal Stuffed.

IT is brazed and done the ſame as the Breaſt, the Meat cut out and ſtuffed with forced Meat, finiſhed in the Oven, and ſerved with a clear Sauce.

Cuiſſeau

Cuiſſeau de Veau aux Epinards.

Leg or Knuckle of Veal and Spinage.

IT is larded and brazed with all Sorts of Roots and Spices, as uſual; and ſerved upon ſtewed Spinage: it is the Garden Stuff that gives it the Name.

Cuiſſeau de Veau à la Crême.

Leg of Veal white Sauce.

LARD a Leg of Veal with large Lardons, then let it ſoak about twelve Hours in Marinade after this Manner, a Bit of Butter and Flour, about a Quart of Milk, two Lemons ſliced and peeled, ſix Spice Cloves, ſix Shallots, Cloves, three Laurel Leaves, Thyme, Parſley, two Cloves of Garlick, ſix Onions, Pepper and Salt; warm the Marinade and put it in a Pot, much to the Bigneſs of the Veal; wipe it dry before ſpitting, and cover with Slices of Lard, and two or three Sheets of Paper, roaſt it, and ſerve with a Sauce Poivrade, Page 34, or a Cream Sauce, made with a Bit of Butter and Flour, a chopt Anchovy, two green Shallots, brazed and chopt Parſley, grated Nutmeg, Pepper and Salt; as much Cream as neceſſary.

Cuiſſeau de Veau à la Daube.

Leg of Veal Dobed or à la Mode.

IT is brazed with all Sorts of Roots and Spices; reduce the Sauce to a Jelly, and ſerve it with it either hot or cold.

Quartier

Quartier de Veau au Chevreuil.

Leg of Veal cut Veniſon Faſhion.

IT is larded and marinaded as the former, only adding Vinegar and Coriander, ſoaked as long and roaſted; ſerve with a Sauce Piquante, viz. reliſhing.

Quartier de Veau au Caramel.

The Same cut as above, Glazed.

IT is larded and brazed tender, the Sauce ſkimmed and ſifted; reduce the Sauce to a Glaze as Fricandeau; ſerve with a ſharp Sauce or ſtewed Greens.

Epaule de Veau.

Shoulder of Veal.

IT may be dreſſed in every Reſpect and Faſhion, as the Leg; I ſhall only give the different Names, to avoid Repetitions, which are à la Poivrade, à L'Allemande, au Naturel, &c. &c.

Blanquette de Veau.

Roaſted Veal with white Sauce.

A Diſh well known to all Houſe-wives.

Grenadins de Veau aux Anchois.

Small Fricandeaus Anchovy Sauce.

GRENADINS differ only in Size from what is commonly called Fricandeaux, being cut ſmaller, larded and brazed white or brown; mix a Glaſs of white Wine and Cullis with their own Sauce, and add one or two pounded Anchovies; ſkim and ſift the Sauce, or with Greens.

Riſſolettes

Riſſolettes de Veau.

Veal Collop.

CUT thin Slices of Fillet of Veal, put them in a Diſh or Stew-pan with Oil or Butter, Pepper and Salt, ſome ſweet Herbs chopt, make forced Meat, let it catch a little; make a Liaſon with Flour and Butter for brown, or Eggs and Cream for white Sauce: you may alſo broil them, and ſerve with Cullis and a good Lemon Squeeze or Vinegar, and ſweet Herbs finely chopped.

Paupiettes de Veau.

Veal Olives.

MAKE a good forced Meat of Poulteries or any other, cut thin Slices of Fillet of Veal, and roll forced Meat in it, to what Bigneſs you think proper; tie them well and boil ſlowly with a Glaſs of white Wine and Cullis, a Noſegay of ſweet Herbs, two Cloves, few Shallots; when done ſkim and ſift the Sauce, to ſerve upon it; if you would have them roaſted, lard the Veal, or cover them with thin Slices of Lard: you may alſo broil them, bathing with Eggs and Bread Crums, ſerve with what Sauce you think proper: you may make Olives of what Sorts of Meat you pleaſe, after the ſame Manner, for Variety's Sake; and ſerve with different Sauces: when roaſted like Haſlets, the French Name is (en Hatereaux) viz. on ſmall Skewers.

Brezolles de Veau.

Veal Brazed, a different Collop.

CUT thin Slices of Fillet of Veal, put two or three Slices of Ham in the Bottom of your Stew-pan, then a Down of Slices of Veal, Pepper and Salt, chopt Parſley,

Parſley, Muſhrooms, Shallots, Truffles, a Spoonful of good Oil, Butter or Lard; lay the ſame three or four Times over, and cover it with Slices of Lard, braze ſlowly; when done, take the Lard and Ham out of the Sauce, ſkim and ſift it; add a little Cullis, a good Lemon Squeeze, and ſerve upon the Brezolles.

You may alſo let them marinade in the Sauce about an Hour before cold, then put them in a Stew-pan ſingly, and boil or rather fry on a fierce Fire to take Colour, turning of either Side; take them out and put a little Cullis and a Glaſs of white Wine in the ſame Stew-pan, ſerve hot upon the Brezolles.

Poupeton.

Meat-Pudding.

MAKE forced Meat with Veal, Suet, Bread, Milk or Cream, Parſley, Shallots, Muſhrooms, Yolks of Eggs, Pepper and Salt; garniſh the Bottom of your Stew-pan with Slices of Lard (the Pan to be much of the ſame Bigneſs of the Quantity you propoſe,) put three Parts of your forced Meat round with a Hole in the Middle, to put in it a Ragout of Pigeons or any other; cover it with the Remainder, and bake it in the Oven; when done turn it over gently, wipe the Fat, and cut a ſmall Hole to pour a good Sauce in it made of Cullis, Lemon Juice, &c. cover the Hole again; the Ragout you put in it gives it the Name.

Marbrée.

Marbled, Coloured, &c.

TAKE half a Dozen of Pigs Ears, as many Calves Ears and Feet boned, twelve Palates, Beef or Calves; ſcald all together for about half an Hour in boiling Water; then braze with thin Broth, two Pound of Ham, a Noſegay of all Sorts of ſweet Herbs, ſix or eight

eight Shallots, four Cloves of Garlick, three Laurel Leaves, Thyme and Basil, six Cloves, half a Nutmeg, Onions, Carrots, and Parsneps; when done, let them cool, and cut all in small Pieces with the Flesh of two roasted Fowls also minced, a Handful of sweet Almonds, as much Pistachio Nuts, green Shallots, mix it altogether in a Stew-pan with a deal of chopt Parsley, a Bottle of white Wine, some melted Hogs-Lard, the Juice of four Lemons, all Sorts of fine Spices; boil all together until the Sauce is quite reduced; let it cool again, then take a Stew-pan the Bigness you would have the Cake; rub it all over with Butter, and garnish it all over with Wafers of different Colours, cut and disposed according to Fancy; then fill it with the Meat well intermixed; take care that the Meat is still warm, put it in a cool Place to settle; when you want to use it, only dip the Stew-pan in warm Water to turn it over in the Dish upon a Napkin; you may also garnish it with Slices of boiled Truffles, Pickles or any Colour you please.

Grenade.

A Grenado.

SCALD four large Craw-fish and Colliflower; garnish the Bottom of your Stew-pan with Slices of Lard, lay the four Craw-fish at the Bottom Star-like, between them some of the Colliflower, and Fillets of Ham, roasted Fowl, and sliced Truffles; bathe it with Eggs to make it stick together, then put a good forced Meat round the Pan of a good Thickness, interlarded with Fillets of Ham and Fowl, leave a Hole in the Middle to put what Ragout you please; cover it over with forced Meat, baked in the Oven, turn it over gently, take off the Slices of Lard, and wipe it with a Linen Cloth; serve with Sauce Pontife.

Grenade

Grenade en Daube.

Grenado Dobed.

CUT half a Dozen *Grenadins*, viz. ſmall Fricandeaus, and being larded and glazed, as to ſerve by themſelves, cut the Remainder of the Leg of Veal into large Dices; alſo larded with large Pieces without Form, and a Fowl cut in Pieces, which you boil with the laſt Veal in Broth, a Pint of white Wine, a Knuckle of Veal, a Noſegay of Parſley, Chibbol, a Clove or two of Garlick, three Heads of Cloves, a Laurel Leaf, Sellery and Thyme, fine Spices; when done, lay the Fricandeaus at the Bottom of your Stew-pan (which you muſt always proportion to the Bigneſs of the Diſh you propoſe to make) and thin Slices of Lard under, Bits of Fowl between, then the Bits of Veal, and finiſh in the ſame Manner; ſift the Broth and pour it over this Preparation, let it cool to a Jelly; you may add a Calve's Foot in the boiling to make the Jelly ſtronger; when you want to uſe it, dip the Stew-pan in warm Water and turn it over gently.

N. B. Thoſe cold Diſhes will keep a long while, and may be uſed cold or warm, ſliced; the Jelly will ſerve for Sauce either Way, or adding a little Cullis for hot, or Jelly for cold.

Favorites.

Different Olives.

CUT Slices of Fillet of Veal round, of about the Bigneſs of the Palm of your Hand without the Paring; make Forced-meat with Remains of roaſted Chickens, Suet, Herbs, Eggs and Spices, upon each Slice a little of this Forced-meat and fat Livers ſliced, Truffles or Muſhrooms; continue to a middling Height, the laſt to be Veal, then roll them in Cowl, and tie them; put them in a Stew-pan with ſliced Ham and Veal, Parſley, Shal-

lots, two Cloves, one of Garlick, Pepper and Salt, a little Broth, a Glaſs of white Wine, boil ſlowly; when done, take off the Cowl, wipe the Fat cleanly, ſkim and ſift the Sauce; add a little Cullis, Lemon Juice and chopt Parſley.

Venetienne de Veau.

Broiled Veal Venetian Faſhion; Veal Stakes.

CUT pretty thick Slices of Fillet of Veal, and pretty large; marinade about an Hour in a little Oil, chopt Parſley, Muſhrooms, Shallots, Laurel, Thyme, Baſil, Pepper and Salt; make as much of the Marinade ſtick to it as you can, and Bread Crums; broil ſlowly, baſting with the Remainder; ſerve with a Squeeze of Lemon or Seville Orange.

Venetienne au Jambon.

CUT thin Slices of Fillet of Veal, and between two, one Slice of Ham dipt in Eggs, Parſley, Muſhrooms, Shallots, Truffles, a little Pepper; roll them in Slices of Lard, and ſimmer gently with a little Broth, a Glaſs of white Wine; when done take off the Bacon, ſkim and ſift the Sauce, add a little Cullis; you may ſerve with a reliſhing Sauce, or what Sort you pleaſe.

Venetienne à la Moële.

Venetian with Marrow.

CUT very thin Slices of Veal, and make Forced-meat with Marrow, Pepper and Salt, chopt Parſley, Shallots, Nutmeg, Bread Crums; put ſome of this Forced-meat between two Slices of Veal, as many as will make a Diſh, bathe it round with Whites of Eggs to make it ſtick, dip them in Butter, and ſweet Herbs chopt, and Bread Crums; broil ſlowly, and ſerve with a reliſhing Sauce.

Venetienne au Vin de Champagne.

CUT large thin Slices of Veal, between two Slices put Butter, chopt Parſley, Shallots, Muſhrooms, Pepper and Salt; braze them about an Hour, then add a Glaſs of white Wine; finiſh the brazing, reduce the Sauce, adding a Lemon Squeeze when ready to ſerve.

Fricandeaux aux Legumes.

Fricandeau with Garden Greens.

AS every Body is acquainted with this Diſh, I ſhall give no further Direction, than what has been done in Veal Cutlets.

Noix de Veau au Pontife.

Knuckle of Veal Pontiff Sauce.

Noix de Veau, Filet, & Rouëlle, mean much the ſame thing; the firſt being a pretty large Knuckle, the ſecond a large Fillet, and the third a ſmall one, from the Difference of cutting up the Meat.

CUT long Pieces of Lard, Ham, and pickled Cucumbers, lard the Fillet through and through, tie it with Packthread, and put it in a Stew-pan much of its Bigneſs, with a little Butter, a Lemon Squeeze; let it catch a little, then add Broth, a Noſegay of ſweet Herbs, one Clove of Garlick, two of Spices, a Laurel Leaf; finiſh it and reduce the Sauce, to glaze it like a Fricandeau, and ſerve with Sauce Pontiff; Page 46.

Noix de Veau à la Saint Cloud.

The ſame Saint Cloud Faſhion.

THIS is the Fillet of Veal ſtuffed and roaſted, as done in all Families, only Muſhrooms and Truffles are recommended in the Stuffing, which are not commonly uſed, but may be to Advantage, when to be had.

Noix de Veau Glaſſée.

Fillet of Veal Glazed.

THIS is done in the ſame Manner as the Noix au Pontife; only not larded and ſerved with Cullis Sauce, and Lemon Juice.

Rouelle de Veau à la Daube.

Small Fillet of Veal ſtewed.

CUT long Pieces of larding Bacon, and ſeaſon them with Pepper and Salt, fine Spices, chopt Parſley, Shallots; lard the Fillet through and through that the Larding may cut with each Slice, put it in a Braze-pan with a little Broth, a Glaſs of white Wine, ſweet Herbs, two Cloves, Laurel, Thyme, a little Coriander, a Clove of Garlick; when done, reduce the Sauce, ſift it and let it cool to a Jelly, and ſerve cold with the Veal whole or ſliced.

Rouelle de Veau à la Cendre.

A la Cendre means on Aſhes or ſlow Fire, &c.

THIS is done in the ſame Manner as the former, only ſerved hot with its own Sauce, or what Addition you pleaſe.

Andouillettes au Céleri.

Sham Sauſages with Sellery.

BOIL half a Dozen long Stalks of Sellery, then preſs the Water out, and lay ſome good Forced-meat round it; then tie them up in thin Slices of Veal, in the Form of Sauſages; boil them in Broth, Herbs and Spices; and ſerve with what Sauce you pleaſe.

Filets Mignons.

THESE are the Fillets found under the Kidney of a Loin of Veal all along, larded and glazed; ſerve with ſtewed Greens or what Sauce you pleaſe.

Filets de Veau à la Conty.

Fillets of Veal Conty Faſhion.

CUT out the whole Fillet of a Neck of Veal, ſtrip it of all its Sinews, and cut in ſeveral Places to put in it Truffles, Sweet Bread, fat Liver, all ſliced; ſimmer on the Fire with a Bit of Butter, chopt Parſley, Shallots and Muſhrooms, then braze it with few Slices of larding Bacon, and Ham, with all the firſt Seaſoning; in about an Hour add a Glaſs of white Wine; when done take out the Fillet; add two Spoonfuls of Cullis, boil a Moment, ſkim and ſift it; ſerve upon the Fillet with a little Pepper and Salt, and a Lemon Squeeze.

Timbale à la Romaine.

(The Timbale is a Mould much in the Manner of the Turks Caps, for Blanmangé, &c. &c.)

CUT Slices of Veal very thin, put them in a Stew-pan upon Slices of Lard, bathe them with Whites of Eggs to make them join together; make a good Forced-meat with the Parings, Bread Crums, Cream, Udder, raſped Lard, Parſley, Shallots, Muſhrooms, Pepper and Salt, a Couple of Eggs; lay ſome of this Forced-meat upon the Veal, then a Ragout of Pigeons or any other; and cover it over with the ſame Forced-meat and Slices of Lard, bake it in the Oven, when done turn it over gently, take off the Lard; ſerve with what Sauce you pleaſe.

Veau à la Folette.

Without Art.

THIS is Slices of Veal marinaded for about an Hour with a little Oil, all Sorts of ſweet Herbs; then rolled like Veal Olives with all their Seaſoning, roaſted, and ſerve with a ſharp Sauce.

Gateau de Mai.

A Spring Cake.

BOIL a Pint of Cream, and Bread Crums, a good Quantity; reduce till it is quite thick, then add pounded Udder, and Suet with fine chopt Parſley, Shallots, Taragon, Burnet, Charvil, Creſſes, Pepper and Salt, Nutmeg, ſix Yolks of Eggs; lay little Parcels of this in a deep Diſh, bathe it with Yolks of Eggs and Bread Crums, bake it in the Oven; ſerve with a ſharp Sauce or ſtewed Greens.

Pain à la Flamande.

A Flemiſh Loaf.

CUT a Cabbage in four, ſcald it and preſs the Water out, then tie it, and braze it with about half a Pound of pickled Pork, half a Dozen Links of Sauſages, a Noſegay of Parſley, Shallots, one Clove of Garlick, two of Spices, and Broth; when done enough, take out the Noſegay, and add two Spoonfuls of Cullis; reduce till the Sauce is quite waſted, let it cool; take a Stew-pan which you garniſh round with Paſte, and put the Ragout in it, cover it over with Paſte, and make what Deſign you pleaſe upon it; bake it in the Oven about an Hour, then pour a good Sauce into it.

Crepinettes

Crepinettes de Godiveau.

THE Godiveau is Forced-meat made with Veal, as it is often prepared for Petits Pâtes; which when done, you may uſe in Cowl rolled, broiled or fried, or baked in the Oven; dip them firſt in Oil or Butter, with Bread Crums or without; they are beſt fried, and ſerve dry.

Gateau de Veau en Crepine.

Veal Cake in Cowl.

MAKE a Forced-meat as the preceding, then cut a Knuckle of Veal in ſmall Pieces like Dices, few Piſtachio-Nuts, ſweet Almonds, Pepper, Salt, fine Spices, and three Yolks of Eggs; match your Stew-pan the Bigneſs you would have the Cake, garniſh with Slices of Lard upon the Cowl, forced Meat and Meat; cover it over with the Cowl, bake it in the Oven in a moderate Heat; when done, let it cool in the ſame Pan to ſerve cold.

Veau à la Villageoiſe.

Veal Peaſant Faſhion.

CUT thin large Slices of Veal, ſeaſon them with Pepper, Salt and fine Spices, Parſley, Shallots; cut alſo thin Slices of Ham, dip them in Eggs, and lay upon the Veal, wrap the Ham in it, and boil with a Glaſs of white Wine, as much Broth; when done, ſkim and ſift the Sauce, ſerve without adding any thing elſe to it.

Bagatelles de Veau.

Trifles of Veal.

CUT thin large Slices of Veal, ſeaſon them with fine Spices, chopt Truffles or Muſhrooms, Parſley, Shallots, fine Oil, roll them up like a Sauſage with all the Seaſoning in the Inſide; tie them up, ſimmer with a Glaſs of white Wine, two Spoonfuls of Cullis, ſkim and ſift the Sauce to ſerve upon them.

Filets de Coulis à la Bechamel.

Fillets of Cullis Meat Bechamel.

TO make a Side-diſh in a Hurry or inſtead of a ſpoiled one, pare the Brown off the Cullis Meat, and cut it in ſmall Fillets; ſimmer a Moment in Bechamel Sauce, as you will find in Sauce Articles: you may alſo ſerve it in different reliſhing Sauces.

CHAPITRE TROISIEME. Du Mouton.

CHAPTER THIRD. Of Mutton.

La Queuë de Mouton de differentes Façons.

Sheep's Rumps of different Faſhions.

SHEEP's Rumps boiled or brazed, tender, broiled or not, make a very pretty Side-diſh; you may ſerve with what Sauce you pleaſe, ſweet Herbs chopt, and Cullis, Muſhrooms, a pounded Anchovy, glazed; alſo with ſtewed Cabbages or other Greens.

Langues de Mouton.

Sheep's Tongues.

BOIL them in Water with all Sorts of ſweet Herbs; when they are almoſt done peel them, and finiſh them in

in a good Braze; and ſerve with a reliſhing Sauce, or cut in two, and dip them in Butter or Oil, with chopt Parſley, Shallots, Pepper and Salt, to broil or fry; ſerve with Sauce Piquante; See Page 45.

Langues de Mouton à la Provencale.

Sheep's Rumps Provence Faſhion.

FRY ſliced Onions, in Oil; when half done add Flour, chopt Parſley, Muſhrooms, a Clove of Garlick, Pepper and Salt, a Glaſs of white Wine, two Spoonfuls of Cullis; let it boil till the Onions are done, ſplit as many ready boiled Tongues as you pleaſe; ſimmer them a Quarter of an Hour in the Sauce, and ſerve all together, garniſh the Diſh with fried Bread.

Langues de Mouton Glacées.

Sheep's Tongues as Fricandeau.

BOIL them to three Parts, peel and let them cool to lard; then finiſh in a little Broth, a Slice of Ham, ſweet Herbs, few fine Spices, ſkim the Sauce and reduce it to a Glaze, and ſerve with what Sauce you pleaſe: you may alſo uſe them without glazing, with a Spoonful of Cullis, and Broth added to their own Sauce, and ſifted.

Langue de Mouton à la Royale.

Sheep's Tongue Royal Faſhion.

BOIL as the former, then lard through and through, then marinade about an Hour in three or four Spoonfuls of Oil, Pepper and Salt, chopt Parſley, Shallots, Truffles or Muſhrooms; finiſh them with all this Seaſoning, between Slices of Lard and a Glaſs of white Wine; when done ſkim the Sauce, add a little Cullis to give it Conſiſtence; ſerve upon the Tongues.

Langues

Langues de Mouton aux Onions en Crepine.

Sheep's Tongues with Onions in Cowl.

FRY ſliced Onions in Butter; when done add two pounded Anchovies, two Shallots, a little Fennel finely chopt, and Parſley, Pepper and Salt, two Yolks of Eggs raw; put ready boiled Tongues in a Bit of Cowl, and the former Preparation round it, which you roll in the Cowl; bathe with Eggs and Bread Crums, give them Colour in the Oven, and ſerve with what Sauce you pleaſe.

You may alſo dreſs them au Gratin, cutting thin Slices and little Forced-meat laid between; baſting now and then with Cullis.

Langue de Mouton en Papillottes.

Sheep's Tongues in Paper.

CUT brazed Tongues in two Pieces, and put round it a Forced-meat made of Fowls Livers, or any Sorts of Poultry, with Yolks of hard Eggs, ſweet Herbs, a little Suet or Beef Marrow, Pepper and Salt, few fine Spices, pounded together; roll them up in Paper, firſt rubbed with Oil or Butter; either broil or bake ſlowly, and ſerve dry or with a Sauce.

Langue de Mouton au Parmeſan.

Sheep's Tongues and Parmeſan Cheeſe.

PUT a little Cullis Sauce and Butter in the Diſh you intend to ſerve, upon this raſped Cheeſe; ſplit brazed Tongues in two and lay them upon it, then a little more Cullis and Cheeſe; put it in the Oven, or colour it with a Salamander; ſerve with ſhort Sauce.

Langues

Langues de Mouton en Surpriſe.

Sheep's Tongues Maſked or Shammed.

BOIL Sheep's Tongues to three Parts in Water, peel them and lard through and through, then finiſh in a ſlight Braze made of Broth, a Glaſs of white Wine, a Noſegay of ſweet Herbs, two Cloves, few Shallots; when done let them cool, and wrap them up in forced Meat, either (Godiveau) or Poultry, then Cowl over it, which you dip in Eggs, then Bread Crums; put them in your Diſh and bake in the Oven; when done, wipe the Fat off very clean, and ſerve with Acid Sauce: you may alſo wrap them in thin Slices of Veal, under the Cowl, and ſimmer them about an Hour with a little Broth, a Glaſs of white Wine; when done, ſift the Sauce, add a little Cullis, a Lemon Squeeze, and ſerve upon the Tongues: this laſt is called à la Braiſe.

Langues de Mouton à la Liaiſon.

Sheep's Tongues Ragout.

BOIL Tongues in Water, when well peeled cut them in two without ſeparating quite; ſeaſon them with Pepper and Salt, a little Oil or Butter; broil them of both Sides: make a Sauce after this Manner, a little Butter with chopt Muſhrooms, Shallots, two Cloves, a Noſegay of Parſley, ſimmer this ſome Time, then add a little Broth, half a Glaſs of white Wine, Pepper and Salt, a little Flour; reduce the Sauce, take out the Noſegay, and add three Yolks of Eggs with Broth to make the Liaſon: ſerve upon the Tongues with a Lemon Squeeze.

Langues

Langues de Mouton à la Dauphine.

Sheep's Tongues Dauphin Faſhion.

BRAZE the Tongues very tender, then cut them in very thin Slices, and make Forced-meat with Truffles or Muſhrooms, fat Livers, Beef Marrow, Pepper and Salt, chopt Parſley, Shallots, mixt with three Yolks of Eggs; cut pretty large Pieces of Veal, intermix this Forced-meat with Tongue Slices; roll it up like a ſhort thick Sauſage in the Cowl, which you dip in Eggs, then Bread Crums all over; fry or broil of a fine Colour; ſerve either dry with fried Parſley, or with Sauce.

Langues de Mouton à la Bourgeoiſe.

Sheep's Tongues plain Family Faſhion.

BOIL in Water, then peel and ſplit in two; marinade awhile in melted Butter, Pepper and Salt, chopt Shallots; broil ſlowly with Bread Crums, and ſerve with a Sauce made of a Spoonful of Verjuice or Vinegar, a Bit of Butter, two Spoonfuls of Broth, a little Flour, a little Nutmeg, two chopt Shallots; reduce the Sauce to a good Conſiſtence, and ſerve under the Tongues.

Langues de Mouton en Tourte.

Sheep's Tongues Pie.

MAKE a good Puffpaſte, and lay in the Bottom good Forced-meat, made of roaſted Poulteries, Suet or raſped Lard, chopt Parſley, Muſhrooms, Pepper and Salt, few fine Spices; upon this, Tongues cut in two; over them, a good Slice of Ham, a little Butter,

ter, few Slices of larding Bacon; finish the Pie and bake it: when done, take out the Lard and Ham, skim the Fat very clean, add to it what Sauce you please.

Canelons de Langue de Mouton.

Sheep's Tongue Fried in Paste.

Canelon, means a Diminutive of *Canon*, viz. a large Gun; this and all Directions under this Denomination, are prepared after the same Manner; *Canons* and *Canelons* (in the Sense of Cookery) are to each other, as *Crepine* and *Crepinette*.

CUT a Sheep's Tongue in Quarters Length-ways, the Tongue first brazed; put round it a little Forced-meat well seasoned, then roll it up in Paste very thin, and fry as you do Rissolles; serve dry.

Pieds de Mouton de Differentes Façons.

Sheep's Trotters of Different Fashions.

BOIL them in Water until you can take out the great Bones, then split them to clean properly, then boil them again till they are very tender, and dress them in what Manner you please; either as a Fricassee of Chicken, or Cullis Sauce; taking care to make the Sauce relishing.

Pieds de Mouton à la Belle-vuë.

Sheep's Trotters. See Sauce à la Belle-vuë, Page 39.

THE Trotters brazed very tender with Scraps of Veal, few Bits of Ham, Lard, and Spices, two or three Lemon Slices; take the Leg Bone out, and in the room of it, stick a Bit of fried Bread cut proportionable; serve with this Sauce as above.

Pied

Pied de Mouton en Canon.

Sheep's Trotters fried in Paſte.

THE Trotters firſt boiled in Water, then finiſhed in a good taſted Braze, bone them without cutting; then roll them in good Forced-meat, and dip them in thick Batter made of Flour, Oil, white Wine, Pepper and Salt, fry of a good Colour; ſerve with fried Parſley.

Pieds de Mouton à la Sainte Menehoult.

Sheep's Trotters Fried or Broiled.

WHEN boiled enough to take the great Bone out, put inſtead of it a Godiveau, Forced-meat, finiſh them in a good Braze, or in a Sainte Menehoult made with a little Milk, a Bit of Butter and Flour, all Sorts of ſweet Herbs, fine chopped; roll them in Bread Crums, broil and ſerve with a clear ſharp Sauce, ſee Page 45; when brazed very white and tender; you may ſerve them with Sauce à la Reine, ſee Page 48; dreſs them to any Sauce when brazed tender, as the Sauce gives the Name, ſo call it ſuch as aux Onions, Parmeſan, Gratin, &c. &c.

Pieds de Mouton à l'Aſpic.

ASPIC means a ſharp Sauce or Jelly, wherein is commonly uſed Elder Vinegar or Taragon Ditto, with chopt Parſley, or Taragon Leaves, Oil, Pepper and Salt, Muſtard, Lemon: any Sorts of cold Meat, Poulteries or Game, may be ſerved in Aſpic, either hot or cold.

Pieds de Mouton à la Ravigotte.

They are ſerved with the Sauce ſo called; See Page 38.

I ſhall paſs over any further Directions upon the different Ways of dreſſing Trotters, alſo Ears, as very needleſs; the ſame with the Kidney, as it may be dreſſed as Beef's, allowing for Tenderneſs; Sheep's Rumps are alſo dreſſed in all the different Ways, as Calve's Tails, either with Garden Greens or Sauces; Rice or Roots, in Turine with Pinions of Poulteries, or other Meat as Huſpot.

Carré de Mouton au Réverend.

Neck of Mutton Larded with Ham and Anchovy.

LARD the Fillet of a Neck of Mutton through and through with Ham and few Anchovies, firſt rolled in chopt Parſley, Shallots, Thyme, Laurel, Pepper and Salt; then put to braze with few Slices of Lard, ſome Broth, a Glaſs of white Wine; braze ſlowly; when done, ſkim and ſift the Sauce, add a little Cullis to give it a proper Body; and a Lemon Squeeze.

Carré de Mouton en Fricandeau.

IT is done in the ſame Manner as the Neck of Veal, Larded, Brazed and Glazed, ſerved with Greens or Sauce.

As I have tranſlated an ample Deſcription of the different Ways of dreſſing a Neck of Veal, I ſhall avoid repeating any further upon Necks of Mutton, as it may be done the ſame Way in every Reſpects, allowing for the Difference of Meat, the Names in the Original are as follows;

Carré

Carré de Mouton Sans Façons, viz. Plain.

Carré de Mouton en Crepine, in Cowl.

Carré de Mouton a L'Echalottes, with ſweet Herbs.

Carré de Mouton au Jambon.

THIS is brazed, and the few Slices of Ham which ſerve in the Braze, are cut in Dices and mixt with the Sauce; when well ſkimmed and ſifted, ſerved with the Neck. *Note* that your Braze is appropriated in the Seaſoning for Sauce.

Carré de Mouton à la Mode, as Beef Ditto.

Carré de Mouton à la Jardiniere, ou à la Capucine.

So called from the Greens, or the Simplicity of dreſſing.

THIS is fried Mutton Chops, eat with Garden Greens.

Cotelettes de Mouton Sans Malice.

Mutton Stakes without Art, a plain Way.

Aricot de Mouton aux (Racines) Roots.

THIS is the Harricot of Mutton known to every Body, with Greens and Roots.

Cotelettes de Mouton de Pluſieurs Façons.

Mutton Stakes of different Ways; See Veal Cutlets.

Cotelettes de Mouton au Fenouil; Fennel.

THIS is done ſlowly in Broth, Pepper and Salt; all Sorts of ſweet Herbs, adding Fennel to it.

Cotelettes

Cotelettes de Mouton à la (Cendre.)

Mutton Chops Stewed ſlowly, (Aſhes Heat.)

CUT the Chops pretty thick, lard them with Lard and Ham, give them few Turns over the Fire, with a Bit of Butter, chopt Parſley, Shallots, Muſhrooms; then put them in a Stew-pan with Slices of Veal at Bottom, ſeaſoned with ſweet Herbs, Pepper, and a little Salt and Nutmeg; cover it over with Slices of Lard, ſtop the Pan very cloſe; let it ſimmer a long while; when about half done, add a Glaſs of white Wine, and two Spoonfuls of Cullis, ſkim and ſift the Sauce, and ſerve upon the Stakes.

Cotelettes de Mouton en (Hériſſon.)

Mutton Chops Maſqueraded, (Hedge-Hog.)

BRAZE the Stakes in a good ſeaſoned Braze; when about half done, put different Sorts of Roots, cut as for Lardons, long; when done take all out and make ſmall Holes in the Stakes, to lard them with the Roots, which muſt ſhow pretty long of either Side; ſerve with a good Cullis Sauce, and reliſhing Herbs chopped.

Cotelettes de Mouton a l'Amoureux; viz. Lover.

LARD the Stakes, then give them a fry in Butter, with Parſley, a Branch of Winter Savory, then put them in a Stew-pan with ſmall Bits of Ham, ſliced Onions, Carrots, Parſneps; which you firſt give a fry in Oil or Butter; add a Glaſs of Wine, a little Cullis, ſkim the Sauce, and ſerve with all the Roots and Ham.

Cotelettes de Mouton en Crepine.

Mutton Stakes in Cowl. See Veal.

Cotelettes de Mouton en Crepine d'une autre Façon.

Another Way.

THIS is in the ſame Manner as the Sham Veal Cotelettes: See Veal Cotelettes en Surpriſe; Page 104.

Cotelettes de Mouton en (Surtout.)

Mutton Stakes Maſked; (Frock) Diſguiſed.

CUT Chops in the common Way, and ſimmer them with a little Broth to three Parts, with a Noſegay of ſweet Herbs; reduce the Sauce till no more remains than what will bathe the Stakes, garniſh them with Forced-meat round, made of Fillet of Veal, Suet, chopt Parſley, Shallots, Pepper and Salt, Bread Crums, and Cream, pounded all together, and three Yolks of Eggs, bathe with Eggs and Bread Crums, bake in the Oven; ſerve with Conſumée Sauce or Veal Gravy, or Acid Sauce in a Boat.

Cotelettes de Mouton à la Chartreuſe.

Mutton Stakes, called after the above, Frier Faſhion.

BRAZE Mutton Chops with Slices of Lard, Ham, Broth, and a Noſegay of ſweet Herbs, half a Clove of Garlick, two Cloves, half a Laurel Leaf, a little Thyme, two ſliced Carrots and Turnips, Pepper and Salt; when done, cut the Turnips and Carrots in what Form you pleaſe; then make a Sort of Porridge with Spinage, which you ſcald, and ſimmer a Moment in Butter, then pounded and ſifted, add the white of an Egg

to mix with it: take a Dish the Bigness of that you intend to send to Table, and garnish the Bottom with the same Slices of Lard; fix the Cotelettes intermixed with the Roots, and Spinage, Porridge, and so keep it warm; when ready turn it over gently upon the Dish, take off the Bacon; serve with a good Consumée.

Cotelettes de Mouton Frites.

Mutton Stakes Fried.

BOIL Mutton Chops in Broth, a Nosegay of sweet Herbs; when done sift the Broth, and reduce it to a Glaze, with which you bathe the Stakes of both Sides when cold, then bathe them with Yolks of Eggs, and Bread Crums; fry a Moment sharply to give them a good Colour; serve with fried Parsley; if you would have them with a Farce (Forced-meat) make it the same as the former, and garnish the Stakes with it before frying.

Cotelettes de Mouton à la Villeroy.

THIS is stewed with a great deal of Onions; I don't think it worthy of any further Notice; and also the Cotelettes à la *Gascogne*, which are brazed with Oil and Garlick in Abundance, as all the Dishes under the same Denomination.

Cotelettes de Mouton à la Servante.

A la Servante means in a common plain Way.

Cotelettes de Mouton a l'Allemande.

L'Allemande, German Fashion.

THIS deserves no more Notice than many others, as Oil, Garlick, and a deal of Spices make the whole.

Cotelettes de Mouton à la Dauphine.

CUT the Stakes pretty thick, and lard with half Ham, and half Bacon; fry them with a little Broth, thin Slices of Veal, ſweet Herbs; ſift the Sauce, and ſerve upon it.

Breſolles de Mouton.

Mutton Collop.

THIS is the Collop moſtly beſt done in Inns in England, only more common with Veal, but will do equally with the Fillet of a Neck of Mutton; it ſhould not boil in the laſt Preparation as it will make the Meat hard, and ſo it will with haſhed Mutton or Beef; warm ſlowly.

Breſolles de Mouton à la (Poële,) Frying-pan.

Mutton Collop another Way.

TAKE a Leg of Mutton long kept, cut the Lean free from any Fat, and cut the Pieces about the Bigneſs of half an Egg, flatten with the Cleaver, then ſimmer them a little while in Hog's Lard, chopt Parſley, Shallots, Muſhrooms, Pepper and Salt; then put them in a Stew-pan, with few Slices of Veal, a Slice of Ham, and all their Seaſoning; cover over with Slices of Lard, ſimmer about an Hour, then half a Glaſs of white Wine, a little Broth; when done, take the Mutton out to drain, add a little Cullis to the Sauce, ſkim it and ſift it to ſerve upon the Breſolles.

Breſolles de Mouton à la Périgord.

THIS is much as the former, only cut very thin, marinaded ſome time in Oil, ſweet Herbs, &c. &c. then brazed in their Seaſoning, adding a Glaſs of white Wine and chopped Truffles, or ſerved with a Ragout of the laſt.

Breſolles

Breſolles de Mouton aux Concombres.

Mutton Collop with ſtewed Cucumbers.

THIS is prepared as the former, cut very thin and ſmall, brazed very tender, and mixt with ſtewed Cucumbers, marinaded ſome time in Vinegar before ſtewing; it is needleſs to uſe freſh Meat for all thoſe Collops, as part of a Neck or Leg roaſted will anſwer the ſame, and will be tenderer, if Care is taken not to let it boil, but warm ſlowly.

Mouton à la Bechamel aux Onions.

SLICE three or four Onions, and fry them ſlowly in Butter, not to brown them; add ſome Broth and a little Flour; when almoſt done, add two or three Spoonfuls of Cream, Pepper and Salt; let it boil to a good Body, then put Fillets of roaſted Mutton in it, to warm without boiling: you may add ſcalded chopt Parſley and a Lemon Squeeze.

Hatereau de Mouton.

Mutton Olive Fried, Brazed or Roaſted.

THE Author recommends the Fillets from under the Kidney as the moſt delicate; cut very thin and fill with good Forced-meat, rolled in it; then you may dreſs them as you pleaſe: ſerve with a clear Sauce or Cullis, adding a Lemon Squeeze.

Filets de Mouton Marinés.

LARD a Neck of Mutton, and marinade it about two Hours in a little Vinegar, Water, Pepper and

Salt, ſliced Onions, Shallots, Thyme, Laurel, two Cloves, then drain it and roaſt it; ſerve with reliſhing Sauce.

Filets de Mouton à la Coquette.

CUT Pieces of Fillets of Neck of Mutton, the Bigneſs of a Finger, lard them through and through with Ham and Lard; boil them in Broth, and a Noſegay of ſweet Herbs; when done ſift the Sauce, reduce it to a Glaze, with which you garniſh the Fillets; have good Forced-meat made of Poultry, well ſeaſoned and mixt with Yolks of Eggs; put ſome of this all round the Fillets, then tie them up in a Slice of Lard, each; bathe with Eggs and Bread Crums; put them in the Oven to take a good Colour: ſerve with what Sauce you think proper.

Filets de Mouton Glaſſés aux Concombres.

THIS is done the ſame as Veal Fricandeaux, larded, brazed and glazed; ſerve upon ſtewed Cucumbers, or with any kind of ſtewed Greens.

Filets de Mouton en Cannellon.

CUT the Fillet of a Neck of Mutton in two, make a Hole in the middle of each with a large Larding-pin; ſtuff it with raſped Lard, mixt with chopt Shallots, Parſley, Muſhrooms, Pepper and Salt; marinade in a little Oil and roaſt them: ſerve with what Sauce you pleaſe.

Fricandeau de Mouton.

THE only Difference from the former, it is done with the Leg.

Caſcalopes

Caſcalopes de Mouton au Vin de Champagne.

Mutton Collops and white Wine.

THIS is cut the ſame as all Collops, brazed with few Slices of Veal, Ham, and Seaſoning; adding a Glaſs of white Wine to the Sauce.

Rouëlles de Mouton aux Onions.

CUT a Leg of Mutton in large Stakes, pretty thick, alſo ſeveral Onions ſliced; garniſh a Stew-pan with Slices of Lard, upon this the Onions, then the Meat with Pepper and Salt; and continue in the ſame Manner till you have done; cover the Pan very cloſe, and let it ſtew ſlowly, as you would à la Mode Beef; when done ſkim the Sauce, add a little Cullis.

Poitrine de Mouton de Pluſieurs Façons.

Breaſt of Mutton different Ways.

BREAST of Mutton cut in Pieces, and brazed may be uſed with all Sorts of Roots or Greens, as Huſpot, or boiled whole; then broil with ſweet Herbs, Seaſoning, and ſerve with a ſharp Sauce.

Epaule de Mouton à l'Eau; Water.

Shoulder of Mutton.

PUT a Shoulder of Mutton in a Stew-pan with Broth, a Noſegay of ſweet Herbs, two Cloves, Thyme and Laurel, boil ſlowly; when done, ſkim and ſift the Sauce; reduce it to a Glaze with which you bathe the Shoulder, add two Spoonfuls of Broth in the ſame Pan, to gather the Remainder of the Glaze; and ſerve with the Meat.

Epaule de Mouton à la Parme.

Shoulder of Mutton Parma Faſhion.

BRAZE a Shoulder of Mutton, and boil ſome Rice in good fat Broth; when very tender, lay ſome of the Rice in the Bottom of the Diſh, pretty thick, then the Shoulder upon it; mix ſome dried Currants with the remaining Rice, and cover the Shoulder over with it, then raſped Parmeſan Cheeſe; put it half an Hour in the Oven to take Colour, and ſerve with a good clear Sauce.

Epaule de Mouton au Four.

Shoulder of Mutton baked in the Oven.

LARD a Shoulder of Mutton ſeaſoned with Pepper and Salt, and ſweet Herbs; put it in a Pan of its Bigneſs, with two ſliced Onions, two Cloves, Thyme, Laurel, a little Baſil, two Spoonfuls of Water or Broth; when done in the Oven, ſift the Sauce, and ſerve with the Shoulder.

Epaule de Mouton à la Sainte Menehoult.

Shoulder of Mutton broiled.

LARD or not a Shoulder of Mutton, braze it tender with a good Seaſoning, take it out when done; throw Bread Crums over it with chopt ſweet Herbs, baſting while it broils with little of the Braze Sauce; ſerve with Cullis, and Verjuice or Vinegar.

Sauciſſons d'Epaule de Mouton.

Sauſages or Colour'd Shoulder.

TAKE up the Skin, and bone the Meat, which cut ſmall with pickled Pork, Ham, a freſh Tongue; mix

mix all together ſeaſoned with fine Spices, then roll it in the Skin, and truſs it into a Bullock's Gut, or tie it with a Roller; boil for about half an Hour, half a Handful of Salt, three Pints of Water, an Ounce of Saltpetre, two Cloves of Garlick, four of Spices, half a Dozen Shallots, Thyme, Laurel, a Sprig of Fennel, half a Handful of Juniper Berries; ſift it, and add a Glaſs of Brandy; let the Meat ſoak in this two Days, take care to boil it in this Marinade about a Quarter of an Hour, Morning and Evening; then boil it in a Pan much of its Bigneſs, in Broth and white Wine, Roots and Onions; when done, let it cool in the ſame Pan: ſerve cold upon a Napkin or ſliced.

Epaule de Mouton à la Bonne Femme.

The good Houſe-wife.

ROAST a Shoulder of Mutton, then mince the under Part without cutting the Skin; put the minced Meat in a Stew-pan, with a little Broth or Cullis, chopt Parſley, Shallots, Muſhrooms, Pepper and Salt, bathe the Skin with Butter or Lard, and Bread Crums; and broil it, or colour it in the Oven; ſerve upon the haſhed, alſo the Blade Bone broiled.

Epaule de Mouton en Timbale.

See Timbale à la Romaine, Page 117.

THIS is prepared with Forced-meat, as the other in Veal Articles; only uſing the Skin of the Shoulder of Mutton, to wrap it in, tied and brazed.

Epaule de Mouton au Sang, viz. Blood.

TAKE a tender Shoulder of Mutton, make an Inciſion between Fleſh and Skin, into which you ſtuff Pork Blood with Flee, prepared as you do for Black Pud-

Puddings; adding a little chopt Parſley, Shallots, Pepper and Salt; ſew it up, and roaſt it, covered over with Slices of Lard wrapt in Paper; ſerve with Sauce au Porc Frais, which you will find, Page 44.

Selle de Mouton à la Sainte Menehoult.

Saddle or Loin of Mutton broiled.

IT is done the ſame Way as the Shoulder, and it may equally be uſed like the Neck for Stakes or Harricot.

Selle de Mouton en Canapé, Matted.

TAKE up the Skin of a Saddle of Mutton, ſcarify the Meat, and in it ſtick ſliced fat Livers, Truffles, freſh Pork, Slices of Onions, Anchovies; cover this all over with a good Forced-meat, made of raſped Lard, Suet or Marrow, Nutmeg, ſweet Herbs, Muſhrooms, Spices, three Yolks of Eggs, all pounded together; cover it over with the Skin well faſtened, braze it (the Skin undermoſt) with Broth, a Noſegay of ſweet Herbs; when done, reduce the Sauce to a Caramel, viz. Glaze; glaze all the upper Side, and ſerve with Sauce Eſpagnole, or which you think proper.

Rôt de Bif de Mouton.

WHAT the French call Rôt de Bif de Mouton, is the two hind Quarters cut off together at the firſt Rib; the Ends of the Legs truſſed in each other; it is a large Diſh which may be plain roaſted, larded or brazed, and ſerved with any Sauce, or ſtewed Greens or Roots, &c. &c.

Rôt de Bif Glaſſé, Glazed.

Rôt de Bif à la Garone.

THIS is done with a Stuffing, wherein they put a good deal of Garlick; others call it Gigot à l'Ail, viz. Garlick.

Gigot de Mouton au Chou-Fleur.

Leg of Mutton and Colliflower.

Gigot de Mouton au Vin de Champagne.

SOME of the Meat cut off to mix as Forced-meat, and ſtuffed into it again; brazed as all other Pieces, adding a Glaſs of white Wine to the Sauce.

Gigot de Mouton en Filets Farcis.

THIS is done much after the ſame Manner as the former, only boned all to the End; the Meat made into Forced-meat, tied up in the Skin and roaſted or brazed; ſerve with any Sauce.

Grenadins de Mouton.

Small Fricandeau of Mutton.

THEY are larded and brazed the ſame as the Veal, and ſerved upon ſtewed Greens or with Sauce.

Gigot de Mouton à la Mode.

LARD a Leg of Mutton through and through with large Pieces rolled in chopt ſweet Herbs, and fine Spices; braze it in a Pan of the ſame Bigneſs, with Slices of Lard, Onions and Roots; ſtop the Steam very cloſe; when

when done, add a Glaſs of white Wine, ſift the Sauce, to ſerve with it.

Gigot de Mouton à la Houlan.

IT is done as the former, only adding Brandy inſtead of Wine.

Gigot de Mouton à la Gaſcogne.

IT is larded with Garlick ſcalded, and Anchovies, then roaſted.

Gigot de Mouton à l'Italienne.

IT is larded and brazed, ſerved with a Sauce à l'Italienne, ſee Sauces.

Gigot de Mouton à l'Eau.

SEE Shoulder ditto, it is the ſame Contradiction, as it is to be glazed the ſame; but one may call a plain boiled Leg of Mutton, a Gigot à l'Eau, viz. Water.

Gigot de Mouton à l'Eſpagnole.

Leg of Mutton Spaniſh Faſhion.

BONE it all to the End, then lard through and through with large Pieces, ſeaſoned with Salt and fine Spices; put in a Braze-pan with about a Dozen middling Onions, a Pint of Spaniſh Wine; cover it with Paper, and put in the Oven; when half done turn it, and put half a Dozen large ſhort Sauſages in the Pan, finiſh baking, turn it over in the Diſh; garniſh with the Onions, ſkim and ſift the Sauce; ſqueeze two China Oranges in it, and ſerve.

Morta-

Mortadelles de Mouton.

MORTADELLES are a kind of large Sauſages, which may be done with any Sort of Meat; it is called by the Kind of Meat uſed, and ſmoaked as the German Sauſages.

Gigot de Mouton en Venaiſon.

LARD it with fine Lard, make a Marinade with half a Pint of Vinegar, a Pint of red Wine, Pepper and Salt, Thyme, Laurel, Cloves, Nutmegs, pounded Coriander, few Slices of peeled Lemon, few Slices of Onions; warm all together, ſoak the Mutton in it about twelve Hours, then roaſt it, ſerve with a Poivrade in a Boat; See Sauces, Page 43.

Gigot de Mouton à la Servante; Maid.

LEG of Mutton plain boiled, and ſerved with Caper Sauce, or ſtewed Turnips, or plain boiled.

Gigot de Mouton à la Modêne.

BONE a Leg of Mutton all to the End, which you leave very ſhort; boil it to three Parts in Water or Broth, then take it out, and cut the upper Part croſs-ways; into which you ſtuff ſweet Herbs chopt, ſeaſoned with Pepper and Salt, and few Spices mixt with Butter and Bread Crums; then put in a Stew-pan, with few Spoonfuls of the Broth, a Glaſs of white Wine; finiſh it, add the Juice of a Seville Orange to the Sauce.

Gigot de Mouton au Militaire.

THIS is in the Nature of à la Mode Beef cut in Pieces, and larded with large Pieces, ſeaſoned with

with proper Spices, to keep and carry about, as Military Gentleman are often forced to do, which I presume is the reaſon of its being called au Militaire.

Gigot de Mouton aux Légumes.

PLAIN boiled and ſerved with all Sorts of Roots, either ſtewed or boiled with the Meat.

Gigot de Mouton au Bacha.

TAKE up the Skin to the End, and lard the Meat all over with ſcalded Sellery, Taragon, few Anchovies, pickled Cucumbers, Lard and Ham, ſeaſoned with few Spices; faſten the Skin over this, marinade in a little Oil, paper it over to roaſt; ſerve with a Sauce Piquante, as you will find in Page 45.

Gigot de Mouton à la St. Geran.

THIS is done in the ſame Nature as the Shoulder (en Timbale) ſee Page 137: and Timbale, 117; Veal Articles.

Gigot de Mouton en Salade.

THIS is larded, brazed and kept cold, then garniſhed over with all Sorts of Herbs fit for Sallet, according to Fancy: and dreſſed like a Sallet in the Nature of Salmongundy.

CHAPITRE

CHAPITRE QUATRIEME. Du Cochon.

CHAPTER FOURTH. Of Hogs and Pigs.

De la Connoiſſance & Diſſection du Cochon.

How to chuſe Hogs Meat, and to cut it up.

HOG's Meat ought to be hard and of a fine blooming Colour, without any bad Smell, occaſioned by Heat; that which is ſoft and pale red is not good; it is eaſy to know it by ſmall white Spots, which appear in the Fleſh: Pigs of ſix or eight Months are good to make pickled Pork, and to roaſt; thoſe of a Year or fifteen Months old are better to make Bacon; ſuckling Pigs ſhould be about three Weeks old, and are to be taken from the Suck for Uſe; all that is employed for Sauſages and Puddings, ought to be uſed directly, the Guts particularly, as by keeping they are apt to heat, and to burſt: the Diſſection of the Urne is to be cut cloſe to the Ears quite through, the Neck ſerves for Haſlets; the Ham is always to be cut in thin Slices, mixing Fat and Lean; the wild Boar is cut the ſame Way as the Hog, and the *Marcaſſin* (ſuckling wild Boar) is dreſſed the ſame as the ſuckling Pig.

As it is not the Buſineſs of a Cook to cut up Hogs, I ſhall paſs over any further Directions; as every Country has different Ways of cutting up all Sorts of Animals.

Cochon de Lait Rôti.

Suckling Pig Roasted.

STICK the Pig in the Throat, as deep as the Heart, that it may bleed well and die sooner, as it makes it easier to scald; when the Water is pretty warm, put the Pig in it, holding it by the hind Legs, when you find the Bristles coming off the Tail by rubbing, take it out and rub it with a little Rosin, then hard with the Hand; when it is well scalded wash it clean, and cut it open while warm: take all out except the Kidneys, truss it with three Skewers, one in the hind Legs, one in the fore, and one in the middle; put in it a Nosegay of Parsley, Shallots, Thyme, Laurel, with Pepper and Salt; wipe it very dry before spitting: cut the Skin a little near the Neck, as much upon the Rump, to hinder it from breaking in the roasting; when it begins to be warm, rub it all over pretty often with Oil, which will make the Skin very crisp; take out the Nosegay when you serve.

Cochon de Lait en Galantine.

Coloured Pig.

AFTER having scalded the Pig as the former, cut off the Head and Feet, and bone it without cutting the Skin, cut some of the Flesh to chop with Beef Suet, Bread Crums, Cream, Salt, fine Spices, five or six Yolks of Eggs, Parsley, Mushrooms, Ham, Bacon, and some of the Pig's Flesh, Truffles, Pistachio Nuts, all chopt together, and well mixt with few sweet Almonds and hard Yolks of Eggs; lay a Down of the Forced-meat, then thin Slices of Ham, and Slices of the Pig's Flesh, so continue till all is used; roll it up in the Skin, and tie it very tight in a Stamine or Roller, with Slices of Lard round it;

boil

boil it in Broth, a Pint of white Wine, a Noſegay of ſweet Herbs, two or three Cloves, Thyme, Bay-Leaf; boil on a ſlow Fire, let it cool in the Braze; ſerve cold, whole or ſliced.

Cochon de Lait au Moine Blanc.

Pig white Monks Faſhion.

BONE the Pig thoroughly, except the Head and Feet, take care not to cut the Skin; make a Farce (viz. Forced-meat, I ſhall uſe the Word hereafter in common) with Fillet of Veal, Beef, Suet, Bread Crums, and Cream, chopt Parſley, Shallots, Muſhrooms, Salt, and fine Spices, mixed with ſix Yolks of raw Eggs; cut Dices of Ham and Bacon, to mix with the Farce; ſtuff the Pig with this as if it was whole, tie it well, and cover the Back with thin Slices of Lard, and tie it in a Napkin to boil in Broth and a Pint of white Wine, a Noſegay of Parſley, green Shallots, one Clove of Garlick, two of Spices, Thyme and Laurel, ſliced Onions, Carrots and other Roots, Pepper and Salt; when done, if you propoſe to ſerve it hot, wipe it clean, and ſerve with what Sauce you pleaſe; if for cold, let it cool in the Braze, then take off the Napkin, and lard; ſcrape the Fat gently, and ſerve upon a Napkin with green Parſley round it.

Cochon de Lait au Pere Douillet; (meaning Tender, Delicate, Fribbling, &c. ſpeaking perſonally.)

Pig in Jelly.

TRUSS a Pig as for roaſting, and put it in a Braze-pan much of its Length, with Slices of Veal and Beef, four Calve's Feet cut in Pieces, a ſmall Knuckle of Veal, a little Ham, a large Noſegay of Parſley, Shallots, two Cloves of Garlick, a Bay Leaf, Thyme, four Cloves, a Bit of Nutmeg, whole Pepper, a little

Salt; cover it over with Slices of Lard; boil with a Bottle of white Wine, twice as much Broth; let it boil about an Hour, the Pan well ſtopped; take care it does not boil too faſt as it would crack; when done take it out gently, and put all the reſt in a ſmaller Pan to ſimmer; clean the Brazing-pan, and garniſh the Bottom with fine green Parſley, ſcalded Craw-fiſh, laid in a pretty Manner, then the Pig upon this, Back uppermoſt; then ſift the Broth, well ſkimmed; and add Slices of peeled Lemon, the Whites of eight Eggs beat up with the Shells, and boil it till it is quite clear, and ſtrong enough for a Jelly; ſtrain it in a Napkin, and pour it upon the Pig; it ſhould be covered over with it; let it cool; when ready to uſe it, dip the Braze-pan in warm Water, to turn it over upon a Napkin.

Roulades de Cochon de Lait.

Large Olives.

CUT the Head and Feet off, cut the Pig in Quarters, and bone it quite, and put upon each a Farce made of raſped Lard and Bread Crums, three Yolks of Eggs, chopt Parſley, Shallots, Muſhrooms, Pepper and Salt, roll them round, tie them with Packthread, and braze in Broth and a little white Wine; when done, ſkim and ſift the Sauce; add a little Cullis and a Lemon Squeeze, when ready to ſerve.

Cochon de Lait à la Bechamel.

Pig Bechamel Sauce.

TAKE the Remainder of a roaſted Pig, cut in ſmall Pieces, and dreſs it with Bechamel Sauce, as you will find in Sauce Articles; you may alſo ſerve it as a Blanquette, made with Butter, chopt Muſhrooms, a Noſegay of Parſley, Thyme, Shallots, two Cloves,

half a Bay Leaf; ſimmer it ſome time, then add a Spoonful of Flour, Broth, Pepper and Salt; reduce the Sauce, take out the Noſegay, then put the Fillets in it, making a Liaſon with two Yolks of Eggs, a little Cream; ſerve without boiling.

Paupiettes de Cochon de Lait.

Olives of Suckling Pig.

WHEN well boned as the former for Roulades, take part of the Fleſh which you chop with Suet, Bread Crums, and Cream; pound all together, and add a Spoonful of Brandy, chopped Parſley and Shallots, Muſhrooms, Pepper and Salt; mix with ſix Yolks of Eggs; roll this Farce in the Skin, cut in ſmall Pieces; and braze in Broth a Glaſs of white Wine, a few Slices of peeled Lemon; and ſerve with what Sauce you think proper.

Cochon de Lait en Timbale.

Suckling Pig in Mould.

CUT off the Head and Feet, and bone the reſt; cut all the Meat without cutting the Skin, chop the Meat with Truffles, Ham and Bacon; marinade this together in Oil, Pepper and Salt, Parſley, Shallots, finely chopped; put the Skin in a ſmall Stew-pan, and put the Farce in it with all the Seaſoning, faſten the Skin round, and cover it over with Slices of Lard; boil in Broth and a Pint of white Wine, Slices of Onions and Roots, a Noſegay of Parſley, Shallots, one Clove of Garlick, three of Spices, Thyme and Laurel; when done, ſerve with Sauce *Eſpagnole*, which you will find in Sauce Articles: if you would have it for a cold Diſh, ſeaſon it a little more, and let it cool in the Braze to ſerve upon a Napkin.

Hure de Cochon en Sanglier.

Hog's Head as Wild Boar.

THE Head cut close to the Shoulder, bone the Neck Part, cut off the Chops, part the Flesh of the Nose as far as the Eyes, cut the Bone off, lard the Inside with Bacon, seasoned with Pepper and Salt, and fine Spices; rub it all over with coarse Salt, half an Ounce of pounded Saltpetre; put it in a Pickle-pan, with half a Handful of Juniper Berries, Thyme, Laurel, Basil, Cloves, half a Handful of Coriander; cover it and let it remain so about eight Days, then tie it well, and wipe it dry; boil it with three Pints of red Wine and Water, Onions, Carrots, a large Nosegay of sweet Herbs, two Cloves of Garlick, six Cloves, half a Nutmeg, Thyme and Laurel, two Pound of Hog's Lard: taste the Braze, when about half done, and add Salt if necessary; when it gives under the Finger it is done; let it cool in the Braze, serve cold: you may garnish it with Bay Leaves, according to Fancy.

Ballon de Cochon.

Made round, the Form of a Foot-ball.

TAKE a Hog's Head, cut off as the former, bone it thoroughly; cut most of the Meat, leaving but little upon the Skin, chop the Meat, season it with Pepper and Salt, fine Spices, chopped Shallots, Parsley; divide the lean Meat from the fat; chop also a Tongue and some Ham, Truffles, Pistachio-Nuts, mix this last together; put the Skin in a large round Stew-pan, then lay a Down of the first Meat prepared, then a Down of Fat again the first and second, then the Tongue; so continue intermixing until it is full; if the Head don't furnish Fat enough, you use fresh Lard instead:

take

take care to put a little Seaſoning every Down you lay, faſten it well, and tie it up in a Cloth; boil it with a Bottle of white Wine, a large Noſegay of ſweet Herbs, Roots and Spices as the *Hure*; ſimmer it about eight Hours, let it cool to half in its own Braze, then you may give it what Form you pleaſe; lay a Weight upon it to ſqueeze the Fat out of it, and ſerve whole or ſliced.

Uſage du Sang de Cochon & autres.

The Uſe of Hog's Blood and others.

HOG's Blood is preferable to Calve's and Lamb's, although all ſerve for the ſame Uſe; it is uſed by itſelf, and for black Puddings, as it will be explained hereafter; poor People may uſe it with very little Expence, in boiling ſliced Onions, and mixing them with the Blood for a Fry.

Petit Salé.

Pickled Pork.

THE beſt for Pickling are of about ſeven or eight Months old, cut the Pieces to what Bigneſs you pleaſe; for fifteen Pound of Meat, a Pound of pounded Salt, rub it well all over; lay the Pieces very cloſe together; it is fit for Uſe in about a Week: it is very good to boil with all Sorts of Porridge, but for this Purpoſe, it ſhould be pretty freſh made, as it will give a better Taſte.

Echinée à la Poivrade.

Chine of Pork Poivrade Sauce.

SALT it about three Days; then roaſt it, and ſerve with it Sauce Poivrade, as you will find in Sauce Articles, Page 43.

Le Lard, comment le Faire.

How to make Bacon for Kitchen Uſe.

LEAVE as little Lean as poſſible, upon ten Pound of Meat, uſe a Pound of pounded Salt, rubbing it very well all over; put the Pieces upon one another, upon Boards in the Cellar, and a Board over it with Weights, leave it ſo about a Month, then hang it up to dry, the hardeſt is the beſt moſtly for larding; it is not to be ſmoked.

Queuës de Cochon de Pluſieurs Façons.

Pig's Tails of different Faſhions.

BOIL the Tails in Broth, a Clove of Garlick, Pepper, Salt, Laurel and Thyme; when done very tender, ſerve with what Sauce you pleaſe; or broiled, with Sauce Remoulade in a Sauce Boat; alſo with ſtewed Cabbages or others.

Pieds de Cochon à la St. Menehoult.

Pig's Feet Brazed and Broiled.

CLEAN the Feet very well, and cut them in two; put a thin Slice of Lard between, and tie the two Pieces together, then ſimmer them eight Hours with two Glaſſes of white Wine, one of Brandy, ſome Hogs Lard, and fine Spices, a Noſegay of Parſley, Shallots, a Clove of Garlick, two of Spices, Thyme and Laurel; when done let them cool in the Braze, untie them, and baſte with the Fat of it, and Bread Crums; broil of a fine Colour; ſerve with or without Sauce.

Oreilles & Panache de Cochon de pluſieurs Façons.

Pig's Ears of different Faſhions.

RUB them with Salt for three or four Days, a little every Day, and few Laurel Leaves, Thyme, Baſil, few pounded Cloves; then boil them in Water alone, or with green or dried Peas; make a *Purée* of the Peas, to ſerve upon the Ears, or ſerve them with Sauce Robert: alſo cut in Fillets called (en Menus droits) either brown Sauce or white Fricaſſee, broiled or fried.

Boudins de Cochon.

Black Puddings.

TO one Pint of Blood, put two Pound of Lard, half a Pint of Cream, Salt, and fine Spices; boil before half a Dozen of large Onions in fat Broth, with a Noſegay of Parſley, Shallots, Thyme, Laurel, Baſil, Pepper and Salt, half a Handful of Coriander tied in a Linnen Cloth; when the Onions are very tender, chop them very fine and mix with the Blood, and fill the Guts not too full; when well tied put them in boiling Water: you will know when they are done with a Pin, if the Fat comes out inſtead of the Blood.

Boudins de Saint Germain, (a Town near Paris.)

CUT ſeveral Onions in Dices, boil them quite tender in the Quantity of Hog's Lard you propoſe to mix with the Blood; when thoroughly done, let it cool, then mix with the Blood; ſeaſon it with Salt and fine Spices, and finiſh as the former.

Boudins Fins.

Fine, delicate, better than the former.

CHOP eight or ten Onions very fine, put them in a Stew-pan, with a Quarter of a Pound of Lard; ſimmer ſlowly till they are quite done; take it off the Fire, add half a Pint of Cream, a Pint of Hog's Blood, ſix Yolks of raw Eggs, two Pound of Lard cut in ſmall Dices, fine Salt and fine Spices, mix it all together very well, and finiſh as all former Directions.

Boudins Blancs.

White Puddings.

BOIL a Dozen of Onions in fat Broth, with a Noſegay of Parſley, Chibbol, two Shallots, three Cloves, Thyme, Baſil, a little Coriander tied in a Bag, Salt and Pepper; boil them till no Liquor remains, maſh them very fine, and boil a Handful of Bread Crums in a Pint of Milk, until it becomes to the Conſiſtence of a ſoft Paſte, and mix it with the Onions; pound a Quarter of a Pound of ſweet Almonds, and ſift them in a Stamine with half a Pint of warm Cream; add eight Yolks of raw Eggs, half a Pound of Lard, cut in ſmall Dices, Breaſts of roaſted Poultries chopped very fine, Salt and fine Spices; mix it all together, and boil as the former: they require but a ſhort Time, and ought to be pricked with a Pin to hinder them from burſting, they will be the better for being boiled in Milk.

Boudins Blancs Communs.

Common White Puddings.

BOIL Onions as the preceding, according to what Quantity you pleaſe; chop them very fine, and mix them with Bread Crums ſoaked in Cream, and ſifted in

in a Sieve; add half a Pound of Lard cut ſmall, eight raw Yolks of Eggs, Salt and Spices; mix it very well, and boil in boiling Water.

Boudins de Foyes de Merlans.

Puddings of Whitings Livers.

HAVE about two Dozens of Whitings Livers according to their Bigneſs; waſh them very clean, and cut ſmall; give them a fry in Hog's Lard, then let them cool; boil a Couple of ſliced Onions in three half Pints of Cream, with one chopped Shallot, Parſley, half a Laurel Leaf, a little Baſil; boil until the Cream is reduced to half, then ſift it in a Sieve, and add eight or ten Yolks of Eggs, half a Pound of Flee cut in Dices, and the Livers as fried, Salt and fine Spices; don't fill the Guts too much for fear they ſhould burſt; boil in boiling Water about a Quarter of an Hour; broil them in Paper Caſes as white Puddings.

Boudins de Foyes Gras.

Puddings of Fat Livers.

TO make eight Links of Puddings, take eight fat Livers, which you chop very fine; boil ſix Onions in fat Broth, a Noſegay of Parſley, Chibbol, half a Clove of Garlick, two of Spices, Thyme, Laurel, Baſil, a little Coriander, tied up in a Bag; when thoroughly done, take out the Noſegay, and chop the Onions very fine; add half a Pound of the Lard cut in Dices, half a Pint of Cream, three half Pints of Hog's Blood, Salt and fine Spices, mix it all together, put it over the Fire, juſt to warm it, ſtirring it continually for fear the Blood ſhould ſtick to the Bottom; when it comes to a proper Conſiſtence, finiſh as all former Directions.

Boudins

Boudins d'Ecreviſſes.

Craw-fiſh Puddings.

BOIL half a Hundred of Craw-fiſh, about a Quarter of an Hour, then pick the Tails, which you cut in ſmall Dices, and pound the Shells and Spawns; then ſimmer them in Butter for about an Hour, then ſtrain them in a Stamine, as to make Craw-fiſh Butter; boil the Tails and White of Fowl roaſted, finely chopped, Bread Crums ſoaked in Cream, eight raw Yolks of Eggs, few Onions roaſted, two fat Livers cut ſmall, half a Pound of Flee cut ſmall, the Craw-fiſh Butter; add two or three Spoonfuls of good Cullis, Salt, and fine Spices; finiſh as the fat LiverPuddings.

Boudins de Faiſand.

Of Pheaſant.

MINCE the Meat of a roaſted Pheaſant very fine, and chop the Bones very ſmall, and ſoak them about three Hours in a Pint of Cream; boil half a Dozen of Onions in fat Broth, a Noſegay of Parſley, green Shallots, one Clove of Garlick, two Cloves, 1 hyme, Laurel, Pepper and Salt; let it boil till the Liquid is quite reduced to a thick Conſiſtence: chop the Onions very fine, and mix them with the Meat, Bread Crums ſoaked in Cream, ſifted; and the Cream wherein you ſoaked the Bones; add eight Yolks of raw Eggs, three Quarters of a Pound of Lard cut ſmall, Salt, and fine Spices; when well mixed, finiſh as all former.

Boudins de Lapins.

Of Rabbits.

ROAST a good large Rabbit, or two ſmall ones to three Parts roaſted, then chop all the Meat very fine with the

the Liver, and ſoak the Bones as the laſt, finiſh them as the above; Puddings may be made of all Sorts of Poultries or Game.

Cervelats Fumés.

Large Sauſages ſmoaked.

ACCORDING to the Quantity deſired, chop freſh Pork, as for common Sauſages; ſeaſon it with fine Spices, and uſe the largeſt Guts; fill them very full, and hang them in the Chimney, about three Days, or more if you pleaſe; boil them in Broth, a little Salt, Parſley, Shallots, a Clove of Garlick, Thyme, Laurel; let them boil ſlowly about three Hours, and ſerve cold.

N. B. Wood Fire is beſt for all ſmoaked Meat, and all Sorts of Cervelats are beſt that come from Germany; they are made equally of all Sorts of Meat, much in the ſame Manner, as what the French call Mortadelles, and what are commonly called in England Bologna Sauſages or Methworth.

Cervelats de Pluſieurs Façons.

Of different Sorts.

IF you would have them with Truffles, obſerve the ſame Method as the former, only adding chopped Truffles, firſt fried in Lard, Shallots or Onions, the ſame; mix it well all together, and finiſh as the preceding.

Sauciſſes de Cochon.

Common Pork Sauſages.

TAKE freſh Hog's Meat, more fat than lean, chop it well together, ſeaſon with Salt and fine Spices; do not fill the Guts too full; broil on a ſlow Fire.

Sauciſſes

Sauciſſes en Crepinettes.

In Cowl.

IT is the ſame Sort of Meat, wrapped in Veal Cowl, which you do to what Bigneſs you pleaſe, and broil ſlowly; it is equally good, and takes leſs Time in doing.

Sauciſſes de Veau en Crépinettes.

Of Veal Meat.

TAKE of Fillet of Veal, according to what Quantity of Sauſages you would make; chop it very fine, as much Beef Marrow cut in ſmall Dices, which you mix very well with the Veal, ſeaſoned according to Taſte; and broil in Cowl as the above, either Veal or Pork Cowl.

Sauciſſes aux Truſes.

With Truffles.

IT is the ſame Preparation as the two former, either Pork or Veal, only mixing chopped Truffles with it.

Sauciſſes de Pluſieurs Façons.

Of different Sorts.

OF whatever Taſte you would make your Sauſages, always have full as much, or more fat than lean Meat; if you would give them the Taſte of Garlick, ſcald them ſome Time before you chop them to mix, Parſley the ſame, and Onions muſt be fried almoſt quite done before mixing, and take care, that neither gives too much Flavour.

Sauciſſes de Champagne.

With Champaign Wine.

CHOP lean Pork Meat rather coarſly, cut the Fat in Dices, ſeaſoned with Salt and fine Spices; then add a Pint of Champaign Wine, mix it well with it, and let it marinade about ten or twelve Hours; then drain the Wine, and make your Sauſages, as all former; hang them in the Chimney for two Days, and boil as all others.

Timbale de Boudin.

A Mould ſo called, filled with black Pudding Preparation.

SLICE ſeven or eight middling Onions, and fry them in Lard over a ſlow Fire, until they are quite done; then take them off the Fire, and add chopped Shallots, Parſley, Salt, and fine Spices, eight raw Yolks of Eggs, a Pound of the Flee, three half Pints of Hog's Blood; mix it well all together; garniſh the Bottom of your Mould, or Stew-pan with thin Slices of Bacon, upon this a Bit of Cowl, as large as the Pan; faſten it at Top and bake in the Oven of a middling Heat; when you judge it to be done enough, turn it over gently upon the Diſh; take off the Bacon, wipe the Fat, and pour over it a Cullis Sauce, with Pepper and Salt.

Sauciſſes à la Mariniere.

Sailor Faſhion.

FRY a Dozen of ſmall Onions in Butter, with a Noſegay of Parſley, Shallots, a Clove of Garlick, Thyme, Laurel, Baſil, two Cloves; ſimmer ſlowly until the Onions are done, then take out the Noſegay, put

a

a little Flour and a Pint of red Wine; make it boil, and put in it what Quantity of Sauſages you pleaſe; reduce to the Conſiſtence of a Sauce; a little before ſerving, ſkim the Fat clean off, add a pounded Anchovy, few ſmall Capers, a Drop of Vinegar; garniſh the Diſh with fried Bread.

Sauciſſes à la Saint Cloud; (St. Cloud, a Place near Paris.)

PUT as many Sauſages in a Stew-pan as you think proper, with two Glaſſes of white Wine, one or two Spoonfuls of Oil, ſimmer them ſlowly; when done, drain the Sauſages, ſkim the Fat, add a little Cullis; reduce to the Conſiſtence of a Sauce, and ſerve upon the Sauſages.

Sauciſſes à la Sainte Menehoult.

Sauſages Broiled.

FRY half a Dozen of Onions, ſliced in Butter; when done let them cool, and add two chopt Anchovies, Pepper, a little pounded Anniſeed, raſped Lard; mix it well together to make a Farce; boil the Sauſages about a Quarter of an Hour, with a Glaſs of white Wine and Broth, then peel the Guts off, and garniſh them round with the Forced-meat, and tie them up in Bits of Cowl; dip them in melted Butter, and ſtew with Bread Crums; put them in the Oven for about half an Hour to take a good Colour, and Time to bake the Cowl: ſerve upon a Cullis Sauce with a Lemon Squeeze.

Sauciſſes aux Fines Herbes.

With Sweet Herbs.

GARNISH a Stew-pan with few Slices of Fillet of Veal and Ham, ſoak it about half an Hour, then put your Sauſages in it with two Cloves of Garlick, a Noſegay of Parſley, green Shallots, a little Sprig of Fennel, Thyme, Laurel, two Cloves, chopt Muſhrooms and Shallots; add a Glaſs of white Wine, boil on a ſlow Fire about half an Hour, take out the Garlick and Noſegay; add a little Cullis, ſkim the Fat very clean, ſift the Sauce in a Sieve, ſeaſon it with Pepper and Salt; add a Lemon Squeeze, and ſerve upon the Sauſages.

Sauciſſes au Gratin.

Gratin, catching at Bottom.

BOIL ſhort thick Sauſages in a little white Wine, two Cloves, Thyme, Laurel, one Onion ſliced, one Clove of Garlick; when done, peel the Guts off, and dip them in Butter mixed with Muſtard, then roll them in raſped Parmeſan Cheeſe; have as many Bits of fried Bread, as Sauſages, and as long; garniſh the Bottom of the Diſh you intend to ſerve upon, with a little Cullis and Bread Crums; put it on Aſhes Fire, and mix a little Parmeſan with it, then lay a Bit of the fried Bread and a Sauſage, and ſo on till you have done; leave it on the Fire untill it forms a Gratin; colour the Top of the Sauſages with the Salamander, and ſerve upon, a good clear Cullis for Sauce.

Sauciſſes

Sauciſſes en Ragout ou Purée.

Sauſages as Ragout or with any Sorts of Porridge.

PORK and Veal Sauſages may be dreſſed in many different Ways, being boiled with a Glaſs of Wine and Broth, a Noſegay of ſweet Herbs; you may ſerve them with what Sauce you think proper, or with ſtewed Turneps, Cabbages, any other Sorts of Garden Greens; alſo with Peas Porridge, Lentils; alſo brazed with Truffles; for the laſt, put a Glaſs of white Wine in a ſmall Brazing-pan, then ſliced Truffles, then Sauſages, and ſo on: then cover it over with thin Slices of Lard, ſtop the Pan very cloſe, and ſimmer on a very ſlow Fire; when done, add a little Cullis and Conſumée, give it a boil to ſkim the Fat; and ſerve upon the Sauſages and Truffles.

Andouilles de Cochon.

Chitterlings or large Sauſages.

ACCORDING to the Length and Bigneſs you would have them, cut the large Guts in proportion, and when they are very clean, marinade them five or ſix Hours in a Glaſs of white Wine, two Cloves of Garlick, Thyme, Laurel, Baſil; then cut freſh Pork in Fillets, and of the Flee and fat Gut the ſame; mix all together, ſeaſon with a little pounded Anniſeed, Salt, and fine Spices, then fill the Guts not too full, for fear they ſhould burſt; when well tied at both Ends, put in a Veſſel juſt of their Length; and boil them with half Water and Milk, Salt and Pepper, a Noſegay of Parſley, green Shallots, a Clove of Garlick, three Spice Cloves, Thyme, Laurel, Baſil, a little of the Lard; when done, let them cool in their Broth, wipe them well before you broil them; you may alſo hang them to ſmoak, they will keep a long Time.

Andouilles

Andouilles de Bœuf.

Beef Chitterlings.

TAKE Beef's Guts well cleaned as the former, and ſoak them in the ſame Manner; cut in Fillets, Beef Palates and Tripes, both firſt boiled to three Parts; alſo cut in ſmall Pieces, Cow's Udder and pickled Pork; mix all this together, adding ſliced Onions, firſt fried in Lard or Butter, three or four raw Yolks of Eggs, Salt, and fine Spices; then fill the Guts, and boil them in fat Broth, half a Pint of white Wine, a Noſegay as the former, Thyme, Laurel, Baſil, ſliced Carrots and Parſneps; let them cool in their Liquor; broil them about half an Hour: inſtead of the Beef's Palates, you may uſe the Tongue.

Andouilles de Veau.

Chitterlings of Veal.

SCALD a Calve's Caldron and Udder about a Quarter of an Hour, cut it in Fillets with a Pound of pickled Pork; mix it together, and add few chopt Shallots, Salt and fine Spices, three or four Spoonfuls of good Cream, four Yolks of Eggs; finiſh thoſe as all former.

Andouilles de Rouen, (Rouen a Town in France.)

TAKE Calve's Caldron or Lamb's, cut in ſmall Pieces, and Pork Flee cut equally; ſeaſon it with a little pounded Anniſeed, Salt and fine Spices; boil them in Milk and fat Broth, with a Noſegay of ſweet Herbs, few ſliced Onions, let them cool in the Liquor of their boiling.

Andouilles à l'Angloiſe.

Engliſh Faſhion.

FRY ſliced Onions in Butter till they are half done, cut Calve's Ears firſt boiled, and Lamb's Caldron in ſmall Bits; alſo ſome pickled Pork, and freſh Pork Flee and Breaſt of Fowl; mix all together with the Onions, a few chopped Shallots, a little Parſley, Salt and fine Spices; boil them in fat Broth, half a Pint of white Wine, Thyme, Laurel, Baſil, Salt, a Noſegay; finiſh as all former.

Andouilles de Gibier.

Chitterlings made of Game.

TAKE all the Fleſh of a good kept Rabbit, a Calve's Caldron, Pork's Flee, ſliced Onions, half fried in Lard or Butter; mix all together, add Salt and fine Spices, chopped Shallots, Nutmeg, Powder of Baſil, finiſh them as all the reſt; when you want to uſe them, dip them in the Fat of their Boiling, to roll them in Bread Crums to broil; you may make the ſame with any Sorts of Game.

Andouilles à la Béchamel.

White Chitterlings.

SOAK a Slice of Ham over a ſlow Fire, about a Quarter of an Hour, with a Clove of Garlick, Parſley, green Shallots, Thyme, Bay Leaf, Baſil, a Bit of Butter; add half a Pint of Milk; reduce it by boiling to half, then ſift it in a Sieve, and put to it a Handful of Bread Crums; ſimmer it till it becomes quite thick; cut a Calve's Caldron in ſmall Fillets, a Piece of freſh Pork,

and ſome of the Lard, ſix Yolks of raw Eggs, Salt and fine Spices; boil them in half Milk and Water, a Noſegay, Salt and Pepper; and dreſs them as all others.

Andouilles de Poiſſon.

Of Fiſh.

TAKE Eel's Skin inſtead of Guts, uſe what Sorts of Fiſh you pleaſe; cut off all the Fleſh, pound the Bones, which you boil in red Wine, two ſliced Onions, a Clove of Garlick, Parſley, green Shallots, Thyme, Laurel; boil until it is reduced to half, ſift it in a Sieve, and mix the Fiſh-meat with it, cut in Dices, add ſix or eight Yolks of raw Eggs, Salt and Spices; cut the Skin the length of five or ſix Inches, and fill them as other; boil them in Broth and red Wine, a Noſegay of ſweet Herbs, Salt and Pepper: let them cool in their Liquor; and ſerve broiled.

Andouilles à la Flamande.

Flemiſh Faſhion.

TAKE Chitterlings of Veal or Pork, boil them with Savoys cut in Quarters, firſt ſcalded and tied; boil all together in good Broth, a Noſegay of Parſley, green Shallots, a Clove of Garlick, Thyme and Laurel, two Cloves, a little Nutmeg, Pepper and Salt; when done, drain the Chitterlings and Cabbages; put them upon the Diſh you intend to uſe, and ſerve upon it a good Cullis Sauce, rather thick.

Andouillettes de Veau au Parmeſan.

Small Chitterlings with Parmeſan Cheeſe.

CHOP ſome Fillet of Veal coarſly, and as much Hog's Flee cut in Dices, which you mix together;

add chopped Parſley, green Shallots, Pepper and Salt, five Yolks of Eggs, raw; roll up this Forced-meat in thin Slices of Veal, tie them faſt with Packthread, and put them in a Stew-pan with thin Slices of Bacon, a Glaſs of white Wine; when you judge they are done enough, untie them, and ſift the Sauce in a Sieve; add a little Cullis to make a Liaſon, and reduce it till it becomes pretty thick; put half of it in the Diſh you intend to uſe, and raſped Parmeſan, then the Chitterlings upon this, and baſte them with the Remainder of the Sauce, Parmeſan over them; ſimmer it ſome Time over a ſlow Fire, and colour the upper Part with a Salamander or a Brazing-pan Cover: ſerve with a ſhort Sauce.

Sauciſſons de Sanglier.

A thick ſhort Sauſage made of Wild Boar Meat.

ACCORDING to the Quantity you would make, take the Proportion of one Pound of Meat to half a Pound of Hog's Flee, one Ounce of Salt, Spices in proportion; add a little Saltpetre to redden the Meat, put all together in a Tureen, with a little Muſkado Wine; let it marinade about four and twenty Hours, then fill the Guts, and let them ſoak in a little Wine, with Salt, Shallots, Thyme, Laurel; after ſome Time ſoaking hang them in the Chimney, until they are quite dry: when you want to uſe them, you may braze them about an Hour; moſt People eat them raw.

N. B. People whoſe Buſineſs is ſmoaking Meat of any Sorts, know beſt how to dry thoſe, having proper Places for it.

Sauciſſons au Brodequin.

Made Square between Boards, racktied.

TAKE four ſmall Boards, a Foot long and three Inches broad, which will ſerve you to form your Sauſages;

Sauſages; chop about three Pounds of freſh Pork with a great deal of fat Meat, the Fleſh of a long kept Partridge, a Pound of Leg of Mutton, a Pound of Hog's Flee cut in Dices, a Quarter of a Pound of Piſtachio-Nuts, half a Pound of Truffles cut in ſmall Bits, five raw Eggs, Salt and fine Spices, mix all well together; put all in a Cowl, which you faſten between the four Boards; boil it with white Wine and Broth, Salt and Pepper, a Noſegay of Sweet Herbs, three Cloves, one of Garlick, green Shallots, Thyme, Laurel, Baſil; let it cool in the Liquor, to eat cold.

Façon de faire les Jambons.

How to make Hams.

ACCORDING to the Quantity of Hams you have to make, you make a Brine more or leſs after this Manner; put in a Tub all Sorts of ſweet Herbs, ſuch as Marjorum, Winter Savory, Balm, Thyme, Laurel, Baſil, Juniper Berries, a good deal of Salt, and Saltpetre; the liquid half Lees of Wine and half Water: let all thoſe Herbs infuſe for two Days, then ſqueeze them well, and ſift the Brine clear, then put your Hams in this to ſoak about a Fortnight, then drain them, and hang them to dry; to keep them long, rub them ſome time with Lees of Wine and Vinegar, and throw Aſhes over them.

Jambon de Mayence.

Hams Mayence Faſhion.

WHEN they are pretty freſh, boil them to half without ſoaking, then take up the Skin, and roll it in Paper, firſt butter'd; finiſh it with roaſting, baſting now and then with a little Brandy: it will eat very good either hot or cold.

Jambon en Gelée.

Ham in Jelly.

SOAK the Ham to be pretty freſh, and boil it to half in Water, Laurel, Thyme, Baſil; when half done put it in a Brazing-pan much of its Bigneſs, upon Slices of Veal Fillet, and a Knuckle of Veal at Top; boil in two Bottles of white Wine and Broth, two Lemons ſliced and peeled, a large Noſegay of Parſley, green Shallots, a Garlick, Cloves, ſix of Spices, Thyme, Laurel; reduce the Broth until it is fit to make a Jelly, ſkim it well and ſift it; let it cool, and ſerve with the Ham: this Jelly ſhould be clarified with Whites of Eggs, as moſt are done, otherwiſe it will look thick and diſagreeable.

Jambon au Naturel.

Ham dreſſed the common Way.

IF long kept, ſoak it ſome Time; if freſh, you need not; pare it round and under, take care no ruſty Part is left; tie it up with Packthread, put it in a Brazing-pan much of its Bigneſs in Water, a Noſegay, few Cloves, Thyme and Laurel Leaves; boil on a ſlow Fire about five Hours, then add a Glaſs of Brandy, and a Pint of red Wine; finiſh boiling in the ſame Manner; if to ſerve hot, take up the Skin, and ſtrew it over with Bread Crums, a little Parſley finely chopped, few Bits of Butter, give it Colour in the Oven or with a Salamander; if to keep cold, they will keep better without taking the Skin up.

Jambon Roti.

Ham Roasted.

PARE the Ham as for boiling, it should be much fresher for roasting, so it must soak longer if old; soak it four and twenty Hours with a Bottle of white Wine, and baste it with the Wine while roasting; when done, you may finish it as the former, and skim the Dripping with which it has been basted; reduce it to the Consistence of a Sauce, and serve it with the Ham.

Jambon à la Braise.

Ham Brazed.

PREPARE the Ham for Salt according to your Judgement in regard to soaking; pare it as the former, and put it in a Brazing-pan of its Bigness, with Broth without Salt, a large Nosegay, two Cloves of Garlick, six of Spices, four Bay Leaves, Thyme, Laurel, few sliced Onions, Carrots and Parsneps; when half done, add a Glass of Brandy, a Pint of Wine; when done slowly, take up the Skin: serve with what stewed Greens you think proper, or with a relishing Sauce.

Rôties de Jambon.

Toasted Bread and Ham with Eggs.

TOAST Bits of Bread of what Bigness you please, fry them in Butter of a good Colour; take as many Slices of fresh Ham or soaked; soak them over a slow Fire in Butter till they are done, turning often, then lay them upon the Bread; put a little Cullis in the same Stew-pan; give it a boiling, skim the Fat clear off; add a little Broth and Vinegar; boil a Moment,

and ſerve upon the Toaſt: the Ham is prepared the ſame, if you would have it with poached Eggs, or any Sorts of ſtewed Greens.

Filets de Porc Frais.

Fillets of Freſh Pork.

CUT the ſmall Fillets which are found in the Inſide of the Loins, they are called Filets Mignons, viz. Favourite; cut theſe in ſmall Bits, beat them flat with the Handle of a Knife, and marinade them about an Hour in a little Oil, chopt Parſley, green Shallots, Muſhrooms, Pepper and Salt; make the Herbs ſtick to, as much as poſſible, and ſtrewed over with Bread Crums; broil over a ſlow Fire, and baſte with Oil or Butter; ſerve under, a clear Sauce of Veal Gravy and Verjuice, or Lemon Squeeze, or any other.

Cotelettes de Porc Frais.

Freſh Pork Stakes.

CUT a Neck of Pork long kept, and pare the Stakes properly; you may dreſs them in the ſame Manner, in every Reſpect, as Veal Cutlets, and in as many different Ways; and ſerve with any Sorts of ſtewed Greens or Sauces.

Langues Fourées de Porc.

Pork's Tongs ſtuffed.

TAKE what Quantity of Tongues you think proper, cut the Throat Part off, and ſcald them juſt enough to peel, then ſalt them with common Salt, and Saltpetre; put them cloſe in a Pan with chopped Parſley, Shallots, Thyme, Laurel, Baſil, Coriander, Juniper Berries, a ſmall Quantity of each; lay a Weight upon them

them to keep cloſe; cover the Salting pan cloſe, and let them remain in a cool Place for about ten Days; then take out of the Seaſoning to ſtuff them in Hog's Guts or Beef's, tie them up cloſe and hang them in the Chimney to dry: when you want to uſe them, boil in half Water and Wine, with a Noſegay of ſweet Herbs, few Cloves, and ſliced Onions: let them cool in their Liquor.

N. B. The Coal Fire will not give that Flavour to any of thoſe dried Sauſages or Cervelats, &c. &c. as we have from Germany or Italy; but whoever would make a Trial here in any Out-houſes with Saw-duſt and ſweet Herbs dried, will come near to the ſame.

CHAPITRE CINQUIEME. De l'Aigneau.

CHAPTER FIFTH. Of Lamb.

LAMB in England is in all Seaſons good, and of great Reſource in Cookery, as every Part of it may be uſed in many different Ways, where Variety of Diſhes are required; it ought to be fat and very white; the Fore-quarter is of more Uſe than the Hind one in the Number of Diſhes.

Tête d'Aigneau à la Pluche verte.

Lamb's Head of a pale green Sauce.

CUT the Chops of one or two Lamb's Heads to the Eyes, ſcald them in hot Water, and give them a Boil in a ſecond; then put in a Stew-pan upon thin Slices of Lard, a little Broth and white Wine, a Noſegay of ſweet Herbs, a Clove of Garlick, Salt and whole Pepper; when boiled enough, ſift the Broth, reduce it to the Conſiſtence of a Sauce; add a little Butter rolled in Flour, a middling Quantity of fine chopt Parſley: make a Liaſon, and ſerve upon the Heads.

Têtes

Têtes d'Aigneau à la Mordienne.

Lamb's Head after the Name of the Inventor.

PREPARE one or two Lamb's Heads as the preceding, well ſcalded; then put them in a Stew-pan much of their Bigneſs, upon thin Slices of Lard, half a Lemon, ſliced and peeled, and Broth; ſimmer on a ſlow Fire, and make a Sauce after this Manner, ſimmer a Slice of Ham, two Spoonfuls of Oil, a Noſegay of Parſley, green Shallots, one Clove of Garlick, a little Baſil, two Cloves, chopt Muſhrooms, Conſumee, and a Glaſs of white Wine; reduce to the Conſiſtence of a Sauce; take out the Noſegay, ſift and ſkim the Sauce, and ſerve upon the Head.

Tête d'Aigneau de pluſieurs Façons.

Lamb's Head of different Manners.

ALWAYS ſcald the Heads very clean firſt, then boil them in Broth, with Verjuice-Grapes, if in Seaſon, or Lemon Slices, Salt and Pepper, a Noſegay of ſweet Herbs, two Cloves, Thyme, Laurel; when done, open the Brains, and ſerve with what Sauce you think proper, as Verjuice Sauce which you make with one or two Spoonfuls of Verjuice or Lemon in proportion, a little Cullis, chopt Parſley, a Bit of Butter and Flour, Pepper and Salt, a little Nutmeg: make a Liaſon and ſerve upon the Heads, or a Spaniſh Sauce, Italian, Truffles, or Muſhrooms, any of which you will find in Sauce Articles.

Tête d'Aigneau au Pontife.

The ſame another Way.

CHOP ſome Muſhrooms, and cut ſome fat Livers in Dices, put this in a Stew-pan with a little Cullis,

a

a Glaſs of white Wine, a Noſegay of ſweet Herbs, one chopped Shallot, very little Baſil, Pepper and Salt, a Bit of Butter; when this is done, take one or two Heads three Parts boiled; cut the Tongues in Dices, which you mix with the Sauce, and take out the Brains, and inſtead, put this Ragout which you cover over with the Brains; cut in Slices, baſte them over with a little of the Sauce, and Bread Crums, a little melted Butter: give it Colour in the Oven, or with a Salamander; ſerve under it a Sauce au Pontife, which you will find in Sauce Articles, Page 46.

Tête d'Aigneau à la Condé.

Lamb's Head Condé Faſhion.

BRAZE one or two Heads in a white Braze, and ſerve with a Sauce made with Verjuice, two Yolks of Eggs, ſcalded Parſley chopped, coarſe Pepper, a Pat of Butter, a little Cullis, Salt, Nutmeg; make a Liaſon without boiling, and ſerve upon the Brains.

Iſſu d'Aigneau de pluſieurs Façons.

Lamb's Head with all its Appurtenances of different Manners.

ISSU is the Head, Heart and Liver, and Chitterling, which muſt be all very well ſcalded in boiling Water ſeveral Times; then boil all together in Broth or Water, few Slices of Lard, Pepper and Salt, a Noſegay of ſweet Herbs, one Clove of Garlick, two of Spices: you may alſo put with it, Bits of pickled Pork; when done, put the Head in the middle, and all the reſt round cut in Pieces, and the pickled Pork; ſerve with what Sauce you pleaſe: you may alſo ſerve this in a plain Way, without Sauce upon it, but a ſharp Sauce in a Sauce-boat, made with few chopped Shallots, ſliced Onions, Pepper

per and Salt, a little Broth and white Vinegar; infuſe this about an Hour or two; warm it, and ſift it: it may alſo be dreſſed as a Chicken Fricaſſée.

Epaule d'Aigneau à la Dauphine.

Shoulder of Lamb Dauphine Faſhion.

BONE one or two Shoulders of Lamb, all to the Handle Bone, chop ſome Truffles or Muſhrooms, and fat Livers which you mix together with ſcraped Lard, Pepper and Salt, Parſley, Shallots, two Yolks of Eggs; roll this Farce in the Shoulder, and braze them in a Pan much of their Bigneſs, in a little Broth, few Slices of Lard, a Glaſs of Wine, a Noſegay of ſweet Herbs, Pepper and Salt; when done, ſerve upon ſtewed Spinage, or any other Sorts of Garden Greens.

Epaule d'Aigneau à la (Voiſine) Neighbour Faſhion.

PREPARE one or two Shoulders of Lamb as the former, fill them with Forced-meat of roaſted Fowls, Bread Crums ſoaked in Cream, Calve's Udder, Pepper and Salt, chopt Parſley, Chibbol, (or green Shallots, which is much the ſame,) mixt with Yolks of Eggs; roll them round and faſten them very well, to hinder the Farce from getting out; lard all the upper Part with middling larding Bits, boil them in good Broth and a Noſegay; when done, ſift the Sauce in a Lawn Sieve; reduce it to a Glaze, to put over the upper Part with a light Bruſh, and ſerve with what Sauce you pleaſe.

Quartier d'Aigneau en Crepine.

Quarter of Lamb in Cowl.

BONE a fore Quarter of Lamb without cutting the Skin, and make a Farce after this Manner; cut three

three middling Onions in Dices, fry them in Lard; when almoſt done, add few chopt Shallots, Powder of Baſil, Parſley, Salt and fine Spices, a ſmall Quantity; four Yolks of Eggs, two Spoonfuls of Cream, half a Pint of Lamb's Blood, ſimmer over the Fire without boiling untill it becomes pretty thick; put this Preparation in the Lamb, rolled up in Cowl, and roaſt it, then baſte with Butter, or a thin Batter and Bread Crums; give it Colour in the Oven, ſerve under it a Sauce au Canard, which you will find in Sauce Articles, Page 47.

Rot de Bif d'Aigneau au Monarque.

(For *Rot de Bif d'Aigneau*, ſee the Explanation in Mutton Direction, Page 138.)

IT is to be cut the ſame Way, although unuſual in England; I ſhall follow the Author as near as poſſible, as it is not deviating from what may be done in all Families, though at preſent confined to few.

Cut Truffles in Slices, pickled Pork and fat Livers the ſame, ſliced Onions, and Fillets of Anchovies, ſeaſoned with Pepper, Salt and Nutmeg; take up the Skin of the Piece of Lamb cleanly; ſcarify the Fleſh under in ſeveral Places, and put the firſt Preparation in it properly diverſified, and cover it all over with a Farce made of ſix hard Yolks of Eggs, chopt Shallots, Parſley, and ſcraped Lard, then the Skin over it, faſtened well; boil it in Broth, with a Noſegay of ſweet Herbs, few Shallots, a Clove of Garlick, two or three of Spices, Pepper and Salt, a Bottle of white Wine, and few Slices of Bacon; when done, take out the Lard and Noſegay: ice the upper Part with a Glaze, made of Veal Cullis, ſuch as you do for Fricandeau, ſift Part of the Sauce; add a little Cullis to make a Liaſon; reduce it pretty thick, and ſerve under the Meat.

Quartier

Quartier d'Aigneau aux Fines Herbes.

Quarter of Lamb with Sweet Herbs.

ROLL a Bit of Butter in Flour with few Bread Crums, chopped Parſley, Shallots, a little green Thyme, Salt and Pepper, and a Glaſs of white Wine, and Broth in proportion; boil a Moment; the Lamb being roaſted, take up the Shoulder, and pour this Sauce between, in the ſame Manner as many People do with Seville Oranges, and Pepper and Salt.

Quartier d'Aigneau à la Reine.

Quarter of Lamb with white Sauce.

TAKE a Fore-quarter of Lamb, roaſt the Shoulder, and cut the Neck and Breaſt in Cutlets, which you lard with Truffles, and give few Turns in a Stew-pan with good freſh Lard, Pepper and Salt, chopt Shallots; garniſh them with Bread Crums; broil ſlowly, baſting now and then with Lard or Butter: make a Sauce à la Reine, and mince the Shoulder which you mix with the Sauce, pour it in the Diſh, the Cutlets upon it or round it as you pleaſe.

Queües d'Aigneau au Soleil, the Sun.

Lamb's Rumps Fried, viz. au Soleil, clear bright Colour.

BOIL the Rumps in Broth, a Glaſs of Wine, Pepper and Salt, a Noſegay of ſweet Herbs, green Shallots, three Cloves, Thyme and Laurel; when done, let them drain, and make a light Batter, made of Flour, a Spoonful of Oil and Salt, and white Wine; fry them of a good Colour, and ſerve with fried Parſley:

you

you may also put them to any Sauce you please; when brazed in the above Manner, a relishing Sauce is best.

Quartier d'Aigneau en Sauciſſons.

Quarter of Lamb as thick Sausages or Chitterling.

BONE a Leg of Lamb, and cut above half the Meat out, which you simmer in Butter a little while, mince it with Calve's Udder, scraped Lard, Bread Crums soaked in Cream, chopt Parsley, green Shallots, few Truffles or Mushrooms, Salt and fine Spices; put this Farce in the Remainder of the Leg, and roll it up like a short thick Sausage; tie it up in a Linen Cloth very tight; boil it in Broth, half a Pint of white Wine, a Nosegay, few Onions Slices and Carrots; when done, serve with what Sauce you please, or with any Sorts of stewed Greens, or green Peas, Asparagus, &c.

Carré d'Aigneau (à la Belle-vüe.)

Necks of Lamb well looking, agreeable, &c. &c.

PARE two Necks of Lamb handsomely, and scarify the Fillet which you fill up with chopped Truffles, pickled Cucumbers, Bits of Carrots, Beet-roots, &c. seasoned with Pepper and Salt, fine Spices, a little Powder of Basil; close the Ribs of the Necks close to each other, and cover them over with Slices of Fillet of Veal; tie them up in a fine Linen Cloth, and put them in a Brazing-pan much of their Bigness, with a little Cullis, a Glass of white Wine, a Nosegay, green Shallots, half a Clove of Garlick; simmer over a very slow Fire about four or five Hours; then take off the Cloth and Veal; skim and sift the Sauce, reduce it to a good Consistence

ſiſtence to ſerve upon the Meat: you may add a Lemon Squeeze, if the Wine does not make it reliſhing enough.

Du Chevreau ou Cabrit.

Of Kid.

KID is good to eat when it is but three or four Months old, becauſe its Fleſh is delicate and tender; it is not uſed after it has done ſuckling; to be good, it ought to be fat and white; it is uſed in the ſame Manner as Lambs.

Des Groſſes Entrées en Terrine & autre.

Of large, Firſt-courſe Diſhes, Tureen and others.

Terrines à la Flamande.

Tureen Flemiſh Faſhion.

SCALD half a Dozen of Turkey Pinions, four Sheep's Rumps, half a Pound or more of pickled Pork; then tie up each Sort together: ſcald alſo a good Savoy, cut in Quarters and tied; put all together in a Pan with good Broth, a Noſegay of ſweet Herbs, Parſley, green Shallots, three Cloves, Pepper and Salt; boil ſlowly; when done, drain the Meat, put it in the Tureen, and ſerve a good Cullis Sauce with it.

Terrine à l'Angloiſe.

Engliſh Faſhion.

MAKE a good Lentil Cullis, as it is explained in Cullis Article; and boil a Quarter of a Pound of Rice in good Broth; take Sheep's or Beef's Rumps, well brazed and cut in Pieces, and Bits of pickled Pork, the

the ſame, two or three Pigeons cut in Quarters; put in the Bottom of your Tureen ſome of the Rice, then part of the Meat, then Lentil Cullis, and ſo continue; the laſt to be Lentils; fry ſome Bread Crums, with which you garniſh the Top; put it in a ſoaking Oven for half an Hour: you may uſe any Sorts of brazed Meat in the ſame Manner.

Terrine de ce que l'on veut.

Tureen of what you pleaſe.

