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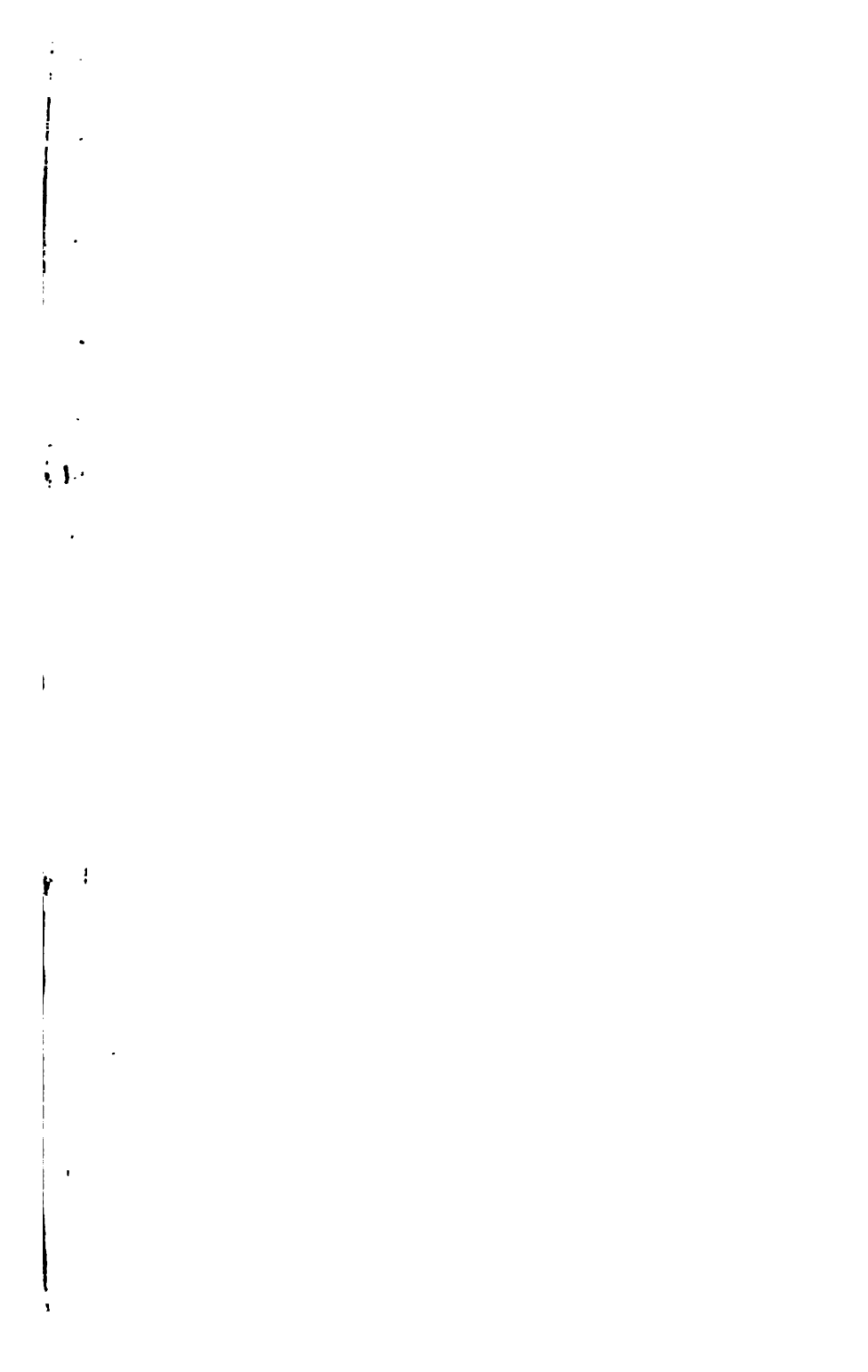
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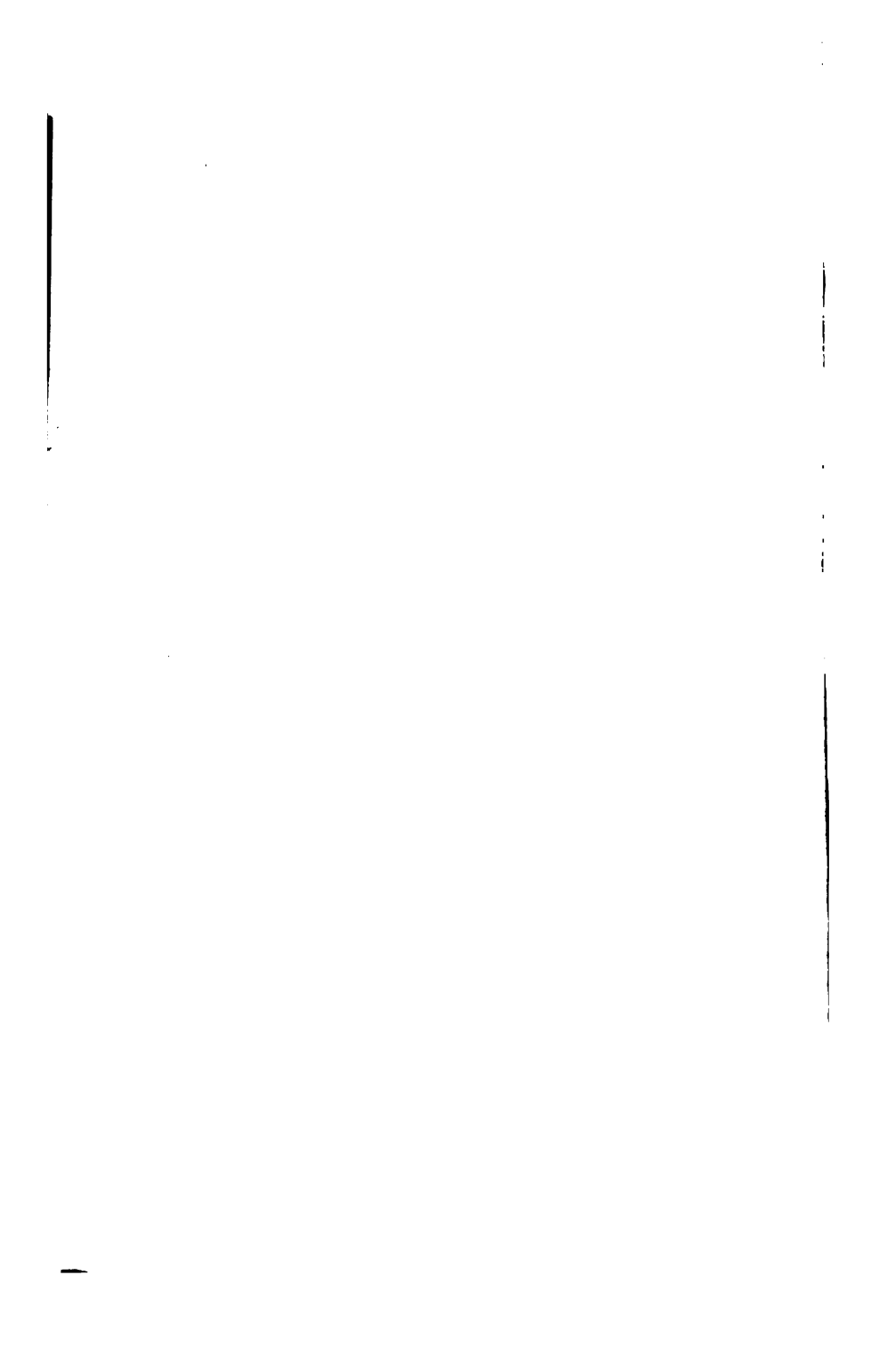
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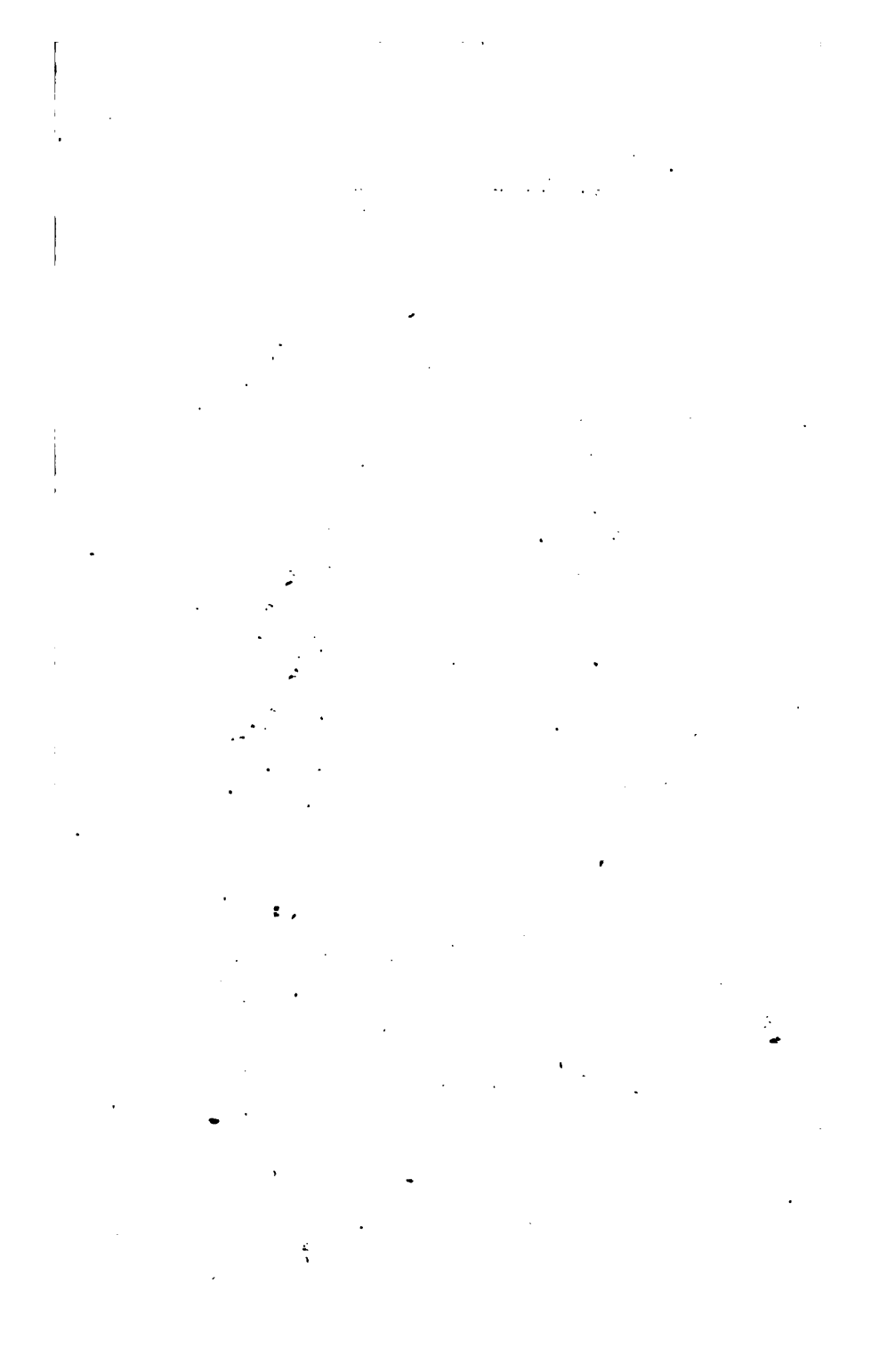