TAKE any Sorts of Butcher's Meat, ſuch as Tongues, Beef's Rumps, Briſket, Sheep's Rumps, or Pieces of Neck and Leg; braze all this with Slices of Lard, a Noſegay of ſweet Herbs, one Clove of Garlick, three of Spices, Thyme, Laurel, Pepper and Salt, a little Broth; when the Meat is done, wipe the Fat off, dreſs it in the Tureen with what Ragout you pleaſe, or Cullis Sauce, or other; if you would uſe their own Broth, take care not to put too much Salt; ſkim the Fat, ſift it, and add a little Cullis.

Terrine de Bécaſſes.

Of Woodcocks.

GARNISH a Stew-pan with Slices of Fillet of Veal, and Ham; truſs the Woodcocks whole, and give them few Turns in Butter, then put them along with the Veal and Ham, covered over with thin Slices of Bacon; add Broth, half a Pint of white Wine, Pepper and Salt, two Onions ſliced, and other Roots, a Noſegay of ſweet Herbs; when done, put them in the Tureen, free from Fat: ſerve upon, a good Ragout of Sweet Breads, fat Livers, Muſhrooms, &c. &c. you will find the Method to make it in Ragout Articles, Vol. II.

Terrine de Perdrix.

Tureen of Partridges.

YOU may make Partridge Tureen of different Sorts, as with Cabbages, Lentil Cullis, or with Sweet Bread Ragout, as the laſt; take what Quantity of Partridges you pleaſe, truſs them as for boiling; lard the Breaſts of ſome to pleaſe different Taſtes; if you would make it with Cabbages, cut a large one in Quarters, ſcald it firſt, then put it to boil with the Partridges, or rather to ſtew, about half a Pound of pickled Pork, Broth, a Noſegay, Pepper and a little Salt, according as the Pork will admit, two or three Cloves; when done, drain the Partridges and Cabbage; put the Partridges in the Tureen, the Cabbage round or between, the pickled Pork upon; ſerve with a good Veal Cullis Sauce; if you would have it with Lentil Cullis, you will find the Way to make it in Cullis Articles.

Terrines de Queuës de Mouton, & Ailerons au Coulis & Ragout de Maron.

Tureen of Sheep's Rumps and Poultry Pinions with Cheſnut Cullis and Ragout.

SCALD Six Sheeps Rumps, and as many Pigeons as you pleaſe; put the Sheeps Rumps in a ſmall Pan upon few Slices of Bacon, a Noſegay, half a Clove of Garlick, two of Spices, a little Thyme and Baſil, half a Bayleaf, a little Broth, a Glaſs of white Wine, a little Salt and Pepper, a Slice of Ham, few whole Muſhrooms; boil on a ſlow Fire; when the Rumps are half done, put the Pigeons to it, let all ſimmer gently; take as many Cheſnuts as you think proper: roaſt them enough to peel both Huſks; take the beſt to boil tender in Broth, pound others to make a Cullis, with ſome of

the Broth of the firſt Preparation; ſift the Cullis in a Stamine, add a little Veal Cullis; put the Rumps in the Bottom of the Tureen, the Fat well wiped off, the Pigeons upon them, then the Cheſnuts whole, and Cullis.

Terrine de Volailles.

Tureen of Poulteries.

TAKE Fowls, Chickens, Turkeys, Pigeons, which you pleaſe, or ſeveral Sorts together, Fowls and Turkeys, cut them in Quarters; Chickens and Pigeons, truſs them whole as for boiling, Legs inſide; lard them with large Pieces of Larding, Bacon and Ham intermixed; braze them in a well ſeaſoned Braze: ſerve with any ſtewed Greens or Roots which you pleaſe, or a Ragout of Sweet Breads: alſo without Ragout or Greens, but any Sorts of Sauce.

Terrine au Monarque.

GARNISH the Bottom of a Brazing-pan with Slices of Fillet of Veal and Ham, upon this a Neck of Mutton larded, pickled Pork, cut in pretty large Bits, two whole Pigeons, truſſed for boiling, ſix Quails, a Couple of Partridges of a good *Fumé*, ſeaſon with Salt, whole Pepper, Powder of Baſil; cover all with Slices of Lard and Veal; put a little Broth, a ſmall Glaſs of Brandy, ſtop the Steam with a Paſte made with Vinegar; ſimmer it on a ſlow Fire, or in the Oven about four or five Hours; make a Ragout with chopped Truffles, Sweet Breads, Cock's Combs, a Bit of Butter, Broth and Cullis; reduce the Sauce pretty thick: the Meat being done, put it in the Tureen, ſift the Broth of it; mix it with the Ragout, take care it is not too ſalted; give it a boil together, and ſerve upon the Meat in the Tureen.

Terrine de Lapreaux.

Tureen of Rabbits.

CUT two Rabbits in large Pieces, lard them through and through with large Pieces of larding Bacon, ſeaſoned with Salt and fine Spices; put them in a Stew-pan with a good Slice of Ham, a Bit of Butter, a Noſegay of ſweet Herbs, two Cloves, a Laurel Leaf, a little green Baſil, half a Clove of Garlick; ſimmer them a little while in this Manner, then put them in another Stew-pan, upon Slices of Fillet of Veal, with all their firſt Seaſoning; cover it over with thin Slices of Lard, ſoak it about half an Hour over a ſlow Fire, then add a Glaſs of white Wine; when done, put the Rabbits in the Tureen, and add ſome good Cullis to the liquid of their boiling, give it a boiling together, ſkim and ſift; add a Lemon Squeeze, and ſerve upon the Meat.

Terrine de Macreuſes au Jambon.

Tureen of Wild or Sea Ducks with Ham.

TRUSS them as you do a Fowl for boiling, and make a Farce with the Livers, raſped Lard, Muſhrooms, Parſley, green Shallots, raw Yolks of Eggs, Salt and Pepper, with which you ſtuff the Fowls; braze them four or five Hours with a Pint of white Wine, Slices of Beef and Veal, two Onions, one Carrot, and one Parſnep, a Noſegay of Parſley, green Shallots, one Laurel Leaf, Thyme, three Cloves, Pepper and Salt; for the Sauce, ſoak few Slices of Ham of the ſame Bigneſs, then ſimmer them on a ſlow Fire until they are done; then take them out and put in the ſame Stew-pan, ſome good Cullis, ſtirring it at bottom, to mix the Glaze which the Ham has made; add a little Vinegar, then

then put the Slices of Ham in it to warm without boiling and ſerve all together upon the Macreuſes.

N. B. This Water Fowl is not common in England, but there is a ſmall Kind of Duck called Shuffler, which may be dreſſed the ſame, and any eatable Water Fowl; this is further explained in Wild Fowls Articles. Vol. II.

Terrine de Poiſſon.

Tureen of Fiſh.

TAKE freſh Water Fiſh, which Sort you pleaſe, or different Sorts together, if Tenches you muſt ſcale them before emptying; Pikes and Perches, you leave the Scales until they are done; the Meat will be of a better Colour, and a finer White; if it is *en Gras* ſtew them with few Slices of Veal and Ham, a little Broth, a Glaſs of white Wine, a Noſegay of ſweet Herbs, two Cloves, one of Garlick, Thyme and Laurel, few Slices of Lard, Pepper and Salt; when done, drain them from the Liquor, and put the Fiſh in the Tureen; add a little Cullis to their Broth; ſkim it and ſift it in a Sieve, and ſerve upon the Fiſh: you add to it what Sorts of Ragout you pleaſe: if it is to be Meager, you braze the Fiſh as ſuch, and ſerve with their Sauce, Peas or Lentil Cullis.

Terrine à la Neuvaine.

Tureen as you pleaſe, or any how.

USE a Tureen which will bear the Fire, and put in it any Sorts of Butcher's Meat you think proper, or of Game; chop it pretty ſmall, and ſeveral ſliced Onions, a little Beef Suet, half a Glaſs of Brandy, Salt and Spices; ſtop the Steam with a Paſte made of Flour and Vinegar, and ſtew it ſlowly, (as you would à la Mode

Beef) for about five Hours; then take off the Paſte, ſkim the Fat a little, and ſerve as it is; it will alſo eat very well cold: this may equally be done in a Stew-pan.

Terrine de Saumon.

Tureen of freſh Salmon.

GARNISH a Stew-pan with few Slices of Veal and Ham, and put upon it what Quantity of Salmon you pleaſe; cover it over with thin Slices of Lard, ſeaſoned with Pepper and Salt, a Noſegay of Parſley, green Shallots, two Cloves, Thyme and Laurel, a Glaſs of white Wine; ſoak it over a very ſlow Fire for about an Hour, then take out the Salmon to put in the Tureen; add a little Cullis to the Sauce, give it a boiling to ſkim it, and ſift it in a Sieve; inſtead of this Sauce, you may ſerve a Sweet Bread Ragout or any other; for Meager, ſerve with a Cullis of Craw-fiſh and Ragout.

Terrine de Saumon aux Ecreviſſes.

With Craw-fiſh.

TAKE about three Pound of freſh Salmon cut in two or three large Slices; put them in a Brazing-pan, with few Slices of Lard, a Noſegay of ſweet Herbs, two Cloves, a ſmall Bit of Nutmeg; the liquid to be half Broth and half white Wine, Salt and Pepper; boil it over a ſlow Fire about half an Hour, in the ſame Time prepare about half a hundred of Craw-fiſh, by ſcalding them in boiling Water, and boil the Tails in Broth very tender; dry the Carcaſs, to pound very fine, and add ſome good Cullis to it, to ſift it in a Stamine; let it be pretty thick, mix a little of the Braze with it, firſt well ſkimmed, then add the Tails to the Cullis; warm without boiling, to ſerve in the Tureen upon the Salmon.

Caſſerole

* *Casserole au Ris.*

TO make a middling First-course Dish; take about half a Pound of Rice, well washed in hot Water several Times; boil it in fat Broth very tender; use what kind of Meat you think proper, brazed very tender, such as Turkeys, Pigeons, or any other Sorts of Poulteries, pickled Pork, Sheep's or Lamb's Rumps, &c. &c. lay a Down of Rice in the Dish you intend to serve at Table, then the Meat upon this, and about an Inch thick of Rice over; rub it over with a Knife dipt in melted Butter or Lard; give it a good brown Colour with a Salamander or in the Oven.

* This *Casserole* is often done in a Stew-pan proportionable to the Dish intended; the different Preparation laid close intermixed, then turned over gently to keep its Form from which it takes its Name, viz. Stew-pan.

Different Hochepot.

Hochpot of different Sorts.

USE what kind of Meat you please, as Brisket of Beef, Mutton Stakes, whole Pigeons, Rabbits cut in Quarters, Veal or any Sorts of Poulteries; boil this in short liquid with some whole Onions, Carrots, Parsneps, Turnips, Sellery, a Nosegay of Parsley, green Shallots, one Clove of Garlick, three of Spices, a Laurel Leaf, Thyme, a little Basil, large thick Sausages, thin Broth or Water; boil a long while over a slow Fire, when done drain the Meat, and place it upon the Dish intermixed with the Roots, sift and skim the Sauce; reduce some of it to a Glaze, if you like; and glaze the Meat with it; then add some Cullis in the same Stew-pan, and Broth sufficient to make Sauce enough, Pepper and Salt; sift it in a Sieve, and serve upon the Meat; if you use Brisket of Beef, let it be half done before you put the Roots to it, which should always be scalded first, as it makes the Broth more palatable.

Salamalec.

A Fancy Diſh, or Tureen.

PUT Slices of Beef in the Bottom of a Soop-pot or Brazing-pan, two or three Spoonfuls of Broth, upon this a Neck of Mutton properly prepared, a Couple of Partridges truſſed as for boiling, one large Rabbit cut in Quarters, and larded, few thick Sauſages, a Bit of Ham, firſt boiled ſome Time in Water, few whole Onions, Carrots, Parſneps, a Noſegay of ſweet Herbs, Salt and whole Pepper; ſimmer it on a ſlow Fire about ſix Hours; when the Meat is done drain it, and wipe the Fat off clean, and lay it properly, intermixed in the Diſh or Tureen you intend to ſerve; ſift the Sauce and ſkim it very well; add a little chopt Charvil, give it a boiling, and ſerve upon the Meat.

Financiere.

Meaning a rich expenſive Diſh.

TAKE a Head of Salmon, pretty long of about five or ſix Pound, clean it as for boiling; lard the upper Part with fine Lardons, and fill it with a Ragout of Sweet Breads, Truffles or Muſhrooms; faſten it ſo as the Ragout don't get out; put it in a Brazing-pan much of its Bigneſs, upon thin Slices of Lard and Veal, one or two Slices of Ham, a Noſegay of Parſley and green Shallots, two Cloves, a Bit of Nutmeg, a Laurel Leaf and Thyme, few ſliced Onions and Roots; ſoak this on a ſlow Fire about an Hour, then put the Salmon to it well tied; add ſome good Broth, a Pint of white Wine, Pepper and Salt, ſimmer it about an Hour; while this is doing, boil ſix ſmall Pigeons, as many ſmall Fricandeaux, called *Grenadins* larded, and a Dozen of large Craw-fiſh, as many Truffles peeled; prepare a Glaze

with Veal and Ham; when it is all done dreſs the Salmon upon the Diſh, and the ſecond Preparation intermixed round it, and glaze the Meat, not the Salmon; for Sauce, mix ſome good Conſumée and Cullis, a Glaſs of white Wine, a little Pepper and Salt; give it a boil, and ſerve round the Salmon upon the Meat Part.

Chartreuſe.

After the Name of thoſe Friers.

TRUSS a Partridge as for boiling, four Sheep's Rumps ſcalded, a Couple of Legs of Fowl, braze altogether with few Slices of Lard, a Noſegay of Parſley, green Shallots, Thyme, Laurel, Baſil, two Cloves, Pepper and Salt, Broth and a Glaſs of white Wine: ſcald Bits of Carrots, Parſneps, Sellery, Turnips cut properly; boil them in good Broth and ſtewed Spinage; when the Meat is done, ſift the Broth, and mix it with the Roots and Spinage; then take a Stew-pan, the Bigneſs of the Diſh you intend to ſerve upon; lay the Bottom with the Slices of Lard, which were uſed for the Meat; lay the Partridge in the middle, Breaſt undermoſt, then the Sheep's Rumps, and the Legs of Fowls in the Form of Stars, intermixed with the different Roots and Spinage, without Sauce; leave it ſo ſome Time on a ſlow Fire; when you are ready to ſerve, turn it over gently upon the Diſh, and take off the Lard; wipe the Fat off with a clean Rubber, and ſerve upon them the Sauce of the ſtewed Greens.

Marbrée.

Marbled, Coloured.

TAKE eight Pig's Ears, as many of Calve's, well ſcalded, two Pound of Ham, a good large Calve's Tongue, eight Beef Palates; boil this all together with half

half Wine and half Water, ſweet Herbs plenty, four Cloves, Thyme and Laurel, whole Onions, and fine Spices; when done let them cool to chop fine, and put a Bit of Butter in a Stew-pan with few chopped Truffles, green Shallots and chopt Parſley; add a Glaſs of white Wine, ſimmer about a Quarter of an Hour, then put the minced Meat in, with Bits of Breaſt of Fowl roaſted, Piſtachio-Nuts, and ſweet Almonds; cut in four, hard Yolks of Eggs; ſeaſon it all together with Salt and fine Spices; boil it ſome time with a Pint of white Wine, until the liquid is quite reduced; then take another Stew-pan of the Bigneſs the *Marbrée* is to be; rub it all over with Butter ſlightly, only ſufficient to ſtick Wafers of different Colours in what Shape you pleaſe; then put the Meat in this very cloſe, with the Juice of two Lemons; put it in a cool Place to cool, Jelly like: when you want to uſe it, dip the Pan in warm Water, turn it gently over upon a Napkin.

Corbillon.

Intermixed like a Baſket.

TAKE Fillets of any Sorts of Game, ſeveral Sorts mixed together, ſmall Onions ſcalded, few Craw-fiſh trimmed, tie all up in thin Slices of Bacon, and boil in good Broth, a Glaſs of Wine; alſo ſeven or eight ſmall Grenadins larded, a Slice of Ham, a Noſegay of Parſley, green Shallots, two Cloves; when the Meat is done, ſift the Sauce, and reduce it to a Glaze for the Fricandeaux, lay it intermixed upon the Diſh, and ſerve with a good Sauce as you ſhall think proper; garniſh the Diſh round with fried Bread cut properly: this is alſo often intermixed with all Sorts of ſtewed Herbs and Roots, in the Form of the *Caſſerole*, with different Sorts of Meat, Poultry or Game.

Matelotte

Matelotte Royale.

SCALD one Dozen of Cock's Combs, and three Pair of Lamb's Brains, put them in a Stew-pan upon Slices of Lard, and Fillets of Rabbits, larded with Anchovies, Pieces of Eels; alſo larded as the Rabbits, Bits of Carps, Pinions of Fowls or Chickens, a Dozen of large Craw-fiſh trimmed, few ſmall Onions ſcalded, Salt and whole Pepper, half a Lemon ſliced, firſt peeled; wet it with good Broth, a Glaſs of Wine, a Spoonful of Oil, a Noſegay of Parſley, green Shallots, one Clove of Garlick, three of Spices, Thyme and Laurel; when the Meat is done, drain it off the Fat; lay it upon the Diſh, well intermixed; garniſh the Diſh round with fried Bread, ſift and ſkim the Sauce; add ſome Cullis to thicken it, and Spawns of Craw-fiſh; boil it a Moment, and ſerve upon the Meat; inſtead of this you may uſe a Sauce *à la Carpe*, which you will find in Sauce Articles, Page 41.

Matelottes de ce que l'on veut.

Matlot of what you like.

TAKE ſix Sheep's Rumps, half a Pound of pickled Pork, eight Pinions of Fowls, one Dozen of ſmall Onions ſcalded; put all together in a Stew-pan, between Slices of Lard and Veal, a Noſegay of ſweet Herbs, Pepper and Salt, two Cloves, ſoak it on a ſlow Fire about half an Hour; then add few Spoonfuls of Broth, a Glaſs of white Wine: the Rumps ſhould be half boiled, before you put the reſt to it; when the Meat is done, drain it, and lay it handſomely on the Diſh; ſkim and ſift the Sauce; add ſome Cullis, and a pounded Anchovy, and a Spoonful of whole Capers; ſerve upon the Meat; garniſh the Diſh with fried Bread, cut in different

rent Forms: you may alſo uſe Pig's Tails, and Lamb's, or any Sorts of Meat you think proper.

Pruſſienne.

Matlot Pruſſian Faſhion.

CUT the Griſtles of a Breaſt of Veal in middling Pieces, ſcald them with Bits of pickled Pork, braze it together with few Slices of Lard, half a Lemon ſliced, without the Peel, a Noſegay as uſual, two Cloves, half a Laurel Leaf, Thyme, a little Broth, half a Glaſs of white Wine; when half done, add a good Chicken cut in four, a good Eel cut in Pieces, Pepper and Salt; when all is done enough, drain it from the Fat, and intermix it upon the Diſh; ſift and ſkim the Sauce; add ſome Cullis and Butter, reduce it to a good Conſiſtence: when ready to ſerve, add ſome chopt ſcalded Parſley, and ſerve upon the Matlot.

Matelotte au General.

Fit for a General.

TAKE eight large Onions which you ſcoop Inſide, to make room to put a good Forced-meat made of Poultry or Veal; braze them with Slices of Lard, and as many fat Livers, a Noſegay, two or three Cloves, Thyme, Laurel, Baſil, Pepper and Salt, and Broth; boil ſlowly, and prepare a Dozen of Cox's Combs, which you firſt boil in Broth; then make a Ragout of them, with Conſumet, and Cullis, half a Glaſs of white Wine; ſimmer it to reduce it to a good Conſiſtence, lay the Onions and Livers, intermixed on your Diſh, and ſerve the Ragout upon the Meat, and garniſh the Diſh with fried Bread: all thoſe Diſhes under the Denomination of Matelotte may equally be ſerved in Tureens.

Matelotte

Matelotte aux Oignons d'Hollande.

With large Dutch or Spaniſh Onions.

CUT ſeven or eight Bits of Beef's Rumps, ſcald them well, and braze in Broth, a Noſegay, two Cloves, Thyme, Laurel, Pepper and Salt; when they are half done, put to it eight large Onions, firſt ſcalded; when done, ſift the Sauce; add a Glaſs of red Wine, and ſome Cullis, and ſerve it as all former.

Gateau de Viande de ce que l'on veut.

Meat Cake of what Sorts you pleaſe.

ACCORDING to the Bigneſs deſired, take of Beef Stakes, of Leg of Mutton, Fillet of Veal, a Hare boned, Beef Suet, raw Ham; chop all together pretty fine, ſeaſon it with Salt and fine Spices, chopt Parſley, green Shallots, Powder of Baſil, one Clove of Garlick, eight Yolks of Eggs, half a Glaſs of Brandy, two Pound of freſh Bacon, cut in Dices, or leſs; mix it well all together, then take a Stew-pan, the Bigneſs of the Cake you intend; garniſh it all over with pretty thick Slices of Lard, then your minced Meat; cover it cloſe, put it in the Oven for about four Hours; when it is cold take it out of the Stew-pan, ſcrape the Lard with a Knife to make it white and even; you may garniſh this with all Sorts of Colours, according to Fancy; ſerve upon a Napkin.

Gateau à l'Eſpagnole.

Cake Spaniſh Faſhion.

MAKE Forced-meat with about two Pound of Fillet of Veal, a Pound of Beef Suet, chopt Shallots, Parſley,

Parſley, Muſhrooms, a ſmall Glaſs of Brandy, Pepper and Salt, ſix or eight Yolks of Eggs; garniſh a Stew-pan with Slices of Lard, and put this Farce upon it; leave a Hole in the Middle to put a Ragout of Pigeons. finiſhed of a good Taſte, cover it over with ſome of the Farce and Slices of Lard: bake it in the Oven about two Hours, then turn it over gently upon the Diſh; take off the Bacon, wipe the Fat off clean, baſte it with a little Cullis, mix with two Yolks of Eggs, a little Butter, ſtrew it with Bread Crums; put it a while in the Oven to take Colour: ſerve upon it a Sauce *à l'Eſpagnole*, which you will find in Sauce Articles; you may uſe any Sorts of Ragout, well finiſhed, inſtead of Pigeons.

Compoſition de Panade pour toutes Sortes de Viandes.

How to make a proper Batter to uſe with all Sorts of roaſting Meat.

MELT ſome good Butter, and put to it three Eggs with the Whites, well beat up, warm it together, ſtirring continually; baſte any roaſting Meat with it and Bread Crums, and ſo continue to make a Cruſt of what Thickneſs you pleaſe.

CHAPITRE SIXIEME. De la Volaille.

CHAPTER SIXTH. Of Poultery.

Poulets en Fricaſſé.

Fricaſſee of Chicken.

CUT a Chicken in Pieces, and throw it in hot Water, as you do it, to ſcald, alſo the Liver and Gizzard, and the Legs ſinged over the Fire, the Claws cut off; then

then drain all together, and put it in a Stew-pan with a Bit of Butter, few Muſhrooms, Artichoke Bottom if you like; firſt ſcalded about a Quarter of an Hour in hot Water, a Noſegay of ſweet Herbs, one Clove; put it over a good Fire, then add a little Flour, and warm Water, Pepper and Salt; boil it till the Chicken is done, and very little Sauce remaining; when you are ready to ſerve, make a Liaſon with two or three Yolks of Eggs, and Cream, a little Nutmeg if approved, a Squeeze of Lemon; ſuch as don't like Cream, mix the Eggs with Broth; a Hen Chicken is preferable to a Cock, as the Meat is tenderer.

Fricaſſée de Poulets à la Fermiere.

Fricaſſee Farmer Faſhion or in haſte.

KILL one or two Chickens, gut and cut them in Pieces, ſcald them in hot Water, and without giving time to cool, give it a fry in Butter, few ſweet Herbs, two Cloves, Pepper and Salt, then put Flour and boiling Water, and boil till they are done, and the Sauce ſhort; then make a Liaſon with Yolks of Eggs, Milk or Cream, a little Nutmeg, and Verjuice or Vinegar: this is only to be done in a hurry, and if the Chicken does not cool, it will prove pretty tender.

Differentes Fricaſſées de Poulets.

Chicken Fricaſſee of different Manners.

CUT the Chickens in Pieces, and put them in a Stew-pan with a Bit of Butter, a Noſegay, a little Flour, a Glaſs of white Wine and Broth, boil till they are done with ſhort Sauce; take out the Noſegay, and make a Liaſon with Eggs and Broth, a Pinch of chopped Parſley, and a Lemon Squeeze; if you would have it with Muſhrooms or freſh Morels, you put the Meat and

and Muſhrooms or Morels together in a Stew-pan with a Bit of Butter and Salt; ſimmer ſlowly untill they are done; the Muſhrooms or Morels will yield liquid enough: when they are done, add a Bit of Butter and Flour, a little Cream, and warm without boiling: you may alſo add a Lemon Squeeze.

Poulets à la Giblottes de Pluſieurs Façons.

Timbals of Chickens of different Manners.

TRUSS the Chickens as for boiling, then cut them in Quarters, put them in a Stew-pan with Truffles or Morels, a Noſegay of Parſley and green Shallots, half a Clove of Garlick, two of Spices, Thyme and Laurel, a Bit of Butter, Giblet, and Gizzard, and all the Trimmings; ſimmer all together, then add a little Broth, a Glaſs of white Wine, a little Flour, and few Spoonfuls of Cullis, Salt and Pepper; finiſh the boiling, and reduce the Broth to the Conſiſtence of a Sauce; take out the Noſegay, ſkim the Fat, and ſerve very hot: you may alſo make it with ſmall Onions, you prepare the Chickens the ſame; ſcald the Onions firſt, then put them in the Stew-pan with the Chickens, a little Butter to ſimmer ſome Time, then add Broth, Cullis, and a little white Wine or none; when done, ſkim the Fat, and add a pounded Anchovy, and few whole ſmall Capers.

Poulets à l'Etuvée.

Chickens ſtewed or Matlot.

CUT a Carp with Roe in large Pieces, and put it in a Stew-pan with the Roe, a Chicken cut in Pieces, one Dozen of ſmall Onions, ſcalded, few Muſhrooms, a Slice of Ham, a Noſegay of Parſley, Chibbol, Thyme, Laurel, Baſil, two Cloves, a Bit of Butter; ſimmer

ſimmer all together on the Fire, then add Broth, a Glaſs of Wine, few Spoonfuls of Cullis and Flour, Pepper and Salt; let it boil till the Chicken is done, and the Sauce reduced; then take out the Carp, Noſegay, and Ham, leave the Roe, add a chopt Anchovy, few ſmall Capers; place the Chicken upon the Diſh, intermixed with Onions and Roes; ſkim the Fat off the Sauce: ſerve upon the Meat, garniſh the Diſh with fried Bread.

Poulets à la Cavaliere.

A la Cavaliere, meaning without Art or Ceremony.

TRUSS the Chickens as for boiling, Legs Inſide, flatten the Breaſt, marinade them four or five Hours in Oil, Lemon Slices peeled, Sprigs of Parſley, whole green Shallots, one Clove of Garlick, Thyme, Laurel, Baſil, Salt and fine Spices; then tie them up in thin Slices of Lard, and good deal of Paper, with as much of the Marinade as you can; broil them on a ſlow Fire; when done, take off the Lard and Herbs, which may ſtick to the Chickens; and ſerve with what Sauce you think proper.

Poulets Mignons aux Ecréviſſes.

Mignons, a favourite Diſh; ſmall Chickens with Craw-fiſh.

SPLIT two Chickens by the Back, and bone them all to the Legs and Wings; ſtuff them with a Farce called *Salpicon* raw cut in ſmall Dices, made with Sweet Breads, Muſhrooms, ſcraped Lard, chopped Parſley, green Shallots, Powder of Baſil, Salt and Pepper; then give the Chickens their proper Form and ſew up the Back; tie them up with Slices of Lard, and Bits

of Linen or Stamine; boil them in Broth, in a Pan much of their Bigneſs, a Glaſs of white Wine, a Noſegay of ſweet Herbs; when done, take off the Lard, wipe the Fat off very clean; and ſerve with a Ragout of Craw-fiſh Tails and Cullis: you will find the Way to make it in Cullis Articles.

Poulets à la Perle.

Chickens in the Form of Pearl.

CUT two Chickens in two, and bone them all to the Legs; fill each Piece with a *Salpicon* as the former, give each Half, the Form of a Pearl; cut the Leg pretty cloſe to give it a pointed Form; ſew them up, and braze them with Slices of Veal, and Lard, a little Broth, and a Glaſs of white Wine, two Slices of peeled Lemon, a Noſegay, half a Clove of Garlick, two Cloves, a little Thyme and Laurel, Pepper and Salt; when done, ſtit the Sauce, and ſkim it very free from Fat; add a little Cullis to thicken it, reduce to a Sauce, and ſerve upon the Chickens.

Poulets au Vin de Champagne.

Chickens with White Wine Sauce.

TAKE two good large fat Chickens, and truſs them like Fowls, and lard them coarſly; give them a fry in Lard for a Moment, then put them in a Stew-pan with Slices of Veal and Ham, and the melted Lard which you uſed before; cover them with thin Slices of Bacon, two Slices of peeled Lemon upon the Breaſt, a Noſegay, two Cloves, Thyme, Laurel, few whole Muſhrooms, half a Clove of Garlick, a Glaſs of white Wine; when done, ſkim and ſift the Sauce, add a little Cullis, and ſerve upon the Chickens.

Poulets

Poulets au Pontife.

Chickens Pontiff Sauce.

SCALD and boil eight or ten ſmall Onions to half, then drain them, and put them to marinade with Truffles; cut in Dices two fat Livers, fine Oil, Salt and Pepper, Parſley, Shallots, a little Baſil, all finely chopped; take two middling Chickens, which you ſplit, and bone all to the Legs; put the Marinade in them, truſs the Legs upon the Breaſt, and ſew them up; give them a fry with a Bit of Butter; tie a Couple of Slices of Lemon upon the Breaſt, with Slices of Bacon, and roaſt them: ſerve with a Sauce au Pontife, which you will find in Sauce Articles, Page 46.

Poulets à la Folette.

Folette, Wanton, Fantaſk, &c.

CUT Carrots and Parſneps according to Fancy, which boil in Broth, with half a Dozen ſmall Onions, and cut few Truffles and Muſhrooms, and a Slice of Ham in Dices; put this laſt in a Stew-pan, with good Butter, a Noſegay of ſweet Herbs, two Cloves, Thyme and Laurel; give it a fry in the Butter, then add Veal Gravy, a Glaſs of white Wine, and boil ſlowly; when done, ſkim the Fat very clean, add a little Cullis, and put to it the firſt Preparation, half a Handful of Olive ſtoned, roaſt two middling Chickens, ſtuffed with a little Farce, made of their Livers, &c. roll them up in Slices of Lard and Paper: when done, ſerve the Ragout upon them.

Poulets à la Belle-vüe.

See Sauce à la Belle-vüe, Page 39.

BOIL eight or ten ſmall Onions in Broth to three Parts, then put them in a Stew-pan, with ſome melted Lard, two Slices of Lemon peeled, Truffles or Muſhrooms, fat Livers cut in Dices, Pepper and Salt; ſimmer this ſlowly about half an Hour without liquid, then let it cool; bone two good Chickens, and ſtuff them with the Ragout, wrap them up in Slices of Bacon, with Pepper and Salt, few green Shallots, Sprigs of Parſley, and a double Paper, rubbed over with good Oil or melted Butter; broil them ſlowly; when done, wipe the Fat, and ſerve with a Sauce à la Belle-vüe, which you will find in Sauce Articles.

Poulets à la Mariée.

Chickens, Bride Faſhion.

BONE two ſmall Chickens, and ſtuff them with fat Livers minced, and mixed with chopt Parſley, one Shallot, a little Baſil, ſcraped Lard, Pepper and Salt; marinade awhile in good Oil, then wrap them up with thin Slices of Bacon, Veal and Ham, and double Paper; put them in a Stew-pan, upon a very ſlow Fire; when done, take off all the Slices, and ſerve with Sauce Nonparel. See Page 31.

Poulets à l'Italienne.

Chickens Italian Faſhion.

TRUSS a Couple of Chickens, as for boiling, lard them with Larding, Bacon and Ham intermixed; give them a fry in Butter, then in a Stew-pan, with Slices

Slices of Veal, and the Butter you uſed firſt, a Noſegay, one Clove of Garlick, two of Spices, Pepper and Salt, covered with Slices of Lard, half a Lemon, ſliced, and firſt peeled; ſoak it about half an Hour, then add a Glaſs of white Wine; when done, ſift the Sauce, and ſkim the Fat; add a little Butter, rolled in Flour: reduce to the Conſiſtence of a Sauce, and ſerve it upon the Chickens.

Poulets à l'Aſpic.

See Aſpick Sauce, Page 38.

BOIL eight ſmall white Onions to half; ſerve them whole, and put them in a Stew-pan, with Truffles or Muſhrooms cut in Dices, chopt Parſley, Shallots, fat Livers, Thyme, Laurel, a little Powder of Baſil, two Spoonfuls of good Oil; ſimmer this until all is done tender, add Pepper and Salt, then let it cool: ſplit two Chickens, take out the Breaſt Bone, and ſtuff them with the Ragout; when well faſtened, give them a fry in Oil or Butter, then wrap them up with few Slices of Lard and Paper, and finiſh them in roaſting; and ſerve with Aſpic Sauce, as ſet forth in Sauce Articles.

Filets de Poulets à la Béchamel Pannée.

Fillets of Chickens Bechamel Sauce with Bread Crums.

CUT the Hind Part of two or three Chickens off, meaning the Legs and Rumps; they will ſerve you for another Diſh; and roaſt the Breaſt firſt, wrapt in Paper, rubbed with Butter; when done, and cold, cut all the Meat in Fillets to put in a Bechamel Sauce, and put it in the Diſh you intend to ſerve at Table; ſtrew Bread Crums over it, baſting with a little melted But-

ter; give it a Colour in the Oven, or with a Salamander, or a Brazing-pan Cover: you will find Bechamel Sauce in Sauce Articles, Page 42.

Filets Soufflés à la Béchamel.

Fillets Puffed Bechamel Sauce.

PUT a Bit of good Butter in a Stew-pan with a Slice of Ham, two Shallots; cut in few Bits, few Basil Leaves, one sliced Onion; soak all together upon a quick Fire, then add Cream sufficient; boil it till the Sauce is of a good Consistence, and sift it in a Sieve, add Pepper and Salt, then put to it Fillets of roasted Meat, as of Poultry, Rabbits, Partridges, &c. add the Whites of two Eggs, first well beat; mix it well all together, and pour it in the Dish you intend to use for Table; Bread Crums over it, and very small Bits of Butter, close to each other upon the Crums; give it Colour as the former, and serve quite hot.

Fleurons à la Brunette.

Flourish in Form of Petit Paté.

TAKE Petit Paté Moulds or any other, garnish the Inside with very thin Slices of Bacon, then cut Truffles in what kind of Flower you please; lay this upon the Bacon, the upper Part of the Moulds, for a Border; and garnish the lowest with any Sorts of Greens of different Colours, first scalded, and rub it all over with Whites of Eggs, to make them stick, then chop the Parings of the Truffles, with Breast of Fowl roasted, Udder and scraped Lard, half a Shallot, Pepper and Salt, four Yolks of Eggs; fill the Moulds with this, cover them with a thin Slice of Lard, bake in the Oven, the same Heat as for Petit Patés: they will only require about a Quarter of an Hour to bake; when done

done, take off the Lard at the Top, and turn them over gently upon the Cover of a Stew-pan, and take the firſt Slices of Lard off gently for fear of diſplacing any of the Garniſhing, and ſerve with a good Cullis Sauce, mixed with a little white Wine.

Poulets à la Bricoliere.

This Name is taken from the Way of being truſſed, as reſembling Part of a Chairman's Strap, or the Harneſs of a Shaft Horſe.

BONE two or three ſmall fat Chickens, all to the Legs, which you truſs upon the Breaſt; give them a few Turns in a Stew-pan, with a little Oil or Butter, and two Slices of peeled Lemon; then put them in another Pan with few Slices of Ham and Veal, the Oil or Butter, and Lemon which you uſed firſt; cover them over with Slices of Bacon, a Noſegay, one Clove of Garlick, two Cloves of Spices, Thyme, Laurel, Pepper and Salt; ſoak all this about a Quarter of an Hour, then add a Glaſs of white Wine; finiſh the Brazing, ſift and ſkim the Sauce, add a little Cullis, to make a Liaſon; and ſerve upon the Chickens.

Petit Pouſſins aux Pavies.

Small Chickens, and preſerved Nectarines.

TRUSS three very ſmall fat Chickens quite round, and give them a fry in Butter; then wrap them up in Slices of Lard, with few Slices of Lemon upon the Breaſt, and Paper over it, roaſt them; take Nectarines, preſerved in Vinegar, which you cut in Slices, peel them, and ſoak in Water awhile, to take out the Taſte of Vinegar; mix a little Gravy and Cullis together, and put the Nectarines in it to warm, and ſerve upon the Chickens; you may alſo only cut them in Quarters, and ſimmer a little longer in the Sauce, to make them tender.

Fricaſſée de Poulets à la Bourdois.

Fricaſſee of Chickens; after the Name of the Author *Bourdois.*

CUT two ſmall Chickens as uſual, and put them in a Stew-pan with all the Trimmings, a Slice of Ham, a Noſegay of Parſley, and green Shallots, two Cloves, Thyme, Laurel, few Leaves of Baſil; ſoak all together a Moment, with a Bit of good Butter, then add ſome Broth, a little Flour, a Glaſs of white Wine; boil till the Chickens are done, and the Sauce reduced; then make a Liaſon with two or three Yolks of Eggs beat up with a little Broth, few Drops of Verjuice, or a Lemon Squeeze; pour this upon the Diſh you intend for Table; let it cool, then ſtrew it over with Bread Crums, and ſmall Bits of Butter, cloſe to each other; colour in the Oven, or with a Brazing-pan Cover, or Salamander.

Des Couleurs que l'on ſe ſert à la Cuiſine.

Of Colours uſed in Cookery.

FOR Red, take baked Beet-root pounded, put a little Cullis to it, and ſift it in a Stamine; it muſt be pretty thick; you may make a little thin Paſte of it, which you cut to what Form or Flower you pleaſe, to apply upon any Thing you have a Mind to flouriſh; baſte the Meat with Whites of Eggs firſt, to make it ſtick, then put it in the Oven a Moment, juſt to dry it: *Yellow* is made with Yolks of hard Eggs, pounded, and a little Cullis, and ſifted as the former: *Green* is made with ſcalded and pounded Spinage, and finiſhed as the former; and the ſame of any others: Cochineal and Saffron make alſo very good Colours, and if you mix

mix a little melted Iſinglaſs with each, it will make the Jelly ſtronger, and fitter to cut in different Shapes, with which you may garniſh any cold Diſhes according to Fancy.

Poulets Hiſtoriés.

Chickens Garniſhed, embelliſhed, &c.

TRUSS a Couple of large Chickens, as to roaſt; give them a few Turns over the Fire in a Stew-pan with Butter, and a Lemon Squeeze, to preſerve their Whiteneſs, then take them out, and wipe the Breaſt very clean; cut a large Onion quite round, and pretty thin, take two or three Rings, which you dip in Whites of Eggs, and apply upon the Breaſt; and in them lay different Colours, in proper Forms, as your Fancy ſhall direct, baſting the Breaſt of the Chickens with White of Eggs, to make the Colour ſtick: for *Red*, uſe Craw-fiſh Spawn, or ſome of the former Colours, or chopped Ham: for *Green*, uſe green Herbs of a good Flavour, as Ravigotte: for *Yellow*, Yolks of hard Eggs: for *White*, Breaſt of Poultry minced; then cover this over with thin Slices of Lard, and put them in a Stew-pan to braze, with few Slices of Veal and Ham, and a Noſegay of ſweet Herbs, two Cloves, a Bit of Laurel Leaf, a Slice of Lemon peeled, Pepper and Salt, a Glaſs of white Wine, as much good Broth; cover it over with white Paper; let it braze on a middling Fire about an Hour; when done, take off the Lard gently, add a little Cullis to the Sauce; reduce it to a good Conſiſtence, ſift it, and ſkim the Fat clean off: ſerve upon the Chickens.

Culottes de Poulets aux petits Onions.

(*Culottes* are the Legs and Rumps cut off together.)

WHEN you have occaſion to uſe Breaſts of Chickens for Fillets, Forced-meat, or other Uſe; tie up the Hind Part to what Form you pleaſe; give them few Turns on the Fire, with good Butter, then put them in a Stew-pan to braze, with few Slices of Ham and Bacon, a Noſegay, half a Lemon, ſliced, and ſmall white Onions, half boiled; cover it over with thin Slices of Lard, add a Glaſs of white Wine, or a little Broth; braze ſlowly; when done, ſift and ſkim the Sauce, add two Spoonfuls of Veal Cullis; reduce the Sauce, and ſerve upon the Meat, with a Lemon Squeeze, if not reliſhing enough of the Lemon from the Slices.

Poulets aux Ecreviſſes.

Chickens with, or as Craw-fiſh.

BONE two or three middling Chickens, then roll them pointed at the Neck Part, and braze them with Slices of Lard and Ham, two or three Slices of Lemon peeled, two Spoonfuls of good Jelly Broth, a Glaſs of white Wine, Salt and Pepper, a Noſegay of ſweet Herbs, half a Clove of Garlick, and as many large Craw-fiſh as Chickens, which you braze together; they will only require about an Hour to do, then take them out, and wipe the Fat off; lay them on the Diſh you intend for Table, ſtick the Neck Part in the Tail of a Craw fiſh, the Body upon the Chicken, and the Claws on the Side; ſift and ſkim the Sauce, add a little Veal Cullis; reduce it, and ſerve upon the Chickens.

Poulets à la Broche avec Ragoût de Légumes.

Roaſted Chickens with ſtewed Greens.

MAKE a little Forced-meat with the Livers, ſcraped Lard, chopped Parſley, Shallots, Pepper and Salt; ſtuff a Couple of Chickens with this, truſſed for roaſting; lay a Couple of Slices of Lemon on the Breaſt, and wrapt up with thin Slices of Lard and Paper; roaſt them and ſerve upon what Sort of ſtewed Greens you pleaſe, as Spinage, Morels, Muſhrooms, Cucumbers, green Peas, Cardoons, ſmall Onions, any Sorts of Roots, Sellery, Olives, &c. you will find the Method to dreſs each Sort in Articles for Ragout, Vol. II.

Poulets à la Broche à differentes Sauces.

Roaſted Chickens with different Sauces.

ROASTED or broiled Chickens may be ſerved with what Sauce you pleaſe, as Nonparel, Nivernoiſe, Italian, Mariniere, Celadon, Coloris, Conſumet, Saxe, &c. all the Sauces, which you will find all together, ſee Sauces.

Poulets à l'Excellence, Excellency.

CUT a Quarter of a Pound of pickled Pork in thin Slices, ſoak it until it is done to three Parts, then put to it chopped Truffles, fat Livers, Parſley, Shallots, whole Pepper; ſimmer this together, till all is done enough, with a Glaſs of white Wine; then add two Yolks of Eggs, to thicken it, and let it cool; take up the Skin of two fat Chickens, and ſtuff ſome of this Ragout under, the Reſt in the Inſide of the Body; truſs the Chickens as for roaſting, and give them a fry in a Stew-

Stew-pan with Butter, and a Lemon Squeeze; then wrap them in thin Slices of Lard and Paper, to roaſt; make a Sauce after this Manner: garniſh a ſmall Stew-pan with thin Slices of Bacon, Veal and Ham, Bits of Carrots, Parſneps, two ſliced Onions, a Parſley-root, Thyme, Laurel, two Cloves, a little Nutmeg, a Spoonful of Oil, ſoak it about half an Hour in a Stew-pan, well covered; then add a Glaſs of white Wine, as much Broth, braze it about an Hour and half on a very ſlow Fire; ſift and ſkim the Sauce: when you are ready to ſerve, chop three Shallots ſcalded, a little Butter and Flour; make a Liaſon, and ſerve upon the Chickens.

Poulets à la Jardiniere.

(From the Garden Greens which make the Sauce.)

MAKE a Sauce with few Slices of Veal and Ham, Bits of Carrots, Parſneps, ſliced Onions, few Baſil Leaves; ſoak it until it catches a little, then put to it a Glaſs of white Wine, as much Broth, two Cloves, one of Garlick; boil ſlowly to reduce to a Sauce, then ſift and ſkim it; add ſome chopped ſcalded Charvil, a Bit of Butter and Flour: give a boil, and ſerve under roaſted Chickens.

Poulets à la (*Bonne Amie*) friendly, eaſy Way.

Chickens without Art.

CUT off the Wings of four middling Chickens, flatten them with the Handle of a Knife; marinade them with Pepper and Salt, chopped Parſley, green Shallots, Muſhrooms, and a little good Oil, then put them in a Stew-pan, ſeparately with the Marinade, on a good briſk Fire, and turn them ſoon: they will require only about a Quarter of an Hour to do; take

the

the Wings out, and lay them on the Dish you intend for Table; add two Spoonfuls of Cullis to the Sauce; skim it well, and when ready, add a good Lemon Squeeze, to serve upon the Meat.

Poulets en Papillottes.

Chickens in Paper.

MAKE a Farce with three hard Yolks of Eggs, two fat Livers, Calve's Udder, Beef Marrow, green Shallots, and Mushrooms, chopped; add two Yolks of raw Eggs to mix it well together, with Pepper and Salt; cut two Chickens, each in four Pieces, and boned; stuff each Piece with some of this Farce, roll them round, and fasten them well, then give them few Turns in a Stew-pan on the Fire, with Lard and Butter, few fine Spices, chopt Mushrooms and Parsley, then cover them with thin Slices of Lard, double Paper; bake them in the Oven; when done, unfold the Paper and Bacon, save as much of the Herbs as you can, to mix with a little Gravy and Cullis, warm together, add a Lemon Squeeze to serve upon the Chickens.

Poulets à la Dauphine.

Chickens Dauphin Fashion.

MAKE a Farce with the Livers, Butter, Nutmeg, Parsley, Shallots, Pepper and Salt, Mushrooms, two Yolks of Eggs; stuff the Chickens with this Farce; when done roasting, put a little Farce under the Wings and Legs, made of Bread Crums, Butter, chopt Parsley and Shallots, Pepper and Salt; put the Chickens in a Stew-pan, Breast undermost, with half a Glass of white Wine, two Spoonfuls of Jelly Broth; simmer about a Quarter of an Hour: when ready, add a Lemon Squeeze.

Poulets

Poulets en Sauciſſons.

Chickens as large Sauſages.

MAKE a Farce with Bread Crums, Cream, Breaſt of Fowl roaſted, Calve's Udder half boiled, a little Tripe or Beef Marrow, few Onions baked in Aſhes, chopt Parſley, Shallots, Muſhrooms, Salt and fine Spices, a ſmall Spoonful of Brandy, five raw Yolks of Eggs; and add another Farce raw, called *Salpicon*, with a ſcalded Sweet Bread, few Livers, Muſhrooms, a little Salt and Pepper; then ſplit two Chickens at the Back to bone thoroughly: put upon each Part, ſome of the firſt Farce, and upon this ſome of the ſecond, roll them round like Sauſages, well tied with Packthread, put them to braze with a Glaſs of white Wine, as much Broth, few Slices of Lard; when done, let them cool, then put the Remainder of the Farce round the Chickens; wrap them in Cowl, baſte them with White of Eggs, dip them in Eggs, and ſtrew with Bread Crums; put them in the Oven, until the Cowl is of a fine brown Colour: for Sauce, ſift the Broth in which thy were brazed, add a little Cullis, ſkim it well; add a Lemon Squeeze, and ſerve under the Chickens.

Poulets à l'Amiral.

Chickens Admiral Faſhion.

MAKE a Farce with the Livers of two Chickens chopped, with Truffles, Parſley, Shallots, ſcraped Lard, Pepper and Salt; ſtuff the Chickens with it, and give them a fry in a Stew-pan with Butter; truſs them for roaſting, wrap them up in Slices of Lard, and few Slices of Lemon upon the Breaſt, double Paper rubbed with Oil or Butter, and roaſt them: take ſome large Oyſters, which

which you ſcald in their own Liquor, and bearded as for Ragout; rub the Bottom of a Stew-pan with Butter, and lay a Down of ſliced Truffles or Muſhrooms, with a little Salt and Pepper, chopt Parſley, Shallots, upon this a Bed of Oyſters: continue in this Manner, two or three Times over, pouring a little Oil or melted Butter upon them, cover the Stew-pan, and ſoak it about a Quarter of an Hour on a ſlow Fire, then drain the Oyſters and Truffles, to put upon the Chickens; add a little Cullis to the Sauce; give it a boiling with half a Glaſs of white Wine; ſkim the Sauce very clean of Fat; add a Lemon Squeeze, when ready to ſerve upon the Chickens.

Poulets à la Tartare.

Chickens Tartary Faſhion.

TRUSS two Chickens, as for boiling, ſplit them at the Back, and marinade them a while in good Oil, chopped Parſley, Shallots, Muſhrooms, a Triſle of Garlick, Salt and Pepper, make as much of the Marinade ſtick to it as poſſible, garniſh with Bread Crums; broil them on a ſlow Fire, baſting with the Remainder of the Marinade; ſerve with Sauce Remoulade in a Sauce-boat: you will find the Way to make it in Sauce Articles, Page 42.

Poulets entre deux Plats.

Chickens done between two Diſhes, viz. ſtewed ſlowly.

LARD two ſmall Chickens, half Lard and half Ham, and ſtuff them with a Farce, made of their Liver, &c. put them between two deep Diſhes, with Slices of Bacon, Pepper and Salt, a few pounded Cloves, Bits of Carrots and Parſneps, Slices of Onions, Sprigs of Par-

ſley, two Slices of Lemon peeled, half a Glaſs of white Wine; ſimmer them on a ſlow Fire; when done, ſift and ſkim the Sauce, add a Bit of Butter and Flour, to make a Liaſon; and ſerve upon the Chickens, which ought to be very white.

Poulets Mariñés.

Chickens Marinaded.

CUT one or two Chickens as for Fricaſſee, put the Pieces in warm Water, as you cut them; then drain the Water off, then put them for about two Hours in a Marinade, made of Water and Vinegar, Pepper and Salt, Sprigs of Parſley, whole Shallots, Slices of Onions, Lemon, Thyme, Laurel, Cloves; keep the Marinade on hot Aſhes, to give it more Taſte, then wipe the Chickens quite clean with a Linen Cloth; dip each Piece in White of Eggs, and floured over; fry them in Oil or Hog's Lard, briſkly, to give them a good Colour, and ſerve with fried Parſley.

Poulets à la Sainte Menehoult.

Chickens broiled.

TRUSS one or two Chickens, as for boiling, cut them in halves, and flatten with the Handle of a Knife, lard them, half Ham and Lard; boil them on a ſlow Fire, in a St. Menehoult, which is done in putting a Spoonful of Flour in a Stew-pan with Milk, ſufficient to boil the Chickens, Salt and Pepper, chopped Parſley, Shallots, Thyme, Laurel, Coriander, Bits of Roots, Slices of Onions, a Bit of Butter; when this boils, put the Chickens in it; when done, take them out, and roll them in Bread Crums, give Colour in the Oven, or with a Brazing-pan Cover, or broil them; ſerve

ſerve with Sauce à la Nivernoiſe; ſee Sauce Articles, or any other reliſhing Sauce, as you ſhall think proper.

Fricandeaux de Poulets à l'Eſpagnole.

Spaniſh Faſhion.

BONE two or three middling Chickens thoroughly, ſtuff them with a Farce, made of fat Livers, ſcraped Lard, two Yolks of Eggs, Pepper and Salt, one Shallot chopped very fine; ſew them up to hinder the Farce from getting out; give them few Turns in a Stew-pan over the Fire with Butter, then wipe them, and lard like a Fricandeau; braze them in good Broth, a Slice of Ham, a Noſegay, a little Baſil, two Cloves, half a Clove of Garlick; when done, take them out, ſift the Sauce, and reduce it to a Glaze, to put over the larded Part: and ſerve with a Spaniſh Sauce, ſee Sauces, Page 40.

Poulets au Verd-Pré.

(Meadow-green.) See green Sauces, page 45.

MAKE a Farce with the Livers, ſcraped Lard, chopt Parſley, green Shallots, Pepper and Salt; ſtuff the Chickens with it; wrap them in Slices of Lard and Paper: roaſt them, and ſerve with the above Sauce.

Poulets à la Cardinal.

CUT the Breaſt Bone out of two fat Chickens, and ſeparate the Skin from the Fleſh without breaking it, and ſtuff them between, with Craw-fiſh, Butter, a little Pepper and Salt, two Leaves of Baſil, one Clove of Shallots finely chopped; ſew it up very well; give them few Turns in a Stew-pan over the Fire with

Butter, then wrap them up in Slices of Bacon and Paper, to roaſt; make a Sauce with good Jelly Broth, half a Glaſs of white Wine, or a Lemon Squeeze; when ready, add a Bit of Craw-fiſh Butter; ſerve upon the Chickens.

Matelotte de Poulets à la Broche.

Matlot of Chickens roaſted.

SCALD a Dozen of ſmall white Onions, which you put in a Stew-pan, with Muſhrooms, a Noſegay of ſweet Herbs, green Shallots, Thyme, Laurel, two or three fat Livers, a Bit of good Butter; when fried a little, add half a Glaſs of white Wine, Cullis and Broth, Salt and Pepper; put a little Vinegar to it, or ſmall Capers whole: ſerve under a Couple of roaſted Chickens; garniſh the Diſh with fried Bread.

Matelotte de Poulets à l'Anguille.

With Eel.

CUT two Chickens, each in Quarters; put them in a Stew-pan, with a good Bit of Butter, a Noſegay of Parſley, Shallots, Thyme, Laurel, one Clove of Garlick, three of Spices, one Dozen of ſmall Onions, firſt ſcalded; ſoak this awhile, then add a Glaſs of white Wine, or more, two or three Spoonfuls of Cullis, Pepper and Salt; when the Chickens are half done, put to them an Eel cut in Pieces, half a Spoonful of whole Capers; when done, take out the Noſegay and Garlick; ſerve the reſt upon the Chickens, and garniſh round with fried Bread.

Matelottes

Matelotte de Poulets Cuits.

Of roaſted Chickens.

CUT roaſted Chickens, as for a Fricaſſee, and ſkin them; place the Bits properly on the Diſh you intend for Table, and put a little Broth to it to warm; make a Ragout of ſmall Onions, firſt ſcalded, then boiled in Broth and Cullis; a Noſegay of Parſley, Shallots, half a Leaf of Laurel, Thyme, two Cloves; when three Parts done, put to it one Dozen of ſmall Craw-fiſh, a little Salt and Pepper; a little Vinegar, when ready to ſerve upon the Chickens.

Grenadins de Poulets.

Small Fricandeaux, done after the ſame Manner as the large ones, ſtuffed, larded, and glazed.

Poulets aux Truſes.

Chickens with Truffles.

GARNISH the Bottom of a Stew-pan with Slices of Veal and Ham, Truffles ſliced or whole, a Noſegay of ſweet Herbs, with a little Baſil, two Cloves, Pepper and Salt; truſs two Chickens as for roaſting, and put them in the Stew-pan, covered with Slices of Lard; ſoak it on a middling Fire about a Quarter of an Hour, then add a Glaſs of white Wine, and finiſh on a ſlow Fire; when done, ſift and ſkim the Sauce, add two Spoonfuls of Cullis, and reduce it to a Sauce Conſiſtence; put the Truffles round the Chickens, and ſerve the Sauce upon them; Chickens roaſted with Truffles, are done with chopping the Livers and Truffles together, mixed with a little Butter; ſtuff them with it, and ſerve with a Ragout of Truffles under.

Poulets à la Saint Cloud.

Chickens St. Cloud Faſhion.

BONE two Chickens all to the Legs, and ſtuff them with a Ragout made of ſmall Onions, chopt Truffles or Muſhrooms, fat Livers, Anchovies, all cut in Dices, and well boiled with Cullis, pretty thick; ſew up the Chickens, and truſs them as if they were not boned; give them a Fry in Oil or Butter, and braze them between Slices of Lard, Slices of Lemon, ſome Cullis; ſimmer on a ſlow Fire; when done, ſift and ſkim the Sauce, add a little more Cullis, Pepper and Salt, and ſerve upon the Chickens: you alſo ſerve with what Sauce you think proper; being brazed and ſtuffed after this Manner.

Poulets à la Liaſon aux petits Oeufs Compoſés.

Chickens Liaſon Sauce, and ſmall Eggs ſhammed.

CUT two Chickens in Quarters, and braze them with Slices of Lard, a Glaſs of white Wine, a Noſegay of Parſley, green Shallots, a little Baſil, one Clove of Garlick, two Cloves of Spices, a Bit of Butter, Flour, Salt and Pepper, a Slice of Ham, one or two Spoonfuls of Cullis; when done, ſift the Sauce, and ſkim the Fat clean off; add three Yolks of Eggs beat up with ſome of the Sauce; while the Chickens are brazing make your ſham Eggs after this Manner, ſoak Bread Crums in good Cullis, until it is quite thick; put in a Mortar, with one Clove of Shallots chopped very fine, a Spoonful of Beef Marrow melted, four or five hard Yolks of Eggs; pound this together with Pepper and Salt; then add two raw Yolks of Eggs; mix it well

Flour

all together, make little Balls of it, which you roll in Flour; put them a Moment in boiling Broth, then put them in the Sauce as prepared, and ſerve upon the Chickens.

Poulets à la Villageoiſe.

Chickens Country Faſhion.

CUT out the Breaſt-bone of two Chickens, and truſs them as for boiling; give them a Fry in Butter, lard the Breaſt with Sprigs of Parſley, the Sides with Lard, and roaſt them, baſting with Hog's Lard to keep the Parſley criſp; when they are done, have a Ragout of Cucumber, well taſted; ſplit the Breaſt and pour it in the Chickens: ſerve under a good Cullis Sauce.

Poulets au Gratin.

TAKE Chickens roaſted, ſuch as have been at Table or others, cut them in Pieces, and put them in a Stew-pan with few Spoonfuls of Cullis, half a Glaſs of white Wine, a Bit of Butter, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt; ſimmer all together about a Quarter of an Hour; lay the Chickens in the Diſh you intend for Table, with half of the Sauce in the Bottom, and Bread Crums or Cruſt Parings; ſimmer it until it catches at Bottom (which is the Meaning of Gratin); when ready, add the Remainder of the Sauce upon the Chickens.

Poulets en Surtout.

Chickens Maſqueraded.

CUT two Chickens in Quarters, and braze with Slices of Lard, few Slices of Lemon peeled, a little Con-

ſumet, Pepper and Salt, a Noſegay, and two Cloves; have a large Eel, which you cut in pretty long Pieces; ſplit each Bit in two, without ſeparating quite; take out the Bones, and lard the Outſide with fine Lard: boil it in Veal Cullis; which, when done, you reduce to a Glaze, to glaze the Eel with; lay the Pieces of Chickens in the Table Diſh, and a Piece of Eel upon each: ſerve with a Spaniſh Sauce, or any other according to Fancy, and Convenience.

Poulets à la Reine.

(See Sauce à la Reine.) Page 48.

TAKE roaſted Chickens, which have ſerved before; cut all the Fleſh from the Breaſt, and cut out the Breaſt Bone; mince the Meat, and mix it with a Farce made of Bread Crums, Cream, Beef Suet, ſcraped Lard, chopt Parſley, Shallots, Pepper and Salt, Nutmeg, and four or five Yolks of Eggs; fill the Chickens with this, as if whole; ſmooth it with a Knife dipt in Whites of Eggs, ſtrew it over with Bread Crums, and bake in the Oven; ſerve with a Sauce à la Reine.

Poulets au Céladon.

(See Sauce au Céladon, Sea-green.) Page 32. or as follows.

SCALD a good Quantity of Parſley, and Garden Creſſes, or any other Herbs; ſqueeze the Water out, and pound the Herbs very fine; put in a Stew-pan with a good deal of Butter; let it ſimmer about half an Hour, then ſift it in a Stamine, preſſing hard with a Spoon to extract the Green of the Herbs; take Part of this Butter, to make a Farce, with the Livers chopped, Salt and Pepper; ſtuff the Chickens with it, and wrap them in Slices of Bacon and Paper to roaſt; put two or three Spoonfuls of Cullis in a ſmall Stew-pan; boil it a Moment,

ment, and put to it ſome of the former Butter; add a Lemon Squeeze, when ready to ſerve upon the Chickens.

Poulets en Caiſſes.

Chickens in Paper Caſes.

TAKE Chickens roaſted, and cut all the white Meat in large Fillets; marinade them about an Hour, with a little Oil, Parſley, Shallots, Muſhrooms, half a Bay-leaf, Pepper and Salt; make Caſes of white Paper, and put the Fillets in it with their Marinade; put them in the Oven, or under a Brazing-pan Cover; when done, wipe the Fat as much as poſſible, add a little Cullis, and a Lemon Squeeze.

Poulets au Roumeſtec.

Roumeſtec, Cullis made of Fragments.

TAKE a Rabbit long kept, and cut as many Fillets without Bones as you can; marinade theſe about an Hour in melted Butter or good Oil, chopped Truffles, Muſhrooms, Shallots, Parſley, Pepper and Salt, Nutmeg; take out the Breaſt Bone of two Chickens, without breaking the Skin; fill them up with the Fillets of Rabbits, and the Marinade; ſew them up very well, and truſs them for roaſting; give them a fry in Butter, and roaſt them, wrapt in Slices of Lard and Paper: for the Sauce, ſimmer the Carcaſe of the Rabbit chopped in Pieces, Legs and Pinions of Poulteries; put to it half a Glaſs of white Wine, three Spoonfuls of good Cullis, well taſted; ſift it, and ſerve upon the Chickens.

Cuiſſes de Poulets à differentes Sauces & Ragoûts.

Legs of Chickens with different Sauces and Ragouts.

WHEN you have occaſion to uſe the white Meat of Chickens by itſelf, which is often the Caſe where a deal of Work is done: the Legs may alſo ſerve for a good Diſh; braze them with Slices of Lard, and few Slices of Lemon, to keep them white, and ſerve them with what Ragout or Sauce you think proper.

Poulets à la Ducheſſe.

CUT ſome Artichoke, as for to fry, and leave only a few of the tender Leaves; ſcald them a Moment in boiling Water, then in Broth, with few Slices of Lemon, Pepper and Salt; roaſt two ſmall fat Chickens, and make a Sauce with chopped Parſley, Shallots, Muſhrooms, a Bit of Butter and Flour; then put to it half a Glaſs of white Wine, two Spoonfuls of rich Jelly Broth, a little Sprig of Fennel, which you only leave to boil a Moment, then take it out; boil the Sauce a Moment, and ſkim it well: when the Chickens are ready, put them on the Diſh, the Artichoke round, and the Sauce over all.

Poulets aux petits Pois.

With green Peas.

CUT one or two Chickens as for a Fricaſſee, put them in a Stew-pan with a little Broth, a good Bit of Butter, Flour, a Noſegay of Parſley, Shallots, a little Mint; when half done, put a Quart of green Peas in the ſame Pan, and boil on a ſlow Fire; add two Spoonfuls of Cullis, a little Salt: let the Sauce be ſhort; take out the Noſegay before you ſerve; if you would have

have it white, don't put either Cullis or Gravy to it; but put three Yolks of Eggs beat up with Cream: give it a boil, ſtirring it continually; reduce the liquid as much as poſſible.

Poulets au Parmeſan.

With Parmeſan Cheeſe.

BRAZE a Couple of Chickens, with Slices of Veal and Bacon, a Noſegay of Parſley, Shallots, Thyme, Laurel, a little Baſil, two Cloves, half an Onion; ſoak this ſome Time; then add half a Glaſs of white Wine, a little Broth, whole Pepper and Salt, a good Bit of Butter, and a little Cullis; when done, ſift and ſkim the Sauce; put Part of it in the Table Diſh with raſped Parmeſan, the Chickens upon; baſte them with the Remainder of the Sauce, and Parmeſan over: put them in the Oven, or under a Brazing-pan Cover, with Fire enough to give them a fine yellow Colour; clean the Border of the Diſh, and ſerve with a ſhort Sauce.

Poulets au Blanc-mangé.

BOIL a Pint of Cream, a little Coriander, a Laurel Leaf; take it off the Fire, and put to it a Handful of ſweet Almonds, finely pounded; ſift it in a Stamine ſeveral Times, then add four or five raw Yolks of Eggs beat up with a little Cream; put it on the Fire, ſtirring it conſtantly, for fear the Eggs ſhould turn to Curd: have a Breaſt of Fowl roaſted, minced very fine, and Beef Marrow, ſeaſoned with Pepper, Salt and Nutmeg; mix all together; bone two Chickens, all to the Wings and Legs, and ſtuff them with ſaid Blanc-mangé; truſs them properly, and ſew them up very faſt; put them a Moment in boiling Water, to ſcald: braze them with Slices of Lard, ſome Milk, a Noſegay, two whole Shallots, Pepper and Salt; when done, prick them

them in three or four Places, to let the Fat out; wipe them with a clean Cloth: ſerve with a Coulis à la Reine.

Poulets au Verjus.

With Verjuice Grapes or others.

PUT a good Handful of Verjuice Grapes in boiling Water a Moment to ſcald; then put them in a Stew-pan with two or three Spoonfuls of good Cullis, and Jelly Broth, a good Bit of Butter, Pepper and Salt; ſerve upon a Couple of Chickens roaſted, and ſtuffed with their Livers, &c.

Poulets au Sultan.

Chickens, Turkiſh Faſhion.

MAKE a Farce with a Sweet Bread ſcalded, cut in Dices fat Livers, Muſhrooms, ſcraped Lard, Pepper and Salt, chopt Parſley, Shallots; ſtuff two boned Chickens with this, braze them with Slices of Bacon, Slices of Lemon, firſt peeled, Slices of Veal, and one or two ſmall of Ham, a Noſegay, half a Laurel Leaf, two Cloves, a little Broth, half a Glaſs of white Wine; braze on a ſlow Fire about an Hour, then ſift and ſkim the Sauce; add a little Veal Cullis, and ſmall Yolks of hard Eggs, or ſham ones, as before directed (ſee Poulets aux Petits Oeufs;) boil it half a Quarter of an Hour, and ſerve upon the Chickens.

Poulets à la Favorite.

BONE two Chickens thoroughly, and make a good Farce with Breaſt of Fowl roaſted, Beef Suet, or pounded Lard, ſweet Herbs finely chopped, Pepper and Salt, Yolks of Eggs, ſufficient to mix it well; cut each Chicken in two, and lay ſome of this Farce upon

upon each half; have an Eel cut in Fillets, which you lay upon the Farce, and cover it over with the Remainder of the Farce; ſmooth it with a Knife dipt in White of Eggs, then roll them up in Slices of Lard, and Bits of Stamine well tied with Packthread; braze them in Broth, two Glaſſes of white Wine, a Noſegay of Parſley, green Shallots, a Laurel Leaf, Thyme, half a Clove of Garlick, two of Spices, Pepper and Salt; when they are done, take off the Lard, and wipe the Chickens very clean, ſqueeze them a little in a Cloth to get the Fat out, and ſerve with a Sauce after this Manner: put two Slices of Fillet of Veal in a Stew-pan, one Slice of Ham; ſoak it on a ſlow Fire about half an Hour; then add two or three Glaſſes of white Wine, two Spoonfuls of good Cullis; boil it about half an Hour, to reduce to the Conſiſtence of a Sauce; ſift it, and ſkim it very clean; ſerve upon the Chickens.

Poulets en Salade.

CUT one or two good Lettuces as for Sallad, put it at the Bottom of your Sallad Diſh, upon it Fillets of roaſted Chickens, intermixed with Anchovies, chopt Capers, and Sallad Herbs properly laid, in the Manner of ſome Flower, or any Sort of Deſign.

Poulets Mignons aux Piſtaches.

With Piſtachio-Nuts.

BONE two ſmall Chickens, all to the Legs and Wings; ſtuff them with a Farce made of Sweet Breads, chopt Truffles, or Muſhrooms, ſcraped Lard, Pepper and Salt, two raw Yolks of Eggs; truſs them as if whole, and ſew them up to keep the Farce in; braze them with Slices of Bacon, Slices of Lemon, Slices of Veal, a Noſegay, two Cloves, whole Pepper and

and Salt, two Spoonfuls of Broth; braze about an Hour on a ſlow Fire; ſift and ſkim the Sauce, add two Spoonfuls of good Veal Cullis, a Handful of Piſtachio-Nuts ſcalded; boil together few Minutes, wipe the Chickens very clean, and ſerve the Sauce upon them.

Matelotte des Poulets aux Racines.

Matlot of Chickens with Roots.

CUT a large Chicken in Quarters, and five or ſix thin Slices of pickled Pork, put it together in a Stew-pan, with two or three Spoonfuls of Broth, a little Cullis, a Noſegay, two Cloves; let it ſimmer ſlowly, and cut Carrots and Parſneps to what Shape you pleaſe, one Dozen of ſmall Onions, which you ſcald together; then put this in a Stew-pan by itſelf, with a good Bit of Butter; ſimmer awhile, then add a little Broth and Cullis; when three Parts done, ſift and ſkim the Sauce of the Chicken, and put it to the Roots: reduce the liquid pretty thick; ſerve upon the Chicken, the pickled Pork intermixed.

Poulets Glacés.

Chickens Glazed.

TRUSS two Chickens as for boiling, cut them in two, or leave them whole; ſinge them, then lard as you do Fricandeaux; then braze them with Slices of Veal, one Slice of Ham, three or four whole Muſhrooms, a Noſegay of ſweet Herbs, half a Clove of Garlick, two of Spices; put a little Broth to it, and ſimmer ſlowly; when done, ſift the Sauce, and reduce it to a Caramel, to glaze all the Breaſt Part of the Chickens: put a little more Broth and Cullis in the ſame Stew-pan, to gather the Remainder of the Glaze, which

which will ſerve you for Sauce, adding a Lemon Squeeze; you may ſerve thoſe Chickens with any ſtewed Greens.

Poulets à la Payſanne.

Chickens Country-wife Faſhion.

BOIL a Handful of Bread Crums in Cream till it is quite thick, then take it off the Fire, and put to it a Quarter of a Pound of Butter, four Yolks of Eggs, Thyme, chopt Parſley, and one Shallot, Pepper and Salt; ſtuff the Chickens with it, and roaſt them wrapt in Slices of Lard and Paper; make a Sauce with a Bit of Butter and Flour, one Anchovy pounded ſmall, Capers whole, Pepper and Salt, a little Vinegar and Broth; make a Liaſon on the Fire, like a white Sauce, and ſerve upon the Chickens.

Poulets en Gelée; appellés Au Pere Douillet.

Chickens in Jelly; called, Au Pere Douillet, viz. a Fribble, Codling, &c.

TRUSS two Chickens as for boiling, ſinge them, and lard them with large Lardons rolled in fine Spices and ſweet Herbs, boil them with a Knuckle of Veal firſt ſcalded, half a Pint of white Wine, two Cloves, a Noſegay of Parſley, Shallots, Thyme, and Laurel, a little Coriander; when the Chickens are done, take them out and let them cool; ſkim the Broth and ſift it, and boil it awhile, put a Lemon ſliced, one raw Egg, and the Shell with it pounded, to clarify the Broth; when it is clear, ſift it in a Napkin, put the Chickens in a Pan much of their Bigneſs, apply upon them Sprigs of green Parſley, and other Colour as you ſhall think proper, bathing the Chickens firſt with White of Eggs to make them ſtick; lay the Chickens Breaſt under-moſt, and pour the Jelly

Jelly upon them enough that they may be covered; let it cool; when you want to uſe them, dip the Pan a Moment in warm Water, turn them over gently.

Poulets à l'Indienne. (See Turk Faſhion, it is much the ſame.)

Poulets à la Marmotte. *Marmotte* a young Wench.

CUT Carrots and Parſneps to what Shape you like, ſmall Onions ſcalded, boil together in Broth, and cut Muſhrooms in Dices, and pickled Cucumbers, put this in a Stew-pan with a Bit of Butter, half a Clove of Garlick, a Noſegay, two Cloves, a little Broth, Pepper and Salt, boil a while on a ſlow Fire, then add a Spoonful of Cullis, and the Roots; give it a boiling together, and ſerve with roaſted Chickens.

CHAPITRE SEPTIEME. Du Dindon.

CHAPTER SEVENTH. Of Turkey.

Dindon à la Broche à differents Ragoûts.

Roaſted Turkey with different Ragouts.

WHEN Turkies are moſtly preferable to Cocks for Whiteneſs and Tenderneſs; the ſmall fleſhy ones, are the moſt eſteemed; they ought to be kept as long as the Weather will admit; make a Forced-meat with the Liver chopt, Parſley, Shallots, ſcraped Lard or Yolks of Eggs, Pepper and Salt; when properly truſſed, give it a few Turns over the Fire in a large Stew-pan with Butter, put the Farce where the Craw was taken out; roaſt it, with Lemon Slices upon the Breaſt to keep it White, and Slices of Lard and double Paper; ſerve with what Ragout you think proper, as Muſhrooms, Morels, ſmall Onions, or large Spaniſh ones, Girkins, ſmall Melons,

Melons, Cucumbers, Truffles, Green Peas, ſmall Garden Beans, Endives, Cardoon, Roots of any Sort, Sellery, Craw-fiſh, any thing according to Seaſon.

Dindon farci d'Oignons & petit Lard.

Turkey ſtuffed with Onions and pickled Pork.

SCALD two Dozen of ſmall white Onions, and boil them in Broth, with half a Pound of pickled Pork cut in thin Slices, a Noſegay of Parſley, green Shallots, Thyme, Bay-leaf, two Cloves, whole Pepper and Salt; when done, drain it all, and ſtuff the Turkey with it; wrap it in Slices of Lard and Paper to roaſt; make a Sauce with a Bit of Butter, a Slice of Ham, two Shallots, few Muſhrooms; ſoak it awhile, then add two Spoonfuls of Broth, as much Cullis; ſimmer it about half an Hour, ſkim it and ſift it; when ready, add a ſmall Spoonful of Muſtard, a little Pepper and Salt.

Dindon au Pere Douillet.

(See the ſame Name in Chicken Articles.) Ditto 145.

SINGE a Turkey over the Charcoal, truſs it as for boiling, Legs inſide; put it in a large Braſing-pan with Slices of Fillet of Veal, a Knuckle, a good Bit of Ham, a few Slices of Beef, a large Noſegay of Parſley, green Shallots, one Laurel Leaf, Thyme, a little Baſil, four Cloves, a little Broth, a Pint of white Wine, Salt and Pepper; boil on a ſlow Fire until the Turkey is done, then take it out, drain it, ſift the Broth, and put it on the Fire again, with two raw Eggs and Shells bruiſed, two or three Slices of peeled Lemon; boil it, ſtirring often until it becomes clear; ſift it in a Napkin or Jelly Cloth, put the Turkey in a Pan much of its Bigneſs; boil five or ſix Craw-fiſh, lay them properly in the Bottom of the Pan intermixed with green Parſley, and other Colour;

put the Turkey upon this, Breaſt undermoſt, and pour the Jelly upon it: when you want to uſe it, dip the Pan in warm Water, and turn it over gently upon a Napkin: garniſh the Diſh with Parſley.

Dindon en Galantine.

Turkey Coloured.

CUT a Turkey in two, bone it thoroughly; make a good Farce with Breaſt of roaſted Fowl, and every thing as directed ſeveral Times: lay ſome of it upon each Half pretty thick; then minced Ham, Girkins, Truffles or Muſhrooms, or both; Bacon cut in Dices, hard Yolks of Eggs, White of Fowl, few ſweet Almonds, Piſtachio-Nuts; then cover this with ſome of the Farce; roll up each Half, wrap them up with Slices of Bacon, and Bits of Stamine, or any thing elſe, to keep them faſt: put them in a Brazing-pan much of their Bigneſs, with good Broth, Half a Pint of white Wine, Slices of Veal and Beef, ſweet Herbs, two or three Shallots, one Clove of Garlick, three of Spices, Thyme, Laurel; braze them on a ſlow Fire, about three Hours; let them cool in the Broth, to ſerve cold upon a Napkin, or in Slices: it may equally be done whole.

Dindon à la Daube.

Turkey Dobed.

MAKE a good Salpicon, viz. a Farce with raw Meat as directed before; lard an old Turkey through and through, with large Lardons, rolled in Salt and fine Spices, ſweet Herbs, finely chopped; and mixed all together; put it in a Brazing-pan of its Bigneſs, with Slices of Lard at Bottom, a large Noſegay of ſweet Herbs, four Cloves, one of Garlick, Thyme and Laurel, two or three Onions, two Carrots in Bits, whole Pepper and Salt,

Salt, a Glaſs of Brandy, a Pint of white Wine and Broth; braze ſlowly about ſix or ſeven Hours until the Fleſh gives under the Finger; reduce the Broth, ſkim it and ſift it: let the Turkey cool in the Sauce, to ſerve cold together: it may alſo be uſed hot with the ſame Sauce.

Daube de Dindon Fouré.

Turkey dobed another Way.

BONE an old Turkey thoroughly; lard a middling Fillet of Veal in the ſame Manner, as the Turkey à la Daube: lard alſo the Turkey, and ſtuff it with the Fillet of Veal; finiſh as the former, and uſe it the ſame Way.

Dindon au Court Bouillon.

Turkey in its own Gravy.

TAKE out the Breaſt Bone of a Turkey, and ſtuff it with a Sweet Bread ſcalded; cut in ſmall Bits, Muſhrooms, ſcraped Lard, Pepper and Salt; put the Turkey in a Brazing-pan of its Bigneſs, wrapt up in Slices of Lard, two Spoonfuls of Broth, a Jill of white Wine, a Noſegay, Thyme, Laurel, three Cloves, a little Nutmeg; braze ſlowly, turn it two or three Times; when done, ſkim the Sauce, and ſift it; add a chopt Shallot; reduce the Sauce, and ſerve upon the Turkey.

Dindon Farci de Truſes à l'Eſpagnole.

Turkey ſtuffed with Truffles, Spaniſh Faſhion.

PEEL about a Pound, or a Pound and a half of Truffles, and ſtuff a freſh killed Turkey, with them a little Salt and Pepper, ſcraped Lard, ſew it up cloſe; wrap it up with two or three Sheets of Paper; keep it

ſo three or four Days, that it may take the Flavour of the Truffles; then roaſt it with Slices of Lard round, and the ſame Paper: ſerve with a Spaniſh Sauce. See Sauce Articles, Page 40.

Dindon en Timbale.

Timbale a Mould made in the Form of a Kettle Drum.

BONE a fat middling Turkey thoroughly, cut it in two at the Back, ſpread it in a Stew-pan, to fill it with a good *Salpicon* made after this Manner; cut in ſmall Bits, Truffles, Muſhrooms, Sweet Bread, always firſt ſcalded, fat Livers, Parſley, Shallots, Pepper and Salt; ſew it up like a Bag; put few Slices of Lemon upon, wrap it up in a Stamine, giving it the Form of a Kettle Drum (that is, round at Bottom, and flat at Top;) braze it in a Stew-pan of its Bigneſs, with a little Broth, a Glaſs of Wine, few Slices of Veal, a Noſegay, three Cloves, half a Clove of Garlick, Thyme, Laurel, Pepper and Salt; when done, ſkim the Sauce, and ſift it; add a little Cullis, reduce it to a good Conſiſtence: and ſerve upon the Timbale, firſt well wiped of its Fat.

Dindon à l'Ecarlate.

Turkey Scarlet Colour.

TAKE up the Skin from the Fleſh (without breaking it) of a ſmall Turkey, and ſtuff as much Craw-fiſh Butter under as poſſible; ſtuff the Inſide with a Ragout made of the Liver, Muſhrooms, Pepper and Salt, done in a good Cullis ſhort Sauce; ſew it up, and wrap it with Slices of Lard and Pepper, ſerve with a Craw-fiſh Cullis: you will find the Method to make it in Cullis Articles. Method for the Butter in Vol. II.

Dindon

Dindon à la Mayence.

Turkey Mayence Faſhion.

TRUSS a Turkey for roaſting, ſinge it over the Fire; lard all the Breaſt with Mayence Ham, inſtead of Lard; cut it with the Grain, otherwiſe it will break in larding, wrap it up in ſeveral Papers, and baſte it often with Butter; make a Sauce with a rich Cullis, half a Glaſs of white Wine, two Spoonfuls of Gravy, Pepper and Salt, two or three Shallots finely chopped.

Dindon à la Poële.

So called for being done with very little Liquid.

TRUSS the Legs Inſide, flatten it as much as you can; put in a Stew-pan, with melted Lard, chopt Parſley, Shallots, Muſhrooms, a little Garlick; give it few Turns on the Fire, and add the Juice of half a Lemon, to keep it white; then put it in another Stew-pan, with Slices of Veal, one Slice of Ham, alſo the melted Lard, and every thing as uſed before, whole Pepper and Salt; cover it over with Slices of Lard; ſoak it about half an Hour on a ſlow Fire; then add a Glaſs of white Wine, a little Broth; finiſh the Brazing, then ſkim and ſift the Sauce; add a little Cullis to make a Liaſon, reduced to a good Conſiſtence, and ſerve upon the Turkey.

Dindon Farci de Marons & Sauciſſes.

Turkey roaſted, ſtuffed with Sauſages and Cheſnuts.

ROAST what Quantity of Cheſnuts you think proper, ſufficiently to peel them, pound a few to make a Farce, with the Liver, chopt Parſley, Shallots, &c. a little Salt and Pepper, a Bit of Butter, three raw

Yolks of Eggs; ſtuff the Craw of the Turkey with it, and the Body with the whole Cheſnuts, and a good many ſmall Sauſages, which you fry in Butter to half done; roaſt the Turkey, with Slices of Lard wrapt in Paper: ſerve with a Cheſnut Cullis. See Cullis Articles.

Salmi de Dindon.

Turkey haſhed.

CUT the Remains of a roaſted Turkey properly; put them in a Stew-pan, with a Glaſs of white Wine, chopped Parſley, Shallots, Muſhrooms, Truffles if any, Salt and Pepper, two Spoonfuls of Cullis, a little Broth; boil half an Hour; reduce to a ſhort Sauce; when ready, add a pounded Anchovy, a Squeeze of Lemon, ſkim the Sauce free from Fat, ſerve all together.

Cuiſſes de Dindon à la Provençale; Provence, a County in France.

TAKE two Legs of Turkey roaſted, put them in a Stew-pan with a Glaſs of Wine, as much Broth, Pepper and Salt, a Noſegay of ſweet Herbs, two Cloves, one of Garlick; ſimmer this about an Hour, to reduce the Sauce: make a Ragout with a Sweet Bread, chopped Muſhrooms, Parſley, Shallots, a Bit of Butter, ſoak this a little while; then add a little Broth and Cullis, boil it ſome Time; when ready, add a pounded Anchovy, chopped Capers, a Handful of Olives ſtoned; warm together, without boiling: let your Taſte guide you for Pepper and Salt, and Sharpneſs of the Sauce: it ſhould be reliſhing; ſerve upon the Legs: this is alſo called Cuiſſe Maſquée, viz. Legs maſked.

Ailes & Cuiſſes de Dindon Glacées.

Wings and Legs of Turkey Glazed.

CUT off the Wings and Legs of a Turkey; if of a large one, the Wings will do for a Diſh; cut them pretty large from the Breaſt, lard them all over, or only one, to pleaſe different Palates; braze them with Slices of Veal and Ham, a Noſegay, two Cloves, whole Pepper and Salt, Broth; braze on a ſlow Fire; when done, ſkim the Sauce, reduce it to a Glaze, and finiſh it like Fricandeaux: you may alſo braze the Legs in the ſame Manner; and ſerve them with what ſtewed Greens, Sauce or Ragout, you ſhall think proper: the Remainder of the Turkey will ſerve for Filets à la Bechamel, in Paper Caſes, *au Gratin*, for Forced-meat, and many other Purpoſes, as Occaſion ſhall require.

The above Legs may be dreſſed à la Sainte Menehoult, or with Sauce Robert; alſo ſuch as have been roaſted before.

Filets de Dindon de pluſieurs Façons.

Fillets of Turkey different Ways.

CUT the Remainder of a roaſted Turkey in Fillets, all to the Legs; prepare a Sauce with chopt Muſhrooms, a Bit of Butter, chopped Parſley, Shallots, half a Clove of Garlick, Broth, Pepper and Salt; boil it ſome Time, then take out the Noſegay and Garlick; put the Fillets to warm without boiling; add a Liaſon of two Yolks of Eggs, and Cream; add a Lemon Squeeze, when ready: you may alſo dreſs it with Cullis Sauce, or any other.

Cuiſſes de Dindon en Surpriſe.

Sham Legs of Turkey.

BONE a Couple of Legs of Turkey, all to the End of the Leg; fill the Inſide with a Farce made of Livers, Sweet Breads, Muſhrooms, Parſley, Shallots, Pepper and Salt, two Yolks of Eggs, ſcraped Lard, a little Nutmeg; ſew them up; braze them with Slices of Lard and Lemon; ſuch as have ſerved before will do, boiling the Forced-meat in Cullis, firſt covered with Bread Crums, and done in the Oven: ſerve with a Spaniſh Sauce.

Pates de Dindons à la Sainte Menehoult.

Stumps of Turkies, Sainte Menehoult; fried or broil'd.

SINGE ten or twelve Stumps over a Charcoal Fire, pick them very clean, and cut off the Spurs and Claws; braze them in a ſmall Stew-pan with fat Broth, two Glaſſes of white Wine, a Noſegay, Thyme, Laurel, Nutmeg, one Onion, a Couple of Carrots cut in three or four Pieces, Pepper and Salt; when done, drain them, then dip them in the Fat of their Braze; roll them in Bread Crums, broil them ſlowly, baſting often with Butter; ſerve with fried Parſley: you may alſo fry them, being dipt in a good thick Batter; when they are brazed tender, you may put them to what Sauce you pleaſe; alſo in Jelly, with Colours and Taragon Vinegar. Serve cold with the Jelly properly laid.

Du Pigeons.

Of Pigeons.

Fricaſſée de Pigeons à la Poulette.

White Fricaſſee of Pigeons.

SCALD few Pigeons in hot Water, large ones cut in Quarters, middling in Halves, and ſmall ones whole, truſſing the Legs inſide; put them in a Stew-pan, with a good Bit of Butter, a Slice of Ham, chopt Muſhrooms, a Noſegay, Thyme, Bay-leaf, two Cloves; ſoak this a little while, then add a ſmall Quantity of Broth, very little Salt, whole Pepper; ſimmer on a ſlow Fire, reduce the Broth; take out the Ham and Noſegay; make a Liaſon with two Yolks of Eggs and Cream, warm without boiling; add a Lemon Squeeze: if you would garniſh the Pigeons with any thing, ſuch as Sweet Breads, or Artichoke Bottom, ſcald them in boiling Water, before you put them to the Pigeons: you may make the ſame with Cullis, as many People don't like Cream; it is done after the ſame Manner, with Sweet Breads, and Artichoke Bottom, which ſhould be half done, before mixing with the Pigeons, as Sweet Breads require more Time to braze than young Pigeons, which are commonly uſed for this Purpoſe.

Fricaſſée de Pigeons aux petits Pois.

With green Peas.

PREPARE ſmall Pigeons as the former, or cut large ones in two or four, put them in a Stew-pan with a good Bit of Butter, a Slice of Ham, what Quantity of Peas you pleaſe, a Noſegay of Parſley; put to it a little Broth and Gravy; when half done, add a little Cullis, finiſh the boiling, and reduce the Sauce; take out the

Noſegay and Ham: you may put a Triſle of Sugar, Salt and Pepper, according to Taſte; you may make it white, only putting Broth to it in the boiling, and finiſhing with two Yolks of Eggs, beat up with Cream.

Fricaſſée de Pigeons à la Payſanne.

Country Faſhion.

CUT half a Pound of pickled Pork in thin Slices; ſoak it on the Fire about half an Hour, until it is half done; ſcald two or three large Pigeons in boiling Water, and cut them in half; put them to the Pork, with a Noſegay of Parſley, Shallots, Thyme, Laurel, two Cloves; ſoak it a little while, then put Water to it, and whole Pepper; when done, ſkim and ſift the Sauce; add three Yolks of Eggs, and Cream; make a Liaſon without boiling: when ready, add a little Vinegar.

Pigeons en Surtout, (Pigeons Maſqueraded;) ſee Chickens, ditto.

Pigeons au Soleil, (tranſparent like the Sun.)

SCALD ſmall Pigeons, leave the Pinions and Legs; ſplit a little at the Back, ſkewer the Legs to keep pretty cloſe; braze them with few Slices of Lard, Slices of Lemon, a Noſegay, two Cloves, a Slice of Ham, Pepper and Salt, a little Broth; when they are almoſt done, take them out to drain, and dip them in a good thick Batter made of Flour, two Spoonfuls of good Oil, fine Salt, Cyder, ſmall Beer, or Wine; pour it by little and little, ſtirring continually to make it of a pretty thick Conſiſtence; fry them in freſh Hog's Lard, or Oil of a fine yellow Colour: ſerve with fried Parſley.

Pigeons Fourés aux Piſtaches.

Stuffed Pigeons and Piſtachio-Nuts.

BONE three or four large tame Pigeons, all to the Wings and Legs; ſtuff them with a *Salpicon* made of Sweet Bread, fat Livers, chopt Muſhrooms, Parſley, Shallots, Pepper and Salt; ſew them up as if whole, and braze them with Slices of Lard and Veal, a Noſegay, a Glaſs of white Wine, as much Broth; when done, ſift and ſkim the Sauce, add two Spoonfuls of Cullis, boil a Moment; then add a ſmall Handful of ſcalded Piſtachio, and ſerve upon the Pigeons.

Pigeons au Court Bouillon.

See Turkey; this is done the ſame, allowing for the Difference of Time in brazing, &c.

Pigeons à la Sainte Menehoult; this has been repeated ſo often, that I ſhall forbear giving any further Direction about it, except any material Reaſon ſhould require it; as common Senſe will guide, for the different Sorts of Meat.

Pigeons Glacés aux Legumes.

Glazed and ſerved with ſtewed Greens.

THEY are larded and brazed like Fricandeaux, and Chickens as directed; finiſh the ſame Way: and ſerve with ſuch ſtewed Greens, as the Seaſon affords, or Fancy leads.

Pigeons à la Périgord au Gratin.

PEEL as many whole Truffles as you uſe ſmall Pigeons, put them in a Stew-pan with a Glaſs of white Wine, a Slice of Ham, Broth, a Noſegay, two Cloves; ſimmer

ſimmer ſome Time; truſs four or five ſmall Pigeons, Legs Inſide, and boil them in a little Broth and Flour, few Slices of Lard and Lemon, Pepper and Salt; make this boil before you put the Pigeons in it, ſtirring it continually; then boil the Pigeons ſlowly, the Truffles being done; take out the Noſegay and Ham, and put the Pigeons to it; ſimmer them ſome time together; make a little Forced-meat with Livers of Poulteries, chopped Muſhrooms, Truffles, Parſley, Shallots, mixed with a little ſcraped Lard, two Yolks of Eggs, Pepper and Salt; put this in the Bottom of the Diſh, put it on Aſhes Fire to make it catch at Bottom; drain the Fat off, and ſerve the Pigeon upon it, intermixed with the Truffles.

Pigeons au Cingara, (an old Gaſcoon Word.)

BRAZE four Pigeons with Slices of Lard and Broth, a Noſegay of ſweet Herbs, a little Salt and Pepper; cut four Slices of Ham, which you ſoak ſome Time in Water to make it freſh; ſoak them in a Stew-pan on the Fire, until they are done; then take them out, and put a little Cullis in the ſame Pan, a little Vinegar, to gather what remains in the Pan; boil it a Moment, put the four Slices of Ham upon Pieces of fried Bread of the ſame Bigneſs, and the Pigeons intermixed, the Sauce over all, or only the Ham Slices, upon the Pigeons with the Sauce.

Pigeons à la Broche à differentes Sauces & Ragoûts.

Roaſted Pigeons with different Sauces and Ragout.

MAKE a Farce with the Livers, Muſhrooms, Parſley, Shallots, ſcraped Lard, two Yolks of Eggs, Pepper and Salt; ſtuff the Pigeons with it, and roaſt them with a Slice of Lard, wrapt in Paper or without; and ſerve them with what Ragout you ſhall think

proper, or the moſt convenient: you may alſo braze them, and ſerve with what Sauce or Ragout you pleaſe.

Pigeons au Baſilic.

Baſilic, Baſil Herb.

BRAZE what Pigeons you pleaſe in a common Braze, the Legs truſſed Inſide; make a Farce with Bread Crums ſoaked in Cream, till it is quite thick, Beef Suet ſcalded, a little chopt Baſil, Parſley, green Shallots, Pepper and Salt, mixt with Yolks of Eggs; when the Pigeons are done, drain them, and let them cool, then wrap them all over with ſome of this Farce; bathe them in Eggs, and Bread Crums over; fry them of a good Colour, and fried Parſley with them: you may alſo do this with Pigeons which have ſerved already: alſo without a Farce; cut them in two, dip in thick Batter and Bread Crums; fry the ſame, and fried Parſley with them.

Pigeons en Hochepot à l'Eſpagnole.

Hotchpotch of Pigeons, Spaniſh Faſhion.

TRUSS two or three large Pigeons as for boiling, boil them in a ſmall Soop-pot with Broth, all Sorts of Roots ſcalded, as Carrots, Parſneps, Sellery, one Dozen of ſmall Onions, a Noſegay of Parſley, Shallots, Thyme, one Laurel Leaf, whole Pepper and Salt; boil on a ſlow Fire, ſhort of Liquor; when they are done, put the Pigeons in the middle of the Diſh; take out the Noſegay, and the Roots round, well intermixed: ſerve with a Spaniſh Sauce. See Page 40.

Pigeons

Pigeons en Crépine au Pontife.

Pigeons in Cowl Pontiff Sauce, Page 46.

THEY are done as all other Directions to the ſame Purpoſe, ſtuffed with a good Farce made of Sweet Bread, or Veal Kidney, Herbs, &c. brazed, and ſerved with the above Sauce.

Pigeons aux Ecreviſſes.

The ſame with Craw-fiſh Cullis.

BOIL the Tails whole in good Broth; you may alſo add a little Cream to the Craw-fiſh Cullis, and one or two Yolks of Eggs, to give more Conſiſtence: alſo dreſs four middling Pigeons, two larded like Fricandeau; a Couple of Sweat Breads cut in two, and two Pieces larded; you may ſerve this with ſtewed Greens, or the uſual Sauce; glaze the larded Pieces, and to keep the others white, put a Slice of Lemon, and a Slice of Lard upon each, to keep on it while brazing: Pigeons and Parmeſan are done after the ſame Manner as all other Diſhes under the ſame Direction: alſo *au Gratin*, only obſerving that as four Pigeons alone look rather naked in a Diſh of Firſt-courſe, they ſhould be garniſhed with Sweet Breads, or Artichoke Bottom, or Forced-meat Ball, well taſted and brazed together, Cheſnuts or Olives; alſo whole Craw-fiſh.

Pigeons en Surpriſe à la Ravigotte.

Pigeons maſked, with Ravigotte Sauce.

TRUSS four or five ſmall Pigeons as for boiling, ſcald them; and ſcald alſo (for about a Quarter of an Hour) as many fine large Cabbage Lettuces; then take them out, and ſqueeze the Water out of them; make

make a Farce with Whites of roaſted Fowl, Beef Suet, ſcalded Udder, Bread Crums ſoaked in Cream, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt, well mixed with Yolks of Eggs; put ſome of this Farce round the Pigeons, then put them in the Lettuces, tie them very well with Packthread, and put them in a Stew-pan with ſome good Broth, a Slice of Ham, a Noſegay of ſweet Herbs, two Cloves, Pepper and Salt; when done, drain them, and ſqueeze them gently to get the Fat out: ſerve with a Sauce Ravigotte, as you will find in Sauce Articles, Page 38.

Pigeons aux Truſes.

THEY are larded with Truffles and Ham, and brazed with Veal and Ham, few chopped Truffles; their Broth ſerves for Sauce, adding a little Cullis, and a Lemon Squeeze: alſo marinade for about an Hour in Oil, and all Sorts of ſweet Herbs; then cut in two, or before, dip in good Batter to fry: they may be dreſſed in all the different Ways of Chickens, allowing for the Time of boiling, roaſting, and brazing.

Des Canards, Canetons, Oyes, & Oiſons.

Of Ducks and Ducklings, Geeſe and Goſlings

Canard aux petits Pois.

Duck and green Peas.

TRUSS a Duck or two Ducklings, like a Fowl to boil; ſcald it, and braze it with Slices of Lard, Slices of Lemon, a little Broth, whole Pepper and Salt, a Noſegay, two Cloves, Thyme, and half a Leaf of Laurel; put a Quart of Peas in a Stew-pan, with a Bit of Butter, a Noſegay of Parſley, a little Mint, Broth and Gravy; when done, add a little Cullis, Pepper and Salt, and ſerve upon the Duck, well drained.

Canetons

Canetons Roulés.

Duckling Rolled.

MAKE a good Forced-meat with Breaſt of roaſted Poultries as uſual; cut a pretty large Duckling in two, or two ſmall whole; bone them thoroughly, and lay the Farce upon; roll them up, and tie them well with Slices of Lard round; boil them in a little Broth, a Glaſs of white Wine, a Noſegay, two Cloves; when done, ſqueeze the Fat gently out, and wipe them clean: ſerve with what Sauce you pleaſe.

Canetons en Hatereau.

Roaſted on ſmall Skewers called Hatereau.

CUT one or two Ducklings in Quarters, bone them, and fill each Piece with ſuch Forced-meat, as the former, roll them tight, and lard them like Fricandeau; put them on Skewers to roaſt; ſerve with a Sauce made of Jelly Broth, Cullis, half a Glaſs of Wine, a Noſegay, a Slice of Lemon, Pepper and Salt; boil it a little while, ſift it to ſerve under the Duckling: you may dreſs a whole Duck, ſtuffed with the like Forced-meat, and brazed; ſerve with what Sauce you think proper: the Sauce gives it the Name.

Canetons de Roüen à la Broche.

Rouen Duckling roaſted.

IF you would have it for a Firſt-courſe Diſh, give it a few Turns with Butter, in a Stew-pan over the Fire, wrap it up in Paper to roaſt; it muſt not be too much done; ſerve with a good Conſumee Sauce, chopt Shallots, the Juice of an Orange, Pepper and Salt: if for a Second-courſe Diſh, roaſt it without Paper criſp: alſo ſerve with Juice of Seville Orange.

Canetons

Canetons à l'Italienne.

Italian Faſhion.

PUT one or two Ducklings in a Stew-pan, to ſimmer a little while on a ſlow Fire, with fine Oil, Parſley, Shallots, Muſhrooms, Pepper and Salt; then put them in another upon few Slices of Veal and Ham, and all the firſt Seaſoning; cover them with Slices of Lard, and ſoak on a very ſlow Fire; then add a Glaſs of white Wine and Broth, finiſh the Brazing; then add ſome Cullis to the Sauce, and ſkim the Fat off very clean; ſift it in a Sieve, wipe the Duckling clean, drain the Fat out, and ſerve the Sauce upon; or Sauce Italienne.

Canetons en Fricandeaux.

THEY are larded and brazed as the former, glazed and finiſhed as all other Directions.

Canetons à la Purée Verte.

With green Peas Porridge.

PUT few Slices of Veal and Ham in a Stew-pan, with one ſliced Onion, two Carrots cut in Pieces; ſoak this together on a middling Fire, and put ſome Broth to it; when it begins to catch like a Cullis, then boil on a ſlow Fire till the Meat is done; ſimmer your Quantity of Peas about half an Hour, with a Bit of Butter, green Tops of Shallots, a little Winter Savory and Parſley; when they are done, ſift them in a Stamine; and ſift the Sauce to mix with the Porridge: you may do the ſame with dry Peas, putting Spinage Juice to it, to make it green; ſtuff two Ducklings with ſcalded Lettuces chopped, White of Fowl and Livers, ſcraped Lard, Shallots, and Parſley, Pepper and Salt, two Yolks of Eggs; braze as the former, and ſerve with the green Porridge.

Canard

Canard en Timbale.

(See Veal, Pig, Chickens, &c.)

Canard à la Romaine.

IT is boned, ſtuffed with a Salpicon Farce, brazed in a common Braze; ſerve with Cullis Sauce, and Lemon.

Canard à la Nivernoiſe.

Duck with Sauce Nivernoiſe.

IT is larded through and through with Lard, the Lardons rolled in ſweet Herbs chopped, and fine Spices; then brazed as all other, and the above Sauce with it. See Page 31, for the Sauſe.

Canard à la Daube.

Duck dobed.

IT is larded as the former, ſtuffed with Salpicon, Forced-meat; boiled with a Knuckle of Veal, Lemon Slices, Coriander, and every thing neceſſary to make a Jelly of the Broth, and let the Duck cool in it: you may garniſh it with Colours if you pleaſe.

Canard aux Navets.

Duck with Turnips.

BRAZE a Duck (larded or not) in Broth, one Onion, Roots, a Noſegay, two Cloves, Thyme, half a Leaf of Laurel, whole Pepper and Salt; cut Turnips to what Shape you pleaſe; ſcald them, and give them a Fry in Butter, then boil them in Veal Gravy and Cullis;

lis; when the Duck is done, skim and sift Part of the Sauce; and add it to the Turnips: reduce it pretty thick, and serve upon the Duck.

Grenadins de Canard à la Royale.

Small Fricandeau of Duck.

IT is boned, cut in Pieces, each filled with a Salpicon Farce raw, larded and brazed with Sweet Breads, Artichoke Bottoms; and finished as all other Fricandeaux, with a Glaze upon: you serve Ducks or Ducklings, brazed with any Sorts of Sauce or Ragout, stewed Roots or Greens, Truffles, Morells, Mushrooms, Chesnuts, all Sorts of Cullis, as most convenient.

Filets de Canard de plusieurs Façons.

Duck hashed of different Ways.

ROAST two Ducks to three Parts done, let them cool, then cut the Breast in thin Slices, and take care to preserve the Gravy; the Legs will serve for another Dish, which you may do by wrapping them in Cowl with a good Farce, and serve with Cullis Sauce, or done in a St. Menehoult: for the Fillets cut Cucumbers, and marinade them about an Hour with a little Vinegar, Salt, one Onion sliced; then take out the Onion, and squeeze the Cucumbers in a Cloth, and put them in a Stew-pan with a Bit of Butter, a Slice of Ham; add a little Broth and Flour, Veal Gravy, and boil slowly; skim it well, take out the Ham, then add the Meat to ditto warm without boiling, and the Gravy: you may also do the same with chopped Truffles, or Mushrooms, or any thing else you think proper, according to Season. A cold roasted Duck will answer much the same end, for this Dish.

Oyes & Oïsons de pluſieurs Façons.

Geeſe and Goſlings of different Manners.

TRUSS a green Gooſe, Legs inſide; ſcald it; and boil it in Broth, a Noſegay of ſweet Herbs, Pepper and Salt, one or two ſliced Onions, Bits of Carrots, Sellery; ſerve it with green Peas, or Cheſnut Cullis, or Peas Porridge, or Sauce Ravigotte, Sauce a l'Echalotte, or any other; or roaſt it plain: Goſlings the ſame, or with Forced-meat made of the Livers, Cheſnuts, Sauſage-meat, Parſley, Shallots, Thyme, Pepper and Salt; ſimmer all together about a Quarter of an Hour with Butter; then ſtuff the Gooſe with it, and roaſt it criſp.

Cuiſſes & Ailes d'Oyes, comment les conſerver.

How to preſerve Legs and Wings of Geeſe.

ROAST as many Geeſe as you think proper, to three Parts done; then let them cool; cut off the Wings as large as poſſible, and the Legs; fix them cloſe in an earthen Pan, with Laurel Leaves between each Piece, few Cloves and Salt, at Diſcretion; ſift the Fat of their roaſting, which you mix with Hogs Lard melted, ſufficient to cover the Meat, pour it upon hot, and let it cool thoroughly; then cover the Pan with Leather or ſtrong Paper, and keep it in a dry Place; when you want to uſe them, put them in hot Water to melt the Fat off; and broil or braze a little, or any other Way you pleaſe.

Oye à la Daube.

Dobed Gooſe.

IT is done in the ſame Manner as a Turkey; an old one is equally proper for this, and for nothing elſe;

Legs

Legs and Wings are alſo dreſſed to any Sauce or Ragout, either brazed or broiled in Cowl, with Forced-meat, or larded as Fricandeaux, with all Sorts of Cullis or Greens: the Feet alſo done in Jelly as the Stumps of Turkies, fried or broiled, being brazed firſt.

Des Poulardes & Chapons.

Of Fowls and Capons.

Poularde au gros ſel.

Fowl plain boiled.

TRUSS the Legs inſide, ſcald it a Moment; boil it in the Soop-pot or by itſelf, about an Hour and a Half; it is done when the Leg gives under the Finger, with little preſſing; ſerve with its own Broth, or a little of any other, and Salt over it: it is done the ſame Way, to garniſh any Sorts of Soops.

Poularde au Court Bouillon.

A Fowl in its own Gravy.

TRUSS it as the former, and lard through and through with Lard, Ham and Parſley; put it in a Pan much of its Bigneſs, with a Bit of Butter, two Slices of Lemon, a Noſegay, Thyme, half a Leaf of Laurel, two Cloves, ſliced Onions, Bits of Carrots, Pepper and Salt, a Glaſs of white Wine, and as much Broth; ſimmer ſlowly, ſkim and ſift the Sauce, and ſerve with it.

Poularde au Reveil.

(Reveil), quick ſharp Sauce to the Palate.

PREPARE a Fowl for roaſting; make a Farce with the Liver, ſcraped Lard, two or three Tarragon Leaves, a little Chervil, Burnet, Garden Creſſes, Pepper and Salt, two Yolks of Eggs, to mix it; ſtuff the Fowl with it; wrap it in Slices of Lard, and Paper, to roaſt; make a Sauce with few of the above Herbs pounded, one Anchovy, few Capers; add a little Cullis, and ſift it; then add a little more Cullis, a little Muſtard, Pepper and Salt; warm without boiling.

Poulard à la Royale.

Fowl Court Faſhion.

STUFF it with a cold Ragout made of Sweet Breads, fat Livers, Muſhrooms, done of a good Taſte; ſew it up, and roaſt it with Slices of Lard, and Paper; ſerve with a Ragout of Piſtachio-nuts, which you make by putting a Handful in a Stew-pan, with a Bit of Butter, Jelly Broth, a Spoonful of good Cullis, Pepper and Salt; ſimmer a little while together, and ſerve.

Poularde à la Servante.

PREPARE a Fowl for roaſting, and make a Farce with the Liver, Parſley, Shallot, a Bit of Butter, Pepper and Salt, a little Baſil, ſtuff the Fowl with it; roaſt it with Slices of Lard wrapt in Paper; when three Parts done, take off the Paper and Lard; baſte it all over with Yolks of Eggs, beat up with melted Butter, and Crums of Bread in abundance; finiſh the Fowl; it muſt be of a fine yellow Colour: make a Sauce with a Bit of Butter, one chopt Anchovy, few Capers, a little Flour,

Flour, two Spoonfuls of Broth, Nutmeg, Pepper and Salt: make a Liaſon like a white Sauce, ſerve under the Fowl.

Poularde au (Duc) from the title Duke.

MAKE a Ragout with Sweet Breads, Muſhrooms; put this in a Stew-pan, with half a Glaſs of white Wine, two Spoonfuls of Cullis, as much Broth, a Noſegay, half a Clove of Garlick, few Baſil Leaves, a little Flour, two Cloves; boil it to three Parts, reduce the Sauce thick; take out the Noſegay, let it cool; cut out the Breaſt Bone of a good Fowl, lard it like Fricandeaux, and ſtuff it with the Ragout; braze it with Broth, few Slices of Lard, a Noſegay of ſweet Herbs, two Slices of Lemon; when done, ſift the Sauce; reduce it to a Caramel, and glaze the larded Part of the Fowl: ſerve under it a Pontiff Sauce, or any other.

Poularde à la Reine.

PUT half a Pint of Cream in a Stew-pan, with a little Coriander-ſeed, a Laurel Leaf, two of Baſil; boil it a Moment; pound a Handful of ſweet Almonds, which you ſift in a Stamine with the Cream; then add to it four or five raw Yolks of Eggs, Breaſt of roaſted Fowl minced, and Marrow, a little Pepper, Salt, and Nutmeg; put your Stew-pan on a ſlow Fire, ſtirring it continually, until the Marrow is melted: bone a Fowl, all to the Legs and Wings, and ſtuff it with the above; ſew it up very cloſe, put it a Moment in boiling Water, then braze it with Slices of Lard, at Bottom a little Milk, Salt and Pepper, one large Onion ſliced; cover it over with Slices of Lard alſo, and white Paper; braze on a ſlow Fire; when done, prick it in ſeveral Places to let the Fat out: ſerve with a Coulis à la Reine.

Poularde en Sauciſſe.

Done in the Form of a large Sauſage.

CUT a Fowl in two, bone it thoroughly, flatten the Meat with a Roller; put a middling Quantity of Forced-meat upon each Half, made of Breaſt of Fowl roaſted, Bread Crums ſoaked in Cream, ſcraped Lard, Udder, Parſley, Shallots, Salt and fine Spices, mixt with three Yolks of Eggs; tie up each Bit in the Form of a large Sauſage; wrapt with Slices of Lard, Bits of Cloth or Stamine; braze it in Broth, a Glaſs of white Wine, a Noſegay of ſweet Herbs, whole Pepper and Salt, ſliced Onions and Carrots; when done, ſqueeze it gently between a Cloth to get the Fat out, after untying the Lard, &c. ſerve with what Sauce you pleaſe.

Poularde Frite.

A Fowl fried.

CUT a Fowl in Quarters; braze it with Slices of Lard, Milk, Coriander, Thyme, Laurel, one Clove of Garlick, a Bit of Butter, Pepper, Salt and Nutmeg, two ſliced Onions, Bits of Roots; when done, let it cool in the Braze: take the fatteſt Part to dip the Fowl in, ſtrew it with Bread Crums; then dip it in Yolks of Eggs, and again Bread Crums, fry in freſh Hog's Lard, criſp, of a fine brown Colour; ſerve with fried Parſley round.

Poularde en Cingarat.

With Slices of Ham. See Pigeons, ditto.

STUFF a Fowl with a Farce, made of fat Livers, Truffles, Muſhrooms, chopped Parſley, Shallots, ſcraped

ſcraped Lard, Beef Marrow, Pepper and Salt; give it a fry in a Stew-pan, with Butter for a Moment; have Slices of fried Bread the length of the Fowl, as many thin Slices of Ham as will cover the Fowl; lay the Bread firſt, then the Ham upon all round tied; then wrap it in a Sheet of Paper, rubbed over with Butter, and roaſt it; lay a Pan under to ſave the Gravy, and ſerve it under the Fowl, with the Ham and Bread Slices.

Poularde à la Sainte Menehoult.

THIS is done in the ſame Manner as all Sainte Menehoult, firſt brazed either Whole, in Halves, or Quarters; then dipt in good Batter, ſtrewed with Bread Crums, and finiſhed upon the Gridiron or in the Oven; ſerve with what Sauce you think proper. Poularde aux Ecreviſſes, viz. Craw-fiſh, is done after the ſame Manner, as all other Direction under the ſame Name: the Tails ſerve to garniſh the Diſh, a good Craw-fiſh Cullis with it.

Poularde à la Tartare.

See Chickens ditto, done in the ſame Manner, except that you may cut the Fowl in Quarters inſtead of Halves; marinade with the ſame Preparation, making proper Allowance for Time and Quantities. Proper Attention is the beſt Guide to all References of one Diſh to another, which I do for Brevity's ſake.

Poularde au (Point du Jour.)

The Dawn of Day, from the various Colours.

MAKE a well-ſeaſoned Ragout of Truffles, Muſhrooms, Craw-fiſh Tails, fat Livers cut in Pieces; let it cool; cut the Breaſt Bone out of a good large Fowl, and ſtuff it with the Ragout; ſew it up cloſe, and

put in a ſmall Brazing or Stew-pan, upon Slices of Fillet of Veal; cover it over with Slices of Lard, a Slice of Ham, whole Pepper and Salt, a Noſegay of ſweet Herbs, four whole Truffles, two Sweet Breads cut in Halves; ſoak this about a Quarter of an Hour, then put to it a Glaſs of Wine, and a little Broth, and finiſh it on a ſlow Fire: make alſo half a Dozen ſmall Veal Fricandeaux as uſual, and glazed the ſame; make a Gratin in the Diſh you intend for Table, with chopt Livers, ſcraped Lard, chopped Parſley, Shallots, two Yolks of Eggs; ſimmer it on Aſhes until it catches a little at Bottom; put a little Cullis to it, wipe the Fat off of the Fowl, and lay it upon the *Gratin*; the Sweet Breads, Truffles, and Fricandeaux intermixed; you may alſo mix Craw-fiſh with it; ſkim and ſift the Braze, add a little Cullis, a Lemon Squeeze, pour over the Fowl and Sweet Breads, and not upon the Fricandeaux, which are glazed.

Poularde aux Trufes.

A Fowl with Truffles.

TRUSS a Fowl for roaſting, farce it with its Liver chopt, and Truffles, Pepper and Salt, mixt with a Bit of Butter, and a little ſcraped Lard; wrap it in Slices of Lard, and Paper over it; cut few Truffles in round large Slices, firſt peeled; ſimmer them with a Bit of Butter, a Noſegay of ſweet Herbs, half a Garlick Clove, half a Laurel Leaf, one Clove, two Leaves of Baſil; then add half a Glaſs of white Wine, a little Broth and Cullis, Pepper and Salt; reduce it to a good Conſiſtence, ſkim it well; a Lemon Squeeze when ready to ſerve.

Fricandeau d'une Poularde.

Fricandeau of a whole Fowl.

CUT a Fowl in two by the Back, and bone thoroughly; make a *Salpicon*, viz. (raw Forced-meat); cut a Sweet Bread in large Dices, few fat Livers, Truffles or Muſhrooms, or both, chopped Parſley, Shallots, ſcraped Lard; mix it with three Yolks of Eggs, Pepper and Salt; put the Fowl in a Pan to make it fit to fill with the Farce, then ſew it up, and give it a Fry in Butter for a Moment; then lard it like Fricandeau; braze it in Broth, Slices of Veal, few of Lard; when done, ſift and ſkim the Sauce; reduce it to a Caramel, and glaze the Fowl with it: ſerve with what Sauce you pleaſe.

Poularde Etuvée.

Stewed Fowl.

TRUSS a Fowl for boiling, and put it in a Stew-pan with melted Lard, two Spoonfuls of Oil, chopped Parſley, Shallots, Muſhrooms; keep it on a ſlow Fire in this about a Quarter of an Hour, turning it often; then put it in another Stew-pan, prepared with Slices of Ham and Veal, Pepper and Salt; cover it with thin Slices of Lard, and white Paper, and all the firſt Seaſoning; ſoak it about a Quarter of an Hour, then add a Glaſs of white Wine; finiſh the Brazing on a ſlow Fire; ſift and ſkim the Braze, add a little Cullis, and a Lemon Squeeze, when ready to ſerve upon the Fowl well drained of Fat.

A Fowl cut in Fillets is brazed, and finiſhed in the ſame Manner, or in Fricaſſee: roaſted Fowl will do the ſame; for the laſt, to be done without boiling.

Poularde

Poularde au Sang.

Fowl ſtuffed with black Pudding Preparation.

FRY two fine chopped Onions in Butter, until they are almoſt done; then add chopped Parſley, Shallots, and a little Coriander-ſeed pounded, Pepper and Salt, half a Pound of Tripes, or Marrow, four raw Yolks of Eggs, half a Pint of Hog's Blood; thicken it on the Fire without boiling; take out the Breaſt Bone of a Fowl, and ſtuff it with this; ſew it up, and roaſt it wrapt in Lard and Paper: ſerve with Cullis and Conſumee Sauce.

Filets de Poularde à la Poulette.

Fillets of Fowl Fricaſſee.

MAKE a ſmall Ragout, with one Sweet Bread, few ſmall Muſhrooms whole; put this in a Stew-pan with one Slice of Ham, a Noſegay of ſweet Herbs, one or two Cloves, a Bit of Butter and Broth, Pepper and Salt, one chopped Shallot, Clove; when done, take out the Noſegay and Ham, put the Fillets to it to warm without boiling; make a Liaſon with two Yolks of Eggs and Cream, a Lemon Squeeze, when ready: obſerve that this is for ſuch as have been roaſted before: you may put thoſe Fillets to any Sauce or Ragout you pleaſe; the Sauce gives the Name.

Poularde Glacée.

Fowl Glazed.

THIS is done much in the ſame Manner, as the Poularde en Fricandeau, only done without ſtuffing, brazed and glazed the ſame; ſerve with its own Sauce, or any other.

Poularde en Crepine.

Done in Cowl.

THIS is cut in two or four Pieces, boned thoroughly, filled with good Forced-meat, rolled up in Cowl, either brazed, or done in the Oven, or under a Brazing-pan Cover, or Dutch Oven; ſerve with a Sauce Ravigotte, or any reliſhing Sauce.

Poularde en Galantine.

Fowl in Cake or Marbled.

See Suckling Pig, or any other Diſh to the ſame Direction: it is boned, ſtuffed, brazed, much in the ſame Manner; ſerve either hot or cold.

Poularde à la Silvie.

TRUSS a Fowl as for boiling, cut in two; make a hot Marinade with two Spoonfuls of good Oil, a good Bit of Butter, Pepper and Salt, chopped Shallots, Muſhrooms, a little Baſil; marinade the Fowl about an Hour in this; then wrap each half in double Paper, with as much of the Marinade as poſſible; bake it in a Dutch Oven, or under a Brazing-pan Cover, with a ſlow Fire under and over; when it is done, unfold the Paper; ſave as much of the Herbs as you can, that ſtick on the Paper, and the Gravy of the Fowl; mix it with a little Cullis and Broth, boil together a Moment; ſkim it, and add a Lemon Squeeze, when ready to ſerve the Fowl.

Poularde à la Financiere.

SPLIT the Back of a good Fowl, and bone the Back only; ſtuff it with four large Truffles, as many fat Livers, chopped

chopped with Muſhrooms, ſcraped Lard, two Yolks of Eggs, Pepper and Salt; ſew it up, put in a ſmall Brazing-pan, with few Slices of Lard without Broth; braze it between two Fires ſlowly; its own Gravy will ſerve for Sauce, when well ſkimmed, adding the Juice of a Seville Orange.

Cuiſſes de Poularde (Accompangnées) meaning with other Things.

Legs of Fowls garniſhed.

BRAZE four Legs of Fowls, with one Dozen of ſmall Onions ſcalded, Broth, few Slices of Lard, a Noſegay, two Cloves, Thyme, Laurel; when half done, add an Eel cut in Pieces, ſix Craw-fiſh, half a Glaſs of white Wine, Pepper and Salt; braze ſlowly; when all is done, take the Bottom of the Braze, ſift and ſkim it very clean of Fat; add two or three Spoonfuls of Cullis; reduce to a Sauce Conſiſtence; intermix the Fowl and other Things properly on the Diſh; the Onions alſo, and few Bits of fried Bread; pour the Sauce over all, with a Lemon Squeeze.

Filets de Poularde ſoufflée à la Béchamel.

Fillets of Fowl with a raiſed Bechamel Sauce.

PUT a good Bit of Butter in a ſmall Stew-pan, with a Slice of Ham, three chopped Shallots, Parſley, half an Onion ſliced; ſoak this awhile together, then add Cream and Flour, boil it together until it is pretty thick; ſift it in a Sieve, then put Fillets of roaſted Fowl to it, two Whites of Eggs well beat up, Pepper and Salt; beat all together to make it riſe; pour it on the Diſh you intend for Table; garniſh it all over with Bread Crums, and ſmall Bits of Butter, cloſe to each other; give it Colour in the Oven: you dreſs Fillets of any

any Sorts of Poulteries, or Game, in the ſame Manner; alſo with a Béchamel Sauce and Fillets intermixed with Craw-fiſh; only obſerve not to pour the Sauce upon the Craw-fiſh, as it would ſpoil the Look of the Diſh.

Poularde au Miroir.

Miroir, a Looking-glaſs, a very clear Jelly.

CUT off the Legs of a Couple of Fowls, and the Rumps, then ſplit the reſt at the Back without ſeparating the Breaſt; roaſt them wrapt in Slices of Lard and Paper, then let them cool; ſtrip off the Skin, and pare off whatever Spots may be, as they muſt be very white; lay them Croſs-ways on the Diſh you intend for Table; put Yolks of Eggs, hard boiled, and Craw-fiſh, alſo few green Girkins, all properly diſpoſed, as your Fancy ſhall direct; then make a good Jelly with Meat, and well clarified with Lemon and Whites of Eggs, and Shell bruized; ſift it as all Jelly, and pour it over the Meat, and all belonging: it is a pretty cold Diſh. This is alſo ſometimes called *à l'Aſpic*; when you mix Taragon Vinegar with Jelly, and few Taragon Leaves with the Meat, and other Herbs called Ravigotte, viz. reliſhing: any other Sorts of Meat or Fiſh may alſo be done the ſame Way in Jelly, ſeaſoning each according to their Quality and Quantity; alſo any Sorts of Fruits, &c.

Cuiſſes de Poularde à l'Eventail.

The Shape of a Fan.

BONE two Legs of Fowl, all to the Stumps; braze them with about a Dozen Pieces of Ham, cut as for larding, a large Piece about three Inches long, a Glaſs of white Wine, Broth, a Noſegay, two Cloves, half a one of Garlick, half a Laurel Leaf, a little whole Pepper,

Pepper, no Salt; when the Legs are almoſt done, take them out and the Ham; ſkim and ſift the Sauce; reduce it to a Glaze; for the Legs, let them cool, then make Holes in the Legs to ſtick the Ham in it, in the Form of Fan-ſticks; then dip them in a Batter made of Flour, a Spoonful of Oil, and white Wine, two Whites of Eggs; beat up the Batter of a middling Thickneſs, fry them in freſh Lard, or Oil of a good brown Colour; ſerve quite hot: you may do the ſame with a roaſted Fowl, which has ſerved before, cut it in large Pieces: this Diſh is alſo made with Calves Ears brazed, then cut Fan-faſhion; ay a good Forced-meat upon, and garniſh with Girkins, Beet-Root, and any other Colour; ſerve upon a good Cullis Sauce.

Cuiſſes de Poulardes au Quadril.

BRAZE two Legs of Fowl whole, and make a good reliſhing Ragout, with ſmall round Muſhrooms, and Truffles alſo cut round and ſmall; the Parings of the Truffles will ſerve to mix with any Sorts of Forced-meat; ſimmer them with a Bit of Butter and Broth; when done, add few Spoonfuls of Veal Cullis, a Lemon Squeeze; ſift half of the Brazing to put to the Ragout; give it a boiling together, ſkim the Fat very clean off, wipe the Legs very clean; lay them Croſs-ways on the Diſh, then garniſh with the Truffles, and Muſhrooms, Quarter-ways, to give it a pretty Look; each muſt be ſeparated, which gives it the Name of Quadril, by being quartered, different Colour: put no more Sauce, than juſt to cover the Truffles and Muſhrooms. This may be done without Truffles, the Colours being diverſified with any Sorts of Garden Stuff, as Carrots, Turnips, &c.

Riſſolles

Riſſolles à la Béchamel.

A Fry of Poultry with Bechamel Sauce.

CUT the Remainder of a cold Fowl, Turkey, Chicken, or Veal in Dices, like for to mix with Forced-meat; and make a Sauce with a Bit of Butter, a Slice of Ham, Parſley, Shallots, half a Bay-leaf; ſoak this about a Quarter of an Hour; then add two Spoonfuls of good Jelly Broth, Cream and Flour, a little Salt and Pepper; reduce it to about half, then ſift it in a Sieve, and put the Bits of Meat to it, with a raw Yolk of Egg; give it few Boilings together, then let it cool; make a little Puff-paſte, very thin, and wrap ſome of the Ragout in it, as large or ſmall as you ſhall think proper; pinch them all round like Apple-puffs, then fry them of a good Colour in freſh Hog's Lard.

Poularde en Hochepot.

Hotchpotch of Fowl.

IT is cut in Quarters, brazed, and make a good Ragout with ſmall Onions, and all Sorts of Roots cut differently, pickled Pork, brazed with the Fowl, and all well intermixed on the Diſh; ſerve with a thick Cullis Sauce: you may put to it any other Sorts of Meat, as in all Hotchpotch.

Poularde en Hériſſon.

Fowl as a Hedge-hog.

MAKE a Farce to ſtuff it with its Liver chopped, ſcraped Lard, Parſley, Shallots, Pepper and Salt; truſs it for roaſting, then give a few Turns over the Fire in Butter, then lard it with Bits of Ham cloſe, and

Bits

Bits of Truffles, to ſtick up pretty far out; roaſt it, baſting often with good Oil: ſerve with Conſumee and Cullis Sauce, and a good Lemon Squeeze.

Poularde au Fumé.

Fumé means the Flavour of Game.

CUT the Meat of a long kept Rabbit in thin Slices; lay them on a Diſh to ſeaſon them with Pepper and Salt, chopped Parſley, Chibbol, Shallots, and a little fine Oil; ſplit a Fowl at the Back, bone it all to the Legs and Wings; ſtuff it with this, then ſew it up, and give it its natural Form; braze it with Slices of Veal and Ham, cover it over with Slices of Bacon; ſoak it ſo about a Quarter of an Hour, then put a Glaſs of white Wine to it, a little Broth, a Noſegay, Pepper and Salt; when done, ſift and ſkim the Sauce, add a little Cullis, and ſerve upon the Fowl.

Poularde en Chipoulate.

A Tureen, or Fowl Matlot.

CUT a Fowl in four, and braze it with Slices of Veal, and Bits of pickled Pork with it, a Dozen of ſmall Onions ſcalded, whole Pepper, a Noſegay, two Cloves, half a Laurel Leaf, Thyme, a little Baſil; ſoak it about a Quarter of an Hour, then put to it few thick ſhort Sauſages; cover it over with Slices of Lard, and ſome good Broth to it, finiſh it on a ſlow Fire; ſift and ſkim the Bottom of the Braze, add a Bit of Butter rolled in Flour; reduce it to a good Conſiſtence; intermix the Fowl, Pork, Sauſages, and Onions, properly on the Diſh: ſerve the Sauce upon all, with a Lemon Squeeze over.

Cuiſſes

Cuiſſes de Poularde aux Truſes.

Legs of Fowl and Truffles.

THE Legs are brazed as for any other Diſh, and ſerved with a Ragout of Truffles, or Muſhrooms; then they will bear the Name of either.

Cuiſſes de Poularde au Prince.

SOAK few Anchovies, and Bits of freſh Ham cut for larding; when you think they have loſt their Salt, drain them; and lard as many Legs of Fowl as will make a good Diſh; then marinade them ſome Time, with a Glaſs of white Wine, one Lemon cut in Slices, Pepper and Salt; make a Stuffing with Butter, chopped Parſley, Shallots, Capers; put each Leg in a Bit of Puff-paſte, and the Marinade mixt with the Stuffing; bake them in a ſlow Oven; when done, take off the Paſte, and ſerve with a Sauce au Celadon, which you will find how to make, in Sauce Articles, Page 32.

Cuiſſes de Poulardes à la Gendarme.

Military Faſhion.

MARINADE the Legs with Oil, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt; then Bread Crums over, to broil on a ſlow Fire of a good Colour; ſcald a little Chervil, Taragon, Burnet, Parſley, half a Clove of Garlick, two Shallots; then drain them, to pound them with an Anchovy, few Capers; then mix it with a little Oil and Vinegar, Muſtard and Cullis, Pepper and Salt: ſerve under the Legs, or in a Sauce-boat.

Poires de Poulardes aux Trufes.

Legs of Fowls in the Form of Pears.

BONE three or four Legs of Fowls, all to the Stumps; and ſtuff each round like a Pear, with a Farce made of fat Livers, ſcalded Sweet Bread, Truffles, Muſhrooms, ſcraped Lard, Parſley, Shallots, Pepper and Salt, two Yolks of Eggs; ſew them up, and braze with Slices of Lard, half a Glaſs of white Wine, whole Pepper and Salt; when done, ſerve a Ragout of Truffles with them: you will find how to make it in Ragout Articles, Vol. II.

Cuiſſes de Poulardes en Gelée.

Legs of Fowls done in Jelly.

THEY are larded with Ham, and Lard intermixed, brazed, and the Jelly done as uſual: alſo Legs au *Conſommé*; they are brazed with Veal and Ham, ſufficient to make a ſtrong rich Sauce, with all Sorts of Bits of Roots, and proper Spices, few Taragon Leaves; when the Legs are done, ſift and ſkim the Sauce; add a middling Quantity of ſcalded chopped Parſley, and a Lemon Squeeze.

Culottes de Poulardes à l'Italienne.

WHAT the French call the Culotte, is the two Legs and Rump cut together, and may be dreſſed in all the different Ways of any other Part, and to all the different Sauces; this is called *Italienne*, as it is recommended to be marinaded in Oil, Herbs and Spices as uſual, about an Hour before brazing: Oil ought not to be much uſed in Cookery in England, as it is ſeldom to be had ſo good as the Italians and French can have it, but Butter inſtead.

Quenelles

Quenelles de Poularde.

Forced-meat Balls.

TAKE the Wings and Breaſt of a Fowl, ſcrape the Meat quite fine, pound it in a Mortar with three Yolks of Eggs, chopped Parſley, Shallots, two Leaves of Baſil, ſcraped Lard, Pepper and Salt; when all is well pounded together, put it upon a Diſh; boil a Pint of good Broth on a ſmart Fire; and as it boils, take a Spoonful at a Time of the Forced-meat, and put it to boil in the Broth, and ſo on till all is done; as they are doing (like poached Eggs) take them out one by one with a Skimmer; ſift and ſkim the Broth; add a little Cullis to thicken it, and ſerve upon the Quenelles.

Cuiſſes de Poulardes Bachique, from Bacchus.

BONE few Legs of Fowls thoroughly, and flatten them as much as you can; then lay upon them a Stuffing made of Butter, chopped Parſley, Shallots, few Taragon Leaves, Muſhrooms, Bread Crums, two Yolks of Eggs, Pepper and Salt; roll them up, and tie them faſt to braze between Slices of Bacon, half a Pint of red Wine, a little Broth; when done, ſift the Sauce; add a little Butter rolled in Flour; make a Liaſon, and ſerve upon the Legs.

Ailerons de Poulardes ou Dindons de differentes Façons.

Pinions of Fowls or Turkeys of different Manners.

BRAZE them firſt in a good ſeaſoned Braze; if you like to keep them white, put Slices of Lemon in the Braze; you may alſo braze ſmall Onions with it, or any thing elſe, which you propoſe to garniſh the Diſh with; when ſo done, you may ſerve them with what Sauce you pleaſe: as to thoſe of Turkies, you may lard a few and

finiſh them like a Fricandeau, with a Caramel, and others left white; alſo in Jelly, or with a reliſhing Sauce, en Crepine, au Gratin, in Matlott, in Fricaſſee, marinaded and fried, &c.

Ailerons Compoſés.

Shammed Pinions.

YOU muſt have Moulds made in the Form of Pinions; take the Skin of a Fowl, ſuch as you uſe for the Broth-pot or other; fill the Skin with a well-ſeaſoned Forced-meat; make it take the Form of the Mould; bake them in the Oven; and ſerve with what Sauce or Ragout you think proper.

Terrine d'Ailerons aux Marons.

Tureen with Cheſnuts.

BRAZE as many Pinions as you think proper, and Bits of pickled Pork with them, and proper Seaſoning; ſerve with a Cheſnut Cullis, and few whole ones: you will find how to make it in Cullis Articles: you may alſo ſerve them with any other Cullis, or ſtewed Greens, or ſmall Onions, and Parmeſan Cheeſe; give Colour in the Oven, or with a Salamander, or broiled à la Sainte Menehoult.

Crêtes en Fricaſſées au Blanc,

Cock's-combs White Fricaſſee.

SCALD as many Combs as will make a ſmall Diſh, and boil them in Broth and Lemon Slices; put a Slice of Ham in a Stew-pan with Muſhrooms, a Noſegay, two Cloves, half a Laurel Leaf, Thyme, a good Bit of Butter; ſoak this awhile; then add ſome good Broth,

Broth, a little Flour; ſift it, and put the Combs to it; make a Liaſon with Yolks of Eggs and Cream, Pepper and Salt, and a Lemon Squeeze: you may garniſh them with ſmall Forced-meat Balls, or hard Yolks of Eggs, or ſmall Onions: you may alſo ſerve them with Sauce Robert, or Sauce Ravigotte, or any other.

Des Foyes gras.

Of fat Livers.

THEY may be kept ſeveral Days covered with Fat, to hinder them from turning black; thoſe of Fowls and Capons are the beſt, as they are not ſo dry as thoſe of Turkies: fat Livers are of great Utility in Cookery, to garniſh different Sorts of Ragout, to mix with Forced-meat, for *petit Patés*, to mix in Pies, and ſeveral other Uſes, and may be dreſſed in many different Ways by themſelves. I ſhall not dwell long on the different Ways of dreſſing fat Livers, as they are much dearer in England than in France; and to make either Pies or other Diſhes of fat Livers, would make it very dear to very little Purpoſe; the Scarcity of, and Seaſon when to get them, render their Uſes of very little Signification whatever. They muſt be brazed with the proper Seaſoning, to be ſerved with any Sorts of Sauces or Ragout, half brazed for broiling, or en Crepine, au Gratin; to be ſliced, and finiſhed as all former Directions under the ſame Denomination; alſo in Tureen, or Matlot, with other Meat; and all Sorts of Roots, or ſuch as have ſerved, may be fried, wrapt up in Forced-meat, ſerved upon Bits of fried Bread; alſo minced and done in Paper Caſes, properly ſeaſoned, moiſtened with a little Cullis. Although they are recommended often as part of Forced-meat, any others may be uſed inſtead, as all depends more on good Taſte for Seaſoning, than the Quality of the Meat uſed for any Kind of Farce.

De la Venaiſon ou Viande Noir, (*Noir*, Black.)

Of Veniſon, or brown Meat.

WHAT the French call black Meat, under the Name of Veniſon, (or Viande Noir), is the wild Boar, and the young, called *Marcaſſin*, the red Deer, its Female the Hind, Bucks, and Does, Fawns, and Kids.

Du Sanglier ou Cochon Sauvage.

Of wild Boars or wild Hogs.

THE Female is more eſteemed than the Male, and both are better, when they keep together, and feed upon green Corn; the Meat ought to be kept long before it is uſed: the beſt Part of the Boar is the Head; it is moſtly ſerved cold; when brazed, the fore Quarter, roaſted, larded, ſerved with a ſharp Sauce in a Sauce-boat: the hind Quarter dreſſed as à la Mode Beef, or *Dôbe*; and alſo prepare it as pickled Pork: any Direction about it is of very little Uſe in England, as what we ſee comes from abroad, and ſeldom any thing elſe but the Head: the Germans are beſt acquainted with their different Qualities and Uſes, and make thoſe ſmoked Sauſages of wild Boar's Fleſh, which are much eſteemed, both in England and other Countries.

Sanglier à la Daube.

Leg of a wild Boar dobed.

LARD it thoroughly with large Pieces, ſeaſoned with fine Spices, chopped Garlick, Shallots, Parſley; put it in a Brazing-pan much of its Bigneſs, with Slices of Bacon, Thyme, Laurel, Baſil, ſliced Onions, all

all Sorts of Roots, a large Noſegay of ſweet Herbs, Cloves, whole Pepper, Trimmings of any Sorts of Meat; ſoak it about half an Hour; then add two or three Glaſſes of Brandy, a Pint of white Wine and Broth; braze ſlowly for about ſeven or eight Hours, then let it cool in the Braze; ſkim the Fat off, to ſerve the Jelly with the Meat.

Hure de Sanglier à la Braiſe.

Boar's-head brazed.

SCALD the Head over a Charcoal Fire to clean it, and ſcrape it well with a Knife; then bone it as far as the Eyes, without cutting the Skin; lard it inſide as the Leg, with all the ſame Seaſoning; tie it up in a coarſe Cloth, and braze it with all Sorts of Spices, and Roots, one Lemon ſliced, three Bottles of red Wine, one of Water; braze it at leaſt ſix Hours; reduce the Liquid to half: let it cool in the Braze, and ſerve cold.

Sanglier à la Poivrade.

Roaſted, and ſerved with a ſharp Sauce.

LARD a Neck as before; roaſt it, baſting with red Wine; ſerve with it a reliſhing Sauce, as à la Nivernoiſe, à la Poivrade, Sauce Piquante, Sauce d'Acide, which you will find in Sauce Articles.

Sanglier en petit Salé.

Pickled.

IT is done in the ſame Way as Pork, Sanglier à la Mode; it is much the ſame as à la Daube.

Boudin de Sanglier.

Black Puddings of wild Boar.

THEY are done in the ſame Manner as thoſe of Pork, *Sauſages* to dry; chop ſix Pound of the Meat, with three of the Flee, or in proportion, ſix Ounces of Salt, half an Ounce of Pepper, half an Ounce of pounded Mace, half a Pint of ſweet Wine; mix it well all together, and put it in a Pan, well covered, for about four and twenty Hours: if you would have them very red, add half an Ounce of Salt-petre, pounded with the reſt: then cut a Couple of Hog's Ears in ſmall Fillets, and mix it with the Meat; then fill the Guts, and let them drain about four and twenty Hours; then hang them in the Chimney, until they are quite dry; you will boil them, when you have Occaſion, in Broth or Water, with ſliced Onions, a Noſegay, and Bits of Roots: ſerve cold upon a Napkin.

Du Marcaſſin.

Of the Suckling wild Boar.

WHEN it is quite young, it is roaſted whole, the Back larded; leave the Head without cutting it off, and ſerve with a reliſhing Sauce in a Boat.

Du Cerf, Biche, Daim, Chevreuil, & Faon.

Of Deer, Hind, Buck, Doe, Kid, and Fawn.

THE Kid which feeds upon Hills is more eſteemed, than that which is kept on low Land: the French ſay, that the Doe is better than the Buck; I preſume it is for being ſo little acquainted with the Quality of either: the red Deer and Hind are only good while young. All theſe are dreſſed in the ſame Manner, as the wild Boar and Marcaſſin, &c. &c.

Du

Du Gibier en general.

Of Game and wild Fowls.

UNDER this Denomination are comprehended Partridges, Pheaſants, Quails, Rails, Land and Water, Larks, Thruſhes, Black-birds, Wood-pigeons, Woodcocks, Snipes, Moor-hen, Land and Water Teal, Plovers, Ducks, wild and tame, &c. Hares, Leverets, Rabbits, young and old, &c.

Lapreaux en Cailles.

Rabbits roaſted as Quails.

CUT one or two Rabbits in ſeveral Pieces; cut out the Back Bone; marinade them about an Hour with a little Oil, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt; then wrap each Piece in a Vine Leaf, and a thin Slice of Bacon, with as much of the Marinade as you can; roaſt them; when almoſt done, ſtrip them to take Colour; ſerve with what Sauce you think proper, when ſo marinaded: you may alſo do them in Cowl, in the Oven, or broiled ſlowly.

Lapreaux au Pontife.

Rabbits, Pontiff Sauce.

CUT the Fillets of two large Rabbits of middling Sizes, and marinade them as before, for an Hour or two; then tie them up with all the Marinade, in Slices of Lard and Paper; roaſt them as you do Pork Aſtlets; then put them in the above Sauce, well finiſhed; warm all together without boiling. Young Rabbits are ſometimes truſſed like Partridges, and alſo as Chickens to roaſt, &c.

Lapreaux

Lapreaux à l'Eſcalope.

Rabbit Collop.

CUT the Fillets of one or two Rabbits in thin Slices, and put them in a Stew-pan upon a Slice of Ham, few Slices of Veal, a little Butter or Oil, Pepper and Salt, chopped Parſley, Shallots, Muſhrooms, then few thin Slices of Bacon for covering; ſoak this on a ſlow Fire, about a Quarter of an Hour, then add a Glaſs of white Wine; finiſh the Brazing; take out the Fillets, drain the Fat off; ſift the Braze, add a little Cullis, ſkim it very clean: you may add a Lemon Squeeze, if the Wine does not make the Sauce ſharp enough; ſerve upon the Fillets; when ſo brazed, you may put them to what Sauce you pleaſe, or in white or brown Fricaſſee, or Gratin, &c. &c.

Lapreaux en Galantine.

In Cake or Marbled.

THIS is done as all other Sorts of Meat under the ſame Denomination, thorougly boned; ſtuffed with a good raw Forced-meat, and brazed to eat cold. Rabbits may be dreſſed in every Reſpect as Chickens. I ſhall only give the different Names for the Satisfaction of the Reader; as by it it will eaſily appear, that a Repetition of every Articles in the Dreſſing would only be tedious without Improvement.

Lapreaux aux Pois. With green Peas.

Roulades de Lapreaux. Rolled like a large Sauſage with Stuffing.

Lapreaux en Papillottes. Broiled in Paper.

Lapreaux Marinés. Marinaded to fry.

Lapreaux en Fricaſſée. Fricaſſee white or brown.

Cuiſſes de Lapreaux à la Dauphine. Legs of Rabbits, as all others under this name.

Filets de Lapreaux en Surpriſe. Sham Fillets made of Veal and Farce.

Lapreaux en Ragout de pluſieurs Façons. Ragout of different Manners.

Lapreaux à la Broche aux fines Herbes. Roaſted, ſtuffed with ſweet Herbs.

Lapreaux à la Provençale. See any Direction under this Name.

Lapreaux en Timbale. See as above.

Lapreaux en Grenadins. Small Fricandeaux.

Lapreaux en Matelottes.

Filets de Lapreaux Mêlés. Fillets mixt with any thing elſe.

Filets de Lapreaux au Jambon. Brazed and intermixed with Bits of Ham.

Lapreaux en Achis. Haſhed with other Sorts of Meat.

Lapreaux

Lapreaux en (Racourci). Shortened; truſſed the ſame, as is moſtly done in England for boiling, and boiled in Broth; ſerved in the ſame Manner.

Filets de Lapreaux Grillés. Fillets broiled.

Lapreaux en Crepine. Rabbits in Cowl.

Lapreaux au Monarque. With ſaid Sauce.

Lapreaux en Salade. Salmagundy.

Terrine de Lapin à la Purée, & petit Lard. Tureen of Rabbit and pickled Pork with any Sorts of Porridge.

Terrine de Lapin à la Payſanne. Tureen Country Faſhion.

Lapin en Gelée. In Jelly.

Lapin en Paupiettes. Olives of Rabbits.

As an ample Direction has been given in Chicken Articles under all thoſe Names, follow the ſame for Rabbits; the Meat requires much the ſame Seaſoning, and the ſame Time of finiſhing.

Liévre en Terrine à la Daube.

Tureen of Hare Dobed.

CUT an old Hare in ſix Pieces, bone it thoroughly, and lard each Piece with Lard, ſeaſoned with fine Spices, Thyme and Laurel Powder, chopped Parſley, Shallots, one Clove of Garlick; braze it in a ſmall Pan with Slices of Lard, and all the Bones, and as much of the Blood as you can ſave; a Quarter of a Pound of good Butter, a Glaſs of Brandy; ſtop the Pan well, and let it ſimmer on a ſlow Fire, or in the Oven for about four or five Hours; then take out the Bones, and put the

the Hare in the Tureen, each Piece close, and the Slices of Bacon upon it; sift the Sauce, pour it in the Tureen; let it cool; before using, it ought to be like a Pie.

Liévre au Sang.

Hare with its own Blood.

SAVE the Blood of an old Hare, and cut it in Pieces to lard; put it in a Stew-pan with its Liver, a good Bit of Butter, a Nosegay, Mushrooms, three Cloves, Thyme, Laurel, a Slice of Ham; soak it a while; then put to it two or three Glasses of red Wine, and Broth, a little Flour; when the Liver is done, take it out, and pound it; sift it in a Sieve, with the Blood and some of the Sauce; reduce the rest quite thick with boiling, add Pepper and Salt; take the Hare out, sift the Sauce; add as much to the Blood as is required, and serve together.

Roulades de Liévre.

Coloured Hare.

BONE a large Hare thoroughly, and lard it all over with thick Lardons, seasoned as for all other Dobe; put a good Farce in it, or braze it without; roll it up, and tie it well; braze it with Slices of Veal, half a Pint of white Wine, as much Broth, and covered over with Slices of Bacon: you may also put such Meat, and other Seasoning to make a Jelly of the Braze after: and serve cold with it, either whole or sliced.

Filets

Filets de Levreaux à l'Escalope. Collop of Leveret; see Rabbit Collop.

Gateau de Liévre.

Hare Cake.

CHOP all the Meat of a Hare, and of a Rabbit, half a Leg of Mutton, two Pound of Fillet of Veal, or freſh Pork, two Pound of Beef Suet; ſeaſon all this together with Pepper and Salt, fine Spices pounded, chopped Parſley, Shallots, a Quarter of a Pound of Piſtachio-Nuts peeled, about a Pound of raw Ham cut in Dices, half a Pound of Truffles or Muſhrooms, alſo cut in Dices, ſix Yolks of Eggs to mix it, one Glaſs of good Brandy; garniſh a Stew-pan all round with Slices of Lard, and put all your Preparation in it cloſe, and cover it all over with Slices of Lard, rather thick; ſtop the Pan all round with a coarſe Paſte, and bake it about four Hours; let it cool in the ſame Pan, then turn it over gently; ſcrape the Lard quite off, or leave a little of it to garniſh it with any Sorts of Colour, or to make it more even, and to give it a better Form; cover it over with Hog's Lard or Butter, in order to garniſh it with different Colours according as your Taſte ſhall direct.

Cotelettes de Levreau.

Cutlets of Leveret.

CUT the Fillets pretty large, and take out as many Ribs as you make Cutlets, which you cut in the Form of, ſtick one Rib in each; lay them in the Diſh you intend for Table (if Plate); put a little Broth to it, and all Sorts of ſweet Herbs chopped, Muſhrooms, Pepper and Salt, a Bit of Butter; ſimmer between two

Diſhes, ſlowly turning, two or three Times; and reduce the Liquid quite; when done, ſerve with a rich Cullis Sauce; or make a Sauce with the Bones, and a little Cullis, and proper Seaſoning, which will be better: A roaſted Hare, or the Remains, may alſo be done in the ſame Manner, cutting the Meat in Fillets, and making a Sauce with the Bones bruized, a little Broth, Cullis; and made reliſhing with one chopped Shallot, few Taragon Leaves, a little Butter rolled in Flour, and a Lemon Squeeze or Verjuice.

Liévre en Civet.

Hare ſtewed.

CUT a Hare in Pieces, ſcald it in boiling Water; you may lard ſome of the Pieces if you pleaſe; then put it in a Stew-pan with a Pint of Water; let it ſimmer ſome Time; then if the Hare is large, add a Bottle of red Wine, one or two Dozen of ſmall Onions ſcalded, few whole Muſhrooms, whole Pepper, three Cloves, Salt, few Bits of freſh Ham, or of ſuch as has been boiled; let it ſimmer a good while, until the Liquid is reduced to half; then add a good Bit of Butter rolled in Flour: make the Sauce pretty thick; ſerve with fried Bread round the Diſh.

Levreau au Chevreuil.

Leveret, Kid Faſhion.

SINGE a good large Leveret over a Charcoal Fire, then lard it, and marinade it three or four Hours, in a warm Marinade, made of Water, Vinegar, Butter, Flour, Pepper and Salt, chopped Parſley, Shallots, Thyme, Laurel, Baſil, ſliced Onions, Lemon-peel, Cloves; then roaſt it, baſting with ſome of the Marinade; ſift the Remainder, add a little Cullis, and ſerve it in a Sauce-boat.

Liévre

Liévre à la Polonoiſe.

Hare Poliſh Faſhion.

SAVE the Blood, and cut the Hare in large Pieces; lard it coarſely, and give it few Turns on the Fire, with a Bit of Butter rolled in Flour, a Noſegay, two Cloves, Thyme and Laurel, half a Clove of Garlick, Pepper and Salt; then put a Pint of red Wine to it, a little Broth, a Spoonful of Vinegar; when it is almoſt done, add the Blood and Liver pounded; boil it together a Moment; when ready, add half a Spoonful of ſmall Capers whole, ſcalded Olives ſtoned; ſerve all together.

Liévre en Haricot.

MAKE a brown Sauce with Butter and Flour; cut a Hare in Pieces, and give it a Fry in this; then add half a Pint of white Wine, a Spoonful of Vinegar, a little Broth, a Noſegay of Parſley, Shallots, one Clove of Garlick, two of Spices, Thyme and Laurel, a little Veal Gravy, whole Pepper and Salt; when half done, put ſcalded Turnips to it cut properly; fry Bits of Bread in Butter, to garniſh the Diſh: when the Hare is done, take out the Noſegay, and as much of the Spices as you can; ſkim it well, and ſerve the Hare covered with the Turnips.

Levreaux en Crepine, & Gratin.

THIS is done after the ſame Manner as all ſuch Directions boned; the Meat filled with a good Forced-meat, and done in the Oven; ſerve with a reliſhing Sauce for either.

Filets

Filets de Levreau aux Legumes.

Fillets of Hare with ſtewed Greens.

CUT the Remainder of a roaſted Hare in Fillets; warm it upon the Diſh you intend for Table, with a little Broth, a few Drops of Vinegar and Salt; warm without boiling; when ready to ſerve, pour the Sauce out, and ſerve the Hare with a Ragout of Cucumbers, Endives, Sellery, or any other.

Boudins de Levreaux.

Black Puddings made of Hare or Leveret.

THEY are prepared like all other Sorts of Puddings, with the Blood of the Hare, or may be done with Hog's Guts, and any other Guts beſides; as thoſe of Hare would be very apt to burſt in the cleaning: Turkies or Lamb's will do equally.

Filets de Levreaux aux Anchois.

Fillets with Anchovies.

CUT out the Fillets of one or two Leverets whole; lard them with Fillets of Anchovies, ſoaked in Water ſome Time; ſimmer between two Diſhes for about half an Hour, with Butter enough, a little Pepper, half a Dozen of fine chopped Shallots; then put the Fillets upon the Table Diſh; put a little Cullis in the firſt, one large Spoonful of Verjuice, a Bit of Butter rolled in Flour; keep it on the Fire until it becomes pretty thick, and ſerve upon the Fillets: the Remainder of the Leverets will ſerve for either a Civet or a Pie, or to make a *Coulis au Fumé*; to ſerve with any Sorts of Game.

Levreaux à la Minute.

Quick in a Moment.

LIGHT a good Stove while you are drawing the Leveret, and cut it in middling Pieces; boil the Liver, and put all together in a Stew-pan, with a good Bit of Butter, Pepper and Salt, chopped Parſley, Shallots, Muſhrooms, half a Clove of Garlick; cover it well, turn it in about eight Minutes; it will only require about a Quarter of an Hour to do, if the Leveret has been properly kept; then dreſs the Meat upon the Table Diſh; put a little Broth and Vinegar to the Sauce, to gather the Seaſoning, and ſerve upon the Hare; the Sauce ought to be pretty thick.

Des Ramereaux.

Of Wood-pigeons.

THE Wood-pigeons perch upon Trees, contrary to other Kinds; the Fleſh is very good, although dry: young ones are diſtinguiſhed by the Shortneſs of their Claws, as they grow longer with Age; they are commonly eat roaſted, but may be dreſſed in all the different Ways of other Pigeons.

Ramereaux à l'Allemande.

German Faſhion.

LARD them through and through, and boil them with ſcalded Savoys, half a Pound of pickled Pork, Broth, two Cloves, a little Nutmeg, whole Pepper and Salt; when done enough, drain them of the Fat, and ſqueeze the Cabbage to get it out; intermix each Sort on the Diſh; the Cabbage with a rich Cullis Sauce, with Butter in it.

Ramereaux

Ramereaux aux Fenouil.

With Fennel Sauce.

SCALD few Sprigs of Fennel; chop ſome of it to mix with the Livers, a Bit of Butter, two Yolks of Eggs, Pepper and Salt; ſtuff the Pigeons with it; roaſt them wrapt in Slices of Bacon, and Paper; and mix ſome chopped Fennel with ſome Cullis, a Bit of Butter, half a Lemon Squeeze, and ſerve upon the Pigeons.

Bécaſſes, Bécaſſines, & Bécaux à la Broche à différentes Sauces.

Wood-cocks, Snipes of both Kinds, roaſted with different Sauces.

WHAT the French call the *Béeaux* is what is commonly called a *Jack Snipe* in England, and is more eſteemed by them than it is here: they allow, that being roaſted is the beſt Way to eat them; but for the ſake of Variations required in large Tables, give ſeveral other Methods of dreſſing them. Each Kind is dreſſed in the ſame Manner: ſplit either Wood-cocks or Snipes at the Back, take all the Inſide, to mix with a little ſcraped Lard, chopped Parſley, Shallots, Pepper and Salt; ſtuff them with it, and ſew them up; roaſt them wrapt in Slices of Lard, and Paper; and ſerve with what Sauce or Ragout you pleaſe.

Salmie de Bécaſſes.

TAKE ready roaſted Wood-cocks; cut the Legs and Wings in two, and the Breaſt; pound the Bones and the Inſide, and boil them with a little red Wine, three or four chopped Shallots, Pepper and Salt; reduce

the Liquor to half; then ſift it in a Sieve; mix a little Cullis, and a Bit of Butter with it; alſo few Bread Crums to thicken it: put the Wood-cocks or Snipes in it; warm without boiling; garniſh the Diſh round with fried Bread.

Salmie de Bécaſſes à la Sainte Menehoult.

WITH a cold Salmie, ſuch as the above, will do equally for a good Diſh; put it in the Table Diſh; garniſh the Diſh round, with a Farce made of the Remains of roaſted Poultries, Bread Crums ſoaked in Cream, Beef Marrow, chopped Parſley, Shallots, Pepper and Salt, mixt with two Yolks of Eggs; cover it alſo thinly all over with the ſame; baſted over with Eggs and Bread Crums, few Drops of melted Butter over all; give it a good Colour in the Oven, or with a Salamander, keeping the Diſh a Moment on an Aſhes Fire.

Bécaſſines à la Ducheſſe.

SPLIT ſix Snipes at the Back; take all the Inſide out, to make a Farce with two pounded Anchovies, half a Spoonful of Capers, Parſley, Shallots, Muſhrooms, all chopped very fine; mix it with a good Bit of Butter, a little ſcraped Bacon, two Yolks of Eggs, Pepper and Salt; ſtuff them with it; ſew them up cloſe, and braze with few Slices of Veal, one of Ham; cover it with thin Slices of Lard; add a good Glaſs of red Wine, one or two Spoonfuls of good Cullis; when done, ſift and ſkim the Sauce, which ought to be pretty thick, which may be done with a little Butter and Flour.

Bécaux

Bécaux à la Perigord.

THIS is done much in the ſame Manner, as the laſt, ſtuffed; only Truffles chopped in the Forced-meat, which give the Name of *Perigord*, as all other Diſhes under the ſame Denomination; Perigord being a Province in France, where Truffles are very good, and in great abundance: you may either roaſt or braze them, and ſerve with a Ragout of Truffles, as directed in Ragout Articles. Thoſe *Perigord* Diſhes are not very fit for England, where Truffles are ſo very dear, and ſo different in Flavour to foreign ones. It is much the ſame with *Italian* Diſhes, where Oil is in the Compoſition; but, as very good Butter is to be had in England, at all Times of the Year, it may very well ſupply the want of good Oil in Cookery: alſo thoſe Diſhes under the Denomination of *à la Provence*, ought to be done with Caution, as the principal Flavour is Garlick, only reliſhed in that Country.

Bécaux au Salmie de Provence.

Snipes Salmie, Provence Faſhion.

TAKE out the Inſide of roaſted Snipes, cut off the Heads, and pound them with two or three Cloves of Garlick, firſt ſcalded, then a little Cullis to it, and ſift it in a Stamine; ſqueeze one Orange or two in it, Pepper and Salt; cut the Snipes in Fillets, and warm all together without boiling: garniſh the Diſh with fried Bread.

Filets de Bécaſſes au Jus de Canard.

Fillets of Wood-cocks with Duck Gravy.

MINCE the Meat of two or three roaſted Wood-cocks, and roaſt one or two old Ducks; when the

Ducks are half done, put a proper Diſh under, and give them few Cuts to let the Gravy out; then put the Fillets in it, and the Juice of a Seville Orange, with Pepper and Salt; warm without boiling.

Bécaſſes & Bécaſſines aux Truſes, & aux Olives.

Wood-cocks and Snipes with Truffles and Olive Ragout.

THEY are brazed in the ſame Manner as all others, with as many large Truffles as Birds, intermixed together on the Diſh, and ſerved with a Truffles Cullis, or Ragout, the ſame with Olives; alſo with Cullis of Wood-cocks, to take the Inſide and the Trimmings pounded, and boiled in good Cullis, a Glaſs of white Wine, few Muſhrooms, and all proper Seaſoning; the Birds brazed, and a Sweet Bread with it; ſerve the Cullis upon, which ought to be pretty thick.

Des Alouettes.

Of Larks.

TO make a Ragout, put them in a Stew-pan with a Bit of Butter, ſome Muſhrooms, a Noſegay, a Slice of Ham, a ſcalded Sweet Bread cut in Pieces; ſimmer this a Moment; then add a little Broth, a Glaſs of Wine, Pepper and Salt; reduce the Sauce; when almoſt done, add a little Cullis, take out the Noſegay and Ham: if you would have them ſtewed, you will prepare them at firſt in the ſame Manner, but without Sweet Bread; inſtead of it, put ſmall Onions, firſt ſcalded; when three Parts done, add a little Cullis, a Bit of Butter rolled in Flour, half a Spoonful of Verjuice, or a Lemon Squeeze: you may alſo mix with it Cabbage Lettuces, boiled in good Broth, or ſerve with any Sorts of ſtewed Greens or Cullis.

Alouettes

Alouettes en Ceriſes.

Larks in the Form of Cherries.

BONE the Larks thoroughly, and roll the Meat in the Form of Cherries; ſtick one Leg in each; braze them with proper Seaſoning; when done, add a little Cullis and Gravy; put the Cherries on the Diſh for Table, the Legs upwards; ſift and ſkim the Sauce; ſqueeze an Orange into it, and ſerve upon the Meat.

Des Pluviers, Vaneaux, et Grives.

Of Plovers, Lapwings, and Thruſhes.

THESE different Kinds of Birds are commonly eat roaſted, but may alſo be dreſſed in many different Ways. I ſhall obſerve in regard to Thruſhes, that they are much more valued in France than in England, and for a very good Reaſon, as they feed moſtly upon Grapes, which gives them a very agreeable Flavour; and it is only thoſe which are eſteemed: the common Wood-thruſhes are the ſame as in England.

Pluvier à la Perigord.

Plover with Truffles.

THEY are brazed with Veal, Ham, and Truffles, and all other proper Seaſoning, a Glaſs of Wine and Broth; ſift and ſkim the Braze; add a good Lemon Squeeze, when ready to ſerve: you may alſo roaſt them ſtuffed in the ſame Manner as Wood-cocks; ſerve with any Sorts of Ragout; alſo *au Gratin*, making a Forced-meat with the Livers, &c. as all other under the ſame Denomination; braze the Plovers, put them upon the Gratin, ſerve with a very good Cullis Sauce.

It is needleſs to ſay much about Thruſhes; however, they may be dreſſed in all the different Ways of Pigeons; a good Sauce will make any thing reliſhing, and palatable for Change's ſake.

Cailles à la Flamande.

Quails Flemiſh Faſhion.

TRUSS ſix Quails, as for boiling; put them in a ſmall Pot with a ſcalded Savoy, cut in Quarters and tied, half a Pound of pickled Pork; boil this together about half an Hour, then take them out, and drain the Water from the Cabbage; untie it, and put all together in a Stew-pan with ſome good Broth, Pepper and Salt, two Cloves, a Noſegay; when all is well brazed, dreſs it on the Diſh intermixed; ſerve a good Cullis and Butter Sauce upon; few Drops of Vinegar to it: you may alſo braze as many Quails as you think proper, with as many Craw-fiſh and Truffles; the Braze ſifted and ſkimmed, adding a little Cullis; and a Lemon Squeeze will ſerve for Sauce: this is called *Accompagnées.*

Cailles au Laurier.

Quails with Laurel.

STUFF the Quails with a Farce made of their Livers, ſcraped Lard, chopped Parſley, Shallots, Pepper and Salt, one Laurel Leaf, chopped very fine; roaſt them wrapt in Slices of Lard, and Paper over it; put a Slice of Ham in a ſmall Stew-pan; ſimmer it ſome Time; when it begins to ſtick to the Pan, put a Glaſs of white Wine, a little Cullis, half a Clove of Garlick; reduce it to a good Conſiſtence; ſift it, and add a Lemon Squeeze; when ready, put the Quails, each upon a Laurel Leaf: ſerve the Sauce upon the Birds.

Cailles

Cailles en Ragoût, ditto *en Matelotte, au Gratin, &c.*

THEY are all done in the ſame Manner as Chickens, and may be dreſſed in all the different Ways of any other Birds. As they are neither very good, nor plentiful in England, I ſhall paſs over any further Direction about Quails.

Des Perdreaux & Perdrix.

Of Partridges young and old.

Perdreaux à la Broche à differents Sauces & Ragoûts.

Roaſted Partridges with different Sauces and Ragout.

MAKE a litte Farce with the Livers, ſcraped Lard, Shallots, Parſley, Muſhrooms, Pepper and Salt; ſtuff the Partridges with it; give them a Fry in Butter, then wrap them in Slices of Bacon, and Paper to roaſt: ſerve with what Sauce or Ragout you pleaſe.

Perdreaux à la Madelaine.

TRUSS three Partridges for roaſting; put the three Livers in one of them, and roaſt them to three Parts; then take them off to cut in Pieces, as for a Salmie; take out the Livers to chop with Truffles, few Shallots, a Spoonful of Oil, a Glaſs of white Wine, Pepper and Salt; ſimmer all together about a Quarter of an Hour; add a Lemon Squeeze; ſuch as have ſerved may do equally for this.

Perdreaux

Perdreaux Grillés aux fines Herbes.

Broiled with ſweet Herbs.

TRUSS the Legs inſide, and ſplit them at the Back; then put them to marinade for about an Hour, with a little Oil, Pepper and Salt, and all Sorts of Seaſoning-herbs chopped; then roll them up in Paper, and all the Herbs; broil ſlowly; and gather all the chopped Herbs, to mix with a good Cullis, and a Lemon Squeeze.

Perdreaux à la Provençale, au Pontife.

(See any Direction under the ſame Name.)

Perdreaux au Conſommé.

With rich Cullis Sauce.

TRUSS the Legs inſide; put them in a ſmall Stew-pan, between Slices of Bacon and Veal, both under and over, one Slice of Ham, a Noſegay, two Cloves, Bits of Carrots, Slices of Onions; braze on a ſlow Fire, without putting any Liquid to it; when they are done, ſift the Braze in a Sieve; ſkim it well, and ſerve upon the Birds.

Perdreaux à la Perigord.

STUFFED with Truffles chopped, and all other Requiſites, as often directed; brazed with few whole Truffles, a Glaſs of Wine, and all other proper Seaſoning; the Braze ſerves for Sauce, ſifted and well ſkimmed, a Lemon Squeeze, or Truffles Cullis, *Salmie*; done with roaſted Partridges, juſt warm in Broth, a little Butter, chopped Herbs, Pepper and Salt, as all other.

Perdreaux à la Dauphine.

BONE the Birds thoroughly, and fill each with a Farce made of Truffles, Muſhrooms, Sweet Breads, chopped Parſley, Shallots, Pepper and Salt, all mixt with ſcraped Lard; truſs them as if they were whole, and give them few Turns on the Fire, with a little Butter in a Stew-pan; then lard the Breaſt Part all over; braze them with Slices of Veal and Ham, ſome Broth, a Noſegay, two Cloves; when done, reduce the Sauce to a Glaze, as for Fricandeau: ſerve a good Sauce under the Birds.

Partridges filled with a good Farce, may be ſerved with any Sorts of Sauces or Ragout; *Perdreaux au Citron*, with Lemon Sauce; *Perdreaux Glacés*, larded, brazed, and glazed, like Fricandeaux; *Perdreaux à la Polonoiſe*, Poliſh Faſhion, brazed in the common Way, except they put a Glaſs of Brandy to it, and Orange Juice. *Achis de Perdreaux au Gratin:* this Haſh is done with cold roaſted Partridges, the Gratin made as uſual. *Au Fumet*; cut the Meat off, and pound the Bones, to mix with Cullis; ſift it, add proper Seaſoning; warm all together without boiling. *Pardrix à la Braze aux Choux*, brazed with Cabbages, (Savoys are the beſt for brazing,) a Bit of pickled Pork, with a good Cullis Sauce. Such as would have them in the Nature of *Sowr-crout*, ſtew the Cabbage very tender, and pretty high of Spices; add as much Vinegar as will give it a tartiſh Taſte: this laſt is commonly ſerved in a Tureen, then it is ſo called. Old Partridges are very good for brazing, and may be ſerved with any Ragout, ſtewed Greens, and all Kinds of *Purée:* the Remains of roaſted Partridges may alſo be uſed for Petit Pates; alſo Woodcocks, or any other Land Birds, or to mix with any Sorts

Sorts of Forced-meat, or for a Diſh minced very fine; warm in good Cullis; garniſhing the Diſh with fried Bread.

Perdrix à la Villeroi, (from the title.)

BOIL a Dozen of ſmall Onions in Broth, and a Bit of Butter, Pepper and Salt; reduce the Sauce, that the Onions may take a brown Colour; bone two or three Partridges, and fill them with the Onions, then truſs them as whole; give them a Fry in a Stew-pan with a little Oil, Parſley, Shallots, Muſhrooms; then put all together to braze with Slices of Bacon and Veal, a Glaſs of white Wine and Broth; braze ſlowly for about four or five Hours; ſift and ſkim the Sauce, add a little Cullis: ſerve ſhort Sauce, and pretty thick.

Perdrix en Aſpic.

Aſpic, a ſharp reliſhing Sauce.

CHOP all Sorts of Herbs called *Ravigotte*, as Parſley, Shallots, Taragon, Burnet, Civet, Garden Creſſes; mix all this together with Oil, Muſtard, Taragon Vinegar, a pounded Anchovy, a little Baſil, one Clove of Garlick, Pepper and Salt: if you would ſerve the Partridges whole, ſerve the Sauce cold in a Sauce Boat; if for hot, cut the Bird as for a Salmie; warm it in a little Broth, then put it to the Sauce; warm together without boiling: you may alſo mix it in the ſame Manner, cold: it will be better cold, if put together about an Hour or two.

Perdreaux

Perdreaux à la Mandui.

After the Name of the Maker.

TRUSS Partridges as for boiling; lard them with Ham, and Lard, and Anchovies, through and through; braze them with Slices of Lard, a Noſegay, Pepper, and very little Salt or none; the Saltneſs of the Ham muſt guide you in that; a Glaſs of Wine: when done, ſift the Bottom of the Sauce, add ſome Cullis; ſkim it well; ſerve upon the Birds. *Perdreaux à la Jardiniere:* this is brazed, and ſerved with ſtewed Greens of what kind you pleaſe.

Achis à la Turque.

Haſh Turkiſh Faſhion.

TAKE what Sorts of Game you pleaſe, ready roaſted, ſuch as has been at Table; mince the Meat, pound the Bones, and boil them with a little Broth and Cullis, and proper Seaſoning, then ſift it; put the Meat to it, and boil Roes of Carps in Wine, a Noſegay, Pepper and Salt; or uſe ſuch as have been dreſſed in Matelotte, or otherwiſe: pour the Haſh upon the Diſh, the Roes upon the Haſh, and poched Eggs round.

Perdrix à la Daube Sicilienne.

Partridges dobed Sicily Faſhion.

TRUSS the Birds as for boiling; lard them, half Lard and half Anchovies; ſeaſoned with fine Spices without Salt; put them in a Brazing-pan, with a Knuckle of Veal, a Quarter of a Pound of Butter, two Glaſſes of Brandy, ſome Broth, ſufficient to cover all, a Noſe-

gay of all Sorts of ſweet Herbs, three Cloves, two of Garlick, two whole Onions; braze on a ſlow Fire, five or ſix Hours; then take the Birds out to put in the Table Tureen; ſift the Broth in a Sieve, without ſkimming; if too much, reduce it by boiling: pour it in the Tureen, ſtir it now and then; when it begins to turn to Jelly, mix the Butter with it, as it will ſhew like Marble by that Means.

End of the Firſt Volume.

THE
ART
OF
MODERN COOKERY
DISPLAYED.

VOL. II.

CONTENTS

OF THE

SECOND VOLUME.

CHAPITRE HUITIEME.

CHAPTER EIGHTH.

Des Ragoûts & Riſſolles.

Of Ragouts, Collops or Fries.

Page

RAGOUT de ſalpiquon. Forced-meat ragout —— 289

Ragoût de ſalpiquon à farcir, prepared for ſtuffing any thing —— —— —— 290

—— *de ſalpiquon à l'arlequine* —— —— *ib.*

—— *de foyes gras.* Of fat livers —— —— *ib.*

—— *de crêtes.* Of cock's-combs —— —— 291

—— *de jambon.* Of ham —— —— *ib.*

—— *de petits oeufs & rognons de coq.* Ragout of ſmall eggs and cock's-kidneys —— —— *ib.*

—— *de ris de veau.* Of calves ſweet-breads —— 292

—— *mêlés de truſes & d'huîtres.* Ragout of truffles and oyſters —— —— —— *ib.*

Ragoûts à l'Angloiſe. Engliſh faſhion —— 293

Ragoût d'écreviſſes. Of craw-fiſh —— —— *ib.*

—— *de laitances.* Of carp-roes —— —— *ib.*

—— *de moules.* Of muſſels —— —— 294

—— *d'huitres de pluſieurs façons.* Of oyſters of different manners —— —— —— *ib.*

—— *de morilles.* Of morels —— —— 295

Page

Ragoût de champignons. Of mushrooms — 295
——— *de concombres.* Of cucumbers — 296
——— *de pois.* Of green peas — *ib.*
——— *de verjus.* Of verjuice-grapes, or others — 297
——— *de truffes.* Of truffles — *ib.*
——— *d'asperges en petits pois.* Asparagus as green peas — *ib.*
——— *de petits oignons.* Of small round onions — 298
——— *de racines.* Of roots — *ib.*
——— *de navets.* Of turnips — *ib.*
——— *de chicorée.* Of endives or any sorts of lettuces — *ib.*
——— *d'ozeille.* Of sorrel — 299
——— *d'Epinars.* Of spinages — *ib.*
——— *de cardons d'espagne.* Of Spanish cardoons — *ib.*
——— *de pistaches.* Of pistachio-nuts — 300
——— *de cerneaux.* Of green walnuts — *ib.*
——— *de choux.* Of cabbage — *ib.*
——— *d'haricots verd.* Of kidney-beans — *ib.*
Rissolles à la Béchamel. White cossops — 301
——— *à la Choisy* — *ib.*
——— *de palais de bœuf.* Of beef-palates — 302
——— *de gibier.* Of game — *ib.*
——— *de differentes farces.* Of different forced-meats — *ib.*
——— *à la presidente.* — 303
——— *à la Provençale* — *ib.*

DU ROTI, & DE LA FACON DE PREPARER. *ib.*

OF ROAST, AND HOW TO PREPARE EACH KIND.

Du Printems. Of the Spring — 304
De l'Eté. Of Summer — *ib.*
— *l'Automne.* Of Autumn. — *ib.*
— *l'Hyver.* Of Winter — 305
— *la preparation de toutes sortes de rotis.* Of the preparation of all sorts of roast — *ib.*
Des oiseaux de riviere. Of fresh-water fowls — 306
— *oiseaux que l'on sert avec de rôties dessous.* Of the kind of birds which are served with a toast under — *ib.*
Du poisson d'eau douce, & de mer. Of fresh and sea water fish — 307

Page

Des glaces & braiſes maigres. Of meager glazes and brazes — — — — — 307
Farce de poiſſon. Fiſh forced-meat — — — — 308
—— *maigre ſans poiſſon.* Farce without fiſh — — *ib.*

DU POISSON. OF FISH *ib.*

Carpe au court-bouillon, & au bleu. Stewed carp, blue ſauce — — — *ib.*
—— *à la Bourgogne.* With red wine — — 309
—— *à la financiere* — — *ib.*
—— *farcie à la gendarme.* Military faſhion — 310
—— *grillée à la farce.* Carp ſtuffed and broiled — *ib.*
—— *frite.* Fried carp — — 311
—— *à l'étuvée.* Stewed — — — *ib.*
Etuvée de carpe à la Chartreuſe — *ib.*
Carpe en matelotte — — 312
—— *en matelotte à la mariniere* — — *ib.*
—— *à la Jacobine* — — 313
—— *aux fines herbes.* With ſweet-herbs *ib.*
—— *farcie.* Stuffed — *ib.*
—— *à la Dauphine* — — — 314
—— *au monarque.* Monarch — — *ib.*
—— *à la Polonoiſe.* Poliſh faſhion — — *ib.*
—— *à la broche.* roaſted — — 315
—— *en hachis.* Haſhed — — *ib.*
—— *en redingotte.* Maſked — *ib.*
—— *en écuſſon.* In the form of a ſcutcheon — 316
—— *au prince.* From the richneſs of the preparation *ib.*
Filets de carpes de pluſieurs façons. Carp-fillets of different manners — — 317
Du brochet. Of pike — — — *ib.*
Brochet à la poulette. Pike white fricaſſee — *ib.*
—— *frit.* Fried — — 318
—— *à l'Italienne à la broche.* Roaſted Italian faſhion *ib.*
—— *en dauphin.* In the form of the dolphin fiſh *ib.*
—— *à la mariée.* Bride-faſhion — — *ib.*
—— *au gros ſel.* In a plain way — — 319
—— *à la broche en gras & en maigre.* Roaſted pike with meat-ſauce or meager — — *ib.*
—— *à la Simone.* Country-wife faſhion — *ib.*
—— *en grenadins.* As ſmall fricandeau — 320
—— *en étuvée.* Stewed as matlotte — *ib.*

Page

Brochet au vin de Champagne. With white wine 320
——— *à la Provençale* ——— ——— 321
——— *à la ducheſſe* ——— ——— *ib.*
——— *moitié au bleu, moitié frit*; half ſtewed and half fried — — — *ib.*
——— *à l'Allemande.* German faſhion ——— 322
——— *à l'Eſpagnole.* Spaniſh faſhion ——— ——— *ib.*
——— *à l'arlequine.* Of various colours ——— *ib.*
De l'anguille. Of eels ——— ——— 323
Anguille en fricaſſée de poulets. As chicken-fricaſſée *ib.*
——— *à la Nivernoiſe* ——— ——— *ib.*
——— *à la broche diverſifiée*; roaſted, to different ſauces *ib.*
——— *glacée.* Eel glazed, or as fricandeau ——— 324
——— *à la Chartreuſe.* From an order of Friars ſo called *ib.*
——— *à la ſainte Menehoult* ——— ——— 325
——— *au brodequin.* Racktied ——— ——— *ib.*
Façon de conſerver les anguilles, ou autres poiſſons. How to preſerve eels, or any kind of fiſhes ——— *ib.*
Anguille frite. Fried eel ——— ——— 326
——— *à l'étuvée.* Stewed or matlotte ——— ——— *ib.*
——— *à la Choiſi* ——— ——— — *ib.*
——— *en canapé.* Matted, or any other kind of fiſh 327
Andouillettes d'anguilles. Sauſages or chitterlings of eels *ib.*
Anguille à la Napolitaine. Naples faſhion ——— 328
——— *à l'aſpic.* With a ſharp ſauce ——— ——— *ib.*
De la lamproie. Of lampreys — ——— *ib.*
Etuvée de lamproie. Stewed lamprey ——— 329
Lamproie grillé à remoulade — ——— *ib.*
——— *à l'Italienne.* Italian faſhion ——— ——— *ib.*
——— *à la Burgogne.* With Burgundy or any other red wine ——— ——— ——— 330
De la perche. Of perches ——— ——— *ib.*
Perche au beurre. Perches with butter ſauce ——— *ib.*
——— *à la Tartare.* Tartary faſhion ——— *ib.*
Perches à differentes ſauces & ragoûts ——— 331
——— *à l'Angloiſe.* Engliſh faſhion ——— *ib.*
Mattelotte de perche à l'eau ——— ——— *ib.*
Perches au vin de Champagne. With white wine ——— 332
——— *frites.* Fried ——— ——— *ib.*
Des tenches. Of tenches ——— ——— *ib.*
Tenches à la poulette. As a chicken-fricaſſée ——— *ib.*
Tenche au pontife. With pontiff-ſauce 333

Page

Tenches en ragoûts ——— 333
——— *à la bonne-femme.* The good houſe-wife's faſhion *ib.*
——— *à la ravigotte* ——— 334
——— *au monarque.* Monarch ——— *ib.*
——— *de pluſieurs façons.* Of different manners ——— *ib.*
——— *à l'Italienne.* Italian faſhion ——— 335
De la truite. Of trouts ——— *ib.*
Truite aux fines herbes. With ſweet-herbs ——— *ib.*
——— *à l'Allemande.* German faſhion ——— 336
——— *au bleu.* Of fine blue colour ——— *ib.*
Truites à la Chartreuſe ——— 337
Truite à la Perigord. With truffles ——— *ib.*
——— *glacée.* Glazed as a fricandeau ——— *ib.*
Filets de truites de differentes façons. Fillets of different manners ——— 338
Truites au four. Done in the oven ——— *ib.*
Filets de truites au vin de Champagne. With white wine *ib.*
Du barbillon, goujon, & grenouilles. Of the barbel-fiſh, gudgeon, and frogs ——— 339
— *barbillon.* Of the barbel-fiſh ——— *ib.*
Des grenouilles. Of frogs ——— *ib.*
— *goujons.* Of gudgeons ——— 340
Matelottes de goujons ——— *ib.*
Du ſaumon. Of ſalmon ——— *ib.*
Saumon au court-bouillon. In its own ſauce ——— *ib.*
——— *aux écreviſſes en gras & en maigre.* Salmon with craw-fiſh, gras or meager ——— *ib.*
——— *accompagné*, viz. garniſhed with other things 341
——— *aux fines herbes.* With ſweet-herbs ——— *ib.*
——— *en fricandeaux* ——— 342
——— *à la bonne-femme.* The good houſe-wife's faſhion *ib.*
——— *frit.* Fried ſalmon ——— *ib.*
Filets de ſaumon à l'Italienne ——— 343
Saumon en batelet. As haſlets ——— *ib.*
Hure de ſaumon à differentes ſauces & ragoûts. Joul of ſalmon with different ſauces or ragouts *ib.*
Darde de ſaumon à la Choiſi ——— 344
Caiſſes de ſaumon fumé. Caſes of ſmoked ſalmon *ib.*
Saumon ſalé à la Hollandoiſe. Dried ſalmon Dutch faſhion *ib.*
Salade de ſaumon ſalé & autres façons. Sallad of dried ſalmon, and other manners ——— 345
De l'eſturgeon. Of ſturgeon ——— *ib.*

Page
Eſturgeon au court-bouillon —— —— 345
—— *à differentes ſauces en gras et en maigre.* Sturgeon with different ſauces, gras or meager —— *ib.*
—— *à la broche en gras & en maigre.* Sturgeon roaſted, gras or meager —— —— 346
—— *à la Mayence* —— *ib.*
—— *à la bonne-femme.* The good houſe-wife 347
—— *grillé.* broiled —— *ib.*
—— *à la ſainte Menehoult en gras & en maigre* — *ib.*
—— *à l'Angloiſe.* Engliſh faſhion — 348
—— *à la Provençale* —— —— *ib.*
—— *à la hâte.* Sturgeon in haſte —— —— *ib.*
—— *Grenadins d'eſturgeon.* Small fricandeau of ſturgeon —— —— —— 349
Eſturgeon à la cendre. On Aſhes, or brazed very ſlowly *ib.*
Du turbot & turbotin. Of large and ſmall turbots *ib.*
Turbot au court-bouillon. Meant as plain boiled as others 350
Turbotins aux fines herbes. With ſweet-herbs —— *ib.*
Filets de turbot de differentes façons —— —— *ib.*
Turbotin à la ſainte Menehoult. Small turbot broiled — 351
Turbotins au Parmeſan. Small turbots with Parmeſan cheeſe —— —— —— —— *ib.*
Turbot au pontife. With pontiff-ſauce — — *ib.*
—— *glacée.* Glazed —— 352
—— *au citron* — — — *ib.*
—— *à la financiere* —— —— — — *ib.*
—— *à la Hollandoiſe.* Dutch faſhion — — 353
Des carlets, plies, et halibotte. Of flounders, plaice, and hallibut — —— — —— *ib.*
Carlets au citron. Flounders lemon-ſauce —— 354
De la ſole. Of ſoals —— —— —— *ib.*
Soles au ſuprême, viz. excelling, &c. —— —— *ib.*
—— *au pontife.* With pontiff-ſauce — — 355
—— *de pluſieurs façons.* Of different ways —— *ib.*
—— *aux fines herbes.* With ſweet-herbs —— *ib.*
—— *au four.* Baked in the oven —— — 356
—— *en batereaux.* Olives, either fried or roaſted *ib.*
—— *en fricandeaux* —— —— *ib.*
Filets de ſoles à la Béchamel —— — — — 357
—— *de ſoles au verjus.* Verjuice-ſauce —— — *ib.*
De l'aloſe. Shad-fiſh — — — — — *ib.*
De la vive. Of the fiſh called weaver —— —— 358

Vives

Page

Vives de differentes façons. See ſoals of different ways, and numbers of others — — — 358
Des merlans, et ſurmulets. Of whitings and mullets 359
Merlans à la ſauce à la morue — — *ib.*
——— *en hatereaux* — — — 360
Quenelles de merlans — — *ib.*
Merlans à la moutarde. With muſtard-ſauce — *ib.*
——— *au pontife.* With pontiff-ſauce — *ib.*
Filets de merlans à differentes ſauces — — *ib.*
Eperlans à la ſainte Menehoult. Smelts broiled — 361
——— *en ſurtout.* Maſked — — *ib.*
——— *au fenouil.* Smelts with fennel-ſauce — *ib.*
Matelottes, ou eperlans aux fines herbes — — *ib.*
Du maquereaux. Of mackerels — 362
Maquereaux à la maître d' hôtel. — — *ib.*
——— *aux fines herbes.* With ſweet-herbs — *ib.*
——— *à la Flamande.* Flemiſh faſhion — 363
——— *au court-bouillon* — — *ib.*
——— *à l' Italienne.* Italian faſhion — *ib.*
——— *en fricandeaux* — — *ib.*
——— *frit.* Fried mackerels — 364
——— *à la Nivernoiſe* — — *ib.*
Filets de maquereaux au jus d'orange. Orange-ſauce *ib.*
Caiſſes de maquereaux aux truffes. Broiled in paper-caſes, with a truffles farce — — *ib.*
Maquereaux aux écreviſſes. With craw-fiſh ſauce — 365
——— *en cailles*; as quails — *ib.*
Des harengs & ſardines. Of herrings and pilchards — *ib.*
Harengs frais à la moutarde. Freſh herrings, muſtard-ſauce — — — 366
——— *frais marinés* — — *ib.*
——— *frais ſauce au capers.* Freſh herrings with caper-ſauce — — — *ib.*
——— *frais au fenouil.* With fennel-ſauce — *ib.*
——— *frais à la ſainte Menehoult* — *ib.*
Harengs frais aux fines herbes — 367
——— *frais en matelotte* — — *ib.*
Sardines grillées. Pilchards broiled — — *ib.*
Harengs ſors & ſalés à la ſainté Menehoult. Dried and pickled herrings broiled — — *ib.*
Rouget aux capre. Roaches caper-ſauce — *ib.*

Page
DU CABILIOT, DE LA MORUE, & MERLUCHE 368
Merluche à differentes ſauces. Dried cod, or ſtock-fiſh — *ib.*
Hure de cabiliot aux huitres. Cod's head, oyſter-ſauce — *ib.*
Morûe fraiche aux fines herbes. Codling, with ſweet-herbs 369
—— *ou merluche à la Flamande.* Flemiſh faſhion — *ib.*
—— *à la capucine* — *ib.*
—— *à la jardiniere* — 370
—— *à la maître d' hotel* — *ib.*
—— *à la moutarde* — *ib.*
—— *au beurre noir.* With burnt butter — *ib.*
De la raie. Of ſcate — 371
Raie à differentes ſauces. Scate to different ſauces — *ib.*
—— *au beurre noir.* With burnt butter — *ib.*
—— *marinée.* Scate marinaded — 372
—— *grillée.* Broiled — *ib.*
—— *aux fines herbes à la Jacobine* — *ib.*
—— *en matelotte au Parmeſan.* As matlot and Parmeſan cheeſe — *ib.*
—— *au vin de Champagne.* Wine-ſauce — 373
DE LA PATISSERIE. OF PASTRY *ib.*
Pâte briſée. Puff-paſte — 374
—— *feuilletée.* Rich puff-paſte — *ib.*
—— *feuilletée à l' huile.* The ſame with oil — *ib.*
—— *à la graiſſe de boeuf.* Paſte with beef-ſuet — *ib.*
—— *à demi-feuilletage.* Not ſo rich — 375
—— *à baignet.* Friture-paſte, or batter — *ib.*
—— *croquante.* Paſte for crokants — *ib.*
—— *à la royale.* Royal paſte — *ib.*
—— *à la reine.* Queen-paſte — 376
—— *à l' Eſpagnole.* Paſte Spaniſh faſhion — *ib.*
—— *à canellon* — *ib.*
—— *au ris.* Rice-paſte — *ib.*
—— *au beurre d' écreviſſes.* With craw-fiſh butter 377
—— *au ſucre.* Sugar-paſte — *ib.*
—— *au fromage.* Cheeſe-paſte — *ib.*
—— *à la ducheſſe* — *ib.*
—— *d' amande.* Almond-paſte — *ib.*
—— *à échaudée.* Choudy-paſte — 378
—— *à brioche* — 379

Page

Pâte de flan, dariole, & de ce que l'on veut. Paſte proper for large and ſmall cuſtards — — *ib.*
— *à la Flamande.* Flemiſh faſhion — — 380

DE PATES, OF PIES.

Pâté de boeuf. Beef-pie — — *ib.*
— *de veau.* Veal-pie — — 381
— *de mouton melé.* Mutton-pie mixed — — *ib.*
— *de cochon de lait.* Of ſuckling pig — — *ib.*
— *de jambon.* Ham-pie — — — 382
— *de venaiſon.* Veniſon-pie, or paſty — *ib.*
— *de poulardes, dindons, & autres volailles.* Pies of all kinds of poultries, and wild fowls — — *ib.*
Pâté d'Amiens en pâte fine. Fine paſte — 383
— *d'Amiens en pâte biſe.* The ſame in common paſte *ib.*
— *de perdrix.* Partridge-pie — — 384
— *à la Choiſi* — — — *ib.*
— *de pluviers, becaſſes, et becaſſines.* Plovers, wood-cocks, and ſnipes pie — — — *ib.*
— *de pigeons, ortolans, cailles, alouettes, &c. &c.* Pigeon-pie, quails, and all ſorts of ſmall birds, fit for eating 385
— *de Périgueux.* A town in Perigord famous for thoſe pies, commonly called *Perigord pies* — — *ib.*
— *de liévres & de lapins.* Of hares and rabbits 386
— *de faiſand.* Of pheaſant — — *ib.*
— *d'eſturgeon.* Sturgeon-pie — — *ib.*
— *de macreuſe.* A wild fowl — — *ib.*
— *de truite.* Of trouts, a cold diſh — 387
— *de ſoles.* Of ſoals — — *ib.*
— *de ſaumon.* Of ſalmon — — *ib.*

DES TOURTES, PATES CHAUDS, ET PETITES PATISSERIES. 388

Of paſtry for firſt courſe, and ſmall for ſecond, hot or cold.

Tourtes d'ailerons. Of pinions of poultries — *ib.*
— *de becaſſes.* Of wood-cocks — — *ib.*
Tourte aux cailleteaux. Of young quails — — *ib.*
— *de filets de levrauts.* Of fillets of leverets — 389
— *de foies gras.* Of fat livers — — *ib.*
Tourtes de langues de bœuf, veau, & mouton. Puff-paſte pies of beef, veal, and ſheep's tongues — — *ib.*

Tourte

Page

Tourte de lapreaux. Of rabbits — — 390
—— *de pigeons.* Of pigeons —— — *ib.*
—— *de perdreaux.* Of young partridges ——— *ib.*
—— *de godiveaux.* A raw forced-meat ——— 391
—— *de tendrons de veau.* Of veal-griſtles — *ib.*
—— *de ſauciſſe accompagnée.* Of ſauſages garniſhed with other things — — — 392
—— *à la Condé* — — — *ib.*
—— *de laſaques.* A dumpling paſte-pie — *ib.*
—— *de viandes blanches.* Of white meats ——— 393
—— *de filets de mouton à la Robert.* Of fillets of mutton with onions — — — *ib.*
—— *en puits* — — — *ib.*
—— *de cannetons au vin de Champagne.* Of ducklings 394
—— *au zephir* —— — — *ib.*
—— *de lapin au zephir.* Of rabbit ——— *ib.*
—— *de macaroni au zephir* —— — 395
—— *d'œufs.* Of eggs — — — *ib.*
—— *de ſoles.* Of foals — — — *ib.*
—— *de moules & d'huitres.* Of oyſters and muſſels 396
—— *de cabilliot.* Of cod, &c. &c. —— *ib.*
Tourtes d'eſturgeons, tourte d'anguilles, de brochet & carpes *ib.*
Des petits pâtés de godiveaux ——— — *ib.*
Petit pâté en ſauciſſes. In the form of ſauſages — 397
Petits pâtés à la reine. Queen-pates from the ſauce ditto *ib.*
—— *pâtés au pontife* —— — — 398

DES TOURTES & AUTRES PATTISSERIES D'ENTREMETS 399

Of tarts and other ſecond-courſe Paſtry.

Tourte de ceriſes froide. Cold cherry tart —— *ib.*
—— *de framboiſes.* Of raſberries ——— 400
—— *de fraiſes à la glace.* Of ſtrawberries and iced cream *ib.*
—— *d' abricots.* Of apricocks ——— — *ib.*
—— *de franchipane.* Italian, after Frangipani, a proper name —— ——— — 401
—— *à la moële.* Of marrow —— ——— *ib.*
—— *d' amande.* Of almonds ——— —— *ib.*
—— *de verjus.* Of verjuice-grapes or any others — *ib.*
—— *de muſcat.* Of muſcado, or ſweet grapes ——— *ib.*
—— *de piſtache.* Of piſtachio-nuts ——— 402

Page

Tourte à la Chantilli — 402
— *de pommes.* Of apples — *ib.*
— *de poires.* Of pears — *ib.*
— *de prunes.* Of plums — 403
— *d'épinards.* Of ſpinages — *ib.*
— *de groſeilles vertes.* Of green gooſeberries — *ib.*
— *de chocolat, & tourte de caffé.* Of chocolate and coffee *ib.*
— *à la payſanne.* Common, or country-faſhion — 404
— *de truſes à la glace.* Of truffles iced — *ib.*
— *d' entremets de ce que l' on veut.* Second-courſe paſtry of any kind of fruits or jelly — *ib.*
Petites jalouſie — 405
Tartelettes à la crême. Cuſtard in paſte — *ib.*
— *de maſſepains.* Tartlets of ſugar-paſte — *ib.*
Riſſolles d'entremets de ce-que l' on veut. Fritures for ſecond-courſe of any kind — 406
Souffliets. A raiſed puff-cake — *ib.*
Croquantes à la d'Eſtrées — *ib.*
— *en caramel.* Burnt ſugar crokant — 407
— *de pâte d' amandes.* Of almond-paſte — *ib.*
Noeuds d' epées. Sword-knots — 408
Maſſepains de fleurs. Sugar or almond paſte, cut in flowers *ib.*
Paniers de vendange — 409
Petites roſſettes. Small knots — *ib.*
— *corbeilles de maſſepains à la glace.* Small buckets of ſugar-paſte, with ice-cream — *ib.*
Gâteaux à la madeleine. Common ſmall cakes. — 410
— *de la neige.* Whipt cream, like ſnow *ib.*
— *de Niauffles* } where made — *ib.*
— *de Bourneville* } where made — 411
Biſcuit de Turin, ou gateau de Savoy. Savoy cake — *ib.*
Bonnet de Turquie à la glace Turk's cap, with ice-cream *ib.*
— *de Turquie en ſurpriſe.* Sham Turk's cap — 412
Gateaux en turbans — *ib.*
Biſcotins. Small biſcuits — *ib.*
Gâteaux en feuillage — 413
— *à la Polonoiſe.* Poliſh faſhion cake. — *ib.*
— *au Sultan* — *ib.*
— *d' amandes.* Almond-cake — *ib.*
— *à la Bechamel* — 414
— *de Compiegne* — *ib.*
— *au ris.* Rice-cake — *ib.*

Gâteaux

Page

Gateaux de piſtache. Of piſtachio-nuts — 415
——— *de verjus.* Of verjuice-grapes preſerved — *ib.*
——— *à la Dauphine* — *ib.*
Ramequins. Cheeſe-cakes — *ib.*
——— *vole-au-vent.* Light to fly with the wind 416
——— *à la Toulouſe.* A city in France — *ib.*
Timbals. A mould ſo called, for being in the ſhape of a kettle-drum — *ib.*
Petits choux. A ſmall ſort of choudee — *ib.*
Biſcuit au clinquant. Beautified with tinſel. Tinſel-cake — 417
Talmouſes. Cheeſe-cakes of a different kind from ramequin — *ib.*
——— *de Saint Denis* — *ib.*
Flancs. A large cuſtard — *ib.*
Darioles. A mould ſo called — 418
Feuillantine. A cream-cake — *ib.*
Echaudés au ſel. Dumpling-paſte — *ib.*
Puits d'amour. From moulds to cut paſte ſo called — 419
Gobelets à la moële. Marrow-tumblers — *ib.*
Differentes entremets de biſcuits. Different ſecond or laſt courſe diſhes of biſcuit-paſte — *ib.*
Genoiſes. Olive-fritures — *ib.*
Canellons. In the form of a cane or ſmall gun — 420

DES ENTREMETS DE CREME, LEGUMES, & AUTRES, EN GRAS & EN MAIGRE. *ib.*

OF LAST COURSE DISHES, OF CREAMS, GARDENINGS, AND OTHERS, GRAS OR MEAGER.

Créme legere. Light cream — *ib.*
—— *au chapelet.* From the border made in the form of beads — *ib.*
—— *en quadrille.* Four ſquares, or partition of four colours 421
—— *à la croix de Malthe.* Malta croſs — *ib.*
—— *à la ſultane* — *ib.*
—— *à l'abbeſſe* — 422
—— *à la mariée.* Bride-cream — *ib.*
—— *frite.* Fried cream — *ib.*
Autre créme frite. Another fried cream — 423
Créme de chocolat — *ib.*
—— *de coffé* — *ib.*

Créme

Page

Crême d' herbages de ce que l'on veut. With garden-herbs of what kind you pleaſe — ib.
— *veloutée.* Velveted, ſoft, rich, &c. — 424
— *brûlée.* Burnt cream — ib.
— *de vermicel ou de ris.* With vermicelly or rice — ib.
— *à la Strasbourg.* The inventor's name — 425
— *à la Dauphine* — ib.
— *au gratin* — ib.
— *au caramel* — ib.
— *meringuée.* Whites of eggs froughted, called a *meringue* 426
Autre crême meringuée. Squirted cream — ib.
Crême ſoufflée. Raiſed or puff cream — ib.
— *à la reine.* Queen's cream — 427
— *d' œufs à l' eau.* Eggs and water cream — ib.
— *au blanc-mangé* — ib.
— *d' écreviſſes.* Craw-fiſh cream — ib.
— *bachique* — 428
— *à la Bourgogne.* Burgundy-cream — ib.
— *de ris au bouillon.* Rice-cream boiled in broth — ib.
— *à la ducheſſe.* — 429
— *à la nourrice.* Nurſe-faſhion, or nurſe-cream — ib.
Baîgnets Italiens. Fritures Italian faſhion — ib.
— *à l' Angloiſe.* Engliſh faſhion — 430
— *en ſurtout.* Maſked — ib.
— *d' amandes.* Of almonds — ib.
— *ſoufflés de pâte.* Raiſed paſte fritures — 431
— *de pain à chanter.* Wafer-baignets — ib.
— *de blanc-mangé* — ib.
— *de pommes en piédeſtaux.* Apple-fritures on pedeſtals ib.
— *de pommes en ſurpriſe.* Maſked, &c. — 432
— *à la mariée.* Bride-fritures — ib.
— *de pêches & d' abricots.* Of peaches and apricocks ib.
— *à la crême.* Cream-fritures — ib.
— *de fraiſes.* Of ſtrawberries — 433
— *de ſureau, & de vigne.* Of elder-flowers, and vine-leaves — ib.
— *à l' Eſpagnole.* Spaniſh faſhion, or orange-fritures ib.
— *de ramequins* — ib.
— *à la dauphine* — 434
— *à la fermiere.* Farmer, or houſe-wife faſhion — ib.
— *à la nonnette.* Nuns fritures — ib.
— *en caiſſes.* In paper-caſes — ib.
— *de pluſieurs façons.* Of different ſorts — 435

Page

Rôtie (toaſt) *à la minime* —— 435
—— *à la Genoiſe.* Italian toaſt —— ib.
—— *à l' infante.* Spaniſh faſhion —— 436
—— *au mortier.* Pounded toaſt —— ib.
—— *de Bretagne.* Brittany toaſt —— ib.
—— *de foies gras.* Fat liver toaſt —— ib.
—— *de rognons de veau.* Veal-kidney toaſt —— 437
—— *au jambon.* Ham-toaſt —— ib.
—— *de foies de raies, & autres* Of ſcate-livers, and others ib.
—— *à l' Allemande.* German faſhion —— 438
—— *de légumes.* Of garden-greens, &c. —— ib.
—— *en rochers.* Rock, to look like biſcuits ſo called —— ib.
—— *ſoufflées.* Puffed or raiſed —— 439
Pommes en farbalat. Apples feſtooned —— ib.
—— *en colimaçon.* In the ſhape of ſnails —— ib.
—— *en ſurpriſe.* Maſked apples —— 440
—— *farcies.* Stuffed apples —— ib.
—— *glacées.* In jelly, or glazed —— ib.
Pain de jambon à la Mayence. Ham-roll, or cold loaf — 441
—— *en ſurpriſe* —— ib.
—— *de morilles & de champaignons.* Morels or muſhroom-loaf ib.
—— *à l' Eſpagnole.* Spaniſh —— 442
—— *à la crême* —— ib.
—— *à la ducheſſe* —— ib.
Fondues en caiſſes. Melted cheeſe in paper-caſes —— 443
Gaufres à la Flamande. Flemiſh gawfers —— ib.
Laitances de carpes à la Hollandoiſe. Carp-roes, Dutch faſhion —— 444
—— *de carpes à la bellevûe.* Agreeable, well-looking — ib.
—— *de carpes à l' Angloiſe.* Engliſh faſhion — 445
—— *de carpes frites.* Carp-roes fried — ib.
Timbals d'anchois. From the moulds ſo called — ib.
Anchois au baſilic. Anchovies with baſil — ib.
—— *au Parmeſan.* With Parmeſan-cheeſe —— 446
Oreilles de lièvres & de lapins de pluſieurs façons. Hares and rabbits ears, to different ſauces —— ib.
Gelée de viande. Meat-jelly —— ib.
—— *de blanc-mangé* —— 447

CONTINUATION DE PETITS PLATS D'ENTREMETS. Small laſt-courſe diſhes continued. — ib.

Huitres frites. Broiled oyſters —— ib.