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J. Pine inv. & Sculp.

Cook's and Confectioner's DICTIONARY:

Or, the Accomplish'd

Housewife's Companion.

CONTAINING,

- I. The choicest Receipts in all the several Branches of COOKERY; or the best and newest Ways of dressing all sorts of Flesh, Fish, Fowl, &c. for a Common or Noble Table; with their proper Garnitures and Sauces.
- II. The best way of making Bisks, Farces, forc'd Meats, Marinades, Olio's, Puptons, Ragoos, Sauces, Soops, Potages, &c. according to the *English, French, and Italian* Courts.
- III. All manner of Pastry-works, as Biskets, Cakes, Cheese-cakes, Custards, Pastes, Patties, Ruddings, Pycs, Tarts, &c.
- IV. The various Branches of Confectionary; as Candyng, Conserving, Preserving, and Drying all sorts of Flowers, Fruits, Roots, &c. Also Jellies, Composts, Marmalades, and Sugar-works.
- V. The way of making all *English* potable Liquors; Ale, Beer, Cider, Mead, Metheglin, Mum, Perry, and all sorts of *English* Wines; Also Cordials, and Beautifying Waters.
- VI. Directions for ordering an Entertainment, or Bills of Fare for all Seasons of the Year; and setting out a Desert of Sweetmeats to the best Advantage: With an Explanation of the Terms us'd in Carving. According to the Practice of the most celebrated Cooks, Confectioners, &c. in the Courts of *England, France, &c.* and many private and accomplish'd Housewives.

Revised and Recommended

By JOHN NOTT, Cook to his Grace the Duke
of BOLTON.

L O N D O N:

Printed for C. RIVINGTON, at the *Bible and Crown,*
in *St. Paul's Church-yard.* MDCCLXXXIII.

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T O A L L

Good Housewives.

WORTHY DAMES,



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

The INTRODUCTION.

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

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

And, though I will not presume to offer this Book as a Directory to the most celebrated Practitioners in the Arts of Cookery, Confectionary, &c. yet it is not
at

THE INTRODUCTION.

as all improbable, that even they may find in it some things not altogether unworthy their Notice; and, as it is chiefly design'd for the Use of you British House-wives, who would distinguish your selves by your well ordering the Provisions of your own Families; so it may be a necessary Companion also for Cooks, &c. in Taverns, Eating-Houses, and publick Inns, and not an unnecessary one, for those who have the ordering of noble Tables. And, I hope, I may without Vanity say, it is the richest in Variety, and so the compleatest Book, of its Kind, yet extant.

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

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

I have not indeed troubled you with Fucus's and Paints, for the putting of false Faces upon Nature, because you, my Country Women, for the Generality of you (as is allow'd even by all ingenuous Foreigners) stand less in need of artificial Faces (your natural ones being more amiable) than those of your Sex in neighbouring Nations, with all their Paintings and Daubings; yet besides those Recipes for physical Drinks
for

The INTRODUCTION.

*for the Health of your Bodies, and Cordials for the
bearing your Spirits, I have inserted some few for
helping you in accidental Discolorations, and remov-
ing those Injuries you may often suffer from the Scorch-
ings of an over-hot Sun, and Parchings of a withering
Wind, as well as some natural Diseases, &c. which
often marr, even the best Complexions.*

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

Your humble Servant,

The COMPILER.



Some



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

SOME ancient Artifts in Cookery inform us, that in former Days, when good House-keeping was in Fashion among the *English* Nobility, they us'd either to begin or conclude their Entertainments, and divert their Guefts with fuch pretty Devices as thefe following, *viz.* with a Cattle made in Pafte-board, with Gates, Draw-bridges, Battlements and Port-cullifes, all done over with Pafte. This was fet upon the Table in a large Charger, with Salt laid round about it, as if it were the Ground, in which were ftuck Egg-shells full of Rose, or other sweet Waters, the Meat of the Egg having been taken out by a great Pin; upon the Battlements of the Cattle were planted Guns made of Kexes, cover'd over with Pafte, and made into the Form of Cannons, and made to look like Brafs, by covering them with *Dutch* Leaf-gold, thefe Cannons being charged with Gun-powder, and Trains laid, fo that you might fire as many of them as you pleas'd at one Touch. The Cattle was fet at one End of the Table, then in the Middle of the Table they would fet a Stag made in Pafte, but hollow, and fill'd with Claret-wine, and a broad Arrow ftuck in the Side of him; this being alfo fet in a large Charger, with a Ground made of Salt, and Egg-shells of perfum'd Waters, ftuck in it as before; then at the other End of the Table they would have the Form of a Ship, made in Pafte-board, and cover'd all over with Pafte, with Mafts, Sails, Flags and Streamers, and Guns made of Kexes, and cover'd with Pafte, and charg'd with Gun-powder, with a Train as in the Cattle; this alfo in a large Charger. fet upright