Page

Huitres en ragout — — — 448
——— *sautées.* Jumped, or done in a hurry — *ib.*
——— *à l' Eſpagnole.* Spaniſh faſhion, or ſauce — *ib.*
——— *à l' etuvee.* Stewed oyſters — — *ib.*
——— *en coquilles.* Scollop oyſters — — 449
——— *en ſurtout* — — — *ib.*
Ecreviſſes au court-bouillon. Craw-fiſh plain boiled — *ib.*
——— *à la poulette, ou à la Bechamel.* Craw-fiſh fricaſſée, or Bechamel-ſauce — — 450
——— *farcies.* Stuffed craw-fiſh — — *ib.*
——— *à la Flamande.* Flemiſh faſhion — — *ib.*
——— *à l' Italienne* — — *ib.*
——— *au truſes.* With truffles — — 451
——— *à la ſainte Menehoult* — — *ib.*
——— *aux fines herbes.* Craw-fiſh ſtewed with ſweet-herbs 452
——— *à la broche* — — — *ib.*
——— *à la hâte.* Quickly done — — *ib.*
——— *au monarque* — — — 453
Fromage d' écreviſſes. Craw-fiſh cheeſe — — *ib.*

BEURRE D' ECREVISSES. CRAW-FISH BUTTER 454

OMELETTES. OF OMELETS. — *ib.*

Omelette à la gendarme. Military — 455
——— *au baſilic en baignets.* With ſweet baſil — *ib.*
——— *ſoufflée.* Raiſed, &c. &c. — *ib.*
——— *à la farce.* With a ragout of ſtewed greens *ib.*
——— *à la crême de ris.* With cream, and rice-flour 456
——— *aux amandes* — — *ib.*
——— *d' anchois, ou de harengs ſorets.* With anchovies, or red herrings — — — *ib.*
——— *aux oignons* — — — 457
——— *à la dauphine* — — *ib.*
——— *à la crême, &c.* — — *ib.*
——— *au Parmeſan.* With Parmeſan-cheeſe, &c. 458
——— *en neige.* Snow-balls of eggs — *ib.*
Oeufs à la dauphine — 459
——— *au caffé.* Coffee-eggs, or with coffee *ib.*
——— *à l'eau au caramel.* Eggs with water caramel — 460
——— *brouillées à la Provençale.* Maſhed eggs, Provencale faſhion — — — *ib.*

Page

Oeufs au gratin au Parmeſan —— 461
—— *au prevôt*, as ſheriff, or judge-advocate, &c. &c. *ib.*
—— *à l' étuvée.* Stewed —— *ib.*
Des oeufs frits, & des oeufs pochés, à ce que l' on veut. Of fried and poached eggs, to any ſauce or ragout 462
Oeufs à la tripe ou à la crême. Eggs fricaſſee *ib.*
—— *en filets à la moutarde* — 463
—— *à la tripe au petit pois.* With ſtewed peaſe *ib.*
—— *à la tripe au concombres.* With ſtewed cucumbers *ib.*
—— *farcies au concombres.* Stuffed with a cucumber-ragout *ib.*
—— *à la farce.* Hard boiled —— — *ib.*
—— *à la Flamande.* Flemiſh faſhion — 464
—— *à la môde* — —— 465
—— *glacés.* Glazed —— —— *ib.*
—— *au pere Simon.* Father Simon, or Gaffar any thing *ib.*
—— *au coulis de légumes.* With a cullis or garden-ſtuff porridge — —— — 466
—— *à la veſtale.* Virgin, from being white, unſoiled, &c. *ib.*
—— *aux épinars.* With ſpinages — — 467
—— *à l' eau.* With water —— 468
—— *en ſurpriſe au baſilic.* Sham eggs, with baſil *ib.*
—— *au point-du-jour.* The dawn of day, taken from the colour of — — *ib.*
—— *en crépine, a ce que l' ont veut.* Eggs in cowl to what you pleaſe —— 469
—— *au céladon.* Sea-green — 470
Façon de faire les petits oeufs pour garnir. How to make ſmall eggs or little bullets for garniſhing —— 474
Bouillie. Pap or thick milk — *ib.*
Du ris & greuau au lait. Rice milk and gruel *ib.*
Ris au caramel. Glazed with ſugar-caramel — 475
Des petits pois. Of green or young peaſe *ib.*
Petits pois dans leur ſuc. Green-peaſe in their own juice *ib.*
—— *pois au lard.* With bacon, or pickled pork *ib.*
—— *pois à l' Angloiſe.* Engliſh faſhion — 476
—— *pois à la crême.* Stewed peaſe, or fricaſſee — *ib.*
—— *ſans parchemin*, or *pois goulus* —— — *ib.*
Pois ſecs. Of dried peaſe — — 477
Féves de marais à la crême. Garden-beans, cream-ſauce *ib.*
Haricots verds. Green kidney-beans — *ib.*
—— *verds en ſalade.* Green kidney-beans ſallad *ib.*
—— *verds au coulis.* With cullis-ſauce, or as a ragout 478

Haricots

Page

Haricots verds frits. Fried — 478
——— *verds à la Flamande.* Flemiſh faſhion *ib.*
——— *verds pour confire & ſécher.* How to keep dried or preſerved green kidney-beans — 479
——— *blancs à la poulette.* White kidney or Roman beans fricaſſée — *ib.*
——— *blancs en ſalade.* The ſame as a ſallad 480
——— *blancs à l'oignon.* With onions — *ib.*
Lentilles fricaſſées. Fricaſſée of lentils — *ib.*
Choux brocolis. Brocoli, white or green — 481
—— *rave* — — *ib.*
—— *rouge.* Red cabbages — — *ib.*
—— *farcis.* Cabbage ſtuffed — 482
—— *à la Flamande.* Cabbages Flemiſh faſhion *ib.*
—— *à la Saint Cloud*; either the name of the place, or the inventor — — — *ib.*
—— *à la marechal.* Field-general of an army, &c. 483
—— *à la Lyonnoiſe.* From Lyon, a city in France — *ib.*
Des oignons, ail, perſil, ciboules, echalottes, & rocamboles. Of onions, garlick, parſley, chibbol, ſhallots, and rocamboles — — — 484
Oignons à l'Italienne. Italian faſhion — *ib.*
——— *aux oeufs de carpes.* Stewed with carp-roes 485
Des navets, ravioles, raves, poireaux, carotes, & panais. Of turnips, turnip-radiſhes, common radiſhes, leeks, carrots, and parſneps — — *ib.*
Navets en cardons. Turnips as cardoons — *ib.*
Ravioles & raves de pluſieurs façons. Radiſhes different ways 486
Des carotes, panais, racines de perſil, de pluſieurs façons. Carrots, parſneps, and parſley-roots, of different faſhions *ib.*
Poireaux & celleris. Leeks and cellery — — *ib.*
Epinars à la crême. Spinage with cream — 487
——— *en tabatieres.* In ſnuff-boxes — — *ib.*
——— *à la bonne femme.* The good houſe-wife — 488
Du pourpier. Of purſlain — — — *ib.*
Des cardes de pluſieurs façons. Cardoons of different manners 489
De l'oſeille, laitues, & chicorées. Of ſorrel, lettuces of different ſorts, and endives — — *ib.*
Laitues de pluſieurs façons. Different ways of dreſſing lettuces — — — *ib.*
Choux-fleurs. Colliflowers — — 490
—— *fleurs à la reine.* Colliflower, Queen's-ſauce *ib.*
—— *fleurs au jus.* With gravy, &c. — — 491

Page

Concombres à la poulette. Cucumbers fricaſſee, or white sauce — 491
——— *farcis.* Stuffed cucumbers — *ib.*
Melons, comment les confire. How to preſerve melons for cookery — 492
——— *en baignets.* Melon-friture — *ib.*
Des chervis, ſalſifix, & tarpinambours. Or ſkirret, ſalſifix or white beet-root, and potatoes — 493
Des fines herbes. Of ſweet-herbs — *ib.*
Du houblon. Of hops — *ib.*
Des artichauts. Of artichokes, dried or preſerved — *ib.*
Artichauts à la ſauce blanche. With white ſauce — 494
——— *frits.* Fried artichokes — *ib.*
——— *à la glace, ou en cryſtaux.* From looking-glaſs, or cut glaſſes — *ib.*
——— *à la Barigoult* — 495
——— *au prevôt* — *ib.*
A la mariniere — 496
Artichauts aux truſes. With truffles-farce — *ib.*
——— *à la brie* — 497
——— *à la Saint Cloud* — *ib.*
——— *au pere Bernard.* Father or gaſſar Bernard, &c. 498
——— *en accolade.* Glued or ſoldered together — *ib.*
——— *à la Mayence.* With Weſtphalia ham-ſauce or ſlices — 499
Des truſes. Of truffles — 500
Truſes au court-bouillon. This is commonly meant for plain boiled, &c. — *ib.*
Truſes en puits. Truffles gored and ſtuffed — 501
——— *à la poele.* — *ib.*
Aſperges en batons. Aſparagus plain boiled — 502
Des morilles, mouſſerons, & champignons — *ib.*
Morilles à la Provençale — 503
——— *au prince, & à la créme* — *ib.*
——— *au lard.* With bacon — 504
Mouſſerons ou champignons de pluſieurs façons. Champignons or muſhrooms, different ways, being both dreſſed alike *ib.*
Champignons en canellons. Muſhrooms fried in paſte *ib.*
——— *à la St. Menehoult.* Broiled muſhrooms — 505
——— *au pere Douillet* — *ib.*

DE L'OFFICE 506
OF CONFECTIONARY.

Des différentes cuiſſons de ſucre. Of different degrees of preparing ſugar — 507

De

Page

De la façon de clarifier le sucre. The method to clarify sugar 507
Premiere cuiſſon du ſucre, qui eſt le petit liſſé. Firſt degree of refining ſugar, called ſmall *liſſé*, fleeked, &c. — 508
Cuiſſons au grand perlé, à la petite & la grande queue de cochon, au ſouffé, & à la petite plume. Third, fourth, fifth, ſixth, ſeventh, and eighth degrees of refining —— *ib.*
La grande plume. A large feather, ninth degree 509
Le petit boulet. A ſmall ball or bullet, tenth degree *ib.*
Le caramel. Burnt ſugar, thirteenth degree —— 510
DE PATES DE TOUTES SORTES DE FRUITS — *ib.*
PASTE OF ALL SORTS OF FRUITS.
Pâte de ceriſes. Cherry-paſte —— —— *ib.*
—— *de groſeilles.* Of gooſberries and currants —— 511
—— *d' amandes vertes, & abricots verds.* Paſte of green almonds, and green apricocks —— — *ib.*
—— *de violettes.* Violet-paſte —— —— 512
—— *d' abricots murs.* Paſte of ripe apricocks —— *ib.*
—— *de pêches.* Peach-paſte —— — *ib.*
—— *de raiſin muſcat.* Paſte muſcadine-grapes 513
—— *de verjus.* Of verjuice-grapes —— *ib.*
—— *de coigns.* Quince-paſte —— —— *ib.*
—— *de marons.* Cheſnut-paſte —— — 514
—— *de citrons.* Lemon or citron paſte —— *ib.*
—— *de pommes.* Of apples —— — 515
Obſervation ſur les pâtes des fruits. Obſervation on fruit-paſtes *ib.*
DES PATES DE PASTILLAGES. *ib.*
OF PASTIL-PASTES.
Pâte de paſtillage de chocolat. Paſtil-paſte of chocolate *ib.*
Paſtillage de rêgliſſe. Licorice —— 516
—— *de violettes.* Violet-paſtils —— *ib.*
—— *de fleurs d'orange.* Of orange-flowers, and lemons *ib.*
—— *de caffé.* Coffee-paſtils —— —— 517
—— *de canelle.* Of cinnamon and cloves —— *ib.*
—— *d' epine-vinette.* Barberry-paſtil —— *ib.*
DES SABLES D' OFFICE ET DES COULEURS 518
OF THE SANDS AND COLOURS USED IN CONFECTIONARY.
De la couleur rouge. Of red colour, how to make it — *ib.*
—— *bleue.* Of bleu colour —— — *ib.*
—— *jaune.* Of the yellow colour —— *ib.*
—— *verte.* Of green colour —— 519
Maniere de faire les ſables. How to make the ſands *ib.*
DES CANDI. OF CANDIED SUGAR *ib.*
Candi de fleurs d' orange. Orange-flower candied — 520
—— *canelle.* Candied cinnamon —— *ib.*
—— *jonquilles.* Of jonquils —— —— *ib.*

Page

Sucre candi en pierre. Rock candied ſugar 520
Candi de violettes. Of violets —— —— —— 521
DES CLAREQUETS. Of clear tranſparent paſte — *ib.*
Clarequets de pommes. Clear apple-paſte —— *ib.*
—— *de verjus.* Of verjuice-juices —— 522
—— *de coigns.* Of quinces —— —— *ib.*
—— *de poires.* Clear pear-paſte —— —— *ib.*
—— *de prunes.* Of plums —— —— 523
—— *de fleurs d'orange.* Of orange-flowers — *ib.*
—— *de violettes.* Violet clear paſte —— *ib.*
—— *de muſcat.* Of muſcadine-grapes —— 524
DES CONSERVES. Of dried conſerves — *ib.*
Conſerve de fleurs d'orange, & autres. Of orange-flower water 525
—— *ſafran.* Saffron-conſerve —— — *ib.*
—— *d' avelines.* Conſerves of filberds — —— *ib.*
—— *d' amandes au jus de citron.* Almond-conſerves with lemon-juice and cedar —— — 526
—— *d' oranges douces, bigarades, & citrons.* Conſerve of China, and Seville oranges and lemons —— *ib.*
—— *blanche de citron.* White lemon-conſerve *ib.*
—— *de muſcat.* Conſerve of muſcadine-grapes 527
—— *de grenade.* Of pomegranate —— *ib.*
—— *de guimauve.* Of marſh-mallows —— *ib.*
—— *d' abricots.* Of apricocks —— *ib.*
—— *de ceriſes.* Of cherries, &c. —— 528
—— *de groſeilles.* Of red currants —— *ib.*
DES COMPOTES DE POMMES ET DE POIRES. Compotes, or ſtewed apples and pears —— 529
Compôte bourgeoiſe. Common family-way —— *ib.*
—— *de gelée blanche.* Compote of white jelly — 530
—— *à la cloche.* Bell or cap faſhion, black caps — *ib.*
—— *de pommes farcie.* Stuffed apples —— *ib.*
—— *grillées.* Broiled or fried —— 531
—— *de pommes en gelée rouge.* Red jelly — *ib.*
—— *d' autres pommes.* Of other ſorts of apples *ib.*
—— *de poires d' été, d'automne, & d'hyver.* Compotes of ſummer pears, autumn, and winter — *ib.*
—— *de poires à cuire.* Compote of baking apples — 532
—— *rouge.* Red pear-compote —— *ib.*
DES COMPOTES DE COIGNS, DE PECHES, ET ABRICOTS. Compotes of quinces, peaches, and apricocks 533
—— *de coigns.* Of quinces —— *ib.*
—— *de coigns en gelée vermeille.* A lively colour jelly — *ib.*
—— *d' abricots vertes.* Of green apricocks — *ib.*

Page

Compôte d' amandes vertes. Of green almonds —— 534
—— *d'abricots mûrs.* Of ripe apricocks —— *ib.*
—— *de pêches.* Of peaches —— —— *ib.*
—— *grillée de pêche.* Roaſted or broiled peaches 535
DES COMPOTES DE VERJUS, DE MUSCAT, DE PRUNES & MARONS —— *ib.*
Compotes of verjuice and muſcadine-grapes, plums and cheſnuts.
De verjus et muſcat —— —— —— *ib.*
Compôte de prunes. Of plums —— —— 536
—— *de marons.* Of cheſnuts —— —— *ib.*
DES COMPOTES D'ORANGES & CITRONS. 537
Compotes of oranges and lemons
Compôte d'oranges douces. Of ſweet or China oranges *ib.*
—— *de zeſtes.* Of bits of rinds of the ſame —— *ib.*
—— *de tailladins.* Cut in pieces, quarters more or leſs 538
DES COMPOTES DE CERISES, GROSEILLES FRAMBOISES, & FRAISES. *ib.*
Compotes of cherries, gooſberries, raſberries, and ſtrawberries.
Compôte de ceriſes. Of cherries —— —— *ib.*
—— *de groſeilles.* Of gooſberries, meant for ripe ones 539
—— *de groſeilles vertes.* Of green gooſberries —— *ib.*
—— *de framboiſes.* Of raſberries —— —— *ib.*
DES GATEAUX. Of cakes —— 540
Gâteaux de fleurs d'orange. Of green orange-flowers *ib.*
—— *de violettes & de jaſmins.* Of violets and jeſſamines *ib.*
DES GRILLAGES. Of broilings 541
Grillage de bigarade. Of Seville orange-chips —— —— *ib.*
—— *de citrons.* Of lemons —— —— *ib.*
—— *d'amandes.* Of almonds —— —— *ib.*
—— *de piſtache.* Of piſtachio-nuts —— —— 542
DES GAUFRES, CORNETS, & AUTRES PATES *ib.*
Of gaufers, wafers, and other paſtes
Des gaufres. Of gaufers —— —— *ib.*
Gaufres au caffé. With coffee —— —— 543
Des gimbelettes. Of jumbals or buns —— —— *ib.*
Pâte de vin d'Eſpagne. Spaniſh wine paſte —— —— 544
—— *pour des petits ronds.* Paſte for ſmall hoops or rings, &c. —— —— —— *ib.*
DES MOUSSELINES & MERINGUES *ib.*
Coloured paſtry diverſified.
Des meringues. Whites of eggs batter —— —— 545

Page

DES MASSEPINS & MACARONS 545
Sweet paſte of different faſhions.
Maſſepins, eatable or ſugar-paſte —— —— *ib.*
—— *à la reine* —— —— —— *ib.*
—— *vole au vent.* Meaning very light to fly in the air 546
—— *de ceriſes.* Of cherries, and others —— *ib.*
Macarons en canellon. Longways, macaroni-biſcuits 547
—— *au liquide.* With cream or marmalade *ib.*
DES BISCUITS. OF BISCUITS 548
Biſcuit à la cuillere. Spoon-biſcuits —— — *ib.*
—— *de fruits conſits.* Of preſerved fruits —— *ib.*
—— *à la fleur d'orange.* Orange-flower biſcuits, &c. 549
Biſcuits d'amandes. Almond-biſcuits —— *ib.*
—— *de chocolat* —— —— —— *ib.*
—— *à la glace.* Iced biſcuits —— —— 550
Biſcuit de piſtache. Piſtachio-nuts biſcuits — — *ib.*
DES OUVRAGES D'AMANDES, ET DE PISTACHES *ib.*
OF THE DIFFERENT PAEPARATIONS OF ALMONDS AND PISTACHIO-NUTS.
Amandes à la praline. Dried, preſerved, or burnt almonds *ib.*
—— *à la praline rouge.* Red colour —— — 551
—— *ſouffles.* Blowed or raiſed, and others —— *ib.*
Pralines blanches. Sugar-almonds, white —— *ib.*
Amandes à l'Angloiſe. Engliſh faſhion —— —— 552
Piſtache au caramel —— —— —— *ib.*
DES MARMELADES. OF MARMALADES 553
Marmalade de Pommes & de poires. Of apples and pears *ib.*
—— *d'orange.* Orange-marmalade, &c. — *ib.*
—— *d'abricots.* Apricock-marmalade &c. — 554
—— *de fleur d'orange.* Orange-flower marmalade *ib.*
—— *de ceriſes.* Cherry-marmalade —— *ib.*
—— *d'amandes & d'abricots verts.* Of green almonds and apricocks —— —— 555
DES GELEES. OF JELLIES *ib.*
Gelée de pommes. Jelly of apples —— —— *ib.*
—— *de muſcat.* Muſcadine-grapes jelly — — 556
—— *de grenades.* Of pomegranate, &c. — — *ib.*
—— *de ceriſes.* Of cherries, &c. —— — 557
—— *de groſeilles d'une autre façon.* Another method of making currant-jelly —— —— *ib.*
—— *de coigns.* Quince-jelly —— — *ib.*
—— *de groſeilles vertes.* Of green gooſberries — 558

Page
DES CONFITURES AU LIQUIDE 558
OF LIQUID SWEETMEATS.
Confiture d'abricots. Liquid apricock sweetmeats — *ib.*
——— *d'abricots d'une autre façon* ——— 559
——— *de groseilles.* Of gooſberries or currants — *ib.*
——— *de ceriſes.* Of liquid cherries ——— 560
——— *de mûres.* Of mulberries ——— ——— *ib.*
——— *de pêches ou pavis.* Of peaches or nectarines 561
——— *d'epine vinette.* Of barberries ——— — *ib.*
——— *de verjus.* Of verjuice-grapes ——— *ib.*
——— *de coigns.* Of liquid quinces ——— 562
Confitures d'orange, citron, cedras, bergamottes, & bigarades *ib.*
Liquid ſweetmeats of China and Seville oranges, citron, lemon, and bergamotte pears ——— *ib.*
——— *de groſſes noix.* Of walnuts ——— 563
——— *de prunes.* Of plums — ——— *ib.*
DES CONFITURES AU SEC 564
Of dried ſweetmeats.
Confiture de ceriſes au ſec en bouquets, &c. &c. Dried preſerved cherries in noſegays or bunches, &c. — *ib.*
——— *de prunes, & pommes tapées.* Of plums, and dried or baked apples — — — 565
DES SIROPS. Syrup d'orgeat and others *ib.*
Sirop de capillaire. Maiden-hair ſyrup ——— 566
——— *de mûres.* Mulberry-ſyrup, and others — 567
Autre ſirop de ce que l'on veut. Syrups of whatever you pleaſe *ib.*
DES FRUITS A L'EAU-DE-VIE. Of brandy-fruits. 568
Pêche à l'eau-de-vie. Peaches in brandy ——— *ib.*
Poires à l'eau-de-vie. Pears preſerved in brandy — *ib.*
Prunes à l'eau-de-vie. Plums in brandy ——— 569
Ceriſes à l'eau-de-vie. Cherries in brandy ——— *ib.*
Amandes vertes & abricots verts à l'eau-de-vie. Green almonds and green apricocks in brandy ——— 570
Oranges douces à l'eau-de-vie. Sweet or China oranges *ib.*
DES MOUSSES. Of froughted or whipt creams. *ib.*
Mouſſe à la crême. Whipt cream ——— ——— 571
——— *de caffé* ——— ——— *ib.*
DES GLACES. Of ices ——— 572
Glace à la crême. Cream-ice ——— ——— *ib.*
——— *de fruits,* fruit-ices; *de ceriſes,* of cherries, &c. &c. 573
——— *de violettes, de jaſmin, & de fleurs d'orange.* Ices of violets, jeſſamines, and orange-flowers ——— *ib.*
——— *de citron,* lemon-ice; *de grenade,* pomegranate 574
——— *de bigarades, & d'oranges douces.* Of China and Seville oranges ——— ——— ——— *ib.*

Page

Glace de canelle. Cinnamon-ice — 574
—— *de roſes & jonquilles.* Of roſes and jonquils *ib.*
—— *de pavis, de pêches, & d'abricots.* Ices of nectarines, peaches, and apricocks — 575
—— *de coriandre, d'anis, et de génièvre.* Ices of coriander-ſeeds, aniſe, and juniper-berries *ib.*
DES FRUITS GLACES. Of iced fruits. *ib.*
DES FROMAGES GLACES. Iced cheeſes. 576
Fromage à la créme glacé. Iced cream-cheeſe *ib.*
—— *de marmelade glacé.* Of marmalade of any ſorts *ib.*
—— *à la Chantilly glacé* 577
—— *de beurre glacé.* As iced butter *ib.*
DES EAUX RAFRAICHISSANTES SANS ETRE A LA GLACE. Of cooling liquors, without icing 578
Eau rafraîchiſſante d'orgeat. Orgeat-waters *ib.*
Eau rafraîchiſſante de fenouil, & de cerfeuil. Cooling waters of fennel, and of charvil *ib.*
Lemonade 579
Lait de piſtache, & d'amande Almond and piſtachio milk *ib.*
Pâte d'orgeat. Orgeat-paſte *ib.*
DES FROMAGES A LA CREME 580
Of freſh cream-cheeſe.
Fromage à la créme bourgeoiſe. A plain family-way *ib.*
—— *à la créme de marmelade* *ib.*
DES CRESMES D'OFFICE 581
Of creams as part of confectionary.
Créme fouettée. Whipt cream *ib.*
—— *au blanc d'œufs.* With whites of eggs *ib.*
DES RATAFIATS. Of ſweet drams or cordials 582
Ratafiat de noyaux. Of kernels *ib.*
—— *de citron.* Of lemon-peel *ib.*
—— *de genievre.* Of juniper-berries *ib.*
—— *de muſcat, &c.* Of muſcadine-grapes and others 583
—— *d'anis.* Of aniſeeds and apricocks *ib.*
—— *de noix.* Of walnuts 584
—— *de fleurs d'orange* *ib.*
—— *de ceriſes.* Of cherries, &c. *ib.*
Du caffé. Of coffee 585
DU CHOCOLAT. OF CHOCOLATE *ib.*
DES OUVRAGES DE DIVERSES FACONS 586
Of various ſorts of works.
Des amandes vertes. Of green almonds *ib.*
— *fraiſes.* Of ſtrawberries *ib.*
— *fraiſes au caramel* 587
— *marons.* Of cheſnuts, &c. *ib.*
— *diablotens.* From *diable*, ſmall or young devils *ib.*
— *ceriſes en ſurtout.* Coated cherries 588

THE ART OF MODERN COOKERY DISPLAYED.

Tranſlated from the FRENCH.

CHAPITRE HUITIEME.

CHAPTER EIGHTH.

Des Ragoûts & Riſſolles.

Of Ragouts, Collops or Fries.

Ragoût de Salpiquon. Forced-meat Ragout.

IT is a Mixture of ſeveral Sorts of Meat cut in Dices, ſuch as Sweet-breads, fat Livers, Ham, Truffles, Muſhrooms; which you put all together in a Stew-pan, with a good Bit of Butter, a Noſegay of Sweet-herbs, two Cloves, two or three Shallots; ſoak it ſome time; then add Veal-cullis, Broth, Pepper and Salt; ſimmer it till the Meat is done, and the Sauce much reduced; ſkim it well: you may ſerve this by itſelf, or with any Sorts of brazed Meat; many more things may be added to this Ragout, as Beef-palates, Artichoke-bottoms, Cock's-combs, Lamb's-ſtones, ſmall Eggs, &c. &c. taking care to boil the hardeſt ſufficiently, be-

fore it is mixed together: Breaſt of roaſted Poultries, and Girkins chopped together, to be in it only long enough to warm without boiling.

Ragoût de Salpiquon, a Farcir.

Prepared for Stuffing any thing.

THIS Salpicon, for a Farce, is uſed for brazing Pieces, either Butcher's-meat or Poultries; make the ſame Preparation as the firſt, which you mix raw with Yolks of Eggs, ſcraped Lard, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt; and ſtuff what you propoſe with it, only of large brazing Pieces.

Ragoût de Salpiquon a (L'arlequine), viz. various Colours.

SOAK a good Slice of Ham on the Fire, until it is almoſt done; then cut it in ſmall Dices, alſo one boiled Carrot, one Truffle, few Muſhrooms cut the ſame; put all together in a Stew-pan, with a Bit of Butter, a Glaſs of white Wine, a little Gravy and Cullis; ſimmer this a little while; then add chopped Breaſts of roaſted Poultries, Girkins, ſcalded Parſley, two Anchovies, half ſoaked, a little Pepper, Salt if neceſſary, a Lemon-ſqueeze: ſerve with what kind of Meat you pleaſe.

Ragoût de Foyes gras. Of fat Livers.

CUT off the Gall, and ſcald them in hot Water; then ſoak them about a Quarter of an Hour, with a Slice of Ham, a Bit of Butter, a Noſegay, Muſhrooms, half a Clove of Garlick, two Leaves of Baſil; add Broth and Cullis; ſimmer on a ſlow Fire, ſkim the Fat pretty often, reduce the Sauce rather thick; take out the Noſegay and Ham; add a Lemon-ſqueeze, Pepper, (and Salt, if the Ham does not make it Salt enough);

enough); if you would uſe this Ragout with any large Pieces of Firſt-courſe Diſh, you may add ſmall Onions, Sweet-breads, Crawfiſh-tails, Roes of Carps: it will do equally to ſerve alone with the laſt Addition.

Ragoût de Crêtes. Of Cock's-combs.

SCALD the Combs in hot Water; then boil them in Broth, and two Slices of Lemon; prepare few chopped Muſhrooms, with a Bit of Butter, a Noſegay, a little Broth and Cullis; ſimmer this on a ſlow Fire until it is done; take out the Noſegay; ſkim the Sauce, and reduce it pretty thick, then put the Combs to it; ſeaſon it with Pepper and Salt, a Lemon Squeeze: if you would have them with a white Sauce, make a Liaſon with Yolks of Eggs and Cream, without Gravy or Cullis.

Ragoût de Jambon. Of Ham.

CUT five or ſix Slices of freſh Ham of equal Bigneſs; if of an old Ham, ſoak the Slices; then ſimmer them on a ſlow Fire until they are done; take them out, and put in the Stew-pan half a Spoonful of Vinegar, Gravy and Cullis; reduce it to the Conſiſtence of a Sauce; then put the Slices to it to warm without boiling: ſerve this upon any Sorts of Meat which you pleaſe to garniſh, (*maſquer*, to hide); if you would uſe this by itſelf as a Second-courſe Diſh, ſerve the Slices of Ham upon Slices of Bread of the ſame Bigneſs, fried in Butter, and the Sauce over them.

Ragoût de petits Oeufs & Rognons de Coq.

Ragout of ſmall Eggs and Cock's-kidneys.

N. B. What is here meant by ſmall Eggs, are thoſe taken out of Pullets with Eggs in the Spring.

SOAK a Slice of Ham a Moment; then add a Bit of Butter to it, chopped Muſhrooms, Parſley, Shal-

lots, two Cloves, half a Glaſs of white Wine, Gravy and Cullis; let this boil about half an Hour; ſcald the Eggs and Kidneys in warm Water; peel the ſkin off the Eggs, and drain them very well; take the Noſegay and Ham out of the Ragout, and put theſe laſt in the Sauce, Pepper and Salt; the Sauce to be reduced pretty thick: if you would have it white, make a Liaſon with Yolks of Eggs and Cream, without Cullis or Gravy, only a little Broth to ſimmer it at firſt.

Ragoût de Ris de Veau. Of Calves Sweet-breads.

SCALD two or three Sweet-breads, cut each in three or four Pieces; put them in a Stew-pan with Muſhrooms, Butter, a Noſegay of Sweet-herbs; ſoak this together a Moment; then add Broth, Gravy and Cullis; ſimmer on a ſlow Fire; ſkim it well, reduce the Sauce; ſeaſon it with Pepper and Salt, a Lemon-ſqueeze, when ready to ſerve: if you would have it white, follow the former Direction.

Ragoût Mêlés de Truſes & d'Huîtres.

Ragout of Truffles and Oyſters.

SCALD two or three Dozen of Oyſters in their Liquor, beard them, have ſome chopped Parſley, Shallots, Muſhrooms; which Part of it you put in a Stew-pan, firſt rubbed with Butter, then a Down of chopped Truffles, and Oyſters upon, few Drops of Oil over, then over again with the chopped Herbs, Truffles and Oyſters; ſimmer together about a Quarter of an Hour, the Stew-pan well ſtopped; then take out the Truffles and Oyſters, and put half a Glaſs of white Wine, a little Cullis and Gravy, Pepper and Salt; boil the Sauce ſome time to give it a good Conſiſtence; then put the Truffles and Oyſters to the Sauce, to warm without boiling: ſerve for a Second-courſe Diſh, or to garniſh any firſt Courſe, called *Entrée* Diſh.

Ragoûts

Ragoûts à l'Angloiſe. Engliſh Faſhion.

CUT a good Bit of Ham in Dices, one Carrot, one Parſnep the ſame, ſmall whole Muſhrooms; put this together in a Stew-pan, with a Bit of Butter, a Noſegay of Parſley, green Shallots, two Cloves, Thyme, Laurel; ſoak it ſome time on the Fire; then add a Glaſs of Wine, Broth and Cullis; reduce the Sauce to a Liaſon; take out the Noſegay; and put to it a ſmall Handful of ſcalded Piſtachio-nuts, one Dozen of ſmall round Onions, firſt boiled in Broth; boil all together a Moment; add proper Seaſoning of Pepper and Salt; if needful a Lemon-ſqueeze: ſerve for (Entremets, viz. Second-courſe Diſh) or to (*maſquer*) garniſh any other of firſt Courſe.

Ragoût d'Ecreviſſes. Of Craw-fiſh.

MAKE a ſmall Quantity of Cullis, with a Slice of Ham, a Slice of Veal, Bits of Carrots, ſliced Onions, a Noſegay of Parſley, green Shallots, one Bay-leaf, two Cloves; ſoak it ſome time until it catches at Bottom; then put what Quantity of Broth you think proper; ſimmer it about an Hour, then ſift it: pound the Shells of half a hundred of Craw-fiſh, and uſe the Cullis to ſtrain in a Stamine; boil the Tails in ſome of this Cullis; let it be pretty thick: you may put this Ragout to the ſame Uſe as the former: if you would have it Meager, uſe Fiſh for the Cullis inſtead of Ham and Veal.

Ragoût de Laitances. Of Carp Roes.

SOAK Slices of Ham and Veal, about half an Hour, on a ſlow Fire; then put a good Bit of Butter to it, Muſhrooms, two Cloves, a Noſegay of Sweet-herbs, a little Baſil, a Glaſs of white Wine, a little Veal-gravy and Cullis; boil it until the Veal is done; ſkim it, and

take out the Veal and Ham: ſcald the Roes in hot Water, and put them to this Cullis, to boil about a Quarter of an Hour; ſkim it well; it ought to be as thick as very good Cream; ſeaſon it with Pepper and Salt, a Lemon-ſqueeze, when ready; and make the ſame Uſe of it as directed before: you may make it in Meager, obſerving the laſt Direction for the Cullis, or with a white Liaſon.

Ragoût de Moules. Of Muſſels.

THE firſt Care is to waſh them very clean, to get the Sand all off of the Shells; then drain them well, and put them on a good Fire without Water, to make them open; take them out of the Shells with care, one by one; take out what little Crabs you may find, as Muſſels are ſeldom without; keep their Water, and ſoak a Slice of Ham on the Fire, with few Muſhrooms, a Noſegay of Sweet-herbs; then put ſome of the Water, and ſome Cullis; reduce it to a good Conſiſtence; ſift it in a Sieve, and put the Muſſels to it to warm with boiling, and a little ſcalded Parſley chopped: you may alſo dreſs them with Fiſh-cullis, or a white Sauce.

Ragoût d'Huitres de pluſieurs Façons.

Of Oyſters of different Manners.

SCALD three or four Dozen of large Oyſters in their own Liquor; if you would have them bearded, you muſt have more Oyſters; ſift the Liquid in a Lawn-ſieve, put the Oyſters by; chop few Muſhrooms, Truffles, Parſley, green Shallots; put all in a Stew-pan with a Bit of Butter, a little Cullis, and ſome of the Oyſter-liquor, a Glaſs of white Wine; reduce the Sauce; then put the Oyſters to it, to warm without boiling; a Lemon-ſqueeze when ready: you may alſo ſerve them in a plainer Way, by making the Sauce with a Bit

a Bit of Butter rolled in Flour, a little Cullis, ſome of the Liquor, or with a white Sauce, and chopped Parſley as a Fricaſſée.

N. B. Although a particular Cullis is directed for each Ragout, it is not abſolutely neceſſary, as a good Cullis is one of the principal Articles in Cookery; it is always made, where made Diſhes are wanted, and may ſerve for all thoſe Ragouts, with a little Attention to what is dreſſing; as ſome Sorts of Things require to be made more reliſhing than others: the Addition of Sweet-herbs called *Ravigotte*, Lemon, or Verjuice, is ſufficient to make the Difference of Taſte to each Particular; the profeſſed Cook knows it, ſo will the Learner with a little Attention.

Ragoût de Morilles. Of Morels.

THEY muſt be waſhed in ſeveral Waters with great Care, as the Sand is very apt to ſtick to them; when well cleaned and drained, put them in a Stew-pan with a Bit of Butter, a Noſegay, ſome Gravy and Cullis; when done, take out the Noſegay, put Salt and Perper; you may alſo dreſs them as a Fricaſſée; garniſh the Diſh with fried Bread, cut in different Shapes, for the better Look of the Diſh.

Ragoût de Champignons. Of Muſhrooms.

PEEL the Muſhrooms, and cut each in two; ſoak a Slice of Ham, then put the Muſhrooms to it, and a Bit of Butter, a Noſegay of Sweet-herbs, two Cloves; add Cullis and Gravy; ſimmer this together about an Hour, the Sauce to be reduced thick; take out the Ham and Noſegay; ſkim it well, add a Lemon-ſqueeze, Pepper and Salt, when ready: this is prepared to ſerve with Meat; but if you would have them alone, put neither Cullis nor Gravy, but make a Liaſon with Yolks of Eggs and Cream: ſerve them in a Bit, or ſeveral Bits of Bread fried, cut in ſome pretty Shape, or only ſmall Bits round the Diſh.

The

The French have another Sort which they call *Mouſſerons*, which is much like the Champignons; they are dreſſed much in the ſame Way, when freſh; and alſo dried, reduced to Powder, to mix with other Spices, to ſeaſon the Larding-bacon for large brazing Pieces; they are not plenty in England; they have much the ſame Flavour as all Spices, when reduced to Powder.

Ragoût de Concombres. Of Cucumbers.

PEEL the Cucumbers, and cut each in four; if pretty large, marinade with two Spoonfuls of Vinegar, one Onion, ſtuck with a Clove or two, and Salt; ſtir them now and then; when they have thrown their Water, ſqueeze them between a Cloth, and ſoak them on the Fire with a Bit of Ham, a Bit of Butter, till they begin to take colour; then put a little Broth and Gravy; ſimmer it till the Liquid is much reduced; take out the Ham, add a little Cullis: ſerve with what Kind of Meat you pleaſe, or alone, or with poached Eggs; when they are done for Sauce, cut them in ſmaller Pieces, and thinner, and follow the reſt of the Direction.

Ragoût de Pois. Of green Peas.

THEY ought to be young, and very freſh ſhelled; put them in a Stew-pan with a Bit of Butter, a Noſegay of Parſley, a ſmall Sprig of Winter-ſavory, one Clove, a little Veal-gravy; ſimmer on a ſlow Fire, and ſhort Sauce; when ready, add a little Cullis, and fine Salt: ſerve with what Meat you pleaſe, or alone: to ſtew Peas in a plain Way, only put a Bit of Butter, a little Flour, one or two Cabbage-lettuces, which will produce Liquid ſufficient, to ſtew the Peas without Broth or Water; and ſerve the Lettuces with them, or without.

Ragoût

Ragoût de Verjus. Of Verjuice-grapes, or others.

SCALD Verjuice-grapes, or others, a Moment, and ſtone them; beat up two Yolks of Eggs, with a Spoonful of liquid Verjuice, a little Flour, a little Broth, a Bit of Butter, chopped Parſley, Pepper and Salt; boil this a Moment, then put the Grapes in it; ſtir it with a Spoon on the Fire, to warm without boiling; you ſerve this with what kind of Meat you think proper.

Ragoût de Truſes. Of Truffles.

CUT the Truffles in pretty thick Slices, and boil them with a Glaſs of Wine and Broth, a Noſegay; when done, take the Noſegay out; add ſome good Cullis, Pepper and Salt; reduce to a good Conſiſtence; ſerve with what you pleaſe: if you would have it for a Diſh of itſelf, mix ſome Muſhrooms with it, and garniſh the Diſh with fried Bread.

Ragoût d'Aſperges en petits Pois.

Aſparagus as green Peas.

CUT ſmall Aſparagus like green Peas; the beſt Method is to break them off firſt, then tie them in ſmall Bunches to cut; boil them to half in Water, then drain them, and finiſh with Butter, a little Broth, a Noſegay, one or two Cloves, a Sprig of Savory; when done, take out the Noſegay, Cloves, and Savory; make a Liaſon with two Yolks of Eggs, a little Flour, and Broth: this, if you deſign it, to garniſh a Firſt-courſe Diſh; if for alone, in the ſecond Service, make the Liaſon with Cream, a little Salt, and a little Sugar.

Ragoût de petits Oignons. Of ſmall round Onions.

SCALD what Quantity of ſmall Onions you think proper; braze them very tender in Broth, a Slice of Bacon, a Noſegay of Sweet-herbs, and Salt; then drain them, and give them a few Boilings in a good Cullis, to garniſh any Kind of Meat.

Ragoût de Racines. Of Roots.

CUT Carrots and Parſneps, the length of a Finger, and much the ſame Bigneſs; boil them to half in Water, then put them in a Stew-pan with ſmall Bits of Ham, chopped Parſley and Shallots, Pepper and Salt, a Glaſs of Wine and Broth; let them ſtew ſlowly, until the Sauce is reduced pretty thick, a Squeeze of Lemon, when ready to ſerve: for Meager, inſtead of Ham, uſe Muſhrooms, and make a Liaſon with Yolks of Eggs, beat up with Meager-broth: Sellery is done much the ſame, only cut ſmaller, if they ſerve in a Boat for Sauce; boil them tender in the Broth-pot, or in Water; then cut them to what length you pleaſe: ſerve with a good Cullis, or white Sauce.

Ragoût de Navets. Of Turnips.

CUT them to what Form you pleaſe; boil them a Moment in Water, then finiſh them in Broth and Cullis, Pepper and Salt; if you like to have them look of a brown Colour, fry them in Butter firſt, after they are ſcalded; this is all to garniſh other Things: the Diſh is commonly called by the Name of the Ragout.

Ragoût de Chicorée.

Of Endives or any Sorts of Lettuces.

SCALD them a good while, to get the bitteriſh Taſte out; then boil them in Broth; when done, drain them

them well, and put them to ſtew in good Cullis, with a whole Onion ſtuck with a Clove, few Drops of Vinegar, Pepper and Salt; after ſtewing a little while, take out the Onion, and ſerve under what Kind of Meat you pleaſe: if you would have it for Meager, boil them in Fiſh-broth, and thicken the Sauce with Yolks of Eggs, beat up with Broth or Cream.

Ragoût d'Ozeille. Of Sorrel.

BOIL it to half in Water, with few Lettuces, a little Charvil, then chop all together; put it in a Stew-pan with few chopped Muſhrooms, few green Shallots, a Slice of Ham, a little Broth and Cullis, Pepper and Salt; let it ſimmer a good while; take out the Ham, reduce the Sauce quite thick, and ſerve with what Sort of Meat you pleaſe: this is moſtly done to ſerve with Fricandeau; if the Sorrel is too ſharp, you may mix Spinages with it, or a Bit of Sugar to take off the Sharpneſs: few People uſe Charvil with it, as the Flavour is too ſtrong for many, although very agreeable when uſed with Moderation.

Ragoût d'Epinars. Of Spinages.

DONE in much the ſame Manner as the former, either to garniſh any Thing, or ſerved alone, with fried Bread, or poached Eggs. *Pourpier*, viz. Purſley is very little uſed in England, but may be dreſſed in the ſame Manner as the former, and is very good in a mixed Sallad, in ſmall Quantity.

Ragoût de Cardons d'Eſpagne.

Of Spaniſh Cardoons.

CHUSE the whiteſt, thick and ſound; cut them the Length of a Finger; ſcald them in boiling Water, to peel off the hard Part all round; if pretty large, cut them

them in Quarters, or in halves; braze them with Broth, Beef-ſuet, a Bit of Butter, rolled in Flour; cover them over with Slices of Bacon; when done, drain them, and wipe clean with a Linen-cloth, then put them in a well ſeaſoned Cullis; ſimmer them on a ſlow Fire, until they have taken the Taſte of the Cullis, and reduced to a middling thick Conſiſtence; add a little Nutmeg, a Lemon-ſqueeze; make the Sauce pretty reliſhing; ſerve alone, or to garniſh any Thing.

Ragoût de Piſtaches. Of Piſtachio-nuts.

SCALD a Handful of Piſtachio-nuts, as you do Almonds, and warm in a good ſtrong Cullis, without boiling; ſerve as a Ragout to garniſh any Diſh you pleaſe; Ragout de *Cornichons*, viz. Girkins; cut the large ones in Quarters, the ſmall whole; ſoak them ſome time, to take the Vinegar out, and finiſh as the former: *Olives* the ſame, only ſtoned.

Ragoût de Cerneaux. Of green Walnuts.

SCALD them in boiling Water ſome time, with a Bit of Butter, two Slices of Lemon and Salt; drain them, and put them in a Sauce made of good Cullis, a Bit of Butter, Pepper, Salt, Nutmeg, and a Lemon-ſqueeze, when ready to ſerve.

Ragoût de Choux. Of Cabbage.

SCALD one Cabbage, cut in Quarters; Savoys are beſt; drain the Water quite out, tie them with Pack-thread; braze in a good Braze; ſerve with a good thick Cullis-ſauce, pretty high of Pepper. (Choux-fleurs) Colliflower done in the ſame Manner.

Ragoût d'Haricots verd. Of Kidney-beans.

IF pretty large, cut them length-ways; if young, only break them in two; boil them in Water, then put them

them in a Stew-pan with a Slice of Ham, a Noſegay, two Cloves, one of Shallots, a little Gravy and Cullis; reduce the Sauce thick; take out the Ham and Noſegay, uſe them as all the reſt: you may alſo dreſs them with a white Sauce, to ſerve alone; a Lemon-ſqueeze, when ready to ſerve.

Riſſolles à la Béchamel. White Collops.

THE Meaning of Riſſolles, is fried brown, and comprehends all Kinds of Meat cut in thin Slices for Collops; Forced-meat-balls fried, either to ſerve alone, or to mix with any thing elſe: to fry a little Flour and Butter, to give a brown Colour to any Sauce, is called a *Riſſollet*, viz. a browning; but as there is different Ways in this as in many other Diſhes, it is neceſſary to give ſome particular Direction about it: ſoak a Slice of Ham, with a Bit of Butter, chopped Parſley, Shallots, half a Laurel-leaf; ſimmer this on a ſlow Fire, about a Quarter of an Hour; then put to it a good Spoonful of Cullis, as much Cream, a little Flour, a little Pepper; reduce it quite thick, then ſift it in a Sieve; cut the Breaſts of roaſted Poultry in ſmall Bits; put it in the Sauce with one Yolk of Egg, give it few Boilings together; cut Bits of thin Paſte to what Form you pleaſe; put this Ragout between two Pieces, pinch it all round to ſecure the Sauce, and fry them of a fine brown Colour.

Riſſolles à la Choiſy.

This, as many others, is either after the Name of a Nobleman, Count Choiſy, or the Inventor.

BOIL Calves-udder very tender, in the common Pot, and let it cool; then cut a thin Slice, and one of Bacon upon each other; lay a fine reliſhing Forced-meat upon

upon this, and roll it up; dip them in a Batter-paſte made of Flour, Salt, a little Oil, and white Wine, and fry as the former: you may ſerve a little Sauce under.

Riſſolles de Palais de Bœuf. Of Beef-palates.

CUT one or two brazed Palates, the Bigneſs of half a Crown; have Bits of Puff-paſte, as for thoſe *à la Béchamel*; lay a little Farce upon the Paſte, then the Palates and Farce again, roll it up and fry as the former; obſerve that your Forced-meat is made with Meat, either roaſted or boiled before; any Remnant of roaſted Fowls, or Chickens, or Veal, will do, properly ſeaſoned.

Riſſolles de Gibier. Of Game.

MINCE the Remainder of any roaſted Pieces of Game, and chop the Bones; put them in a Stew-pan with a Glaſs of Wine, a Noſegay of Sweet-herbs, one or two Shallots, a little Cullis; ſimmer it ſome time, then ſift it, and put it on the Fire again, to bring it to a thick Sauce; then put the Minced-meat in it, with a raw Yolk of Egg whipt, Pepper and Salt; then let it cool, and finiſh as thoſe à la Béchamel.

Riſſolles de differentes Farces.

Of different Forced-meat.

MAKE a Farce with any Sorts of boiled or roaſted Meat, as Poultries, fat Livers, Lamb, Veal, Game, &c. &c. chop it very fine with Udder, a little Suet, Parſley, Shallots, Muſhrooms, Truffles, any other Sweet-herbs, Pepper and Salt; mix with Yolks of Eggs; make little Balls, or finiſh in Paſte as directed.

Riſſolles

Riſſolles à la Preſidente.

From Preſident the Huſband.

MINCE a Veal-kidney roaſted, with a little of its own Fat, a little raſped Parmeſan Cheeſe, Pepper and Salt; mix with Yolks of Eggs; cut Bits of Bread, to what Shape you pleaſe, and lay as much of the Farce upon each Piece as you can; ſmooth it with a Knife dipt in Whites of Eggs; ſtrew Bread-crums over; bake a little while in the Oven, or with a brazing Pan-cover.

Riſſolles à la Provençale.

MAKE a Farce with roaſted Poultry, ſcraped Lard, three chopped Anchovies, few chopped Capers, Pepper and Salt, two or three Shallots, a little Baſil-powder; mix it with four or five Yolks of Eggs, and finiſh as the former.

DU ROTI, & DE LA FACON DE LE PREPARER.

OF ROAST, AND HOW TO PREPARE EACH KIND.

ALTHOUGH it ſeems very eaſy to roaſt any Kind of Meat, nevertheleſs there is a certain Point of roaſting very neceſſary to obſerve, according to the Quality of the Meat, to ſerve it with its proper Flavour and Goodneſs; large Pieces are only to be judged by the Time, or feeling under the Finger, and are very forward, when they begin to burſt into ſmall ſmoking Bladders: a little Uſe and proper Attention guide the Time exact to take it up. I will give an Explanation, how to prepare Poultry and Game: as each Seaſon furniſhes

niſhes ſome things different, it will not be unneceſſary to give a few Examples of what we can give for Roaſt, and of the Choice of each Seaſon in the Year. So far the Author. As a Tranſlator, I found it neceſſary to be particularly acquainted with the Engliſh Productions of this Kind, as is already mentioned in my Apology. Although this is already given with other Productions in the Firſt Volume, I ſhall here lay down each Article, wherein ſeaſonable Roaſt may be more readily found out.

Du Printems. Of the Spring.

PRODUCTION of Poultries according to the London Market. In the Spring, Ducklings ſcalded, green Geeſe, Turkey-polts, wild Pigeons, tame Pigeons, Squob ditto, Quails, wild Stop-rabbits, Guinea Fowls, Pea-fowls, Capons, Pullards, Pullets with Eggs, Spring Fowls, Chickens.

N. B. Wild Ducks, Teals, Widgeons, Eaſterlings, Dun-birds, Buſtards, Wood-cocks, going out of Seaſon: Other Articles to be had of the Poulterers; Diſh of Combs, fat Livers, Knots of Eggs, Turkey Pinions, Leverets, Plovers Eggs, Rabbits.

De l'Eté. Of Summer.

DRY pulled Geeſe, dry pulled Ducks, wild Rabbits, Wheat-ears, wild Pigeons, Fowls, dry pulled Turkeys, tame Pigeons, large Fowls, middling Fowls, Chickens, Guinea Fowls and Chickens, Quails, Leverets; Giblets to be had of the Poulterers.

De l'Automne. Of Autumn.

GEESE in Perfection, tame Ducks the ſame, Moorhen, large Fowls, and middling ditto, Chickens, Quails, Hares, Pheaſants, Partridges, Wood-cocks, Snipes, Larks, Wood-pigeons, Land and Water Reals.

N. B.

N. B. Wild Ducks, Teals, Widgeons, Dun-birds, coming into Seaſon; Giblets alſo to be had.

De l'Hyver. Of Winter.

LARGE Cock Turkies, Hen Turkies, large wild Rabbits, ditto Ducks, (dry pulled Geeſe and Ducks, but moſt out of Seaſon), Larks, Snipes, Wood-cocks, Plovers, Buſtards, Capons, Pullards, middling Fowls, Chickens, Quails, Pheaſants, Partridges, Hares: altho' few of thoſe Articles do not abſolutely agree with the Game-act, they nevertheleſs are in Seaſon (not to be found at Market, Pheaſants, Partridges, and Hares) at preſent.

De la Preparation de toutes Sortes de Rotis.

Of the Preparation of all Sorts of Roaſt.

POULTRIES ought to be kept without Food five or ſix Hours before killing; pluck it directly after, and draw the Guts, then hang it up in a cool Place; keep it as long as the Weather will permit, it will be tenderer and better taſted; when you prepare it for Uſe, begin to draw by the Gizzard, by thruſting one Finger round, to looſen the Inſide, to come out eaſily; large Pullards are opened at the Side, and leſſer ones at the End, as is uſual in England; ſinge it over the Fire all round, and wipe it clean with a Cloth; then truſs it properly, either for Boiling or Brazing, which is the ſame, or for Roaſting, which is different. All Sorts of Roaſt ſhould be done with a Fire as equal, during the Roaſting, as it is poſſible to keep it, and of a fine pale brown Colour, except it is to be ſerved with any Sorts of Ragout; then obſerve ſeveral Directions in Fowl Articles, Volume Firſt: the fat Livers which you draw, roll them up in their Fat, if you have no immediate Occaſion for their Uſe.

Wild Pigeons are uſed quite freſh out of the Neſt; when they are plucked and drawn, cut off the Pinions, Neck and Claws; roll them up in Vine-leaves, and a Slice of Bacon quite round; when they are almoſt done, ſtrew Bread-crums over them; give them a good brown Colour; ſerve either with or without Sauce. *Tame Pigeons*; gut them as ſoon as killed, and take out the Craw, and keep them ſome time before uſing. *Wood Pigeons* are done the ſame. Alſo *Thruſhes*, and *Moor-game*, and alſo *Turkey Polts* are prepared in the ſame Manner, as Fowls and Chickens. *Lamb* ought to be kept ſome time, and roaſted ſlowly, as all ſuckling Meat ought to be; the Fore-quarter is the moſt eſteemed, and of greater Uſe for Variety in Cookery.

Des Oiſeaux de Riviere. Of Freſh-water Fowls.

WILD and tame Ducks, Teals, &c. &c. all thoſe Kind of Fowls, when well plucked and drawn, truſs the Legs undermoſt, roaſt them without any thing: they require but a ſhort Time to be done; as they ought to be full of their own Gravy, which will waſte if too much roaſted.

Des Oiſeaux que l'on ſert avec des Rôties deſſous.

Of the Kind of Birds, which are ſerved with a Toaſt under.

OF *Larks*, they ought to be fat and freſh killed; you may lard them or barded, and roaſt them with Toaſt under, or roaſt them wrapped in Vine-leaves, and a Slice of Bacon, ſtrewed with Bread-crums, and ſerve with the ſame: alſo *Quails* are done in the ſame Manner: and *Reals*, *Wood-cocks*, and *Snipes*; truſs the Legs undermoſt, the Bills ſerve for a Skewer; lard the Breaſt-part if agreeable, and roaſt them without drawing, with toaſted Bread under; Wheat-ears, when in full Seaſon, may

may be called the *Ortolans* of England, and are dreſſed in the ſame Manner as Larks. *Partridges* are drawn like Chickens, and ought to be ſpared in the Baſting, as too much of it will waſte the Flavour; ſinge them over a Charcoal-fire before roaſting, larded or barded. The ſame Obſervation is neceſſary in baſting Hares and Rabbits, and all Game of high Flavour. It is to be obſerved, that the Female of Poultry and Game is in general more delicate than the Male, and ought to be kept as long as poſſible, for the ſake of Tenderneſs and Flavour.

Du Poiſſon d'Eau douce, & de Mer.

Of freſh and Sea Water Fiſh.

THE Direction of Fiſh-broth, Gravy, Sauces, Soops and Cullis, are to be found at the End of the ſaid Direction for Meat, at the Beginning of the Firſt Volume.

Des Glaces & Braiſes Maigres.

Of Meager Glazes and Brazes.

FOR a Braze, according to the Largeneſs of the Piece, put a middling Quantity of Butter in a Brazing-pan, white Wine, Roots, Broth, a Noſegay of Parſley, Chibbol, Thyme, Laurel, Baſil, Pepper and Salt, Onions ſliced, Bits of Carrots, Parſneps, Sellery; regulate one Quantity by the other: all Fiſh-brazes are done after this Manner. For *Glazes*, put ſome Fiſh-broth in a Stew-pan, with Fiſh-bones, and all Sorts of Fragments well waſhed; boil this a good while, with a Noſegay of Sweet-herbs, Bits of Roots; then ſift it in a Lawn-ſieve; and reduce it to a *Caramel*, to glaze any Sorts of Fiſh.

Farce de Poiſſon. Fiſh Forced-meat.

BOIL Bread-crums in Cream or Milk, until it is quite thick; let it cool; chop any Sort of Fiſh very fine, with Parſley, Shallots, Pepper and Salt, few Spices; mix it with the Cream and Bread; and pound it all together with a Bit of good Butter, Muſhrooms, and Yolks of Eggs: it will ſerve to ſtuff any Kind of Fiſh, or to make *Riſſolles*, as before directed.

Farce maigre ſans Poiſſon. Farce without Fiſh.

CHOP ſome Sorrel, and put it in a Stew-pan, with a Bit of Butter, Cream, and Bread-crums; boil it till it is reduced quite thick; let it cool, then pound it in a Mortar, with chopped Parſley, Shallots, Muſhrooms, hard Yolks of Eggs, Pepper and Salt, Nutmeg, a Bit of Butter; mix it with few raw Yolks of Eggs, and uſe it to what you pleaſe.

DU POISSON. OF FISH.

Carpe au Court-bouillon, & au bleu.

Stewed Carp, blue Sauce.

WHEN the Carp is gutted, and well waſhed, lay it on a Diſh, and pour a Glaſs or two of boiling Vinegar upon it, to turn it blue; tie it up in a Linen-cloth, to put in a Brazing-pan, with a good Bit of Butter, red Wine, according to the Bigneſs of the Fiſh, one third Part of Water, Slices of Onions, Bits of Carrots, Parſley, Shallots, Cloves, Slices of Lemons, Thyme, Laurel, Pepper and Salt; the Broth ought to be pretty high ſeaſoned; ſift the Sauce, and ſerve ſome upon the Fiſh, and ſome in a Sauce-boat, or, as ſome, without Sauce upon a Napkin; garniſh with green Parſley, Sauces in Boats.

Carpe

Carpe à la Bourgogne. With red Wine.

MAKE a little Stuffing with Butter, chopped Parſley, Shallots, Pepper and Salt; ſtuff the Carp with it; put it in a Fiſh-kettle, much of its Bigneſs, with two or three Spoonfuls of Broth, one Bottle of Burgundy, or Port Wine, a Noſegay of Sweet-herbs, two ſliced Onions, Bits of Carrots, Parſley-roots, whole Pepper, Salt and Nutmeg; boil it over a ſmart Fire; when done, drain the Carp; ſift the Sauce without ſkimming; reduce it rather thick, and ſerve upon the Fiſh, with fried Bread round it.

Carpe à la Financiere.

Financier, a Manager of the King's or public Money, and moſtly rich and expenſive.

HAVE a large Carp, which you clean very properly; open it on the Side to gut it, and be very careful not to break the Gall; ſkin it thinly of the whole Side, and lard it finely; make a Ragout ſufficient to fill it, with Sweet-breads, Truffles, Muſhrooms, fat Livers; boil this together properly ſeaſoned, with two Glaſſes of white Wine, a Bit of Butter, Gravy and Cullis; when it is reduced to the Conſiſtence of a thick Ragout; let it cool, and ſtuff the Carp with it, and ſew it up faſt; braze it with Slices of Ham and Veal, covered over with Slices of Lard, Slices of Onions, Bits of Roots, one Clove of Garlick, a large Noſegay of Parſley, green Shallots, two or three Cloves, Thyme, Laurel; ſoak it ſome time on a ſlow Fire; then put Wine, and Broth, equal Quantity, ſufficient to cover the whole, Pepper and Salt; braze it ſlowly; when done, drain the Carp; glaze the larded Side, with a good Veal-glaze; then lay it on the Diſh you intend for Table; garniſh it round with what you pleaſe, as Craw-fiſh,

Truffles, large Cock's-combs, ſmall Partridges, Whites of Fowls, or Pigeons glazed; ſerve with a Spaniſh Sauce, which you will pour upon the Pieces, that are not glazed, or ſome of its own Sauce, properly reduced and ſeaſoned.

Carpe farcie à la Gendarme. Military Faſhion.

CLEAN and chop a good Handful of Sorrel; and ſtew it with Butter, Bread-crums, Parſley, Shallots, and Cream; let it be thick; when done, mix three hard Yolks of Eggs chopped, and three raw, Pepper and Salt; ſtuff a Carp with it, and ſew it up cloſe, and marinade it about an Hour or two, in Oil, Salt, whole Pepper, Shallots, Parſley, one Clove of Garlick, few Leaves of Baſil, Thyme and Laurel; then broil it, baſting with the Marinade; and make a Sauce with chopped Muſhrooms, and Butter; ſimmer this about a Quarter of an Hour; then add a little Flour, chopped Capers, Shallots, Parſley, two or three Anchovies, Butter and Broth, ſufficient to make Sauce enough; boil all together a little while; when ready, add a little Vinegar, or a good Lemon-ſqueeze; ſerve under the Fiſh.

Carpe grilleé à la Farce.

Carp ſtuffed and broiled.

SEE Ragout *de Farce d'Ozeille.* Prepare ſuch, to ſtuff the Carp with part of it, when properly cleaned; make the Remainder rather more liquid with Cream and Broth, to ſerve under the Carp, when well broiled, firſt marinaded with a little Oil, chopped Parſley, Shallots, Thyme, Laurel, Pepper and Salt; baſte with the Marinade and Butter, while broiling.

Carpe

Carpe frite. Fried Carp.

SPLIT a Carp at the Back; flatten the Back-bone, or cut it out; marinade it about two Hours, with a Glaſs of Vinegar, and Water, Parſley, whole Shallots, one Clove of Garlick, two of Spices, Thyme, Laurel, whole Pepper and Salt; then drain it, and flour it over; fry on a ſmart Fire, and ſerve with fried Parſley round it.

Carpe à l'Etuvée. Stewed.

MAKE a *Riſſollet* (viz. brown Butter and Flour) with Flour and Butter; then half Wine and Water ſufficient, according to the Bigneſs of the Fiſh, which you cut in large Pieces, to put in the Riſſollet, with ſmall Onions, half boiled, a Noſegay of Sweet-herbs, two or three Cloves, Muſhrooms, Pepper and Salt, Thyme and Laurel; ſtew on a middling Fire, until the Liquid is reduced pretty thick; take out the Noſegay, and Laurel-leaf; add one or two chopped Anchovies, whole Capers; garniſh the Diſh with fried Bread.

Etuveé de Carpe à la Chartreuſe.

Chartreux, an Order of Friars, who eat no Meat, and are famous for dreſſing Fiſh and Greens.

SAVE the Blood of a large Carp, and well cleaned and gutted; waſh the Inſide with red Wine, which you alſo keep; garniſh the Bottom of a ſtewing Fiſh-kettle, with Bits of Carrots, Parſneps, Slices of Onions, one Clove of Garlick, two large Cloves of Shallots; each ſtuck with a Clove, Sprigs of Parſley; put the Carp upon this, with Salt and whole Pepper; the Blood and Wine ſufficiently, a good Bit of Butter, two or three Spoonfuls of Water; ſtew it on a middling Fire;

Fire; when the Fiſh is done, ſift the Liquor; reduce it to the Conſiſtence of a Sauce; add another Bit of Butter, mixed with chopped Anchovies, Capers, and Flour; make a Liaſon pretty thick, and ſerve upon the Fiſh.

Carpe en Matelotte

CUT a Carp in large Pieces, and any other Kind of freſh Water-fiſh, as Pikes, Eels, Tenches, &c. &c. put it all together in a Stew-pan; and make a *Riſſollet*, with Butter and Flour, half Broth, and half red Wine; add one Dozen of ſmall Onions ſcalded, ſome whole Muſhrooms, a Noſegay of Sweet-herbs; boil this together, until the Onions are almoſt done; then put it to the Fiſh with Pepper and Salt, two Cloves, a little Nutmeg; boil it on a ſmart Fire, it will only require about half an Hour; let the Sauce be much reduced; take out the Noſegay; add one or two chopped Anchovies; garniſh the Diſh with fried Bread.

Carpe en Matelotte à la Mariniere.

(*Mariniere* from *Marains*, Seafaring Men.)

BOIL ſome ſmall Onions to three Parts, and put them in a Pan or Pot, with a Carp cut in large Pieces, and other Sorts of Fiſh the ſame, without being waſhed, after gutting; keep the Blood, which add to the Fiſh, with as much red Wine as covers the whole, a Bit of Butter, a good Bit of Lemon-peel, two Laurel-leaves, Pepper and Salt; boil on a ſmart Fire; ſtir it ſome Time, for fear it ſhould catch at Bottom; when done, take out the Lemon-peel; turn it over upon the Diſh, *ſans Façon.*

Carpe à la Jacobine.

An Order of Friars, called *Jacobin.*

PUT a Dozen or more of ſmall Onions ſcalded, in a Stew-pan, with half a Dozen of Truffles ſliced, a Noſegay of Sweet-herbs, a Bit of Butter; ſimmer this on the Fire until it catches a little; then put a Pint of white Wine, and boil on a ſlow Fire about half an Hour; then put a Carp to it cut in large Bits, ſome Broth, Pepper and Salt; reduce the Sauce; when ready to ſerve, make a Liaſon, with three Yolks of Eggs, and Cream, and a good Lemon-ſqueeze.

Carpe aux finis Herbes. With Sweet-herbs.

CUT a Carp as before; put it in a Stew-pan, with chopped Parſley, green Shallots, Muſhrooms, a little Taragon, a Triſle of Garlick, a little Powder of Baſil, a good Bit of Butter rolled in Flour, a Spoonful of Oil, a Pint of white Wine, Pepper and Salt, two or three Spoonfuls of Onion-gravy; boil on a ſmart Fire, and reduce the Sauce thick.

Carpe farcie. Stuffed.

WHEN the Carp is well cleaned and trimmed, take up the Skin from the Fleſh, which you will do eaſily, by beginning at the Belly, running the Finger betwixt to the Head, where the Skin muſt hold, the ſame at the Tail; chop ſome of the Fleſh to mix with Bread-crums, chopped Muſhrooms, Parſley, Shallots, a Bit of Butter, a little Baſil: you may alſo mix the Meat of other Kind of Fiſh; ſeaſon with Pepper and Salt; make it malleable with four or five Yolks of Eggs; cut out all the large Bones, and ſtuff the Carp with this Farce, and ſew it up; put it upon a Diſh, buttered

buttered at Bottom, and baſte all over with Butter; ſtrew it with Bread-crums, and bake it in the Oven; take care to baſte it now and then, with a little Butter, to hinder it from taking too much Colour: ſerve with what Sauce you pleaſe, or with a Ragout of Roes, which you will find in Ragout Articles in this Volume, Page 293.

Carpe à la Dauphine.

MAKE a good Ragout of Sweet-breads, fat Livers and Truffles; let it be pretty thick; open a Carp on one Side, and ſtuff it with this Ragout, and ſew it up; lay it on the Side that has not been opened, upon Slices of Veal and Ham, whole Pepper, very little Salt, a good Bit of Butter; cover it over with thin Slices of Lard, a Noſegay of all Sorts of Sweet-herbs; ſoak it about a Quarter of an Hour; then put a Bottle of Champaign; finiſh the Boiling ſlowly; ſift the Sauce, and ſkim it very clean; add ſome Cullis, reduce it to a good Conſiſtence, and ſerve upon the Fiſh.

Carpe au Monarque. Monarch.

GUT a Carp on the Side, and fill it with a Ragout of ſmall Onions, well taſted; ſew it up, and take up the Skin of the other Side; lard it all over like a Fricandeau; boil it with white Wine and Broth, a Noſegay, Pepper, Salt and Cloves; when done, drain it, and glaze the larded Side with a Veal-glaze; ſerve upon a Ragout of Sweet-breads, Cock's-combs, ſmall Eggs, fat Livers, and the Roes.

Carpe à la Polonoiſe. Poliſh Faſhion.

CUT a Carp in large Pieces, alſo the Head in two; put it in a Stew-pan, with a Bit of Butter, Slices of Onions, Bits of Carrots, Parſley, green Shallots, Thyme, Laurel, whole Pepper and Salt; ſoak it a little

tle while; then add a Pint of Beer, a good Glaſs of Brandy; when done, ſift the Sauce; add a Bit of Butter, rolled in Flour, the Juice of a Seville-orange; reduce the Sauce pretty thick, ſerve upon the Fiſh.

Carpe à la Broche. Roaſted.

STUFF a Carp, with a Farce made of Butter, Bread-crums, fine Spices, Capers, Anchovies, Parſley, green Shallots, all finely chopped; lard it with Fillets of freſh Anchovies; or ſoaked to take the Salt out; tie it to a Skewer, to tie it then to the Spit; cover it over with two or three Doubles of Paper, well buttered; baſte it with white Wine, boiled with ſome Butter, two Laurel-leaves, and one Clove of Garlick; ſerve with what Sauce or Ragout you think proper.

Carpe en Hachis. Haſhed.

CUT ſmall Carps in ſmall Bits, and put them in a Stew-pan, with a Bit of Butter, chopped Parſley, Shallots, Pepper, Salt and Nutmeg, half a Pint of white Wine, few Spoonfuls of Onions-gravy, a little Flour; boil ſlowly, reduce the Sauce; garniſh the Diſh round with fried Bread.

Carpe en Redingotte, (a Great-coat) maſked.

STUFF a Carp with chopped Parſley, green Shallots, Pepper and Salt, mixed with Butter; boil it in Broth, and half white Wine, Bits of Roots, Onions ſliced, a Noſegay, two or three Cloves, Salt and Pepper; cut a large Eel in three Pieces; open it at the Belly, and cut out the Bones; lard it like a Fricandeau; and boil it alſo in Broth and white Wine, few Slices of Ham and Veal, whole Muſhrooms; boil on a ſmart Fire; when the Eel is done, ſift the Sauce, and reduce it to a *Caramel*,

Caramel, with which you glaze the Eel; cover the Carp with it, and ſerve with what Sauce or Ragout you pleaſe, either of Meat or ſtewed Greens.

Carpe en Ecuſſon. In the Form of a Scutcheon.

CLEAN two or three ſmall Carps, and take up the Skin; cut ſome of the Meat in ſmall long Fillets, and make a Farce with ſome of the Meat, Roes, Bread-crums ſoaked in Cream, chopped Parſley, Shallots, Pepper and Salt, mixed with few Yolks of Eggs, a little Butter; cut Bits of Bread, the Bigneſs of a Crown-piece, or in what Shape you pleaſe; lay ſome of the Farce upon each Piece, the Tail of a Craw-fiſh in the Middle, the Fillets of Carp round, intermixed with Fillets of Truffles; cover this with more Farce; make them either high or flat, according to the Quantity; cut the Skins in Bits to cover the upper Part of each Scutcheon; bake it in a moderate Oven; ſerve with a Sauce made of the Trimmings of the Carps, white Wine and Cullis.

Carpe au Prince.

From the Richneſs of the Preparation.

STUFF a Carp with a good ready-made Ragout; ſew it up, and take up the Skin of one Side; lard it as a Fricandeau; boil it few Minutes in white Wine, then take it out to drain; garniſh the Bottom of a Diſh, with a Farce made of fat Livers of roaſted Poultries, ſcraped Lard, and proper Seaſoning, Bread-crums, all mixed with Yolks of Eggs; lay the Carp upon this; cover the larded Side with Slices of Bacon, and bake it in the Oven; when done, drain the Fat off; glaze the larded Side, with a Glaze made of Veal and Ham; ſerve with a Spaniſh Sauce, or any other, and a good Lemon-ſqueeze.

Filets

Filets de Carpes de plusieurs façons.

Carp Fillets of different manners.

CUT the Fillets of what Bigneſs you think proper; and make a Sauce with the Trimmings, and the Head, which you ſoak together ſome Time, with a Bit of Butter, Shallots, Parſley, two Cloves, Muſhrooms, a little Fennel, a Glaſs of white Wine and Broth; let it ſimmer a good while, then ſift it, and put the Fillets to it, to ſimmer ſometime; reduce the Sauce pretty thick; add Pepper and Salt, and a Lemon-ſqueeze, when ready to ſerve; another way is to boil the Fillets in white Wine and Broth, a Noſegay, Salt, and whole Pepper; when they are done, drain them, and ſerve upon a Ragout of ſtewed Greens, as Sorrel, Lettuces, Cucumbers, &c.

Du Brochet. Of Pike.

PIKES catched in Rivers and clear Water, are preferable in Goodneſs to thoſe in Ponds, the Meat is ſweeter and firmer; the large ones may be kept ſome time dead, they will be tenderer; it is not eſteemed in England nor much any where elſe, where Sea-water-Fiſh is plentiful, although it bear its own Merit in inland Countries.

Brochet â la Poulette. Pike white Fricaſſee.

WHEN the Pike is properly cleaned, cut it in large Bits, and put them in a Stew-pan with Butter, ſome Muſhrooms, one Dozen of ſmall Onions half boiled, a Noſegay of Parſley, green Shallots, two Cloves, Thyme, Laurel; ſoak this together ſome Time; then add a Pint of white Wine and Broth, Salt and whole Pepper; boil it on a ſmart Fire, reduce the Sauce, take out the Noſegay; make a Liaſon with Cream and Eggs as uſual, a little Nutmeg and a Lemon-ſqueeze, if the Wine does not make it tart enough.

Brochet frit. Fried.

CUT it in Pieces, and let it marinade about two Hours in a little Vinegar and Water, Pepper and Salt, Parſley, Shallots, Onions ſliced; then wipe it dry; roll it in Batter to fry of a fine Colour; ſerve upon a Ragout of the Roes, or any other Meager Ragout, or with fried Parſley.

Brochet à l'Italienne à la Broche.

Roaſted Italian Faſhion.

STUFF a good large Pike with a Farce made of Poultry, Cow's Udder, Bread-crums ſoaked in Cream, ſcraped Lard, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt, mixed with a few Yolks of Eggs; lard it on one Side, and wrap it up in Paper, well buttered; tie it to the Spit without running it through; ſerve with an Italian Sauce, which you will find in Sauce Articles, Vol. I. p. 32.

Brochet en Dauphin.

In the form of the Dolphin Fiſh.

WHEN the Fiſh is gutted and ſcalded, make a few Inciſions on the Back and Sides; rub it over with Salt and coarſe Pepper; then marinade it in Oil, Parſley, Shallots, one Clove of Garlick, two Laurel-leaves; tie it on a Skewer in the form of a Dolphin; bake it in the Oven, baſting now and then with ſome of the Marinade; when done, drain it off, and ſerve with what Sauce you pleaſe.

Brochet à la Mariée. Bride-faſhion.

CUT a Pike in ſeveral Pieces; bone them and flatten as much as you can; have a good Farce, which you roll round the Fiſh, and tied in Bits of Cloth, and braze it

it in white Wine, a Bit of Butter and Broth, Bits of Roots, a Noſegay, Pepper and Salt; when done, ſtrip each Bit, and ſerve with what Sauce you think proper: a reliſhing ſharp Sauce will prove beſt.

Brochet au gros Sel. In a plain Way.

WHEN it is well cleaned, rub it over with Salt about two Hours, before you propoſe to boil it; then waſh the unmelted Salt off, and boil it in Water, with Parſley-roots, half a Clove of Garlick chopped; ſerve with Anchovy-ſauce.

Brochet à la Broche en Gras & en Maigre.

Roaſted Pike with Meat-ſauce or Meager.

IF for *Gras*, ſtuff it with a good Farce, and lard one Side with Bacon, and one Side with Anchovies, and few Bits of pickled Cucumbers through and through: for *Maigre*, ſtuff it with a Farce made of Fiſh; and lard it with Eels inſtead of Bacon, the other Side the ſame with Anchovies; roll it up in double Paper, well buttered, and Parſley, Shallots, two Cloves, Thyme, Laurel, all whole, under the Paper; tie it well with two or three Skewers to the Spit, and baſte it with Butter boiled with white Wine; when it is done, take off the Paper to give it a good Colour: ſerve with what Sauce you think proper.

Brochet à la Simone. Country-wife Faſhion.

CUT a Pike in Pieces; marinade it in Vinegar, Pepper and Salt; cut Turnips to what Shape you pleaſe, and fry them in Butter and Flour, to give them a brown Colour; then add a little Broth, a Noſegay of Sweet-herbs, a Laurel-leaf, one Clove; then put the

Fiſh to it, and a little more Butter; when done, thicken the Sauce with Flour; add Pepper and Salt, a little Vinegar: garniſh the Diſh with fried Bread.

Brochet en Grenadins. As ſmall Fricandeau.

CUT a large Pike in middling Pieces; ſkin it; take out the Back-bone, and lard it; braze it with thin Slices of Veal and Ham, whole Muſhrooms, a Noſegay of Sweet-herbs, ſome Broth, half a Pint of white Wine, two Spoonfuls of Oil; ſimmer it ſlowly until the Fiſh is done; then take the Grenadins out, and ſift the Braze; reduce it to a *Caramel* to glaze them with; ſerve upon any Sort of ſtewed Greens, or what Sauce you think proper.

Brochet en Etuvée. Stewed as Matlotte.

MAKE a *Riſſollet*, with Butter and Flour, a Pint of red Wine, a Noſegay, two or three Cloves, Thyme and Laurel, one Dozen of ſmall Onions, half boiled, firſt Pepper and Salt, then the Pike cut in Pieces; ſimmer it till the Fiſh is done; take out the Noſegay, add a good Bit of Butter; when ready to ſerve, add half a Spoonful of Capers, one or two chopped Anchovies; garniſh the Diſh with fried Bread, and ſerve the Sauce over all: you may alſo put Artichoke-bottoms, Muſhrooms, Carp-roes, pickled Girkins, or any thing elſe, as Conveniency offers.

Brochet au Vin de Champagne. With white Wine.

CUT the Pike without ſcaling it, and ſtuff it with a Farce made of Butter, chopped Parſley, green [illegible]s, one Clove of Garlick, Thyme, Laurel, Baſil, Shallo[illegible] fine Spices; put it in a Kettle much of its Salt, and [illegible] Wine ſufficient to cover it, two or three Bigneſs, and [illegible] cut in Slices, firſt peeled; boil it ſome large Lemons [illegible] time;

time; ſet Fire to the Wine with Paper, let it burn till the Fiſh is done; then ſift the Sauce; reduce it to a good Conſiſtence, to ſerve upon the Pike.

Brochet à la Provençale.

LARD it through and through, with Eel and Anchovies; braze in a Kettle much of its Bigneſs, Broth, a little Cullis and white Wine, Slices of Onions, Bits of Roots, Sweet-herbs, a good Bit of Butter, Pepper and Salt; ſerve with Craw-fiſh Cullis, or any Sauce or Ragout you pleaſe.

Brochet à la Ducheſſe.

LARD it half Lard and half Ham; braze with thin Slices of Veal, few Bits of Ham; cover it over with Slices of Bacon, Bits of Roots round it, a large Noſegay, two Cloves of Garlick, three or four of Spices; ſoak it on a flow Fire about half an Hour; then add a Bottle of white Wine and Broth; boil it until the Pike is done; take it out, and ſtrew it with Bread-crums, and ſmall Bits of Butter very cloſe; put it in the Oven to take a good brown Colour; ſkim and ſift the Braze; add a little Cullis, and ſerve under the Fiſh.

Brochet Moitié au bleu. Moitié frit; half ſtewed and half fried.

CUT a good large Pike in two; ſtew the Head-part as you do Carp with red Wide; ſplit the other Part in two, and marinade it ſome time in Vinegar and Water, Pepper and Salt, two Cloves, ſliced Onions, Shallots; then wipe it clean, and flour it to fry; ſerve upon the ſame Diſh, with a little of the Sauce upon the ſtewed Part, and fried Parſley for the other: you may ſerve the Remainder of the Sauce in a Sauce-boat.

Brochet à l'Allemande. German Faſhion.

KEEP the Pike killed a day or two, then clean it whole, and put it in a Fiſh-kettle, with two Bottles of red Wine, or in proportion more or leſs, according to the Bigneſs, a large Noſegay of Sweet-herbs, Pepper and Salt, three or four Cloves, two Laurel-leaves, Thyme, a little Baſil; boil it ſome time; then ſet Fire to the Wine, with a Bit of Paper; let it burn until it is reduced to about a Pint of Liquid; then take out the Noſegay, and put a Bit of Butter, about the Bigneſs of an Egg, which you ſtir to incorporate it with the Wine; and continue to add Butter in this Manner, until the Sauce is well mixed and pretty thick; ſerve quick and hot, for fear the Sauce ſhould turn to Oil.

Brochet à l'Eſpagnole. Spaniſh Faſhion.

GUT a Pike by the Gills, without opening the Belly; and when it is well cleaned, lard it all round, half Bacon and half Ham; ſtuff it with a Farce made of roaſted Poultry, Beef-marrow, and Seaſoning as uſual, two or three Glaſſes of white Wine, and Yolks of Eggs to mix it; roaſt it wrapped in Slices of Lard and Paper, and baſte it with Butter and white Wine boiled together; when done, ſerve a Spaniſh Sauce under it: you will find how to make it in Sauce-articles, Page 32.

Brochet à l'Arlequine. Of various Colours.

CUT a pretty large Pike in four or ſix Pieces, and lard each with Lard, Ham, Girkins, and Truffles through and through; put them in a Stew-pan, with a Pint of white Wine, a Noſegay, two Cloves, whole Pepper, ſome good Broth; boil on a ſmart Fire to reduce the Liquor quite; ſerve with a Ragout à l'Arlequine: ſee Ragout-articles, Page 290.

De l'Anguille. Of Eels.

THE beſt are thoſe catched in running Waters, and ought to be uſed as freſh as poſſible; they are prepared many different Ways, and alſo very uſeful to lard other Kind of Fiſhes.

Anguille en Fricaſſée de Poulets.

As Chicken Fricaſſée.

ACCORDING to the Bigneſs, to one or two Eels, ſkin them and cut in Pieces; put them in a Stew-pan, with a good Bit of Butter, ſome Muſhrooms, a Noſegay of Sweet-herbs, two Cloves; ſimmer this ſome time, then put to it half a Pint of white Wine, ſome Broth, Pepper and Salt; boil on a ſmart Fire, reduce the Sauce; take out the Noſegay; make a Liaſon, with two or three Yolks of Eggs and Cream: obſerve as a general Rule, that the Liaſon muſt not boil; add a Lemon-ſqueeze, when ready to ſerve.

Anguille à la Nivernoiſe.

From the Sauce, Vol. I. Page 31.

WHEN it is ſkinned and well trimmed, cut it in Bits of about two or three Inches in Length; marinade it in Oil, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt; make as much of the Marinade ſtick to it as poſſible; ſtrew it with Bread-crums; broil it on a ſlow Fire, baſting with the Remainder of the Marinade; when done of a fine Colour, ſerve with a Sauce à la Nivernoiſe.

Anguille à la Broche diverſifiée; roaſted, to different Sauces.

CUT a large Eel as the former, and marinade it with Oil and Lemon-juice, Pepper and Salt, two Cloves,

two or three whole Shallots, Thyme, and Laurel; let it marinade about two Hours, then tie each Bit to a Skewer; wrap it up in Paper well buttered; ſqueeze the Herbs of the Marinade, and baſte it with the Liquor, and a little melted Butter added to it; ſerve with what Sauce or Ragout you think proper.

Anguille glacée. Eel glazed, or as Fricandeau.

CUT a large Eel in Pieces of what Length you think proper; lard it, either of one Side or both; if you lard both Sides, take out the Back-bone; if of one, leave it; then braze it with thin Slices of Veal, and few ſmall Bits of Ham, a Noſegay of Sweet-herbs, two Glaſſes of white Wine, and ſome good Broth; ſimmer it as all other Brazes, (it requires but a ſhort time); when it is done, take out the Eel, and reduce the Braze to a Glaze, to rub over the larded Part; and put a little Broth and Cullis in the ſame Pan, to gather the Remainder of the Glaze; give it a Boil or two; ſift it; add a Lemon-ſqueeze, and ſerve under the Eel: it may alſo be ſerved with any Sauces, or ſtewed Greens of any Sorts according to the Seaſon.

Anguille à la Chartreuſe.

From an Order of Friars ſo called.

SIMMER a good Handful of Bread-crums in a Pint of white Wine, until the Liquid is quite reduced; then let it cool; make a Farce with this, and Fleſh of a Carp minced, a Bit of Butter, Parſley, Shallots, and Muſhrooms chopped very fine, Pepper and Salt, and mixed with Yolks of Eggs; lay ſome of this Farce on the Diſh you intend for Table; upon this Slices of Eel, again ſome Forced-meat and Eel, and ſo continue, and finiſh by the Farce uppermoſt; ſmooth it over with a Knife dipt often in Whites of Eggs; ſtrew it pretty thick

thick with Bread-crums, and Parmeſan Cheeſe raſped; bake it in a moderate-heated Oven, or under a Dutch Oven-cover; when it is done, drain off the Butter, and ſerve under a good clear Cullis-ſauce, with a Lemon-ſqueeze.

Anguille à la Sainte Menehoult.

MAKE a Batter with a Bit of Butter, a Spoonful of Flour and Milk, a Laurel-leaf, Pepper and Salt, Shallots, Slices of Onions, Bits of Carrots and Parſneps; put it on the Fire to boil; then put the Eel in it, cut in middling Pieces; boil it ſlowly; when done, drain, and dip it in Eggs beat up, and ſtrew it with Crums; dip it again in the boiling, and Bread-crums again; broil it of a fine Colour; ſerve with Sauce *Remoulade*, in a Sauce-boat.

Anguille au Brodequin. Racktied.

CUT an Eel in Pieces, the length of three Inches; marinade it in Oil, Pepper and Salt, Parſley, Shallots, Thyme, Laurel, all whole; cut Pieces of Bread-crums pretty thick, and the Length of the Pieces of Eel, four to each; fry the Bread in Butter; lay Fillets of Anchovies upon the Bread, and tie a Bit of Eel between four Pieces; finiſhing all in the ſame Manner; roll them up in Paper well buttered; roaſt them, baſting with the Marinade; and ſerve with what Sauce you think proper.

Façon de conſerver les Anguilles, ou autres Poiſſons.

How to preſerve Eels, or any Kind of Fiſhes.

ACCORDING to the Quantity, boil a Pint of Wine, or more, with the Proportion of a Quarter of a Pound of Sugar, and a Quarter of a Pound of Salt, for a Bottle of Wine; let it cool, and trim the Fiſh as

for preſent Uſe; fry it (in Oil, and few Laurel-leaves) to three Parts; when it is almoſt cold, put it in an earthen Pot; pour the Wine upon it, and the Oil uſed for frying, with the Laurel-leaves; when it is quite cold, cover the Pot with Leather or ſtrong Paper; tie it faſt; it will keep a long while, if kept in a cool Place.

Anguille frite. Fried Eel.

CUT an Eel in Pieces, and ſcore it with a Knife of both Sides; cut out the Back-bone; put it to marinade about an Hour, in Vinegar, Parſley, Shallots, Slices of Onions, two or three Cloves; then drain it, and fry it of a good Colour: ſerve with fried Parſley, or a reliſhing Sauce in a Boat.

Anguille à l'Etuvée. Stewed or Matlotte.

MAKE a brown Sauce with Butter and Flour, called *à Roux* or *Riſſollet*; when this is of a good Colour, put a Pint of white Wine, a little Broth and Cullis, one Dozen of ſmall Onions ſcalded, ſome Muſhrooms, a Noſegay of Sweet-herbs, two Cloves, Salt and whole Pepper; boil this until the Onions are almoſt done; then put the Eel to it, cut as the former; boil on a ſmart Fire; reduce the Sauce; when ready, add a pounded Anchovy, fine Capers whole; and garniſh the Diſh with fried Bread.

Anguille à la Choiſi.

CUT a large Eel in two or three Pieces; take out the Bone, and flatten it pretty much; make a Ragout with ſliced Onions fried in Butter, chopped Truffles, Muſhrooms, fat Livers, Shallots, Parſley, Pepper and Salt, a Glaſs of white Wine; boil it until the Sauce is quite reduced; let it cool; then mix it with ſcraped Lard, two or three Yolks of Eggs; put ſome of this Ragout

Ragout upon each Bit of Eel; roll them up tied in Cowl; wrap them up in buttered Paper, to roaſt; when done, take off the Paper; baſte one Side with Eggs beat up, and Bread-crums; give it a good Colour with a Salamander, this Side uppermoſt: ſerve with a Sauce-pontiff, or Spaniſh, or a reliſhing Sauce.

Anguille en Canapé.

Matted, or any other Kind of Fiſh.

CUT an Eel in Pieces, the Length of two or three Inches; cut the Back-bone out for Uſe; cut ſome of the Meat in ſmall Dices, with Muſhrooms, and Carp-roes if any; a little Butter, chopped Parſley, Shallots, Pepper and Salt, and a finer Farce, with ſome of the Meat and Bread-crums, ſoaked in Cream, Parſley, Muſhrooms, chopped very fine, Pepper and Salt, mixed with two or three Yolks of Eggs; cut Pieces of Bread-crums, the ſame Length of the Pieces of Bone, and about two Inches wide; lay a Down of the laſt Farce upon each Piece, then the Back-bone, and ſome of the Salpicon, or firſt Forced-meat upon it, then ſome of the fine Farce again; ſmooth it over with a Knife dipped in Eggs; ſtrew it with Crums and ſmall Bits of Butter; bake it in a middling Oven, or under a brazing Pan-cover: ſerve with what Sauce you pleaſe.

Andouillettes d'Anguilles.

Sauſages or Chitterlings of Eels.

THE Meat is prepared as the laſt, only put in another Form; cut Bits of Veal, Cowl, the Length and Breadth you pleaſe; and lay the Pieces of Back-bone in the Farce; roll them up tied, in the Form of Sauſages; broil them ſlowly in Paper well buttered; when they are done of a fine brown Colour, wipe the Fat off with a clean Cloth, and ſerve with any Sauce.

Anguille

Anguille à la Napolitaine. Naples Faſhion.

SPLIT an Eel its whole Length; cut the Back-bone out, and flatten it with the Handle of a Knife; cut it in Pieces of about three Inches long; make a Farce with ſome of the Meat, few hard Yolks of Eggs, a little Butter, chopped Parſley, and green Shallots, Pepper and Salt, all mixed with two or three raw Yolks of Eggs; lay this Farce upon the Bits of Eels, and roll them up, tied with Pack-thread; ſimmer them in a Stew-pan for about half an Hour, with the Juice of a Lemon, a Bit of Butter, Pepper and Salt; then let them cool; take off the Pack-thread; dip them in a good Batter-paſte, to fry of a good Colour; and ſerve with fried Parſley.

Anguille à l'Aſpic. With a ſharp Sauce.

CUT an Eel in ſmall Pieces; marinade it about an Hour, in melted Butter, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt; let the Butter cool, and mix all together, with two Yolks of Eggs; ſpit the Eel on a ſmall Skewer, with all the Marinade like Pork-haſlets; ſtrew it well with Bread-crums; broil on a ſlow Fire, baſting with good Oil or Butter; ſerve with Aſpic-ſauce, either in the Diſh, or in a Sauce-boat: ſee Sauce Articles, Page 38.

De la Lamproie. Of Lampreys.

THIS Fiſh is ſeldom to be had freſh in London, and but in few Parts of England, which makes it almoſt unneceſſary to give any Inſtructions about it. For the ſake of thoſe who may meet with this Fiſh freſh out of the Water, I ſhall give few Receipts, as one Method of dreſſing any Kind of Aliments may very properly be made uſeful for others. Lampreys are beſt in the Spring;

Spring; it reſembles a good deal an Eel in Colour, thicker and ſhorter in Size; they ought be fat, and the Male is preferable in Goodneſs.

Etuvée de Lamproi. Stewed Lamprey.

SAVE the Blood, and give it a Scald in hot Water; cut the Head off, and cut the Fiſh in three or four Pieces; make a *Roux*, with Butter and Flour, and half white Wine and Broth; put to it one Dozen of ſmall Onions ſcalded, a Noſegay of all Sorts of Sweet-herbs, whole Pepper and Salt; boil this until the Onions are almoſt done; then put the Fiſh in it, and ſtew gently; when done, add the Blood, two or three green Shallots bruiſed, a little Vinegar; warm it without boiling; take out the Noſegay, when ready to ſerve.

Lamproi grillé à la Remoulade. From the Sauce, Page 42.

CUT it in three Pieces, and boil it in white or red Wine, a Bit of Butter, whole Pepper and Salt, Slices of Onions, Parſley, Bits of Carrots, Parſneps, Thyme, Laurel and Cloves; when it is almoſt done, drain it; rub it over with Butter and Bread-crums; broil it ſlowly, baſting with Oil or Butter; ſerve it dry, and a Sauce Remoulade in a Sauce-boat: ſee Sauces, Page 42.

Lamproi à l'Italienne. Italian Faſhion.

CHOP a couple of Onions very fine; and put in a Stew-pan with a Bit of Butter, one or two Spoonfuls of Oil, a Noſegay of Sweet-herbs, two Cloves of Spices, and two of Garlick; the Blood, and the Fiſh cut in ſmall Pieces; add a Pint of red Wine, and boil all together on a ſmart Fire, until the Liquor is much reduced; take out the Noſegay; when ready, add a good Lemon-ſqueeze, or Seville-orange.

Lamproi

Lamproi à la Burgogne.

With Burgundy or any other red Wine.

SCALD the Lamprey in hot Water, cut it in middling Pieces; put it in a Stew-pan, with a Bit of Butter, chopped Muſhrooms, a little Flour, a Pint of red Wine, a Lemon ſliced and peeled, a little Cinnamon, a good Bit of Sugar, whole Pepper and Salt; boil it ſmartly to reduce the Sauce; juſt before you are ready, add the Blood, andwarm without boiling; take out the Slices of Lemon and Cinnamon; garniſh the Diſh with fried Bread.

De la Perche. Of Perches.

PERCHES out of Rivers or clear running Water are beſt; thoſe of Marſhy Pools or muddy Ponds are apt to have a muddy Taſte; it is a very good and wholeſome Freſh-water Fiſh, when pretty large and fat.

Perche au Beurre. Perches with Butter Sauce.

TRIM off the Gills, and half of the Roe by the Gills, to hinder them from burſting; tie up the Head with Pack-thread, and boil them with half white Wine and half Water, a good Bit of Butter, Slices of Onions, Bits of Carrots and Parſley, two Cloves, two Slices of Lemon, Pepper and Salt; when done, drain and ſcale it, make a Sauce with good Butter, a little Flour, ſome good Broth, Pepper and Salt, a good Lemon-ſqueeze: ſerve upon the Fiſh.

Perche à la Tartare. Tartary faſhion.

SCALE ſome middling Perches, cut them in two, flatten them a little with the Handle of a Knife; marinade them about an Hour in Oil, chopped Parſley, Shallots, Muſhrooms, Powder of Baſil; let as much of the Herbs ſtick to it as poſſible, and Bread-crums over; broil them ſlowly,

ſlowly, baſting them with the Marinade; ſerve with a Sauce made of Cullis, a Bit of Butter, Pepper and Salt, a Lemon-ſqueeze.

Perches à differentes Sauces & Ragoûts.

BOIL Perches in Broth and Wine, or braze them with a few Slices of Bacon and Veal; when done, ſcale them, and ſerve with a Craw-fiſh Ragout upon it, or Carp-Roes, Sweet-breads or any other: you may alſo ſerve them upon a Napkin, with what Sauce you think proper, in a Sauce-boat.

Perches à la Sainte Menehoult, are done after the ſame Manner as all ſuch Directions, and ſo may all kind of Fiſhes either of Freſh or Salt-Water.

Perches à l'Angloiſe. Engliſh faſhion.

BOIL ſome Water with a good deal of Parſley, few green Shallots, two or three Cloves, one Onion ſliced, Thyme, Laurel, a ſmall Handful of Salt; boil this half an Hour, then ſift it clean, and ſcale the Perches and boil them in this Water; make a Sauce with Butter and Flour, a little Vinegar, chopped Capers and Anchovies, two Yolks of hard Eggs chopped very fine, a few ſpoonfuls of Broth, Pepper and Salt, a little Nutmeg; make a Liaſon pretty thick, and ſerve upon the Fiſh, when well drained of the Water.

Mattelotte de Perche à l'Eau. (L'Eau, Water.)

MAKE a *Roux*, (as formerly explained), with Butter and Flour; then put Water to it, Parſley-roots, Carrots, Parſneps, Slices of Onions, two or three Cloves, a Laurel-leaf; boil this about half an Hour, and ſift it in a Sieve; put to this what Quantity of Perches you think proper, well cleaned and ſcaled; one Eel cut in Pieces, or any other ſort of Freſh-water Fiſh; a Glaſs of Brandy, Salt; boil on a ſmart Fire, reduce the Liquor; when

when almoſt done, put ſome Parſley coarſely chopped: you may add a little Butter if neceſſary.

Perches au Vin de Champagne. With white Wine.

TAKE out the Gills and half the Roe, boil them (without ſcaling) in a Pint of white Wine and ſome good Broth, a Noſegay of Sweet-herbs, two or three Cloves, whole Pepper and Salt, two Spoonfuls of good Oil; when done, take them out to ſcale; boil and reduce the Sauce, take out the Noſegay: add ſome Butter rolled in Flour, a little chopped ſcalded Parſley, a Lemon-ſqueeze, when ready to ſerve.

Perches frites. Fried.

CLEAN and ſcale them, and ſlit the Sides in ſeveral Places; marinade them about an Hour, in the Juice of a Lemon, Pepper and Salt, Sprigs of Parſley, one whole Clove of Garlick, a Laurel-leaf; then drain, and roll them in Flour, to fry of a good brown Colour; ſerve with fried Parſley.

Des Tenches. Of Tenches.

Tenches à la Poulette. As a Chicken-fricaſſée.

SCALD the Tenches in boiling Water a Moment; then take them out to clean; cut the Heads off, and cut them in middling Pieces; waſh in freſh Water, twice at leaſt; fry ſome Muſhrooms in Butter; then add one or two Spoonfuls of white Wine, a little Broth; put the Fiſh to it, and boil ſmartly; reduce the Sauce; put Pepper and Salt; when done, make a Liaſon of three Yolks of Eggs, with Cream or Broth, a little Nutmeg, a little fine chopped Parſley; warm without boiling; add a Lemon-ſqueeze, or a little Vinegar, when ready to ſerve.

Tenche

Tenche au Pontife. With Pontiff-ſauce.

SCALD two Tenches as the former, and ſplit them at the Back; take out all the Bones, and ſlice off the Meat almoſt to the Skin; mince the Meat, to make a Farce with Bread-crums, ſoaked in white Wine, ſcraped Lard, Udder, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt, Yolks of Eggs; fill the Tenches with this Farce, and ſew them up to look as whole; bathe them in melted Lard, and ſtrew with Bread-crums; bake them in the Oven in a Diſh, with Slices of Lard at Bottom; when done of a fine Colour, wipe the Fat off, and ſerve a Sauce-pontiff under: ſee Sauce-articles, Page 46.

Tenches en Ragouts.

PUT a Slice of Ham in a Stew-pan, with a ſcalded Sweet-bread, cut in four, a Bit of Butter, ſome Muſhrooms, ſcalded Cock's-combs, a Noſegay of Sweet-herbs, two Cloves, a little Baſil; ſimmer this ſome time; then add two Glaſſes of white Wine and Broth, a little Cullis, Pepper and Salt; when this is half done, put the Tenches to it, cut in middling Pieces: they require but a ſhort Time; then ſkim the Sauce; take out the Noſegay and Ham; add a good Lemon-ſqueeze, when ready to ſerve: you may alſo dreſs them as a Fricaſſée, with ſmall Onions, a white Liaſon of Yolks of Eggs and Cream, one or two pounded Anchovies; garniſh the Diſh with Bits of Bread, without being fried: this laſt is called *à la Veſtale*, viz. white, unſpotted, &c. &c.

Tenches à la Bonne-femme.

The good Houſe-wife's Faſhion.

CLEAN and ſcale, then ſcald them in warm Water; then put them in a Stew-pan, with a good Bit of Butter,

chopped Parſley, green Shallots, Muſhrooms, a Glaſs of white Wine; ſimmer them ſlowly, and turn them now and then; add Pepper and Salt, a Bit of Butter rolled in Flour, to make the Sauce pretty thick; when ready, put a little Verjuice or Vinegar.

Tenches à la Ravigotte. See *Tenches au Pontife.*

THIS is done in the ſame Manner, only the Difference of the Sauce: See Sauce-articles for Ravigotte; obſerve that this muſt be hot.

Tenches au Monarque. Monarch.

SPLIT them at the Back, and cut ſome of the Meat to chop with Parſley, Shallots, Muſhrooms, Bread-crums ſoaked in Milk, a Bit of Butter, two or three Yolks of Eggs, and proper Seaſoning; ſtuff them with this, and ſew them up; fry of a pale Colour, in freſh Hog's-lard, and ſerve them upon a Ragout made of Artichoke-bottoms, cut in Quarters, few Muſhrooms, a good Bit of Butter, a Noſegay of Sweet-herbs, two Shallots, two Cloves; ſoak it ſome Time, then add a Glaſs of Wine and Broth, Pepper and Salt; when half done, put ſome of the Roes to it, either of Tenches or Carps firſt ſcalded, Craw-fiſh Tails; finiſh the Ragout pretty thick, and a Lemon-ſqueeze, when ready to ſerve.

Tenches de pluſieurs Façons. Of different Manners.

SCALD them in boiling Water, and gut them by the Gills; mix a little chopped Parſley and Shallots, Pepper and Salt, with ſome Butter; ſtuff the Fiſhes with it; then put them to marinade about an Hour in Oil, with Pepper and Salt, Parſley, Shallots, one Clove of Garlick, Thyme, Laurel, Baſil, all whole; then broil the Tenches, and ſqueeze the Seaſoning of the Marinade, and baſte them with the Liquid; ſerve them with what

what Sauce you think proper: you may ſerve them for a Diſh of Roaſt; when they are pretty large, then you do not ſcale them. Another Way; when they are ſcaled, and properly cleaned, ſtew them in white Wine, a Bit of Butter, Bits of Roots, Slices of Onions, a Noſegay, Cloves, Thyme, Laurel, Pepper and Salt, and a little Water; when they are done, drain them out of the Braze, and ſerve with what Sauce you pleaſe.

Tenches à l'Italienne. Italian Faſhion.

SCALD them in boiling Water, and clean them properly; cut off the Heads and Tails; put them in a Stew-pan with a Spoonful of good Oil, two Glaſſes of white Wine, a little Broth, Pepper and Salt, one Clove of Garlick bruized, chopped Parſley, Shallots, Muſhrooms, two Slices of Lemon peeled; ſimmer ſlowly; when almoſt done, take out the Lemon; ſkim it clean; then finiſh it on a ſmarter Fire, to reduce the Sauce rather thick.

De la Truite. Of Trouts.

THE Salmon-trout, whoſe Fleſh is reddiſh, is an excellent Fiſh, and far preferable to the white in Goodneſs; they are prepared both after the ſame Manner.

Truite aux fines Herbes. With Sweet-herbs.

SCALE it, and gut it by the Gills; ſtuff it with chopped Parſley, Shallots, Pepper and Salt, and Butter, well mixed together; marinade it in Oil, Muſhrooms, Parſley, Shallots, whole Pepper and Salt, a ſmall Bit of Garlick, all chopped very fine; roll it up in double Paper well buttered, and as much of the Marinade as poſſible; broil it on a ſlow Fire, or in a middling hot Oven; boil two or three Spoonfuls of good Cullis, as much Fiſh-broth, and two Glaſſes of white

Wine; reduce this to the Conſiſtence of a Sauce; the Trout being done, unfold the Paper, and ſcrape all the Herbs off, to mix with the Sauce; and ſerve upon the Fiſh: obſerve to add Seaſoning, if the Cullis is not enough.

Truite à l'Allemande. German Faſhion.

PREPARE a Trout with a little Farce as the former; then put it in a Brazing-pan much of its Bigneſs, with Bits of Carrots, one Onion ſtuck with two or three Cloves; put two thirds of white Wine, and one of red, ſufficient to cover it above an Inch over; put it on a ſmart Fire; when it boils, ſet Fire to the Wine, and let it burn until it goes out of itſelf, or that it is reduced ſufficiently to leave only Sauce enough; take out the Carrots and Onion; add a good Bit of Butter, which you ſtir in the Sauce as it melts, to mix it well, and ſerve upon the Fiſh.

Truite au Bleu. Of a fine blue Colour.

IT is not to be ſcaled, only gutted by the Gills, and well waſhed; lay it on a Diſh, and pour two Glaſſes of boiling Vinegar upon it, according to the Bigneſs of the Fiſh, more or leſs; wrap it up in a Linen-cloth, and put it in a long Pan, with a good Bit of Butter, Slices of Onions, Bits of Carrots, one Clove of Garlick, two of Spices, Parſley, Shallots, Thyme, Laurel, Baſil, Pepper and Salt, a Pint of red Wine, and ſome Broth; boil on a middling Fire; when done, take it off the Fire, and keep it warm in the Liquor ſome time, before you are ready to ſerve, that it may take more Taſte of the Seaſoning; then drain it, and ſerve dry upon a Napkin, with green Parſley round: you may ſerve a Sauce in a Sauce-boat, or in the Diſh without a Napkin.

Truites à la Chartreuſe.

An Order of Friars ſo called.

SCALE and clean the Fiſh very well; cut each Trout in three or four Pieces; boil them in Broth, Pepper and Salt, few Slices of Lemon; make a Sauce with a Bit of Butter rolled in fine Bread-crums, fine chopped Parſley, green Shallots, Muſhrooms, a little Baſil, Pepper and Salt, a Glaſs of white Wine, as much Fiſh-broth; put the Fiſh upon the Table-diſh; ſqueeze a Seville-orange over it, and the Sauce upon; ſtrew fine Bread-crums over.

Truite à la Perigord. With Truffles.

SCALE and gut a good large Trout by the Gills; ſtuff it with a Farce made with Butter, chopped Truffles, Pepper and Salt; braze it with thin Slices of Veal, Ham and Bacon, a little Wine and Broth, a Noſegay of Sweet-herbs, whole Pepper; cut few Truffles in Slices, and ſtew them with ſome of the Braze-liquor, and ſome good Cullis; reduce it to the Conſiſtence of a Sauce; drain the Trout out of the Braze, and ſerve the Ragout of Truffles upon it.

Truite glacée. Glazed as a Fricandeau.

SCALE it, and gut it at the Gills; ſtuff it with a Ragout of Sweet-bread, fat Livers, Muſhrooms, Truffles, and well ſeaſoned, and as thick as poſſible; lard the Trout of one Side; and braze it with Slices of Lard, white Wine and Broth, a Noſegay of Sweet-herbs, whole Pepper and Salt; when it is done, drain it; and glaze the larded Side, with a Glaze made of Veal-cullis; and ſerve with what Sauce or Ragout you pleaſe.

Filets de Truites de differentes Façons.

Fillets of different Manners.

SCALE and clean a Trout of a middling Size; cut the Fleſh in Bits of what Bigneſs you think proper; marinade for about half an Hour, with the Juice of a Lemon, Pepper and Salt, or with a common Marinade; then wipe it, and flour it to fry criſp: ſerve with any Sauce, or Ragout, or dry with fried Parſley.

Truite au Four. Done in the Oven.

WHEN properly ſcaled and cleaned, ſtuff it with a good Bit of Butter mixed with all Sorts of Sweet-herbs finely chopped, Pepper and Salt; marinade it about an Hour, in Oil, a little Vinegar, Pepper and Salt, chopped Muſhrooms, green Shallots, Parſley, one Clove of Garlick; make as much of the Marinade ſtick to it as poſſible, and ſtrew it with Bread crums, and baſte it over gently with the Remainder of the Marinade; put it on the Diſh you intend for Table; bake it in a moderate-heated Oven, ſmart enough to give it a good Colour: ſerve without any other Sauce, than a good Lemon-ſqueeze.

Filets de Truites aux Vin de Champagne.

With white Wine.

CUT the Fillets of equal Bigneſs, all pretty large; lay them ſeparately in a Stew-pan, with a good Bit of Butter, two or three Glaſſes of white Wine, (Champaign will give it a better Flavour, if to be had), a little Flour, Pepper and Salt, few Truffles ſliced, or Muſhrooms, chopped Parſley, two Cloves, Shallots, two Spoonfuls of good Broth; boil on a ſmart Fire, it will be done in about a Quarter of an Hour; reduce the

the Sauce pretty thick, which you may do, by adding a proper Quantity of Floor; garniſh the Diſh round with fried Bread.

Du Barbillon, Goujon, & Grenouilles.

Of the Barbel-fiſh, Gudgeon, and Frogs.

Du Barbillon. Of the Barbel-fiſh.

WHEN it is ſcaled, gutted, and well waſhed, boil it in the ſame Manner as all other Kind of Fiſhes; when ſo plain boiled, ſerve it with Capers or Anchovy Sauce, or any other: you may alſo ſtew as a Carp, or broil it, after having being marinaded, in Oil, Pepper and Salt, and chopped Sweet-herbs, for about half an Hour: the beſt Method is to broil it in Paper, with Sweet-herbs chopped very fine, and Butter. This Fiſh is neither common nor eſteemed in England.

Des Grenouilles. Of Frogs.

I Hope I ſhall not offend the puny Stomach of any of my Readers, in taking notice of a Diſh, which is ſo much reflected upon (*by the Vulgar*) in England, in Prejudice to Foreigners: but as it has found Place in the Cookery of a Nation, ſo much imitated in this Reſpect, as well as in many others, and in Juſtice to my undertaking as a Tranſlator; I ſhall only ſay, that the Kind of Frogs here meant, are thoſe found in the Spring in Spawning-time; alſo in ſome Parts, thoſe found in Corn-fields in Harveſt-time: it is only the Legs cut off at the Rump, which are uſed, after they are ſkinned and ſcalded in boiling Water; they are dreſſed as Chicken Fricaſſée, or marinaded and fried, as all other Fritures, and might paſs as ſuch, as well as the Rabbits *en Poulets*, often uſed in very polite Company.

Des Goujons. Of Gudgeons.

Matelottes de Goujons.

SCALE them, and when properly cleaned, lay them on the Diſh you intend for Table, with a little Butter under and over, and chopped Sweet-herbs, ſuch as Parſley, a little green Baſil, Shallots, Muſhrooms, Pepper and Salt, a couple of Glaſſes of white Wine; boil on a ſmart Fire; reduce the Sauce; when ready to ſerve, wipe your Diſh clean, and ſqueeze half a Lemon over the Gudgeons: you may alſo marinade them a little while, then wipe them dry to fry.

As it is a Fiſh of no Conſequence, it is needleſs to take any further Notice of it.

Du Saumon. Of Salmon.

Saumon au Court Bouillon. In its own Sauce.

TAKE a Bit of Salmon of any Bigneſs, without being ſcaled; tie it up in a Cloth or with Pack-thread; put it in a Veſſel much of its Bigneſs, a good Bit of Butter, Meager-broth, and half red Wine, Salt and whole Pepper, a Noſegay of Parſley, Thyme, Laurel, two or three Cloves, Bits of Carrots, ſliced Onions; when done, drain it, and ſerve it upon a Napkin, and the Sauces in Boats.

Saumon aux Ecreviſſes en Gras & en Maigre.

Salmon with Craw-fiſh, Gras or Meager.

FOR Meager, ſcale the Salmon, and boil it after the ſame Manner as the laſt, and ſerve a good Craw-fiſh Ragout upon it. *En Gras*, braze it with Slices of Veal and Ham; cover it over with thin Slices of Bacon; put a Noſegay of all Sorts of Sweet-herbs, Cloves, Pepper and Salt, Bits of Roots, one or two Onions ſliced; ſoak it a little

little while on the Fire; then add half Broth, and half Wine, ſufficiently, according to the Largeneſs of the Fiſh; when done, drain it out of the Braze, and ſerve it with a Craw-fiſh Ragout, ſuch as you will find at the Beginning of this Volume, Page 393.

Saumon accompagné, viz. garniſhed with other Things.

TAKE a ſtrong Joul of a Salmon, or a whole one; gut it by the Gills, and ſtuff it with a good Bit of Butter, mixed with a little Pepper and Salt, chopped Parſley, Shallots, Muſhrooms; wrap it round in thin Slices of Bacon, and tied in a Napkin; put it in a brazing-pan, upon Slices of Veal and Ham; ſoak it over the Fire about half an Hour, without putting any Liquid; then put half Broth and white Wine, Bits of Roots, and ſliced Onions, a Noſegay of all Sorts of Sweet-herbs; when it is done, drain it, and dreſs it upon the Table-diſh, and garniſh it round with Craw-fiſh, boiled in good Cullis, and white Wine, Pinions of Turkeys glazed; and upon the Salmon, a good Farce called a *Salpicon*, well finiſhed: ſee Page 289, for *Salpicon*.

Saumon aux fines Herbes. With Sweet-herbs.

CHOP ſome Parſley, Shallots, Muſhrooms, a little green Baſil, Pepper and Salt; mix all this together with good Butter; lay ſome of it pretty thick in the Bottom of the Diſh you intend for Table; put one or two thin Slices of Salmon upon it, and the ſame upon the Salmon; ſtrew it over with Bread-crums, and ſmall Bits of Butter; put it on a ſlow Fire, covered over with a Brazing-cover, to hold Fire on it; when it is done, drain the Butter out of the Diſh: ſerve with a clear Italian Sauce; ſee Sauces, Page 32.

Saumon en Fricandeaux.

LARD the Salmon as all other Fricandeau, and braze it upon Slices of Veal and Ham, a Noſegay of Sweet-herbs, two or three Cloves, Bits of Roots, and one Onion ſliced; let it ſoak a little while; then add ſome white Wine, a little Broth, whole Pepper and Salt; when done, take it out gently, and glaze the larded Side, with a Caramel made of Veal-cullis; ſerve upon it a good Italian Sauce, or Sauce-pontiff, or any other: ſee Sauce-articles, Page 32. and 46. for Pontiff.

Saumon à la Bonne-femme.

The good Houſe-wife's Faſhion.

MARINADE a few thin Slices of Salmon in Oil, whole Pepper and Salt; then broil them, baſting with the Marinade; then put them on the Table-diſh, with a good Bit of Butter, two or three Spoonfuls of Broth, chopped Parſley, Shallots, Muſhrooms; ſimmer it about a Quarter of an Hour; when ready to ſerve, add a good Lemon-ſqueeze; ſuch as has ſerved before, may do again, being cut properly and prepared according to this laſt Direction, as done in the Diſh.

Saumon frit. Fried Salmon.

CUT the Salmon in Slices of what Bigneſs you think proper; put them in a Milk-warm Marinade, made of a Bit of Butter melted, one or two Spoonfuls of Vinegar, and a little Water and Flour, Pepper and Salt, Bits of Roots and Slices of Onions, Parſley, Shallots, Thyme, Laurel, Cloves; let it remain about an Hour, then drain and flour them to fry; ſerve with fried Parſley, you may alſo, when marinaded after this Manner, broil, baſting with the Liquid of the Marinade, and a few ſweet Herbs finely chopped, ſtrewed over: ſerve with

Caper-

Caper-ſauce, or Sauce à la Carpe. See Sauce Articles, p. 41.

Filets de Saumon à l'Italienne.

CUT the Salmon in ſmaller Slices than the former, and marinade them after the ſame Manner, with Parſley, Shallots, Muſhrooms, a little Baſil, all chopped very fine, about a Quarter of an Hour before you are to be ready; lay each Piece on a Silver Diſh ſeparately, or in a Stew-pan in the ſame Manner; put the Marinade to it, and boil it over a ſmart Fire a Moment, and turn them; it is beſt to do them in a Stew-pan, as when they are done, lay the Fillets on the Table-diſh, add a little Cullis to the Sauce, reduce it pretty thick; add a Lemon-ſqueeze if neceſſary, and ſerve upon the Fillets.

Saumon en hatelet. As Haſlets.

CUT the Pieces of a middling Bigneſs, and ſeaſon them with fine Herbs chopped, and mixed with Butter and a raw Yolk of an Egg, Pepper and Salt; ſkewer them like Haſlets, with all the Seaſoning, and ſtrewed with Bread-crums; either broil or roaſt them, baſting with ſome good Oil or Butter; when they are done of a fine Colour, ſerve dry with a Sauce in a Boat, ſuch as Sauce *Remoulade*, *Ravigotte*, or any other.

Hure de Saumon à differentes Sauces & Ragoûts.

Joul of Salmon with different Sauces or Ragouts.

SCALE and clean the Salmon very well; braze it with Slices of Lard, Ham and Veal, white Wine and Broth, a Noſegay of Sweet-herbs, two or three Cloves, whole Pepper and Salt; if for Meager, braze it with half Fiſh-broth and white Wine, a good Quantity of Butter, Trimmings of any Sort of Fiſh well cleaned, Bits of Roots and Onions, all Sorts of Sweet-herbs, as the firſt when done; drain it out of the Braze, and ſerve upon it what Sauce or Ragout you think proper, either way.

Darde

Darde de Saumon à la Choiſi.

Darde means a large Slice, ſpeaking of Fiſh (cut lengthways.)

LARD a large Slice of Salmon through and through with larding Bacon and Ham; give it a few turns on the Fire in melted Lard, chopped Parſley, Shallots, Truffles, Pepper and Salt; then put it in a Stew-pan, upon thin Slices of Veal; cover it over with thin Slices of Lard, and all the Seaſoning; ſoak it a while on a ſlow Fire; add two or three Glaſſes of white Wine, and finiſh ſtill on a ſlow Fire; then ſift and ſkim the Braze; add ſome good Cullis to it and Crawfiſh Spawn; reduce it to the Subſtance of a thick Sauce; add a Lemon-ſqueeze when ready to ſerve.

Caiſſes de Saumon fumé. Caſes of ſmoked Salmon.

CUT your Slices very thin, and let them be ſoaked in Water or Milk (which laſt is beſt) about half an Hour or more, according to the Saltneſs of the Fiſh; make ſmall Paper-caſes, or one large; drain and wipe the Salmon, and roll each Piece in melted Butter, chopped Muſhrooms, Parſley and Shallots, a little green Baſil if you pleaſe; put them in the Paper, a little fine Bread-crums over, a few Drops of good Oil; broil a Moment over a ſlow Fire: you ſerve with a Lemon or Orange Squeeze.

Saumon Sale à la Hollandoiſe.

Dried Salmon Dutch Faſhion.

SOAK the Salmon according to your own Judgment, and boil it a Moment in Water; then drain it, and pull it in Fleaks; make a Sauce with a good Bit of Butter, rolled in Flour, a little coarſe Pepper, one Clove of Garlick bruiſed, ſome fine chopped Parſley and ſome good Cream; make a Liaſon pretty thick, and put the Salmon to it; give it a few turns on the Fire, then pour

pour it on the Table-diſh; ſtrew it with Bread-crums, and ſmall Bits of Butter cloſe to each other; give it a Colour in the Oven, or with a Salamander.

Salade de Saumon Salé & autres Façons.

Sallad of dried Salmon, and other Manners.

IF you would uſe a large Piece, it muſt be ſoaked in different Waters, two or three Days, handling it as gently as poſſible; then boil it a few Minutes in Water, on a ſmart Fire; drain it, and let it cool; when it is to be uſed, garniſh the Diſh round the Salmon with all Sorts of Sallading; or if you would ſerve it hot, make a good Butter and Anchovy Sauce, or Capers, or Sweet-herbs: ſerve in a Sauce-boat.

De l'Eſturgeon. Of Sturgeon.

Eſturgeon au Court-Bouillon.

BOIL the Sturgeon as is cuſtomary under this Direction of Court-Bouillon, viz. juſt as much Liquid as will do between boiling and ſtewing; put to this ſome Broth, Butter, a little Vinegar and white Wine, all Sorts of Sweet-herbs, Bits of Carrots, Slices of Onions, whole Pepper and Salt, according to the Bigneſs of the Fiſh, if a whole one; when properly cleaned, ſtuff it with all Sorts of Sweet-herbs chopped, Pepper and Salt, all mixed with good Butter; ſerve upon a Napkin garniſhed with green Parſley; ſerve what Sauces you think proper in Boats, ſuch as Anchovies, Capers, or reliſhing Ravigotte, &c. &c.

Eſturgeon à differentes Sauces en Gras et en Maigre.

Sturgeon with different Sauces, Gras or Meager.

FOR Meager, lard it with Anchovies, and braze it in white Wine, a good Bit of Butter, ſome Fiſh-broth, or any Meager-broth; all Sorts of Sweet-herbs, two Cloves,

Cloves, Pepper and Salt. For *Gras*, lard it with Ham and larding Bacon, and braze it with Slices of Veal and Lard, white Wine and good Broth, the ſame Seaſoning; and ſerve with what Sauce you think proper.

Eſturgeon à la Broche en Gras & en Maigre.

Sturgeon roaſted, Gras or Meager.

LARD the Sturgeon with Lard and Ham: for Meager, with Eel and Anchovies; prepare a Liquid for baſting it after this Manner; put a good Bit of Butter in a Sauce-pan, with chopped Parſley, green Shallots, one Clove of Garlick, Thyme, Laurel, Baſil, a few Glaſſes of white Wine; boil this together about a Quarter of an Hour; while the Sturgeon is roaſting as all other kind of Roaſt, baſte it with it when done; ſerve it with acid Sauce, Gras or Meager, or with any Ragout you ſhall think proper. See Acid Sauce, p. 49.

Eſturgeon à la Mayence.

LARD the Sturgeon with freſh Weſtphalia Ham, fat and lean, cut together; wrap it up in Paper, and roaſt it as the former; baſte it with Butter, and make a Sauce after this Manner: ſoak one or two Slices of Veal and Ham on the Fire, ſome time, with Bits of Carrots, Parſley-roots, Slices of Onions, two Shallots, two Cloves; when it begins to catch at Bottom, put a Pint of white Wine to it, a few Spoonfuls of good Cullis, whole Pepper, a little Salt; ſimmer it about an Hour; reduce it to the Conſiſtence of a pretty thick Sauce; ſkim it and ſift it; add a good Lemon-ſqueeze, and ſerve upon the Sturgeon.

N. B. This is called *à la Mayence*, for being larded with Weſtphalia Ham, which are called in France *Jambon de Mayence*, and ſo of others.

Eſtur-

Eſturgeon à la Bonne-femme. The good Houſe-wife.

MARINADE a thin Slice of Sturgeon in Oil, and all Sorts of Sweet-herbs chopped, coarſe Pepper and Salt; broil it on a Gridiron to three Parts; then put it on the Table-diſh, with a Glaſs of white Wine, chopped Parſley, Chibbol, Muſhrooms, a good Bit of Butter; ſimmer it about half an Hour; when ready to ſerve, add a good Lemon-ſqueeze all over, and ſift fine Bread-crums over it.

Eſturgeon grillé. Broiled.

MARINADE thin Slices of Sturgeon in Oil, chopped Muſhrooms, Parſley, Shallots, a little Baſil, coarſe Pepper and Salt; let it marinade about an Hour; then roll each Piece in Bread-crums, and broil ſlowly, baſting with the Remainder of the Marinade; ſerve with a clear ſharp Sauce under: you may alſo ſerve them without Sauce, only a Squeeze of Lemon on each Piece.

Eſturgeon à la Sainte Menehoult en Gras & en Maigre.

TAKE a thick Slice of Sturgeon. For *Gras*, lard it through and through with larding Bacon, ſeaſoned with Pepper and Salt, and fine Spices, as for *Dôbe* formerly directed; braze it with Slices of Lard, Bits of Roots, Slices of Onions, a moderate Quantity; a Noſegay of Sweet-herbs; put Liquid ſufficient to hinder it from burning, half white Wine and half Milk, whole Pepper and Salt. For *Meager*, lard it with Anchovies well ſoaked, or do it without larding; braze it with white Wine and Milk, a good nouriſhing Quantity of Butter, and all the above Seaſoning; when done, ſkim the Fat off the Braze; and beat it up with two or three Yolks of Eggs; thicken it on the Fire a little while; then bathe the Sturgeon with it, and ſtrew it with Bread-crums; baſte it with a little melted Butter; and put it in the Oven to take a good Colour, or under a Brazing-pan-cover, or with a Salamander;

lamander; ſerve with Sauce (Remoulade) in a Sauce-boat. See Sauce Articles, p. 42.

Eſturgeon à l'Angloiſe. Engliſh Faſhion.

PUT the Fiſh in a Kettle, much of its Bigneſs, and Water ſufficient to cover it, one fourth of Vinegar to the whole Quantity of Water, Salt, and a little whole Pepper, one Onion cut in two, Bits of Carrots and Parſley-roots; when boiled ſufficiently, ſerve with Caper and Butter Sauce, or Anchovies, or any other as you ſhall think proper for Fiſh.

Eſturgeon à la Provençale.

LARD it half Lard and half Anchovies; braze it with Slices of Veal, one Slice of Ham, a Noſegay of Sweet-herbs, one Clove of Garlick, two or three Shallots, three Cloves, a little Baſil, whole Pepper; cover it over with thin Slices of Lard; let it ſoak on the Fire about half an Hour; then add a Pint of white Wine, or more according to Reaſon and Judgment; finiſh the Brazing; then ſkim the Braze, and ſift it; add ſome good Cullis; reduce it to the Conſiſtence of a Sauce; add a Lemon-ſqueeze, and ſerve the Sauce upon the Fiſh.

Eſturgeon à la hâte. Sturgeon in haſte.

CUT thin Slices of Sturgeon, of what Length you think proper; put them in a Stew-pan with a good Bit of Butter, and give them a few turns over the Fire, turning them once or twice; it will require but a ſhort Time to do it; when you take them out, ſeaſon them with Pepper and Salt; put to the Butter in the Stew-pan firſt uſed, two or three Glaſſes of red Wine, two Spoon-fuls of Cullis, chopped Parſley, green Shallots; boil this a few Minutes on a ſmart Fire; add proper Seaſoning, and put the Slices in it to warm together without boiling; add ſome chopped Capers, and garniſh the Diſh with fried Bread.

Grena-

Grenadins d'Eſturgeon. Small Fricandeau of Sturgeon.

CUT the Sturgeon in ſmall Fricandeau, and lard the ſame; braze them with a few Slices of Veal, one Slice of Ham, a Noſegay of Sweet-herbs, the Liquid, half white Wine and half Broth; braze on a ſlow Fire; when done, ſift the Braze, ſkim it, and reduce it to a *Caramel*, to glaze the larded Side of the Grenadins; ſerve with what Sauce you think proper, as Sauce *au Vin de Champagne*, *a l'Eſpagnole*, *au Pontife*, &c. &c. You may equally prepare a large Slice in the ſame Manner, or a whole Sturgeon; it muſt be ſkinned: ſmall Sturgeon are often dreſſed whole, in all the different ways herein mentioned; adding the Seaſoning with Judgment and Taſte, which are the beſt Guide in Cookery.

Eſturgeon à la Cendre. On Aſhes, or brazed very ſlowly.

LARD a good Bit of Sturgeon, half Lard and half Ham; give it a Fry a few Minutes in Butter, with fine chopped Parſley, green Shallots, two Cloves of Garlick, two of Spices, a ſmall Sprig of Fennel, a little coarſe Pepper; then put a few thin Slices of Veal under the Fiſh in the ſame Pan; cover it over with thin Slices of Lard, and white Paper upon it; let it ſtew on a very ſlow or Aſhes Fire, both under and over; add a Glaſs or two of white Wine; when done, take out the Fiſh; add a few Spoonfuls of Cullis; ſift and ſkim the Braze; very free from Fat, give it a boiling; add a Lemon-ſqueeze, if neceſſary, to make the Sauce pretty reliſhing.

Du Turbot & Turbotin. Of large and ſmall Turbots.

LARGE and ſmall Turbots are prepared each in the ſame Manner; chuſe them for the beſt, of a fine Grain, lively white Colour, fat, and free of any Bruiſes or Spots of any Sorts; Brills may be dreſſed in the ſame different Manners, as the Turbotins, viz. ſmall Turbots.

Turbot

Turbot au Court Bouillon.

Meant as plain boiled as others.

MAKE a Brine after this Manner; boil two Quarts of Water, more or leſs, (according to the Size of the Fiſh), with Bits of Carrots, Parſneps, Parſley-roots, one Onion ſliced, two Shallots, Thyme, Laurel, a little Baſil, a good deal of Salt; boil all together about an Hour, then ſift it; boil the Turbot in this Brine, and as much Milk, and a Bit of Butter; ſimmer it on a ſlow Fire, Time ſufficient; take care to have a Fiſh-plate under, to take it out without breaking it; drain it well; ſerve upon a Napkin, and what Sauces you think proper in Sauce-boats; you may alſo ſerve it with any Sorts of Ragouts; as of Craw-fiſh, Carp-roes, Cock's-comb; wipe it very dry with a clean Napkin, and put the Ragout in the Diſh under the Fiſh.

Turbotins aux fines Herbs. With Sweet-herbs.

GUT and waſh the ſmall Turbots very clean, then marinade them about an Hour in Oil, the Juice of a Lemon, chopped Parſley, Shallots, Muſhrooms, Powder of Baſil, Salt and coarſe Pepper; then lay them on the Diſh you intend for Table, with all their Seaſoning; ſtrew Bread-crums over, and a little melted Butter upon it; bake them of a fine brown Colour in the Oven; if the Sauce is not ſharp enough, add a Lemon-ſqueeze, when ready to ſerve; you may ſerve any other Sauce with it in a Boat: you may alſo broil them, when marinaded after this Manner.

Filets de Turbot de differentes Façons.

TAKE the Remainder of a plain boiled Turbot, which has been uſed already; cut it properly in ſmall Slices, and put them juſt to warm in a good Sauce,

Sauce, such as Béchamel, Sauce à la Reine, à la Morue, Craw-fish Cullis, or any other: in all large Tables, where a great Number of Dishes are wanted, this and many other small Dishes will serve as well as fresh ones, with very little Cost.

Turbotin à la Sainte Menehoult.

Small Turbot broiled.

BOIL it to half in Water, and a little white Wine, a good Bit of Butter, and other proper Seasoning; then drain it; skim the Butter of the Boiling, and mix it with a little Cullis, and Yolks of Eggs; give it few Boilings on the Fire to thicken it, and dip the Turbot in it; then put it on the Dish you intend for Table; strew it with Bread-crums, few Drops of Butter upon it; give it a good Colour in the Oven, or with a Salamander: serve with a relishing Sauce.

Turbotins au Parmesan.

Small Turbots with Parmesan Cheese.

WHEN they are properly cleaned, put them to marinade about an Hour, in melted Butter, chopped Parsley, Shallots, coarse Pepper and Salt; then put in the Dish (you intend for Table) some of the Marinade, and two or three Spoonfuls of Cullis, a little Bread-crums, with as much grated Parmesan Cheese: lay the Fish or Fishes upon this, and do the same over as under; bake in the Oven; let the Sauce be much reduced; wipe the Dish clean, and serve without any other Sauce.

Turbot au Pontife. With Pontiff-sauce.

USE a Pan or Fish-kettle, much of the Size of the Fish, with a Fish-plate in it; and garnish the Pan with thin Slices of Veal and Ham, Bits of Carrots, and

other Roots, few Slices of Onions, whole Pepper, one Clove of Garlick; ſoak it on a ſlow Fire about half an Hour; then add a Bottle of white Wine, as much Broth; braze on a ſlow Fire, until the Meat is thoroughly done; then ſift this Cullis in a Sieve, and put the Turbot in it, to ſimmer on a ſlow Fire, until it is done; then drain it very well; and ſerve it with Sauce-pontiff: ſee Page 46.

Turbot Glacée. Glazed.

WHEN the Turbot is properly cleaned and trimmed, Fins and Tail; lard it as a Fricandeau, either all over one Side, or Quarter-ways, as other Pieces are often done to give them a better Look; boil it ſlowly in the ſame Preparation as the former; when done, glaze the larded Part, with a Glaze made of Veal-gravy or Cullis: few Feathers tied together, are very proper to uſe for glazing any tender Pieces: ſerve with Spaniſh-ſauce under, or any other.

Turbot au (Citron, Lemon.)

RUB a Brazing-kettle or Pan with a good deal of Butter, and put in it ſliced Onions, Parſley, few Shallots, Thyme, Laurel, Baſil, Pepper and Salt; lay the Fiſh upon this, and the ſame Seaſoning upon it, with a couple of Lemons ſliced, firſt peeled, and a good deal of Butter; bake it in a middling-heated Oven; when it is done, ſcrape off all the Seaſoning, and drain it very clean from the Liquid: diſh it on the Table-diſh, and ſerve Sauce à la Garonne upon it; ſee Sauce-articles, Page 35.

Turbot à la Financiere. See Carp under the ſame Name.

MAKE the ſame Preparation as for Cullis, with Slices of Veal and Ham, Bits of all Sort of Roots, ſliced Onions, a large Noſegay of Sweet-herbs, one Clove

Clove of Garlick, four of Spices, Thyme, Laurel, Basil; let it ſoak on a ſlow Fire, until it is ready to catch at Bottom; then put about a Pint of good Broth to it, and let it ſimmer about two Hours; then add a Bottle of white Wine, and let it boil half an Hour longer; then ſift it in a Sieve; put this Cullis in the Kettle you intend to boil the Fiſh, and put a Fiſh-plate in it, under the Turbot; let it boil very ſlowly until it is done, then drain it very well; take part of the Cullis to make a Ragout with Sweet-breads, Cock's-combs, fat Livers, Truffles or Muſhrooms; reduce it pretty thick; add ſuch proper Seaſoning, as will make it highly finiſhed, and ſerve upon the Turbot: the Remainder of this Cullis will ſerve for any other Fiſh-diſhes.

Turbot à la Hollandoiſe. Dutch Faſhion.

PUT two Glaſſes of white Wine in a Sauce-pan, and two Spoonfuls of Oil, Sprigs of Parſley, Chibbol, Thyme, Laurel, Baſil, one Clove of Garlick, all whole, Pepper and Salt; boil this together about half an Hour, or more; then put the Turbot in a Baking-diſh, and pour all the firſt Preparation upon it; cover it with another Diſh, and ſimmer it between two ſlow Fires; when it is done enough, pour out all the Seaſoning, and put the Fiſh on the Diſh you intend for Table; make a Sauce with ſome good *Conſommé*, a good Bit of Butter rolled in Flour, a little fine chopped Parſley ſcalded; make a Liaſon on the Fire, and ſerve upon it.

Des Carlets, Plies, & Halibotte.

Of Flounders, Plaice, and Hallibut.

THE Hallibut is a large flat Fiſh, much reſembling Turbots, but nothing in Compariſon ſo good Eating; it may be dreſſed in all the different Ways of Turbots: Plaice may equally be dreſſed the ſame, at leaſt what is

commonly called in England Dutch Plaice, as they are much larger, and very good when quite freſh and firm, and not ſpent by long keeping, which may ſoon be diſtinguiſhed by the Hardneſs of the fleſhy Part, and watery Streaks, which appear through the Skin, after long keeping. The *Carlets*, viz. Flounders, are eſteemed by moſt People better Fiſh than the Plaice, and ought to be choſen with the ſame Obſervation; it is diſtinguiſhed from the Plaice, by having leſs Spots, ſmaller, and more of a yellow Caſt; it is a general Obſervation in flat Fiſhes, as Turbots, Halliburs, Flounders, Soals, Plaice, that if the middle Bone appear any thing black, the Fiſh was not freſh; I believe it is not an abſolute Deciſion, and will appear as ſuch to thoſe who will be at the Trouble of Obſervation: I ſhall only obſerve in regard to theſe flat Fiſhes, that the middle Size of every Sort generally proves the beſt Eating.

Carlets au Citron. Flounders Lemon-ſauce.

WHEN the Flounders are gutted, and properly cleaned, ſcore them on the Back, in three or four Places; then put them to marinade, in Oil, Sprigs of Parſley, two or three whole Shallots, one Laurel-leaf, whole Pepper and Salt; broil them, baſting with the Marinade; when done, put them on the Table-diſh, and pour upon it a Sauce made with few Spoonfuls of Cullis, a Bit of Butter, the Juice of a Lemon, and three or four Slices peeled: Plaice may be dreſſed in the ſame Manner as this, and all the different Ways of ſmall Turbots.

De la Sole. Of Soals.

Soles au Suprême, viz. excelling, &c.

WHEN properly cleaned, put them in a Stew-pan, with two or three Glaſſes of white Wine, two Spoons

Spoonfuls of good rich *Conſommé*, two Slices of Lemon, a Noſegay of Sweet-herbs, two or three green Shallots, two Cloves, whole Pepper and Salt; braze them ſlowly; when done, ſift part of the Braze, which mix with few Spoonfuls of Cullis; ſkim very free from Fat; reduce it to a proper Conſiſtence; add a Lemon-ſqueeze if neceſſary, and ſerve upon the Soals.

Soles au Pontife. With Pontiff-ſauce.

BRAZE the Soals, with a good Bit of Butter, two Glaſſes of white Wine, as much good Broth, one Clove of Garlick, two of Spices, Sprigs of Parſley, green Shallots, whole Pepper and Salt, two Slices of Lemon firſt peeled; when done, drain them, and ſerve with Pontiff-ſauce: ſee Sauce-articles, Page 46.

Soles de pluſieurs Façons. Of different Ways.

WHEN ſcaled, and properly cleaned, you may fry them whole, or cut each in four Fillets; dip them in clear Batter, and fry in freſh Hog's-lard, or Oil; if to broil, make an Opening at the Back, and ſtuff in it ſome chopped Parſley, Shallots, Muſhrooms, properly ſeaſoned with Pepper and Salt, and mixed together with Butter and Bread-crums, a trifle of Baſil; then marinade them in Oil about half an Hour; and broil ſlowly, baſting with Oil or Butter: ſerve with *Sauce Achée*, or Capers, or Anchovies, in a Sauce-boat.

Soles aux fines Herbes. With Sweet-herbs.

TAKE Soals, which have been either plain boiled or fried; if fried ones, take up the Skin, cut each in four or eight Pieces, properly trimmed; prepare a Sauce with a Glaſs of white Wine, two or three Spoonfuls of Cullis, a Bit of Butter, fine chopped Parſley, Chibbol,

Muſhrooms, a triſle of Garlick, the ſame of Baſil; boil this together about half an Hour; then put the Fillets of Soals to it; ſimmer about a Quarter of an Hour; add Pepper and Salt, and a good Lemon-ſqueeze.

Soles au Four. Baked in the Oven.

SPLIT them on the Back, after they are properly cleaned, and ſtuff in it the ſame Preparation as for broiling; ſee before; rub the Table-diſh with a pretty deal of Butter; and lay the Soals upon it; and melt a Bit of Butter, to mix with two Yolks of Eggs, and Sweet-herbs chopped, Pepper and Salt; mix this well together, and rub it upon the Soals with a Bruſh; lay it on pretty thick; then ſtrew Bread-crums over, and put the Diſh in the Oven; when they are done of a good brown Colour, drain the Butter out, and ſerve with a good reliſhing Cullis-ſauce.

Soles en Hatereaux. Olives, either fried or roaſted.

SPLIT ſmall Soals, either in two or four; make a Farce with ſome of the Fleſh, or of any Kind of Fiſh; mix it with Bread-crums, ſoaked in Milk, a Bit of Butter, chopped Sweet-herbs as uſual, Pepper and Salt, few Yolks of Eggs, well worked together; lay ſome of this Farce upon each Piece, and roll them up tight; braze them in good Broth, a little white Wine, and good Seaſoning; when done, drain and dip them in a Batter, made of Flour, a little Oil, and white Wine; fry them, and ſerve with fried Parſley: you may alſo ſerve them with a good Cullis-ſauce.

Soles en Fricandeaux.

TAKE good freſh thick Soals; take up the Skin of the white Side, and lard them with fine *Lardons*; ſoak ſome Slices of Veal and Ham on the Fire, with Bits of Roots, Onions, half a Clove of Garlick, half a Laurel-

Laurel-leaf; when it is ready to catch, add two Glaſſes of white Wine, as much good Broth, or rather more, few whole Muſhrooms; let it ſimmer until the Meat is done; then ſift it, and put it in another Stew-pan, with the Soals, the larded Side undermoſt; when done, take the Fiſh gently out; and reduce the Sauce to a Caramel, to glaze the larded Side: ſerve with a clear reliſhing Sauce.

Filets de Soles à la Béchamel.

HAVE a Sauce Bechamel ready, and uſe and prepare the Fillets of Soals, in the ſame Manner as thoſe aux fines Herbes; ſuch as have ſerved before, will do equally; juſt ſimmer them a Moment in the Sauce, to warm without boiling.

Filets de Soles au Verjus. Verjuice-ſauce.

TAKE up the Fillets as the preceding; rub the Table-diſh with Butter, and lay the Fillets upon, a little Cullis, two or three Spoonfuls of Verjuice, (where Verjuice is not to be had, put Vinegar to give it a proportionable Sowrneſs), Pepper and Salt, Sweet-herbs, chopped very fine; ſimmer it about half an Hour, and ſerve quite hot: you may alſo ſerve thoſe Sorts of Fillets with any Sorts of ſtewed Greens, as Sorrel, Endives, Sellery, and others; warm the Fillets in a little Broth, and ſerve upon the Ragout: Soals à la Sainte Menehoult, à la Braze, are done in the ſame Manner as all former Directions: it is needleſs to crowd too many Repetitions, having done ſo pretty much already.

De l'Aloſe. Shad-fiſh.

THIS Fiſh is not common in England, at leaſt in the London Markets; but however, where-ever it is to be had, it may be dreſſed in all the different Ways of Salmon, or any other Kind.

De la Vive. Of the Fiſh called Weaver.

THIS Fiſh is not eſteemed in England, nor is it very common; the Scarcity may probably be a Reaſon for its not being in Repute amongſt good Fiſhes, as ſo few People ever eat it: the French Author gives it the following Character.

La Vive is one of the moſt excellent of Sea-fiſhes, (giving it the feminine Gender); ſhe has ſharp Points at the Ears, and on the Back, which prove venomous to ſuch as are pricked by it; whenever this happen take out the Liver, and bruiſe it, to apply to the Wound, or Salt and Onions mixed together; or apply Spirits of Wine, as another Remedy: I ſhall paſs over any particular Direction about this Fiſh, for the ſame Reaſon as I have obſerved before; only giving the Names, by which the French diſtinguiſh the different Ways of dreſſing it, which may be referred to former Directions.

Vives de differentes Façons. See Soals of different Ways.

Vives à la Cardinal. See Soals au Pontiff.

Vives à la Royale. See Soals au Suprême, excelling.

Matelottes de Vive à la Provençale. Broiled and ſerved with Sauce à la Perigord; ſee Sauce aux Truſes, Page 49.

Vives à la Saint Cloud. Brazed and ſerved with a good Cullis-ſauce.

Vives glacées. Glazed. See Soals glazed.

Vives à la Broche. Roaſted.

Vives aux fines Herbes. See Soals, ditto.

Vives à la Ducheſſe. See Turbot à la Financiere.

Vives farcie à differentes Sauces. See broiled Soals.

Vives à la Poulette. As Chicken-fricaſſée ; ſee Soals à la Bechamel.

Vives à la Provençale. See Sturgeon, ditto.

Vives à l'Allemande. See Trouts, ditto.

Des Merlans, & Surmulets.

Of Whitings and Mullets.

IF to fry, ſkin them, and in gutting, leave the Livers; for plain Boil, leave the Skin, and ſerve with Anchovies-ſauce, or Capers; they muſt be fried in very hot Friture, and ſerve with fried Parſley round: you may alſo broil them in Paper, with all Sorts of Sweet-herbs, finely chopped, baſting with Butter; alſo rub the Paper with Butter firſt, and cut off the Heads and Tails: you may alſo marinade them as other Fiſh: marinade either to broil, roaſt, or fry, or braze to put in Jelly, or ſerve cold with Sauce-ravigotte: Mullets are dreſſed in every Reſpect the ſame Way as Whitings, being much of the ſame Bigneſs, and require much an equal ſpace of Time in the different Manner to finiſh them; the red Mullet is the only one eſteemed; the gray being a coarſe indifferent taſted Fiſh.

Merlans à la Sauce à la Morue.

See the Sauce, p. 39.

MAKE a Brine with Salt and Water, Sprigs of Parſley, whole Shallots, Chibbol, Bits of Roots and Onions; boil all together about half an Hour; then ſift it, and boil the Whitings in it, adding one third Part of Milk; when done, drain them; make a Sauce with a good

good Bit of Butter, a little Flour, two whole green Shallots, Pepper and Salt; put Cream ſufficient to make the Sauce pretty thick; take out the Shallots; and ſerve upon the Fiſh.

Merlans en hatereaux.

See Soals under this Direction.

Quenelles de Merlans. *Quenelles*, little Forced-meat Balls.

TAKE either ſmall or large Whitings; bone them as clear as poſſible; ſcrape the Fleſh, and pound it in a Mortar; boil ſome Bread-crums in Cream, until the Liquid is quite ſoaked; put this in the Mortar, and a good Bit of Butter, a little chopped Parſley, Chibbol, half a Shallot, Salt and Pepper, three or four Yolks of Eggs, and the Whites of them well beat up; mix it well together; have a Stew-pan of Broth on a ſtrong Fire; and when it boils hard, add a Glaſs of white Wine to it; take a ſmall Quantity of this Farce at once, and throw it in the Broth, and ſo on till you have done; take Care to turn them about; they require but a few Minutes; take them out one by one according as you threw them in; put them on a Sieve to drain: ſerve with a good Cullis Sauce, reliſhed with Lemon-juice.

Merlans à la Moutarde. With Muſtard-ſauce.

Merlans au Pontife. With Pontife-ſauce.

Filets de Merlans à differentes Sauces. See Fillets of Soals.

Merlans à la Servante. Common plain Manner.

SKIN them, and cut the Heads off; then ſimmer them between two Aſhes-fire; the under Diſh well rubbed with Butter, and all Sorts of fine chopped Sweet-herbs,

herbs, ſtrewed upon them; turn them once or twice; and when you put them on the Table-diſh, pour the Sauce over, with all the Sweet-herbs.

Eperlans à la Sainte Menehoult. Smelts broiled.

TRIM off the Gills, and waſh them clean; put them in a Stew-pan with a good Bit of Butter, chopped Sweet-herbs, Pepper and Salt; give them a few turns in this; then take them out, and add one or two Yolks of Eggs, to the Butter; mix it well together; dip the Smelts in it; ſtrew Bread-crums over, and fry or broil them gently; ſerve with melted Butter, and Verjuice, or a Lemon-ſqueeze, without any thing elſe, or a reliſhing Sauce in a Sauce-boat, or dry with fried Parſley.

Eperlans en Surtout. Maſked.

MAKE a good Fiſh Forced-meat; and put Part of it on the Diſh you intend for Table; put the Smelts upon this, and the Farce to cover them ſingly in their own Form, Bread-crums upon the Farce, and ſmall Bits of Butter, cloſe to each other: bake them in the Oven; and ſerve with a Sauce au Vin de *Champagne*, or a clear reliſhing Cullis-ſauce.

Eperlans au Fenouil. Smelts with Fennel-ſauce.

MAKE a Sauce with a couple of Sprigs of Fennel, two Cloves, one of Garlick, which you ſcald together a Moment in boiling Water; put two Glaſſes of white Wine in a Sauce-pan, and a few Spoonfuls of Cullis, a good Bit of Butter; boil this together a little while; then put the Fennel and Garlick pounded; warm it together, and ſerve under fried Smelts.

Matelottes, ou Eperlans aux fines Herbes.

LAY them on the Table-diſh, and all Sorts of fine chopped Sweet-herbs, one Spoonful of Oil, Pepper and

and Salt, a Glaſs of Wine; cover them; and let them ſimmer on a ſlow Fire, until they are near catching at Bottom, meaning till the Liquid is quite reduced; then drain the Oil out, and ſerve with Sauce *Achée*. See page 43.

Du Maquereaux. Of Mackerels.

Maqueraux à la Maître d'Hôtel; the Clerk of the Kitchen.

CLEAN them by the Gills; and with the Point of a Knife, or any thing elſe, take out a ſmall Gut which you will find in the middle of the Belly-part, it is very eaſy to come at; ſplit them along the Back to the Bone, and make a little Stuffing with chopped Parſley, green Shallots, Pepper and Salt, mixed with Butter; put this in the Belly, and broil them ſlowly; you will find that they are done enough when the Fleſh looks white to the Bone: ſerve with a good Lemon-ſqueeze, or burnt Butter, with a few Drops of Vinegar; alſo with Caper and Anchovy Sauce.

Maqueraux aux fines Herbes.

With Sweet-herbs.

CUT part of the Heads and Tails off, and ſplit them as the former; put them to marinade about an Hour in melted Butter, Pepper and Salt, fine chopped Parſley, Shallots, a little Baſil; put two or three Slices of Veal, one of Ham, in a Stew-pan; let it ſoak a while, then put half a Pint of white Wine, and ſome Broth to it; boil it till the Veal is almoſt done; put the Mackerels to boil in this, with all the Seaſoning; ſift the Sauce, and ſkim it very well; add two or three Spoonfuls of good Cullis, and ſome of the Herbs chopped; boil this a Moment, and ſerve upon the Fiſh.

Maqueraux à la Flamande. Flemiſh Faſhion.

STUFF them in the ſame Manner, as *à la Maitre d'Hôtel*; wrap them up in Paper, well buttered; broil them ſlowly, baſting now and then with melted Butter; you may alſo roaſt them; being prepared after this Manner, ſerve with Verjuice-ſauce, or any other you think proper.

Maqueraux au Court-Bouillon.

MAKE it with half a Pint of white Wine, ſome weak Broth, Sweet-herbs, Bits of Roots, Slices of Onions, Pepper and Salt; boil this together about half an Hour; then boil the Fiſh in it, and ſerve with a Sauce made of Butter, a little Flour, ſome ſcalded chopped Fennel, one Shallot chopped very fine, a little of the boiling Liquid, and a Lemon-ſqueeze, when ready.

Maqueraux à l'Italienne. Italian Faſhion.

MAKE a Sauce with two Spoonfuls of Broth, a good Bit of Butter, half a Clove of Garlick, two Spoonfuls of good Oil, chopped Parſley, Pepper and Salt, the Juice of half a Lemon; warm it without boiling, ſtirring it continually; ſerve this Sauce with broiled Mackerels.

Maqueraux en Fricandeaux.

SKIN one Side, and lard it as a Fricandeau; prepare a ſlight Braze, with a few Slices of Veal, one Slice of Ham, half Broth and half white Wine; ſimmer this together till the Veal is almoſt done; then put the Fiſh to it; let it ſimmer on a ſlow Fire; add a few whole Muſhrooms, a Noſegay of Sweet-herbs; when done, ſift the Braze, reduce Part of it to a Caramel; glaze the larded Side with it; add a Bit of Butter to the Remainder, and proper Seaſoning; reduce it to a good Conſiſtence, and ſerve under the Fiſh.

Ma-

Maqueraux frit. Fried Mackerels.

CUT eight Fillets of each Mackerel; marinade them about half an Hour, with the Juice of a Lemon or more, Pepper and Salt; then wipe them dry, and dip them in Wine-batter; fry criſp; and ſerve with fried Parſley.

Maqueraux à la Nivernoiſe.

BOIL them in the ſame Manner as thoſe *au Court-Bouillon*, and ſerve with Sauce *à la Nivernoiſe*. See Sauces, p. 31.

Filets de Maquereaux au jus d'Orange.

Orange-ſauce.

SPLIT each Mackerel in two; cut out the Bones as clean as poſſible; then make four large Fillets of each, and boil them a Moment in white Wine; prepare ſome fine chopped Parſley, green Shallots, Muſhrooms, Pepper and Salt, a little Nutmeg; rub the Bottom of the Diſh (intended for the Table) with Butter, and ſome of the Seaſoning upon it; then lay the Fillets upon, and more Seaſoning over them; add two Spoonfuls of good Cullis; ſimmer it on a ſlow Fire, about a Quarter of an Hour: when ready to ſerve, ſqueeze a Seville Orange or two upon.

Caiſſes de Maquereaux aux Truſes.

Broiled in Paper-caſes, with a Truffles Farce.

CHOP two or three Truffles very fine, Parſley, Shallots, Pepper and Salt; mix it with Butter, and ſtuff the Mackerel with it; wrap them in Vine-leaves, and thin Slices of Bacon; put them in Paper-caſes, well buttered, one double Sheet of Paper, dipped in Oil, under the Caſe;

broil them on a gentle Fire, turning ſeveral Times while broiling; when done, pour the Fat out: take off the Bacon; ſerve with a good Lemon-ſqueeze.

Maquereaux aux Ecreviſſes.

With Craw-fiſh Sauce.

MAKE a Craw-fiſh Cullis, and chop the Tails to mix with chopped Parſley, Shallots, Pepper, Salt and Butter; ſtuff the Fiſh with it; wrap them up in buttered Paper, and broil as the former; when done, take off the Paper; ſerve the Craw-fiſh Cullis upon the Fiſh.

Maquereaux en Cailles; as Quails.

CUT one or two Mackerels, each in three Pieces; give them a few turns on the Fire with Butter, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt; wrap up each Bit in Vine-leaves and a Slice of Bacon, with ſome of the Seaſoning; lay them ſeparately on a Baking-diſh, and pour the Remainder of the Seaſoning in it, if any; bake them in the Oven; when almoſt done, ſtrew Bread-crums over; put it back to take Colour; and ſerve all together with Sauce *au Vin de Champagne*, meaning Wine mixed with the Sauce.

Des Harengs & Sardines.

Of Herrings and Pilchards.

WE have three Sorts of Herrings; firſt the freſh, which is the beſt; they ought to be very freſh, firm, and the Fleſh very white: the pickled Herrings; the Dutch is the beſt, and the dried commonly called red Herrings: the Pilchard reſembles much the Anchovy, and is very good when very freſh.

Harengs

Harengs frais à la Moutarde.

Freſh Herrings, Muſtard-ſauce.

THEY muſt be ſcaled, gutted, and well waſhed, and dried with a Cloth; melt ſome Butter with chopped Parſley, Shallots, Pepper and Salt in it; dip the Herrings in it; then roll them in Bread-crums to broil, and ſerve upon a Sauce made of melted Butter, a little Flour, a few Drops of Vinegar, a little Broth; when ready to ſerve, mix Muſtard with according to Direction.

Harengs frais marinés. See Maquereaux frit.

Harengs frais Sauce au Capers.

Freſh Herrings with Caper-ſauce.

MARINADE them in Oil and Sprigs of Sweet-herbs; broil them, baſting with the Marinade; and ſerve with Caper-ſauce.

Harengs frais au Fenouil. With Fennel-ſauce.

SPLIT them at the Back to the Bone, and marinade them about half an Hour in melted Butter, Pepper and Salt, a few Sprigs of Fennel; broil them as the former, baſting with the Marinade; ſerve with Sauce Ravigotte, or Sauce au pauvre homme, or as above ſaid.

Harengs frais à la Sainte Menehoult.

MAKE a Sainte Menehoult with melted Butter; a little Flour and ſome Milk, all Sorts of chopped Sweet-herbs, Bits of Roots, Slices of Onions, Pepper and Salt; boil this about half an Hour; then put the Herrings to boil in it; when they are almoſt done, take them out, and ſkim the Fat off the Liquor; dip the Herrings in it, roll them in Bread-crums, broil a Moment; ſerve with Sauce *Remoulade*, in a Sauce-boat.

Harengs frais aux fines Herbes. See Mackerels.

Harengs frais en Matelotte.

MAKE a *Roux* with Butter and Flour; when of a fine brown, put ſome Broth and white Wine to it, a Noſegay of all Sorts of Sweet-herbs, one dozen of ſmall Onions, ſcalded, a few Muſhrooms; boil this about half an Hour; cut the Heads and Tails off of the Herrings, and put them to boil in this; add Pepper and Salt; boil on a ſmart Fire, reduce the Sauce; when ready to ſerve, add a chopped Anchovy, whole ſmall Capers; garniſh the Diſh round with fried Bread.

Sardines grillée. Pilchard broiled.

SCALE and gut them without waſhing, marinade them as the Herrings, broil them, and ſerve with the ſame Sauces.

Harengs ſors & ſalés à la Sainte Menehoult.

Dried and pickled Herrings broiled.

SOAK them firſt in Water, then in Milk; cut the Heads and Tails, and ſkin them; broil after the ſame Manner as the freſh ones, under this Denomination; obſerve, that they do not require ſo long to be done; a Lemon-ſqueeze upon when ready to ſerve; when they are well ſoaked, they may be dreſſed in all the different Ways of freſh Herrings: the Dutch often eat them with ſtewed greens, and the French with Eggs dreſſed in different Manners.

Rouget aux Capre. Roaches Caper-ſauce.

THIS is but an indifferent Fiſh; it may help where there is a Scarcity of other Kinds, and may be dreſſed in all the different Ways of Tenches.

DU CABILIOT, DE LA MORUE, ET MERLUCHE.

THESE three are all the same Fish, only the Difference of Preparation; the *Cabiliot* is the fresh Cod, the *Morue* the Baril, the *Merluche* is the dried, soaked: the French Author says, that the best they have is that which they get from Newfoundland; they have also some from Holland, which is of a very fine white, but is apt to be tough; the *Cabiliot* is the large Cod; they call the Codling *Morue* fresh, viz. small Cod.

Merluche à differentes Sauces.

Dried Cod, or Stock-fish to different Sauces.

BEAT it well first, with a wooden Billet, upon a wooden Block; then soak it in Water, with green Wood-ashes, about twenty-four Hours, changing both two or three times; then wash it in several Waters to get the Ashes out, and boil it in Water until you find it grow tender; take it out, and drain it, and break in Fleaks; make a Sauce with Butter and Flour, one Clove of Garlick pounded, Sweet-herbs, chopped very fine; add Cream sufficient to make a good Liason; put the *Merluche* to warm in it, without boiling; add one or two Spoonfuls of good Oil, a good Lemon-squeeze; stir it constantly, till the Oil is well incorporated with the rest, and serve quite hot; this may be served in a Puff-paste Crust, then it is called *Paté de Merluche*; also with *Ravigotte*, or Aspic-Sauce, or any other according to Taste and Fancy; it also eats very good cold, as Sallad, with Oil, Vinegar, and chopped Sweet-herbs.

Hure de Cabiliot aux Huitres.

Cod's Head, Oyster-sauce.

SCALD the Oysters in their own Liquor, drain them to trim the Beards off; put the Liquid in a Sauce-pan with a good Bit of Butter rolled in Flour, a Glass of white

white Wine, Pepper and Salt, Nutmeg; reduce it to the Conſiſtence of a good *Liaſon*; add a Couple of pounded Anchovies, and the Oyſters; warm together without boiling; ſerve this with a Cod's-head plain boiled and well drained, ſome of the Sauce upon it, and the Remainder in a Sauce-boat.

Morûe fraiche aux fines Herbes.

Codling, with Sweet-herbs.

CUT a ſmall Cod in ſix or eight Pieces; bone it as clean as poſſible; marinade it in melted Butter, and Lemon-juice, all Sorts of Sweet-herbs chopped; then lay it on the Table-diſh with all the Marinade, both under and over; ſtrew Bread-crums over, and ſmall Bits of Butter, or Drops of melted, cloſe to each other; bake it in the Oven; it will require but a ſhort Time.

Morûe ou Merluche à la Flamande.

Flemiſh Faſhion.

SOAK it according to Judgment; the older it is the more it requires; boil in plain Water in abundance, then drain it; and ſerve either in large Bits or in Fleaks, with Butter, Nutmeg, and hard chopped Eggs.

Morûe à la Capucine; an Order of Mendicant Friars.

PUT a good Bit of Butter in a Stew or Sauce Pan, with two Cloves of Garlick, ſtuck with each a Spice-clove, chopped Muſhrooms, Sweet-herbs; fry this a Moment together; then add about a Pint of Cream according to the Quantity of Fiſh; boil it about a Quarter of an Hour; then ſift it in a Sieve; put the *Morûe* in it with a Bit of Butter, a little ſcalded chopped Parſley; ſimmer it a Moment to make a Liaſon, and ſerve directly; you may

alſo put Muſhrooms, chopped Girkins and Anchovies to it; the Girkins and Anchovies to be put only when you are juſt ready to ſerve.

Morûe à la Jardiniere.

CUT Carrots, Parſneps, Parſley-roots, to what Shape you pleaſe; boil them in Broth with Pepper and Salt; then put them in a Stew-pan, with a good Bit of Butter, and boiled *Merluche* in Fleaks; add a little Cream and Muſtard, when ready to ſerve.

N. B. This is called *à la Jardiniere* by being dreſſed with Garden-ſtuff, and ſo all others under the ſame Name.

Morûe à la Maitre d'Hotel. See Mackerels ditto.

PUT ready boiled *Morue* upon the Diſh you intend to ſerve, with a good Bit of Butter, chopped Sweet-herbs, Pepper and Nutmeg, the Juice of a Lemon; warm it upon the ſame Diſh, and ſtir it in the Sauce as you ſerve it.

Morûe à la Moutarde.

BOIL it to three Parts, then drain it, and put it to marinade in Oil and Lemon juice, Sprigs of Sweet-herbs, whole Pepper; then drain, and dip it in Whites of Eggs beat up; roll it in Flour, and fry of a good Colour: ſerve with Muſtard-ſauce. See Sauce Articles, p. 41.

Morûe au beurre noir. With burnt Butter.

WARM it in the Diſh you intend for Table, with a little Broth and Vinegar, ſome coarſe Pepper; fry ſome burnt Butter to pour upon; ſerve quite hot; obſerve, that this is done with ready boiled *Morûe*; ſerve with fried Parſley.

Morue à la Crême; this is the Béchamel Sauce; it is only to put the Fiſh in it to warm, without boiling; alſo the ſame with *Morue aux Verjus de Grains*: ſcald Verjuice-grapes, and put them a Moment in a Sauce made of Butter and Cream; put the *Morûe* in Fleaks to warm in it.

De la Raie. Of Scate.

THE French reckon the Thornback Scate the beſt; they have the ſmooth which they call *Turbotée*, meaning nearer to the Turbot kind; and *la Raie Ange*, which I take to be what is called Maids in England. Obſerving that Scate moſtly eats tough when dreſſed very freſh, the Author ſays, that in Sea-ports where it is to be had quite freſh, they put a Piece of broken Glaſs-bottle in the Water with the Fiſh to boil, and that it makes it eat tenderer; it is an eaſy Experiment. Sea-port Towns are the only Places to do it.

Raie a differentes Sauces. Scate to different Sauces.

THE different Sorts are prepared in the ſame Manner. Gut and waſh it well, boil it in Water, a little Vinegar, Slices of Onions, Sweet-herbs; when it is half done, put the Liver to boil with it; when done, ſerve the Fiſh and the Liver upon, with Caper and Anchovy, or Ravigotte or Sauce Achée.

N. B. Notwithſtanding this Direction of boiling the Liver with the other Part of the Fiſh, it is better to boil all Fiſh-livers apart, as it certainly ſpoils the Whiteneſs of the Fiſh if boiled together.

Raie au beurre noir. With burnt Butter.

BOIL it as the preceding; ſeaſon it with Pepper and Salt, and fry ſome Butter until it is quite black, and ſtill in the Frying-pan; put Vinegar to it at diſcretion, and Parſley; ſerve quite hot upon the Fiſh.

Raie marinée. Scate marinaded.

CUT it in Pieces of what Bigneſs you think proper; put it to marinade about two or three Hours in a Milk-warm Brine made of Butter, Water and Vinegar, Pepper and Salt, all Sorts of Sweet-herbs, coarſely chopped, one Clove of Garlick, Slices of Onions, Bits of Roots, two Cloves; then drain it well, and flour it to fry; ſerve dry, or with what Sauce you think proper in a Sauce-boat.

Raie grillée. Broiled.

PREPARE the Pieces as the former, and boil in Milk and Butter, all Sorts of Sweet-herbs, chopped, and proper Seaſoning; when done, dip each Piece in melted Butter, roll them in Bread-crums; broil of a good Colour; ſerve with Muſtard, or Sauce *Remoulade*, under the Fiſh, or in a Sauce-boat.

Raie aux fines Herbes à la Jacobine. Friars ſo called.

MAKE a Sauce with chopped Parſley, Shallots, a little Baſil and Taragon, Capers, Anchovies, coarſe Pepper and Salt; boil this in Butter and Flour, and a Spoonful of Water; when the Herbs are done enough, ſerve upon plain boiled Scate.

Raie en Matelote au Parmeſan.

As Matlot and Parmeſan Cheeſe.

PREPARE it as directed for broiling; and boil it in the ſame Seaſoning; make a Ragout of whole Onions, with a very thick Sauce; put a good Quantity of Butter to it; put ſome of this Ragout in the Diſh you intend for Table, and a little raſped Parmeſan Cheeſe over it; lay the Pieces of Scate upon this, and Onions and Bits of fried Bread, between each; put a Spoonful of Muſtard in the Remainder of the Sauce, and

two

two Yolks of Eggs; mix it well together; pour this all over the Fiſh; and ſtrew Bread-crums and Parmeſan all over; put it a Moment in the Oven, or give it Colour with a Salamander.

Raie au Vin de Champagne. Wine-ſauce.

PREPARE the Scate as directed for marinaded, and fry it; make a Sauce with a Bit of the Liver bruiſed; boil it a Moment with two Glaſſes of white Wine, one or two Spoonfuls of Cullis, chopped Parſley, green Shallots, Pepper, Salt and Nutmeg; add a good Bit of Butter; make a Liaſon, and ſerve upon the Fiſh: Raie *à la Burgogne* is done after the ſame Manner, only red Wine inſtead of white, and the Fiſh plain boiled.

N. B. I have paſſed over ſeveral Kinds of Fiſhes, which are not found upon the Engliſh Coaſt; as it is in Fiſh as in Fowls, every Country has ſome particular Sorts of theſe Kinds, and others, &c. I am alſo very ſenſible, that many People will call abſurd, ſo many different Directions for dreſſing Fiſh; as few other Methods are adopted in England, beſides boiling, frying, and broiling, and much the ſame Sauces with all. I preſume this Book was done upon the Principles of cooking in Paris, where they have not Sea-fiſh ſo freſh, and are obliged to dreſs it in many different Ways, for ſo many Faſt-days as they have in the Year, when no Meat is uſed, and a Number of Diſhes required. My greateſt Motive, in regard to giving a Tranſlation of many of theſe Receipts, was rather to give Informations than Improvements; however, they are not all void of Merit; and I believe, there are few Books of ſuch a Number of Receipts for any Kind of Inſtructions, but what are (in Part) equally fulſome with this.

DE LA PATISSERIE. OF PASTRY.

FOR a common Cruſt to ſend abroad, or to keep long, according to the Bigneſs of the Pie you intend, make the Paſte with common Flour, a little Butter, Salt and warm Water: this Cruſt is not propoſed for eating, but to keep the Inſide properly.

Pâte briſée. Puff-paſte.

PASTE made for raiſed Cruſt is done with leſs Butter, and firmer, and is done with warm Water; let it reſt ſome Time, then raiſe it upon Paper for Puff-paſte; uſe about a Pound of Butter to a Quarter of a Pound of fine Flour, and ſome Salt, and cold Water to work it.

Pâte feuilletée. Rich Puff-paſte.

MIX ſome fine Flour with cold Water, Salt, one or two Eggs; the Paſte ought to be as ſoft as the Butter it is made with; in Winter ſoften the Butter, with ſqueezing it in your Hands; in Summer, ice it; put Butter according to Judgment, to make it very rich, and work it with a Rolling-pin ſeveral times, folding it in three or four Folds each Time: uſe it to any Kind of Pies, or ſmall Cakes.

N. B. The Meaning of *Feuilletée*, is when the Cruſt breaks ſhort in thin Leaves or Scales, after it is baked, occaſioned by the Richneſs of it.

Pâte feuilletée à l'Huile. The ſame with Oil.

TO one Pound of Flour, make a hole in the Middle upon the Table; put Salt, one Egg, half a Spoonful of Oil, and cold Water, only ſufficient to keep it pretty firm; mix it with the Hands, then let it reſt a while; work it very thin with the Rolling-pin, and rub it with as much Oil as it will take; ſtrew a little Flour under, to hinder it from ſticking to the Table, or Roller: finiſh it as the former.

Pâte à la Graiſſe de Bœuf. Paſte with Beef-ſuet.

CUT ſome Beef-ſuet in ſmall Dices, and melt it with a little Water; ſift it in a Sieve into ſome freſh Water; when it is cold, take it out, and work it with your Hands

Hands to preſs the Water out; pound it in a Mortar, putting now and then a little Oil to it, until it is come to the Conſiſtence of Butter: uſe this Preparation for any Sorts of Paſte, either raiſed Cruſt, or as the former.

Pâte à Demi-feuilletage. Not ſo rich; *demi*, half.

MAKE a Puff-paſte with cold Water, as the firſt Direction for Paſte; put a Quarter of a Pound of Butter to the ſame Quantity of Paſte, and give it five or ſix Turns with the Rolling-pin, as all others.

Pâte à Baignets. Friture-Paſte, or Batter.

PREPARE it with fine Flour, Salt, a little Oil, Beer or white Wine, few Whites of Eggs, beat up; it muſt not be very thick, nor very thin, but to drop out of the Spoon, about as big as a Nutmeg at once; fry in Oil, or Hog's-lard.

Pâte Croquante. Paſte for Crokants.

MIX as much Flour as Sugar, with ſome Orange-flower Water, Whites of Eggs; do not put too many, as this Paſte muſt be kept firm.

Pâte à la Royale. Royal Paſte.

BOIL half a Pint of Water a Moment, with a little Sugar, a Quarter of a Pound of Butter, a little fine raſped Lemon-peel, a little Salt; put Flour to it, little and little, to mix it well, and pretty thick; turn and ſtir it continually on the Fire, until it quits the Pan; take it off, and while it is warm, put Eggs to it, one by one; mix it well, and put Eggs, until it is come to the Conſiſtence of a Paſte *Feuilletée*, and ſtick to the Fingers.

Pâte

Pâte à la Reine. Queen-paſte.

IT is done after the ſame Manner as the laſt, except you are to uſe Cream, inſtead of Water; it will have a richer Taſte, but will not be ſo light.

Pâte à l'Eſpagnole. Paſte Spaniſh Faſhion.

MAKE a hole in the Middle of the Flour; put Salt to it, and half Butter, and half freſh Hog's-lard; mix it with warm Water; make it pretty firm, and let it reſt; cut it in ſeveral Pieces, and roll each as thin as poſſible, and rub each Leaf with melted Hog's-lard; put all the Pieces one upon another; roll them together; let it cool; cut it with a Knife, to put to what Uſe you pleaſe.

Pâte à Canellon.

A particular Paſte, to bake or fry any thing in it.

MELT a little Butter, in a Glaſs of Water, and ſome fine raſped Lemon-peel, and an Egg; mix half as much Powder-ſugar as Flour; mix it, and work it with the above Liquid; put Flour enough to keep it firm.

Pâte au Ris. Rice-paſte.

WORK ſome Flour with a couple of Eggs, and a little Water; let it reſt; have ſome Rice boiled very tender, in good rich Broth; when it is cold, pound it in a Mortar with the ready prepared Paſte, and a little Butter, until it is properly mixed: it will ſerve for any Sorts of Cakes, as all other Paſte.

Pâte au Beurre d'Ecreviſſes.

With Craw-fiſh Butter.

UPON a Pound of Flour, put a Quarter of a Pound of this Butter, one Egg, a little Water and Salt, and work it as all other Paſte.

Pâte au Sucre. Sugar-paſte.

FOR a Pound of Flour, put a Quarter of a Pound of Sugar, and as much Butter, a little Salt, Water, and one Egg: this Paſte may ſerve for any Second-courſe Diſh.

Pâte au Fromage. Cheeſe-paſte.

MAKE a Paſte with a Cream-cheeſe, and Flour, a little Butter, three or four Eggs, both Yolks and Whites, and ſome good Cream; you muſt judge for the Quantity of Flour, according to the Quantity of Cheeſe, and the Conſiſtence you would have the Paſte; this may be put to the ſame Uſe as the former; this Cheeſe muſt be underſtood, as a ready-made or Curds Cheeſe, as hereafter directed.

Pâte à la Ducheſſe.

WORK about half a Pound of Flour, with three Eggs, a Quarter of a Pound of Sugar, a little Salt, and ſome good Spaniſh Sweet-wine, as much as is neceſſary, to keep the Paſte pretty firm: this Paſte may ſerve for a Number of Second-courſe Diſhes, being uſed with any Sorts of Cream, or Sweet-meats, or Sugar, froughted, fried, or baked.

Pâte d'Amande. Almond-paſte.

ACCORDING to the Quantity of Paſte wanted, ſcald and peel Sweet-almonds, and few bitter amongſt them;

them; pound them in a Mortar, putting a little Whites of Eggs, now and then, to hinder them from oiling; then put them on a middling Fire, with two thirds of Sugar, to one of Almonds; put the Sugar only as it mixes with it, and ſo on, till the whole Quantity is performed by degrees, and the Paſte does not ſtick to the Pan, nor Fingers; put it to what Uſe you pleaſe; turn it to any Sorts of Shape; very little Heat will dry it; flatten it with the Rolling-pin, as all other Paſte; if too ſoft, add a little Flour and Sugar; if too hard, few Drops of the ſame Wine as above.

Pâte à Echaudée. Shoudy-paſte.

THIS muſt be calculated according to the Quantity of Shoudies wanted, upon one Pound and a half of Flour; take one ſixth, viz. one Quarter of a Pound, to make a *Leaven* with warm Water, and freſh Yeaſt; knead this well together, and keep it in a warm Place, or before the Fire, about an Hour, or rather leſs; then put the Flour on the Paſtry-table; make a Hole in the Middle, and put about half an Ounce of Salt, about three Quarters of a Pound of Butter, one Dozen of Eggs; work this well together; then pat it a little with the Hands; and put the *Leaven* in ſmall Quantities all over; and mix it very well together; then roll up the Paſte, and wrap it up in a Linen-cloth, with a little Flour ſtrewed all about it; keep it in a cool Place, till the next Day: when you propoſe making the Shoudies, cut the Paſte in ſmall Pieces; throw them in hot Water for few Minutes, without boiling; take them out as they riſe, on the Water; put them into freſh Water a Moment; then drain them very well, and put them in a middling Oven; they require but a very ſhort Time to be done; this may be done (if in a Hurry), as ſoon as the *Ferment* is raiſed, and the Paſte prepared, without keeping it from one Day to another, nor uſing the hot Water;

Water; they will be lighter after this Manner; but if the dough is well raiſed, and not too hard, they may be made very good in an Hour's time, after the ſame Manner: thoſe called *Echaudée au Sel*, and thoſe *au Beurre*, are done after the ſame Manner, except to thoſe *au Sel*, viz. Salt, you put no Butter; and to thoſe *au Beurre*, you put no Eggs.

Pâte à Brioche.

Brioche, a Cake twiſted like a Turk's Cap.

UPON a Quarter of a Pound of Flour, take one third Part to make a *Leaven*, with about half an Ounce, or about a Spoonful of Yeaſt, and a little warm Water; keep it in a warm Place about half an Hour, wrapped in a Cloth; then mix the Remainder of the Flour, with about eight Eggs, half a Pound of Butter, ſome Salt; work it well together; then add the firſt Preparation: alſo knead it together very well; roll it up, and wrap it in a Cloth; let it reſt four or five Hours before uſing: this Paſte is alſo proper for thin Wafers.

Pâte de Flan, Dariole, & de ce que l'on veut.

Paſte proper for large and ſmall Cuſtards.

MAKE the Paſte pretty hard, with a little Butter and Flour, a little Salt, and warm Water; this is commonly baked in Moulds; rub the Moulds with a little Butter, then the Paſte, and in it the Cuſtard-cream: the *Flans* is the largeſt, and the Cream covered over with ſome of the Paſte: the *Dariole* is a ſmall Mould ſo called; prepare this as the firſt, only you do not cover the Cream, but let it riſe as it will; this requires but a very ſhort Time to bake; a Dutch Oven is the beſt for it.

Pâte

Pâté à la Flamande. Flemiſh Faſhion.

BOIL half a Pint of Milk, with half a Quarter of a Pound of Butter; add Flour to it, and thicken it as *Pâte Royale*, ; put no Eggs to it; work it with the Rolling-pin as all other Paſte; flatten it to the Thickneſs of half a Crown; cut it to what form you pleaſe with a Paſte-cutter; fry it, and ſtrew powdered Sugar over, which you glaze with a Salamander, holding it hot a Moment over.

DE PATE. OF PIES.

Pâté de Bœuf. Beef-pie.

BEEF Pies are made of any Part, but the Rump is the beſt, and moſt generally uſed: bone it thoroughly, and lard it through and through with large *Lardons*, properly ſeaſoned with all Sorts of Spices, and all Sorts of Sweet-herbs finely chopped; braze it with Slices of Lard, a large Noſegay of Sweet-herbs, whole Onions, all Sorts of Roots, a good Quantity of Butter, a Glaſs or two of Brandy; ſimmer it about four or five Hours, until it is quite tender; then let it cool; raiſe a good Paſte, or make a Pie with Puff-paſte; put the Beef in it, with the Slices of Lard upon, and a little of the Braze-liquid, without being ſkimmed; add a good Bit of Butter to nouriſh it well; cover the Pie, and garniſh it with Bits of Paſte cut according to Fancy, baſte it with Eggs beat up, and put it in a middling-heated Oven: if it is to be ſerved hot, take out the Lard, and ſkim the Fat very clean off; and add ſuch Sauce or Ragout as you think proper: if it is to be ſerved cold, for ſecond Courſe, let it cool as it comes out of the Oven, or you may even add ſome melted Butter and freſh Hog's-lard: obſerve that all Pies deſigned to be ſerved cold ought to be more ſeaſoned, than for eating hot, as the Flavour of Spices and other Seaſonings are ſtronger while hot.

Pâte

Pâté de Veau. Veal-pie.

ACCORDING to the Bigneſs of the Pie intended, cut a Fillet of Veal, and lard it after the ſame Manner as directed for Beef; ſeaſon it again over and under; before you put it in a raiſed Pie, put a few thin Slices of Lard under the Meat and over, a good Quantity of Butter; finiſh the Pie in regard to form and garniſhing, according to Fancy; bake it three or four Hours; when it is almoſt done, put a Glaſs of Brandy to it; let it cool thoroughly before uſing.

Pâté de Mouton melé. Mutton-pie mixed.

CUT part of a Leg of Mutton, and chop it with other Sorts of Meat, ſuch as Hare, an old Rabbit, Fillet of Veal, Bits of freſh Pork, old Partridges, or any kind of Meat as is moſt convenient; put a Quarter or half a Pound of Beef-ſuet, chopped Ham, ſcraped Lard, chopped Truffles, Piſtachio-nuts, four or five hard Yolks of Eggs, all Sorts of Spices and Sweet-herbs, two Glaſſes of Brandy; put it in a raiſed Cruſt-pie; bake it in a ſoaking Oven about five or ſix Hours; let it be cold before uſing: this is in much the ſame Nature as the *Gateau de Lievre* in Volume I. only this is done in Paſte, ſo it is called Pie.

Pâté de Cochon de Lait. Of Suckling Pig.

BONE a Suckling Pig thoroughly, and lard the Legs and Shoulders in the ſame Manner as the Veal, with all Sorts of Spices and Sweet-herbs finely chopped; put it in raiſed Cruſt-pie of its own Length, and ſome of the ſame Seaſoning under and over as you uſed for the larding, and ſome pounded ſcraped Bacon, well mixed with Butter, about half and half; cover it over with Slices of Bacon; garniſh the Pie with cut Paſte as Fancy leads you; bake it about three or four Hours; when it is almoſt done, put a Glaſs of Brandy to it; let it be quite cold before uſing.

Pâte

Pâté de Jambon. Ham-Pie.

BONE the Ham thoroughly; trim it properly; in the trimming, take particular Care to cut off all ruſty yellow, fat or lean, till you come quite to the wholeſome looking Fleſh; ſoak it according to Judgment; if an old Ham, ſoak it at leaſt from one Day to another, if freſh, about ſeven or eight Hours will do; then braze it upon Slices of Beef, a Pound of pounded Bacon, a Pound of Hog's-lard, a Pound of Butter, whole Pepper, a large Noſegay of all Sorts of Sweet-herbs, and all Sorts of Roots; braze it to three Parts done; then let it cool, and put it in a good thick raiſed Paſte, with all the Braze, except the Slices of Beef, and a Noſegay; put a good large Glaſs of Brandy to it; bake it about an Hour, and let it cool before uſing; but if it is to be ſerved hot, ſkim it very clean; and ſerve with a good reliſhing Cullis-ſauce, without Salt.

Pâté de Venaiſon. Veniſon-pie, or Paſty.

USE Haunch, or the Neck of Bucks or Does, or wild Boars, Marcaſſin, viz. young Boar or Kid; lard it as directed for Beef: all theſe Kind of Meat muſt be high of Spices for hot, and more ſo for cold; but as moſt of theſe Pies are kept cold, though uſed hot, Judgment and Taſte muſt regulate the Seaſoning.

Pâté de Poulardes, Dindons, & autres Volailles.

Pies of all Kinds of Poultries, and wild Fowls.

THEY are all done after the ſame Manner, obſerving the Age and Bigneſs of the different Kinds. A large Fowl or Turkey; bone it, or only cut out the Breaſt-bone; ſtuff them with a good *Salpicon*, or ſingly without any thing; but the ſame Seaſoning as all other freſh

freſh Meat; put Slices of Veal, with the ſame Seaſoning, in the Bottom of the Pie to feed the principal Meat; lay it upon this, and cover it over with Slices of Lard, and ſome Butter, and bake it as all other Pies.

Pâté d'Amiens en Pâte fine. Fine Paſte.

Amien, a Town in Picardy famous for Pies.

MAKE a Paſte with about half a Pound of Flour, and a Pound of Butter, Salt and warm Water; let it reſt about two Hours before uſing; truſs a couple of fine Ducks, as for boiling; ſinge them very well on a Charcoal-fire; then lard them with larding Bacon, rolled in Pepper and Salt, Powder of Laurel, Thyme, Baſil, a little Nutmeg, Cloves, Cinnamon, Coriander; make a pretty thick raiſed Pie, and cover the Ducks in it, with Slices of Lard, and a good deal of good Butter; then finiſh the Pie, and bake it about three Hours in a middling Oven, not to take too much Colour; then let it cool ſome time; when it is half cold, put three or four Spoonfuls of *Reſtaurant*, viz. rich Jelly-broth, a Quarter of a Pound of Butter, one Spoonful of good Brandy, boil this a Moment together; when it is poured in it, ſhake it well, or turn it upſide down, to diſperſe it properly all over.

Pâte d'Amiens en Pâté biſe.

The ſame in common Paſte.

PREPARE and ſeaſon the Ducks in the ſame Manner as the former; make a common raiſed Pie, and put in it Hog's-lard and Butter; cover the Ducks in it, with Slices of Lard; finiſh the Pie; when half done, add a little Brandy; finiſh the Baking, and let it cool: it is very proper alſo, in both of theſe Pies, to braze the

Ducks to about half, with proper Seaſoning, before they are put in the Pie; they will always be tenderer. In regard to the Appellation of this laſt Paſte, *bis* means brown, as the French call brown Bread, *Pain bis.*

Pâté de Perdrix. Partridge-pie.

TRUSS the Partridges, Legs inſide; and make a little Farce with their Livers, ſcraped Lard, Sweet-herbs, and proper Seaſoning; flatten the Breaſt-bone; parboil them in Butter about half an Hour, then put them in the Pie, upon Slices of Fillet of Veal, well ſeaſoned; finiſh it as all others; when done, if for hot, ſkim it well, and ſerve with a rich reliſhing Sauce; if for cold, put ſome good Jelly-broth in it, before it is quite cold.

Pâté à la Choiſi.

BONE as many Partridges as convenient; and ſtew the Bones with a little Broth and Gravy; take as many fat Livers as Partridges, and lard them with Truffles and ſoaked Anchovies; pound the Bones, and ſift the Liquor, which you mix with the Partridge-livers chopped, and Truffles, ſcraped Lard, Pepper and Salt; ſtuff the Partridges with this laſt; put them in the Pie with the Livers between, and few whole Truffles, ſome good Butter, Slices of Lard over all; bake it as uſual; add a little Brandy, when it is almoſt baked enough: this is meant for cold.

Pâté de pluviers, Becaſſes, & Becaſſines.

Plovers, Wood-cocks, and Snipes Pie.

GUT them, and throw the Gizzards away; pound the Guts, and make a Farce with them, with Sweet-herbs chopped, and proper Seaſoning, chopped Truffles;

fles; mix it with ſcraped Lard, and Butter, or Butter alone; lard the Birds; ſtuff them with this Farce, and finiſh as all others.

Pâté de Pigeons, Ortolans, Cailles, Alouette, &c. &c.

Pigeon-pie, Quails, and all Sorts of ſmall Birds, fit for eating.

FOR Pigeons, make a Farce with their Livers chopped with Sweet-herbs, mixed with Butter and proper Seaſoning: *Quails*, gut them, and lard them: *Larks*, mix the Gut with Lard or Butter, Sweet-herbs; ſtuff them with it: any other the ſame Way; put few Slices of Veal and Ham; each Bird wrapped in a Slice of Lard, one Laurel-leaf, a little Butter; finiſh in the ſame Manner as other Pies.

Pâté de (Périgueux.) A Town in Perigord famous for thoſe Pies, commonly called *Périgord* Pies.

MAKE a Farce with the Partridge-livers, and Livers of Poultries, a good deal of chopped Truffles, and Sweet-herbs, ſcraped Lard, and Seaſoning in Moderation; truſs the Partridges, with the Legs inſide; ſtuff them with ſome of this Farce, and lay ſome of it in the Bottom of the Pie; ſinge them pretty much on a Charcoal-fire, and lard them with *Lardons*, rolled in mixed Spices; then lay the Birds in the Pie, upon the Farce, and whole Truffles betwixt; a little more Seaſoning over all, and Butter, and ſcraped Lard, pounded together; cover it over with Slices of Lard; finiſh the Pie according to Fancy, with cut Paſte; bake it in the Oven, about four or five Hours: obſerve the Direction already given, if it is to ſerve hot or cold.

Pâté de Liévres & de Lapins.

Of Hares and Rabbits.

IN all Kind of Game, if you bone it, pound and ſtew the Bones, with Broth and Cullis, for this makes a better Sauce for it, than any other; if even for a Ragout, for a Pie, mix what Farce you put in it, with this Cullis; lard them, and finiſh as uſual.

Pâté de Faiſand. Of Pheaſant.

LEAVE it whole, and make a Farce with the Liver chopped and Truffles, ſcraped Lard or Butter, a little Pepper and Salt; lard it as uſual, and put ſcraped Lard and Butter mixed round in the Pie, Slices of Lard upon; finiſh as all others.

Pâté d'Eſturgeon. Sturgeon-pie.

PIES may be made of all Sorts of Sea and freſh Water Fiſh, following the ſame Method in all the different Kinds. I ſhall only ſpeak of ſuch as are moſt in Uſe; Sturgeon for *Pâté maigre*, lard it with Eel, ſeaſoned with fine Spices, and chopped Sweet-herbs: for *Gras*, lard it with Lard, and the ſame Seaſoning, and put a ſufficient Quantity of Butter in the Pie, according to the Quantity of Fiſh; finiſh as all other Pies.

Pâté de Macreuſe. A wild Fowl.

THIS is a Water-fowl, not common in England; it reſembles a ſmall Kind of Ducks, which moſtly come to London out of Lincolnſhire: the Market-people call them Shuffler. The Macreuſe is a larger Bird, and of cold Blood, for which it is reckoned of the Fiſh-kind; and the moſt rigid Papiſt will eat it in Lent, or any other Faſting-day: it is truſſed like a Duck for

a

a Pie, or for any thing elſe, larded with Anchovies, ſeaſoned with Pepper, Salt, and Sweet-herbs, a good Quantity of Butter in the Pie; and finiſhed as all others.

Pâté de Truite. Of Trouts, a cold Diſh.

CLEAN it properly; cut the Head off, and the Tail; lard it through and through, with Anchovies and Truffles, ſeaſoned as uſual; ſtuff it with chopped Truffles, and Sweet-herbs, mixed with Butter; put the Fiſh in a raiſed Pie, and a good deal of Butter upon; bake it about two Hours. Note, that thoſe Fiſh-pies are equally made with Meat, and much better than Meager.

Pâté de Soles. Of Soals.

MIX five or ſix pounded Anchovies, with a Pound of Butter, or more, half a Pound of chopped Truffles, a little Powder of Baſil; take up each Soal in four large Fillets; marinade them about two Hours, in Lemon-juice; then drain them; and lay a good Down of the firſt Preparation in the Pie, then ſome of the Fiſh; ſo continue, the Butter to be the laſt; finiſh the Pie; and bake it about two Hours.

Pâté de Saumon. Of Salmon.

LARD it with Eel and Anchovies, ſoaked and ſeaſoned with fine Spices, and all Sorts of Sweet-herbs, finely chopped; put Butter under, and over, with ſome of the ſame Seaſoning. Eels, Pikes, or any other Kind of Fiſhes, may be dreſſed in Pies after the ſame Manner, either for *Gras* or Meager: make all Pies of this Sort pretty reliſhing with Lemon.

DES TOURTES, PATES CHAUDS & PETITES PATISSERIE.

Of Paſtry for Firſt-courſe, and ſmall for Second, hot or cold.

A Puff-paſte Cruſt Pie, is called a *Tourte*, and raiſed Cruſt Pie is called a *Pâté:* the following Diſhes are moſtly to be done in Puff-paſte, for the Firſt-courſe, and *petits Pâtés* the ſame.

Tourtes d'Ailerons. Of Pinions of Poultries.

SCALD them in boiling Water, to clean very well; then ſtew them to about three Parts, with good Broth, and Cullis, a Slice of Ham, all Sorts of Sweet-herbs, chopped or whole, Muſhrooms, a Noſegay, ſome good Butter, and Slices of Lard over; prepare the Puff-paſte in the Baking-diſh; put all together in it, with the Slices of Lard on the Top; cover it with Paſte; put a Border round it as you ſhall think proper; wet it round with Water, to make the Paſte ſtick together; bake it in a gentle Oven; when it is done, cut the Top off properly; and take out the Lard and Noſegay; ſkim the Fat very clean, and add what Sauce or Ragout you pleaſe.

Tourtes de Becaſſes. Of Wood-cocks.

CUT each Wood-cock in four, and pound the Inſide, to mix with ſcraped Lard, Sweet-herbs chopped, and proper Seaſoning; put this Farce in the Bottom of the Pie, and the Meat upon it, ſome Butter, and Slices of Lard; and finiſh it with a good reliſhing Cullis-ſauce, when baked, and the Lard taken out.

Tourte aux Cailleteaux. Of young Quails.

TRUSS the Quails as a Chicken for boiling, Legs inſide; and make a Farce with the Livers, ſcraped

Lard, and chopped Sweet-herbs, and other Seaſoning; lay this in the Bottom of the Pie, and put the Birds in a Stew-pan, with a good Bit of Butter, four or five large Craw-fiſh trimmed; fry all together about a Quarter of an Hour, then intermix them in the Pie; ſeaſon it as the Pinions; bake ſlowly, about an Hour or more; ſerve what Sauce you think proper in it.

Tourte de Filets de Levrauts.

Of Fillets of Leverets.

CUT the Fleſh in Pieces of what Bigneſs you think proper; rub each Piece over with ſcraped Lard, Pepper and Salt; put a little Butter upon the Paſte, and the Meat upon it, and more Butter, a Noſegay of Sweet-herbs, one Slice of Ham, Slices of Lard over; finiſh the Pie as uſual; when properly baked, take out the Lard, Ham, and Noſegay; boil the Bones with Broth and Cullis, (as before directed, in Game-articles), to make a good reliſhing Sauce; finiſh it as all other.

Tourte de Foies gras. Of fat Livers.

GARNISH the Bottom of the Pie with pounded Lard; put the Livers, properly ſeaſoned, upon it, and Butter over, a Noſegay of Sweet-herbs, one Slice of Ham, few of larding Bacon; bake it as uſual; when done, take out the Lard, Ham, and Noſegay; ſkim the Fat off very clean, and ſerve a good taſted Cock's-combs Ragout in it.

Tourtes de Langues de Bœuf, Veau, & Mouton.

Puff-paſte Pies of Beef, Veal, and Sheep's Tongues.

THEY are all prepared after the ſame Manner, allowing for Tenderneſs in the Baking. Whatever

Tongues you uſe, ſcald and peel them very clean; lard them through and through; braze to three Parts, with good Seaſoning, then let them cool; cut them in what Pieces or Shape you pleaſe, or leave them whole; make a good ſeaſoned Farce for the Bottom of the Pie; finiſh as all the reſt; and ſerve a good reliſhing Sauce in it.

Tourte de Lapreaux. Of Rabbits.

CUT it in Pieces, and ſcald it a Quarter of an Hour, in boiling Water; or you may do it without ſcalding, it will taſte more of Game; make a Farce with the Livers, with Lard, and good Seaſoning; make the ſame Uſe of it as the former; make a Sauce with the Heads and Trimmings of the Rabbits, by ſtewing with a little white Wine, Cullis, and good Seaſoning; ſift it, to pour in the Pie

Tourte de Pigeons. Of Pigeons.

SINGE your Pigeons a Moment, and truſs them, Legs inſide; put ſome Butter or pounded Lard in the Bottom of the Pie, and the Pigeons upon; finiſh the Baking as uſual; when done, ſkim the Fat very clean off, and a good reliſhing Ragout in it, made of Sweet-breads, fat Livers, Muſhrooms, Cock's-combs, and hard Yolks of Eggs; if the Pigeons are pretty old, give them a Fry in Butter, before you put them in the Pie.

Tourte de Perdreaux. Of young Partridges.

TRUSS them as the Pigeons, and ſtuff them with a Farce, made of their Livers, chopped Truffles, or Muſhrooms; mix with Lard or Butter, and pretty high Seaſoning; when finiſhed as uſual, ſerve a Ragout of Truffles or Muſhrooms in it, or any other: if the Partridges are pretty old, they ought to be ſtewed whole ſome time.

N. B.

N. B. As these Tourtes, or Puff-paste Pies, may appear, at the first Sight, to be only a Recapitulation of the Pâtés, only made in different Crust; please to observe, that, as the *Tourtes* are to be served hot, the Seasoning is not so high, and that the different Kinds used are to be young; except that old Game, or Poultries, are used for *Pâte*, viz. raised Crust Pies.

Tourte de Godiveaux. A raw Forced-meat.

I Have already given an Explanation of this, under the same Appellation: As it is now to be used by itself, I shall still give a further Explanation, to impress the true Meaning of it: it is made of any Sorts of raw Meat, or several Sorts mixed together; either to stuff any large Brazing-pieces, or to use by itself: this last, make it with Fillet of Veal chopped, with Calf's-udder scalded, raw Breast of Poultries, Beef-suet, Sweet-herbs, Pepper, Salt, and Nutmeg, two or three raw Eggs; when well pounded, and seasoned, make it into Balls, or in the Form of Sausages; put this in the Pie, and add (if you think proper) Artichoke-bottoms, Mushrooms, Truffles, Sweet-breads, &c. &c. some Butter; finish as all the rest.

Tourte de Tendrons de Veau. Of Veal-gristle.

CUT the Gristle of a Breast of Veal in middling Pieces; scald them in boiling Water some time; put some scraped Lard and Butter in the Bottom of the *Tourte*, and the Veal upon, seasoned with Pepper and Salt, whole Mushrooms, a few Slices of Ham, two Slices of peeled Lemon, a Nosegay of Sweet-herbs, Slices of Lard over it; bake it about an Hour; when done, take out the Lard, Ham, Nosegay, and Mushrooms, or leave the last; skim it very clean; pour a Cullis *à la Reine*, or Sauce *à la Crême* on it; if you would have it brown Sauce, make a good relishing Cullis.

Tourte

Tourte de Sauciſſe accompagnée.

Of Sauſages garniſhed with other things.

SCALD large Sauſages in boiling Water, cut each in two, and ſkin them; put a Farce of what you think proper in the Bottom of the Pie, and the Sauſages upon it; about a dozen of ſmall Onions half-boiled, fat Livers or others, a few Truffles or Muſhrooms, cut in Dices; a little Seaſoning, ſome good Butter, a Noſegay of Sweet-herbs, all covered over with Slices of Lard; finiſh it in the uſual Manner; when done, take out the Lard and Noſegay; ſkim the Fat, and ſerve with Spaniſh Sauce or any other in the Pie.

Tourte à la Condé.

Condé, the Title of one of the Princes of the Blood.

SCALD ſome ſmall Onions as the former, and Sauſages the ſame way as the laſt; boil a Piece of pickled Pork, about half done, and cut it in thin Slices; put a Farce in the Bottom of the Pie, made of chopped Livers of Poultries, ſcraped Lard, and light Seaſoning; put upon this a ſmall Chicken, cut in Quarters, or Pinions of any Poultries ſcalded properly; upon this, the Sauſages, pickled Pork, and Onions, intermixed with a little more Seaſoning, ſome good Butter, and Slices of Lard at the Top; when well baked and the Fat ſkimmed off, make a Sauce with good rich Conſommée, a Bit of Butter rolled in Flour, a little ſcalded chopped Parſley, and a good Lemon-ſqueeze; when ready to ſerve, pour this in the Pie.

Tourte de Laſaques. A Dumpling Paſte-pie.

MAKE a Puff-paſte with Flour, Eggs, Butter, Salt and cold Water; when it is well worked, let it reſt ſome time; then roll half of it in very thin Sheets, and cut it in ſmall Pieces; have ſome boiling Water, and boil this Paſte in it, with a little Salt; let it boil a few Minutes;

Minutes; take care to ſeparate them in the boiling; then put them into freſh Water a Moment, and drain it out; make a Pie with the Remainder of the Paſte, and Butter and Parmeſan Cheeſe at Bottom; then a Down of the ſcalded Paſte, and one of Truffles, or Muſhrooms, mixed with Butter or pounded Lard; then more Paſte, and ſo on till all is laid one over the other; finiſh by the Butter and Cheeſe; cover it over with Paſte as all others; bake it ſlowly about an Hour and a half, and ſerve without any thing eſe.

Tourte de Viandes blanches. Of white Meats.

TAKE Chickens, Fowls, Turkey-polts, Ducklings, or any other Sorts; ſinge them, cut in Quarters; make a ſeaſoned Forced-meat to put under and over in the Pie; when done as uſual, ſerve what Sauce or Ragout you think proper in it.

Tourte de Filets de Mouton à la Robert.

Of Fillets of Mutton with Onions.

MAKE a *Godiveau* Farce as for the Tourte under that Name; and cut the Fillet of a Neck of Mutton in thin Slices, and a few Onions in the ſame Manner; put ſome of the *Godiveaux* in the Bottom of the Pie; then ſome of the Mutton, and Slices of Onions upon it, with a little Pepper and Salt; continue in the ſame Manner till all is laid; then ſome Butter and thin Slices of Lard over it; finiſh the Pie; bake it about an Hour and a half, or more, according to its Bigneſs; when done, take out the Lard; ſkim it very well; add a Cullis-ſauce, with a little Muſtard well mixed with it; ſhake the Pie to diſperſe it every where.

Tourte en Puits. Puit, a Well or Wells.

TAKE ſix or eight large Onions; make a good hollow Inſide, without cutting through; ſcald them in boiling Water a Moment, then drain them; make a Farce with ſcalded Sweet-breads, Muſhrooms, Truffles, ſcraped

ſcraped Lard, Pepper, Salt, chopped Shallots and Parſley, two Yolks of raw Eggs: fill the Onions with this Farce, and ſome of it in the Bottom of the Pie; put the Onions upon, and ſome good Butter; finiſh the Pie as uſual; bake it about two Hours in a middling Oven; ſerve with a good Sauce, or a Sweet-bread Ragout in it.

Tourte de Cannetons au Vin de Champagne.

Of Ducklings.

SCALD a couple of Ducklings, and clean them properly; cut each in Quarters; put them in a Pie upon a good Farce, two Slices of peeled Lemon upon, to keep them white; ſeaſon as other Poultries; mix two Glaſſes of white Wine, with ſome good Cullis; boil it ſome time together to reduce it to a good Sauce-conſiſtence: ſerve this Sauce in the Pie.

Tourte au Zephir.

MAKE a Paſte as directed in *Pâte feuilleté* in Paſte Articles; roll a couple of Sheets with the Rolling-pin, much the ſame Thickneſs; put theſe one upon another in the Baking-pan; pinch them together as if the Meat was in it; baſte it with Eggs and bake it; when it is baked enough, cut it round; and if the Paſte is well made, the Inſide is puffed up, and to be taken out eaſily; take out all this Pudding Cruſt or Dough, and ſerve a Ragout of any Sorts in it, or minced Meat the ſame: alſo Fiſh of any kind, and to any Sauce.

Tourte de Lapin au Zephir.

Of Rabbit. See the following Explanation.

CUT a Rabbit in Pieces as for a Fricaſſée; put it in a Stew-pan with a good Bit of Butter, Muſhrooms, a Noſegay of Sweet-herbs; when it is half done, add two Glaſſes

Glaſſes of white Wine, ſome Cullis, and a ſcalded Sweet-bread; ſeaſon it of a good reliſhing Taſte; ſerve this Ragout in the ſame Sorts of Pie as the laſt.

Tourte de Macaroni au Zephir.

SCALD the Macaroni, and boil it in good Broth, and Hog's-lard; when it is tender and thick, put ſome Parmeſan Cheeſe to it, and ſerve it in the ſame Sort of *Tourte*, with ſome good Veal-cullis in it.

N. B. This is called Zephir by that doughy Paſte being taken out, meaning gutted, as is the Caldron and Chitterlings of a Calf, &c. when gutted, it is called Zephir, viz. Entrails. See the Explanation under Veal Articles, p. 91.

Tourte d'Oeufs. Of Eggs.

MIX ſome chopped Sweet-herbs, with a good Bit of Butter, Pepper and Salt, Nutmeg; put it in the Bottom of the Paſte made after the Direction of *Demi-feuilletage*, and what Quantity of hard Eggs you pleaſe, cut in Quarters, and ſome raw beat up as for an Omelet, ſome good Butter; finiſh the Pie as uſual; you may add a Caper-ſauce when ready, or Cream-ſauce.

Tourte de Soles. Of Soals.

USE the ſame kind of Paſte as the former, and put a good Farce in the Bottom: if *Meager*, make it with Fiſh and good Seaſoning; if *Gras*, make it with Breaſt of roaſted Poultries; boil the Soals a Moment; then take up four large Fillets of each, lay them upon the Farce, a little Pepper and Salt, and Butter; when done, add what Sauce you pleaſe: Mackerels done after the ſame Manner.

Tourte

Tourte de Moules & d'Huitres. Of Oysters and Mussels.

BOIL the Oysters in their own Liquor, and beard them; then mix them with Butter, Pepper, Nutmeg, Shallots and Parsley; serve with Sauce *à la Bechamel*: Mussels are done the same, when well picked one by one; you may also serve either with Sauce au Verjus. See p. 37.

Tourte de Cabilliot. Of Cod, &c. &c.

CUT it in middling Pieces, and fry it in Butter a Moment, with a Nosegay of Sweet-herbs; then put it into a Bechamel-sauce, or Anchovies or Crawfish Cullis; warm it without boiling; serve it in the *Tourte aux Zephir*. *Tourte de Morûe* is done after the same Manner, without Salt; the Remainder of plain boiled Cod or any other Fish will do for those Pies, only warming it in what Sauce you please, and serve it in Pie-crust, made after the Zephir Direction.

Tourtes d'Esturgeons, Tourte d'Anguilles, de Brochet & Carpes.

TURBOT, *Merlans*, Whitings, *Eperlans*, Smelts, Perches, are all done after the same Manner; you may either prepare each in a Stew-pan as a Ragout or Fricassée, or bake it in a less rich Paste, and serve the Sauce or Ragout you think proper in it.

Des petits Pâtés de Godiveaux.

MAKE a Farce as directed for *Pâté de Godiveaux*, only chop it rather finer, and Paste as the Feuilletage, viz. rich Puff-paste; cut it to the Bigness of the Pates Moulds rubbed with Butter, and fill them with this Farce, and cover them with the same Paste; bake these in

in a middling-heated Oven about three Quarters of an Hour; when ready to ſerve, put a little warm Cullis with a Lemon-ſqueeze to it.

Petit Pâté en Sauciſſes.