Some DIVERTISEMENTS.

right in, as it were, a Sea of Salt, in which are also stuck Egg-shells full of perfum'd Waters; then betwixt the Stag and Castle, and Stag and Ship, were plac'd two Pyes made of coarse Paste, fill'd with Bran, and wash'd over with Saffron and the Yolks of Eggs: When these are bak'd, the Bran was taken put, a Hole was cut in the Bottoms, and live Birds put into one, and Frogs into the other, and then the Holes closed up with Paste; then the Lids were cut neatly up, so that they might be easily taken off by the Funnels, and adorn'd with gilded Laurels. These being thus prepar'd, and plac'd in Order on the Table. First of all, one of the Ladies is persuaded to draw the Arrow out of the Body of the Stag, which being done, the Claret-wine issues out like Blood out of a Wound, and causes some small Admiration in the Spectators; which being over, after a little Pause, all the Guns on one Side of the Castle, are, by a Train, discharg'd against the Ship, and afterwards the Guns of one Side of the Ship against the Castle; then having turn'd the Chargers, the other Sides are fir'd off, as if in a Battle: This causing a great Stink of Powder, the Ladies or Gentlemen take up the Egg-shells of perfum'd Water, and throw them at one another. This pleasant Disorder being pretty well laugh'd over, and the two great Pyes still remaining untouch'd, some or other will have the Curiosity to see what's in them, and, lifting off the Lid of one Pye, out jump the Frogs; this makes the Ladies skip and scamper, and lifting up the Lid of the other, out fly the Birds, which will naturally fly at the Light, and so put out the Candles, and so with the leaping of the Frogs below, and flying of the Birds above, it will cause a surprizing and diverting Hurly-Burley amongst the Guests in the Dark; after which, the Candles being lighted, the Banquet is brought in, the Musick sounds, and the Particulars of each Person's Surprize and Adventures, furnishes Matter for diverting Discourse.

THE



THE
Cooks and Confectioners, &c.
DICTIONARY.

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1. To brew Ale, or Beer.

PUT half a Hoghead of Water into your Copper, cover it with Bran; when it is scalding hot, put a third Part of it into the mashing Tub, and let it stand till the Steam is so far spent, that you can see your Face in the Liquor; then put in two Bushels of Malt; stir the Malt and Liquor well together; in the mean time let the rest of the Water boil in the Copper; then put out the Fire, that the Heat of the Liquor may be allay'd; then put the other Part of it into the mashing Tub, and stir it well again; put in also a Shovel or two of hot Coles, to take of any ill Taint of the Malt, and so let it stand for two Hours. In the mean time heat half a Hoghead more of Liquor, and when you have drawn off your first Wort, put Part of it upon the Grains, and stir in a Bushel and half more of fresh Malt; then put in the rest of the Liquor, and stir it as before; then put your first Wort into the Copper again making it scalding hot, and put part of it into a second mashing Tub, and when the Steam is gone, stir in it a Bushel and a half more of fresh Malt; then put in the rest of the Wort and stir it well, and let it stand two Hours; then heat another half Hoghead

B

A L

head of Water, and when what was put into the first mashing Tub has stood two Hours, draw it off, and also that Wort in the second mashing Tub, and take the Grains out of the second mashing Tub, and put them into the first; then put the Liquor in the Copper into it, and let it stand an Hour and an half; in the mean time heat another half Hoghead of Water, and put upon the Grains, and let it stand as before. Boil the first Wort with a Pound of Hops for two Hours, or till it looks curdly for Beer; boil the second Wort with six Ounces of Hops for Ale, an Hour and a half, and boil the Hops of both Worts in your other Liquor for Table Beer, an Hour and a half.

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

ALLOW five Bushels and a half of Malt, to half a Hoghead of Ale; put into your Mash Tub forty five Gallons of Liquor; because, one third Part of the Liquor will be soaked up by the Malt, and a sixth Part will waste in boiling. For the second Wort, put but a little more Liquor, than you intend to make Drink; and because you have a large Quantity of Malt, you may make a third Wort, putting in Liquor, according to the Quantity you would have.

3. To make Syrup of Ale.

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

4. To make Aleberry.

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

5. To make *Dr. Butler's Purging Ale.*

TAKE Polypody of the Oak, and Sena, of each two Ounces; of Sarsaparilla, an Ounce; Anniseeds, and Carraway-Seeds, of each half an Ounce; of Scurvy-Grass, a Peck; Agrimony, and Maiden-Hair, of each

A L

each half a Handful: Beat all these easily, and put them into a coarse Canvas-Bag, and hang them in a Gallon and a half of Ale, and in three Days time you may drink it.

6. Another Purging Ale.

TAKE Garden-Scurvy-Grass, Burdock-Roots bruised, and blew Currants, of each half a Pound; of Rhubarb slic'd, and Horse-Radish Roots, scrap'd, each six Ounce and a half; the Roots of Monks-Rhubarb, sharp pointed Dock, of each three Ounces and a half; of Mechoacan, and Sena three Ounces and a half; Coriander-Seeds, Caraway-Seeds, Annis-Seeds, and Dancus-Seeds, bruis'd, of each an Ounce and a half; three Oranges sliced. Put all these Ingredients into a Canvas-Bag, with a Stone in it, and hang it in three Gallons of new Ale, and let them work together; in three Days it will be drinkable; take a Pint for a Mornings-Draught.

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

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

8. To make Almond Bisket.

BEAT the Whites of eight, and Yolks of four Eggs for an Hour, having ready half a Pound of blanch'd Almonds, in cold Water, beat them well

A L

with Rose-water, to keep them from biling; then beat two Pound of fine Sugar with your Eggs, and put in your Almonds with half a Score Spoonfuls of grated Bread, or fine Flower; make them into proper Shapes, and bake them on Paper-Plates in a moderate Oven, sifting some Sugar over them.

9. Another Way.

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

10. Almond Buttet, the Cambridge Way.

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

11. Almond Cakes.

BEAT a Pound of Almonds blanch'd in cold Water, well with Rose-water, till they lose their glystering, then put in half a Pound of well-sifted fine Sugar; beat the Almonds and this all together, till they
be

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be well mix'd, then take two Spoonfuls of fine Flower well dry'd, and the Whites of two Eggs, and when you have beat them well together, pour in your Almonds ; then butter the Plates you bake your Cakes in, and dust them with Flower and fine Sugar, and put them into the Oven, and when they are become a little brown, draw them, then let the Oven cool a little, and set them in upon a brown Paper, and they will become much whiter than before.

12. An Almond Caudle.

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

13. Almond Cheese.

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

14. Almond Cream.

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

15. Another.

BEAT a Pound of Almond Paste up with Rose-water, strain it with two Quarts of Cream, and boil it with a Stick of Cinnamon, broken into small Pieces ;

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keep it continually stirring, while it is boiling, sweeten it with Sugar, and serve it up.

16. A rich Almond Cream to Jelly.

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

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

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

18. Red Crisp'd Almonds.

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

19. To make White Crisp'd Almonds.

SCALD and blanch your Almonds, then put them into Sugar, boil'd to the fifth Degree, call'd crack'd, keeping them stirring, let them have a Walm or two, that the Sugar may stick close on them.

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20. To make an Almond Custard.

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

21. To make an Almond Florendine.

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

22. Almonds Fry'd, or Pistolins.

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

23. To Ice Almonds.

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

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24. Almond Milk.

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

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

25. Dr. Twin's Almond Milk.

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

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26. Dr. Blacksmith's Almond Milk.

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

28. Dr. Atkin's Almond Milk.

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

29. Another Way.

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

30. To make Pottage of Almond Milk.

TAKE Almonds according to the Quantity of Pottage you would have; scald them and pound them very well, moistening them with a little Water; then make some Water lukewarm in a Stew-pan over the Fire, putting in a little Salt; then pour it all into a Mortar,
and

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and strain it two or three Times through a Sieve, then boil it gently with a Lump of Sugar and a little Cinnamon; then cut some Slices of Crumb Bread, and toast them for Sippets, and put all into a Dish and serve it up.