In the form of Sauſages.

MAKE a Farce as the preceding, and wrap it up in Puff-paſte in the form of ſhort thick Sauſages, and cut ſome of the Paſte length-ways; roll it in the form of a ſmall Rope to twiſt round it according to Fancy, and finiſh it as the former; theſe Differences are proper upon a large Table, where two Diſhes of the ſame Preparation are ſerved, and ſhows the Ingenuity of the Workman.

Petits Pâtés à la Reine.

Queen Pates from the Sauce ditto.

USE the Sort of Paſte as for the two former; rub the Moulds with Butter, before you put the Paſte in it; bake them in a pretty quick Oven to make the Paſte riſe the better: if you fear their taking too much Colour, put a Sheet of Paper over, minced Breaſt of roaſted Poultries, Chickens, Fowls or Turkey, Hare, Partridges, or any thing elſe; make this reliſhing with Cream or Cullis accordingly, if you would have them white or brown, and pour it in the Pates when you are juſt ready to ſerve; when the *Farce* is prepared with Cullis, it is commonly baked in the Cruſt, either of Veal, Mutton, or Beef, minced; pour the Cullis after they are baked; and this laſt is called *Petits Pâtés au Jus*, viz. Gravy or Cullis: both are the Eſſence of Meat: *Petits Pâtés à la Bechamel* are much the ſame as *à la Reine*; they are called after the Name of the Sauces, which only differ in very little Alteration. See Sauces, p. 42. and 48. for *à la Reine* and *Bechamel*.

Petits

Petits Pâtés au Pontife.

From the Sauce, p. 30. and 46. Numbers of other Denominations.

MAKE a raiſed Paſte, and prepare a little Farce with Breaſt of roaſted Poultries, or Remainder of Sweet-breads, chopped Sweet-herbs, and proper Seaſoning; put this in the Bottom of the Pâtes nd fat Livers, and ſliced Truffles upon it, with a little ſcraped Lard, and the ſame Farce upon it; bake theſe Sorts of Pâtes a pretty good while; when done, make a little Hole at the Top, to pour a Sauce *au Pontife* in it; you may make *Petits Pâtes dreſſé*, viz. raiſed Cruſt, with any Sorts of Meat, either minced or cut in thin Slices; it is the Sauce you put to it that gives them the Name. In regard to Muſhrooms, Truffles, Morels, Aſparagus, or any kind of Greens you may make Pâtes of; then they are called by the Subſtance, and not the Sauce you add to it; for it is moſtly either with Cream or Cullis, with proper Seaſoning according as the Quality of the Thing uſed requires.

I ſhall give no further Direction, but the different Names by which *Pâtes* are ſerved; hoping the former Explanation ſufficient, without crowding more Repetitions; but as People unacquainted with the Names, and anxious to know whether any thing particular is meant, more than has been given already; and to make all familiar with Bills of Fare, as great Merit is often put upon their not being underſtood; they are as follows.

Petits Pâtés de ce que l'on veut. Of what you pleaſe.

Petit Pâtés à la Choiſy. With Sweet-bread, &c.

Petits Pates à la Perigord. With a Farce mixed with Truffles.

Petits

Petits Pâtes à la Neſſe. With Udders, &c. minced.

Petits Pâtes à la Mincelle. With minced Meat of any kind.

Petits Pâtes de Gibier. With any Sorts of Game.

Petits Pâtes de Poiſſon. With any kind of Fiſh.

Petits Pâtes de Poiſſon aux Ecreviſſes. With Crawfiſh, Butter, or Cullis.

Petits Pâtes de Poiſſon à la Crême. With Bechamel or Cream Sauce.

Petits Pâtes d'Oeufs. With Eggs.

Petits Pâtes de Foies & Laitance. With Livers and Roes.

Whoever has over-run this Book will know how to ſeaſon each Article of which thoſe Petits Pâtes are compoſed.

DES TOURTES & AUTRES PATISSERIES D'ENTREMETS.

Of Tarts and other Second-courſe Paſtry.

Fruits in Paſtry are equally called Tourtes as thoſe before with Meat.

Tourte de Ceriſes froide. Cold Cherry Tart.

MAKE a Compote, viz. ſtewed, of ſtoned Cherries, with half as much Sugar as for preſerving; they may alſo be prepared without being ſtoned; put this in a rich Puff-paſte, and Bits of Paſte upon; cut and laid according to Fancy; it requires no longer Time to bake, than is neceſſary for the Paſte to be done of a good Colour: this and other Sorts are alſo done in Paſte as directed for *Demi-feuilletage*; then the Fruit is put in raw, and Sugar according to Judgment; raiſe a proper

Border according to the Bigneſs of the Baking-diſh; and bake it longer than the firſt Direction: this laſt is uſed either hot or cold.

Tourte de Framboiſe. Of Raſberries.

SIMMER the Raſberries a Moment in a Syrup; then let them cool, and finiſh the Tart as the firſt Direction for Cherries.

Tourte de Fraiſes à la Glace.

Of Strawberries and iced Cream.

MAKE an Almond-paſte as directed in Page 407. put it in a Baking-diſh, and raiſe a Border as to any other Sorts of Paſte; it requires but a ſhort Time to bake, and very little Heat: juſt before you are ready to ſerve, put Ice-cream in it not very hard, and the Strawberries upon; this Ice-cream is made with a Pint of good Cream, and Sugar ſufficient to make it pretty ſweet, a little Orange-flower Water, two Yolks of Eggs; put it on the Fire till it is ready to boil; ſtir it to mix the Eggs very well; when it is cold, put it in a Mould to ice, as ſhall be explained in Ice Cream Articles; you may alſo boil Piſtachio-nuts in this Cream, and ſift it before icing.

Tourte d'Abricots. Of Apricocks.

CUT each in two, and break the Stones to get the Kernels; if the Fruit is not ripe enough, boil them a little while in Water; then drain them very well, and put them in the Paſte with Sugar according to Judgment, a few Bits of preſerved Lemon, and half a Kernel upon each Piece; cover it with the ſame Sort of Paſte, and ſtrew a little Powder-ſugar over it to give it a Glaze, which it will take in baking.

Tourte

Tourte de Franchipane.

Italian, after Frangipani, a proper Name.

MIX three Eggs with a Pint of Cream, two or three Spoonfuls of Flour, a proper Quantity of Sugar; boil this together about half an Hour, ſtirring it continually; then add ſome Almond-biſcuits, called Macaroni-drops, bruiſed to Powder, a little Lemon-peel minced very fine, a Bit of Butter, two Yolks of Eggs, a little of the Orange-flower dried and pounded, or a few Drops of Orange-flower Water: uſe the beſt Sort of Paſte, viz. *au Feuilletage* or *Zephir*; put the Cream in it, a few Bars of Paſte over, laid according to Fancy, or cut Flowers; ſugar it over to give a Glaze: ſerve cold.

Tourte à la Moële. Of Marrow.

TAKE a Cream as the preceding; inſtead of Butter uſe Beef-marrow melted and ſifted in a Sieve, four Whites of Eggs well froughted; put no Cover of any Sort upon it, only a good high Border round; when it is baked, ſtrew ſome Powder-ſugar over, and glaze it with the Salamander.

Tourte d'Amande. Of Almonds.

IT is done as the Italian Franchipane, putting a good many pounded ſweet Almonds in the Cream, and a few bitter ones with it.

Tourte de Verjus. Of Verjuice-grapes or any others.

STONE the Grapes, and ſcald them a Moment in boiling Water; then drain them very well, and ſimmer a little while in a rich Syrup; when this is cold, put it in the Paſte without covering: glaze the Border of the Tart with Sugar.

Tourte de Muſcat. Of Muſcado, or ſweet Grapes.

IT is done much after the ſame Manner, as the Verjuice, excepting that the Sweet-grapes are not ſcalded, nor ſo much Sugar or Syrup put to it.

Tourte de Piſtache. Of Piſtachio-nuts.

MIX Flour of Rice with three or four Yolks of Eggs, Orange-flower dried and chopped, Cream, and Sugar; boil it about half an Hour, ſtirring continually; then take it off, and add a Quarter of a Pound of pounded Piſtachio-nuts, and a Bit of preſerved Citron; finiſh it as uſual: if you would have it iced, make as directed for Strawberries, putting the Nuts pounded upon the iced Cream.

N. B. Although the Flower of the Orange-tree is here recommended, and in ſeveral other Directions; as it is not ſo common in England, few Drops of the Water will equally anſwer the ſame End.

Tourte à la Chantilli.

Chantilli, a ſmall Town near Paris.

PUT a little Orange-flower Water, in three Pints of Cream; frought it like Whites of Eggs; take the Frought as it is raiſed; when finiſhed, put a little raſped Lemon-peel, and Sugar-powder, at Diſcretion; ice it a little, and ſerve in an Almond-cruſt.

Tourte de Pommes. Of Apples.

PEEL the Apples; clean out the Kernels, and boil to a Marmalade, with few Drops of Water, a ſufficient Quantity of Sugar, and a little Cinnamon, a Lemon-ſqueeze; you may alſo put a Bit of the Rind; when done, take out the Lemon-peel, and Cinnamon; uſe the *Pâte de Feuilletage*; cover it with the ſame, and glaze it with Sugar.

Tourte de Poires. Of Pears.

PEEL the Pears, and cut them in Quarters; take out the Kernels; and if they are large, and pretty green, boil

boil them to half in Water; then ſimmer them ſome Time, in a good rich Syrup; bake them in the Tart, made of Pâte à Demi-feuilletage: ſee Paſte-articles.

Tourte de Prunes. Of Plums.

THE large Kinds uſed for Tarts, muſt be ſplit in two; put a good Quantity of Sugar, both under and over: uſe the ſame Paſte as the laſt, with the Top-cruſt the ſame, and glaze it to give it a better Look on the Table; in regard to glazing any Sorts of Tarts, it is no further neceſſary than agreeable, as many People like the Cruſt, without its being glazed.

Tourtes d'Epinards. Of Spinages.

SCALD the Spinages in boiling Water, and drain them very well to chop; then ſtew them in Butter and Cream, with a little Salt, and Sugar, few ſmall Bits of dried Comfit-citron, and few Drops of Orange-flower Water; uſe either the fineſt Puff-paſte, or the ſecond.

Tourtes de Groſeilles vertes. Of green Gooſberries.

YOU may either uſe them whole, or make a Marmalade of them, with a good Syrup: this laſt is recommended as the beſt Method; for by this Means you can judge eaſily how ſweet they are, and ought to be, to pleaſe; for the Marmalade, they ought to be ſtoned, when they are pretty large.

Tourte de Chocolat, & Tourte de Caffé.

Of Chocolate, and Coffée.

MIX a little Flour and Cream, with a proportionable Quantity of Chocolate, a Bit of Sugar, three Eggs; boil it about half an Hour, ſtirring continually,

for fear it ſhould catch at Bottom; put it in the Paſte, and Whites of Eggs, beat up, froughted, upon it; glaze it with Sugar: that of Coffee is done after the ſame Manner, boiling one or two Diſhes of good clear Coffee, with the Cream, inſtead of the Chocolate; finiſh it after the uſual Manner, without Top-cruſt.

Tourte à la Payſanne.

Common, or Country-faſhion.

TAKE a freſh Cream-cheeſe, made the Day before, or only made five or ſix Hours; mix a Bit of Butter, and few Eggs with a little Salt; make the Paſte pretty thick, and the Top the ſame; bake it, without glazing the Top-cruſt, or Border.

Tourte de Truſes à la Glace. Of Truffles iced.

SOAK few Truffles in warm Water; then clean them very well with a Bruſh; and boil them in a Pint of Cream, a Quarter of a Pound of Sugar; boil it till the Cream is reduced to half; take out the Truffles, to pound very fine, then mix them with the Cream; ice it, and ſerve with Almond Paſte Cruſt.

Tourte d'Entremets de ce que l'on veut.

Second-courſe Paſtry of any Kind of Fruits or Jelly.

THESE Tourtes may be made with any Kind of preſerved Fruits, ſuch as have been at Table, or ſuch as loſe their Colour or Goodneſs. Obſerve to cover all preſerved Fruits with Paſte cut in Flowers, or any different Shape, as it hinders it from turning black in the Oven; thoſe made with freſh or raw Fruits, it is not neceſſary, unleſs by Choice: *Tourtes* made of Jelly; bake the Cruſt firſt, and let it cool; then put the

the Jelly upon it, if of different Sorts; it will look the better, as is done in *Croquante.*

Petites Jalouſii.

From a blind Window or Grate, where cloiſtered Nuns, or Spaniſh Wives are ſpoken to, &c.

ROLL the Paſte pretty thick, cut in ſmall ſquare Pieces; make three or four Holes, or rather ſinking; rub them over with Yolks of Eggs, or glaze them with Sugar; when done, fill each Hole with different Kinds of Sweet-meats or Jelly: obſerve that thoſe little *Patiſſeries* are to be done with the beſt Puff-paſte.

Tartelettes à la Crême. Cuſtard in Paſte.

MAKE a Cream as directed for the Franchipane; let it cool, and prepare the Paſte in Moulds, as for Petit Pâtes; put ſome of this Cream in it, few Bits of Paſte, croſs-ways at Top; bake about half an Hour; glaze them with Sugar.

Tartelette à la Bonne; this is done in Petit Pate-pan, as the former; bake the Paſte, then fill them with Sweet-meats, or preſerved Fruits of any Kind, or a cold Marmalade, well prepared.

Tartelettes de Maſſepains. Tartlets of Sugar-paſte.

TURN ſome Almond-paſte in different Shapes and Sizes; bake it a Moment in a very ſlow Oven; when it is cold, fill each with what Sorts of Jelly or Sweet-meats you think proper; you alſo fill this Paſte with the ſame Sort of Cream, as directed for the Tourte *à la Chantilli*; then they are called by that Name: all *Tartelettes*, viz. ſmall Tarts, may be made with all the different Sorts of Creams, as directed for Tarts; the Difference is only by way of Variety, on the Table:

also all Creams, as directed here, without Fruits, as Coffee, Chocolate, &c. may be served upon a Dish singly, or with only a low Paste Border round, which gives it a better Look on the Table.

Rissolles d'Entremets de ce que l'on veut.

Fritures for Second-course of any Kind.

ROLL some of the second-best Paste *Demi-feuilletage* very thin; put in it what Cream, or Sweet-meat, or Marmalade you think proper; roll them up in what Form you please, and in different Shapes, and fry them in very hot Friture; glaze them with a little Sugar-powder, and the Salamander.

Soufflets. A raised Puff-cake.

MAKE the richest Puff-paste; roll it pretty thick, and four or five Pieces, or more, all of the same Bigness; lay one Piece in a deep Baking-dish; upon it some good prepared Cream, or Sweet-meat, then another Piece of Paste, then some more Cream, or Marmalade, and so on, as many as you please; the Paste to be the last, in which make a little Hole, which you fill with Sweet-meat, or Jelly, when it is well baked: this must be done in a pretty hot Oven, to raise the Paste properly: this is done also, by baking the Paste first upon a Baking-plate, and putting the Cream, Jelly, or Sweet-meat, when it is cold, and finished after the same Form.

Croquantes à la d'Estrées; either by that Nobleman's Name, or the Inventor.

USE the best Puff-paste; roll it pretty thin, and cut it in different Shapes, as Fancy leads; bake it, and dress each Piece upon the Dish, in a handsome Manner; rub them with a little Sugar-caramel, to make them stick

ſtick as you place them; then put ſome Currant-jelly all over the Top, and make what Flower or Deſign you pleaſe, with Nompareil of different Colours, round it.

N. B. The Nompareil is a ſmall Sugar-ſeed, which is ſold at the Confectioners; it ſerves to garniſh Frames for Deſſerts, and any Sorts of Paſtry, being firſt rubbed over with Whites of Eggs, to make it ſtick; intermix the Colour, according to Ingenuity.

Croquante en Caramel. Burnt Sugar Crokant.

IF you have no Mould made for the Purpoſe, take a round Stew-pan, according to the Bigneſs you deſire the Croquante to be; rub the Outſide with Butter or Oil; warm it a little in the Inſide, then rub it very clean; when it is cold, rub it again all over, with a little Butter or Oil, and keep it in a cool Place; boil about a Pound of Sugar, with two Spoonfuls of Water, on a ſmart Fire; ſkim it well; then do not ſtir it any more, till it begins to rope, which you will find drawing it up with a Knife, Fork, or Skewer; if it ropes as it cools, then drop it directly on the prepared Pan, according to your Fancy; do not make it too heavy and thick; it ought to be clear and tranſparent; when it is cold, put the Pan a Moment over an Aſhes-fire; watch the Moment that the Oil or Butter is warm, to take it off, with both Hands, from the lower Part: obſerve that the Diſh you intend to ſerve it upon, be ready prepared, and put it upon it directly, for it is a great Chance but you break it, if you handle it more than once; and the ſame Attention for all Croquantes, either of Sugar or Paſte: Croquantes made a Day or two before uſing, they muſt be kept in a warm Place, otherwiſe they will tumble to Pieces.

Croquante de Pâte d'Amandes. Of Almond-paſte.

PREPARE the Pan upon which you propoſe to make it as the former; make the Paſte pretty ſupple, and eaſy

eaſy for handling; roll it pretty thin, and cut it in Flowers, or Birds, and ſo on, as you pleaſe; and place it accordingly: you muſt obſerve, that each Piece ſticks to one another, by Ropes and Twiſt, or otherwiſe; put it a Moment in a very moderate Oven, or it will do at a good Diſtance from the Fire, turning it round ſeveral Times; then take it off as the former; if any Part ſtick to the Pan, or breaks, join it with Sugar Carameled; you may ſerve it in its natural Colour, or glaze it with a white froughted Glaze, made of fine ſifted Sugar, beat up with Whites of Eggs, and a little Lemon-juice; beat it up with a wooden Spoon, in an earthen Veſſel, or China, until it is very white; uſe a light Bruſh or Feathers, to ſpread it about the *Croquante*; then you may alſo garniſh it with Nompareils; make the Bottom of the ſame Paſte, or any other Sorts; lay croſs Bar Diviſions, according to Fancy, to intermix Sweetmeats, Jelly, preſerved Fruits, &c. &c.

Nœuds d'Epées. Sword-knots.

MAKE a ſecond-beſt Paſte, viz. *Demi-feuilletage*, and roll it very thin; cut it in Thongs like Ribands, ſome with a Knife, and ſome with a dented Paſte-cutter, to make the Scollop; fold them like a Sword-knot; baſte the Paſte with Eggs, where it ſhould join together; bake them on a Baking-plate; and when ready to ſerve, garniſh with Currant-jelly, Apricock-marmalade, froughted Cream, or any thing elſe.

Maſſepains de Fleurs.

Sugar or Almond Paſte, cut in Flowers.

CUT Almond-paſte in Flowers, and in any Form, according to Taſte and Invention; bake it a Moment in a ſlow Oven; this Paſte will keep good from one

Week to another, if kept in a warm or very dry Place; when you want to uſe it, put different Sorts of Jelly or Marmalade upon it.

Paniers de Vendange.

Small Baſkets; they are called *de Vendage*, after the Baſkets uſed to gather the Grapes. *Vendanger*, to vintage.

MAKE Baſkets upon proper Moulds, prepared as directed for *Croquantes*; it is recommended to be done with Almond-paſte, as being the moſt delicate; but may be made with all Sorts of firm Paſte, for the Almond-paſte is extremely ſhort, and conſequently apt to break; cut the Paſte in long narrow Tape; make it either flat or twiſted; after the Baſkets are done, join the Handles with Sugar *Caramel*; give them what Colour you pleaſe, with a Pencil, with the different Colours uſed in Cookery, and what Fruits or Sweet-meats you pleaſe in it.

Petites Roſſettes. Small Knots.

THIS is done after the ſame Manner, as the Sword-knots, only leſſer, as a Tartlet is to a Tart; and garniſhed with different Sorts of Jelly, or Marmalade, &c. &c.

Petites Corbeilles de Maſſepains à la Glace.

Small Buckets of Sugar-paſte, with Ice-cream.

MAKE ſmall Buckets of this Paſte in ſmall Moulds, like Petit Pates; and make Baſkets of common Paſte, large enough to put the Buckets in it; join the Ears and Handles, with *Caramel* Sugar, after they are baked; make Covers for the Buckets of the ſame Paſte; fill them with iced Cream, of any Sorts; and cover them,

them, and ſerve them in the Baſkets: you may form this Paſte to what Form you pleaſe, and colour it according to what you propoſe to repreſent; one's own Imagination in this is the beſt Rule; it may be made in the Form of Fruits, Snuff-boxes, or any thing elſe; and it may be ſerved for Second-courſe Diſhes, in its natural Colour, or for Deſſert painted; theſe ſmall Diſhes, although of no Conſequence of themſelves, ſhew the Ingenuity and Delight the Workman takes in his Buſineſs, as thoſe Things require a good deal of Time and Care.

Gâteaux à la Madeleine. Common ſmall Cakes.

TO a Pound of Flour, put a Pound of Butter, eight Eggs, Yolks and Whites, three Quarters of a Pound of Sugar-powder, a Glaſs of Water, a little Lemon-peel, chopped very fine, dried Orange-flowers; work it well together; then cut it in Pieces, of what Bigneſs you pleaſe, to bake, and glaze them with Sugar.

Gateaux à la Neige.

Whipt Cream, like Snow.

MAKE ſmall Cakes in the Form of Pâtes, with a good Paſte; when they are baked, take off the Top, and take out as much of the Inſide as you can, without breaking; fill them with good whipt Cream, and put the Covers on to ſerve.

Gâteaux de Niauffles. The Place moſt in repute for this Sort.

MAKE a good Puff-paſte; roll it pretty thick, and cut in Lozenges, about the Bigneſs of the Palm of your Hand; bruſh it over with Yolk of Eggs, beat up, and ſtrew Macaroni Drops Powder over them, with a little Powder of Orange-flowers, and Lemon-peel chopped very fine; ſtick Bits of ſcalded Sweet-almonds

in

in the Paſte, pointed upwards; cover them with Paper in the Oven, to keep them of a paliſh Colour.

Gateau de Bourneville. The Name for the ſame Reaſon as before.

WORK about half a Pound of Flour, with five or ſix Eggs whole, ſome fine chopped Lemon-peel, few Drops of Orange-flower Water, a Spoonful of plain Water, a little Salt; then let it reſt about an Hour; you will put about as much Butter as Paſte; after work it well together; bake it in a Mould or Hoop; garniſh it as you ſhall think proper, with Sugar or Nompareils, or Colours.

Biſcuit de Turin, ou Gateau de Savoy. Savoy Cake.

TAKE an equal Weight of Eggs and Sugar; ſeparate the Yolks and Whites; put the Sugar to the Yolks, with ſome Lemon-peel finely chopped, Powder of Orange-flowers, or a Spoonful of the Water; beat up this very well together, and alſo the Whites, which you mix with the Yolks, ſtirring continually, and half as much Weight of Flour, as you uſed of Eggs; pour it in the Veſſel you intend to bake it in, well rubbed with Butter; bake it in a ſoaking Oven, about an Hour and a half; if it is of a good Colour, you may ſerve it without garniſhing; and if not, as it may be too brown, or too pale, glaze it with a white Sugar-glaze, as directed in Almond-paſte Croquante, or with any other Colours, as directed in the laſt.

Bonnet de Turquie à la Glace.

Turk's Cap, with Ice-cream.

MAKE a clear Paſte, or Batter as the former; and butter the Mould, ſo called, to pour it in, to bake; when it is cold, cut off the Top gently, and a good

good deal of the Inside; which dry in the Oven, till it can be reduced to Powder or Crums; boil a Pint of Cream and Sugar, according to Judgment; reduce it to half, and add the Crums in it; mix it well, to ice it to a certain Degree, that you may put it in the Cap, and cover it over with the Top to hide the Cream: you may masquerade the Outside as you think proper, or serve it plain, if of a good Colour.

Bonnet de Turquie en Surprise.

Sham Turk's Cap.

RUB the Cap-mould with Butter as the former, and bake a pretty thick Almond-paste in it; be careful how you take it out; garnish the Outside between the Ribs, with Jelly of different Colours, and the same Sort of Paste at Bottom, with different preserved Fruits.

Gateaux en Turbans.

THIS is the same Composition as the first Turk's Cap, only baked in small Moulds, ribbed or twisted in the same Manner as the large ones, and served in their natural Colour: *Bonnet aux Pistaches* the same, only adding what Quantities of pounded Pistachio-nuts you think proper, when you are mixing the other Ingredients.

Biscotins. Small Biscuits.

MAKE a Paste with a Quarter of a Pound of Flour, three Spoonfuls of fine Sugar-powder, as much Sweet-meat Marmalade; add Whites of Eggs, to work it pretty soft; with this Paste-form small Biscuits, to what Size and Shape you please.

Gateaux

Gâteaux en Feuillage. *Feuillage*, a rich Puff-paſte, that ſcales off in ſmall Leaves.

THIS is the fineſt Paſte cut in Lozenges, or any other Form, baked ſingly, then ſerved, five or ſix Pieces, one upon another, in the Form of a Sugar-loaf, with a Sugar-glaze.

Gâteau à la Polonoiſe. Poliſh Faſhion Cake.

MIX a Handful of Flour with a Pint of good Cream, half a Pound of Beef-ſuet, melted and ſifted, a Quarter of a Pound of Sugar-powder, half a Pound of Raiſins ſtoned and chopped, dried Flowers of Orange, a Glaſs of Brandy, a little Coriander and Salt; bake it as all other Cakes, about an Hour, and glaze or garniſh it.

Gâteaux au Sultan.

THIS is the ſame Preparation as the *Pâte à la Royale*, only mixing Lemon-peel finely chopped, dried Orange-flowers; when the Cake is ready for the Oven, ſtrew the Top with Piſtachio-nuts, mixed with Sugar and Whites of Eggs.

Gâteaux d'Amandes. Almond-cake.

TAKE half a Pound of Flour, half a Pound of pounded ſweet Almonds, and five or ſix bitter with it, half a Pound of Sugar, ſix Eggs, and work it well all together; form it into a Cake; bake it on a ſheet of Paper, well buttered; when cold, glaze it with a white Sugar-glaze: another Method for the ſame Sorts of Cakes; bake it in a Mould, or Baking-hoop; pound a Pound of ſweet Almonds very fine, and one Dozen of bitter ditto, putting a little Whites of Eggs, to hinder them

them from turning to Oil; then put to it half a Pound of fine Sugar-powder by Degrees, two whole Eggs, Lemon-peel, finely chopped or raſped; when this is properly mixed, add eight Eggs, the Yolks and Whites firſt beat up ſeparately; ſtir it, and mix it all properly; and pour it in the Mould, to bake about an Hour: ſerve it in its natural Colour.

Gâteaux à la Bechamel.

BOIL a Pint of Cream with few pounded ſweet Almonds, and a little Coriander-ſeed; then ſift it; uſe it to about a Pound of Flour, three Eggs, and about as much Butter, as it makes of Paſte; finiſh it like all other Paſte; and make Cakes with it, to what Shape and Bigneſs you pleaſe.

Gâteaux de Compiegne.

So called after the Place, as Banbury Cakes, &c.

MAKE a Mould with ſtrong Paper, in the Form of a Muff; butter it well inſide; fill it with a Paſte, as directed for *Pâte à Brioche*, wherein you mix a little raſped Lemon-peel; when baked, take off the Paper; rub it all over with melted Sugar, or Whites of Eggs, and garniſh it with Nompareils.

Gâteaux au Ris. Rice-cake.

TAKE what Quantity of Rice you think proper; boil it in good Broth, and ſome Hog's-lard; when it is cold, mix it with as much Flour as Rice, a good deal of Butter, ſome Eggs, and Salt; make a good Puff-paſte of it; and make hot Cakes of what Shape and Bigneſs you pleaſe with it; rub them over with Eggs, before baking, to give them a good Colour.

Gâteaux

Gâteaux de Piſtache. Of Piſtachio-nuts.

THIS is done after the ſame Manner, as the Almond-cake; only uſing the ſaid Nuts inſtead of Almonds.

Gâteaux de Verjus. Of Verjuice-grapes preſerved.

USE ſuch Moulds as you do for Petit Pâtes, with the ſecond-beſt Puff-paſte; fill them with preſerved Verjuice-grapes, or any other; cover them with the ſame Paſte; ſolder them, wetting the Borders with Water, and pinching all round: you may make theſe Sorts of Cakes, with all Sorts of preſerved Fruits; glaze them with Sugar, or ſerve in their natural Colour.

Gâteaux à la Dauphine.

USE the ſame Paſte as directed by the Name of Pâte Royal; the Form gives them the Name, by being twiſted in the Shape of the Fiſh ſo called, *Dauphin.*

Ramequins. Cheeſe-cakes.

TAKE good Parmeſan-cheeſe, or Gruyere, viz. Swiſs Cheeſe; you may alſo mix Cheſhire with it; melt it in a Stew-pan, with a Bit of Butter, one or two Spoonfuls of Water; then add as much Flour, as will make it pretty thick, and quit the Sides of the Pan; put it in another Pan, and put Eggs to it, one by one; mixing well with a wooden Spoon, until it becomes pretty light and clear; add one or two pounded Anchovies, and a little Pepper; bake them ſingly upon a Baking-plate, or in Paper-caſes of what Shape you pleaſe; they require but a ſhort Time in a ſoft Oven; and ſerve quite hot.

Ramequins, (Vole-au-vent).

Light to fly with the Wind.

MAKE the Paſte as the former; only put the Yolks of Eggs, and beat up the Whites alone; which, when properly froughted, add to the Paſte, and mix it all together very well; uſe the fineſt Puff-paſte, rolled very thin, and wrap a little of the Ramequin Preparation in the Paſte; pinch them round; bake them about a Quarter of an Hour; ſerve quite hot.

Ramequin à la Toulouſe. A City in France.

THIS is the ſame Preparation as the former; only baked upon toaſted Bread, or without toaſting; cut into what Shape you like.

Timbales.

A Mould ſo called, for being in the Shape of a Kettle-drum.

IT is only the Form of it which makes the Difference between theſe and the *Gateaux au Verjus*, juſt mentioned; as they are filled with preſerved Fruits, or Sweet-meat, after they are baked, covered over, and glazed with Sugar-glaze.

Petits Choux. A ſmall Sort of Choudee.

USE the Paſte as directed in *Pâte Royale*, with a little raſped Lemon-peel, Orange-flowers, few Macaroni-drops bruiſed; drop it with a Spoon upon a Baking-plate, in a ſmall Quantity, a little Sugar-powder over; bake in a ſoft Oven.

Biſcuit

Biſcuit au Clinquant.

Beautified with Tinſel. Tinſel Cake.

MAKE the ſame Preparations as directed for *Biſcuit de Turin*, Page 411; make three or four large Paper-caſes, a Sheet to each; rub them well with Butter, and pour the above Compoſition in it; bake in a ſoft Oven; take the Cakes out of the Papers, while hot, and cut one to the Largeneſs of the Bottom of the Diſh you intend for Table; the reſt muſt be cut leſſer and leſſer, to finiſh in the Form of a Sugar-loaf, and hollow in the middle; ſolder each Piece with Sugar Caramel; and when it is finiſhed, pour ſome Caramel Sugar round it, as if tied with Pack-thread: you will find how to prepare the Sugar in Page 407, under the Direction of *Croquante au Caramel.*

Talmouſes. Cheeſe-cakes of a different kind from Ramequin.

BOIL a Bit of Butter in a little Water and a little Salt; thicken it with as much Flour as it will take, ſtirring it on the Fire conſtantly until it become quite a Paſte; then mix the Eggs with it one by one, to make it almoſt as liquid as a thick Batter; and mix ſome good Cream-cheeſe with it; bake it in good Puff-paſte, coloured with Yolks of Eggs: ſerve hot or cold.

Talmouſes de Saint Denis.

MIX a Spoonful of Flour with a freſh Cream-cheeſe well drained, commonly called Curds, a little Salt, a proper Quantity of Eggs, and finiſh as the former. *St. Denis, the Place famous for theſe Cakes.*

Flancs. A large Cuſtard.

CUT a Bit of good Paſte pretty thick to the Size of the Diſh you intend for Table, and a pretty Border round it about an Inch high or more; or if for ſmall Cuſ-

tard, in proportion; and fill it to about half with the ſame Compoſition as the laſt Cheeſe-cakes; you may alſo fill it with Cream firſt boiled with Sugar, Cinnamon, Coriander-ſeed, and ſtrained; then a few Yolks of Eggs beat, and added to it, and baked in the ſame Manner as the Cheeſe-cakes.

Darioles. A Mould ſo called.

MAKE the Paſte pretty thin; rub the Moulds with Butter inſide, and prepare theſe as *Petits Pâtés*; when the Paſte is half baked, drop a Spoonful of the forementioned Preparation in them, or prepare it after this Manner; beat up a little Flour with three or four Eggs, a little Salt, Milk, and Sugar; it muſt be about the Conſiſtence of a thick Batter: the ſame may be done in raiſed Paſte without Moulds; then they are called *Darioles à Pâté.*

Feuillantine. A Cream-cake.

THESE are made to any Size all after the ſame Manner; uſe the *Pâte de Feuilletage* for it, which you put in a Mould or Pan of what Bigneſs is moſt convenient, or a good raiſed Cruſt without Mould; put in it whatever Cream you think proper; cover it like a Pie, and garniſh it according to Fancy.

Echaudés au Sel. Dumpling-paſte.

MAKE a Paſte with Flour, Milk, and Salt and Yeaſt; let it reſt ſome time in a warm Place to foment; then cut the Paſte in Bits of what Bigneſs you think proper, and boil them a good while; let them cool; then cut each in two, and ſoak them in Milk, Sugar, and Lemon-peel about an Hour; drain and flour them to fry; alſo dip them in Oil or melted Butter to broil, baſting with the ſame as they were dipped in. *Brioches* made with the Paſte under that Denomination, may be dreſſed after the ſame Manner.

Puits

Puits d'Amour. From Moulds to cut Paſte ſo called.

THIS is a Diminutive of the Tinſel Biſcuit, as theſe Moulds are commonly made five or ſix, each leſſer than the other, to finiſh by the ſmalleſt; they are made with the beſt Puff-paſte, and baked ſingly, ſerved one upon another, with Jelly betwixt, or none; the Moulds are to be had by that Name at all Braziers and Tin Shops in London.

Gobelets à la Moëlle. Marrow-tumblers.

MAKE a Cream as directed for *Tourte à la Moëlle*, Page 401; rub the Moulds with Butter inſide; they ought to be plain, and about an Inch and a half deep, but may be done with others; put about a good Spoonful of the Cream in each, and bake in the Oven; you may ſerve them plain, or garniſhed with Nompareils.

Differents entremets de Biſcuits.

Different ſecond or laſt Courſe Diſhes of Biſcuit Paſte.

WITH the Compoſition of the *Biſcuit de Turin*, (ſee page 411), you may make what kind of ſmall Paſtry you pleaſe; it is the Form and Moulds which gives the Name; ſome you glaze with Sugar, ſome maſqueraded with Colours or Nompareils, and baked of a fine Colour, are moſtly ſerved in, without any Alterations.

Genoiſes. Olive-fritures.

MAKE a thin Puff-paſte cut in ſmall Bits, and in each put a little prepared Cream as under the Direction of *Franchipane* boiled, and mix a few Piſtachio-nuts bruiſed in it; wet the Borders with Water or Yolks of Eggs, to pinch them cloſe; fry of a good Colour; you may alſo glaze them brown or white; theſe are alſo done with Apples, Marmalade, or any other, either baked or fried.

Canellons. In the form of a Cane or ſmall Gun.

MAKE a pretty hard dried Paſte with a little melted Butter, a Spoonful or two of Water, ſome raſped Lemon-peel, one Egg, about a Quarter of a Pound of Flour and half as much Sugar; roll it very thin; make a little Cane of Card-paper; butter it well outſide, and wrap it in ſome of the Paſte cut for that purpoſe; bake it a few Minutes; then take the Paper or Cane out, and fill the Paſte with Currant-jelly or any other.

DES ENTREMETS DE CREME, LEGUMES, & AUTRES EN GRAS & EN MAIGRE.

OF LAST COURSE DISHES, OF CREAMS, GARDENINGS, AND OTHERS, GRAS OR MEAGER.

Crême Legere. Light Cream.

BOIL a Pint of Cream until it is reduced to half, with a Quarter of a Pound of Sugar; then take it off the Fire; put a few bruiſed Macaroni-drops in it, Lemon-peel, finely chopped, ſix Whites of Eggs well beat up; put the Table-diſh on an Aſh-fire; pour the Cream in it; cover it with a brazing-pan Cover with a little Fire upon it; ſerve it hot: if it does not take Colour enough in this Manner, colour it with a Salamander; it ought to be a fine brown, and not too much done, but to ſhake like a Jelly.

Crême au Chapelet. From the Border made in the Form of Beads.

BOIL a Pint of Cream; reduce it to half, and in it Lemon-peel, Cinnamon, Coriander-ſeed and Sugar, the Skin of a Fowl's Gizzard, chopped; ſtrain it in a Stamine; prepare a Border for the Diſh, with ſome pounded Chocolate, a Spoonful of melted Gum-dragon, thick and ſifted through a Cloth; put fine Sugar to it until it becomes

comes a hard Paſte; then roll Bits of it in Beads, and put them to dry; garniſh the Diſh round with it; the Cream being finiſhed as the former, only left white; the Beads are joined together with Carameled Sugar in the Form of Croſſes or any other, and made to ſtand up round the Cream.

Crême en Quadrille.

Four Squares, or Partition of four Colours.

MAKE a Bit of hard Paſte with Flour, one Yolk of an Egg, and half of the White; make a Border with Part of it, and four Partitions in the Diſh of what Shape you pleaſe; rub the Bottom with Yolks of Eggs to make the Paſte ſtick; bake it a Moment; then boil a Pint of Cream, reduce it to three Parts, and fine Sugar in it; mix Part of it with ſome ready-boiled Chocolate, which you put in one Partition; alſo one Part mixed with Caramel Sugar, and put it in the Partition over-againſt the firſt: add four Yolks of Eggs to the Remainder to fill the two others, and ſtrew Nompareils upon one.

Crême à la Croix de Malthe. Malta Croſs.

FORM a Malta Croſs with the ſame Sort of Paſte as the former upon the Diſh intended for Table, and bake it as the laſt; put a white Cream in the middle, and ſome mixed with Coffee round it; bake it between two Aſhes-fires; which is alſo called *Bain-Marie*, for Creams.

Crême à la Sultane.

BOIL and reduce a Pint of Cream to three Parts, with Sugar, Lemon-peel; when it is half cold, add a little Flour, ſix Yolks of Eggs; ſift it in a Sieve, and pour it on the Table-diſh to bake like the laſt, without colouring; when half done, put ſome Orange-flour, preſerved, upon it, as to appear when it is done: theſe Orange-

flowers are dried and prepared like burnt Almonds: Almonds after this Manner may ſerve to garniſh this Cream; they are both called after the ſame Name, viz. *Pralinée.*

Crême à l'Abbeſſe. The Lady Abbeſs of a Convent.

Nuns Cream.

BOIL a Pint of Cream with Cinnamon, Coriander-ſeed, Lemon-peel and Sugar; reduce it to three Parts; then mix ſix Yolks of Eggs with it, and ſift it in a Sieve; then add burnt Orange-flowers, dried preſerved Citron, a few Macaroni-biſcuits bruiſed, a Bit of Chocolate pounded; and finiſh it as the former, between two ſlow Fires.

Crême à la Mariée. Bride-cream.

BEAT up ſix Yolks of Eggs, and two of the Whites, with a Spoonful of Flour, Lemon-peel, chopped very fine, a little Orange-flowers, Chocolate and Macaroni as the laſt, half a Pint of Cream, a good Quantity of Sugar according to Taſte; boil it on the Fire about a Quarter of an Hour; then pour it on the Diſh; colour the Top with a hot Shovel.

Crême frite. Fried Cream.

BOIL a Pint of Cream with Sugar, Lemon-peel, Coriander-ſeed, Cinnamon; reduce it to half; then mix ſix Yolks of Eggs beat up, and ſift it in a Sieve; bake as all others, only rather more when it is cold; cut it in ſmall ſquare Pieces, or in any other Shape; flour them to fry, and ſerve with a Sugar-glaze; which is done eaſily by ſtrewing a little Sugar-powder over, and a hot Shovel.

Autre

Autre Crême frite. Another fried Cream.

BEAT up three Spoonfuls of Flour with six whole Eggs, half a Pint of Cream, Macaroni-biscuits bruised, Citron-chips, Orange-flowers, and Sugar; boil all together, stirring continually; when it is boiled quite thick, drop it upon a Dish, floured in the Bottom, about a Spoonful separately, and flour it again over; let it cool, and fry it as the last; you may glaze some, and serve some without glazing.

Crême de Chocolat.

BOIL a Quarter of a Pound bruised, with three Half-pints of Cream, Sugar in Proportion as the Chocolate requires; reduce it by boiling to about one Pint; add six Yolks of Eggs beat up, and mix it very well; bake it between two Fires as other Creams, without Border.

Crême de Caffé.

MIX three Cups of good Coffee, with one Pint of Cream, Sugar according to Taste; boil it together; reduce it about one third: observe that the Coffee must be done as if it was for drinking alone, and settled very clear, before you mix it with the Cream; finish this as the last.

Crême d'Herbages de ce que l'on veut.

With Garden-herbs of what kind you please.

BOIL three Half-pints of Cream to one Pint, and Sugar sufficient; a few Minutes before you take it off the Fire, put what Herbs you think proper to be in it, just long enough to give it the Taste of whatever it is, as Tea, Anise-seed, Charvil, Taragon, Sellery, Parsley, &c. &c. add a Spoonful of Flour, six Yolks of Eggs; mix it well

well together; ſift it in a Sieve upon the Table-diſh; finiſh it as the laſt; it is called by the Name of Herbs or Seeds.

Crême Veloutée. *Veloutée*, velveted, ſoft, rich, requiring no Addition.

THIS is the ſame Cream as directed in the ſecond Cream *au Chapelet*; only it is ſerved in the Table-diſh alone, without any Border or garniſhing, and kept very white in the baking between Aſhes-fire.

Crême Brûlée. Burnt Cream.

BEAT up a Spoonful of Flour with ſix Yolks of Eggs and four of the Whites, Orange-flowers, Citron, Macaroni-drops, all finely chopped, three Half-pints of Cream, ſome Sugar; boil it about half an Hour on a ſlow Fire, ſtirring conſtantly; when it is reduced about one third Part, and pretty thick, pour it on the Table-diſh; make a Caramel with Sugar and Water; when it is of a fine Cinnamon Colour, pour it gently round, and over Part of the Cream; you may alſo brown it with a hot Salamander or Shovel, and keep it a while like the reſt on a very ſlow Heat.

Crême de Vermicel ou de Ris.

With Vermicelly or Rice.

BOIL ſome Vermicelly or Rice in Milk, until it is to a Marmalade; let it cool, and mix it very well with a Pint of Cream, Macaroni-drops, Orange-flowers, Lemon-peel, all chopped very fine, a little pounded Cinnamon, five whole Eggs well beat up, Sugar-powder according to Taſte; pour it on the Table-diſh; bake it as uſual, or in a ſoft Oven.

Crême

Crême à la (*Straſbourg.*) A City in (Alſatia,) or the Inventor's Name.

BOIL a Pint of Cream and Sugar; reduce it to about half; put the Skin of a Gizzard chopped in it, a Moment before you take it off the Fire; put the Diſh on a very ſlow Fire a little while; then ſift the Cream in it, when it has been a little while between two Fires, as uſual; ice it on the ſame Diſh without ſtirring it.

Crême à la Dauphine.

BEAT up ſix Yolks of Eggs, and a Spoonful of Flour, Sugar, Orange-flowers, Citron, Macaroni Drops, a Pint of Cream; boil it about half an Hour, ſtirring continually; add a little Cream, if it become too thick in the boiling; when it is almoſt cold, put the Whites of four Eggs beat up to it; and pour Part of the Cream in the Diſh, then Slices of Spunge-biſcuits, or any other Sorts, then Cream, and ſo on; finiſh by the Cream; bake it in the Oven, and glaze it, as already directed for Cream-glazing.

Crême au Gratin.

BEAT up half a Dozen of Eggs, and a Spoonful of Flour, chopped preſerved Citron, Macaroni, and Orange-flowers, *Pralinées*, a Pint of Cream and Sugar; put the Diſh on a pretty ſmart Fire, and pour the Cream in it, by little and little, to catch at Bottom without burning; it only requires proper Attention, to make a very palatable Cream; when done, glaze the Top with a little Sugar, and a hot Shovel or Salamander.

Crême au Caramel.

BOIL a Pint of Cream, with Lemon-peel, and Coriander-ſeed; ſtrain it, and make a *Caramel*, as directed

rected for *Croquante au Caramel*; when it is of a good Colour, mix it with the Cream, and give it a Boiling; then add five or six Yolks of Eggs, beat up with a Spoonful of Flour; boil all together a Moment; and finish it as most usual, between two slow Fires.

Crême Meringuée. Whites of Eggs froughted, called a *Meringue:* also a Syringe made on Purpose to squirt a thick Cream to fry.

BEAT up six Yolks of Eggs, one Spoonful of Flour, preserved Citron, Orange-flowers the same, Macaroni-drops, all finely chopped, a Pint of Cream and Sugar; boil it together slowly about half an Hour, then put it on the Table-dish; smooth it even with a Knife; frought up the Whites with a little Sugar; put the Frought as it is whipped upon the Cream; finish it Sugar-loaf Fashion: it will stand so, if the Eggs are well beat up; strew a little fine Powder-sugar over it, and bake it in a mild Oven, as for Biscuits.

Autre Crême meringuée.

With the Syringe, viz. squirted Cream.

BEAT up the same Quantity of Eggs, with a Spoonful of Flour or two; boil half a Pint of Cream, with Cinnamon, Coriander-seeds, one Bay-leaf; put the Eggs to it, to boil and thicken a Moment; it must be pretty thick, which you may do by adding Flour and Sugar, according to Discretion; warm some frying Hog's-lard, ready to fry; and squirt the Cream in it, to fry of a fine Colour.

Crême soufflée. Raised or Puff Cream.

PREPARE a Cream, as the first *Meringuée*; boil it in the same Manner; then add six Yolks of Eggs beat up, and mix all together with a little more Cream; put

put it on the Table-dish; bake it in a middling Oven; it will raise pretty high; and to keep it so, leave it in the Oven, till you are ready to serve, as it will sink, if it is let to cool.

Crême à la Reine. Queen's Cream.

BOIL a Pint of Cream to half reduced, with fine Sugar, Orange-flower Water; when half cold, mix it with six Whites of Eggs well beat up; bake it between two very moderate Fires, and to remain in its natural Colour.

Crême d'Oeufs à l'Eau. Eggs and Water Cream.

BOIL a Pint of Water to about half, slowly, with Cinnamon in it, Coriander-seeds, Lemon-peel, Orange-flower Water, a small Quantity of Sugar, and preserved Citron; let it cool a while, then mix six Yolks of Eggs, a Spoonful of Flour, well beat up together; sift it in a Sieve; bake it between two slow Fires; and colour it brown, with a little powdered Sugar, and a hot Salamander.

Crême au Blanc-Mangé.

POUND a Quarter of a Pound of sweet Almonds, and the Breast of a roasted Fowl; add six Yolks of Eggs, and few Spoonfuls of good Cullis, a little Water, boiled with Coriander, and a little Sugar; strain it in a sifting Cloth, several Times, rubbing with a wooden Spoon; bake it as the former

Crême d'Ecrevisses. Craw-fish Cream.

BOIL a Pint of Cream, and fine Sugar; reduce it to about half; pound the Carcases of eight or more Craw-fish, and put this Cream to it, and the Skin of a Fowl's

Fowl's Gizzard, for about a Quarter of an Hour; then ſift it as the laſt; and finiſh it after the ſame Manner: you may ſerve it in its natural Coolneſs, or ice it.

Crême Bachique; or Bacchus, from Bacchanal's Feaſt, kept in Honour of the God of Wine, as the Receipt ſhows.

BOIL three Half-pints of ſweet Wine, about a Quarter of an Hour, and a little Sugar; when half cold, add it to one Dozen of Yolks of Eggs, well beat up; bake it as uſual, and ice it after.

Crême à la Bourgogne. Burgundy Cream.

BOIL a Pint of Milk, with a Bit of Lemon-peel, Orange-flower Water, a Bit of Sugar; and boil a Quarter of a Pound of Rice in a little Water, till it is tender, and become thick; then add the Milk to it, by little and little, until all is boiled quite thick; ſift it in a Stamine as a Cullis; and mix it well with ſix or eight Whites of Eggs, well beat up; put it in the Table-diſh; and bake it in a mild Oven, or with a Brazing-pan Cover; when ready to ſerve, glaze it with a little Sugar ſtrewed over it, and the Salamander, or a hot Shovel, to catch ſlightly upon the Sugar.

Crême de Ris au Bouillon.

Rice-cream boiled in Broth.

BOIL about a Quarter of a Pound of Rice in Broth, until it is boiled very tender, and pretty thick; put a couple of bitter Almonds pounded; when half boiled, a little Coriander, and ſome good Cullis; boil all together ſome time, then ſtrain it in a Stamine, and finiſh it as uſual; ſerve hot: alſo a Rice-cream is made to ſerve cold, with Rice-flour, Cream, Lemon-peel, Su-

gar; boil it ſome time; ſift as the firſt, and finiſh it in the ſame Manner, as all cold Cream; and moſt Creams ought to be ſerved cold, as it is a Diſh that is commonly eat at the latter Part of the *Repaſt*; if it is ſerved hot, then it is neither one nor the other.

Crême à la Ducheſſe. See Cream *à la Sultane.*

IT is prepared the ſame on the firſt Part, only glazed with whipt Whites of Eggs, and Sugar, when ready to ſerve, and coloured with a hot Shovel, inſtead of being garniſhed, with Orange-flowers preſerved, or burnt, as what is called burnt Almonds.

Crême à la Nourrice.

Nurſe-faſhion, or Nurſe-cream.

BEAT up ſix Yolks of Eggs, and two Whites, with a Spoonful of Flour, a Pint of Cream, Sugar, Citron, Orange-flowers, Macaroni-drops, as before directed; boil this together, ſtirring continually; when it is grown pretty thick, pour it on the Diſh for Table; and ſimmer it a good while on a ſlow Fire, ſufficient to make it catch a little, and colour the Top with a hot Shovel.

Baignets Italiens. Fritures Italian Faſhion.

BOIL a Quarter of a Pound of Rice, very tender in Milk; when it is pretty thick, put a little Salt, ſome fine Sugar, Orange-flower preſerved, and green chopped Lemon-peel, a Handful of Flour, three whole Eggs; mix it all very well; and add ſome Currants, or Couple of good Apples, peeled and cut in ſmall Bits; butter a Sheet of Paper; and put this Preparation upon ſingly, with a Spoon, each about the Bigneſs of a large Nutmeg; put this Sheet of Paper into hot Friture;

ture; when the *Baignets* quit the Paper, take them out, and continue frying, till they are of a good Colour; take them out, to drain upon a Sieve; and ſtrew a little Sugar-powder upon; and ſerve them as hot as poſſible.

Baignets à l'Angloiſe. Engliſh Faſhion.

BEAT up ſix whole Eggs, with a good Handful of Flour, Salt, fine Sugar, green Lemon-peel chopped, Orange-flower Water, Macaroni-drops bruiſed, half a Pint of good rich Cream; rub the Inſide of a Stew-pan with Butter; and boil this Preparation ſlowly, between two Fires, without ſtirring it; when it is ſimmered thick enough, turn it over upon a Diſh, and let it cool to harden it; when you mean to uſe it, cut it in ſmall Pieces, and fry it of a good Colour: finiſh as the laſt.

Baignets en Surtout. Maſked. *Surtout*, a Covering or Frock.

MAKE a good Cream as directed for *Franchipane* or Marrow; it muſt be pretty thick; when it is cold, roll it in ſmall Balls, and dip in a good thick Wine-batter, to fry; glaze them with Sugar, and a hot Shovel: ſerve quite hot.

Baignets d'Amandes. Of Almonds.

POUND half a Pound of ſweet Almonds, and ſix or eight bitter ones, Orange-flowers, chopped Lemon-peel, Sugar in Proportion, a Handful of Flour, two or three Whites of Eggs; pound all together ſome Time, few Drops of Water, or more Whites of Eggs, to make it of a proper Suppleneſs, to roll it in little Balls; roll them in Flour, to fry as Force-meat Bullets; ſtrew a little fine Sugar-powder upon, when ready to ſerve.

Baignets

Baignets ſoufflés de Pâte. Raiſed Paſte Fritures.

MAKE a Paſte as directed in *Pâte Royale*, Page 375. mix preſerved Citron, Orange flowers chopped fine, and Macaroni-drops, as uſual; ſpread it upon a Diſh, with a little Flour under and over; cut it, to roll in Bullets, the Bigneſs of a Nutmeg; fry in a middling hot Fritures, on a ſlow Fire, as they require a longer Time to raiſe, than a lighter Compoſition; fry of a good brown Colour; drain them as uſual: ſerve quite hot, with raſped Sugar over.

Baignets de Pain à Chanter. Wafer-baignets.

CUT two pretty large Pieces of Wafer; wet them a little to hinder from breaking; lay a little Sweet-meat, or a good ready-boiled Cream, between two Bits; wet the Border round, to pinch it together; dip each gently in a frying Batter, pretty thick; fry as uſual of a good Colour, about a Dozen for a Diſh: ſerve with Sugar as the laſt.

Baignets de Blanc-mangé.

MIX a Quarter of a Pound of Rice-flour, with a couple of Eggs, ſome fine Sugar, a little Salt, a Pint of Cream; ſimmer it on a ſlow Fire, about an Hour, ſtirring it often for fear it ſhould burn at Bottom; when it is quite thick, add pounded Breaſt of Fowl, Orange-flowers, Macaroni-drops, fine chopped Citron; flatten like a Paſte with Flour; let it cool; and cut it in what Shape you pleaſe to fry; finiſh with raſped Sugar as uſual, or glazed.

Baignets de Pommes en Piédeſteaux.

Apple-fritures on Pedeſtals.

CUT ten or twelve good baking Apples in two, or leave them whole if ſmall ones; peel them, and take out the Pippins with a Gorer; marinade them three

or four Hours in Brandy, Sugar, Orange-flower Water, Lemon-peel; drain and flour them to fry, in a very hot Friture, and glaze them with Sugar, and a hot Salamander, or Shovel: the Pedeſtals are made with Bits of Puff-paſte, baked, cut with *Puits-damour-moulds*; raiſe them properly upon each other, intermixed as you think proper.

Baignets de Pommes en ſurpriſe.

Maſked, &c. &c.

CUT eight large Apples in two; hollow each Piece inſide; marinade them as the laſt; when ready to fry, fill the Hollow with Sweet-meat, or Jelly; wrap each Piece in a thin Paſte; dip them in a good Batter, to fry of a fine brown Colour; powder with Sugar, and glaze ſome for Variety.

Baignets à la Mariée. Bride-fritures.

PEEL and gore the Apples; and cut each in four or five round Slices; marinade them as the former; and dip them in a good Batter made of Cream, Sugar, Flour, Wine, and Yolks of Eggs; powder with Sugar, or glaze them according to all others.

Baignets de Pêches & d'Abricots.

Of Peaches and Apricocks.

THEY are peeled and marinaded like the Apples; you may either wrap them in a very thin Paſte, and dip in Batter, or only flour them to fry: ſerve very hot with raſped Sugar.

Baignets à la Créme. Cream-fritures.

BOIL half a Pint of Cream, with a little Salt and Sugar, the Bigneſs of an Egg of Butter; put as much Flour to it as the Cream can ſoak; make it pretty

pretty dry, by keeping it on the Fire; then work it with a couple of Eggs; roll it pretty thick; cut it in Lozenges to fry, and glaze them with Sugar.

Baignets de Fraiſes. Of Strawberries.

MAKE a Paſte with Flour, a Spoonful of fine Oil, chopped Lemon-peel, half Whites of Eggs beat up, and half white Wine ſufficient to make it pretty ſoft, juſt fit to drop with a Spoon; mix ſome large Strawberries with it; and drop the Bigneſs of a Nutmeg in the hot Friture, as many as you propoſe to make; be careful to take them out, in the ſame Manner as they are draining, and glaze them with Sugar.

Baignets de Sureau, & de Vigne.

Of Elder-flowers, and Vine-leaves.

THOSE of Elder-flowers are made while in Bloom, in breaking off, ſmall tender Branches alſo of Vine, in breaking the Tops in ſmall Bunches; both to be marinaded as the Apples, on Pedeſtals; when drained, dip them in good thick Batter to fry; and ſerve with raſped Sugar, as moſt uſual.

Baignets à l'Eſpagnole.

Spaniſh Faſhion, or Orange-fritures.

TAKE one or two preſerved Oranges, which you cut in as many Pieces as you think proper; make a good thick Batter, with ſweet Wine, and finiſh theſe as all others: the ſame may by done with Lemon, Bergamotte, or any other Fruits.

Baignets de Ramequins.

MAKE a Paſte as directed for Ramequins, Page 415. flatten it pretty much, and put it to cool upon a

Pewter-diſh, with a little Flour under and over; when you are ready to fry, cut in ſmall Pieces; roll it about the Bigneſs of a Nutmeg; fry of a good Colour: ſerve very hot, with raſped Sugar over.

Baignets à la Dauphine.

MAKE a Paſte rather ſupple, with an equal Quantity of Flour and Sugar, Macaroni-drops bruiſed, preſerved Orange-flowers, Lemon-peel, all chopped very fine; mix it with Whites of Eggs, until it is to what Conſiſtence required, which is to be juſt hard enough to bear working with a Rolling-pin; roll it in Sheets, about the Thickneſs of half a Crown; let it cool to harden; then cut it in what Shape and Form you pleaſe, with Moulds of any Sorts of Flowers; fry this as uſual, and glaze with Sugar.

Baignets à la Fermiere.

Farmer, or Houſe-wife Faſhion.

MIX ſome well-drained freſh Cream-cheeſe, with Salt, two Spoonfuls of Flour, and few Eggs, a ſmall Quantity of Sugar; when this is all properly worked together, butter a Sheet of Paper, and drop it upon ſeparately; put the Paper with the Cream in hot Fritures; when they looſen from the Paper, take it out, and continue frying briſkly of a good Colour; ſerve with raſped Sugar over.

Baignets à la Nonnette. Nuns Fritures.

THIS is done with *Pâte Royale*, ſee Page 375. flour it, to make it of a proper Conſiſtence; and cut it in what Shape you pleaſe to fry; and finiſh as uſual.

Baignets en Caiſſes. In Paper-caſes.

MAKE the ſame Preparation, as thoſe au Blanc-mangé, all to the Meat-part, which is not to be; prepare

pare one Dozen or more of ſmall Paper-caſes in different Shapes; rub the Inſide with Butter, and fry in a very hot Friture; when done, take them out of the Paper, and glaze that Part that was in the Paper, with Sugar, and a Salamander, or dip them in carameled Sugar.

Baignets de pluſieurs Façons. Of different Sorts.

MIX a freſh Cream-cheeſe with five or ſix Eggs, ſome Salt and Sugar, a Pint of Cream and Flour, ſufficiently to make it pretty ſubſtantial; boil it, ſtirring continually; when become quite thick, ſpread it upon a Diſh; flour it firſt, and over it; let it cool; cut it to what Shape you like; you may mix Almonds, Citron, Orange-flowers, Piſtachio-nuts, or any Thing elſe; whatever of theſe you mix with it, gives the Name.

Baignets Mignons are made of a Cream Veloutée, baked pretty hard, cut in Pieces, rolled in Flour, and fried; glaze them with Sugar, and a hot Shovel.

Rôtie (Toaſt) *à la Minime.*

An Order of Friars ſo called.

CUT pretty large Pieces of Bread-crums, and fry them in Oil; put them in the Table-diſh, when properly drained; and mix chopped Parſley, Shallots, Capers, Pepper, and a pounded Anchovy, with ſome good Oil; pour this over the Toaſt; and garniſh round with Fillets of Anchovies ſoaked.

Rôtie à la Genoiſe. Italian Toaſt.

LARD a French Roll with half Ham and half Anchovies; then cut it in Toaſts, and a thin Slice of Bacon; dip each in a good thick Batter, made moſt-

ly with Eggs; fry ſlowly, and drain them very well with a Linen-cloth; ſerve a Ravigotte-ſauce under: ſee Sauce Ravigotte, Page 38.

Rôtie à l'Infante.

Spaniſh Faſhion; from *Infanta*, Spaniſh Princeſs.

MAKE the ſame Preparation, as directed for *Crême à la Moëlle*, Page 401. make an Almond-paſte, which you prepare as a Toaſt; raiſe a little Border; bake them; and when cold, pour ſome of this Cream in it, as high as the Borders; bruſh it over with Whites of Eggs, beat up with Sugar; and colour them with a hot Shovel.

Rôties au Mortier.

Pounded in a Mortar; pounded Toaſt.

HAVE a Bit of rich Paſte, which you put in a Mortar, with a Veal-kidney roaſted, a little of the Fat, Salt and Sugar, two or three bitter Almond-biſcuits, or the Almonds alone, Orange-flowers, Lemon-peel, and a little preſerved Citron; pound all this together, and add four Whites of Eggs, beat up, to mix it; put this upon Bread-crums, cut as Toaſts; bake in the Oven.

Rôties de Bretagne. Brittany Toaſt.

CHOP all Sorts of Sallading-herbs, and mix them with Salt, Pepper and Butter, a Lemon-ſqueeze; ſerve this upon toaſted Bread.

Rôties de Foies gras. Fat Liver Toaſt.

MAKE a Farce, finely chopped, with Bread ſoaked in Cream, Truffles, one or two fat Livers, Marrow, Parſley, Shallots, Pepper and Salt, all well mixed with Eggs; ſpread it upon Pieces of Bread, cut in Toaſts, Bread, and Farce, much of an equal Thickneſs; ſmooth

ſmooth it over with a Knife, dipped in Yolks of Eggs; ſtrew Bread-crums over; fry them: ſerve a little clear Sauce under.

Rôties de Rognons de Veau. Veal-kidney Toaſt.

MINCE a roaſted Kidney, with half of its Fat; ſeaſon it with Pepper and Salt, chopped Shallots, Parſley, a little green ſweet Baſil; mix it together with Yolks of Eggs; lay it upon Pieces of Bread as the former, or cut the Bread in what Shape you think proper; finiſh them with Eggs, and Bread-crums; put them in a Baking-diſh, upon thin Slices of Lard, to bake in the Oven; when done, drain the Fat off, and wipe the Bread with a Linen-cloth; ſerve with a little Gravy under.

Rôties au Jambon. Ham-toaſt.

CUT as many thin Slices of Ham, as you propoſe making Toaſts; it muſt be ſoaked ſome Time, excepting it ſhould be quite freſh; ſoak the Slices of Ham, in a Stew-pan, over a ſlow Fire; turn them once or twice, it requires but a ſhort Time to do; take the Ham out, and fry the Bread in the Fat; you may add a little Butter; put them on the Table-diſh, and the Slices of Ham upon; keep it warm; add a little Cullis, in the ſame Pan, a little Vinegar, and Pepper; boil it a Moment, ſtirring with a Spoon: ſerve this Sauce upon the Toaſt: you may make the ſame with freſh Bacon, alſo pickled Pork, which is to be dipped in Batter, and fried: ſerve upon fried Bread, with a little Sauce under.

Rôties de Foies de Raies, & autres.

Of Scate Livers, and others.

MINCE the Livers of any Sorts of Fiſh, alſo Parſley, Shallots, Capers, Pepper and Salt; ſimmer

it on the Fire ſome Time, with a good Bit of Butter; then let it cool; fry ſome Bread in Butter, cut in different Shapes; lay this Preparation upon, and Croſs-barred over with Fillets of Anchovies; baſte with melted Butter, and Bread-crums; bake in a mild Oven, about half an Hour, on a Baking-plate; and ſerve with a little melted Butter, and a good Lemon-ſqueeze.

Rôties à l'Allemande. German Faſhion.

THE Remainder of a Ragout of Salpicon will do for this as well as to make a freſh one; chop it finer than for a Ragout, and mix a little chopped Parſley and Shallots with it, and two Yolks of Eggs; reduce it very thick on the Fire; when it is cold, put it upon toaſted Bread, cut to what Form you pleaſe; ſtick Bits of hard Yolks in it, and rub it over with raw, beat up; garniſh with Bread-crums; fry in a very hot Friture, or bake in the Oven: ſerve a little Cullis-ſauce under, with a good Lemon-ſqueeze, ſee Page 289. for Salpicon.

Rôties de Légumes. Of Garden-greens, &c.

MAKE a Ragout of Spinages, or any other; ſeaſon it as if for the Table, without Toaſt; when it is cold, mix it well with few Yolks of Eggs; and finiſh after the ſame Manner, with Eggs and Bread-crums; fry or bake.

Rôties en Rochers.

Rock, to look like Biſcuits ſo called.

MAKE a Cream as directed for *Franchipane*, Page 401. when it is cold, mix it with four Yolks of Eggs, and beat the Whites to frought; ſpread the Cream upon Pieces of fried Bread, cut in different Shapes;

Shapes; mix ſome Sugar with the Whites; and put the Frought upon indifferently, a little raſped Sugar over; bake in a ſoft Oven; ſerve dry, hot or cold.

Rôties ſoufflées.

Puffed or raiſed. *Soufflées*, blown.

POUND a Breaſt of a roaſted Fowl, with ſome Beef-marrow, Parmeſan-cheeſe, five Yolks of Eggs, and the Whites whipped to Frought; prepare it upon Pieces of Bread, cut like Toaſts, and fried in Butter; rub them over with Yolks and Whites of Eggs; and garniſh with Bread-crums and Parmeſan-cheeſe mixed; bake in the Oven, and ſerve a good reliſhing Cullis-Sauce under; you may make a Toaſt with Truffles, Muſhrooms, or any thing elſe.

Pommes en Farbalat. Apples feſtooned.

PEEL ſome fine golden Pippins, or any other good ſtewing Apples; gore them whole, and ſtew them to three Parts with Sugar, and a little Water; make the Syrup pretty rich, to clog to the Apples; wrap them round with a thin Paſte; cut with a Paſte-cutter, which are moſtly ſcolloped; and make Knots or Flowers with the ſame Paſte, to put on the Top of the Apples; raſp ſome Sugar over, and bake a Moment in the Oven.

Pommes en Colimaçon. In the Shape of Snails.

MAKE a Marmalade of Apples, as directed for Tarts of the ſame; make a thin Paſte, in which put ſome of this Marmalade, and give the Shape of Snails, or any other, and accordingly they are called; bruſh them over with Whites of Eggs, froughted with Sugar; give a good Colour in the Oven; although this is directly Apple-puffs, as Variety of Shapes for the ſame Thing is agreeable, according as you would have them, they muſt be directed by Names.

Pommes

Pommes en ſurpriſe, unexpected. Maſked Apples.

PREPARE the Apples as directed for *Farbalat*; only make a larger Gore in the Middle; let them cool to fill with what Sort of Sweet-meats you pleaſe; wrap them in thin Paſte, and garniſh with ſmall Flowers, or any thing elſe cut according to Fancy; raſp ſome Sugar over, and bake them in a ſoft Oven.

Pommes farcies. Stuffed Apples.

GORE them as the laſt, and fill them with a good Franchipane-cream; bruſh the Outſide with Whites of Eggs to make as much Sugar-powder ſtick to as poſſible; bake them in a mild Oven upon the Diſh you intend for Table; ſerve either cold or hot.

Pommes glacées. In Jelly, or glazed.

PEEL them and leave the Tails; gore at the oppoſite Side, not quite through; boil them with Half a Pint of red Wine, ſome Sugar, a Spoonful of Brandy; obſerve that this is calculated for about a dozen, and ſo in Proportion; ſimmer them ſlowly, that they may not break; when almoſt done enough, take them out, and reduce the Syrup to a *Caramel*, and put the Apples to rub them all over with it; you may ſerve them ſo, or wrapped in a thin Paſte, and finiſhed as directed for *Farbalat*, glazed with a white Glaze, as directed in *Croquante*.

Pommes au Chocolat, *Pommes à la Crême* of any Sorts, are finiſhed after the ſame Manner, either glazed or not.

Pommes au Gratin à la Crême; when boiled as the laſt, put ſome prepared Cream in the Table-diſh, on a ſlow Fire, to catch a little at Bottom; the Apples upon, and more Cream over; keep the Diſh ſome time between two ſlow Fires.

Pain

Pain de Jambon à la Mayence.

Ham-roll, or cold Loaf.

CUT thin Slices of ready boiled or roaſted Weſtphalia Ham, and make a little Farce with ſome of the Fat, and chopped Sweet-herbs; have ſuch kind of Paſte as is made for French Rolls; beat a Bit of it flat with the Hand according to the Bigneſs required; put ſome of the Farce upon a few thin Slices of Ham; then Paſte; continue two or three Times over, finiſhing with the Paſte, which you form as a ſmall Loaf that nothing elſe may appear; bake it upon a Baking-plate in a middling Oven; ſerve cold; theſe kinds of Loaves are moſtly uſed on a Journey, as being very convenient to carry about.

Pain en Surpriſe.

THIS Name has been explained in ſeveral Places: take a French Roll well cruſted, and take out all the Crums; dry the Cruſt in the Oven, and glaze it all over with white Glaze; and put it again a Moment in the Oven to dry it; when it is cold, fill it with *Blanc-mangé*; when it is pretty thick, put it on the Table-diſh in a cool Place, or upon Salt or Ice, till the *Blanc-mangé* is quite firm: this is done either with one large Roll, or three or four ſmall ones.

Pain de Morilles & de Champignons.

Morels or Muſhroom Loaf.

CUT a Slice of Bread round the Loaf, about an Inch thick; ſink it about half, leaving a pretty thick Border; pare it properly in Scollop, or in any other Shape, to give it a handſome Look; fry it in Butter, and ſerve a good Ragout of Muſhrooms or Morels in it; you may alſo ſerve Aſparagus, Peaſe, or ſtewed Spinage in

in the ſame Manner; the two firſt are alſo ſerved upon a flat Toaſt, or fried Bread, or half a Roll dried in the Oven, and put in the Middle of the Diſh: ſome Bakers in London make little hollow Rolls fit for the Purpoſe, which they call Oyſter-rolls, as being often uſed to ſerve Oyſter-ragout in.

Pain à l'Eſpagnole.

Spaniſh, from being dipped in Spaniſh Wine.

TAKE out all the Crums of five or ſix ſmall Rolls, and fill them with a ready-prepared Cream, and cover the Holes with the Bits cut off, to make them appear as if whole; ſoak them in ſweet Spaniſh Wine a little while, then flour them to fry and glaze.

Pain à la Crême.

TAKE a good large round Roll raſped, and the Crums taken out as the laſt, and ſoak it a little while in Milk, Sugar, and Lemon; then drain, and fill it with *Franchipane* Cream, and ſtop it up as the laſt; put a little Cream in the Bottom of the Table-diſh, the Roll upon, and pretty thick of Cream all over, and Sugar-powder; bake it in a pretty hot Oven, to give it a fine brown Colour.

Pain à la Ducheſſe.

POUND half a Pound of ſweet Almonds ſcalded, half a Quarter of a Pound of *Piſtaches*, as much dried preſerved Citron-chips, half a Pound of Sugar; when all is finely pounded together, mix it with ſix Eggs, or more if required; beat up the Whites; butter the Diſh you intend for Table; and put this Compoſition upon it, in the Form of a ſmall Loaf; bake it in a mild Oven, and glaze it white, or rub it over with Whites of Eggs, and garniſh

garnish it with Colours or Nompareils, *Macaroni:* an *Italian Paste*; the French Author names in what Street the best is sold in Paris; but I shall not take upon me to be so affirmative for London, but only say, that it is very apt to be musty, and very easily found out by smelling, and so of all Italian Paste in general; it is to be boiled in good Broth; when it is very tender and thick, mix some Parmesan-cheese with it, or *Gruyere*; put it on the Table-dish, and colour it in the Oven, or with a Salamander. The *Lazagne* mentioned in Page 25. was through Mistake inserted as flat Macaroni; it is made more in the Form of Corn; but all Italian Paste is much of the same Composition.

Fondues en Caisses.

Melted Cheese in Paper-cases.

FOR one dozen of little Paper-cases of about an Inch square, melt or toast a Quarter of a Pound of Swiss-cheese, half as much Parmesan, some good Cream-cheese in Proportion, to answer to the French *Fromage de Brie*; then mix it in a Mortar with four or five Eggs, one after another, fill the Cases with it, and bake a Moment in a soft Oven, that is hot enough to give them a good Gold Colour: Here follows a *Pouding à l'Angloise*; but as I find that a Kitchen-maid of six Weeks Practice can make a better, I shall take no further Notice of it.

Gaufres à la Flamande. Flemish Gawfers.

QUANTITY for one dozen according to the Flemish Gawfer-irons; mix a Pound of Flour with a Pint of Cream, and a little Yeast, a little Salt, a Pound of melted Butter; keep it in a warm Place about half an Hour or more; if it is not liquid enough to pour easy with a large Spoon, add more Cream; warm the Iron, and rub it with Butter tied in a Cloth, or a Bit of fresh Bacon, and

pour

pour a Spoonful of this Batter in it; bake them of a good brown Colour, turning the Iron once or twice; ſerve hot, they are alſo ſerved in hot Cream and Sugar.

Laitances de Carpes à la Hollandoiſe.

Carps Roes, Dutch faſhion.

BOIL a dozen of ſmall white Onions ſcalded in Half a Pint of white Wine, a Noſegay of Sweet-herbs, a good Bit of Butter, Pepper and Salt; when three parts done, put ſcalded Carps Roes in it; finiſh the boiling; they require no longer than time enough to finiſh the Onions very tender; reduce the Sauce pretty thick; put the Roes in the Middle of the Diſh, the Onions round; mix a little Spinage-juice with the Sauce, to give it a pale green Colour, or a ſtrong Green if you think proper; ſerve the Sauce upon the Onions only, or in the Bottom of the Diſh, and the reſt upon it; garniſh it round with fried Bread: Carps Roes are alſo dreſſed as a Chicken Fricaſſée with Muſhrooms, a little chopped Parſley, and white Liaſon-ſauce.

Laitances de Carpes à la Bellevûe.

Agreeable, well-looking.

SCALD the Roes in warm Water, and prepare a Stew-pan with thin Slices of Lard, one Slice of Ham, upon this a ſcalded Sweet-bread, a Noſegay of Sweet-herbs, Onions, cut in Hoops pretty thick, a Glaſs of white Wine, whole Pepper, and a little Salt, (or none if the Ham is not very freſh); when the Sweet-bread is almoſt brazed enough, put the Roes to it, a little Broth, about two dozen of Crawfiſh-tails picked; ſimmer together about a Quarter of an Hour; then put the Sweet-bread in the Middle of the Diſh; put two or three of the Onion-rings upon it, which you baſte with Whites of Eggs to make them

them ſtick better; fill them with Crawfiſh-ſpawn, boiled a Moment in a good Cullis, and the Roes and Crawfiſh-tails round ſeparately; add ſome good rich Cullis to the Sauce; make it pretty thick; ſift it in a Sieve, and pour it upon the Roes only.

Laitances de Carpes à l'Angloiſe. Engliſh faſhion.

BOIL ſcalded Roes, about a Quarter of an Hour, in ſome good Jelly-broth; ſeaſon with Pepper and Salt; when ready to ſerve, add a Bit of Butter rolled in Flour; ſimmer it a Moment without boiling; add a Lemon-ſqueeze, the Sauce to be of a middling Conſiſtence, neither very thick, not clear or thin; *à la Bechamel* done with Bechamel-ſauce; ſcald them firſt, and ſimmer them a while in it.

Laitances de Carpes frites. Carps Roes fried.

SCALD them as uſual; and when they are well drained, marinade about an Hour with Lemon-juice, and a little Salt; drain and flour them to fry in a very hot Friture, to give them a good brown Colour: drain upon a Sieve or with a Cloth; ſqueeze an Orange over, and garniſh with fried Parſley.

Timbals d'Anchois. From the Moulds ſo called.

RUB the Moulds with a little Butter inſide, and garniſh them all over with Fillets of Anchovies, ſoaked; intermix them handſomely with Fillets of Breaſt of Fowl, roaſted; fill them with light well-ſeaſoned Farce; bake in the Oven; turn them over in the Diſh; ſerve a little Cullis-ſauce under.

Anchois au Baſilic. Anchovies with Baſil.

WASH them very clean, and ſplit each in two; take the Bone out, and ſoak them about an Hour in a little white Wine, a few Leaves of ſweet Baſil; then

drain them, and dip in Batter made of Eggs and Wine; ſtrew Bread-crums over; fry a Moment; ſerve with fried Parſley; when ſoaked in this Manner, they are alſo wrapped in thin Paſte, giving what Form you pleaſe when fried.

Anchois au Parmeſan. With Parmeſan-cheeſe.

SOAK the Anchovies very well, each ſplitted in four Fillets; fry ſome Bread, cut in the ſame Manner, and put a little Cullis in the Table-diſh, with chopped Parſley, Shallots, and raſped Parmeſan; the Bits of fried Bread upon, laid with Taſte; then the Anchovies upon; pour a few Drops of Cullis over and a Lemon-ſqueeze; cover it over with Bread-crums and Parmeſan; give it a good Colour in the Oven.

Oreilles de Liévres & de Lapins de pluſieurs façons.

Hares and Rabbits Ears, to different Sauces.

SCALD them well as thoſe of Lambs, and braze tender in a light Braze, with a Glaſs of Wine, one or two Slices of Lemon; when they are very tender, put them to what Sauce you pleaſe; or fry, dipped in a good thick Batter: the Sauce ought to be pretty reliſhing.

Grêlée de Viande. Meat-jelly.

ACCORDING to the Quantity wanted, uſe Knuckle of Veal, a Cock-fowl, or half a one, Water ſufficient; ſkim it very well, and boil it until the Meat is quite done; ſift it in a Sieve, and ſkim the Fat clean off; let it reſt to ſettle; then pour the clear in a Stew-pan, and boil it with Lemon-peel and Juice according to Diſcretion, a little Salt and Sugar, three or four Eggs, the Whites beat up and the Shells pounded; ſtir it continually, until it grows clear, and reduced enough to turn to Jelly; dip a Napkin in warm Water to take out any Smell it might have; ſtrain it, and tie it on a Jelly-ſtand; ſtrain the Jelly

ly ſeveral Times through, keeping it in a warm Place while it is ſtraining; and pour it in the Moulds or Glaſſes before it is cold. *Pied de Veau*, Calves-feet Jelly, is made after the ſame Manner, mixing what Quality and Quantity of Wine you pleaſe with it.

Gêlée de Blanc-mangé.

MAKE a Meat-jelly as the former, as far as mixing the Eggs, which you do not do; when you think it is reduced enough for a Jelly, put ſome pounded ſweet Almonds, mixed with Cream, and ſtrain through a Napkin ſeveral Times like a Cullis; while it is warm, rub it hard with a Spoon in ſifting, to make it taſte of the Almonds, and ought to be very white; pour it in what Mould you pleaſe to cool upon Salt or Ice; it ſhould not be too ſubſtantial. *Blanc-mangé* is alſo made with Almond-milk, Cream, and Iſing-glaſs, to make it take to a Jelly; the Iſing-glaſs ſhould be uſed with Moderation, as it is apt to give a bad Taſte to whatever it is uſed with.

CONTINUATION DE PETITS PLATS D'ENTREMETS.

Small Laſt-courſe Diſhes continued.

Huitres grillées. Broiled Oyſters.

MELT a little Butter with chopped Parſley, Shallots, a little Powder of Baſil, coarſe Pepper; put a little of this in each Oyſter, and rolled in Bread-crums; broil quickly; they may be broiled ſingly, or in their Shells with this Seaſoning; colour the Top with a hot Salamander; they are alſo broiled with Bread-crums mixed with Yolks of Eggs, a little Pepper and Butter, and done in the Shells.

Huitres frites. Fried Oyſters.

MARINADE ſome large Oyſters with Vinegar, chopped Sweet-herbs, Pepper; drain them, to dip in a thick Batter to fry; ſerve with fried Parſley.

Huitres en Ragout.

SCALD them in their own Liquor, without boiling; then drain them, and prepare a Sauce with ſome good Broth or Cullis, a good Bit of Butter, ſome Pepper, chopped Parſley, a Spoonful of good Oil; ſimmer the Oyſters a little while in it; make the Sauce pretty thick; add a Lemon-ſqueeze, when ready to ſerve; they are alſo dreſſed like a Chicken-fricaſſée, or with Bechamel-ſauce in Rolls.

Huitres ſautées. Jumped, or done in a hurry.

TO eat them hot done quickly, without any other Preparation, put them on a Gridiron upon a ſmart Fire, and hold a hot Salamander over, which will make them open very ſoon; ſerve quite hot; or if you have a hot Oven, put them in it, which will do the ſame with leſs Trouble.

Huitres à l'Eſpagnole. Spaniſh Faſhion, or Sauce.

MAKE a little Farce to make a Gratin in the Bottom of the Table-diſh, with a few chopped Oyſters, Parſley, one Clove of Garlick, a Bit of Butter and Pepper; put ſcalded Oyſters upon this; pour a little Sauce over, made of a little Cullis, chopped Muſhrooms, a Bit of Butter and chopped Capers, one pounded Anchovy; cover it over with Bread-crums, keep the Diſh on a ſlow Fire, and a Brazing-pan Cover over it, with Fire on when ready, ſerve a little Spaniſh Sauce upon it.

Huitres à l'Etuvée. Stewed Oyſters.

SCALD three or four Dozens of Oyſters in their Liquor a Moment; then ſtrain the Water in a Napkin, for fear it ſhould be ſandy; put it in a Stew-pan, with two or three Spoonfuls of good Cullis, coarſe Pepper, chopped Parſley, green Shallots, a Glaſs of white Wine; boil it, and

and reduce it pretty thick ; put the Oyſters in it to warm, without boiling ; garniſh the Diſh round with fried Bread.

Huitres en Coquilles. Scollop Oyſters.

THIS has been obſerved already. *Hatelet d'Huitres* ; ſcald the Oyſters as uſual, without boiling ; drain them well, and give them a few turns in a Stew-pan on the Fire, with a good Bit of Butter, chopped Parſley, Shallots, Pepper, a few Yolks of Eggs ; then ſkewer them with as much of the Sauce as poſſible, Bread-crums over ; broil a little while : ſerve without Sauce.

Huitres en Surtout.

THIS is done in the ſame Manner as the *Coquilles*, only with a Farce made of Fiſh and good Seaſoning ; you may alſo make a Farce with chopping the Oyſters, and mixing with Bread-crums, ſoaked in Cream, Shallots, Parſley, Muſhrooms, a few Yolks of Eggs, Pepper and a little Salt ; fill the Collops with it ; put Bread-crums and Parmeſan-cheeſe upon, and bake in the Oven, about a Quarter of an Hour. *Moules*, Muſſels, are dreſſed in all the different Ways of Oyſters.

Ecreviſſes au Court-bouillon. Crawfiſh plain boiled.

BOIL them with half Wine and Water, or Vinegar inſtead of Wine, and Salt, ſome ſweet Herbs, half an Onion or a whole one according to the Quantity ; and if you would give them a particular Taſte, keep them in Milk and Parſley, about ten Hours alive ; then boil as uſual ; and you may alſo put a Spoonful of Aniſeed in the Liquor while they are boiling ; this laſt is the Dutch Faſhion, and it gives them a very agreeable Taſte, when uſed with Taſte and Moderation ; trim the ſmall Claws or Fins, and lay them on the Table diſh with *Addreſs*.

Ecreviſſes à la Poulette, ou à la Bechamel.

Craw-fiſh Fricaſſée, or Bechamel-ſauce.

WHEN boiled as the former, pick the Tails without ſeparating from the Bodies; trim the Fins off, and cut half of the large Claws off alſo; dreſs them as a Chicken-fricaſſée with Muſhrooms, &c. being prepared in the ſame Manner; they are alſo warm in Bechamel-ſauce, without boiling; put a little chopped Parſley to it.

Ecreviſſes farcies. Stuffed Craw-fiſh.

BOIL ſome large Craw-fiſh as uſual; ſtrip off the Body-ſhells and the Fins under the Tails; make a little Farce with the Remainder of a well-taſted Ragout; the *Salpicon* is the beſt; fill them as large as if the Shells were on; rub this Farce over with Yolks of Eggs, and Bread-crums upon, and fry them; you may alſo bake them in the Oven; then uſe the Whites of Eggs to bruſh them over with; a very mild Oven will do, or a Brazing-pan Cover as uſual, a good Lemon-ſqueeze under when you are ready to ſerve.

Ecreviſſes à la Flamande. Flemiſh Faſhion.

BOIL them in Beer with a good Quantity of Butter, a Noſegay of Sweet-herbs, coarſe Pepper and Salt; boil on a ſmart Fire; ſerve in the Liquor with Sprigs of Parſley, taken out of the Noſegay.

Ecreviſſes à l'Italienne,

ARE boiled with all Sorts of Seaſoning, two Spoonfuls of Oil, two Glaſſes of white Wine, the Juice of a Lemon, half a Clove of Garlick, Muſhrooms, juſt Water ſufficient to make liquid enough; this is calculated for a Quarter of a hundred, and ſerve in their

their Sauce. *Ecreviſſes à l'Intendante*; put ſome large Craw-fiſh in a Stew-pan, with a good Bit of Butter, the Juice of a good Lemon, chopped Truffles, Muſhrooms, Parſley, Shallots, Pepper and Salt; ſimmer them on a ſlow Fire till they are done; let them cool; thicken the Sauce with Flour and Yolks of Eggs ſufficiently to be like a Farce; when it is cold, wrap the Craw-fiſh in it each ſeparately; lay them on the Table-diſh; ſtrew with Bread-crums, and give them a good Colour in the Oven; add a good Lemon-ſqueeze upon, when you ſerve.

Ecreviſſes aux Trufes. With Truffles.

BOIL the Craw-fiſh ſimply with Water, Salt and Vinegar; when they are cold, pick the Tails, and pound the Bodies to make a Cullis, as directed for Craw-fiſh Cullis; put a few Truffles in a Stew-pan, cut in large Slices, a good Quantity of Butter accordingly, a Noſegay of Sweet-herbs, a few Spoonfuls of *Conſommée*; when the Truffles are almoſt done, put the Tails to ſimmer in it ſome time, till the Sauce is much reduced; a little Pepper and Salt; take out the Noſegay; add the Cullis juſt long enough to warm together before you ſerve.

Ecreviſſes à la Sainte Menehoult.

THEY are ſtewed like thoſe *à l'Intendante*, and dipped in Batter; garniſh with a good deal of Bread-crums by baſting with melted Butter, while broiling, and throwing more Bread-crums over; ſerve a little Gravy and Lemon-ſauce under.

Ecreviſſe au Pontife. Boil them in Water, half a Lemon ſliced, Sweet-herbs; when they are done, trim the ſmall Claws off, cut off the Tips of the largeſt, and pick the Tails without ſeparating from the Bodies; put them to warm in Pontiff-ſauce, and dreſs properly on the Diſh.

Ecreviſſes en Surtout. Boil them as the preceding, and make a Farce with roaſted Breaſt of Poultries or Livers, a little ſcraped Lard, Bread-crums, three or four Yolks of Eggs, Pepper and Salt, chopped Muſhrooms, Shallots, Parſley; pound this very well all together; put ſome of it in the Bottom of the Table-diſh, the Craw-fiſh upon, and more Farce over; baſte lightly with Yolks of Eggs, and Bread-crums upon; give it a good Colour in the Oven; ſerve with a clear Sauce and a Lemon-ſqueeze.

Ecreviſſes aux fines Herbes.

Crawfiſh ſtewed with Sweet-herbs.

PUT a couple of ſmall Slices of Fillet of Veal in a Stew-pan to ſoak on the Fire, with one Slice of Ham, a good Bit of Butter, chopped Sweet-herbs of all Sorts, a Glaſs or two of white Wine; boil ſlowly like a Cullis; when the Meat is half done, put live Craw-fiſh in, enough for a middling Diſh; trim the Fins off firſt; add Pepper and Salt; when they are done, take out the Veal and Ham; add a little Cullis; ſkim the Sauce; add a Lemon-ſqueeze: ſerve upon the Craw-fiſh.

Ecreviſſes à la Broche.

TRIM them as the laſt, and put them in a Stew-pan with a Bit of Butter, a Glaſs of Wine, Sweet-herbs chopped, two or three Slices of Lemon; ſimmer on a ſlow Fire till they are dead; then drain them, and ſtuff a little Farce in the Bodies; tie them to a ſmall Skewer or Spit to roaſt; baſte with the Liquid of the boiling, with a Diſh under to ſave it; ſift it to ſerve under the Craw-fiſh.

Ecreviſſes à la Hâte. Quickly done.

PUT three or four Spoonfuls of good Cullis in a pretty large Stew-pan with a Glaſs of white Wine, all Sorts of

of Seaſoning; cut ſeven or eight large Craw-fiſh in two, and put in the Stew-pan, over a ſmart Fire; ſtir them well to catch the Taſte of the Seaſoning; a few Minutes will do; add a good Lemon-ſqueeze, when ready to ſerve.

Ecreviſſes au Monarque.

BOIL the Craw-fiſh in the moſt ſimple Manner; take out the Inſide of the Bodies, which you fill with a Farce made of Carp-roe, mixed with chopped Sweet-herbs, Butter, Pepper and Salt; cover it with Fiſh-farce, alſo properly ſeaſoned; rub it over with melted Butter, mixed with Yolks of Eggs; and ſtrew Bread-crums over; bake about half an Hour in the Oven; make a Sauce with two Spoonfuls of Veal-gravy, as much Jelly-broth, the Tails cut in Dices, a Bit of Butter, Pepper and Salt, *Ravigotte* Herbs, chopped very fine; boil it a Moment, and ſerve under the firſt Preparation: they are alſo done without the Shells, by ſticking the Claws in the Carp-roe, and Farce, and finiſhing after the ſame Manner.

Fromage d'Ecreviſſes. Craw-fiſh Cheeſe.

POUND about three Dozen of ſmall Craw-fiſh alive; when pounded thoroughly, add one Dozen of Eggs, the Juice of a good Lemon, Salt in moderation, a Pint of Cream; ſtrain it ſeveral Times through a ſifting Cloth, rubbing hard with a Spoon, as for Peaſe-porridge, or any other; then put it on the Fire, turning continually, until the Curd is formed, and drain it like a Cheeſe; when done, put it on a Diſh; flour it under and over; cut it in Pieces to fry; ſerve with *Salpicon* Sauce, or Craw-fiſh Cullis. *Ecreviſſes à la Condé*; boil a Spoonful of Oil, two Glaſſes of Wine, and two Spoonfuls of Cullis together, with a Laurel-leaf, two or three Slices of Onions, and the ſame of Lemon peeled, two Cloves, a little Baſil, Parſley and Shallots, Pepper and Salt; reduce

duce it to a Sauce-consistence; sift it in a Sieve; cut the Craw-fish in two alive, being properly trimmed; boil them a Moment, and serve with a little Sauce under.

BEURRE D'ECREVISSES. CRAW-FISH BUTTER.

BOIL about half a Hundred of middling Craw-fish in plain Water; trim off the Tails, and put the Carcases to dry in the Oven, or in any other Manner; then pound them very fine; put this in a Stew-pan, with a Pound of good Butter, about half an Hour on the Fire, stirring continually; when the Butter is melted, to give it a good red Colour, sift it in a Stamine, like a Cullis; pour it upon fresh cold Water to cool; keep it in a Pot for Use; the Tails will serve for a Ragout of itself, or to mix with any other; also to make a Sallad with Fillets of Anchovies, fried Bread, and small Sallading-herbs chopped. *Ecrevisses de Mer*, Sea Craw-fish; *Houmars*, Lobsters; *Crabes*, Crabs; are all dressed after the different Manners of Craw-fish, allowing Time and Quantities of Seasoning.

OMELETTES. OF OMELETS.

BEAT up what Quantity of Eggs you think proper, with a little Salt, and a little Water; melt some good Butter in Proportion to the Quantity of Eggs, viz. about a Quarter of a Pound for eight Eggs; pour them in the Frying-pan, stirring continually, over a clear Fire, till the Omelet is formed, and of a fine Gold-colour; put the Dish upon it, to turn it over, and serve hot: this is the most common and most natural Way. They are also made with any Sorts of chopped Sweet-herbs, as Burnet, Taragon, Charvil, green Shallots, &c. &c. and are called by the Name of what is put to it; also with stewed Greens, or minced Meat Ragout, as Livers, Kidneys, and others, provided it is minced very fine, and properly seasoned.

Omelette

Omelette à la Gendarme. Military.

MAKE a little Ragout of ſtewed Sorrel, with a little Parmeſan-cheeſe raſped, and mixed with Bread-crums; make two Omelettes, as the firſt, and put this Ragoût between; garniſh the Diſh round the Omelettes, with fried Bread, ſtanding up like a Paſte-border; which you may do, by dipping the Edge of each Bit in Whites of Eggs, to make them ſtick; pour a little melted Butter over it, and ſtrew Bread-crums and Parmeſan-cheeſe as before; give Colour in the Oven, or with a hot Shovel.

Omelette au Baſilic en Baignets. With ſweet Baſil.

MAKE two or three thin Omelets, with a little ſweet Baſil chopped; cut them to roll like Olives, or to what Bigneſs you think proper; when they are cold, dip them in good Batter to fry, or wrapped in Paſte; ſerve with fried Parſley.

Omelette ſoufflée. Raiſed, &c. &c.

PUT eight or ten Yolks of Eggs in a good Bechamel-ſauce, mixed very well; beat up the Whites to frought, to put to it, in a deep Pan, and ſome good Butter; make it raiſe by keeping it over a ſmart Fire; ſerve as ſoon as poſſible, as it will fall by keeping any Time after it is done enough.

Omelette à la Farce.

With a Ragout of ſtewed Greens.

THIS is explained already; *Omelettes de Rognons de Veau*, Veal-kidney; *Omelette au Jambon*, with Bits of ready-boiled Ham in it, or upon; or a Sauce made with a Slice of Ham, poured upon, and a Slice minced in the Sauce.

Omelette

Omelette à la Crême de Ris.

With Cream, and Rice-flour.

MIX two Spoonfuls of Rice-flour, with three Eggs, a little Salt, a Quarter of a Pound of fine Sugar, a Quarter of a Pound of good Butter, a Pint of very good Cream; boil this together, until it grows as thick as the *Franchipane* Cream; when it is almoſt cold, add a little chopped Lemon-peel, preſerved Citron, Orange-flowers, Macaroni-drops, in Powder, eight or ten Eggs, the Whites well beat up; garniſh the Inſide of a deep round Pan, with a Sheet of Paper, well buttered of both Sides; bake it in the Oven; turn it over upon the Diſh; glaze it with a Sugar-glaze.

Omelette aux Amandes.

THIS is done after the ſame Manner as the laſt, by mixing with pounded ſweet Almonds, and a little Beef-marrow melted and ſifted; make it either as the laſt, or in petty Pates-pan, or any other Sorts of Moulds.

Omelettes à la Servante, meaning Country Faſhion, done with chopped Parſley, Shallots, Sorrel, Pepper and Salt; fried Bread upon, and rolled round.

A la Sainte Menehoult, done after the ſame Manner, as that *à la Gendarme*, except that you put a ready-made Fiſh-farce between, and finiſh as the laſt-mentioned; you may alſo ſerve Omelette with any Sorts of Cullis upon: that of Craw-fiſh is rather preferable; then it is called *Maſquée*, maſked, &c. &c.

Omelettes d'Anchois, ou de Harengs Sorets.

With Anchovies, or red Herrings.

EITHER of theſe muſt be well ſoaked, and well ſtripped of the Bones, cut in ſmall Fillets; mix with the

the Eggs, a couple of Spoonfuls of Cream, a little ſweet Baſil-powder, coarſe Pepper, Nutmeg, Bits of Butter; bake it as uſual, not too ſtiff, but Marrow-like.

Omelette aux Onions.

FRY two or three ſliced Onions in Butter, till they are quite done; and add two Yolks of Eggs, and a little chopped Parſley; make two ſmall Omelets, without Salt; put the Onions upon, and few Fillets of Anchovies; roll them Length-ways, and have ſome Pieces of Bread, cut like Toaſt, and fried in Butter; cut the Omelets according to the Largneſs and Length of the Bread, upon which you lay them; pour a little melted Butter over, and ſtrewed with Bread-crums, and raſped Parmeſan-cheeſe; give them a good Colour in the Oven, or with a Salamander; ſerve what Sauce you pleaſe under.

Omelette à la Dauphine.

MAKE a couple of thin Omelets; ſpread them upon a Diſh, and garniſh with Piſtachio-cream, Cherries, and Apricock-marmalade; roll them up, to cut to the Bigneſs of any little Almond-paſte, done in any Sorts of Moulds, or any other Paſtry; glaze them with a little Sugar, and a hot Shovel.

Omelette à la Crême.

BOIL a Pint of Cream, with the Crums of a French Roll, chopped Parſley, green Shallots, a little Pepper and Salt; boil it till it is quite thick, then add five or ſix Eggs, or more, to make the Omelet as uſual; only obſerve, that it requires a longer Time to do.

Omelette en Hatereaux; this is done thin, with chopped Sweet-herbs, and Oil inſtead of Butter, Pepper and Salt; ſerve

ſerve with Bits of fried Bread, garniſhed with Fillets of Anchovies, betwixt two Bits of Omelets; cut to what Bigneſs you think proper.

Omelette à la Fermiere; ſee ditto *à la Servante.*

Omelette au Foie, with minced Livers of Poultries, or Game; firſt ſeaſoned, and prepared as for Ragout; either mixed with the Eggs, or ſerved between two, or folded in one Omelet.

Omelette au Sang, with Blood, mixed with the Eggs, either of Poultries or Lamb's-blood, a Bit of Butter and Seaſoning.

Omelette au Parmeſan. With Parmeſan-cheeſe.

BEAT up about a Dozen of Eggs, and mix a couple of Spoonfuls of raſped Parmeſan-cheeſe, ſome Pepper, and no Salt, as the Cheeſe will make it ſalt enough; make four Omelets of this Quantity pretty thin; ſpread ſome Parmeſan-cheeſe over each; roll them up, and lay them on the Table-diſh; pour a little melted Butter over, and a little more Cheeſe; put the Diſh in the Oven, about a Quarter of an Hour, to take Colour.

Oeufs brouillés, viz. maſhed, inſtead of being in Omelettes, are done with the ſame Seaſoning, or Minced-meat as Omelets.

Oeufs en Neige. Snow-balls of Eggs.

BOIL about three Half-pints of Cream, with a little Lemon-peel raſped, few Drops of Orange-flower Water, a little Salt, a Quarter of a Pound of Sugar; reduce it to half in boiling; break about eight Eggs; ſeparate the Yolks from the Whites, which laſt beat up to Frought; put this in the Cream by Spoonfuls, while it is boiling, and keep them ſeparated like poached

ed Eggs, and turn them about the ſame; take them out to drain, according as they are done; lay them upon the Table-diſh, one over another, and mix the Yolks with the Cream, keeping on the Fire without boiling, only long enough to give it the Conſiſtence, as is done to a Liaſon for a Fricaſſée; ſift it in a Sieve, and ſerve upon the Whites.

Oeufs à la Dauphine.

BOIL a Pint of Cream, with a Quarter of a Pound of Sugar, a little raſped Lemon-peel, a Bit of Cinnamon; ſift it, when you find that the Cinnamon prevails enough; and put it to boil again, to boil five or ſix Spoonfuls of Whites of Eggs, as the laſt, and drain them the ſame; when the Cream is half cold, beat up ſix or eight Yolks with it; pour it on the Table-diſh; bake it between two ſlow Fires; frought up the Remainder of the Whites, which you put upon the Cream, raiſed in the middle; powder it with Sugar; and keep it a little while under a Brazing-pan Cover, or in a mild Oven; when ready to ſerve, put the Snow-balls round it; and garniſh with Nompareils, as you ſhall think proper.

Oeufs au Caffé. Coffee-eggs, or with Coffee.

MAKE ſome good ſtrong Coffee; let it reſt to clear as uſual, and ſweeten it with Sugar according to Diſcretion; beat up ſix Yolks of Eggs, with about four Cups of Coffee, and ſift it; pour this in little Moulds, in the Form of Eggs, or of any other; do not fill them quite; and bake in a mild Oven, or a Dutch one, or with a Brazing-pan; cover between two Fires; they are made after this Manner, in the Shape of any Fruits, or Birds, if you have proper Moulds for it, either of Copper or China, &c. &c.

Oeufs

Oeufs à l'Eau au Caramel.

Eggs with Water Caramel.

BOIL a Quarter of a Pound of Sugar, with a Glaſs of Water, until it is come to a pretty brown Colour; then add a Pint of Water; and boil about half an Hour, adding ſome Cinnamon, Coriander, Lemon-peel; when this is half cold, mix ſix Yolks of Eggs beat up with it; ſift it in a Sieve; pour it on the Diſh you intend for Table, or in Moulds, or Cups, as the laſt; and bake in the ſame Manner, as *au Bain-Marie.*

Oeufs brouillés à la Provençale.

Maſhed Eggs, Provençale Faſhion.

DONE with pounded Anchovies, and mixed with a Spoonful of Cullis, half as much of the Whites as Yolks of Eggs; maſh on the Fire to three Parts; then put them on the Diſh, and a little raſped Parmeſan over; bake a Moment in the Oven.

Oeufs à la Bagnolet. This is the common poached Eggs, ſerved with a Vinaigrette, viz. ſharpiſh Sauce, and minced ready-boiled Ham ſtrewed upon the Eggs.

Oeufs à la Robert, done with Onions fried in Butter, and Muſtard to it, as a Sauce Robert.

Oeufs à la Mouillette, boiled in the Shells, or prepared after this Manner, to ſerve in the Shells; break them at one End, and only uſe the Yolks, which you beat up a little while, with a little Cream, and Salt, Pepper if agreeable; and put it back into the Shells, to ſerve hot, either in Stands, or a Paſte with Holes, prepared for that Purpoſe; ſerve with Bits of Bread fried in Butter; they are called the *Mouillette*, viz. to wet, or dip in.

Oeuf au Gratin au Parmeſan.

MAKE a little Farce of what you think proper, with a little Cullis and Butter; put it in the Bottom of the Diſh, on a ſlow Fire; break the Eggs upon it, as for poached; ſtrew raſped Parmeſan-cheeſe over; give them Colour with a hot Shovel; the Yolks muſt remain as tender as poached Eggs; they are alſo done au Gratin, viz. catching upon a Silver-diſh, without any Farce under, only a little Butter, Pepper and Salt, and coloured after the ſame Manner; it is cuſtumary enough to pour a little burnt Butter and Vinegar upon, when they are done without Cheeſe, either whole or beat up.

Oeufs au (*Prevôt*), as Sheriff, or Judge-Advocate, &c. &c.

HAVE a little Salpicon-farce or Ragout ready prepared, made with pickled Pork, Muſhrooms, Onions, and proper Seaſoning; rub the Table-diſh with ſome freſh Hog's-lard; and break the Eggs upon it, whole as the laſt, Pepper and Salt; bake on a ſlow Fire; and pour a little melted Lard upon, as they are doing; when done pretty hard, pour the Fat out of the Diſh, a good Lemon-ſqueeze upon the Eggs, and the Ragout upon, to hide them.

Oeufs à l'Etuvée. Stewed.

BREAK the Eggs in hot Friture, as is done in hot Water for poached; turn them about with a Skimmer, to make them round; and fry of a fine brown Colour; have ſome Carp-roes and Onions, ſtewed together, and properly ſeaſoned; put the Eggs in the Middle of the Diſh, and the Ragout round, pouring the Sauce equally upon the Eggs; garniſh the Diſh round with fried Bread: the Eggs being fried ſo, are

alſo ſerved with fried Bacon, and fried Parſley, a ſharp Sauce under; and called *Oeufs au Lard*, viz. Bacon and Eggs; the ſame if done in a Frying pan, with a Bit of Bacon under each Egg, as is done upon all Occaſions every where.

Oeufs à la Coque, in the Shells; ſee *Oeufs à la Mouillette:* you alſo make ſham Eggs, by filling the Shells with any Sorts of Cream, ready prepared.

Des Oeufs frits, & des Oeufs pochés, à ce que l'on veut.

Of fried and poached Eggs, to any Sauce or Ragout.

EGGS for poaching ought to be very freſh, or they will never look well; put ſome Vinegar, and a little Salt in the Water, and break the Eggs in it while it boils hard; boil the Eggs but a Moment; turn them about with a Skimmer; leave them a little while in the Water, after it is taken off the Fire; and cover the Pan; pare them properly, as you take them out; dip them again in the hot Water, and drain upon a Cloth; ſerve upon any Sort of ſtewed Greens; Sorrel, or Spinages are the moſt in uſe; but may be done with Endives, or any Kind of Lettuces; alſo ſerved upon a Ragout of Minced-meat of any Sorts, or with a little Cullis-ſauce, with a little Vinegar, or a Lemon-ſqueeze; fried Eggs are uſed to the ſame Purpoſe, either fried round in Hog's-lard Friture, or with Butter in a Frying-pan.

Oeufs à la Tripe ou à la Crême. Eggs Fricaſſée.

PUT a good Bit of Butter in a Stew-pan with chopped Parſley, Shallots, Muſhrooms, Pepper and Salt; when the Seaſoning is done enough, put Cream to it according to the Quantity of Eggs intended, which are firſt hard

hard boiled, and each cut in ſix or eight Fillets; put the Eggs to it with a little Flour to thicken the Sauce, which ought to be very ſhort.

Oeufs en Fillets à la Moutarde.

THE firſt Preparation is done with Onions inſtead of Sweet-herbs, and Onion-gravy inſtead of Cream, with a Glaſs of white Wine, Pepper and Salt, finiſhed as the laſt; add Muſtard ſufficiently, when ready to ſerve: this is alſo done by cutting an Omelet in Fillets as is commonly done with Pigs Ears, and put into the Sauce juſt long enough to warm without boiling.

Oeufs à la Tripe aux petit Pois. With ſtewed Peaſe.

Oeufs à la Tripe au Concombres. With ſtewed Cucumbers.

Oeufs farcis au Concombres.

Stuffed with a Cucumber-ragout.

CUT the hard Eggs in two, without breaking the Whites; pound the Yolks with Bread-crums, ſoaked in Cream; a little Butter, chopped Parſley, Shallots, Muſhrooms, Pepper and Salt; mix it well with raw Yolks, and fill the Whites with it; ſmooth with a Knife dipt in Yolks, and Bread-crums over, a few Drops of melted Butter; bake in the Oven a little while, and hot enough to give them a good Colour; ſerve upon ſtewed Cucumbers. Hard Eggs are mixed with any kind of Pickles or Preſerves, as Girkins, ſmall Melons, Peaches, Nectarins, &c. cut the Fruit in the ſame Manner as the Eggs, and ſcald them a little while in hot Water to take the Strength of the Vinegar and Salt out.

Oeuf à la Farce. Hard boiled.

THE Eggs cut, each in four, to garniſh ſtewed Greens, as is done with poached Eggs; it is com-

monly called a Farce, for being done with as little Sauce as poſſible.

Oeufs au Miroir, meaning as clear as a Looking-glaſs; this has been explained in *Oeufs au Gratin*, in the laſt Direction of that Article.

Oeufs au Beurre noir, fried in burnt Butter; which is prepared before the Eggs are broken in it, and the Tops coloured with a hot Shovel, a little Vinegar added to the Butter for Sauce.

Oeufs à la Ducheſſe; boil ſome Cream and Sugar, few Drops of Orange flower Water, a Bit of Lemon-peel; poach the Eggs in it; and reduce the Cream for Sauce, to ſerve upon.

Oeufs au Lait, with Milk; beat up a Spoonful of Flour with three whole Eggs (meaning Yolks and Whites), a little Salt and Sugar, raſped Lemon-peel, Orange-flower Water, and a little Milk; put the Table-diſh upon a moderate Stove; rub the Bottom with Butter; pour the Preparation upon, when it is pretty hot; leave it on the Fire few Minutes; colour the Top with a hot Shovel.

Oeufs à la Flamande. Flemiſh Faſhion.

BRAZE ſome Cabbage-lettuces tied, and well ſeaſoned; when done, drain, and put them whole on the Diſh ſeparately; cut Eggs in two, to put a half upon each Lettuce; the Yolks ſhould not be boiled very hard, but juſt like Marrow; ſerve a little Cullis and Butter-ſauce upon. *Oeufs à la Payſanne*; this is the Country-faſhion of ſpreading Eggs upon Slices of Bread, very common in Flanders amongſt poor People, to give their Children, as Bread and Butter in England; the Eggs being boiled betwixt hard and ſoft.

Oeufs

Oeufs à la Môde.

SIMMER a Handful of Bread-crums, in good fat Broth; when it is quite thick without Liquid remaining, take it off the Fire; chop a good Slice of Bacon, ready boiled, to mix with it; and add a Spoonful of à la Mode Beef Sauce, not too high ſeaſoned, one Dozen and a half of Yolks of Eggs beat up, and ſix of the Whites alſo, and a little pounded Coriander, Pepper and Salt, if the Sauce does not give it Taſte enough; mix it all together very well; garniſh a round deep Stew-pan, with Slices of Lard all round, and put the Preparation in it; bake it in the Oven; when done, turn it over gently, and take off the Bacon; wipe the Fat with a Cloth; pour a brown Glaze over it, and let it cool before uſing.

Oeufs glacés. Glazed.

BOIL a little Broth in the Diſh you intend for the Table, and break the Eggs in it, as thoſe for poached, a little Pepper and Salt over; keep them but a Moment ſo, the Yolks ſhould not be hard; take them off the Fire, and boil few raw Yolks and Cream beat up together, until it is pretty thick; pour this upon the Eggs, and raſped Parmeſan over, with few ſmall Bits of Butter; glaze it with a hot Salamander.

Oeufs au Pere Simon.

Father Simon, or Gaffar any thing.

MAKE a Sauce with chopped Parſley, Shallots, Pepper and Salt, a little Ginger-powder, a good Bit of Butter, rolled in Flour, a Spoonful of white Wine, as much good Cullis; boil this a Moment; add a good Squeeze of Seville Orange; ſerve this Sauce upon poached Eggs.

Oeufs au Coulis de Légumes.

With a Cullis or Garden-ſtuff Porridge.

MAKE a Porridge of green Peaſe, or of Lentils, properly ſeaſoned; leave few whole ones in it, to ſhow what it is; ſerve poached Eggs upon.

Oeufs en Caiſſes, in Paper-caſes. Mix ſome chopped Sweet-herbs, with a Bit of Butter, Pepper and Salt; put a little of this in the Bottom of each Paper-caſe; break an Egg in each Caſe upon the Farce, and ſome more upon; ſtrew Bread-crums over; broil over a gentle Fire; and colour the Top with a hot Shovel; they muſt be as ſoft as if boiled in the Shells.

Oeufs à la Veſtale.

Virgin, from being white, unſoiled, &c. &c.

BOIL half a Pint of Cream, and as much Milk, with a Bit of Lemon-peel, a Pinch of Coriander-ſeed, and Sugar; reduce it to half; when it is almoſt cold, mix ſome ſweet pounded Almonds with it, and two or three bitter ones, five or ſix Yolks of Eggs; ſift it in the Table-diſh; and bake it between two ſlow Fires, as a Cream.

Oeufs au Salmi. Boil half a Dozen of bruiſed Shallots, with a Glaſs full of white Wine, for about five or ſix Minutes; and mix this Liquid with pounded roaſted Livers of Hares, Rabbits, or any other Kind of Game, to give it the Taſte of, (for which this Diſh is called Salmi); add ſix Yolks of Eggs, beat up with a little Gravy, and one or two Spoonfuls of well-ſeaſoned Cullis; ſtrain it through a Stamine, and bake it *au Bain-Marie.*

Oeufs à la Crême. Soak the Crums of a French Roll in good Cream, till it is quite ſoaked; put Sugar, Macaroni-

caroni-drops, preſerved Orange-flowers, raſped Lemon-peel, a little Salt, eight Eggs, whipt up together; butter a Sheet of white Paper of both Sides, which you put in a Pan; pour the Compoſition in it; bake it in the Oven; when done, take off the Paper; garniſh it with Nompareils, like a Cake.

Oeufs aux Epinars. With Spinages.

SCALD a Handful of Spinages in boiling Water; drain them to pound in a Mortar; add a Pint of Cream, when well pounded, to make the Cream of a fine Pea-green; put a little Salt, ſix or eight Yolks of Eggs, Orange-flower preſerved, Macaroni-drops, raſped Lemon-peel; ſift it in a Stamine with Expreſſion; pour it on the Table-diſh; keep it a good while on a middling Fire, to catch a little at the Bottom without burning; glaze it with Sugar-powder, and colour it with a hot Shovel: all theſe Diſhes ought to be done on Plate-diſhes.

Oeufs meringués. Beat up the Whites of four Eggs, and eight Yolks, with two Spoonfuls of Water, ſome Salt and Sugar, the Juice of one Lemon; fry this as maſhed Eggs; put it on the Table-diſh, and the remaining four Whites, whipped up with Sugar, upon the other; bake it in a Dutch Oven, or with a high Cover, fitted for thoſe Purpoſes. I ſhall again repeat, that it is the Whites of Eggs froughted, that gives the Name *Meringue.*

Oeufs à la bonne Amie, in a friendly eaſy Way. Beat up ſix Yolks of Eggs, and four Whites, with a Spoonful of Rice-flour, half a Pint of Cream, a little Salt, raſped Lemon-peel, Orange-flowers, Macaroni-drops; boil it in a Stew-pan ſlowly, about half an Hour, ſtirring continually; glaze it with Sugar as uſual of a brown Colour.

Oeufs au Naturel. Mix a Spoonful of Flour, with eight or ten Eggs, Pepper and Salt, and Nutmeg, a Quarter of a Pound of melted Butter; ſift it in a Stamine; rub the Table-diſh with Butter, and bake on a ſlow Fire, with the Salamander or hot Shovel.

Oeufs à l'Eau. With Water.

BOIL five or ſix Spoonfuls of Water, with Lemon-peel, Coriander-ſeed, and Sugar; when it taſtes enough of the Seaſoning, let it cool, and beat up ſix or eight Yolks of Eggs with it; ſtrain it through a Stamine; finiſh this as the laſt.

Oeufs en ſurpriſe au Baſilic.

Sham Eggs, with Baſil.

CUT hard-boiled Eggs in two; take out the Yolks, and inſtead, fill the Whites with a good ready-prepared *Salpicon* Farce, or Ragout, (the Farce is the moſt proper by its being minced finer); join the two Halves together; ſolder them with Yolks, as if whole; dip them in Yolks beat up, with Salt and Pepper, chopped green Baſil; fry them in Hog's-lard Friture, or Oil; ſerve with fried Parſley.

Oeufs au Point-du-jour.

The Dawn of Day, taken from the Colour of.

CUT a Quarter of a Pound of Ham in Dices; and ſimmer it with a little Bit of Butter, till it is done; roll well-poached Eggs in pretty thick Batter, made of Flour, Wine, Salt, and a little Oil; then the Bits of Ham ſtrewed upon; fry them in Hog's-lard; and ſerve with fried Parſley.

Oeufs

Oeufs en Crépine, a ce que l'ont veut.

Eggs in Cowl to what you pleaſe; and above thirty Ways abridged.

CUT Bits of Cowl, large enough to wrap a poached Egg with, a little ready prepared Farce, of any Kind, minced Meat, or ſtewed Greens, or Onions fried in Butter, as for Sauce Robert; roll them up; dip in Yolks of Eggs; bake in the Oven, about a Quarter of an Hour, in a Baking-diſh; and ſerve with what Sauce you pleaſe: the moſt uſed is Cullis-ſauce, made pretty reliſhing or ſharp, with Lemon-juice.

Oeufs au Zéphir, puffed or raiſed. Separate the Whites and Yolks of eight Eggs carefully, without breaking the Yolks; frought up the Whites, and one of the Yolks in a Spoonful of it, well wrapped in it; and ſo on, as many as you propoſe; ſlide them gently off, in a hot Friture, one after another; ſerve with much the ſame Sauce, as the laſt.

Oeufs au Preſident. Dip well-drained poached Eggs in Yolks beat up; and ſtrew Parmeſan raſped over, and Bread-crums; fry a Moment in very hot Friture: ſerve with fried Parſley.

Having already dwelt longer upon Egg-articles than can be pleaſing and inſtructive, I ſhall only take ſuch Notice of the Remainder of Receipts as will give a general Idea of them; as theſe Varieties are more properly calculated for Popiſh Countries, where a great Number of Meager Diſhes are neceſſary: At the ſame Time, I ſhall give the Names, that none may be deceived by a pompous Names, upon a Bill of Fare, and very frivolous in the Execution.

Oeufs au Céladon. Sea-green.

POACHED in Water, made green with pounded Spinages.

Oeufs au Verd-pré. Pale or Meadow-green Sauce.

Oeufs à la Charmante; mashed with a little Sugar-caramel and Cream, called *Charmante*, viz. handsome, from the different Colour given by the Caramel and Cream.

Oeufs à la Nonette, from Nuns. See *Oeufs au Lait.*

Oeufs au Vin de Champagne, beat up with a Glass of white Wine, or done with Onion-ragout, with Wine in it; the Eggs boiled hard, cut in Quarter, and warm in it.

Oeufs en Poupeton à la Crême. Poupeton from *Poupetoniere*; a Stew-pan so called, for being made round and deeper than usual. See *Oeufs à la Crême*; done as a Cake; the Difference is only the Addition of Onions, done in Butter first.

Oeufs en Capote, a Great-coat; hide or masqueraded with the Whites froughted, with chopped sweet Herbs, much as those *au Miroir.*

Oeufs accompagnés, viz. garnished with something else, done upon the Table-dish, Bits of fried Bread and Bacon betwixt each Egg.

Oeufs à la Princesse, beat up with Orange-flower, Macaroni-drops, and few chopped Pistachio-nuts, Cinnamon; and finished like a Cream.

Oeufs à la Coquette; the Yolks of poached Eggs, beat up with Cream and Orange-flowers, &c. &c. finished like a Cream, and put into the Whites again.

Oeufs

Oeufs au Trufes; the Yolks taken out, and mixed with Truffles as a Ragout; and ſerved in the Shells, or in the Whites, hard boiled.

Oeufs à la Suiſſe; beat up with raſped, or melted Swiſs Cheeſe, ſweet Herbs, and other Seaſoning; finiſhed like an Omelet or Brouillés.

Oeufs en Puits, ſcooped as a Well; make a Gratin, with a well-ſeaſoned Farce, pretty thick; ſink as many Holes as you propoſe ſerving poached Eggs in.

Oeufs à la Celeſtine, an Order of Nuns, ſo called; a Fricaſſée of hard Eggs, with all Sorts of Seaſoning; garniſhed round as the Cream *au Chapelet*, and a thin Omelet upon the Fricaſſée as a Cover.

Oeufs en Canelons, hard boiled, cut long-ways; wrapt in Paſte; dipped in Batter, and fried of a brown Colour.

Oeufs à la Moëlle, hard Eggs pounded with Marrow and Seaſoning, made into ſmall Bullets, wrapped in thin Paſte to fry.

Oeufs au Fromage, with Cheeſe; done upon the Table-diſh, as thoſe *au Miroir*, with raſped Cheeſe under and over; coloured with a hot Shovel.

Oeufs à l'Ail, Garlick; a Cullis-ſauce, with ſweet Herbs, and a pretty ſtrong Taſte of Garlick, to ſerve upon poached Eggs.

Oeufs à la Folette, Fantaſk, &c. &c. See *Oeufs meringués*; the Yolks put upon a thick Ragout of Sorrel, done with Cream; and finiſhed as above.

Oeufs en Ragout, hard boiled, cut in Quarters, and juſt warmed in Muſhroom-ragout, Cock's-combs, Sweet breads, or other.

Oeufs

Oeufs à l'Eſtragon; the Yolks boiled; taken out to mix as a Farce, with chopped Taragon, and other Seaſoning, and put in the Whites to fry.

Oeufs à la Ravigotte, poached Eggs, with Ravigotte-ſauce. See Sauces.

Oeufs aux fines Herbes; a Farce made with Butter, and all Sorts of ſeaſoning Herbs; the Eggs done upon, between two Fires, or in the Oven.

Oeufs à la Bechamel Fricaſſée, or boiled hard, warmed in the Sauce.

Oeufs à la Sauce de Merluche, hard boiled, and warmed in this Sauce.

Oeufs à la Piemontoiſe, from Piemont, a Province in France; done upon a Gratin, made of Cheeſe and Butter, Bits of Bread, Yolks and Whites beat up together, with proper Seaſoning; finiſh as uſual.

Oeufs à la Poële, a Frying-pan; boiled hard; cut in Quarters, and toſted up with a little Butter, Lard, chopped ſweet Herbs; ſerved with Cullis-ſauce.

Oeufs farcis, boiled hard; the Yolks taken out, to make a Farce with Butter, and Seaſoning, a little Cream, put into the Whites, ſoldered with Yolks to fry.

Oeufs au Macarons, done like a Cream, with Macaroni-drops bruiſed, Orange-flowers preſerved, Sugar and Cream.

Oeufs au Jus, poached, and ſerved with Gravy-ſauce.

Oeufs à l'Ecarlate, reddened with Spawns of Craw-fiſh or Lobſters; and ſifted like a Cream; finiſh the ſame; garniſh the Diſh with the Tails.

Oeufs

Oeufs à la Grand-mere, Grand-mother; beat up with a little Gravy and Cullis; ſift in a Stamine; finiſh like a Cream, a little Gravy upon.

Oeufs à l'Eſpagnole, done as the laſt, all to a Bit of Partridge, and one Shallot pounded; and ſifted as the former; finiſhed the ſame.

Oeufs de pluſieurs Façons au Gobelet, in Cups, as Cuſtard, to different Odours and Taſtes.

Oeufs au Plat en Ragout, done in the Table-diſh, with Aſparagus, Peaſe-ragout, or any other Sorts of Gardening.

Oeufs en petit Timbale diverſifies, prepared as for the Poupeton, only done in ſmaller Moulds; ſerve with what Sauce you pleaſe.

Oeufs au Verjus, with Verjuice-ſauce; the Diſh garniſhed round with Verjuice, or other Grapes, ſcalded a Moment.

Oeufs en Piédeſteaux, Pedeſtal. See *Oeufs à la Coque*, Page 461.

Oeufs en Salade, mixed with any Sorts of Sallading, when hard boiled, or by themſelves, with only chopped ſweet Herbs; dreſſed as a Sallad.

Oeufs au Gratin de Piſtache, poached in Sugar-ſyrup; and ſerved upon a Gratin made of Cream, Bread-crums, and chopped Piſtachio-nuts, few hard Yolks.

Oeufs à la Sauce d'Oſeille, one or two Spoonfuls of Sorrel-juice, to make a Sauce with Butter, two raw Yolks, Pepper and Salt, to ſerve upon poached Eggs.

Oeufs en Fricaſſée de Poulets; the ſame Sauce and Seaſoning, as is done for Chicken-fricaſſée, made pretty thick, to ſerve upon poached Eggs.

Façon de faire le petits Oeufs pour garnir.

How to make ſmall Eggs or little Bullets for garniſhing.

POUND ſix hard Yolks of Eggs with two raw; when well mixed, you may add a little Pepper and Salt, according to what Uſe they are intended for; roll this in little Bullets like Marbles, ſome larger, ſome leſſer, to imitate the Groups found in Pullets; roll them in Flour, to make them more or leſs hard; they ſerve to garniſh Pies or Ragouts of any Sorts.

Bouillie. Pap or thick Milk.

MIX a little Flour by degrees in Milk, and half Cream, if agreeable, a little Salt and Sugar; ſimmer a long while on a ſlow Fire, ſtirring continually; when it is almoſt done, put the Diſh you intend to ſerve it in, on the Fire, and few Spoonfuls of the Bouillie in it, to catch a little at Bottom as a Gratin; pour the Remainder upon it; ſerve it in its natural Colour, or colour it with a hot Shovel like a Cream.

Du Ris, & Greuau au Lait.

Rice, Milk and Gruel.

WASH the Rice ſeveral Times in warm Water; then boil it in a little Water, till it burſts; then pour boiled Milk upon, by little and little, as it thickens; keep it on a ſlow Fire, about two Hours or more; put a little Salt and Sugar to it: you may alſo boil a Bit of Cinnamon in the Milk, or a Bit of Lemon-peel, or both; the Gruel is only boiled in Milk or Water ſome Time; let it ſettle; clear it off, to drink as a cooling Liquor, as Barley-water, &c.

Ris

Ris au Caramel. Glazed with Sugar-caramel.

BOIL ſome Rice in Milk very tender, and pretty thick; mix it with preſerved Orange-flowers, raſped Lemon-peel, a little Salt; make a brown Caramel with Sugar, and a little Water; pour a little of it in the Bottom of the Table-diſh, the Rice upon, and ſome Caramel; pour it handſomely round and over.

Ris ſoufflé; when the Rice is prepared as the laſt, all to the Caramel, put it in the Diſh, five or ſix froughted Whites of Eggs upon, raiſed as high as poſſible; put it in a pretty ſmart Oven, and keep it in, or in any warm Place, till you are ready to ſerve: it is alſo called *Meringué.*

Des petits Pois. Of green or young Peaſe.

Petits Pois dans leur Suc.

Green-peaſe in their own Juice.

THEY ought to be uſed as ſoon as ſhelled, as they are very apt to decay, both in Colour and Suction, by being expoſed to the Air; put them in a Stew-pan, with few Hearts of Cabbage-lettuces, a Noſegay of Parſley and Chibbol, a Sprig of Winter-ſavory, one Clove, a little Salt, a good Bit of Butter; cover them, and ſtew on a ſlow Fire, ſtirring now and then, for fear of burning at Bottom; when done, add a Bit of Butter rolled in Flour; make a Liaſon ſhort Sauce; take out the Noſegay; ſerve the Lettuces in it.

Petits Pois au Lard.

With Bacon, or pickled Pork.

CUT about a Quarter of a Pound of freſh Bacon, or pickled Pork, in thin Slices; ſoak it on the Fire in a Stew-pan, until it is almoſt done; then put about a Quart of

of Peaſe to it, a good Bit of Butter, a Noſegay of Parſley, as in the firſt, a Spoonful or two of hot Water; ſimmer on a ſlow Fire; reduce the Sauce; take out the Noſegay, before ſerving all together.

Petits Pois à l'Angloiſe. Engliſh Faſhion.

PUT the Peaſe in a Stew-pan, well ſtopped, on a ſlow Fire, without any Liquid or Seaſoning; ſimmer them in this Manner, until they are quite done; then add a good Bit of Butter, rolled in Flour, a little Salt, and a little Surgar; ſtir them about, to make the Liaſon.

Petits Pois à la Crême.

Stewed Peaſe, or Fricaſſée.

PUT the Peaſe in a Stew-pan, with a Bit of Butter, a Noſegay of Parſley, a little Winter-ſavory, one or two Spoonfuls of warm Water; ſimmer on a ſlow Fire a long while; when they are almoſt done, add few Spoonfuls of good Cream; take out the Noſegay; finiſh them very tender; add a little Salt, a Bit of Butter rolled in Flour, ſufficiently to make the Sauce quite thick: ſerve quite hot.

Pois Sans Parchemin, or *Pois (goulus)* greedy.

THIS is a Kind of Peaſe which are eat in the Shells, as they have not that Kind of tough Skin common to other Peaſe; boil them in Water about a Quarter of an Hour; drain them upon a Sieve, and toſſed up about as long in a Stew-pan, with Butter, a Noſegay of Parſley, a little Salt and Water; take out the Noſegay; add a Liaſon of Yolks of Eggs and Cream, a little Sugar: ſerve in the Shells.

Pois

Pois secs. Of dried Peaſe.

BOIL them to a Maſh in Water; they ſerve for Porridge, for Soops, or thick Cullis, to put to any Uſe, either with Meat or Poultry, Game or Fiſh, in Meager-diſhes.

Féves de Marais à la Crême.

Garden-beans, Cream-ſauce.

SCALD the large ones, to peel the Huſks; the young ones are dreſſed with it; boil them in Water, about a Quarter of an Hour; drain, and put them in a Stew-pan, with a Noſegay of Parſley, Chibbol, a little Savory, a good Bit of Butter, Salt, chopped Parſley, a good Pinch of Flour, a little Broth. *Gras* or *Meager*; take out the Noſegay; add a Liaſon of Yolks of Eggs and Cream, when juſt ready to ſerve.

Haricots verds. Green Kidney-beans.

WHEN they are properly picked, if pretty large, cut them in Fillets; if quite young, only break in two; boil in plain Water, a Bit of Butter, and a little Salt; when done tender, and drained, ſtew them with a Bit of Butter, chopped Parſley, green Tops of *Rocambole*, or Chive, Pepper and Salt, few Spoonfuls of good Broth; reduce the Sauce; add a Liaſon as the former, with the Addition of few Drops of Verjuice.

Haricots verds en Salade.

Green Kidney-beans Sallad.

BOIL them as the preceding; when they are well drained, mix all Sorts of ſmall Sallading with them, one or two chopped Shallots with it; ſeaſon it as any other Kind of Sallad.

Haricots

Haricots verds au Coulis.

With Cullis-ſauce, or as a Ragout.

BOIL the green Beans as the former, and drain the ſame; put them in a Stew-pan, with a good Bit of Butter, a Slice of Ham, a Noſegay of Parſley, Chibbol, one or two green Shallots, Broth and Cullis; ſimmer about half an Hour; then take out the Noſegay; reduce the Sauce; when ready to ſerve, add Pepper and Salt if neceſſary, (as the Ham may ſalt it enough, which you alſo take out), and a Lemon-ſqueeze.

Haricots verds frits. Fried.

THESE ought to be pretty large, picked without breaking or cutting; boil them a Moment in Water; then braze them with thin Slices of Lard, a Noſegay of ſweet Herbs, Broth, and whole Pepper; when done, wipe them dry with a Cloth, to dip in frying Batter pretty thick; and fry of a fine Gold Colour.

Haricots verds à la Flamande. Flemiſh Faſhion.

WHEN they are boiled tender in plain Water, put them to ſoak ſome Time in good Broth, to take the Taſte, with Pepper and Salt; drain them; and ſerve with a thick Sauce, made of Butter rolled in Flour, one or two Shallots chopped very fine, a little Cream, and few Drops of Vinegar.

Haricots verds aux Capres; the Beginning is done as the former; then toſſed up with Cullis-gravy, a Bit of Butter rolled in Flour, ſweet Herbs, and chopped Capers, the Sauce reduced very thick; which may be done, with adding Flour at Diſcretion.

Haricots verds pour confire & ſécher.

How to keep dried or preſerved green Kidney-beans.

PICK them as uſual; they ought to be gathered in a good growing Weather, to be very tender; boil them a Moment in Water, and drain them very well: thoſe you propoſe to dry, tie them with Thread, to dry in the Sun, or upon Sieves, or any thing elſe, in the Oven, when the Bread is taken out; and keep them in a dry Place; when you want to uſe them, ſoak in warm Water, till they become ſwelled and tender: thoſe that you would pickle or preſerve, put them in a Brine made of three Parts of Water, to one of Vinegar, a good deal of Salt, ſeveral Cloves; make Brine enough to cover them over; pour ſome Oil in good Quantity upon, which will always keep the Air from it; tie a Bladder or Leather over: by this Means, any body may have green Kidney-beans at all Seaſons of the Year: uſe the ſame Method as with the dried, when you want to dreſs them.

Haricots blancs à la Poulette.

White Kidney or Roman Beans Fricaſſée.

I Believe, they do not grow in England to that Perfection, as do thoſe brought over from Holland or Flanders, being much larger, tenderer, and better taſted; they are ſold in ſeveral Places in London: freſh ones are boiled in Water, and drained; then ſimmered with a good Bit of Butter, Pepper and Salt, chopped Parſley, Chibbol; when ready to ſerve, add a Liaſon of Yolks of Eggs, Cream, a little Nutmeg, few Drops of Verjuice or Vinegar: dried ones ſhould be ſoaked in warm Water ſeveral Hours, before they are boiled for Uſe, and boiled ſlowly; otherwiſe they are apt to crack and maſh; drain them, to finiſh as firſt directed; a little Muſtard added,

becomes the Taſte very well, or finiſhed with Gravy and Cullis, and proper Seaſoning; then they are called *en Ragout.*

Haricots blancs en Salade. The ſame as a Sallad.

PUT ready-boiled Beans in a Stew-pan, with a proper Quantity of Oil and Vinegar, Pepper and Salt, chopped Parſley, Shallots; toſs this up together warm; garniſh the Diſh with fried Bread: they are alſo ſerved cold, as a Sallad, a pounded Anchovy in the Seaſoning.

Haricots blancs à la Maître d'Hotel. Take ready-boiled and drained Beans; give them a few Boilings, with a good Bit of Butter, chopped Parſley, Shallots, Salt and Pepper; when ready, a Spoonful of Verjuice, or Vinegar: alſo done with burnt Butter, Muſtard, Salt and Vinegar, poured upon, or toſſed in it, while warm.

Haricots blancs à l'Oignon. With Onions.

MAKE a *Roux* with Butter and Flour; put the Quantity of ſliced Onions in it, which you ſtew in, adding a proper Quantity of Butter; when they are done, put the ready-boiled Beans to it, with Salt and Pepper, a little Vinegar; reduce the Sauce quite thick; add Muſtard if you like.

Lentilles Fricaſſées. Fricaſſée of Lentils.

THIS is meant to be done with freſh Lentils; but the beſt coming from abroad, cannot be had freſh; but may be ſoaked like dried white Beans. Although this Seed is cultivated in ſeveral Parts of England, I hope I ſhall not be thought partial, by the Notice already taken; and without Prejudice to ſeveral Shopkeepers, and Corn-chandlers, who, for the ſake of a little

little more Gain, will impoſe ſome of Engliſh Growth for Foreign; which are moſtly ſold at the Italian Shops, much larger, and of better Colour and Taſte; prepare ſliced Onions, as in the laſt for Beans, and put the Lentils ready boiled and drained to it, Broth and Butter, Pepper and Salt, a Sprig of Savory, which you take out before you ſerve; reduce the Sauce of a good Conſiſtence; add a little Vinegar, when juſt ready: they are done in *Ragout* the ſame as the white Beans, with Cullis, Gravy, and proper Seaſoning; it is moſtly the Colour that diſtinguiſhes between the Name of Ragout or Fricaſſée; the firſt made brown with Cullis, the laſt white, with Cream, &c. &c.

Choux Brocolis. Brocoli, white or green.

THE ſtringy Rind ought to be well picked, to leave only the Stem or Heart, and the Head-tops; boil them in plain Water, and a little Salt; drain, and lay them properly on the Table-diſh; and ſerve what Sauce you pleaſe upon, as white Sauce, or Cullis, or Verjuice, &c.

Choux Rave. It is of Italian Growth, called in common *Turnip Cabbage.*

PEEL it as Turnips, and braze it tender; cut in Pieces of what Bigneſs you think proper: ſerve with a white Sauce, or a good Cullis-ſauce, as the common Cabbages; being of a flat Taſte of itſelf, either of the Sauces muſt be pretty reliſhing.

Choux Rouge. Red Cabbages.

THEY are moſtly ſtewed to eat with Ham, Bacon, or ſmoked Sauſages, or without any thing of Meat; they are very ſtrong Eating, but ſhould be ſcalded firſt, then ſtewed with Butter, Pepper, Salt and

Cloves, and Vinegar, added to it juſt before ſerving; they are reckoned wholeſome, to make Broth with Veal, for Conſumptions; and alſo to pickle, as Girkins, &c. &c.

Choux farcis. Cabbage ſtuffed. The Savoy Kind is the beſt.

CUT off the Outſide Leaves to the Heart, and ſcald them in boiling Water, about half an Hour; ſqueeze the Water out; take up the Leaves, one by one; and wrap ſome good ready-made Farce in each, three or four Leaves, to tie them round, as many as you want for a Diſh; braze them in a light Braze properly ſeaſoned, with Pepper and Salt, Cloves, a little Nutmeg, except there is ſome in the Farce; when thoroughly done, drain them with a Linen-cloth; and ſerve a good reliſhing rich Sauce upon: you may alſo cut each Half in two; and garniſh any Kind of brazed Meat with it.

Choux à la Flamande. Cabbages Flemiſh Faſhion.

CUT a good large Cabbage in Quarters; ſcald it in boiling Water ſome Time; drain it very well, by ſqueezing; cut the Stem quite out of each Quarter, and chop it pretty fine; put it in a Stew-pan, with one or two Slices of Ham, ſome Butter, and a little freſh Hog's-lard melted; ſimmer it, till it is quite maſhed, ſtirring it often; put ſome good Conſommée, Pepper and Salt, if neceſſary; the Sauce muſt be very thick, like a very ſtrong *Liaſon*; toaſt a Bit of Bread, as for a buttered Toaſt; put it in the Table-diſh; pour the Ragout upon; and garniſh round with fried or ſtewed Sauſages.

Choux à la Saint Cloud; either the Name of the Place, or the Inventor.

MINCE half a Pound of Fillet of Veal, and as much of Ham; ſeaſon this with Pepper and Salt, chopped Parſley,

Parſley, Shallots, a little melted Lard; have a ſcalded Cabbage, as before, whole; ſtuff this Farce between every two or three Leaves, with all the Seaſoning; tie it up round, like the Cabbage, before boiling; and braze it with Slices of Lard, ſome good Broth, a Glaſs of white Wine; when done, wipe the Fat off; and ſerve a Spaniſh Sauce upon: ſee Page 40.

Choux à la Marechal.

Field-general of an Army, &c. &c.

CUT about a Pound of pickled Pork in middling Pieces, and a large hard Savoy in Quarters; ſcald both together, about a Quarter of an Hour; ſqueeze the Cabbage; cut out the Stem; tie it up in Quarters; braze it in good Broth, a Noſegay of Sweet-herbs, a Sprig of Fennel, two or three Cloves, as many whole Shallots, a Spoonful of Oil, whole Pepper, a little Salt; when done, ſift it; ſkim Part of the Liquid; and add few Spoonfuls of Cullis to it; reduce it to a good Conſiſtence; put the Cabbage well wiped upon the Table-diſh, the Pork upon, and the Sauce over all: Cabbages, brazed after this Manner, are uſed either for a Diſh alone, with a good Jelly-broth Sauce; or to garniſh any Kind of Meat, either Butchery, Poultry, or Game.

Choux à la Lyonnoiſe.

From Lyon, a City in France.

THE Cabbage is prepared as the laſt, either whole, or cut in Quarters; then ſtuffed with Bits of Sauſages, and ſtewed Cheſnuts; brazed, and ſerved with a good Cullis-ſauce, or Cheſnut-cullis: this being a Country abounding with good Cheſnuts, they are often uſed with many other Things.

Des Oignons, Ail, Perſil, Ciboules, Echalottes, & Rocamboles.

Of Onions, Garlick, Parſley, Chibbol, Shallots, and Rocamboles.

THEIR Utility in Cookery is known enough in the Firſt Volume, and Part of the Second. Onions are ſtill in full Uſe. Garlick is much diſcarded, either by its too predominant Flavour, or the Imprudence or Careleſſneſs of the Workman, as has already been obſerved in Vol. I. Shallot is ſo well known, and ſo much uſed, that it ſtill anſwers for itſelf. Chibbol, or Chive, may be called a *Diminutive* of Shallots, either green or dried, the Flavour being much leſs. Rocambole is much the ſame as Chibbol: it is moſtly uſed green, either in Sallad or in made Diſhes, the green Tops cut as Parſley or Garden-creſſes, &c. and grows again the ſame. Its *Affinity* to the two laſt-mentioned has been my only Reaſon for not taking Notice of it, in every Receipt where it is directed as Part of the Compoſition. I am uncertain whether this may be the Reaſon why it is not more cultivated in England. Parſley, for its great and general Uſe, is known to the meaneſt Capacity; it ought to be uſed freſh gathered, as it is apt to foment in keeping: the Root is as uſeful in Broth, as the Green is in Sauces.

Oignons à l'Italienne. Italian Faſhion.

TAKE ſome good large Onions; when properly picked, ſcoop them Inſide as much as poſſible; and fill them with a good raw Farce; and braze them with few Slices of Lard and Ham, a little Broth, Pepper and Salt; when done, drain them very well: ſerve Italian Sauce upon: ſee Page 32. Onions are alſo uſed as Sallad, either brazed or baked in the Oven; the ſmall ones are

are moſtly brazed, the large baked; dreſſed like any other Sallad, with red Beet-roots: the common Engliſh Onions are rather too ſtrong for this Uſe; Spaniſh or Dutch are better.

Oignons aux Oeufs de Carpes.

Stewed with Carp-roes.

MAKE a *Riſſollet* with Butter and Flour; when of a fine brown, add ſome Onion-gravy; put large ſcalded Onions in it, ſome Muſhrooms, a Noſegay of Parſley, Chibbol, Thyme, Laurel, Baſil, a few Cloves; when they are almoſt done, put the Carp-roes to it; braze a little while longer; take out the Noſegay; reduce the Sauce; when ready to ſerve, add ſome chopped Capers, one or two Anchovies; garniſh the Diſh with fried Bread.

Des Navets, Ravioles, Raves, Poireaux, Carotes, & Panais.

Of Turnips, Turnip-radiſhes, common Radiſhes, Leeks, Carrots, and Parſneps.

LARGE Turnips, Carrots, Parſneps, and Leeks, ſerve to boil in Broth, to give it a proper Flavour; and to garniſh many Sorts of Diſhes. *Ravioles* are the ſmall round Radiſhes; they are commonly eat raw, as Sallad, as well as the common long Radiſhes.

Navets en Cardons. Turnips as Cardoons.

TAKE ſome long Turnips, commonly called French Turnips; cut each in Quarters length-ways, in the Shape of Cardoons: you may give them the true Reſemblance, by cutting Ribs as in Cardoons; braze them in the ſame Manner, and ſerve with the ſame Kind of reliſhing Sauce; this Sort of Turnips are alſo very good to ſtew in their own Juice, with a Bit of Butter,

Pepper and Salt; the Turnips cut in Fillets, or boiled whole, and ſerved with any Sauce, either white or brown.

Ravioles & Raves de pluſieurs Façons.

Radiſhes different ways.

THE firſt may be uſed hot, as a Laſt-courſe Diſh; peel them as Turnips, or only ſcraping like Carrots; boil in plain Water to three Parts, then drain and finiſh the Boiling in good *Conſommée*; keep on a ſlow Fire a good while, that they may take the Taſte thoroughly; ſeaſon with Pepper and Salt; when ready to ſerve, add a Bit of Butter rolled in Flour; make a Liaſon pretty thick; or inſtead of Butter, add ſome good Cullis. *Other Method*; when three Parts boiled in Water, finiſh them in Sugar-ſyrup, and dip them in Wine Batter to fry: the ſecond Sort is dreſſed after the ſame Manner.

Des Carotes, Panais, Racines de Percil, de pluſieurs Façons.

Carrots, Parſneps, and Parſley-roots, of different Faſhions.

FOR Ragout of Roots, ſee Page 298. they are alſo uſed as a Diſh; when boiled tender in the Broth-pot, cut them to what Shape you pleaſe; have a good Sauce ready, either white or brown; put the Roots to ſoak in it ſome time; ſimmer a Moment, before you are ready to ſerve. Parſley-roots muſt be very well ſcalded firſt, and thoroughly boiled, on account of their ſtrong Flavour.

Poireaux & Celleris. Leeks and Sellery.

SEE Ragout of Sellery in Ragout-articles; it is alſo uſed as Sallad, when fine, white, and tender, alſo to put in Broth;

Broth; it ought to be uſed in Moderation, on account of its ſtrong Perfume: it is alſo uſed as a Laſt-courſe Diſh; when boiled in the common Broth-pot, to about three Parts, take it out to drain; and marinade it with a little Vinegar, Pepper and Salt, Cloves; then drain it again upon a Linen-cloth; dip in white Batter to fry; they ought to be tied in a Bunch, when put into the Pot for this Uſe. Leeks are alſo good to put in Broth; and when three Parts done, ſtuff the Heart with a good ready-prepared Farce, and fry as the Sellery.

Epinars à la Crême.

Spinage with Cream.

SCALD the Spinages in boiling Water a few Minutes; drain, and give them a few Chops with a Knife; put them in a Stew-pan, with a good Bit of Butter and Salt, a little Nutmeg; ſimmer a good while on a ſlow Fire; add ſome Cream, only ſufficient to keep a good ſtrong Liaſon; garniſh with fried Bread, properly cut.

Epinars en Tabatieres. In Snuff-boxes.

CUT Bits of ſtale Bread, pretty thick; and give them the Form of Snuff-boxes of any Shape; ſcoop the Inſide without breaking through, and leaving a Border of a proper Thickneſs; fry them of a good brown Colour, in Butter, Oil, or Hog's-lard; drain as all Fritures; fill them with a well-ſeaſoned Spinage-ragout: ſerve with or without a Cover; the Trimmings will ſerve to make Bread-crums. *A l'Angloiſe*; when properly waſhed and drained, put them in a Stew-pan on a ſlow Fire, until they are quite done; drain their own Water out, and put a good Bit of Butter rolled in Flour, Salt, and a little raſped Nutmeg; toſs them up, to make a Liaſon of the Flour and Butter; garniſh with fried Bread.

Epinars

Epinars à la bonne Femme.

The good Houſe-wife.

WHEN well picked and waſhed, put them in a Stew-pan, with a good Bit of Butter, a Noſegay of Parſley, few Shallots, one Clove, Salt and coarſe Pepper; ſimmer on a ſlow Fire, ſtirring now and then; let the Sauce be much reduced; when ready, add a Bit of Sugar, a Bit of Butter rolled in Flour; finiſh as the laſt.

A la Provençale, done the ſame Way, only uſing Garlick inſtead of Shallots, and Oil inſtead of Butter. I have already obſerved in Part, that all Diſhes under this Denomination, are very much *characterized* with Oil and Garlick; the People of the Country being very fond of both.

Epinars au Bouillon, ſtewed in good Cullis, when ſcalded and drained.

A la St. Cloud, ſcalded and drained as uſual; then ſtewed with a little Butter, a Slice of Ham, a Noſegay of Parſley, Chibbol, one Shallot; ſimmer a while; then take out the Noſegay and Ham; add a little Cullis and Cream, and proper Seaſoning; reduce the Sauce to a good ſtrong Liaſon.

Du Pourpier. Of Purſlain.

TIE it in Bunches to boil in the Broth-pot; it ſerves to garniſh Herb-ſoops: it is alſo dreſſed ſtewed like Spinages, or preſerved as Pickles; alſo cut to what Length you pleaſe, dipped in Omelet-batter to fry; and ſugared over like Baignet-fritures; alſo marinaded in Brandy, dipped in Wine-batter; and fried the ſame.

Des

Des Cardes de pluſieurs Façons.

Cardoons of different Manners.

CUT them to what Length you think proper; and pick the ſtringy Part very clean off the Heart; you may do them whole, but it is moſt common and proper to cut them in Quarters, or Halves at leaſt; boil them in Water, a little Butter rolled in Flour, a Slice of peeled Lemon; to keep them white, put them in a good white or brown Sauce to ſoak, being firſt drained from the Boiling; uſe a Bit of Butter; alſo with Cullis-ſauce, and proper Seaſoning; add a Lemon-ſqueeze when ready: if you would finiſh them with Parmeſan-cheeſe, as is often done, boil in the ſame Manner; put a little Cullis in the Table-diſh, as many Bits of fried Bread as Cardoons, properly laid upon the Bread, a little Sauce over, and ſtewed with raſped Parmeſan-cheeſe; give it a good Colour in the Oven; the ſame muſt be much reduced; if you do not put too much of it, the Bread and Cheeſe will ſoak it.

De l'Oſeille, Laitues, & Chicorées.

Of Sorrel, Lettuces of different Sorts, and Endives.

THEY are ſtewed as Ragout, as ſet forth in Ragout-articles; Lettuces and Endives are uſed moſtly as Sallad, or boiled in the Broth-pot, tied, and taken out to garniſh Soops: the Stock of Roman Lettuces or Goſs may be dreſſed after the Manner of Cardoons, being well ſcalded in boiling Water, and brazed.

Laitues de pluſieurs Façons.

Different Ways of dreſſing Lettuces.

SCALD them whole in boiling Water for a few Minutes; drain the Water out, and cut out a little of the Heart, and inſtead thereof, put a well-ſeaſoned Farce; wrap it up

up in the Leaves, and tie them with Packthread; braze them in a light-ſeaſoned Braze; when done, and well drained, place them upon the Table-diſh, and pour a good Chicken-fricaſſée Sauce upon, or a good Veal-cullis Sauce: you may alſo let them cool, while boiled tender, and dip in Egg-batter, and Bread-crums over to fry.

Choux-fleurs. Colliflowers.

PUT the Colliflowers in freſh Water as they are picked, and boil in Water or Broth, a Bit of Butter and Salt; Spring-water is beſt to keep them white; take them off the Fire before they are quite done; leave them in the Water a while, to finiſh; then drain them very well, and place properly on the Table-diſh; ſerve a Meager-ſauce upon, made of Butter, Cream, Pepper and Salt, a little Nutmeg if agreeable; if you ſimmer them a while in the Sauce, they will have more Taſte, but will not look ſo well; follow the ſame Method with brown or Cullis Sauce.

Choux-fleurs à la Reine.

Colliflower, Queen's-ſauce.

MAKE this Sauce with a Bit of Ham, cut in ſmall Dices, Bits of Fillet of Veal the ſame, a little Butter, chopped Parſley, Shallots, one Clove of Garlick; ſoak this a while on the Fire; then add few Spoonfuls of good Jelly-broth, half a Pint of Cream; reduce it to a good Liaſon; ſift it in a Sieve; pour Part of it in the Table-diſh, then a Colliflower, boiled as the preceeding, the Remainder of the Sauce over; garniſh with Bread-crums, and few Drops or Bits of Butter upon; colour it in the Oven; they are done with Cullis and Parmeſan-cheeſe, after the ſame Manner, and called *au Parmeſan.*

Choux-fleurs en Baignets, as Fritures, boiled in the ſame Manner; dipped in good Wine-batter, and fried of a fine Gold-colour.

Choux-fleur au Jus. With Gravy.

BOIL a Colliflower as the former; put it in a Stew-pan much of its Bigneſs, laid cloſe, the Stalks upwards; pour ſome good Gravy upon it, and let it infuſe ſome Time on an Aſhes-fire; then cloſe it properly on the Table-diſh, the Bloom upwards; and do not put the Gravy to it; but a good Cullis-ſauce, thickened with Butter and Flour, Pepper and Salt, according as the Cullis requires.

En Ragout; boil a Colliflower in good Broth, and a good Bit of Butter and Salt; when done, drain it; lay it properly on the Diſh, and ſerve a ſmall well-taſted Ragout upon, as Sweet-bread, fat Livers, Muſhrooms, &c. &c.

Concombres à la Poulette.

Cucumbers Fricaſſée, or white Sauce.

CUT them in large Dices; ſcald them in boiling Water a few Minutes; drain, and put them in a Stew-pan, with Butter, chopped Parſley, Shallots, Pepper and Salt; add a little Broth; ſimmer ſome time; reduce the Liquid; and add a Liaſon of two or three Yolks of Eggs, beat up with a little Verjuice or Vinegar, Butter rolled in Flour; Bits put in at different Times, raſped Nutmeg: the Sauce ought to be pretty ſharp.

Concombres farcis. Stuffed Cucumbers.

PEEL, and take the Middle out with an Apple-gorer, or any thing elſe; ſcald them as the laſt; fill them with a well-ſeaſoned Farce, made of ready-dreſſed Meat, and proper Seaſoning: for Meager with Fiſh-farce, tie them

them up with Packthread; braze in a light Braze: they ſerve to garniſh made Diſhes, or alone, with a good Colour-ſauce upon.

Au Baſilic; green Baſil, chopped with the Farce; brazed in the ſame Manner; when cold, dipped in Egg-batter to fry, or finiſhed in the Table-diſh, with Bread-crums and Parmeſan-cheeſe, as the Colliflower.

A la Reine. See Colliflower ditto; and purſue the ſame Method for Cucumbers.

Melons, comment les confire.

How to preſerve Melons for Cookery.

BOIL the Proportion of two Parts of Water to one of Vinegar, Salt, and Cloves proportionable; the ſmalleſt Melons are the beſt; wipe them all over with a Cloth, and put them in a Pot; pour the Brine boiling upon; keep it on an Aſhes-fire till the next Day; and do the ſame over again ſeveral Times, till they are of a fine Green, then let them cool, and ſtop the Pot very cloſe; keep it in a cool Place, to uſe for Ragout or Sallad; ſoak them ſome time in warm Water before uſing.

Melons en Baignets. Melon-friture.

MELONS are ſerved raw, when ripe; the French uſe Melons as little Diſhes, in the firſt Courſe; alſo Radiſhes, Oyſters, &c. and are removed with the Soop with made Diſhes: if you would make a Laſt-courſe Diſh, called *Entrement* the firſt, *Hors d'Oeuvre*, cut a Melon in large Dices; marinade with a little Brandy, and Sugar, about half an Hour; drain it well, to dip in good thick Batter; fry as all other Fritures; ſerve with raſped Sugar over, as uſual.

Des Chervis, Salſifix, & Taupinambours.

Of Skirret, Salſifix or white Beet-root, and Potatoes.

SKIRRETS are ſcraped as Carrots, boiled in Water, a little Butter and Salt; they require only about a Quarter of an Hour's boiling; drain them to fry, being firſt dipped in pretty thick Wine-batter: the Salſifix is much harder, and requires a longer Time; boil in the ſame Manner; ſerve with reliſhing Sauce like Cardoons. Potatoes are boiled in Water, then peeled, cut in Slices, and juſt warm in white Liaſon-ſauce, or pounded, and baked to a Gratin upon the Table-diſh; ſeaſoned with Pepper and Salt, Butter and Cream.

DES FINES HERBES. Of Sweet-herbs.

WHAT go under the Denomination of Sweet-herbs in Cookery, are Parſley, Chibbol, Garlick, Rocambole, Shallots, Winter-ſavory, Fennel, Thyme, Laurel, or Bay-leaf, ſweet Baſil. Under the Name of *Ravigotte*, are Taragon, Charvil, Burnet, Garden-creſſes, Civet, green Muſtard; there are other Sweet-herbs, which are not called Ravigotte, although they are often uſed together, as Mint, Borage, Water creſs, Roſemary, Marigold, Marjoram.

Du Houblon. Of Hops.

THE Spring is the only Seaſon to eat it; it is firſt to be boiled in Water, then ſerved in the ſame Manner as Aſparagus.

Des Artichauts.

Of Artichokes, dried or preſerved.

FOLLOW the ſame Method, as is done for dried and preſerved Kidney-beans, ſee Page 479. only obſerve, that they muſt be boiled enough, to take the Hearts, or Hay

Hay out; thoſe that you preſerve in Brine, trim the Leaves, as is commonly done, when ſerved freſh; and thoſe to dry, ſtrip all the Leaves off; ſcald them in hot Water, when you propoſe to uſe them, as is ſaid for the Beans.

Artichauts à la Sauce blanche. With white Sauce.

TRIM the Points of the Leaves with a Pair of Sciſſors, or a ſharp Knife; boil them in Water and Salt, and a Bit of Butter; drain and take the Choak out; ſerve a white Sauce in it, made of Butter and a little Flour, Pepper and Salt, few Drops of Verjuice or Vinegar, or Lemon-juice.

En Feuillage, meaning with the Leaves; ſcald them firſt in boiling Water a few Minutes; then boil in Broth, a Noſegay of Sweet-herbs, few Slices of Lard under, two or three Cloves; drain, and take the Choak out as the firſt; pour a Cullis-ſauce in it, mixed with Butter, Pepper and Salt, and a Lemon-ſqueeze.

Artichauts frits. Fried Artichokes.

TAKE young Artichokes, and cut them in Quarters or more Pieces, according to the Bigneſs; trim the Bottoms, both In and Outſide, leaving only three or four of the tendereſt Leaves; put them in freſh Water ſome Time, after they are picked; and drained, to marinade about have an Hour in Batter, made of Yolks of Eggs, Flour and Salt; fry criſp in a very hot Friture; ſerve fried Parſley for garniſhing: another Method is to braze them, being trimmed after this Manner, and dipt in good thick Wine-batter to fry.

Artichauts à la Glace, ou en Cryſteaux. From Looking-glaſs, or cut Glaſſes.

BRAZE the Bottoms of Artichokes very tender, in a well-ſeaſoned Braze; lay them on the Table-diſh; and

and pour a good clear Jelly over, ſufficient to cover them; let it cool; this firſt is called *à la Glace ou au Miroir*; otherwiſe let the Jelly cool firſt, and cut it in little rocky Pieces, to put upon and round the Artichoke-bottoms: this laſt is called *en Chryſteaux*, from its tranſparent Clearneſs, as cut Glaſſes.

Artichauts à la Barigoult.

From the Inventor's Name, &c.

TRIM the Artichokes properly; boil them in plain Water, till you can take the Choaks out; drain them very well; have a Sauce prepared, with two Yolks of Eggs, beat up with a Spoonful of Oil, chopped Parſley, Shallots, Baſil, Muſhrooms, Chibbol, Pepper and Salt; put the Artichokes in a Stew-pan, with few thin Slices of Lard under, a little Broth; and pour this Sauce in them; braze on a ſlow Fire, both under and upon the Pan-cover; when done, pour a little Sauce in the Diſh, made of Cullis, Butter, a Lemon-ſqueeze, and ſome of it in the Artichokes. *A la Crême*, white Liaſon-ſauce: make a Sauce with Bits of Fillets of Veal and Ham, Parſley, Shallots, two Cloves, a little Butter, and few whole Muſhrooms; ſoak it ſome time, then add a little Broth; ſimmer it about an Hour, and ſift in a Sieve; make a Liaſon of two or three Yolks of Eggs and Cream, a Lemon-ſqueeze when ready, Pepper and Salt; pour this upon the Artichoke-bottoms, trimmed and brazed very tender.

Artichauts au Prévôt.

PREPARE ſome ſliced Onions, in Butter, as for Sauce Robert; and when done, add two pounded Anchovies, and Pepper, a Liaſon of Yolks of Eggs and Cream; put this in brazed Artichoke-bottoms; cover it over, half Bread-crums and raſped Parmeſan-cheeſe; put it in the Oven, upon the Table-diſh, to take Colour; ſerve dry.

A l'Italienne; cut each in four, and trim them as for frying; braze with Slices of Lard, Veal and Ham, a Spoonful of Oil, one or two Cloves of Garlick, whole Pepper and Salt; finish on a slow Fire; when done, sift the Sauce; mix Part of it with some Cullis, a Glass of white Wine; boil it together a Moment; skim it well; and serve in the Dish, with the Artichokes, Leaves upwards.

A la Mariniere; from *Marins*, Sailors or Seafaring-men.

THIS is much as the last, in regard to Seasoning, only boiled in plain Water; cut and trimmed in the same Manner; then tossed up with the same Seasoning; chopped, and not sifted.

Aux fines Herbes. This has been repeated often; it is prepared as usual; the Artichokes first boiled, and trimmed as usual; the Sauce poured in, and put in the Oven to soak, and crisp the Tops of the Leaves.

Au Vin de Champagne; brazed with the Leaves on; prepared as the last, and Wine-sauce poured in them.

Artichauts aux Truffes. With Truffles-farce.

PREPARE a Farce with chopped Truffles, and Sweet-herbs, a little Butter, and proper Seasoning; put it in ready-boiled Artichoke-bottoms; simmer them some time, in two or three Spoonfuls of Cullis, a Glass of white Wine, a Nosegay of Sweet-herbs; when done, take out the Nosegay; add a good Lemon-squeeze: they are also stewed with Truffles sliced, and the same Seasoning, one or two Spoonfuls of Oil; the Sauce well skimmed before serving, intermixed together.

A la Poële, in the Pan, tossed up; Bottoms of Artichokes boiled to three Parts; cut in Quarters, and tossed up

up with Butter, few Spoonfuls of Cullis, a Glaſs of white Wine, chopped Parſley, Shallots, Fennel, Muſhrooms, Pepper and Salt; ſimmer a good while, to reduce the Sauce; a Lemon-ſqueeze or Vinegar, ſufficient to ſharpen the Sauce, when ready to ſerve.

Artichauts à la Brie.

TRIM the Artichokes handſomely, both under, the Leaves cut pretty ſhort; boil them in Water, until the Choak quits, and take it out; drain, and fill them with a good ready-prepared Farce, or whatever you think proper; make it even with the Leaves, and glaze them with Yolks of Eggs, and Bread-crums over; put them on a Baking-diſh, upon Slices of Lard, or Butter under, Pepper and Salt, a Glaſs of white Wine, a Noſegay of Sweet-herbs, in the Middle; bake about half an Hour in the Oven; drain the Fat out: ſerve what Sauce you pleaſe under.

Artichauts à la Saint Cloud. This Name explained before.

PREPARE, and boil them as the laſt, or in a Braze to three Parts; then drain, and let them cool; have as many ſmall Pigeons, ſtewed and well ſeaſoned, as Artichokes, which are each ſtuffed with a Pigeon; dip them in good frying Paſte, or thick Batter, made of Eggs and Flour, a Spoonful of Oil, a little Salt; fry in a very hot Friture, and Plenty of it.

Another Method, called after the ſame Name of *Saint Cloud*; the Artichokes being prepared, and filled with the ſame Sorts of Ragout, or any other; put a little Farce all over the Ragout and Leaves, and Bread-crums, and Drops or Bits of Butter upon; put them in a Baking-diſh, with thin Slices of Lard, and Fillet of Veal; bake in a middling Oven of a good Colour; when ready to ſerve, drain the Fat, and lay them on the

Table-dish; make a little Hole in the Middle, to pour some Spanish Sauce in it, and serve in the Dish; stick a Cock's-comb, or any thing cut in the same Shape, in the Hole at Top.

Artichauts au Pere Bernard.

Father or Gaffar Bernard, &c.

CUT each Artichoke in two; trim In and Outside properly; braze them to three Parts done; take them out to drain; flour and fry; serve with fried Parsley.

A la Gendarmes, half boiled, then broiled, with Sweet-herbs in it, mixed with Oil, Butter; and Verjuice-sauce, poured in, when done.

A la St. Menehoult; the Bottoms only being boiled, and filled with a good Farce; finished as all Directions under this Denomination.

Artichauts à la Pompadour. This is exactly as directed before for *à la Glace, ou au Miroir.* Bottoms of Artichokes brazed very tender, in a good rich Braze, and a fine clear Jelly, poured upon, in the Table-dish; and iced for *à la Glace.*

A la Hollandoise. Dutch. Fashion Bottoms of Artichokes, brazed as the last; and simmered in a Stew-pan, with a good Bit of Butter rolled in Flour, some good Broth, Pepper and Salt, a Nosegay; when ready to serve, take out the Nosegay; reduce the Sauce to a good Consistence; add some scalded chopped Parsley, and Lemon-squeeze.

Artichauts en Accolade.

Glued or soldered together.

HAVE eight or ten Artichoke-bottoms, brazed whole, and properly trimmed; put a little ready-pre-

prepared *Salpicon* Farce between two of them, and ſo on, as many as you pleaſe; rub the Borders with Yolks of Eggs, which make the *Accolade* ſoldering; dip them in Eggs, beat up as for Omelets, then Bread-crums over; fry of a fine Gold-colour.

En Baignèts; each Bottom ready boiled or brazed; cut in Quarters, and dipt in good think Wine-batter, to ſerve as Fritures, with fried Parſley.

En Salade; Bottoms of Artichokes, brazed whole, and cold; garniſh them with Fillets of Anchovies ſoaked, ſmall Capers, ſmall Sallad round; ſeaſoned as a Sallad, with Salt, Pepper, Oil and Vinegar.

Au Parmeſan; brazed firſt, and finiſhed as uſual, under this Denomination, with ſome good Cullis in the Diſh, and Bread-crums, and Parmeſan-cheeſe; coloured in the Oven.

A la Bechamel. Bottoms brazed and warmed in Begamel Sauce.

Artichaut à la Mayence.

With Weſtphalia Ham-ſauce or Slices.

CUT as many thin Slices of Ham, as you propoſe of Artichoke-bottoms, which are brazed as uſual; ſoak the Ham over a ſlow Fire, until it is done; put the Slices ſeparately on the Table-diſh, and the Bottoms of Choaks upon; put a little Cullis in the Pan, to gather the Flavour and Sauce of the Ham; add a Spoonful of Jelly-broth, a little Butter rolled in Flour, a little Pepper and Vinegar; ſimmer the Sauce to thicken it; and ſerve upon the Bottoms of the Artichokes.

Au Bacha; make a Sauce with Butter, chopped Parſley, Shallots, Chibbol, Muſhrooms, a little Broth; ſimmer ſome time, till the Seaſoning is done; beat up

three Yolks of Eggs, with ſome chopped Charvil, Verjuice, Pepper, Salt, and Nutmeg grated; reduce it to a thick Conſiſtence: ſerve upon brazed Bottoms of Artichokes.

Des Trufes. Of Truffles.

THE French Author ſays, they are brought to Paris from the hot Provinces, particularly from *Perigord*, *Gaſcogne*, *Limoſin*, *Agenois*, and other Parts of the South of France. It is well known to all Travellers, and many others, that the Flavour of foreign Truffles is far ſuperior to thoſe found in England; atributed to the Coldneſs of the Climate. I believe Hampſhire produces the moſt; alſo Windſor-park, and ſeveral other Counties in England, as Suſſex, &c. They are imported from abroad, and ſold at a very high Price in moſt Italian Shops; but their Flavour is much waſted, and very little ſuperior to thoſe found in England, if any at all, as they grow in the Ground without any outward Appearance. The Author ſays, that, as Pigs are very fond of them, and have often been the Occaſion of diſcovering where they grow; the ſame Obſervation might be uſeful in England, with a little more Attention.

Trufes au Court-bouillon.

This is commonly meant for plain boiled.

SOAK the Truffles a while in warm Water, to clean with a Bruſh with care; when done in this Manner, boil them in half Wine and Water, Pepper and Salt, a Noſegay of Sweet herbs, Bits of Roots, Slices of Onions; ſerve hot in a Napkin; the middling Sorts are boiled enough in about a Quarter of an Hour.

Trufes au Vin de Champagne; clean them as the former, and boil in this Wine, with a little Salt; ſerve the ſame in a Napkin.

A la

A la Maréchal; when cleaned as uſual, ſeaſon them with Salt and coarſe Pepper, wrapt up in Paper; put them in a Skillet or Iron-pot, without Liquor; bury the Pot in warm Aſhes, about an Hour or more, and ſerve hot in a Napkin; they are alſo baked in Aſhes, without a Pot, but wrapped in ſeveral Papers; wet the laſt, and bake them about an Hour; bruſh them clean, if the Paper ſhould burn.

Trufes en Puits. Truffles gored and ſtuffed.

CLEAN them as firſt directed; gore, or ſcoop the Inſide without ſplitting; chop what you take out, with fat Livers, Beef-marrow, Pepper and Salt, Parſley, Shallots; mix it with Yolks of Eggs beat up; ſtuff the Truffles with this Farce, and cover the Holes with the firſt Bits cut off; braze them with Slices of Veal, Ham, and Lard, a Glaſs of white Wine, a Noſegay of Sweet-herbs; when done, add two Spoonfuls of good Cullis; take the Truffles out; ſimmer the Sauce ſome time, with the Addition of the Cullis; ſkim it very well; ſift it; reduce it to a good Conſiſtence; add a Lemon-ſqueeze.

Trufes à la Poële. See Artichokes, ditto.

TRUFFLES boiled or baked will do for this Purpoſe, ſuch as have been ſerved at Table; peel them whole, or cut in thick Slices; make a good Cullis-ſauce, with chopped Sweet-herbs, and proper Seaſoning; put the Truffles in it, to ſimmer on the Fire ſome time: brazed Truffles in Purpoſe are alſo directed to be dreſſed the ſame Way; Plenty is neceſſary to abuſe their much better Flavour, with all this Seaſoning.

Trufes en Tymbale; wrapped in Paſte, Pepper and Salt; and baked as *petit Patés aux fines Herbes* alſo.

Trufes aux Croutons; Truffles in Slices, and ſtewed in Oil-cullis, and all Sorts of Sweet-herbs, ſeaſoning

with a Glaſs of white Wine; finiſh as all Ragout; garniſhed round with Bits of fried Bread, which gives it the Name, being called *Croutons*.

Truſes en Cruſtade, viz. in Cruſt; make a ſecond-beſt Paſte, called *Demi-feuilletage*, ſee Paſte-articles; prepare it as for a Pie, and put Truffles in it, with a little Salt; cover them up with the ſame Paſte as any other; bake about three Quarters of an Hour in a middling heated Oven: ſerve in the Pie.

Aſperges en Batons, Sticks.

Aſparagus plain boiled.

THEY are to be ſcraped, and boiled in Water and Salt, pretty criſp; drain them; and ſerve with a white Sauce, a Cullis, mixed with Butter, alſo with Oil, a little Vinegar, Pepper and Salt.

En petit Pois; as green Peaſe, either plain or Fricaſſée, and in all the different Ways of green Peaſe.

Aſperges confites; preſerved for Kitchen-uſe; boil as much Vinegar as Water, according to the Quantity of Aſparagus intended, Slices of Lemon, Salt and Cloves; trim the Graſs as for ready Uſe; ſcald them a Moment in Salt and Water; then put them in a Pot, and pour the Brine upon; the next Day, boil the Brine again; and when it is almoſt cold, pour it upon the Graſs; let it cool, and pour ſome Oil upon, as directed for Kidney-beans; keep the Pot in a dry Place, and ſtop it with Bladder or Leather; ſoak them a while in hot Water, before uſing hereafter.

Des Morilles, Mouſſerons, & Champignons.

MORELS are much of the ſame Nature as the Muſhrooms; they grow in ſhady Places, and are only to be had in the Spring; they require a deal of Attention,

tention, to clean them properly, being very ſandy. By the Deſcription given by the Author of *Mouſſerons* and *Champignons*, it ſeems, that one Nation or the other is miſtaken in the Appellation, as I apprehend, that Muſhrooms is literally tranſlated from Mouſſerons. He ſays that *Mouſſerons* are found in ſhady moſſy Places, ſmaller than the Champignons, reddiſh Outſide, and white undermoſt; calls it alſo a Species of *Champignons*, of an excellent Flavour and Taſte: I have already taken Notice of its Uſes. The beſt Champignons are thoſe that grow on hot Beds; they ought to be very white and firm, and uſed very freſh; they are of very great Utility in Cookery, and to add to their Merit, are to be had almoſt all the Year.

Morilles à la Provençale.

WASH them in ſeveral Waters warm, and pour them from one Pan to another, to beat the Sand out; when well drained, put them in a Stew-pan, with a good Quantity of Butter, a Spoonful of Oil, coarſe Pepper and Salt, chopped Parſley, Shallots; ſimmer on a ſlow Fire, till they are done: ſerve upon a Piece of Bread, cut as a Toaſt, and fried in Butter.

Morilles au Prince.

TAKE large Morels; and when properly cleaned, ſtuff them with a Farce, made of roaſted Poultry, and Seaſoning as uſual, for this Farce; braze them with few Slices of Veal, Ham and Lard, a Noſegay of Sweet-herbs; when done tender, take them out; wipe the Fat off, and keep warm; add a little Conſommée to the Sauce; boil together a Moment; ſkim, and ſift it in a Sieve; add a Lemon-ſqueeze: ſerve upon the Morels.

Morilles à la Créme, with Liaſon-ſauce, as all under the ſame Denomination; firſt brazed in Butter, and Seaſoning;

ſoning; when done, the Liaſon of Eggs and Cream added to it.

Morilles au Lard. With Bacon.

CUT about a Quarter of a Pound of middling Bacon; ſoak it in a Stew-pan on the Fire, till it is done; have large Morels well waſhed, which you cut in two, and give them few Turns in the ſame Pan, taking the Bacon out, and putting a little Butter to the Fat; then take them out, to marinade ſome Time in Oil, melted Butter, chopped Parſley, Shallots, coarſe Pepper and Salt; roll them in Bread-crums; and ſkewer them on ſmall Skewers, to broil ſlowly, baſting with the Remainder of the Marinade, and the Fat of the Bacon and Butter, in which they were toſſed; put the Slices of Bacon ſingly on the Table-diſh, and the Morels upon: ſerve in this Manner without Sauce.

Mouſſerons ou Champignons de pluſieurs Façons.

Champignons or Muſhrooms, different Ways, being both dreſſed alike.

WHEN they are properly cleaned and waſhed, put them in a Stew-pan, with a Spoonful of Oil, a good Bit of Butter, two or three Spoonfuls of Cullis, half a Glaſs of white Wine, chopped Parſley, Shallots, Pepper and Salt; garniſh the Diſh with fried Bread: alſo *à la Crême*, firſt done in Butter, then Cream added ſufficiently; a Noſegay of Sweet-herbs, a little Salt; reduce the Sauce pretty thick; when ready to ſerve, make a Liaſon with Yolks of Eggs, and more Cream if neceſſary; take out the Noſegay; ſerve upon Bread fried in Butter, or ſuch Pieces as directed for *Epinars en Tabatieres.*

Champignons en Canellons.

Muſhrooms fried in Paſte.

CHOP ſome Muſhrooms in Dices, and put them in a Stew-pan, with chopped Parſley, Shallots, Chibbol, a good

good Quantity of Butter; let it brown a little; then add ſome Broth, Pepper and Salt; ſimmer till the Muſhrooms are done, and the Sauce much reduced; beat up three Yolks of Eggs with Cream, to make a Liaſon pretty ſtrong, and a Lemon-ſqueeze; let it cool, and prepare ſome good Puff-paſte, rolled pretty thin, and cut in Pieces, longer than wide, to roll the Ragout in it, in the Form of a ſhort thick Sauſage; wet the Borders with Water, to make the Paſte ſtick together; fry of a good brown Colour: ſerve without Sauce or Garniſhing.

Champignons à la St. Menehoult.

Broiled Muſhrooms.

CLEAN ſome large Muſhrooms whole; chop one or two with Parſley, Shallots, Chibbol; give this a Fry in Butter, with Pepper and Salt, or Oil inſtead of Butter; put this Farce upon the Inſide of the Muſhrooms; ſtrew Bread-crums over with few Drops of Butter or Oil; broil, or bake in the Oven.

En Salade; cut ſome Muſhrooms in Dices, and ſimmer them ſome time in Oil, and one or two peeled Lemon-ſlices; then drain, and let them cool; uſe a Salladdiſh; put the Muſhrooms in the Middle; garniſh round, with chopped Parſley, Shallots, Pepper and Salt; and prepared like a Sallad, with Oil and Vinegar.

Champignons au Pere Douillet.

See *Cochon de Lait* ditto, Page 145.

CLEAN the Muſhrooms whole, only cut half of the Stalk off; braze them ſlowly, with a little Oil, two Glaſſes of white Wine, a Noſegay of Parſley, Shallots, two Cloves, half a Clove of Garlick; ſimmer them long enough, to reduce the Sauce pretty much; take out the Noſegay; ſerve, and garniſh round with fried Bread.

A l'Etuvée, ſtewed; put the Muſhrooms whole in a Stew-pan, with a Noſegay of Sweet-herbs, one Clove of Garlick, two of Spices, a Laurel-leaf, a little Baſil, two or three Spoonfuls of Oil; ſimmer this ſome time; then add a Glaſs of white Wine, one or two Spoonfuls of Jelly-broth, chopped Parſley, Shallots, Pepper and Salt; ſkim the Sauce very well; let it reduce on the Fire; take out the Noſegay; garniſh the Diſh with fried Bread.

A very ſavoury Powder is made of Muſhrooms, Truffles, and Morels, dried in the Sun, or in the Oven; pounded equal in Quantity; ſift it, and keep it well ſtopped in a dry Place: it ſerves to ſeaſon, and mix with other Spices. For *Dôbe*, and any large brazed Pieces, ſeaſon the Bacon with it for Larding; alſo in Forced-meat, and large Pies, or any thing elſe.

DE L'OFFICE.

OF CONFECTIONARY.

THE Names or Appellations by which the different Degrees of refining Sugar are diſtinguiſhed, ſeem (as far as I am able to judge) to have no other Meaning to this Application, than their being adopted by Cuſtom in the French Language. As I am unable to tranſlate them *literally* to their true Senſe and proper Meaning, and being very willing to explain them to the utmoſt of my Power, as it is a very neceſſary Part of Knowledge, to ſuch as are employed in the Preparation of Sweet-meats; I ſhall ſtill retain the French Appellations, with an Explanation of their Meaning, and diſtinguiſh each by *firſt*, *ſecond*, *&c. &c. Degrees* of refining. The different Terms uſed in the French Language will ſoon become familiar, as well as great Numbers in Cookery are already. I am unacquainted with the Terms uſed

uſed by Engliſh Confectioners; they are, in every Nation, very ſecret in regard to the Preparations of Sugar. The Reaſon is very natural. To avoid any Reflection of Ungeneroſity, I have not applied to any body in the Courſe of the whole Tranſlation; but ſhall continue in my firſt and firm Reſolution, to finiſh it according to the Original, upon the Plan already mentioned in the Tranſlator's Apology, with ſuch Explanation as my ſmall Capacity enables me to give.

Des différentes Cuiſſons de Sucre.

Of the different Degrees of preparing Sugar.

CUISSONS means the Preparations of Eatables, in all the different Manners by Fire, either boiling, roaſting, &c. &c. In this Caſe I ſhall uſe the Word *refining*, after the firſt, which is clarifying. We have different Ways of refining Sugar after it is clarified; each appropriated to different Purpoſes, according to what Uſe it is propoſed; they follow according to their Degrees of refining; they are diſtinguiſhed by the following Names. The firſt is called *petit Liſſé*, ſecond *grand Liſſé*, third and fourth *Le petit & grand Perlé*, fifth and ſixth *La petit & grande Queue de Cochon*, ſeventh *Le ſoufflé*, eighth and ninth *La petite & grande Plume*, tenth and eleventh *Le petit & gros Boulet*, twelfth *Le Caſſé*, thirteenth *Le Caramel*. It is to be obſerved, that it is with fine Sugar.

De la Façon de clarifier le Sucre.

The Method to clarify Sugar.

PROPORTION for three Pounds of Sugar; put a Pint of Water in a Skillet, with half the White of an Egg in it; beat it up with a Whiſk, to frought the White of the Egg; put it on the Fire with the Sugar; make it boil, and as it riſes, put a little Water to it; ſo continue,

nue, till the Scum begins to turn blackiſh; then take it off the Fire and let it ſettle; the Scum riſes of itſelf; take it off with a Skimmer, and put the Kettle on the Fire again; continue to boil it as it riſes; throw a little Water as before, and ſkim it continually, it will ceaſe to riſe; when it is done, to clear it properly, ſift it in a wet Napkin; regulate the Quantity of Water and Egg by this Rule, for more or leſs.

Premiere Cuiſſon du Sucre, qui eſt le petit Liſſé.

First Degree of refining Sugar, called ſmall *Liſſé*, ſleeked.

PUT the clarified Sugar on the Fire, to boil gently; you will know when it is to this firſt *Degree*, by dipping one Finger in it, and join it to another, by opening; if it draws to a ſmall Thread, and in breaking, returns to each Finger in the Nature of a Drop, it is done.

Le grand Liſſé, ſecond Degree; it is boiled a little more, and the Thread extends further before it breaks, and is proved after the firſt Manner.

Le petit Perlé, third Degree; it is ſtill boiled a little more, until it does not break, by extending the Fingers half as much as is poſſible to do; one Pound of Sugar is ſufficient to make a Trial of all the different Degrees.

Cuiſſons au grand Perlé, à la petite, & la grande Queue de Cochon, au ſouffié, & à la petite Plume.

Third, fourth, fifth, ſixth, ſeventh, and eighth Degrees of refining. *Perlé*, from Pearl, large and ſmall, ſmall and large Pig's tails puffed or blowed; *Plume*, Feather.

THE grand Perlé is boiled a little longer than the ſmall, and is known to be to the Degree wanted, by not breaking, by all the Extenſion that can be made with

with the Fingers; and alſo when it forms in ſmall Pearls in the Boiling, round and raiſed; by which I preſume it takes its Name; in boiling this laſt a little longer, it comes to the fifth Degree, *petite Queue de Cochon*; it is known, by taking up ſome of the Sugar with a Skimmer, and drop it into the boiling Sugar again; if it forms a ſlanting Streak on the Surface, this is the little Pig's-tail. The ſixth Degree is *la grande Queue de Cochon*, which directed as follows by a little more Boiling; and tried in the ſame Manner as the laſt, forms a larger Pig's-tail: After a little more boiling comes the ſeventh Degree, *au ſouffle*, blowed; which is known by dipping a Skimmer in it; give it a Shake, and blow through it directly; if it blows to ſmall Sparks of Sugar, or Kinds of ſmall Bladders, it is to the propoſed Qualification. The eighth comes with a little more Boiling, *La petite Plume*, ſmall Feathers, which is known by the ſame Trial; the Difference only is, that the Sparks or Bladders are to be larger, and of a ſtronger Subſtance.

La grande Plume. A large Feather, ninth Degree.

IT is known by the former Method, by ſtill more boiling, and the Proof ſtronger; or the ſureſt is by dipping a Skimmer in it, and give it a ſtrong Turn-over Shake of the Hand; if it turns to large Sparks, which clog together in the Riſing, it is done to this Degree.

Le petit Boulet.

A ſmall Ball or Bullet, tenth Degree.

IT is done by a little more Boiling, and proved by dipping two Fingers in cold Water, and directly into the Sugar, and into cold Water again; what ſticks to your Fingers, ought to roll up like a Bit of Paſte, hard enough to roll in ſmall Bullets, and to remain pretty ſupple, when cold. Eleventh Degree, *Le gros Boulet*, large Bullet;

Bullet; this is proved by the laſt Method, which by a little more Boiling makes the Bullet harder, when cold, as it ought to be. *Le Caſſé*, broken; by continuing to boil the Sugar, it is known by the ſame Method, as in the two laſt; the only Difference is, that the Bullet which is made of this, ought to crumble between the Fingers, being firſt dipped in cold Water; twelfth Degree.

Le Caramel. Burnt Sugar, thirteenth Degree.

THE refining is little different from the laſt; to make it pretty clear, ſqueeze ſome Lemon in it, while it is boiling; there is alſo a deep Colour Caramel, of which the Uſes ſhall be mentioned; it is made with only a little Water, with the Sugar boiling it, without ſtirring to raiſe any Scum, until it is to the Colour required; and take it off the Fire for preſent Uſe, to all the different Degrees of Preparation; if miſſed at firſt, add a little Water to refreſh the Sugar, and boil it over again, untill it comes to the Qualification required.

DE PATES DE TOUTES SORTES DE FRUITS.

PASTE OF ALL SORTS OF FRUITS.

Pâte de Cerices. Cherry-paſte.

STONE two Pounds of fine ripe Cherries; boil them ſome time, and ſift through a Sieve with Expreſſion; take all the ſifted in a Skillet; put it on the Fire ſome time, to bring to a drier Subſtance; then mix with a Pound of Sugar, prepared to the ninth Degree, *grande Plume*, and ſtir it continually with a wooden *Spatula*, viz. a flat Spoon; the Paſte ought to be of a fine red Colour, and pretty ſubſtantial; put it directly to what Uſe you propoſe:

propoſe: this is moſtly done in Moulds of different Sizes and Shapes; theſe Moulds are like Hoops without Tops or Bottoms; put them on a Baking-plate to dry *à l'Etuve*, an artificial Stove, or Hot-houſe, in which Place all Sugar-paſte and Sweet-meats ought to be kept: where there is no artificial Stove (which are rather ſcarce in England), thoſe Paſtes may be dried in a very mild Oven, or in any moderate Heat, and always kept in a very dry Place.

Pâte de Groſeille. Of Gooſberries and Currants.

GOOSBERRY-paſte is made much after the ſame Manner; upon two Pounds put about a Glaſs of Water; boil them a little while, and ſift them as the Cherries; put it on the Fire again, to reduce the Juice to a ſoft Paſte-conſiſtence, ſtirring continually; when it is come to a pretty thick Subſtance, put a Pound of Sugar, prepared as the laſt; and finiſh it in the ſame Manner. It is alſo done after the following, viz. when the Gooſberries are ſifted upon about three Half-pints of Juice, put a Pound of Sugar-powder, and boil together, until it throws large Sugar-ſparks, in blowing through a Skimmer, dipt in the Boiling; then take it off the Fire, to mould it; and garniſh as the firſt.

Pâte de Framboiſe, of Raſberries. This Paſte is done in the ſame Manner, as the laſt Direction for Gooſberries, with raw Sugar in Powder.

Pâtes d'Amandes vertes, & Abricots verds.

Paſte of green Almonds, and green Apricocks.

THEY are both made after the ſame Manner; begin by taking the Down off, which is done by making a Lye, with five or ſix Handfuls of green Wood-aſhes, ſifted and boiled, till the Water is quite ſleek, and ſmooth to the Fingers; put the Almonds in it, or

Apricocks; let them ſoak, till the Down comes off eaſily; ſtir the Aſhes pretty often, to hinder it from ſettling at Bottom; take the Pot off the Fire, to clean the Fruits one after another, and throw in freſh Water as they are doing; then boil them in freſh Water, tender enough to ſift as uſual; and boil the Juice till it comes to a good Conſiſtence, ſtirring continually, for fear it ſhould burn; weigh the Quantity, and put as much Sugar, *au Caſſé*, twelfth Degree; and mix it very well together off the Fire; uſe it in Moulds directly, and dry as uſual.

Pâte de Violettes. Violet-paſte.

UPON a Pound of Sugar prepared to the ninth Degree, *grande Plume*, mix a Quarter of a Pound of Violet, pounded very fine, and mixed by little and little; finiſh as uſual.

Pâte d'Abricots murs. Paſte of ripe Apricocks.

PEEL and ſtone two Pounds of ripe Apricocks; ſoak them pretty dry on the Fire, and maſh them very fine; put a Pound of Sugar prepared *à la grande Plume*, ninth Degree; ſtir it well together on the Fire, till the Paſte quits the Spoon; finiſh it directly in the Moulds; and dry it rather hotter than the former Paſte: it is done alſo, by putting as much Weight of raw Powder-ſugar, when the Fruit is ſoaked ſome time pretty dry, and ſtirring continually, till it is come to a good Conſiſtence on the Fire; finiſh as the laſt.

Pâte de Peches. Peach-paſte.

PEEL and ſtone the Peaches, and cut them in Dices; refine half as much Sugar-weight as Peaches, to the ninth Degree; then boil together, to bring it to a Paſte, and put it in Moulds directly, to dry in the Stove. *Pâte de Prunes*, of Plums; boil them with a little Water to a Mar-

Marmalade, and ſift in a Sieve; put the Juice on the Fire again, to dry it to a Paſte; always take care to ſtir it continually; put as much Sugar, boiled *au Caſſé*, twelfth Degree, as the Paſte weighed, mixed well together on a ſlow Fire, and finiſh this as uſual.

Pâte de Raiſin Muſcat. Paſte Muſcadine-grapes.

GRAIN the Grapes, and boil a Moment with a little Water, and the Kettle covered; then ſift as uſual, and put on the Fire again, to bring it to a ſtrong Marmalade; weigh as much raw Sugar as the Weight of the Fruit, which you refine to the ninth Degree, *la grande Plume*; mix it well together on a very ſlow Fire, and put it to what Form or Mould you pleaſe directly to dry.

Pâte de Verjuis. Of Verjuice-grapes.

THIS is done much after the ſame Manner as the laſt, only that it is well bruiſed in the Pan, before it is put to boil; then ſifted, and reduced as uſual; mixed with as much Weight of Sugar, prepared as the laſt; and finiſh the ſame: this is often done, with mixing Apples with the Grapes, peeled and cut in Pieces, about half as much as Grapes; reduced to a Marmalade; ſifted, and dried to a Paſte-conſiſtence; then add as much Weight of Sugar, *à la grande Plume*, as the Paſte; and finiſh as the Muſcadine.

Pâte de Coings. Quince-paſte.

BOIL ripe Quinces in Water, till they are quite tender; drain and ſift them as uſual; reduce the Marmalade (on the Fire) to a Paſte-conſiſtence, ſtirring continually, according to the Quantity of Quince-marmalade; refine a Pound of Sugar, *à la petit Plume*, eighth Degree, to three Quarters of Quinces; mix them together on a very ſlow Fire without boiling; put it to what Form

you pleaſe directly, and dry as uſual. *Pâte de Corrings rouge*, red Paſte: To make the Paſte of a fine red, bake the Quinces in the Oven a long while; then peel and ſift them in a ſtrong Hair-ſieve, with ſtrong Expreſſion; dry the Marmalade over a ſlow Fire a little while, to about half the Conſiſtence of a Paſte; then to redden it the more, keep it a good while on a ſlow Aſhes-fire, ſtirring ſome time; and to add to this Redneſs, put a little ſteeped Cochineal; and reduce, on a ſlow Fire, to a thick Paſte; that is, when it lozens from the Pan; put as much Sugar as Marmalade or Paſte, *à la petit Plume*, eighth Degree; ſoak it a little while on the Fire, and let it cool, juſt enough to work it well with the Hands; and finiſh directly as uſual.

Pâte de Marons. Cheſnut-paſte.

BOIL the Cheſnuts to Marmalade in Water; and ſift them as all others, or pounded and ſifted in a Stamine with a little Water; upon the Proportion of three Quarters of Cheſnut-marmalade, put a Quarter of a Pound of any other Fruit-marmalade to it; put as much Weight of Sugar, *à la grande Plume*, ninth Degree, and work it well together, to finiſh as uſual.

Pâte de Citrons. Lemon or Citron Paſte.

CUT off the hard Knobs at both Ends; gore them, as is done with Apples, through and through; boil them in Water, till they are tender; take them out, and put into cold Water a Moment; drain by preſſing in a Linen-cloth, to get the Water out; then pound and ſift them; upon a Quarter of a Pound of Marmalade, put half a Pound of Sugar, *à la grande Plume*, ninth Degree; ſimmer it a while together, to mix, ſtirring continually; and finiſh as all others.

Pâte

Pâte de Pommes. Of Apples.

PEEL what Quantity of golden Pippins you think proper; cut them in Halves or Quarters; and boil to a Marmalade, with a little Water; ſift, and reduce it (on a ſlow Fire) to a Paſte-conſiſtence; put as much Sugar, ninth Degree, as Marmalade; work it very well; and finiſh in Moulds as all others.

Obſervation ſur les Pâtes des Fruits.

Obſervation on Fruit-paſtes.

OF all the different Kinds heretofore mentioned, out of Fruit-ſeaſon, uſe Marmalade of any Sorts, mixed with Sugar refined to the ninth Degree, *grande Plume*, viz. large Feather; ſimmer it a little while together on the Fire, and put it in Moulds, in the ſame Manner, to dry in a very moderate Heat; turn it over now and then, to dry equally of both Sides. Paſte of any other Kind of Fruits may be made after this Manner; obſerving the Quantity of Sugar, according to the Sharpneſs of the Fruits: they ſerve to garniſh Frames in Deſſerts, or for Plates intermixed.

DES PATES DE PASTILLAGES.

OF PASTIL-PASTES.

Pâte de Paſtillage de Chocolat.

Paſtil-paſte of Chocolate.

IT is done by melting half an Ounce of Gum-dragon in a little Water, till it is quite diſſolved and thick; ſift it through a Linen-cloth; pound it in a Mortar with a Quarter-part of a White of Egg, a Chocolate-cake bruiſed, half a Pound of fine Sugar-powder, mixing by little and little; and put either more or leſs Sugar, ac-

cording as the Paſte is malleable; it muſt be pretty firm; form it into what Flowers or Deſigns you pleaſe, as Shells, Lozenges, any Kind of Corns or Beans, &c. &c.

Paſtillage de Régliſſe. Licorice-paſtils.

SCRAPE and bruiſe a Quarter of a Pound of Licorice-root; boil it in a little Water, till it is much reduced; let it ſettle, and pour the clear off, in which diſſolve half an Ounce of Gum-dragón; when thoroughly melted, ſift it in a Linen-bag with Expreſſion; and mix Sugar with it, till it is brought to the Conſiſtence of a Paſte; and finiſh in the ſame Manner as the laſt, in ſmall Cakes, Flowers, or Lozenges, &c.

Paſtillage de Violettes. Violet-paſtils.

BOIL a Glaſs of Water; take it off the Fire, and pour it upon half a Quarter of a Pound of picked Violets; let it infuſe about three Quarters of an Hour; ſift it as the laſt; and diſſolve half an Ounce of Gum-dragon in it; and finiſh with Powder-ſugar as the laſt: when out of Seaſon, for freſh Violets uſe preſerved, either in conſerved or pulveriſed, *in Powder*; and mix it with Gum-dragon melted in Water and Sugar as the firſt: this may be had all the Year, by drying Violets in the Seaſon, and reducing to Powder; it ought to be kept cloſe ſtopped in a very dry Place.

Paſtillage de Fleurs d'Orange. Of Orange-flowers.

CHOP and pound very fine, a good Pinch of Orange-flowers; if you have no green ones, uſe preſerved; and pound them the ſame with Gum-dragon, diſſolved in a Glaſs of Water, and a Glaſs of Orange-flower Water; add as much Sugar as is neceſſary, to bring it to a ſupple Paſte-conſiſtence; finiſh as uſual.

De Citrons, of Lemons. Raſp the Rind of a Lemon ſlightly, and infuſe in a Glaſs of Water, with half an Ounce of Gum-dragon to diſſolve; ſift it in a Cloth with Expreſſion; and finiſh it with mixing Sugar in a Mortar, till it is brought to a proper Paſte-ſubſtance; dry in the Stove as uſual.

Paſtillage de Caffé. Coffee-paſtils.

UPON half an Ounce of Gum-dragon, diſſolved in a Glaſs of Water, put an Ounce of Coffee-powder; ſift in a fine Lawn-ſieve; mix it in a Mortar, with as much Sugar-powder as is neceſſary, to give it its proper Conſiſtence; and finiſh as all others.

Paſtillage de Canelle. Of Cinnamon.

UPON half an Ounce of Gum-dragon, diſſolved as before, and ſifted in a Cloth, put a ſmall Tea-ſpoonful of ſifted Flour of Cinnamon Sugar-powder; and finiſh as uſual.

De Giroffle, of Cloves; upon half an Ounce of Gum-dragon, diſſolved as before, and ſifted, put ſix Cloves, pounded very fine; finiſh the ſame.

Paſtillage d'Epine-vinette. Barberry-paſtil.

DISSOLVE half an Ounce of Gum-dragon, in a Glaſs of Water, or a little more, as it muſt be pretty thick; ſtrain in a Cloth or Bag as uſual; put it in a Mortar, with a Spoonful of Barberry-marmalade; mix it very well; and add as much Sugar-powder as is neceſſary, to bring it to a malleable Paſte; you may add a little diſſolved Cochineal, to give it a deeper red; and finiſh as all others.

DES SABLES D'OFFICE ET DES COULEURS.

OF THE SANDS AND COLOURS USED IN CONFECTIONARY.

AS the Sands are made with the Colours uſed in Confectionary, I ſhall here give their Explanation; they may be uſed upon ſeveral other Occaſions, as Neceſſity requires, or Fancy leads.

De la Couleur rouge.

Of red Colour, how to make it.

BOIL an Ounce of Cochineal in half a Pint of Water, for about five Minutes; then add half an Ounce of Cream of Tartar, half an Ounce of pounded Allum; boil on a ſlow Fire about as long again: it is known to be done, by dipping a Pen or a ſmall wooden Skewer in it, and write with it on white Paper; it ought to write like Ink, and keep its Colour the ſame; when done to this Mark, take it off the Fire; and put half a Quarter of a Pound of Sugar; let it ſettle, and pour the clear off, to keep in a Bottle well ſtopped.

De la Couleur bleue. Of bleu Colour.

THIS Colour is only made for preſent Uſe; put as much warm Water in a Plate, as Colour required; rub an *Indigo* Stone in it, until the Colour is come to what Degree of Colour is wanted, either pale or deep Blue.

De la Coleur jaune. Of the yellow Colour.

IT is done after the ſame Manner, by rubbing a Plate and a little Water, with a Bit of *Gum-gutta*, Gamboge:

boge: it is alſo done better with yellow Lye; take the Heart of the Flower, and infuſe it in Milk-warm Water; preſerve it in a Bottle well ſtopped; alſo the Flowers dried and pulveriſed as the Violets, and kept for this Uſe.

De la Couleur verte. Of green Colour.

TRIM the Leaves of Spinages, and boil them a Moment in Water; then drain them very well to pound; and ſift the Juice in a Sieve for Uſe; of theſe Differences, you may make any Alteration in Imitation of Painters, by mixing to what Shade you pleaſe. Taſte and Fancy are the only Guide for this laſt.

Maniere de faire les Sables.

How to make the Sands.

CLARIFY ſome Sugar, as directed in Sugar-articles; and put what Quantity you pleaſe on the Fire, with a ſufficient Quantity of what Colour you propoſe to make the Sand; boil it, till it comes to the ninth Degree of refining, viz. *La grande Plume*; then take it off the Fire, and work it conſtantly, till it returns to Sugar again; and ſift it in a Sieve, into Sand: mix the different Colours in this Manner: this Sand ſerves to prepare any Sorts of Flowers or Deſigns, upon Deſſert Glaſs-frames; you may alſo make Sands, with old Sugar-preſerve, by pounding and ſifting in a Sieve.

DES CANDI.

OF CANDIED SUGAR.

CANDIED are different Sugar-works, which ſerve for garniſhing Deſſert-frames; they are made of many different Kinds, with any Sorts of Fruits, and are all made much alike.

Candi

Candi de Fleurs d'Orange.

Orange-flower candied.

BOIL ſome Sugar to the ſeventh Degree, viz. *ſouffé*; put ſome Orange-flowers to it; and take it off the Fire, for about a Quarter of an Hour, while the Flowers throw their Juice; as it refreſhes the Sugar, put it on the Fire again, to bring it to the ſame Degree; let it cool to half, and put in the Moulds; dry it in the Stove of a moderate Heat; kept as equal as poſſible; it is known to be candied, by thruſting a ſmall Skewer in each Corner of each Mould, to the Bottom; the Top muſt be ſparkling like a Diamond; put the Moulds upon one Side, to drain a good while before you take it out, and turn it over upon white Paper, to be always kept in a dry place.

Candi de Canelle. Candied Cinnamon.

SOAK ſome Cinnamon-bark in Water, about four and twenty Hours; cut it in Pieces of what Length you pleaſe; and boil it a Moment in Sugar, prepared *au grand Liſſé*, ſecond Degree; drain it, and dry it in the Stove, upon Rails, till it comes to a proper Subſtance, to put in candied Moulds; garniſh with Sugar, *au ſouffé*, ſeventh Degree; when it is half cold, put it to dry, as the Orange-flower candied.

Candi de Jonquilles. Of Jonquils.

FILL the Moulds with Sugar *à la grande Plume*, ninth Degree; when it is half cold, preſs Jonquil-flowers in it, with a little Skewer, and dry it in the Stove as the preceding.

Sucre candi en Pierre. Rock candied Sugar.

SOME is made without any thing but the Sugar, to give it the Taſte of Orange-flowers; boil three Pounds

Pounds of Sugar, (or the ſame Proportion), to the twelfth Degree, *au Caſſé*; put a Pound of Orange-flowers; give it two or three Boilings together, covered; take it off the Fire; and ſmother it with a double Napkin, till the Sugar is half cold; take out the Orange-flowers with a Skimmer; give the Sugar a Boiling, and ſift it in a Linen-cloth wetted; it is much refreſhed by the Juice of the Orange, and muſt be boiled again, to the ninth Degree, *grande Plume*; pour it in an earthen Jar, and keep it a long while in the Stove to dry; the Pot muſt be broken, to come at it; and Sugar is broke in Pieces, like Bits of Stone, or Rocks, when wanted for Uſe.

Candi de Violettes. Of Violets.

IT is done as the Jonquils. *Candi de Boutons de Fleur d'Orange*; pick the Knobs of Orange-flowers before they open; make a Preſerve in Sugar, and dry in the Stove; fill the candied Moulds with Sugar *à la grande Plume*; thruſt the Preſerve in it, when it is half cold, and dry as uſual: Candied may be made with all Sorts of dried preſerved Fruits, after the ſame Manner; when theſe Candied loſe their Colours, or crumble by being kept in a damp Place, dry them in the Oven, and being pounded, may ſerve for Sands.

DES CLAREQUETS.

OF CLEAR TRANSPARENT PASTE.

Clarequets de Pommes. Clear Apple-paſte.

PEEL ſome golden Pippins; take care to leave no Sorts of Spots; ſlice the Fleſh thin, and waſh it in ſeveral Waters, to clear it of all Kinds of Spots, which might be made with the Fingers in peeling; boil in a little Water ſlowly, (the Pot or Pan covered), until the Liquid

Liquid becomes clammy to the Fingers; ſift it in a wetted Napkin, and meaſure it, to refine as much clarified Sugar, to the twelfth Degree, *au Caſſé*, as of the Decoction, which you pour to the Sugar, by little and little, as it refreſhes the Sugar; boil a Moment, and take it off the Fire, to ſkim it; give it two or three more Boilings: it is known to be proper to put in Cups, called *Clarequets*, or Glaſſes, by taking ſome with a Silver-ſpoon; if it falls out, by turning it over, extending a little like pretty firm Jelly, it is done.

Clarequets de Verjus. Of Verjuice-juices.

MIX a Spoonful of Apple-marmalade, with a Glaſs of Water, and a Glaſs of Verjuice Grape Juice, moſt ripe; boil a Pound of Sugar, *au Caſſé*, twelfth Degree; add the Mixture ſlowly, ſtirring without boiling; put it in the Moulds, to cool to Jelly or Jam.

Clarequets de Coings. Of Quinces.

PEEL them free of all Blemiſhes, and ſlice them in thin Slices; boil them to a Marmalade, with a little Water; ſift in a wetted Napkin to get the Juice out, as the Apples keep it warm; upon half a Pint of this Decoction, put half a Pint of clarified Sugar refined, *au Caſſé*, twelfth Degree; boil together a Moment; ſkim it very well, and put it in the *Clarequets* Moulds; prove the Qualification by the ſame Method, as the Apple tranſparent Paſte; if you would have either this or any other of a certain Redneſs, put Cochineal in proportion.