31. To make Almond Paste.

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

32. Another Way.

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

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

33. Almond Puffs.

TAKE 2 Ounces of blanch'd Almonds, and beat them very well with a Pint of Orange-flower-water, and sifted Sugar till they are very fine; then whip the Whites of three Eggs and mix with them, and add as much sifted Sugar as will make it into a Paste, then make it into Cakes, and bake them in a cool Oven.

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34. To make smooth Almonds.

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

35. Almond Snows.

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

36. To make a Leach of Almonds.

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

37. An Almond Tart.

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

38. Another Tlay.

TAKE half a Pound of blanch'd Almonds, and beat them very fine with Orange-Flower-Water, then put to them a Pint of very thick Cream, two large Naples Biskets grated, six Yolks of Eggs, and about half a Pound
of

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of fine Sugar, garnish your Dish with good Paste, and put in these Materials, and lay Slips of Paste in Diamonds cross the Top; let it be bak'd in a gentle Oven, and afterwards stick Slips of candid Citron in each Diamond.

39. Almonet, or white Jelly.

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

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

40. An Almond Syllabub.

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

41. To make an Almond Tansy.

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

42. Amber Cakes.

TAKE forty or fifty Drops of rectified Oil of Amber, and half a Pound of double refin'd Sugar sear'd, then add as much Gum Tragacanth, as will make the
Sugar

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Sugar into a stiff Paste, which make into little Cakes or Troches, and set them in a warm Place to dry. These are good to be eaten in a Morning against Vapours, Fits of the Mother, Vertigo's, Lethargies, Head-Aches, proceeding from a cold Cause, and Falling Sickness.

43. Amber Green Cakes.

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

44. To make Amber Green Cakes.

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

49. An Amber Pudding according to the Lord Conway's receipt.

WASH the Guts of a young Hog very clean, then blanch a Pound and half of the best Jordan Almonds, beat one half of them very small, and keep the other half whole; put the beaten Almonds to two Pound of Hogs Lard, grate four white Loaves into your Lard and Almonds, and put in also a Pound and half of fine Sugar

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Sugar, mix all together in a Basin; then scrape half an Ounce of Ambergreese, and half a Quarter of an Ounce of Levant Musk, bruin'd in a Marble Mortar, with a Quarter of a Pint of Orange-Flower-Water; mix all these well together, and fill your Hogs Guts with them.

46. To make Tincture of Ambergreese.

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

47. An Amulet.

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

48. To make an Amulet Robett.

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

49. Anchovies.

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

Of Anchovies, Cullisets are made, which serve as an Ingredient to several Ragoes, as well of Flesh as Fish;

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Fish; the Method of making which, you will find in treating of Cullises.

The Bones of the Anchovies, which have been us'd, may be put into a Paste made of Flower, and White-wine, or Water, one or two Eggs, and a little melted Butter, all mingled together; and being fry'd, may be made use of as Garniture for other things, or may serve for an Outwork; with Orange and fry'd Parsley.

50. To keep Anchovies.

COVER them two Inches thick with Bay Salt.

51. To make a Sallet of Anchovies.

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

52. To make Anchovy Sauce.

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

53. To make Andolians.

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

54. Ando:

54. *Andovillets.*

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

55. *To candy Angelica.*

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

56. *To preserve Angelica Roots.*

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

57. *To make Angelica Water.*

TAKE the Roots of Angelica, three Quarters of a Pound, of the Leaves of Carduus Benedictus as much; Sage and Balm, of each half a Pound; of Angelica Seeds three Quarters of a Pound; of sweet Fennel-Seeds a Pound and two Ounces; powder them grossly, add of the Species, call'd *Aromatick Rosat* three Ounces, and of Diamosch, the same Quantity; infuse these for two Days in eight Gallons of *Spanish Wine*; then

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then distil them with a gentle Fire, and put a quarter of a Pound of Sugar dissolv'd in Rose-water to every Quart.

58. To make Anniseeds of Verdun.

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

59. To bake Apples Red.

LET the Apples be par'd, cor'd and thin slic'd; then put a quarter of a Pound of Sugar to two Pennyworth of Apples; put in two Pennyworth of Cochineal beaten very fine, a small Stick of Cinnamon; mix the Cochineal with the Apples, and put them into the Paste, and when the Pye is bak'd, put in Butter and Rose Water.

60. To make a Compost of Apples.

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

61. To make Apple Cream.

TAKE a dozen Pippins, pare them, core them, cut them into thin Slices, and stew them in a Pipkin with red Wine, fine Sugar scraped, Lemon Peel and sliced Ginger, when they are very tender, put them in a Dish, and let them cool; boil a Quart of Cream with a lit-

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tle Nutmeg, and put some of the Apples among it, and sprinkle it with Rose-water and Sugar.

62. To make Marmalade of Apples.

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

63. To make Apple Pancakes.

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

64. To make Apple Paste.

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

65. Another way.

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

66. To

66. To preserve Apples.

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

67. To make a Puyton of Apples.

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

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

68. To stew Apples.

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

69. To make an Apple Tansy.

PARE your Apples, cut them in thin round Slices, fry them in sweet Butter; then beat half a Score Eggs with a Quart of Cream, the Juice of Spinage and Tansy, of each a Quarter of a Pint, and a little Rose-

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water; when all these are beaten together, pour them on your Apples.

70. To make Sweet-meats of any Apples.

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

71. To dry Apples.

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

72. To make Apricock Cakes.

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

73. Another way.

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

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again; and so often turning them, let them dry for your use in a gentle Heat.

74. To candy Apricocks.

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

75. Apricock Chips.

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

76. To make Composts of Apricocks.

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

77. Another Way.

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

78. To dry Apricocks.

PAIRE them, stone them, and take as much fine Sugar as they weigh; put two third parts of the Sugar with as much Water as will wet it into a Skillet; boil it, scum it, put your Apricocks into it; boil them gently, prick them with a Bodkin; then put in the rest of the Sugar; when they are tender, lay them on a Colander: Put the Syrup into an earthen Dish, and the Apricocks into it; let them lye for two or three Days, and turn them once a Day. If they shrink or grow tough, boil them again a little in the Syrup, and take them out as before. Lay them on Glass-plates, set

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them into a Stove for a Day or two; then put them on clean Plates, and if the Syrup that is about them be sticky or tough, wash them in hot Water, and lay them on fresh Plates, and dry them.

79. Another Way.

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

80. To dry ripe Apricocks.

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

81. Apritock Jumbals.

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

82. To make Apritock Paste.

SCALD ripe Apricocks, peel off their Skins, stone them; take as much double refin'd Sugar as the Fruit weighs, wet it with Water, boil it to a Candy height, then put in the Pulp of the Apricocks, and let it boil briskly

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briskly for a little while, then put it into Glasses, and when it is cold, set it into the Stove.

83. Another Way.

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

84. Another Way.

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

85. To make Apricock green Paste.

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

86. To make Pastils of Apricocks.

STEEP Gum Arabick in Water, strain it through a Cloth, put it into a Mortar with Syrup of Apricocks; then put in Sugar at several times, tempering it 'till

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the Paste is pliable, in order to make round Pastils, then dry them in a Stove.

87. To preserve Apricocks.

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

88. To preserve Apricocks dry.

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

89. To preserve Apricocks in Cars.

WHEN the Apricocks have been preserved as before directed, turn out one of the halves without breaking it off from the other, so that they lye open, touching one another at one end.

90. To preserve green Apricocks.

TAKE Apricocks before the Stones are hard, take a large handful of Salt, and put the Apricocks with it into a coarse Cloth, and rub them. Put them into scalding hot Water, and set them on a gentle Fire, and scald them 'till they are green; then let them
boil

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boil 'till they are tender: For every Pound of Apricocks, take a Pound of double refin'd Sugar; let your Sugar be boil'd to a thick Syrup; let your Apricocks drain 'till they are cold; and when the Syrup is also cold, put them together: What you design for Tarts will keep with half their Weight in single refin'd Sugar,

91. Another Way to preserve them dry.

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

92. To preserve ripe Apricocks.

TAKE them that are moderately ripe, pare and stone them; then lay them in your preserving Pan, between Layers of Sugar; let them lie all Night, and in the Morning put in a little White-wine, or fair Water, and set them on a very gentle Fire, and increasing

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increasing the Fire by degrees, melt the Sugar: When they are a little scalded, take them off, let them cool, and set them on again, and boil them gently 'till they become tender and well colour'd; then take them off, let them cool, and put them up in Pots or Glasses for use.