Clarequets de Poires. Clear Pear-paſte.

PEEL and cut them as the laſt; and make a Decoction in the ſame Manner, adding Bits of Lemon-peel; the Quantity of Water according to Judgment, which

which ought to be only ſufficient to hinder it from burning; reduce to a Marmalade; finiſh as the laſt, either natural, or improved in Redneſs, with Cochineal.

Clarequets de Prunes. Of Plums.

BOIL the Plums in a little Water, to a Marmalade; ſift in a Napkin, to get the Juice; boil the ſame Quantity of clarified Sugar, *au Caſſé*, twelfth Degree; mix it gently together on a very ſlow Heat, and finiſh as the preceding. The Sharpneſs of the Fruits employed, ought to be conſidered with Judgment, in this and every other Kind, to regulate the Proportion of Sugar accordingly.

Clarequets de Fleur d'Orange. Of Orange-flowers.

MAKE a Decoction of golden Pippins, as ſet forth heretofore; ſift it upon half a Pint of the Apple-decoction; put a good Spoonful of Orange-flower Marmalade, which you mix together in boiling a Moment; ſift it in a wetted Linen-cloth; mix it with as much clarified Sugar, boiled *au Caſſé*, as of Juices; and finiſh as the Apple-paſte.

De Groſeilles, of Gooſberries; bruiſe the Gooſberries raw; boil a Moment, and ſift in a Sieve, then in a coarſe Stamine, upon half a Pint of this Juice; mix it with one Pound of Sugar, *au Caſſé*; and finiſh it as that of Pears.

Clarequets de Violettes. Violet clear Paſte.

PICK the Violets very free from any ſtained Leaves; put them in a deep Pot or Tureen; pour a little boiling Water over; put a Plate or proper Cover upon the Violets, to keep them down; let it ſtand in a warm Place till the next Day, then ſtrain in a Linen-cloth with Expreſſion; mix ſome thick Apple-marmalade with this De-

Decoction; and keep it on a ſlow Heat ſome time, ſtirring now and then, with a Silver-ſpoon; refine as much clarified Sugar, *au Caſſé*, as the Quantity of the firſt Preparation; mix it gently together, ſtirring continually with the *Spatule*; ſkim in the firſt Boiling; finiſh this as that of Apples in proper Moulds, and dry in the Stove the ſame moderately.

Clarequets de Muſcat. Of Muſcadine-grapes.

BOIL about a Pound of Muſcadine-grapes, with a Glaſs of Water, the ſame with two common baking Apples, peeled, and boiled to a Marmalade; ſift together firſt in a Sieve, then in a Linen-cloth; refine a Pound of Sugar, *au Caſſé*, twelfth Degree, and pour the Liquid gently in it, ſtirring continually over a ſlow Fire; it is come to its Perfection, when it quits the Spoon, being turned over like Jelly; dry it in the Stove as all other: all the ſaid tranſparent Paſtes are cut for Uſe, to what Size is agreeable and convenient, and ſo on of other Kinds of Fruits.

DES CONSERVES.

OF DRIED CONSERVES.

FOR all Sorts of Conſerves, prepare the Sugar after the ninth Degree, according to the Quantity wanted; they are all made much after the ſame Manner: the only Difference is in the Quantity of Fruits propoſed; few, who are not done with the Sugar prepared to this Degree, ſhall be obſerved: Conſerves are made with all Sorts of Sweet-meats Marmalade; uſe which you pleaſe; ſift it in a Sieve; and ſoak it pretty dry over a ſlow Fire; uſe about half a Pound of the Sugar prepared as ſet forth, to a Quarter of a Pound of Sweet-meats Marmalade; take the Sugar off the Fire to work it

it well together; warm it a Moment, and pour it in Paper-cases made for that Purpose: when it is cooled, cut it in Cakes of what Bigness you please.

Conserve de Fleurs d'Orange.

Of Orange-flower Water.

HALF a Pound of clarified Sugar being prepared to the ninth Degree, take it off the Fire, and pour a small Spoonful of Orange-flower Water in it; mix it well together, or any Quantity to the same Proportion; pour it in the Paper as the last.

Conserve de Safran. Saffron-conserve.

THE Sugar being prepared as before, have a little Saffron-powder, soaked in Water; and only pour a small Quantity, just sufficient to colour the Sugar of a pale Saffron-colour.

Conserve verte, green; it is done by mixing some green Colour, as set forth in Confectionary, with the Sugar being prepared as the last *à la grande Plume*, viz. large Feather, ninth Degree.

Of *Cinnamon*, done in the same Manner as the Saffron, the Cinnamon-powder being soaked in clarified Sugar warm.

Conserve de Pistache, of Pistachio-nuts; upon half a Pound of Sugar as usual, in foresaid Conserves, put an Ounce of dried, pounded, and sifted Pistachio-nuts.

Conserve d'Avelines. Conserves of Filberds.

UPON half a Pound of Sugar, put an Ounce of Filberds, cut in as small Fillets as possible; scald the Kernels first, as is done to blanch Almonds, to get the Skin off; finish as all others.

Conſerve d'Amandes au Jus de Citron.

Almond-conſerves, with Lemon-juice.

FOR half a Pound of Sugar, prepared as uſual, pound two Ounces of ſweet Almonds very fine, ſqueezing half a Lemon in it by Degrees; mix it with the Sugar, only when it begins to whiten.

Conſerve de Cédre, of Cedar; prepare half a Pound of Sugar as uſual; put about an Ounce of raſped Cedar to it; mix it; when the Sugar is half cold, add a little Lemon-ſqueeze; mix it well with the *Spatule*, and pour it in the Paper as all others.

Conſerve d'Oranges douces, Bigarades, & Citrons.

Conſerve of China and Seville Oranges, and Lemons.

THEY are all made after the ſame Manner; raſp the Rind of half an Orange or Lemon very fine; boil it with half a Pound of raw Sugar, without ſkimming, till it is boiled to the eighth Degree, *petite Plume*; take it off the Fire; and when half cold, ſtir it a little round the Pan with a Spoon; pour it in Moulds, when it begins to thicken.

Conſerve blanche de Citron.

White Lemon-conſerve.

THIS is made differently as follows; boil a Pound of the fineſt Sugar to the eighth Degree; take it off the Fire, and ſqueeze the Juice of a Lemon in it, at different Times, ſtirring continually; it will whiten the Sugar as white as Milk, if properly done; take care not to drop any of the Seeds in it; work it well together, and pour it in the Moulds, when it is mixed of an equal Subſtance, which you will prove by pouring ſome with a Spoon, as any other Jelly.

Conſerve

Conſerve de Muſcat.

Conſerve of Muſcadine-grapes.

GRAIN a Pound of ripe Muſcadine-grapes; boil it a Moment, and ſift it through a Sieve; reduce it on the Fire to a Quarter-part of what was ſifted; put it to a Pound of Sugar prepared *au Caſſé*, twelfth Degree; let it cool a little; then work it well together, until it begins to grow white; then finiſh it in the Moulds.

Conſerve de Grenade. Of Pomegranate.

TAKE a good large ripe Pomegranate of a fine Colour; ſeed it one after another; then ſqueeze it in a Linen-cloth, to get the Juice, which you boil, and reduce to half; put it to a Pound of Sugar, refined to the ninth Degree; when it is half cold, work it well together, and dreſs it in the Moulds as uſual.

Conſerve de Guimauve. Of Marſh-mallows.

IT is done with the Roots newly gathered; ſcrape about half a Pound of it; cut it in Pieces, to boil in Water, until it crumbles between the Fingers; ſift it in a Sieve as other Marmalade; ſoak it pretty dry on the Fire, and mix it with half a Pound of Sugar prepared *au Caſſé*, twelfth Degree; and work it well together, till it begins to whiten, and grows to ſmall ſhiny Sparks.

Conſerve de Verjus, of Verjuice-grapes; it is done with ripe Grapes, after the ſame Manner as the Muſcadine, only a little more Sugar, to the ſame Proportion of Juices; any other Grapes will do equally as Verjuice.

Conſerve d'Abricots. Of Apricocks.

PEEL ſome ripe Apricocks, and ſlice them to boil to a Marmalade, with a Drop of Water; reduce it pretty thick on the Fire; mix a Quarter of a Pound of the

Marmalade to a Pound of Sugar *à la grande Plume*; work it well together, when it begins to cool.

Conſerves de Péche & de Pavie, Peaches and Nectarines; are done after the ſame Manner as the Apricocks.

Conſerve de Céríſes. Of Cherries.

STONE them, and boil a Moment; ſift in a Sieve; and reduce the Juice on a ſlow Fire, till it comes to a pretty thick Marmalade, the Proportion of a Quarter of a Pound to a Pound of Sugar, prepared as the former.

De Framboiſes, of Raſberries. Bruiſe a Pound of Raſberries, with a Quarter of a Pound of red Currants; ſift in a Sieve with Expreſſion; reduce it on the Fire to about one third Part; it is the Proportion for a Pound of Sugar, prepared *à la grande Plume*, ninth Degree, which you mix very well together, when it cools; and finiſh as all others.

Conſerve de Groſeilles. Of red Currants.

GRAIN them free of any Branches; boil a Moment to ſift in a Sieve; let the Juice ſettle a little, and pour the clear off: it will ſerve to make Ices or Jelly; ſift the Remainder again with Expreſſion; and reduce it on the Fire one third Part; about a Quarter of a Pound is the Proportion of a Pound of Sugar *au Caſſé*; work it well together, till it is almoſt cold, and begins to form into ſmall Sparks; put in Paper-moulds as uſual, and to dry in the Stove.

Of *Chocolate*; work an Ounce of Chocolate in Powder, to half a Pound of Sugar, *grande Plume*; half an Ounce of Coffee, to half a Pound of Sugar of the Preparation to both; take the Sugar off the Fire, when it

is

is refined to this Degree; when half cold, work the Powder with it; and finish in Paper-cases, as all other Conserves.

DES COMPOTES DE POMMES ET DE POIRES.

COMPOTES, OR STEWED APPLES AND PEARS.

IF you would have it of a fine white, peel some fine golden Pippins, cut them in two, and cut out the Hearts; put in cold Water as you prepare them; then boil them with a little Water, a Quarter of a Pound of raw Sugar, few Slices of Lemon; boil on a slow Fire; when they are done very tender, take them out gently, to put in the *Compotier*; sift the Syrup through a Sieve; reduce it to the second Degree, *grand Lissé*; and serve upon the Apples: observe that this Quantity is meant for a small Quantity; for more, proportion the Sugar according to Taste for Sweetness, and the Lemon the same; cut a little off the Rind of the Lemon, to mix with the Compote.

Compôte Bourgeoise.

Common Family-way.

CUT the Apples in the Rind, being rubbed very clean; take out the Hearts; prick each Piece in several Places with the Point of a Knife; boil with a little Water and Sugar; it is done when the Apples are tender; this will do for present Use, but will not keep any time, unless the Syrup is reduced to a stronger Consistence.

Compôte de Gelée blanche. Compote of white Jelly.

CUT six or eight golden Pippins in Slices; boil in a little Water to a Marmalade; sift it in a Sieve, and mix it with a Pound of clarified Sugar; put six or eight golden Pippins, whole, peeled and gored properly; boil all together, till the Apples are done tender; take them out gently, to put in the *Compotier*, or what Kind of Dish you please; sift the Syrup again through a Sieve; reduce it on the Fire, till it quits the Spoon like a strong Jelly; let it cool on a Plate, to slide it upon the Apples, which may be done by warming the Plate a Moment.

Compôte à la Cloche.

Bell or Cap Fashion, Black Caps.

CUT the Apples in two, without peeling; cut out the Hearts, or cut it out at one End, without parting the Apple; put them on a Baking-plate, with Sugar-powder under and over, a little Water; bake in the Oven, or with a Brazing-pan Cover upon a slow Stove: they are also done after this Manner, with Bits of Cinnamon, and Lemon-rind stuck in the Apples, and red or white Wine in the Dish, instead of Water, and more Sugar, to correct the Sharpness of the Wine.

Compôte de Pommes farcie. Stuffed Apples.

IT is done as the white Compote, if you chuse to stuff them with the same Marmalade; otherwise boil Apples pretty much gored, with a little Water, Sugar clarified, Bits of Lemon-peel; when done tender, stuff the Apples with Apricock-marmalade, or any other Sort; sift and reduce the Syrup to a Jelly; let it cool on a Plate; just warm it, when you want to garnish the Apples with it.

Compôtes

Compôtes grillées. Broiled or fried.

SUCH Compotes as have been ſerved, or begin to loſe their Colour and Goodneſs, to make them ſerviceable ſtill, put the Fruits in a Frying-pan, with a little of the Syrup; colour them of both Sides; take them out, and add a little raw Sugar to the Syrup, which you reduce to a Caramel; and maſquerade the Fruits with either, by pouring it over, or by rolling the Fruits in: ſerve on a Plate or Compotier.

Compôte de Pommes en Gelée rouge. Red Jelly.

IT is done as the white, by mixing Cochineal with the Marmalade, ſufficient to give it a proper Redneſs, according to Fancy: you may quarter it in the Plate, with white, while it is cooling, by having ſome white; pour it, when it is almoſt cold, by which it will not mix; or do it ſeparately.

Compôte d'autres Pommes.

Of other Sorts of Apples.

THE different Sorts of Apples fit for Compotes, are done after the ſame Manner as the golden Pippins; only they are not to be peeled, not having the ſame Subſtance; they moſtly all turn to a Marmalade in the Boiling.

Compôte de Poires d'Eté, d'Automne, & d'Hyver.

Compotes of Summer Pears, Autumn, and Winter.

THEY are all made much after the ſame Manner: the ſmall ones are done whole, gored; the large ones are cut in Halves or Quarters: boil them in Water, till they give under the Finger, by preſſing gently; put them into cold Water, and peel properly; ſcrape the Tails, and

put them into fresh Water again; drain, and simmer them in clarified Sugar; skim it well, then on a smarter Fire, till they are thoroughly done: if the Syrup is not strong enough, take out the Pears, and reduce it on the Fire; if you would have it white, put some Lemon-juice with the Sugar, while clarifying; put the Pears in a Tureen, or any proper Vessel; pour the Syrup upon; cover it over with Paper till used.

Compôte de Poires à cuire.

Compote of baking Apples.

SUCH Pears as are not fit to eat raw, are prepared as the Cap-apples, commonly called Black Caps; first fry them with a little Sugar in a Frying-pan, till the Rind can be rubbed off in washing the Pears in Water; cut them in two, to boil them in Water and Sugar, a little Cinnamon; or baked in the Oven as directed for Apples; if for a Compote, put few Bits of Lemon-rind in the Syrup; and reduce it to what Consistence you think proper.

Compôte rouge. Red Pear-compote.

IT is done with the same Sorts of Pears; if you would have them remain whole, do not peel them; otherwise do, and cut them in Quarters; cut out the Hearts; bake them a long while in a little Water, Sugar, a Bit of Cinnamon, few Cloves, and a Glass or more of red Wine; stop the Pot very well with a Paste to keep the Steam in; simmer it till the Syrup is quite reduced.

DES

DES COMPOTES DE COIGNS, DE PECHES, ET ABRICOTS.

COMPOTES OF QUINCES, PEACHES, AND APRICOCKS.

Compôtes de Coigns. Of Quinces.

BOIL them in Water, till they feel tender under the Preſſure of the Finger; put them in freſh Water, to cut them in Halves or Quarters; cut out the Hearts, and peel them; finiſh them in clarified Sugar, as all other Compotes.

Compôte de Coigns en Gelée vermeille.

A lively Colour Jelly.

PEEL them raw, and cut them in Quarters; ſtew them in Sugar, a little Water; ſimmer ſlowly; ſkim it often; then ſtop the Pan very cloſe, which will give them a pretty Redneſs; when done very tender, reduce the Syrup to the Conſiſtence of a Jelly; cool it on a Plate as ſet forth in Apple-articles; and uſe it in the ſame Manner upon the Quinces, in an open Compotier: a Compote is alſo made of baked Quinces; wrap them in ſeveral Papers; wet the laſt; bury them in warm Aſhes, till they are tender; then peel and cut them in Quarters; trim as uſual; and finiſh them very tender in clarified Sugar; ſkim it very well in the Boiling: ſerve hot or cold.

Compôte d'Abricots vertes. Of green Apricocks.

RUB them with Salt, to take off the Down, or in a Lye, as directed for Apricock-paſte, page 511. then cut them in two, and boil till they are tender under the Finger; take them off the Fire; and leave them in

the Water ſome time covered, to bring them back to their proper green; drain and boil a little while in clarified Sugar, half a Pound to a Pound of Fruits; let them ſoak three or four Hours in the Syrup, to take the Sugar; put it on the Fire again, to reduce it to a proper Conſiſtence.

Compôte d'Amandes vertes.

Of green Almonds.

THIS is done after the ſame Manner, while they are tender, much in the ſame State, as the Walnuts for pickling; if you make it for keeping, the Syrup muſt be ſtronger, and give them a few Boilings before uſing: this Compote is alſo made in Winter with ſuch as are preſerved; boil them a Moment in their Syrup and a little Water; the dried preſerved, boil them a little while, with a little Water and raw Sugar.

Compôte d'Abricots mûrs. Of ripe Apricocks.

PEEL them, and cut in Halves; break the Stones, and peel the Kernels; put them in the Pan, with a little Water and Sugar; regulate the Quantities according to the Ripeneſs of the Fruits; boil accordingly like any other Compote; take it off the Fire; ſkim it with Bits of Paper; put a Bit of Kernel upon each Half; if to keep any time, reduce the Syrup pretty ſtrong: they are alſo dreſſed *à la Cloche*, as black Cap, when pretty large, and almoſt ripe, taking out the Stones, and baking in the ſame Manner, either whole or in Halves.

Compôte de Pêches. Of Peaches.

CUT them in Halves, and if pretty ripe, peel them by tearing the Rind off; if not, boil them a Moment in Water, till you can peel them in this Manner; and finiſh ſtewing in clarified Sugar: they are alſo ſerved in

in Compotier when ripe, being peeled and cut in Halves; ſtrew ſome Powder-ſugar over, or a light Syrup; the ſame with thoſe preſerved in Brandy, or *à la Cloche*, as the laſt.

Compôte grillée de Pêche. Roaſted or broiled Peaches.

THIS is made differently; ſuch as are not quite ripe may be roaſted before the Fire like Apples, ſerved with Powder-ſugar over, or a light Syrup under; others are fried in a Frying-pan over a ſmart Fire, till the Rind can be rubbed off, by waſhing in Water; then boil them whole in Sugar and Water: alſo boiling Peaches in Water till the Rind can be torn off; drain them, and prepare ſome Sugar *au Caramel*; roll the Peaches in it gently until they are done; put them in the *Compotier*; add a little Water in the Pan to gather the remaining Sugar; pour it upon the Peaches; this is moſtly done with October Peaches.

DES COMPOTES DE VERJUS, DE MUSCAT, DE PRUNES & MARONS.

Compotes of Verjuice and Muſcadine-grapes, Plums and Cheſnuts.

De Verjus & Muſcat.

THIS is done when it is almoſt ripe; grain it, and put it in Water ready to boil; take it off as ſoon as it changes Colour, and put a little cold Water to refreſh it; let it cool in this Water, it will bring it to its firſt natural Green; upon a Pound of Grape, boil half a Pound of Sugar with a little Water; when the Sugar is properly melted, put the Raiſins in it, drained; boil it a Moment together; take it off the Fire; take off the Scum with Bits of Paper; put the Verjuice in the *Compotier*;

potier; reduce the Syrup to what Consistence you think proper to pour upon the Grapes: when the Grapes are out of Season, boil some of the Liquid preserved; warm it in some of the Syrup, and a little Water; serve in the same Manner. Muscadine is made after the same Manner; after boiling a Moment and drained, boil it a Moment in Sugar prepared, *Petite Plume* eighth Degree, Half a Pound of Sugar to one of Fruits.

Compôte de Prunes. Of Plums.

THERE are but few Sorts of Plums in England that will bear boiling. Green Gages are in the first perfection for this Purpose, and must not be thoroughly ripe for it, nor any others; also the Mirabel Plum, and few others mostly of foreign Appellation: boil them in raw Sugar, and a little Water, a little while, according to their Ripeness; skim it when cooling with Bits of Paper; reduce the Syrup according as you propose to keep them; if for present Use, it is sufficient to make a good palatable Syrup; serve hot or cold; the best Method for preserving is to prick them in several Places, and scald them in boiling Water until they rise on the Surface; then take them off the Fire, and let them cool in the same Water; cover the Pan, and put on a slow Fire, which will bring them back to their proper Colour; then drain them into cold Water, and boil them a Moment in Sugar *au petit Lisse*, first Degree; leave them in the Sugar till the next Day, boil a little more; when prepared after this Manner, they will keep a long while. Such Sorts of Plums as will not bear boiling without breaking to a Marmalade, are only to be prepared for present Use, and are soon done; scald them a Moment in boiling Water; then boiled in Sugar and a little Water, and skimmed in the same Manner.

Compôte de Marons. Of Chesnuts.

PRICK the Chesnuts in several Places with the Point of a Knife, to hinder them from cracking and flying out;

out; broil them in Aſhes, and take off the Huſks; ſimmer them ſome time in clarified Sugar; add a Seville Orange-ſqueeze; when taken off the Fire, ſqueeze them a little before boiling in the Sugar, by which Means they will take the Sugar better; it muſt be done gently, for fear they ſhould crumble; let them be in the Syrup a Day or two, or more, before uſing for Table.

DES COMPOTES D'ORANGES & CITRONS.

COMPOTES OF ORANGES AND LEMONS.

Compôte d'Oranges douces.

Of Sweet or China Oranges.

THEY are ſerved as Compotes, without any other Preparation than peeling; ſlice them, and ſerve with a cold light Syrup or Powder-ſugar over; you may alſo ſerve them whole, peeled or not; prick them with a Knife in ſeveral Places, and ſtuff as much Sugar in every one as they will admit; the Lemon is ſerved after the ſame Manner; Sugar in proportion to its Sharpneſs.

Compôte de Zeſtes. Of Bits of Rinds of the ſame.

THEY are made with the Rinds of China or Seville Oranges; the firſt called *Orange douce*, the ſecond *Bigarade*; and Lemons in the ſame Manner; peel them pretty thin, and ſoak in Water ſome time, and boil them in freſh Water till they are tender, which is to be known when they give between the Fingers; then pour them in cold Water a Moment, then drain; boil a little while in clarified Sugar; take them off the Fire; let them ſoak in the Sugar ſome Hours, and boil again to bring the Syrup to a proper Conſiſtence.

Com-

Compôte de Tailladins.

Cut in Pieces, Quarters more or leſs.

CUT Lemons in Quarters, and cut out all the fleſhy Part to the thick Rind; boil them after the ſame Manner: for theſe Sorts of Compotes, clarify as much Weight of Sugar as Fruits; both Sorts of Oranges and Lemons are done after this Manner, either whole, Halves or Quarters: obſerve to ſoak them a long while in ſeveral Waters before boiling, which draws the Bitterneſs of the Rinds out, and makes them much tenderer.

DES COMPOTES DE CERISES, GROSEILLES, FRAMBOISES, & FRAISES.

COMPOTES OF CHERRIES, GOOSBERRIES, RASBERRIES, AND STRAWBERRIES.

Compote de Ceriſes. Of Cherries.

CUT the Tails to about half; if they are very ripe, they require only a Quarter of a Pound of clarified Sugar to each Pound of Cherries; if not, they require more; boil the Sugar to a Syrup; put the Cherries to ſimmer a little while in it; take it off the Fire; ſkim it with Paper; dreſs them in the Compotier, the Tails upwards; this is meant for preſent Uſe: ſuch as are to be kept, the Syrup ought to be refined more, and ſtill they require to be boiled a Moment, pretty often: *Morellas* require more Sugar, and are almoſt the only Cherries fit for Preſerves in England, both in Sugar and Brandy, or dried either with Sugar, or without.

Com-

Compôte de Groſeilles.

Of Gooſberries, meant for ripe ones.

PREPARE the Sugar to the eighth Degree, *Petite Plume*; put the Gooſberries in it to boil a Moment; let them cool before you ſkim them; if for preſent Uſe, ſerve in this Manner; if for keeping, refine the Sugar ſtill more by boiling: this is alſo done with red Currants, which are called the ſame, only diſtinguiſhed by the Colour, viz. red, and may be done without being grained, that is, in Branches, boiled and ſerved in the ſame Manner; only require rather more Sugar, and never uſed until they are ripe for this Purpoſe.

Compôte de Groſeilles vertes. Of green Gooſberries.

GIVE them a little Cut on one Side to ſqueeze out the Seeds, and put them in hot Water to ſcald, until they riſe at the Top; then put ſome cold Water to it, and a little Salt, to bring them to their natural Green; ſimmer them a while in clarified Sugar, and let them reſt in it ſome time to imbibe the Sugar; take them out with a Skimmer to put in the Compotier; reduce the Syrup to a good Conſiſtence to pour upon the Fruits out of the Seaſon of having green ones, warm preſerved in their own Syrup and a little Water, and ſerve hot or cold; theſe will not keep after being kept any time and warmed again; if expoſed to the Air any time, they loſe their Colour, and ſo do moſt of other Fruits.

Compôte de Framboiſes. Of Raſberries.

PREPARE the Sugar *à la grande Plume*, ninth Degree; take it off the Fire to put the Raſberries to it; ſtir the Pan gently to mix them in the Sugar without bruizing; let them take Sugar about a Quarter of an Hour, and give them a Boiling before uſing; this Fruit being of a very ſtrong Flavour of itſelf, it is commonly mixed

ed with red Currants or ſome other Sorts. *Compôte de Fraiſes*, Strawberries, is done after the ſame Manner, moſtly the Fruit without Mixture.

DES GATEAUX. OF CAKES.

FOR all the following Flour-cakes, make a Paper-caſe to what Bigneſs you think proper; have always ſome Whites of Eggs ready beat up, with Powder-ſugar, to rub the Paper round, and to mix with the Cake, to make it as light as you think proper; it muſt be pretty thick of Sugar.

Gâteau de Fleurs d'Orange. Of green Orange-flowers.

TO Half a Pound of the Bloom well picked, prepare two Pounds of Sugar, *grande Plume*, ninth Degree, and put the Flowers in it to yield their Juices; this refreſhes the Sugar greatly, and muſt be boiled again to the ſame Degree; take it off the Fire, to work it well with a flat wooden Spoon; put it again on the Fire an Inſtant; as ſoon as it begins to riſe, put the Whites of Eggs and Sugar beat up together; mix it all well directly and pour it in the Paper-mould; hold the Bottom of the Pan over at a certain Diſtance, to make it riſe by the Heat; bake in a very mild Oven. *De Fleur d'Orange Pralinée*, Orange Flowers dried preſerved; half a Pound of theſe to a Pound and a half of Sugar prepared as the firſt, and finiſh it after the ſame Manner; this Cake may be done alſo with a proportionable Quantity of Orange-flower Water.

Gâteaux de Violettes & de Jaſmins.

Of Violets and Jeſſamines.

THEY are made after the ſame Manner, the only Difference is in the Quantity of Sugar; one Pound and a half of Sugar prepared as the former to half a Pound of picked Violets or Jeſſamines.

Gâteaux grillés. Put a little Powder-ſugar in the Pan without Water; give it a broiled Taſte; then add a little Water and Sugar to boil to the former Degree, two Pound of Sugar to half a Pound of Orange-flowers; finiſh this as the former.

DES GRILLAGES. OF BROILINGS.

This is what is commonly called burnt Almonds, &c.

Grillage de Bigarade. Of Seville Orange-chips.

THIS is made with the Rind of Oranges or Lemons, when the Juices are uſed for other Purpoſes; cut the Rinds in thin ſmall Fillets; boil them a little while in Water; drain and put them in Sugar prepared to the ninth Degree, *grande Plume*; ſtir them well in the Sugar till they take a good Colour; drop them on a Baking plate like Macaroni-drops, the Plate firſt rubbed with Oil; ſtrew a little Powder-ſugar over; dry in the Stove; the Proportion is half as much more Sugar then Peels.

Grillage de Citrons. Of Lemons.

CUT or ſcrape the Rind very thin; do not boil this in Water as the laſt, but put it raw in the Sugar prepared as the laſt, two Parts of Sugar to one of Lemon-peel; put a good Lemon-ſqueeze before you finiſh on the Baking-plate.

Grillage d'Amandes. Of Almonds.

SCALD the Almonds in warm Water to peel them; cut them in Halves or Quarters, or they may be done whole; put them in the Pan with as much Weight of Sugar, and a little Water; boil them, ſtirring about till they crackle; continue ſtirring to make them take the Sugar and turn to a good broiled Colour; ſpread them on a Baking-plate ſlightly rubbed over with Oil, and dry in a ſlow Heat; for the ſake of Variety, you may alſo

ſpread

ſpread Nompareils of different Colours on the Baking-plate, and ſtrew ſome more over, or give them a Toſs in a Pan in any Colour; finiſh the ſame.

Grillage de Piſtache. Of Piſtachio-nuts.

PREPARE them ſcalded as the ſweet Almonds; mix them with as many Almonds; the ſame Method to be followed in the broiling; when they are ready for the Baking-plate, ſtrew them with Nompareils, mixed with a little Aniſeed, dried preſerved Citron, chopped very fine, and the ſame over; dry theſe in the former way.

Grillage d'Avelines. Of Filberds. They are done in the ſame Manner as the Almonds from the Beginning to the End, and ſo may any Sorts of Seeds or Kernels.

DES GAUFRES, CORNETS, & AUTRES PATES.

Of Gaufers, Wafers, and other Paſtes.

What is here meant by *Cornets*, Horn, is the thin Dutch Wafers twiſted like a Horn.

Des Gaufres. Of Gaufers.

THE moſt in faſhion are thoſe made with Cream; mix as much fine Powder-ſugar, as fine Flour, a little Orange-flower Water; put this in a proper Veſſel, and pour ſome good Cream to it by little and little, ſtirring it very well with a Spoon to hinder it from mixing in Lumps; put as much Cream as will make the Paſte or Batter pour pretty thick out of the Spoon: this is alſo made with Spaniſh or ſweet Wine; mix as much Weight of Sugar-powder and Flour as before, and work it with one or two new-laid Eggs, and ſweet Wine, ſufficient to make the Batter of the ſame Conſiſtence as the firſt: they are alſo done with Butter for this Purpoſe; uſe the Flour and Sugar as uſual, and a little raſped Lemon-peel, a few Drops of Orange-flower Water, and mix it as the others by Degrees, with very good Butter melted in a little

a little Milk until it comes to the ſame Conſiſtence as others; the Paſte being prepared after this Manner, of either kind, warm the Gaufer-iron on both Sides, and rub it over with ſome Butter tied in a Linen-bag, or a Bit of Virgin-wax; put a Spoonful of the Batter, and bake over a ſmart Fire, turning the Iron once or twice, until the Gaufer is done on both Sides of a fine brown Colour; if you would have them twiſted, put them upon a Mould ready at hand for that Purpoſe; put it up directly as you take it out, and preſs it to the Shape of whatever Form you pleaſe, and ſo continue always; keep them in a warm Place.

Gaufres au Caffé. With Coffee.

TO a common Table Spoonful of grounded Coffee, put a Quarter of a Pound of Sugar-powder, a Quarter of a Pound of fine Flour; mix it well with good thick Cream as the preceding; you may alſo put a little Salt to either. *Des Cornets*; they are done with the ſame Preparation as the firſt or ſecond, only a little more Liquid; as ſoon as you take them out of the Iron, twiſt them to what Shape you pleaſe; they will remain ſo in cooling.

Des Gimbelettes. Of Jumbals or Buns.

PUT half a Pound of Flour on the Table; make a Hole in the Middle, to put ſix Ounces of fine Sugar-powder, a ſmall Glaſsful of Orange-flower Water, as much Brandy; work this to a malleable Paſte; add a little Water, if the Liquid already uſed is not ſufficient; form the Jumbals to what Shape you pleaſe; put them in Water ready to boil; ſtir them about as they riſe on the Surface; take them out with a Skimmer, and drain on a Sieve; bake them in the Oven with a moderate Heat; when done of a fine Colour, take them out, and glaze the Tops with Feathers dipped in the clear Liquid of Whites of Eggs beat up; this Water is found under the Frought, after ſettling a little, that will dry with the Heat of the Buns.

Pâte de Vin d'Eſpagne. Spaniſh Wine Paſte.

TO make a Paſte fit to make any Sorts of Deſigns or Flowers in Moulds, work a little fine Flour with ſome Orange-flower Water, one, two, or more new-laid Eggs according to the Quantity propoſed, Butter accordingly, and Spaniſh Wine only ſufficient to keep the Paſte pretty firm; form it to what Form you pleaſe, or in Moulds; bake to three Parts in a mild Oven; take them out to glaze with hot Sugar prepared *grande Plume*; put them again in the Oven to finiſh the Baking and Colouring.

Pâte pour des petits Ronds.

Paſte for ſmall Hoops or Rings, &c.

BEAT up ſome Whites of Eggs with Sugar-powder, a little Orange-flower Water; ſoak it on the Fire till it comes pretty dry; form the Rings to what Bigneſs you think proper, or in Lumps, as Macaroni-drops, or any other Forms; lay them upon white Paper, and bake in a very moderate Heat; make them of what Colour you think proper by colouring the Paſte.

DES MOUSSELINES & MERINGUES.

Coloured Paſtry diverſified.

This is what is commonly called Rock Sweet-meat.

TO make this, firſt prepare different Colours as directed for Colours, p. 518. diſſolve an Ounce of Gum-dragon in the Colours, and ſift it in a Cloth with Expreſſion; pound it in a Mortar with Sugar ſufficient to bring it to the Conſiſtence of a ſupple Paſte; form this Paſte in what Manner you pleaſe, in the Form of Fruits, or Rocks, Pyramids, or any other; join them with Caramel Sugar; dry in the Stove, or in any moderate Heat.

Des Meringues. Whites of Eggs Batter.

THIS is done with Whites of Eggs well beat up, and as much Sugar as will make it to the Consistence of a thick Batter; put a little rasped Lemon-peel in it; drop it in small Drops upon white Paper; strew Powder-sugar over; bake in a very moderate Heat; when done, glue two Drops together with Caramel-sugar, and put a Bit of Sweet-meat betwixt: this is made of what size is most agreeable.

DES MASSEPINS & MACARONS.

Sweet Paste of different Fashions.

Massepins, eatable or Sugar Paste.

TO make the first; see Almond-paste, Page 511. Roll it about the Thickness of a Half-crown, and cut to what Size you think proper, either to bake singly on Paper, or in Moulds of any Shapes.

Massepins en Laqs d'Amour. Lover's Knot. Roll the Paste pretty thin; cut it lengthways with a Paste-cutter, like a Riband; twist it like a Lover's Knot; join it with Yolks of Eggs beat up where it ought to join; baste it over with Whites of Eggs and Sugar beat together; you may also beautify it with any Colours, either liquid or Nompareils. *A la Dauphine*; cut it much as the former, and twist in Rings or what Designs you think proper; dip it in Cherry-marmalade, beat up with Whites of Eggs; strew Sugar-powder over each Parcel upon the Paper, and stick a preserved Cherry in each, or any other Fruit; bake in a moderate Heat. *Au Verjus*; work the Paste in the Form of small Cups or Baskets; when dried, put one or two Verjuice-grapes preserved in Syrup; the same of any other liquid Sweet-meats.

Massepins à la Reine.

CUT Bits of this Paste the Bigness of Shillings or larger; make a little Hollow in the Middle, to contain a

little Marmalade of any kind; cover it over the ſame, wetting the Borders with Yolks of Eggs to make it ſtick together; bake as uſual; when done, glaze it with a white Glaze. See *Glace Royal* in Paſte Articles. *A la Saint Cloud*; roll the Paſte about half an Inch thick; cut it in the Form of Buttons; put them on white Paper and a Brazing-pan covered over with a little Fire; when done of one Side, dip the undermoſt Side in Marmalade beat up with Whites of Eggs, Sugar-powder over; this Side to be uppermoſt to finiſh baking in the ſame Manner. *Au Chocolat*; make a Paſte as directed for Chocolate, Page 515. add ſome pounded Chocolate beat up with Whites of Eggs; work it together, and form it in what Flowers or Shapes you pleaſe. *Maſſepins au Piſtache* done after the ſame Manner with Piſtachio-nuts, pounded and mixed as the laſt. *Au Canelle*, with Cinnamon; Cinnamon-powder beat up with Orange-flower Water, and mixed with the Almond-paſte. *A la Fleur d'Orange*, with dried preſerved Orange-flowers pounded.

Maſſepins vole au Vent. Meaning very light to fly in the Air.

THIS is done by pounding as much Weight of Sugar as ſweet Almonds together, the Sugar prepared *à la grande Plume*, ninth Degree; put the Almonds to it over a ſlow Fire, to work them with the Sugar until it quits the Pan by Drineſs; when cold, pound it with a little raſped Lemon-peel, a little raw Sugar, and a few Whites of Eggs; dreſs it upon Paper of what Form and Bigneſs you pleaſe; bake in a very moderate Heat.

Maſſepins de Ceriſes. Of Cherries.

BRUISE half a Pound of fine ripe Cherries; ſift in a Sieve, and put the Marmalade to a Pound of ſweet Almonds pounded and a Pound of Sugar; work it on the Fire till it is quite dry; let it cool, and pound it in a Mortar with three or four Whites of Eggs, a little raw Sugar; finiſh as the laſt.

De

De Framboiſes, of Raſberries; done the ſame, only the Raſberries put to the Sugar and Almonds without ſifting.

De Fraiſes, of Strawberries; done as the laſt; glaze ſome with ſome of their Marmalade for Variety.

Des Macarons. Commonly called Macaroni-drops. Pound ſome ſweet Almonds very fine, and a few bitter ones with them; put a few Drops of Orange-flower Water while pounding, for fear they ſhould turn oily, and Powder-ſugar; when done, mix them with as much Weight of Sugar, and ſome Whites of Eggs beat up, four to each Pound of Almonds and Sugar; when this is all well worked together, drop it on white Paper in ſmall Nuts, and bake in a ſoft Oven; they require but a ſhort Time; when done of a fine Colour, you may glaze ſome with white Glaze or any other Colour; they are more uſeful without glazing, as they make a Part in many Paſtes, and in moſt Creams.

Macarons en Canellon.

Longways, Macaroni-biſcuits.

POUND half a Pound of ſweet Almonds, with a little Whites of Eggs inſtead of Orange-flower Water; mix to half a Pound of raw Sugar-powder, two Ounces of Rice-flour, four Whites of Eggs beat up as uſual; dreſs them on white Paper in the Form of Sauſages; bake in a ſoft Oven, and glaze with what you think proper, or not glazed.

Macarons au Liquide. With Cream or Marmalade.

THEY are prepared as the firſt, except the bitter Almonds; when dreſſing upon the Paper, make a ſmall Cavity in the Middle, to put a little Marmalade or good thick Cream in it; cover the Hole with the ſame Paſte, and finiſh as uſual.

DES BISCUITS.

OF BISCUITS.

TAKE care the Eggs are new-laid, or as fresh as possible; put eight Eggs in a Scale, and as much Weight of Sugar against; take out the Sugar, and put the Weight of four Eggs of Flour; if you would have them very light, only put Flour to the Weight of three Eggs; take out three of the Yolks, and put three other Whites instead; put the Yolks by themselves, in a Tureen, with some rasped Lemon-peel, and the Sugar; beat it up a long while together; then add the Whites, also well beat up, then the Flour, by little and little, to mix it very well; then pour this Preparation in Paper-cases, of what Forms and Bigness you please; strew some fine Sugar-powder over to glaze them, and bake in a very moderate Oven.

Biscuit à la Cuillere. Spoon-biscuits.

THE former Composition serves for these; they are only to differ in the Shapes; take a small Spoonful of it, and spread it longways upon the Paper, a little Powder sugar over; bake as the last: you may also mix dried preserved Orange-flowers, chopped very fine, which you mix with the rasped Lemon in the Composition.

Biscuit de Fruits confits. Of preserved Fruits.

TAKE dried preserved Fruits, such as Apricocks, Verjuice-grapes, Plums, Oranges, a little Orange-flower Marmalade; pound it together, and sift it in a Sieve; then mix it with Yolks of new-laid Eggs, and fine Powder-sugar, till it is come to a supple Paste, not too liquid; bake them on Paper as the last.

Biscuit

Biſcuit à la fleur d'Orange.

Orange-flower Biſcuits.

MIX up three Spoonfuls of Orange-flower Marmalade, ſix Yolks of new-laid Eggs, raſped green Lemon; add twelve Whites of Eggs well beat up, a Quarter of a Pound of fine Flour; when all is properly mix'd together, bake in Paper-caſes; when done, glaze them with a white Glaze.

A la Ducheſſe. They are done with Rice-flour, ſifted as fine as poſſible; dried Orange-flower, preſerved and chopped very fine; raſped Lemon-peel; a Quarter of a Pound of Flour to one Pound of Sugar, ſix Yolks, and twelve Whites of Eggs, well beat up; finiſh as the laſt: you may alſo mix any Sorts of dried Fruits; mix with a little of their Marmalade, and the ſame Quantities of each different Article.

Biſcuits d'Amandes. Almond-biſcuits.

POUND a Quarter of a Pound of ſweet Almonds, dropping a little of Whites of Eggs in pounding, to hinder the Almonds from turning to Oil; put three Quarters of a Pound of fine Sugar, mixing with Whites of Eggs beat up, till it comes to a good malleable Paſte; bake it on Paper, made in what Form your Fancy leads; bake in the Oven, or under a Brazing-cover, with a little Fire over; when done the uppermoſt Side, glaze the under Side with a white Glaze; and finiſh with the glazed Side uppermoſt.

Biſcuits de Chocolat.

POUND about a Quarter of a Pound of Chocolate, which you mix with four Yolks of Eggs, and half a Pound of fine Powder-ſugar; add eight Whites beat up, a Quarter of a Pound of Flour; pour them on the Paper with a Spoon, of what Length or Bigneſs you

pleaſe. Another Method with Chocolate; make a Paſte with much the ſame Quantity of Chocolate, ſix Whites of Eggs, and Sugar ſufficient, to make the Paſte pretty firm; dreſs it in Flowers, Deſigns, or Moulds, according to Imagination and Fancy; bake as the Biſcuits.

Biſcuits à la Glace. Iced Biſcuits.

MAKE a Compoſition as directed for *Biſcuits de Turin*, Page 411. which you bake in large Biſcuit-moulds; when cold, take up the upper Part handſomely without breaking it, and uſe the Inſide-crums as directed in *Bonnet de Turquie à la Glace.* See the next Direction to the firſt Reference; the Ice being ready, put the Biſcuits in Paper-moulds, and ſerve directly.

Biſcuit de Piſtachie. Piſtachio-nuts Biſcuits.

THEY are done in the ſame Manner, as thoſe of Almonds; alſo of Avelines, viz. Filberts.

DES OUVRAGES D'AMANDES, ET DE PISTACHES.

OF THE DIFFERENT PREPARATIONS OF ALMONDS AND PISTACHIO-NUTS.

Amandes à la Praline.

Dried, preſerved, or burnt Almonds.

THEY are done with ſweet Almonds, without ſcalding; rub them well in a Cloth, to clean them properly; put them in a Frying-pan, with as much Weight of Sugar, and a little Water; keep them on the Fire, ſtirring continually, until they crackle, and fly about, and the Sugar begin to colour; ſtir them about gently,

gently, to gather the Sugar; and leave them in the Pan to dry, about two Hours in the Stove, or any moderate Heat.

Amandes à la Prâline rouge. Red Colour.

PREPARE them as the firſt, until they have taken the Sugar, and ready to take off the Fire; put the Almonds upon a Sieve, with the Diſh under; take the Sugar that drops, and put it in the ſame Pan, and a little freſh; refine it, till it comes to the twelfth Degree, viz. *au Caſſé*; then put ſome Chocineal-colour ſufficient to colour the Almonds; put the Almonds into it; give them a few Turns over the Fire in the Sugar; and finiſh as the firſt.

Amandes ſoufflés. Blowed or raiſed.

SCALD few Almonds, and pound them to about Half, as fine as for Biſcuits; and beat this Powder with Lemon-juice, Whites of Eggs, and Powder-ſugar; drop this Compoſition on Paper, the Bigneſs of Almonds; dry in the Stove, or a mild Oven.

Another Faſhion of preparing ſham Almonds, is, when ſcalded, to cut them in ſmall Fillets; and mix them with raſped Lemon-peel, Whites of Eggs, and Sugar ſufficient, to make a pretty firm Paſte, that you may roll it in the Shape of Almonds; finiſh as the laſt, either the firſt or laſt: they ought to be picked from the Paper, while warm.

Amandes maſquées; warm the Almonds while peeling, and while warm, dip them one by one in Sugar *au grand Perlé*, fourth Degree, and ſtrew them with Nompareils of different Colours; dry them as uſual.

Prâlines blanches. Sugar-almonds, white.

SCALD and peel the Almonds, and put them in the Pan, with the Sugar prepared *au grand Boulet*, eleventh

venth Degree; boil them a Moment in it, and take them off the Fire, before the Sugar changes its Colour; ſtir continually, as long as the Sugar ſticks to; if it cools too ſoon, put on the Fire again, and roll the Almonds in it as before.

Tourons, ſo called for being made like round Drops; chop the Almonds after they are ſcalded; put them on the Fire, with a little Sugar, and raſped Lemon-peel; then let them cool, to mix with more raw Sugar, and Whites of Eggs, until it comes to a pretty firm Paſte; make little round Bullets like Macaroni-drops, and dry in the Stove as uſual: you may alſo mix few bitter Almonds with the ſweet in the Chopping: this is commonly called Ratafia Drops.

Amandes à l'Angloiſe. Engliſh Faſhion.

MIX half Almonds and Filberds ſcalded; chop half of the whole very fine, the other half only each in two or three Slices; put the whole in double of the Weight of Sugar, prepared *à la grande Plume*, and ſome Lemon-peel raſped; ſtir the Almonds very well in the Sugar, taking it off the Fire; add one or two Whites of Eggs; pour it in a Paper large enough to contain the whole; cut it for Uſe as you think proper, when baked as uſual.

Piſtache au Caramel.

SCALD them, and wipe very dry; you cut each in Quarters, and ſtrew them on a Plate; rubbed over with Oil, and pour a Caramel over; turn them over, and do the ſame over again upon the other Side. Another Manner, is to pound Piſtachio-nuts; put it on the Fire, with half as much Weight of Sugar; ſtir it about, and keep it on a ſoaking Fire, till it quits the Finger for Drineſs; cut it in ſmall Bits, to form Piſtachio-nuts, Almonds,

Almonds, or any thing elſe; if in Shape of Fruits, ſtick a Bit of Wood to reſemble the Tail; and dip each in Sugar-caramel; dry the Fruit upon Hurdles.

DES MARMELADES.

OF MARMALADES.

Marmalade de Pommes & de Poires.

Of Apples and Pears.

PEEL golden Pippins, and cut them in thin Slices; boil with a little Water very tender; ſift in a Sieve, and put the Marmalade on the Fire, to reduce the liquid Part; then put it to as much Weight of Sugar *à la grande Plume*, on a ſlow Fire, to ſimmer a little while, ſtirring continually, to incorporate it with the Sugar; pour it in the Pot, and let it cool very well, before covering. That of Pears is done the ſame.

Marmalade d'Orange. Orange-marmalade.

THIS is moſtly made with China-oranges; cut each in Quarters, and ſqueeze the Juice out; cut off the hard Parts at both Ends; boil in Water until they are quite tender; ſqueeze them, to get the Water out, and pound them in the Mortar to a Marmalade, to ſift; mix it with as much Weight of raw Sugar, and boil till it turns to a Syrup; the Proportions are for keeping, two Pounds of Sugar to one Pound of Marmalade.

Of *Plums*; ſtone them, and boil a Moment with a little Water; ſift as the former; ſoak the Marmalade a little while on the Fire; then mix it with as much Sugar *au Caſſé*, twelfth Degree; and finiſh as the former.

Marmelade

Marmelade d'Abricots. Apricock-marmalade.

PEEL and ſtone them; pound the Kernels ſeparate; and boil the Apricocks on a clear Fire, with a little Water, and three Quarters of a Pound, or a Pound of Sugar, to each Pound of Fruits; (this is to be judged according to their Ripeneſs); bruiſe them in the boiling with a wooden Spoon; boil until it ſticks to the Fingers pretty hard, by joining two together; then take it off the Fire, to put it in Pots; put the Kernels to it a Moment before. It is alſo done, by boiling the Apricocks to a Marmalade alone; and mix it with as much Weight of Sugar *au Caſſé*; boil a Moment, to mix together; and finiſh as the firſt.

Marmelade de Fleur d'Orange.

Orange-flower Marmalade.

WHEN properly picked, ſcald them a Moment; then put them in Water, which has been warmed with a little Allum in it; boil ſome other Water, with a good Lemon-ſqueeze in it, and boil the Flowers in it a few Minutes, that is as long as they feel tender; ſift them of this Water, and put into freſh, with a Lemon-ſqueeze alſo; then drain them in a Napkin to pound; and mix with Sugar, prepared *au petit Liſſé*, firſt Degree, after Clarification; pour them gently to mix the better, without boiling; the Proportion is five Pound of Sugar to two of Orange-marmalade; finiſh as uſual.

Marmelade de Ceriſes. Cherry-marmalade.

TRIM the Tails, and ſtone them; and boil with the Proportion of half a Pound of Sugar, *grande Plume*, to a Pound of Cherries; boil till itcomes to a good Conſiſtence.

De

De Framboiſes, Raſberries; bruiſe, and ſift them through a Sieve; reduce to half on the Fire; then mix with half a Pound of Sugar, as the laſt, to a Pound of Fruits.

De Groſeilles, of Gooſberries; boil a Moment, or only ſcalded in boiling Water; ſift, and finiſh by the ſame Proportion as the Raſberries.

De Violettes, of Violets; pick them very well, and pounded quite to Juice; mix with Sugar, prepared as before; the Proportion is five Pound of Sugar to one of Violets.

Marmelade d'Amande & d'Abricots verts.

Of green Almonds and Apricocks.

RUB the Down off, and boil either in Water, very tender; ſift as uſual; and reduce about half on the Fire; mix it with as much Weight of Sugar *au Caſſé*, without boiling; and finiſh as all other.

De Coigns, of Quinces; ſift as moſt others; and mix to the Proportion of five Pound of Sugar, to four of Quinces; if you would have it red, mix Cochineal with it.

DES GELEES. OF JELLIES.

Gelée de Pommes. Jelly of Apples.

PEEL and ſlice golden Pippins, according to what Quantity of Jelly is required; boil with a little Water, a Lemon ſliced; when boiled to a Marmalade, ſift the Juice through a pretty fine Sieve; the Proportion is about a Pint of this Juice to a Pound of Sugar, prepared *au gros Boulet*, eleventh Degree; ſimmer it together on a ſlow Fire, till it quits the Spoon clean, by dropping it out of it; then it is fit to put in Pots or Glaſſes.

Glaſſes. Other Sorts of Apples alſo ſerve for Jelly, done in a different Manner; peel any Kind of ſharp Apples, and cut in Slices as the laſt; waſh them in ſeveral Waters; then boil in a good deal of Water, the Pot covered, until the Water is muſh reduced, and becomes gluiſh; ſtrain it in a thin Linen-cloth; meaſure the Decoction; and refine as much clarified Sugar to the twelfth Degree, viz. *au Caſſé*, and pour the Juice in it gently; boil a Moment, then take it off the Fire to ſkim it; then boil it again, till it comes to the Conſiſtence as the laſt; prove it in the ſame Manner.

Gelée rouge de Pommes, the ſame red; it is done as the firſt, only putting a ſufficient Quantity of Cochineal-colour, while mixing.

Gelée de Muſcat. Muſcadine-grapes Jelly.

BOIL ripe Grapes a Moment in Water, juſt enough to burſt; then ſift in a fine Sieve, or as the laſt; mix the Juice with Sugar, prepared *grande Plume*, ninth Degree; a Pound of Sugar to half a Pint of Grape-decoction; and reduced to the ſame Conſiſtence as the laſt. Of Verjuice-grapes or others, follow the ſame Method; only proportioning the Quantity of Sugar to the Sharpneſs of the Fruits employed.

Gelée de Grenades. Of Pomegranate.

MAKE a Marmalade with the Pomegranate; and ſift it in a Sieve; then put the Seeds pounded to the Marmalade; and boil a Moment; and ſift it again through a Sieve; the Proportion of a Pound of Sugar *au grand Boulet*, to half a Pint of the Marmalade; and finiſh as the preceding.

D'Epine Vinette, of Barberries. Boil this on a ſmart Fire, with a little Water; and ſift it as uſual; reduce a Pound of clarified Sugar, *au Caſſé*, to each Half-pint of Juice; mix it together gently; boil a Moment; take it off

off the Fire to skim it; put it on a slow Fire again till it is finished to the Consistence of others; prove it by the same Method.

Gelée de Cerises. Of Cherries.

THEY must be thoroughly ripe; bruise and sift in a Sieve; let it settle a little; then pour the clear off; mix according to the same Proportion as the last, and finish the same.

De Groseilles, of Gooseberries. *De Framboises*, of Rasberries. They are done after the same Method as the Cherries except that you mix half as much red Currants with the Rasberries.

Gelée de Groseilles d'une autre Façon.

Another Method of making Currant-jelly

The French distinguish all Sorts of Groseilles only by the Colour, as red or black, &c.

WEIGH seven Pound of red Currants without being picked; boil with a Glass of Water, and sift in a Sieve; weigh the gross Substance that does not sift; if there remains half a Pound, there ought to be near five Pound of Juice; put this Juice in a Pan, with as many Pounds of pounded Sugar, which you pour in it by little and little; or to keep it pretty tartish, put only five Pound; boil, stirring continually; when it has boiled a Moment, take it off the Fire to skim it and boil a little while longer; let it rest in the Pan, and skim again very clean.

Gelée de Coigns. Quince-jelly.

CUT them in Pieces, and boil with half a Pint of Water to one Pound of Quinces; cover the Pan, and let them stew to a Marmalade to sift as usual; prepare the Sugar *à la grande Plume*, the Proportion of one Pound

to half a Pint of the Decoction; boil till it is reduced to the ſame Conſiſtence as all others; to make it red, ſimmer it a long while, while the Mixture is made; and you may add a little Cochineal to give it a better red.

Gelée de Groſeilles vertes. Of green Gooſberries.

PUT them into hot Water, and keep on a ſlow Fire till they riſe on the Surface of the Water; then take them off the Fire, and pour a little cold Water in the Pan to cool it, and to bring them to their proper Green; put a little Vinegar and Salt to it, in about half an Hour after drain them off this Water into cold a Moment; drain again off this ſecond, and mix with as much Weight of Sugar, *au Perlé*, third Degree; boil a little while till the Sugar is again to the ſame Degree; take care to ſkim it, and ſift it through a Sieve to put it in Pots or Glaſſes.

N. B. It is to be obſerved, that as theſe Jellies are directed to be done much in the ſame Nature as the Marmalades, that the Difference muſt be obſerved in ſifting the different Sorts of Fruits, not to force the groſs fleſhy Particles, rather only the Juices, which make the Jellies clearer, and ought for that Purpoſe to be ſtrained in Linen Cloths, rather than any kind of Sieves.

DES CONFITURES AU LIQUIDE.

OF LIQUID SWEETMEATS.

Confiture d'Abricots. Liquid Apricock Sweetmeats.

THEY ought to be uſed when they are almoſt ripe; peel them and ſplit only ſufficiently to get the Stones out; boil them in Water, till they feel tender under the Preſſure of the Finger; then take them out to drain; put them into as much Weight of Sugar, *grande Plume*, ninth Degree; boil a Moment; take them off the Fire, and let them be in the Sugar till the next Day; take them out, and boil the Sugar two or three Minutes; put the Fruits in it again, and boil a Moment together the next Day to finiſh.

Confiture d'Abricots d'une autre Façon.

The ſame Fruits of another Manner.

IF they are ripe, you do not ſcald them, after they are peeled and ſtoned; boil them a Moment in as much Weight of Sugar, *à la grande Plume*, ninth Degree; let them reſt in the Sugar about three Hours; then boil again ſlowly; ſkim as clean as poſſible; when they yield no more Scum, take them off the Fire; let all reſt till the next Day; take the Fruits out gently, and boil the Sugar, *au grande Perlè*; pour it upon the Apricocks to cool before they are potted.

D'Abricots verts, of green Apricocks. Prepare them with Lye as directed for Paſte, Page 511. being very well cleaned, prick them in ſeveral Places; put them on a ſlow Fire with a little Water, Vinegar and Salt; they are only to ſimmer gently; when pretty tender, cool the firſt Water with ſome cold, and leave them ſome time in it, the Pan covered, which will bring them to their proper Green; an Hour or two after drain them from the firſt Water into cold, and leave them an Hour or two in it; melt ſome Sugar with a little Water, and put the Fruits in it till next Day; when you take them out, and boil the Sugar a few Minutes, to put upon the Fruits; continue in this Manner for two or three Days; put Sugar ſufficiently, that the Syrup may cover the Fruits; the laſt Time boil them in the Sugar a Moment; let them cool before covering the Pots or Glaſſes. Liquid, preſerved, green Almonds are done in the ſame Manner as the laſt for Apricocks.

Confiture de Groſeilles. Of Gooſberries or Currants.

USE them either grained or in Grapes, and put them in Sugar prepared *au Caſſé*; ſtir them in it without boiling, holding the Pan by the Handle juſt rolling about

for a few Minutes. Gooſberries, and red or black Currants, are prepared after the ſame Manner, alſo Raſberries.

Confiture de Ceriſes. Of liquid Cherries.

THE Proportion of Sugar prepared *à la grande Plume*, is three Quarters of a Pound to one Pound of Cherries, which ought, as all Fruits for this Purpoſe, to be quite ripe; cut the Tails about half; put them in the Sugar, and ſimmer about five Minutes, the Pan covered; let the whole reſt together till the next Day; add a Quarter of a Pound of Sugar for each Pound of Cherries, prepared as the firſt, a little Decoction of red Currants; ſimmer together till the Syrup is quite rich and gluiſh. *Another Way* is, to ſtrip the Tails, and ſtone them; boil two or three Minutes in Sugar prepared as before; half a Pound of Sugar to one of Cherries; let it reſt till the next Day; drain out the Cherries, and boil the Sugar again to the aforeſaid Degree; put the Fruits to it again to ſimmer a little while; let it cool before potting. The ſame called *Framboiſes*, with Raſberries; the Cherries are prepared as the firſt, and a Quarter of a Pound of Raſberries ſifted to each Pound of Cherries, to give a ſtronger Flavour.

Confiture de Mûres. Of Mulberries.

REFINE three Quarters of a Pound of Sugar, *au grand Perlé*, to one Pound of Mulberries; ſimmer them a Moment in the Sugar, and ſtir them about in the ſame Manner as directed for Gooſberries; leave them in the Sugar till the next Day, when you muſt boil the Sugar again to the ſame Degree; then put the Fruits in it, and they are ready for potting. Of *Violets*; prepare the Sugar *au petit Liſſé*, firſt Degree, after clarifying; put the Violets in it till the next Day, and boil together a few Minutes till they are done.

De

De Fleurs de Orange, of Orange-flowers; prepare them as for Marmalade as far as the pounding; when properly drained, put them in Milk-warm clarified Sugar, one Pound to a Quarter of Flowers; boil them a few Minutes for three Days successively before potting.

Confiture de Pêches ou Pavis.

Of Peaches or Nectarines.

THEY ought to be almost ripe; peel and cut them in Halves; simmer them in boiling Water till they rise on the Surface, which you drain accordingly; then boil in clarified Sugar till they have done scumming; leave them in this Sugar till the next Day; drain them out, and boil the Sugar *au grand Lissé*, second Degree, and put the Fruits in it to boil a Moment, the same over again the next Day; let Sugar and Fruits incorporate together two Days before potting, and keep the Pan in a warm Place; the Proportion is half and half of Fruits and Sugar.

Confiture d'Epine vinette. Of Barberries.

THEY ought to be quite ripe; boil them a few Minutes in Sugar prepared *grande Plume*, a Pound and a Quarter to one Pound of Fruits; let them rest two or three Hours in the Sugar; then boil it again to bring it to a good Syrup-consistence.

Confiture de Verjus. Of Verjuice-grapes.

USE it when full grown, and not ripe; cut a little opening on one Side to seed it; put it into boiling Water a Moment; as soon as it turns its Colour, take it out, and add some cold Water to it; leave it in this Manner till it turns green again; then drain it very well to boil in clarified Sugar a Moment, one Pound of Sugar to each Pound of Grapes; let them take Sugar

in two thirds of the Sugar till the next Day; drain the Grapes out, to boil the Sugar with the remaining Part; boil a Moment covered up, and pour it upon the Fruits, the ſame over again next Day; boil the Sugar to the third Degree, *grand Liſſé*; then put the Grapes to it, and boil a Moment together till the Sugar is refined to the next Degree; then it is fit for keeping.

Confiture de Coigns. Of liquid Quinces.

USE them when ripe, and boil in Water till they feel tender; drain and cool them in cold Water, to peel and cut in Quarters; cut out the Hearts, and drain them very dry; boil them ſlowly in as much Weight of Sugar as Fruits, prepared *au grand Liſſé*, ſecond Degree; take the Pan off the Fire to ſkim it; Simmer till you find they are quite tender; then take them out of the Sugar gently to boil it by itſelf to the fourth Degree, *grand Perlé*; put the Quinces in it while it is ſtill warm, and put them in Pots for keeping: if you would have them red, put a proper Quantity of Cochineal with the Sugar in the laſt Boiling, and finiſh the ſame.

De Raiſin Muſcat, of Muſcadine-grapes. This is done as the Verjuice-grapes, either grained or in ſmall Bunches; only the Difference of a little leſs Sugar.

Confitures d'Orange, Citron, Cedras, Bergamottes, & Bigarades.

Liquid Sweetmeats of China and Seville Oranges, Citron, Lemon, and Bergamotte Pears

THESE are all made after the ſame Manner; cut the Rind in Deſigns of what Flowers or Form you pleaſe; cut a ſmall Opening at the Tail-end; ſoak them in cold Water a good while; then boil in Water till they prove tender by pricking with a large Pin; cool them in cold Water, and get the Hearts out with a ſmall Spoon; boil them

them in clarified Sugar ſufficiently to the Fruits to ſwim in it; let them reſt in the Sugar about four and twenty Hours; then boil again a few Minutes; the next Day boil the Sugar alone, and pour it upon the Fruits to reſt a couple of Days; repeat the laſt over again, boiling the Syrup alone; reſt altogether for three Days; then boil the Sugar, *au grand Perlé*, and put the Fruits in it to ſimmer a few Minutes; obſerve that you muſt add a little more Sugar every Boiling; pot them ſingly, the Hole upwards to pour the Syrup in it, and muſt be quite covered with it; let them cool before covering the Pots. Small green Lemons or Oranges are preſerved in the ſame Manner, following the ſame Method as directed for green Apricocks, only require more Boiling to be tender; then follow this laſt to finiſh them in the Sugar; they are ſcarce for this Purpoſe in England.

Confiture de groſſes Noix. Of Walnuts.

TAKE them at the ſame Growth as for pickling, that is, before they are hard ſhelled; peel them, and ſoak in Water a long while, changing the Water often; in a Day or two boil in Water till a Pin will get through eaſily; then drain them, and pour ſome hot clarified Sugar upon ſufficiently to cover the whole Quantity; boil the Sugar again the next Day, to pour it hot upon as the firſt Time; continue two Days longer in the ſame Manner the fourth Time; prepare the Sugar *au grand Perlé*, third Degree, and ſimmer the Fruits in it a few Minutes; put them all together, or as many as you pleaſe, in a Pot to ſwim in the Syrup, which muſt be ſtrong, and boiled over again now and then. Filberds are prepared after the ſame Manner, being employed while a Pin can be pricked through as to the Walnuts.

Confiture de Prunes. Of Plums.

THEY muſt be employed before they are quite ripe, and the Tails left to all Fruits which are preſerved

with the Stones in; prick them with a Pin, and ſimmer a Moment in boiling Water; then drain very well and boil them a Moment in Sugar prepared *à la grande Plume*, ninth Degree; ſkim it well, and let all reſt together a couple of Days; then boil the Syrup to the fourth Degree, *grand Perlé*; adding a little more raw to it; boil the Plums in it a few Minutes; the Proportion is a Pound of Sugar to each Pound of Fruit. For *green Gages*, follow the ſame Method to keep them green as given for green Apricocks and Almonds.

DES CONFITURES AU SEC.

Of dried Sweet-meats.

ALL kinds of dried Sweet-meats are moſtly done with Liquids, and are all made much after the ſame Manner; after they have being uſed ſeveral Times, or loſe their Colour by any other Means, they will always ſerve to dry; take green Apricocks or Almonds out of the Syrup of Liquids; roll them in Sugar; dry upon a Sieve in the Oven. *Strawberries*, *Raſberries*, &c are done the ſame.

Confiture de Ceriſes au Sec en Bouquets, &c. &c.

Dried preſerved Cherries in Noſegays or Bunches, &c.

USE the liquid ones with the Tails on, which you tie ſeveral together, and dry them in the Oven without being rolled in Sugar, or only one with the Tail on; and ſtone four or ſix others, which you apply upon the firſt, with the Syrup, ſo as to appear as an only one; ſtrew a little Powder-ſugar over, and dry as the firſt. Liquid Orange-flowers are done by putting the Pot in boiling Water to melt the Syrup clearer; drain the Flowers, and powder with Sugar to dry. Apricocks, Almonds, Pears, Apples, Peaches, Nectarines, Bergamotte, Lemon, and Citron, and ſo on of all the aforeſaid Liquids preſerved, are all done the ſame.

Con-

Confiture de Prunes, & Pommes tapées.

Of Plums, and dried or baked Apples.

THESE are made of another Manner; any Kind of Plums, provided they quit the Stone like Apricocks; cut them of one Side, to ſtone them; clarify half a Pound of Sugar for each Pound of Plums; and ſimmer together on a ſlow Fire a little while, then let them reſt in the Sugar till the next Day; boil the Sugar *au Perlé*; ſimmer the Fruits in it a little while, the Pan covered; leave them in it till the next Day; then drain them out to dry as uſual.

Les Pommes, Apples. Any good baking Apples will do the ſame Uſe, the cleareſt, and free of any Spots; prick them pretty deep with a pointed Knife, in ſeveral Places; put them in a moderate Oven, upon a Baking-plate; when they are half done, ſqueeze them pretty flat with the Hands; ſtrew them with Powder-ſugar of both Sides; and put them again in a ſoaking Oven, and Sugar over again; keep them in a dry Place conſtantly for Uſe.

Confiture d'Abricots tapés; they are done after the ſame Manner as the Plums, only break the Stone, and put the Kernels in the Fruits, before they are ready to be dried.

DES SIROPS.

SYRUP D'ORGREAT AND OTHERS.

POUND ſweet Almonds and a few bitter ones very fine; put half a Pint of Water to each Pound, and a Quarter-part of the four greater cold Seeds, alſo pounded; let the Almonds infuſe on the Water (Milk-warm) about four Hours; then ſift ſeveral times through a Napkin with Expreſſion; prepare two Pounds of Su-

gar *au Caſſé*, to each Half-pint of the Almond-decoction; mix it together without boiling; and add a little Orange-flower Water; keep it ſome time in a moderate Heat; then bottle it cold.

Sirop de Citrons, of Lemons; it is only made for preſent Uſe; upon half a Pound of Sugar *au Liſſé*, ſqueeze half a good Lemon in it, and boil it a Moment, to bring it to the third Degree, *petit Perlé*.

Sirop de Pommes, of Apples; boil the Apples with a little Water to a Marmalade; ſift it in a Napkin, and mix it; half a Pint of Juice to two Pound of Sugar, prepared *grande Plume*; it refreſhes the Sugar greatly, as moſt others; and boil it together to the fourth Degree, *grand Perlé*.

Of *Quinces*; uſe them thoroughly ripe; peel them, and pound to a Marmalade; ſift as the laſt; and mix it with Sugar *au Caſſé*, which is alſo called *Caſſonade*; finiſh it as that of Apples; the Proportion, a Pound of Sugar to half a Pint of Decoction.

Of *Verjuice*; it is done the ſame as the laſt, only double Sugar, to the ſame Quantity of Juice.

Sirop de Capillaire. Maiden-hair Syrup.

THIS Plant is ſaid to grow in Cornwall; but the moſt that is uſed in England, comes from abroad; the French Author ſays that the beſt comes from *Canada*; the Proportion is one Ounce of the dried Leaves, infuſed in half a Pint boiling Water; keep it on an Aſhes-fire, from one Day to another; ſift it in a Napkin; and mix it to a Pound and a Quarter of Sugar *au Caſſé*; and keep it in a warm Place ſome time, then bottle it: obſerve the ſame Proportion for a greater Quantity.

Sirop

Sirop de Mûres. Mulberry-syrup, and others.

BOIL them a Moment, with a little Water; and sift through a Sieve; let it settle, and pour the clear off; prepare the Sugar *au Cassé*, one Pound for each Half-pint of the Juice; mix it together, and keep it on a very moderate Heat, about five or six Hours, or as long as the Sugar is to the fourth Degree, *grand Perlé*. Syrup of Pears is made after the same Manner, as that of Apples: also that of *Apricocks*; pound the Kernels very fine, to mix with the Syrup.

De Cerises, of Cherries; they must be very ripe; strip the Tails and Stones; follow the same Method as the Mulberries.

De Groseilles, of Gooseberries, or Currants; bruise them, with a Quarter-part of the whole of Cherries; sift in a Cloth; and mix it with Sugar prepared *grande Plume*, ninth Degree, one Pound to half a Pint of Juice; simmer together, till the Sugar is *au Perlé*.

Sirop Violat, of Violet-colour; infuse a Quarter of a Pound of Violets, to half a Pint of boiling Water; cover the Pot or Pan till the next Day; put a small Weight upon the Flowers, to sink them under Water; then sift in a Napkin; mix this Decoction, half a Pint to two Pounds of Sugar *au Cassé*; and simmer some time together on a slow Fire; finish it as the *Capillaire*.

Autre Sirop de ce que l'on veut. Syrups of whatever you please.

THE remaining Syrups of any Fruits, of which you have dried *, simmer it a little while, adding a little clarified Sugar, according to Discretion; bottle it for use as the former: it is readily seen, that Syrups may be made of any Kind of Fruits, Seeds, or Plants, by fol-

* This is meant of those liquid preserved, spoiled by long keeping, or any otherwise damaged.

following the ſame Method, as is here laid down; only obſerving to regulate the Quantities of Sugar, to the Sharpneſs and Flavours of each Kind.

DES FRUITS A L'EAU-DE-VIE.

OF BRANDY-FRUITS.

Pêche à la l'Eau-de-Vie. Peaches in Brandy.

WIPE the Down off very clean, and the Fruits almoſt ripe; prepare as many Half-pounds of Sugar (as Pounds of Fruits) *au Perlé*; and put the Peaches whole in it, to boil a Moment together; being cold, put them in Bottles; mix half a Pint of the Syrup, to three Half-pints of Brandy, which you pour upon the Peaches; and ſtop the Bottles very well, to preſerve them clear; if you would have the Peaches peeled, uſe them before they are quite ſo ripe as the firſt; boil them in Water, until you can pull the Rind off with the Fingers; and put them in cold Water, as ſoon as done, one after another; being drained, boil a Moment in the ſame Proportion of clarified Sugar, as directed at firſt; ſkim it, and let all reſt together till the next Day; then drain the Fruits out, and boil the Sugar few Minutes; pour it again upon the Fruits till the next Day; then bottle the Peaches, and mix the Syrup with as much Brandy, to pour upon the Fruits; obſerve that in this, and all other preſerved Fruits, they muſt ſwim in it: this laſt Method is not ſo proper for long keeping, as the firſt: obſerve the ſame Rule for Apricocks or Nectarines.

Poires à l'Eau-de-Vie.

Pears preſerved in Brandy.

THE beſt for this Purpoſe, are the Rouſſet-pears; take them almoſt ripe; prick them here and there, and

and boil in Water, till they feel pretty tender; then peel, and put them in cold Water, as the laſt Peaches, and a good Lemon-ſqueeze in it; clarify half as much Weight of Sugar as Pears, and boil them in it ſlowly few Minutes; being well ſkimmed leave them in the Sugar, till the next Day, the ſame over again; then the third Day; ſimmer Fruit and Sugar together a Moment; when cold, put them in Pots or Bottles; the Syrup muſt be boiled *au grand Perlé*, fourth Degree; put it on a ſlow Fire; and add as much Brandy, which you mix well together without boiling; let it cool, to pour upon the Pears.

Prunes à l'Eau-de-Vie. Plums in Brandy.

PREPARE them as the *Prunes au Liquide*, only that you do not put above three Quarters of a Pound of Sugar, to each Pound of Plums; being drained, and cold, put them in Bottles; boil the Sugar *au gros Boulet*, eleventh Degree, and as much Brandy, being well mixt together; pour it upon the Fruits, when half cold.

Noix, Walnuts; uſe them in the ſame Growth, as ſet forth for *Confiture*, ſee Page 563. and prepare them in the ſame Manner; the only Difference is, that you only uſe half a Pound of Sugar to the ſame Proportion of Walnuts, and as much Brandy, which being well incorporated together with the Sugar *au Perlé*, pour upon the Fruits, when it is almoſt cold.

Ceriſes à l'Eau-de-Vie. Cherries in Brandy.

BRUISE few Cherries, Mulberries, and Raſberries ſufficiently, to get half a Pint of clear Juice; mix it with a Pint of Brandy, a Pound of Sugar, or rather more; let it diſſolve very well; bottle ſome fine ripe Cherries, as free from Spots as poſſible; cut the Tails about half off; pour the firſt Preparation upon; regu-

late

late your Quantities accordingly, as the Liquid muſt cover the Cherries. In Winter; theſe Cherries, ſerve to glaze with Caramel, or white Glaze.

Amandes vertes & Abricots verts a l'Eau-de-Vie.

Green Almonds and green Apricocks in Brandy.

PREPARE them in the ſame Manner as the Liquids, only the Difference of leſs Sugar; that is, half a Pound of Sugar to each Pound of Fruit, and as much Brandy as Syrup; and warm together a good while on a ſlow Fire, to incorporate them in the Syrup; let them cool before bottling, as uſual.

Oranges douces à l'Eau-de-Vie.

Sweet or China Oranges.

PREPARE them as the Liquids; boil them in Water, till you can run a Pin in it eaſily; theſe are not to be gutted, only cut a little Hole quite through the Rind, at the Tail-end; boil them a Moment in clarified Sugar; let it reſt till the next Day; then boil the Sugar again, and pour it hot upon the Oranges; the ſame over again the next Day, with the Oranges in it; put as much Brandy as Syrup; warm it together without boiling; pour it upon the Fruits, when cold; the Orange muſt ſwim in it, as all other Fruits.

DES MOUSSES.

OF FROUGHTED OR WHIPT CREAMS.

THIS is often ſerved iced abroad, and ſo may be made two or three Hours before it is wanted for Table; for that Purpoſe they have a Tin Mould, made large enough to contain as many Glaſſes, Cups, or thin ſilver Tumblers, as will ice a Quantity ſufficient for a Diſh; it has commonly two Plates, the Bottom ſolid; the next bored in ſmall Holes, to let the melted Ice run

run off, and Rings in it, to hold the Glaſſes, and Ice under pounded with Salt, and the ſame upon the Cover, when the whipt Cream is in it.

Mouſſe à la Crême. Whipt Cream.

UPON the Proportion of a Quart of very good Cream, put few Drops of Bergamotte-water, or of Cedar, a little Orange-flower Water, about half a Pound of Sugar; when it is diſſolved, whip the Cream to a Frought, and take it up with a Skimmer; drain it upon a Sieve a Moment; if for icing, let it ſettle a good while, before you put it in the Cups or Glaſſes; continue in this Manner to the End, and uſe what drops in the Diſh under the Sieve, to make it frought better; put one or two Whites of Eggs: any Kinds of prepared Waters may be done with this Cream, as well as thoſe ſaid before, according to Taſte and Fancy.

Mouſſe de Caffé.

UPON three Half-pints of Cream, put two Diſhes of ſtrong Coffee cleared; add four Yolks of new-laid Eggs beat up, half a Pound of Sugar, about as much more Cream; and finiſh as the firſt.

De Chocolat; it is done after the ſame Manner, diſſolving a proper Quantity of Chocolate in Cream, and the ſame Quantities of Eggs and Sugar.

De Safran, of Saffron; it is made as the firſt, without Yolks of Eggs, only one or two of the Whites, to make it frought better; and inſtead of any of the Waters mentioned, infuſe a little Saffron on a ſlow Fire in ſome of the Cream, juſt enough to give it the Taſte without prevaling too much; ſift it in a Sieve, and add it to the Cream and Sugar.

DES

DES GLACES. OF ICES.

ALL Kinds of Ices are finiſhed in the ſame Manner; the Cream or Mixture being prepared, put it in the Icing-pot, which ought to be twice or three times as large as the Contents in it; the beſt Sorts are thoſe made of Pewter; put them in a proper Tub, and pounded Ice with Salt ſufficient, to bury the Pots in it, ſtirring continually with a flat Pewter-ſpoon, till it begins to freeze; work the Ice ſo in freezing, that it may not be in harder Flakes in one Part than another; only put them in the proper Moulds, a little while before ſerving: obſerve that they are not iced too hard at firſt, before they are to be changed into the Moulds to go to Table: if you find any difficulty to get them out, juſt dip the Moulds in hot Water, and turn them over with a Stroke of the Hand.

Glace à la Crême. Cream-ice.

BOIL a Pint or more Cream, with ſix or eight ſweet Almonds ſcalded and bruiſed; when you take it off the Fire, put half a Pound of Sugar, or ſuch Proportion as you pleaſe; thin Bits of Lemon-peel, a little Orange-flower Water; let it reſt about half an Hour; ſift it, and pour it in the Icing-pot.

Glace de Caffé; make three Diſhes of ſtrong Coffee; pour it off very clear, to mix with three Half-pints of Cream, or the ſame Proportion for more or leſs, and three Quarters of a Pound of Sugar; boil it a Moment together, and ice it when cold.

De Chocolat; diſſolve the Chocolate in a little Water on a ſlow Fire; when properly done, mix it with a Pint of Cream, and three Yolks of new-laid Eggs, and about half a Pound of Sugar.

Glace

Glace de Fruits, Fruit-ices; *de Ceriſes*, of Cherries, &c. &c.

BRUISE about two Pounds of Cherries, with a Pint of Water; ſift in a Sieve with Expreſſion, and put Sugar ſufficient to give it a proper Sweetneſs: all Kinds of Ices are made in Winter or Summer, with the Juices or Marmalades, as well as with raw Fruits. Taſte is the beſt Direction for the different Mixtures.

Framboiſes, Raſberries; it is done in the ſame Manner as the laſt.

Groſeilles, Goſberries or Currants; boil two Pounds of red Currants a Moment, with a Quarter of a Pound of Raſberries; ſift in a Sieve, putting a Pint of Water to it, then the Sugar, which muſt be very well diſſolved before icing.

Des Fraiſes, of Strawberries; it is done after the ſame Manner as the laſt; ſome mix a Quarter of a Pound of red Currants, to each Pound of Strawberries, as is moſtly done with Raſberries, Sugar according to Taſte: theſe ought not to be very ſweet, as the Tartneſs of theſe Fruits is reliſhing to moſt People.

Glace de Violettes, de Jaſmin, & de Fleurs d'Orange.

Ices of Violets, Jeſſamines, and Orange-flowers.

POUND a Handful of Violets, and pour about a Pint of hot Water upon; let them infuſe about an Hour; put about half a Pound of Sugar; when it is properly diſſolved, ſift through a Napkin. The Jeſſamine is done after the ſame Manner, to make the Liquid taſte more of the different Flowers; pour it ſeveral times from one Pan into another before ſifting; the ſame with the Orange-flowers; thoſe different Infuſions are alſo mixed with Cream, inſtead of Water.

De Verjus; half a Pint of the Juice to three Half-pints of Water, and a Pound of Sugar.

Glace de Citron, Lemon-ice; *de Grenade*, Pomegranate.

INFUSE the Rind of four or five Lemons, peeled very thin, with the Juices, and three Half-pints of Water, three Quarters of a Pound of Sugar; ſift through a Napkin; bruiſe the Seeds of three or four Pomegranates, and infuſe with hot Water as the Lemon-rinds; and finiſh the ſame.

Glace de Bigarades, & d'Oranges douces.

Of China and Seville Oranges.

THEY are made in the ſame Manner as that of Lemon; only obſerving that the Seville-oranges require a little more Sugar than the China ones, either with the Juice or Marmalade.

Glace de Canelle. Cinnamon-ice.

INFUSE a proper Quantity of Cinnamon, about an Hour, in hot Water, and boil it a Moment; and put half a Pound of fine Sugar to a Pint of Water, ſift through a Sieve; finiſh as others.

Glace de Roſes & Jonquilles.

Of Roſes and Jonquils.

THEY are both done after the ſame Manner as that of Violets, and ſo of any other Herbs or Flowers, which you think proper to make Ices of, either with Water or Cream.

Glace

Glace de Pavis, de Pêches, & d'Abricots.

Ices of Nectarines, Peaches and Apricocks.

USE the Marmalade or Jelly as directed, or in the Season; cut ſeven or eight of either when quite ripe; bruiſe them, and ſift with a Pint of Water, the Nectarines muſt be boiled in the Water, to fit them for ſifting; put a ſufficient Quantity of Sugar to the ſifted Juice: the Peaches and Apricocks need not be boiled, if they are thoroughly ripe, only ſtoned and bruiſed.

Glace de Coriandre, d'Anis, & de Génievre.

Ices of Coriander-ſeeds, Aniſe, and Juniper-berries.

BRUISE an Ounce of Coriander-ſeeds, and infuſe it about an Hour in a Pint of warm Water, half a Pound of Sugar, and ſift it through a Napkin: Aniſeeds done the ſame; Taſte muſt direct, when the Water has got a ſufficient Flavour of the different Infuſions: that of Juniper-berries is done alſo by Infuſion, or by boiling a Moment about a Handful of the Berries, with a Pint of Water, half a Pound of Sugar, a Bit of Cinnamon; then ſifted as uſual, either through a fine Sieve, or a thin Napkin or Cloth.

DES FRUITS GLACES.

OF ICED FRUITS.

FOR this Purpoſe you muſt have Moulds, made in the Form of the different Shapes of the Fruits propoſed; accordingly, make Marmalades of the different Sorts of Fruits, as directed Page 553. ice in the ſame Manner as the former Ices; when iced, work them with the Spoon, till the Ice is in Marmalade, to put in the Fruit-moulds; ſhut them cloſe, and wrap in Paper to

ice them again as before; the Pail or Bucket in which the Fruits are to be iced, ſhould be bored, that the Water may run off as the Ice melts; when ready to ſerve, have the proper Colour of the Fruits ready, which you colour with a Pencil, to imitate the natural; the beſt Method is to have a natural one, or one properly painted for Pattern. See the different Colours uſed in Confectionary, as directed how to be made, Page 518.

DES FROMAGES GLACES.

ICED CHEESES.

Fromage à la Crême glacé. Iced Cream-cheeſe.

BOIL a Pint of good Cream; then put half a Pound of Sugar to it, about a Dozen of ſweet Almonds pounded, a little of preſerved Orange-flowers, or Orange-flower Water, raſped Lemon-peel; boil together few Minutes; when you take it off the Fire, add five Yolks of Eggs beat up; and ſtir it continually, till they are well mixed with the Cream; ſift it in a Sieve, and put it in the Icing-pot; when it is pretty much iced, work it well, to put it in Cheeſe-moulds; ice it again, and ſerve as the Ices: it is alſo done with Coffee and Chocolate, in the ſame Manner as the Ices, only that each is thickened with four or five Yolks of Eggs, as directed in the firſt, and moulded like a Cheeſe, which gives it the Name.

Fromage de Marmelade glacé.

Of Marmalade of any Sorts.

THEY are made after the ſame Manner; when the Cream and Eggs are well mixed, add a ſufficient Quantity of what Marmalade you pleaſe, to give it a proper Taſte of the Fruits deſired.

De Piſtache, of Piſtachio-nuts; boil a Pint of Cream few Minutes, with half a Pound of Sugar, a Spoonful of Orange-flower Water; take it off the Fire, to mix five Yolks of new-laid Eggs with it, done over a ſlow Fire without boiling; and pound about a Quarter of a Pound of ſcalded Piſtachio-nuts, which are to be infuſed in the Cream about half an Hour, being kept warm; then ſift through a Sieve, and finiſh as all former.

Fromage à la Chantilly glacé.

From the Name of the Place where made.

IT is at firſt prepared as the firſt directed, and put to Ice in Moulds; beat up a Pint of good Cream to frought, with raſped Lemon-peel, half a Pound of pounded Sugar, a Spoonful of Orange-flower Water; ſerve the Frought upon the Cheeſe, raiſed as high as poſſible: you may alſo ice the Frought a little, or ſerve without icing.

Fromage de Beurre glacé. As iced Butter.

BOIL a Pint of good Cream a few Minutes, with raſped Lemon-peel, a good Spoonful of Orange-flower Water; when taken off the Fire, put one Dozen of Yolks of Eggs well beat up, and mix together without boiling; ſift through a Sieve, and put into an Icing-pot to freeze, working it like Ices; ice it in ſuch a Manner, that you may take it with a Spoon, to ſerve like Pats of Butter ſtamped, and Bits of clean Ice between, to appear as Cryſtals.

DES EAUX RAFAICHISSANTES SANS ETRE A LA GLACE.

OF COOLING LIQUORS, WITHOUT ICING.

Eau rafraîchiſſante d'Orgeat. Orgeat Water.

PROPORTION for a Quart; pound about a Quarter of a Pound of ſweet Almonds ſcalded, a few bitter ones, and about two Ounces of the four cold Seeds, either greater or leſſer; take care to put a little Water to it while pounding, for fear the Almonds ſhould turn to Oil; then put it in a Bowl, with about a Quart of Water to this Proportion, and about two Ounces of fine Sugar; let it reſt about an Hour, then ſift through a Stamine with Expreſſion: you may add a little Milk, to give it a better white Colour.

De Piſtache; it is done after the ſame Manner, only that you do not put Milk to it, but a Lemon-ſqueeze inſtead; and proportion the Sugar, to make it of a proper Sweetneſs; Orange-flower Water to both, if agreeable.

Eau rafraîchiſſante de Fenouil, & de Cerfeuil.

Cooling Waters of Fennel, and of Charvil.

THESE are done ſimply, by ſteeping ſome of either in hot Water, till it has the Taſte of the Herbs ſufficiently; add what Quantity of Sugar you think proper; and keep it in a cool Place a good while before uſing: the ſame is done with any other Kind of Herbs, and in general, with all Sorts of Fruits uſed in Confectionary, and

and with the Syrups of Liquid-preſerves, mixing ſome of the Liquor with Water and Sugar, juſt ſufficient to make it palatable, and may be iced or not.

Lemonade.

PROPORTION for a Gallon; weigh a Pound of Sugar in Lumps, and waſh eight good Lemons; rub the Rinds of two ſlightly upon the Sugar, or one Seville-orange, inſtead of a Lemon, according as it is deſired; ſqueeze the eight Lemons, and put few Bits of cut Rind ſqueezed, to ſteep in it ſome time; then ſift it in a Lawn-ſieve; leſs Sugar at firſt is rather better, as more can be added, by proportioning the Sweetneſs to good Taſte: and may alſo be done with leſs Lemons; but then it is apt to taſte very watery.

Lait de Piſtache, & d'Amande.

Almond and Piſtachio Milk.

THEY are both done in the ſame Manner; ſcald them, and pound with a little Milk to it, then much with the ſame Proportion as for the Orgeat; ſteep either in boiled Milk and Cream, a little Orange-flower Water, and Sugar; ſift it ſeveral times through a Stamine, or Napkin: it is uſed either hot or cold.

Pâte d'Orgeat. Orgeat-paſte.

POUND the Almonds as directed for Orgeat, with a little Orange-flower Water; and when it is very fine, work it with as much Weight of pounded Sugar; it will keep a long while; and by this Means you may have Orgeat ready much ſooner, by diſſolving about an Ounce of this Paſte, in the Proportion of a Half-pint of Water; and ſift it for Uſe.

DES FROMAGES A LA CREME.

OF FRESH CREAM-CHEESE.

Fromage à la Crême Bourgeoiſe.

A plain Family-way.

WARM three Half-pints of Cream, with one Half-pint of Milk, or according to the ſame Proportion; and put a little Rennet to it; keep it covered in a warm Place, till it is curdled; have a proper Mould with Holes, either of China or any other; put the Curds in it, to drain about an Hour or leſs; ſerve with a good plain Cream, and pounded Sugar over it.

A la Crême fouettée, with whipt Cream; put a good Pinch of Gum-dragon Powder in a Quart of Cream; whip it till it is quite thick, with fine raſped Lemon-peel; pour it in a Cloth-ſtrainer, or a Piece of Muſlin; drain it ſo in a Baſket, and ſerve with pounded Sugar ſtrewed over it.

Fromage à la Crême de Marmelade.

BOIL a Pint of Cream; and mix few Spoonfuls of any Sorts of Marmalade, and a little dried, preſerved Lemon, chopped very fine; when it is but juſt Milk-warm, put ſome Rennet to turn it, and ſerve as the firſt.

Aux Oeufs, with Eggs; boil three Parts Cream and one of Milk, a Spoonful of Orange-flower Water, a Bit of dried Lemon-peel, a Quarter of a Pound of Sugar to a Quart; let it boil, to reduce to three Parts; then take it off the Fire, and add four Yolks of Eggs beat up; make a Liaſon over the Fire without boiling; ſift it in a Sieve; finiſh it with Rennet as the laſt; ſerve either with or without Cream.

A la

A la Salbotiere; it is the Name of Icing-pots. Ice ſome good Cream in the Salbotiere, with raſped Lemon, and ſtir it at firſt with a Whiſk, until it is quite thick; and ſerve in a Compotier with Sugar over it: you may alſo ice it quite hard, and then cut it in Pieces to ſerve; then it is called *en Filets*.

DES CRESMES D'OFFICE.

Of Creams as Part of Confectionary.

Crême fouettée. Whipt Cream.

THIS has already been mentioned; the only Difference is, that the Cream with Orange-flower Water, raſped Lemon-peel, with a proper Quantity of Sugar, is drained in a fine Cloth, and ſerved in the Compotier inſtead of Cups or Glaſſes; you may either put one or two Whites of Eggs to make it frought better, or Gum-dragon Powder; drain it well, and raiſe it as high as you can in the Compotier; and ſtick Bits of Lemon-peel in it, as is done ſometimes with Almonds in *Blanc mangé*.

Créme au Blanc d'Oeufs.

With Whites of Eggs.

BOIL a Pint of Cream with a little Sugar and Orange-flower Water; when it is taken off the Fire, put three Whites of Eggs beat up; ſtir it on a ſlow Fire ſome Time to thicken it without boiling; ſerve in a Compotier. All Sorts of Cream are made much after the ſame Manner, and have all been obſerved already; it is the Quality of the different Mixtures that gives the Names.

DES RATAFIATS. OF SWEET DRAMS OR CORDIALS.

Ratafiat de Noyaux. Of Kernels.

POUND about a Quarter of a Pound of Apricock-kernels without being ſcalded or peeled, a ſmall Handful of Coriander-ſeed, about half an Ounce of Cinnamon; put this in a proper Veſſel, and pour about half a Gallon of Brandy upon it with a Pound and a half of clarified Sugar, or more according to the ſame Proportion; ſtop the Veſſel very well; let it infuſe about a Month in the Sun, or a warm Place; then ſtrain it through a Sieve, and after through a Funnel, in which put ſome Cotton that it may filtrate clear; or ſtrain it two or three Times over in this Manner; the more the better, and freſh Cotton every Time.

Ratafiat de Citron. Of Lemon-peel.

RASP the outward yellow Rind of ſeven or eight Lemons, or peel it off very thin not to come to the white; infuſe this in three Quarts of Brandy for about three Weeks; then add three Quarters of a Pound of clarified Sugar to each Quart of Brandy; let it infuſe about a Fortnight longer; then ſtrain as directed in the firſt; this is much better for being kept long: the Veſſel in which the Infuſion is done, ought to be kept in a moderate Heat, while infuſing.

Ratafiat de Genievre. Of Juniper-berries.

THE Proportion for a Gallon, is to infuſe about a Pint of freſh Juniper-berries, or about half a Pound, which is much the ſame, two Ounces of dried preſerved Orange-flowers, three Pound of Sugar clarified; let it infuſe about a Month or ſix Weeks in a moderate Heat, and filtrate as

the former; this is better the second Year than the first, and may be kept Numbers of Years, in which it still improves.

Ratifiat de Muscat, &c.

Of Muscadine-grapes and others.

USE it when ripe; bruise it to strain the Juice; and you may mix it with a moderate Quantity of pounded Kernels as the first, a little Coriander and Cinnamon upon, three Pints of Grape-juice, and as much Brandy; put a Pound of clarified Sugar; ten or twelve Days will do to infuse it without Kernels or Seeds, otherwise it requires a longer Time; finish this as usual. *De Coigns*, of Quinces; use them when thoroughly ripe and mellow, free from Blemishes; rasp the Rind off, and keep the Fruits together a Day or two in an earthen Pan; then squeeze the Juice out; strain it through a Cloth; boil it a Moment with half a Pound of Sugar to each Half-pint of Juice; then taking it off the Fire, add as many Pints of Brandy, the Rind of a middling Lemon peeled very thin, and a little Cinnamon; let it infuse about a Month; then sift as usual.

Ratafiat d'Anis. Of Aniseeds and Apricocks.

BOIL half a Pound of Aniseeds, about a Quarter of an Hour, in a Pint of Water; let it cool together, and pour it in the Vessel, with four Quarts of Brandy, or a less Proportion of the whole, three Pounds of clarified Sugar; let it infuse about three Weeks, and strain it as usual. *D'Abricots*, of Apricocks; use them while thoroughly ripe; peel and cut them in Pieces to boil in white Wine, about a Pint to four Dozen; sift in a Sieve like a Marmalade; mix it with as much Brandy; put it in a proper Vessel with the Kernels bruised, a Quarter of a Pound of Sugar to each Pint of Liquor, infuse about three Weeks, and filtrate as the first.

Ra-

Ratafiat de Noix. Of Walnuts.

THIS is mostly made with fresh ripe Walnuts; when properly peeled and cleaned, split about two dozen of Nuts with the Shells for the Proportion of three Quarts of Brandy; infuse about a Month in a cool Place, stirring the Vessel now and then; then strain the Brandy off, and put it in the Vessel again, with a little Cinnamon, Coriander, two or three Cloves, two Pounds of clarified Sugar; infuse this as long again; then strain it as usual; it is the better for being long kept.

Ratafiat de Fleur d'Orange.

CLARIFY the Proportion of two Pounds of Sugar to one Pound of Orange-flowers, which you simmer a few Minutes in the Sugar, the Pan covered; take it off the Fire to put two Quarts of Brandy; let it rest six or eight Hours, and strain it; you may then preserve the Flowers dried for any other Use; otherwise infuse the Flowers in a less Quantity in the Brandy, and strain them through a Cloth pretty hard to filtrate with the Liquor: this is also made with mixing a Pint of Orange-flower Water with a Quart of Brandy, three Quarters of a Pound of Sugar, Coriander and Cinnamon infused some Time.

Ratafiat de Cerises. Of Cherries, &c.

UPON the Proportion of three Pounds of ripe Cherries, put a Pound of Rasberries, which you bruise together, and sift through a Sieve the next Day, to mix with as much Brandy, and a Pound of Sugar for each Quart of Liquor; you may also put the Stones and Kernels pounded in the Vessel to infuse in a warm Place about six Weeks; then strain it as usual. That of Mulberries, Currants, &c. is made after the same Manner.

Du

Du Caffé. Of Coffee.

THE beſt is that which comes from Turkey, and is known by its ſuperior good Flavour to others; it is light, and the Beans of a middling Bigneſs, the Colour tending much to grey, and ought to be roaſted freſh for Uſe: the French moſtly roaſt it in flat earthen Pans, ſtirring continually till it is of a fine brown and high Flavour; then ſmothered in Paper or a Linen Cloth; and what is roaſted in particular ought to be kept in a warm Place; boil the Water firſt, and according to the Quantity of Cups wanted, put for each a Table-ſpoonful of grounded Coffee or more; and as it riſes in boiling, pour a little Water upon it; many People do not clear it off to ſerve, and by that means it preſerves its Flavour better; and to make it clear directly, have a pair of red-hot Tongs, and burn a Bit of Sugar in the Pot that will clear and ſettle it directly: if you would have it with Cream or Milk, you muſt make it much ſtronger than with Water, and ſhould be ſtrained through a Cloth; Coffee is alſo made by putting it in the Pot without Water, and on the Fire a Moment till it throws a great Smoke; then the Water poured upon it, and boiled a Moment. *Caffé au Lait*, viz. with Milk, is very much *à la mode* in France.

DU CHOCOLAT.

OF CHOCOLATE.

SIMMER the Chocolate on a ſlow Fire about the Proportion of two Ounces to each Cup; ſtir it about a good deal with a Chocolate-mill; when it is properly diſſolved and thickened, add a Yolk of Eggs beat up to the Proportion of four Cups, or the Whites equally beat up, and the firſt Frought thrown away; mix it firſt with a little of the Chocolate to add it to the whole, and mill it very

very well to incorporate it together; this will make it of a proper Consistence, and frought better; it is better to be made the Day before, or Days; if you keep it ready-made any Time, boil it a Moment every other Day; sweeten it according to Taste.

N.B. The French Author says, Dissolve and boil one *Tablette*, viz. a Cake or Lozenge, to each Cup. It is to be observed, that their Chocolate is made into small Cakes, which contain about twelve to a Pound, and is sweetened in the making, which is commonly called Dutch Chocolate in England.

DES OUVRAGES DES DIVERSES FACONS.

OF VARIOUS SORTS OF WORKS.

Des Amandes vertes. Of green Almonds.

TAKE green Almonds preserved in Brandy; being drained, dip them one after another in Sugar prepared *au Casse*, twelfth Degree; and roll them in white *Nompareils*, or of any other Colour, or several Colours mixed together; and dry them in the Stove, or in a soft Oven: they are also done after this Manner; cut them in two or four Pieces, and put them on a Baking-plate rubbed over with Oil, and pour some hot Sugar caramelled over, and turn them to do the same over again; keep in a very dry Place.

Des Fraises. Of Strawberries.

LEAVE a Bit of the Tails, and dip them in Whites of Eggs beat up; then roll them in Sugar-powder; lay them separately on Paper; and dry in a moderate Heat. This is the Manner in which all kinds of *Dragées*, Sugar-fruits, are made either white or of different Colours; also all Sorts of Almonds and Seeds, and may be made as large as you please by repeating the same as they dry.

Des

Des Fraiſes au Caramel. The ſame another Way.

DIp them in caramelled Sugar, and lay them upon drying Plates, rubbed over with a little Oil, to dry; or dip them in Sugar prepared *au Caſſé*, and roll them directly in Nompareils, either of one ſingle Colour or ſeveral intermixed; and follow the ſame Rule for all thoſe kinds of Fruits, as Grapes, Mulberries, Cherries, Kernels, Filberds, and ſmall Nuts and Seeds, &c.

Des Marons. Of Cheſnuts, &c.

ROAST them ſlowly not to colour them too much; huſk them very clean; and follow the former Method, either with white Glaze or brown, which is the Caramel, either whole or cut to what Shape you pleaſe. *Orange douce*, ſweet Oranges; are done, being cut in Quarters, and dipt in white Glaze or Caramel; ſtick a Bit of Skewer to each Bit of Orange, and thruſt them in a Hurdle to keep the Fruits from touching any thing. Lemons or Seville Oranges may be done the ſame; obſerve that either muſt be peeled. Pears, Apples, and Plums are alſo done after this Manner; Hops or any kinds of Fruits, Flowers, or Leaves.

Des Diablotens.

From Diable, ſmall or young Devils.

THIS is made with Chocolate pounded, and made malleable with ſome good Oil into a hard Paſte; roll Bits of it in the Hand in the Form of Nuts, Olives, Piſtachio, or any others, either round or flat; ſtick Bits of ſugared Cinnamon here and there, and ſtrew them with Nompareils of different Colours; you may alſo put a Kernel in each of the different kinds of Fruits propoſed to imitate; dry theſe in the ſame Manner as all ſugared Fruits.

Des Cerises en Surtout. Coated Cherries.

USE such as are preserved liquid; of four or six Cherries, let there be one with a Tail; drain and split them properly to stone them and apply upon the one with the Tail of the fleshy Side; round them properly in the Form of a good large Cherry; roll them in fine Sugar-powder, and dry in the Stove as usual.

FINIS.

Merron, —

F.B.M. 1944-10-27

THE KATHERINE GOLDEN BITTING
COLLECTION ON GASTRONOMY
Presented by A. W. Bitting
October 8, 1938

Menon
"
TX 707
.M396
Rare Bk. Coll.

444.M.19.8

A/L