93. To preserve Apricocks in Jelly.

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

94. To make Natasia of Apricocks.

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

95. To make Apricock Water.

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

96. To

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96. To make Apricock Wine.

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

97. To make Marmalade of Apricocks. •

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

98. Another Way.

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

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99. To make Marmalade of green Apricocks.

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

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

100. To make Aqua Mirabilis, according to Dr. Wyloughby's Receipt.

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

101. Another way.

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

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102. *Or thus.*

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

103. *To make Aqua Vitæ.*

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

104. *To make Aqua Vitæ Regia*

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

105. *Artichokes.*

ARTICHOKES are of very great use throughout the Year, for almost all sorts of Ragoos, Potages, and Side-dishes; so that you should provide good store of them, which you may preserve as describ'd in the Receipts 111, 112, 113, 114, 115, 116.

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106. Artichokes with Butter.

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

107. Artichokes with Cream.

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

108. To force Artichokes:

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

109. To fry young Artichokes.

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

110. Another Way.

BOIL them, take off the Bottoms, slice them in the middle, cut them into quarters, dip them in Batter, and fry them in Butter, lay Marrow on them, garnish with Oranges; sauce them with Verjuice, Butter and Sugar, and the Juice of an Orange.

111. To

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111. To pickle Artichokes.

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

112. To preserve Artichokes.

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

113. Artichokes may likewise be preserved dry.

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

114. Another

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114. *Another Way.*

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

115. *Another Way.*

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

116. *To fry Artichokes.*

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

117. *Artichokes fry'd in Paste.*

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

118. *Artichokes a la Poivrade.*

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

119. *Arti'*

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119. Artichoke Pye.

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

120. To stew Artichokes.

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

121. Another way.

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

122. Artichokes in Puree.

LET the Bottoms of the Artichokes be well wash'd and cleans'd, then boil them in blanch'd Water, and put a good Lump of Butter kneaded up with Flour, and Salt, into it; then take them out of the Water, and make them into Puree; then strain them through a Sieve as you do Peas. Then set them o-

ver a gentle Fire in a Stew-pan to simmer, with fresh Butter, Pepper, Salt, Nutmeg and Cloves pounded; put in young Onions, Thyme, and a Bunch of Parsley, with a Bay-Leaf. Then take some blanch'd sweet Almonds, candy'd Lemon Peel, Yolks of hard Eggs, Biskets of bitter Almonds, and some Sugar; pound these together with a little Orange Flower-water, and when you are almost ready to serve it up; mix well this Composition with your Puree of Artichokes; then set it a moment over the Fire, and serve it up.

123. *Artichokes with white Sauce.*

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

124. *To Pickle Ashen Keys.*

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

125. *Asparagus with Butter.*

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

126. *Asparagus with Cream.*

CUT the Asparagus in Pieces, and scald them, as before; then let them be toss'd up in a Stew-pan, with fresh Butter, or Lard; taking Care, that they be not too fatty; then put to them some Cream, and a Bunch of Pot-Herbs, and season it well before they are serv'd up; put in the Yolks of one or two Eggs

to thicken it, into which put a little Sugar, and serve them up.

127. **Asparagus with Gravy.**

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

128. **To make an Amlet of Asparagus.**

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

129. **To pickle Asparagus.**

TAKE large Asparagus, cut off the white Ends, and scrape them lightly to the Head, till their green Colour appear very plain: Then wipe them with a Cloth, and lay them in a broad Pot, throw over them some Salt, and a little Cloves and Mace: Then pour upon them as much White-wine Vinegar, as will cover them, let them lie in this Pickle nine Days; then put the Pickle into a Brass Kettle, boil it; put your Asparagus into it, stowe them down close, let them stand a little, then set them over the Fire again, till they become very green, but let them not boil soft; then put them into a large Pan, that they may lye at length, tye them down close, and keep them for use:

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130. To preserve, or pickle Asparagus.

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

131. To make a Ragoo of Asparagus Tops.

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

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1. Bacon Fritte.

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

2. To

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2. To make a Bacon Amlet.

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

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

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

4. To make a Bacon Tart.

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

5. To bake a Gammon of Bacon.

LAY it in steep all Night in Water, scrape it clean, and stuff it with all manner of sweet Herbs, as Parsly, Thyme, Sage, Savoury, sweet Marjoram, Penny-royal, Rosemary, Strawberry-leaves, Violet-leaves, and Fen-nil, &c, chop these small, and mix them with the

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Yolks of hard Eggs, Pepper and Nutmeg beaten, stuff it with these, and boil it tender: When it is cold, pare off the under-side, pull off the Skin, season it with Pepper and Nutmeg, and put it in a Pye or Pasty, with whole Cloves and Slices of raw Bacon laid over it and Butter, close it up and bake it.

6. To broil Bacon.

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

7. To dry Bacon.

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

8. To make Bain-Marie.

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

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9. To make Balls of forced Meat.

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

10. Balls of forced Meat for a Chicken Pye.

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

11. To broil Barbels.

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

12. To hash Barbels.

BONE your Barbels, hash the Flesh, put it into a Sauce-pan, and dry it a little over the Fire till it grows white, then mince it with Mushrooms, Truffles, Cives and Parsley very small; set fresh Butter over a Fire in a Sauce-pan, brown it with a little Flour, then put in your hash'd Barbel, &c. let it have two or three turns, season it with Salt, Pepper, and a Slice of Lemon, put in some Fish Broth to moisten it, and three

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or four spoonfuls of Cullis of Cray-fish or other Fish to thicken it, and serve it up hot for a first Course.

13. To stew Barbels.

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

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

14. To dress Barbels au Court Bouillon.

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

15. To make a Puyton of Barbels.

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

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

16. To candy Barberries

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

17. Barberries to pickle.

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

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Pound of brown Sugar; tye them down close with Leather, and keep them for use.

18. Another Way.

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

19. *Or thus.*

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

20. Barberries to pickle.

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

21. To make Jelly of Barberries.

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

22. To preserve Barberries.

LET them be gather'd on a dry Day, take the fairest Bunches, and boil them in a quart of Claret 'till they are soft; strain them, and put in six Pound of Sugar, and a Quart of Water; boil them to a Syrup

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Syrup; and having scalded your Barberries, put them into the Liquor, and they will keep all the Year.

23. Another Way

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

24. Another Way.

AFTER having ston'd your Barberries, to every Pound of Barberries take two Pound of fine Sugar finely powder'd and searfed, lay a Layer of this Sugar into a Gallipot, and then a Layer of Barberries; and so do 'till you have laid all in; then stop them up close for use.

25. To make Syrup of Barberries.

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

26. Barley Broth.

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

27. Another way.

BOIL your Barley in two Waters, then put into it a Knuckle of Veal, and to the Broth, Salt, Raisins,

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a Faggot of sweet Herbs, whole Mace, and Slices of white Bread.

28. Barley Cream.

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

29. A very good Barley Gruel.

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

30. To make Barley Pottage.

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

31. To make a Barley Posset.

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

32. A Barley Pudding

TAKE a Pound of hull'd or pearl Barley well wash'd, three Quarts of new Milk, one Quart of Cream, and half a Pound of double refin'd Sugar, a grated Nutmeg,

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meg, and some Salt; mix them well together, then put them into a deep Pan, and bake it with brown Bread; then take it out of the Oven, and put into it half a dozen Eggs well beaten, six Ounces of Beef Marrow, and a quarter of a Pound of grated Bread. Mix all these well together, then put it into another Pan, bake it again, and it will be excellent,

33. To make Barley Sugar.

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

34. To boil Bases.

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

35. To make a Battalia Pye.

To make the Crust, take half a Peck of Flour, three Pound of Butter, and boiling Water, and therewith form your Pye. Then take Sweet-breads of Veal and Lamb, and Lamb-stones, cut the large Sweet-breads into Pieces about the Bigness of an ordinary Walnut; parboil a Calve's or two Lambs Tongues, peel and slice them; take Slices of a Calve's or Lamb's Head, Scollops of Veal or Mutton larded with Bacon, three or four Larks slit, a few plumpt Oysters; season with Salt, Pepper, Mace, and Nutmeg; lay these well intermix'd one with the other in your Pye; add to these Balls, hard Eggs, a good piece of Marrow, large Mace, pickled Barberries, and a good quantity

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tity of sweet Butter on the top; bake it, and when it comes out of the Oven boil some Mace and sweet Butter in White-wine, and put into the Pye.

If you would have it a sweet Pye, leave out your Balls and Oysters, and put in Sugar and pieces of boil'd Potatoes, Sewet, and preserv'd Lettice, and what Sweet-meats you have a mind to.

36. To make a Battalia Pye of Fish.

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

37. To pickle French Beans.

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

38. Another Way.

PICK off the Stalks of the Beans; steep them in Vinegar and Salt for nine or ten Days; boil them with a piece of Allom and a little Fennel; when the Beans are boil'd enough, take them out, lay them by to cool; when they are cold, put them into a Pot, laying

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laying Cloves, Mace, Pepper, Ginger, Fennel and Dill between every Layer; then fill the Pot with good Wine-Vinegar.

39. Another Way.

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

40. To preserve French Beans.

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

41. To make Bean Carts.

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

42. A la mode Beef.

TAKE out the fat Skin, and coarse from a fleshy Piece of Beef, and when that is done, beat the Beef well, and flat it with a rolling Pin or Cleaver; then lard

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lard it quite through with Lardons of fat Bacon, as thick as your Finger, and as long as your Meat is thick; then season it pretty high with Salt, Pepper, beaten Nutmegs, Cloves and Mace.

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

43. Another way.

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

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

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

45. To make Beef Cullis.

ROAST a Piece of Buttock of Beef very brown; then cut off all the brown Part, and beat it hot in a Mortar, with the Carcases of Partridges, and any other Fowl that you have, and Crufts of Bread; then put it into a Stew-pan, with strong Gravy and good Broth;

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Broth; season it with Salt, Pepper, Cloves, Thyme, sweet Basil, and a Piece of green Lemon. Let these have four or five Boilings up, then strain them for use.

46. **To bake Beef like red Deet to be eaten cold.**

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

47. **To boil a Rump of Beef**

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

48. **To boil a Rump of Beef the French fashion.**

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

49. **Beef a la Braise.**

CUT from the Bones of two or three Ribs of Beef, only the fleshy Part, that is next the Chine, and

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take away all the Fat, lard it with pretty large Lardons of Bacon, season'd with Spices, sweet Herbs, Parsley; young Onions, a small Quantity of Mushrooms and Truffles shred very small.

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

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

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

Sometimes it is serv'd up with a Ragoo of Caroons, or of Succory, or of Celery, or of roasted Onions.

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

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

50. To dress a Buttock of Beef:

LARD your Buttock with Gammon and other Bacon, well season'd with Salt, Pepper, Cloves, Cinnamon, Coriander Seed, and grated Nutmeg; also Onions, Parsley, Shalots, all mix'd together. Let as much of these as you can be stuff'd into the Bacon, and lard the Buttock both on the top and underneath; then season it again with all your Ingredients, and put it into a Stew-pan to be marinated a little while with Onions, Garlick, Shalots, Parsley, sweet Basil, Thyme, Slices of Lemons, Verjuice and a little Broth. Let it lie in these two Hours, then put it in a Napkin with thin Slices of Bacon, wrapping it up close, so that no Fat may enter. Put a Plate in the bottom of the Pot to keep the Napkin and Meat from being burnt to the bottom, and boil it in the Evening against the next Day. To season it, you may put in about two Pound of leaf Fat of a Hogs Belly, or of Beef Sewet, putting in some white Wine, Verjuice, Salt, long Pepper, Ginger, Cinnamon, Nutmeg, Slices of Limon, Onion, Parsley, Bay Leaves, sweet Basil, and whole Coriander, Annis and Fennel; when all these are put into the Pot, let it be covered very close, and let the Beef be

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stew'd very gently; and when it is enough, let it cool in its own Fat; then make a Godivoe, put it into the Dish in which the Piece of Beef is to be dress'd; then cover it with the same Godivoe, and then put it into the Oven for an Hour. Before you serve it up, prepare a well season'd Beef Cullis, and make a round Hole in the top of the Godivoe, and pour in your Cullis so that it may penetrate into every Part, and the Juice of a Lemon upon that. This Beef may be serv'd up cold in thin Slices instead of Beef *A la Royal*.

51 To Collar Beef.

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

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

ROAST a good Piece of tender Beef, larded or covered with thin Slices of Bacon, and wrapt up in Paper; when it is roasted, cut it into Filets or thin Slices, and lay them in a Dish; then let some Cucumbers be slic'd and marinated, then squeeze them and put them into a Stew-pan with some Lard, and stew them well; then drain off all the Lard and put in a little Flour, and toss them up again a little while, then soak them in good Gravy, and add some thickening

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ing Liquor to make the Ingredients incorporate well together; a Spoonful of Gammon Effence is very good for that Purpose; put to it a little Verjuice or Vinegar, and let not the Filets boil too long, least they grow hard. Garnish with fried Bread, Marinades or Rissoles, and serve them hot to Table.

53. To make Dutch Beef.

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

54. To fry Beef.

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

55. Another Way.

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

56. Beef Stakes to fry.

FRY Beef-stakes, well beaten with a Roller, with half a Pint of Ale, shred some Onion small, and mix it with Salt, and stew them therewith. When they are fry'd, take a little Onion, a Shalot, Thyme, Parsley, and Savoury, and chop them very small; add

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some grated Nutmeg, then roll up a piece of Butter in Flour, and shake it up very thick, and serve it up.

57. A short Rib of Beef farc'd.

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

58 A Side-dish of Beef Filets.

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

59 To roast a Filet of Beef.

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

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60. To make a Potch-pot of Beef.

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

61. Rump of Beef rolled.

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

You may also serve it up with a Ragoo of Calves Sweet-breads and Cock's Combs, (the manner of making which you have set down in the Receipt for

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Beef A la Braise,) or else with a Rago of Cucumbers and Succory.

62. *Beef Stakes* rolled.

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

63. *To stew a Rump of Beef.*

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

64. *Another Way.*

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

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

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

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

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

67. **To stew Beef in Cobbets the French Fashion.**

TAKE any piece of Beef, except the Leg, cut it in bits as big as Pullets Eggs, both of fat and lean; stew it in a Stew-pan with Water, scum it clean, and when it has boil'd an Hour, put in Salt, whole Pepper,

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Pepper, Cloves, and Mace, Carots, Turnips, Parsnips, and whole Onions, cover it close, and let it stew till it is tender, putting in, half an Hour before it is enough, Parsley, Thyme, Sweet Marjoram, Spinage, Sorrel and Winter Savoury, add some Claret, then dish it on Sippets, and serve it to Table hot: Garnish with Barberries, Grapes or Gooseberries.

68. *Olives of Beef stewed and roasted.*

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

69. *To make a Beef Pasty.*

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

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70. A Way of Eating cold Boiled Beef.

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

71. Spring garden Beef.

CUT a Piece of lean Beef into thin slices, like *Scotch Collops*, lard it thick with Bacon, then put it into a Pot, with Salt, Pepper, Mace, two or three Bay leaves, and a Bunch of sweet Herbs, and bake it, clear out all the Gravy and then fill it up with clarified Butter.

72. To stew a Leg of Beef.

LET it be well broken, then put to it two or three quarts of Water, Salt, whole Pepper, and a Bundle of sweet Herbs, then let it stew for seven or eight Hours; then pour out all, both Meat and Broth into a Pan, and let it stand till the next Day, then set it on the Fire again. And put in a quart of Ale, and let it boil about half an Hour; then take it off and put it in a Dish with Toasts upon it.

73. Beef Royal.

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

74. To pot Beef like Venison.

TAKE a Veiny piece of Beef, cut it into four pieces; pull off the Skin and beat it with a Rolling-pin, then beat two penny-worth of Salt Petre and Salt Prunella the same quantity, very fine, and rub it well in the Beef with your Hands; lay it in a tray for two Days, turning it once a Day, then season it pretty high with Pepper and Salt; then cut some Beef-suet into long slices, and season them, and lay them in the pot, then lay in the Beef, and break two pound of fresh Butter into small pieces on the top of the Beef, then tye it down and let it be bak'd with brown bread; when it is bak'd, take it out of the pot with a Skimmer to draw the Gravy from it, and put it into a Mortar, and take out all the Veins and Skins, and pound it with a little of the Butter that you have skim'd off, then put it into another pot, and pour the Butter over it, keeping the Gravy back. If the Butter skim'd off from it is not sufficient to cover it an Inch thick; clarify as much more as will suffice and add to it, let it stand four Days in a cool place before you cut it to eat. Venison is potted the same way, using black Pepper instead of white, and omitting the pounding it.

75 Another Way.

TAKE a whole thin flank of Beef, pull off the inward skin and slash it cross and cross, especially in the thickest part; lay it six Hours in Pump Water, take as much white hard Salt or Salt Petre as the Quantity of an Egg mixt with about two pound of white Salt; or if your Salt Petre be ordinary, take about a pound of each and rub the Salt well into the Meat, than sprinkle upon it near a pint of Wine vinegar, and then let it lye for three or four Days, turning and rubbing it once a Day; then rince it out of the Brine with a pint of Claret and season it with Cloves, Mace, and Nutmeg, white and *Jamaica* Pepper of each a quarter of an Ounce,
beaten

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beaten all together with Savoury, Thyme, and Lemon, of the Herbs a good Handful after they are wash'd and stript; also a Handful of Sage and the Rind of one Lemon shred together; then rub all these together very well in all the Cuts, and Clifts, and Inside, then bind it up with Tape, and lay it in a long pot, put in the Claret and lay the Skins at top to save it and bake it.

76 Another nice Curry.

TAKE a Breast of young Beef and bone it, make a Brine of three Gallons of Water six Handfuls of white Salt, three Handfuls of Bay Salt, and an Ounce of Salt Petre, so that it be strong enough to bear an Egg. Lay your Beef in the Brine for nine Days, then take it out and beat it very well with a Rolling-pin. Then season it with two handfuls of White Salt bruised in a Mortar, an Ounce of Pepper, twenty Cloves, an Ounce of sweet Marjoram dry'd and powdered two Ounces of Bayberries, seven Nutmegs, shred very small, but not pound-ed, and an ounce of Mace. Dry the Beef very well, mix all these together, and strew them over it, then tie it up hard and bind it up tight in a Cloth, and put it in a Pan, then take two quarts of Claret, a pint of Water and a pint of Vinegar, and put into it; then cover it over with a lid of dough, let it be baked with a Batch of Bread and stand all night in the Oven: In the morning take it out of the Liquor, and bind it faster and hang it up till it is cold.

77 To souce Beef.

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

78. To make Beef Pye.

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

79. To Bago a Piece of Beef.

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

80. To make a Beef Tansy.

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

81. Beef a la Viniagrett.

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

82. Betts

ARE a sort of Root eaten either in Salads, or fry'd in the following manner:

83. To fry Betts.

BAKE them in an Oven, peel them, and cut them in Slices long ways, and about half an Inch thick; then

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then steep them in a thin Batter, made of White wine, fine Flour, Cream, and the Whites and Yolks of Eggs, (but more Yolks than Whites,) season'd with Salt, Pepper, and beaten Cloves; let them lye in the Batter a little while, then take them out, and drudge them with Flour, crumbled Bread, and Parsley shred small; then fry them, and when they are dry, serve them in Plates with Juice of Lemop.

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

84. To make Conserve of Betony.

TAKE a Pound of Betony, three Pounds of fine Sugar, beat them in a Stone Mortar; boil the Sugar with two Quarts of Betony Water to the thickness of a Syrup, then mix them together by little and little over a gentle Fire, and make it into a Conserve, and keep it in Glasses.

85. To make Water of Betony Flowers.

TAKE Betony Flowers, sprinkle them with White wine or Water, let them infuse for two Days, then distil them in *Balneo Mariae*.

86. To make Biskets.

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

87. Another sort of Biskets.

TAKE four Eggs, about four Ounces of rasped Sugar, some Lemon Peel, and mix all with four or five spoonfuls of baked Flour; lay this compound upon Paper that has been strew'd thick with Sugar, and strew Sugar thick on the top, then set it in the Oven to be dry'd; when they are drawn, cut the Biskets in the Form

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Form and Bignets you would have them, pare off the Paper. These Biskets serve either to set off Fruit, or to garnish Pies.

88 Another way of making Biskets.

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

89 To make Biskets another Way.

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

90 To make Jessamy Biskets.

THE *Spanish* Jessamin is the best, but if you have not that take *English* Jessamin Flowers clean pickt from the stalk, beat them well in a Marble mortar and put to them the white of Eggs and powder'd Sugar, and lay Sugar under them on a Dish or on Papers, cover them with Sugar, and bake them in a gentle Oven.

91 To make Bisket Drops.

BEAT a pound of Sugar, the Yolks of four and whites of two Eggs with a little Sack, then put in a pound of Flour and a few Seeds, mix all well together. Butter a paper, lay your Batter on in Spoonfuls, ice them with

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with fine Sugar and set them in a gentle Oven:

92 Another Way

TAKE two pound of fine Sugar, the Yolkes of eight Eggs the Whites of four, and half a pint of Canary, beat these well together for an hour, then add your Seeds in powder and two pound of fine flour, beat them well together again. Butter your Paper and drop this Composition upon it, ice them with fine Sugar before you put them into the Oven, and let them be bak'd in a gentle Oven.

93 To make Lisbon Biskets.

BEAT three or four Eggs Yolks and Whites, then add four or five Spoonfulls of flour and as much fine Sugar as you can take up between your Fingers at four or five times. Mix these well together, then turn your paste out upon a sheet of Paper strew'd with Sugar, and strew Sugar on the top of your Paste, bake it in a moderate Oven. When bak'd cut them out into what forms, and of what sizes you please and pull off the Paper.

94 To make Paples Biskets.

TAKE a pound of fine flour, eight Eggs, a pound of Double refin'd loaf Sugar, and two Spoonfulls of Damask Rose-water, and an ounce of Carraway Seeds well beaten; let these be mixt well together, and made into a fit thicknes with fair water, then put them into tin pans; let them be bak'd in a gentle Oven Glazing them over with Water in which Sugar has been dissolv'd.

95 The Runs Bisket

TAKE the Whites of twelve Eggs and beat them to a Froth; a pound of Almonds, blanch them and beat them with the Froth of the Whites of Eggs, as it rises; then take the Yolks, and two pound of fine Sugar and beat them well together, then mix the Almonds with the Sugar and Eggs, then add half a pound of Flour, with the Peel of four Lemons grated, and some Citron shred small; put the Composition in little cake-

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pans, and bake them in a quick Oven, and when they are coloured turn them on tins to harden the bottoms; and before you set them in the Oven again, sift on them some Double refin'd Sugar. Let the Pans be butter'd and fill them but half.

96 To make Satoy Biskets.

TAKE a dozen Eggs, and leave out half the Whites, beat them up with a whisk; and put in three spoonfuls of Orange flower or Rose-water, and as you beat it up, strew in a pound of Double refin'd Sugar, which has been beat and sifted very fine; when the Eggs and Sugar are beaten as thick and white as Cream, take a pound or better of the finest flour that has been dried and mixt with the Eggs and Sugar, make it in long cakes and bake them in a cool Oven.

97 Another Way.

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

98 To make Queen's Biskets.

TAKE a pound and half of Flour, a pound and half of fine Sugar, the Whites of four and twenty, and Yolks of eighteen Eggs, put in Coriander Seeds beaten small at discretion; mix these well together, make them into a soft Paste, you may add a little Yeast if you please. Lay this Paste on Paper, or in Crufts about two Inches broad and four Inches long, set them into a Moderate Oven, and when they begin to turn brown take

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take them out, and lay them on Paper in a dry place.

99. Biscottins.

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

100. Bisque.

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

101. A Bisque of fish.

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

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102. Another Way.

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

103. To make black Caps.

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

104. To make black Puddings.

TAKE half a Pint of Oatmeal, two Quarts of new Milk, and let it steep all Night, or else boil it to the thickness of a Pudding; then put two Quarts of grated Bread, and two Eggs, a little Salt, Mace, and Cloves, Sage, Penny-royal, and other sweet Herbs: Mix all these well together, then strain into it three quarters of a Pint of Blood, then put in a quarter of a Pound of Beef-suet shred very fine, and if it be not soft enough, put in some more Milk: Cut three quarters

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ters of a Pound of Lard into long pieces, then fill them, and give them a boil, then take them up, and prick them with a Pin, then boil them again till they are fully enough.

105. Another Way.

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

106. Blanc-Mangers.

BLANC-MANGERS are us'd in Inter-messes, or for middling Dishes or Out-works, and are made as follows.

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

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

107. Another Way.

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

108. Another Way.

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

109. A Blanc-Manger of Harts-horn.

TAKE a Pound of rasped Harts-horn, and boil it for a considerable time, till the Liquor is become clammy, then strain it through a very fine Sieve; then pound your Almonds, moistening them with a little Milk or Cream. Then strain the Jelly with the Almonds three or four times to make it white, and put to it a little Orange-flower-water.

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110. Another Blanc-Sanger.

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

111 To make a Blanc-Sanger after the French Fashion.

BOIL a Pike in Water, very tender, mince the Flesh small, then take a Pound of Almond-paste, and beat it with the Fish, and put to it a Quart of Cream, the Whites of a dozen Eggs, and some grated white Bread; mix these together, strain them with Salt and Sugar, then put them into a Stew-pan over the Fire, stir it 'till it is boiled thick, then set it by 'till it is cold, strain it again into a Dish, scrape Sugar over it and serve it up.

112. To make Blanc-Sanger the Italian Way.

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

113. To make Blood Puddings the English Way.

BOIL a Quart of whole Oatmeal in a Quart of Milk, and let it stand till the next Morning to swell; then put to it a Pound and Half of Beef Suet sliced small; season them with Salt and Pepper; mince a little

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tle Thyme, a Handful of Parsley, and a Handful of Penny-Royal, and put them to your other Ingredients, and mix them well with three Pints of Hog's or Sheep's Blood, and a Pint of Cream; give them a warm over the Fire, fill the Guts, tye them up, and either boil or fry them.

114. To dress a Boar's head.

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

115. To bake Boar's flesh.

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

116. To roast a wild Boar.

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

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117. To make Bouillans.

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

118. Divers Ways of breading Peats, &c.

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

119. To make Boucons.

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

120. To make a Bouton,

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

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

121. To make French Bread.

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

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

122. To make Royal Brandy.

TAKE Roots of Zedoary, Angelica, Cardina, and Valerian, Lignum-iloes of each an ounce; and Cloves, Cardamum and Feniel Seeds of each half an ounce; Orange-flowers, Rose-mary and sweet Marjoram as much

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much as you can take up at twice between two fingers: Pound what requires Pounding and put all into a Matras, with a Gallon of Spirit of Wine and a Gallon of Malmsey, let it be macerated moderately for two or three Days; then distil it in a Sand bank, and afterwards dissolve in it half a Dram of Musk and Ambergreese. Half an ounce of this is enough to be taken at once.

123 **To bake Brawn to be eaten cold.**

TAKE Raw lean Brawn, and as much Fat bacon mince them small, then pound them in a Mortar with a Handfull of Sage season'd with Salt, Pepper and Ginger, add the Yolks of Eggs and some Vinegar, then put your Brawn into a cold PASTE, lay on Butter and Bay leaves, make your Pye round and bake it.

124 **To broil Brawn.**

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

125. **To souce Brawn.**

TAKE a Brawn about three Years old, cut off the Head close to the Roots of the Ears, and cut fine Collar off the Side Bone and hinder legs, an Inch deeper in the Belly, than on the Back, bone them; bind them up equally at both ends, let them lye in-Soak in fair water a Night and a Day, put them into Boiling water, keeping them continually scum'd, and after the first quick Boiling lessen the Fire by degrees, let them stand over it a whole Night, then take them off, put them into deep hoops, and bind them with Tape, and when they are cold, put them into Drink, made of Oatmeal ground, and Bran boiled in fair water, strain'd when it is cold through a Sieve, put in Vinegar and Salt, and close up the Vessel tight and keep it for use.

126. **To bell Bryans.**

Wash and dry them with a Cloth, then open them, gut them, wipe their Insides clean with a Cloth, but do

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do not wash them; give them three Scootches with a Knife to the Bone on one Side only; boil them in as much Water, White-wine, hard stale Beer and Vinegar as will just cover them; season with a good handful of Salt, a Faggot of Winter Savoury, Rosemary, Thyme and Parsly, and a handfull of Horie-radish Root scraped; put them not in till the Liquor boils up to the Height. For the Sauce beat up Butter with a little of the Liquor; drain your Fish, dish them, pour the Sauce over them, scrape over them Horse-radish and powder'd Ginger. Garnish the Dish with Slices of Lemon, and serve it up.

127. To dress a Bream.

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

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

128. To stew a Bream.

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

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119. To stew a Bream another way.

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

120. To pickle Broom Buds.

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

121. To make Broth with flesh.

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

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

122 to make Broth for Breakfast.

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

133. To make Calves-foot Broth.

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

134. Fat Broth.

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

Capon or Veal Broth ought to be used to soak young Pidgeons for Bisks; and with the Broth of the Bisks a Cullis may be made for Potages *a la Reine* and *a la Royale*. And the Broth of farced Meats will serve to make a Cullis for the same sorts of Meat, viz. young Turkeys and Pullets, Knuckles and Breasts of Veal, and other Joints of Meat that ought to be farc'd and parboil'd.

The second sort of Broth is to be put into brown Potages, viz. Ducks, Teals, Rabbits, Ring-doves, Larks, Pheasants, Thrushes, Cabbage, Turnips, and other Roots; and the brown Ingredients which serve to thicken them, are to be mixt with the same Broth.

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135. To make Fish-broth.

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

136. Another Fish-Broth.

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

137. Another Fish-broth.

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

138 Jelly Broth for consumptive Persons.

TAKE a Joint of Mutton, a Capon, a Filet of Veal, and three Quarts of Water, put these in an earthen Pot,

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Pot, and boil them over a gentle Fire 'till one half be consumed, then squeeze all together, and strain the Liquor through a Linen Cloth.

139. **A strong and savoury Broth for the Queen.**

TAKE lean Beef, Veal and Mutton, and a young Fowl, scum and boil them well, then put in an Onion quarter'd, a Shalot or two, some Salt, Pepper, and Cloves, some Parsley, Mint, Thyme, and Balm, a little bruise'd Coriander-seed, and some Saffron. When all the Substance is boil'd out of the Meat, take it up, and you may drink it.

140. **To make Meagre Broth for Soop, with Herbs.**

SET on a Kettle of Water, put in two or three Crufts of Bread, and all Sorts of good Herbs, season it with Salt; put in Butter and a Bunch of sweet Herbs; boil it for an Hour and a half; then strain it through a Sieve or Napkin. This will serve to make Lettice-Soop, Artichoke-Soop, Asparagus-Soop, Succory-Soop, and Soop *de same* with Herbs.

141. **To make Broth of Roots.**

TAKE a Quart of clung Peas, boil them till they are tender; then bruise them to a Mash; put them into a large boiling Vessel that will hold four Gallons of Water; hang it over the Fire for an Hour and a half; then take it off and let it settle; then take a lesser Kettle, and strain the clear Purée into it through a Sieve; then put into it a Bunch of Carots, half a Bunch of Parsnips, and a Bunch of Parsley Roots, and six Onions; a Bunch of Pot-herbs, an Onion stuck with Cloves, and season it with Salt. Boil all these together; then add a Bunch of Chervil, another of Sorrel, and two Spoonfuls of the Juice of Onions. This Broth is of Use to simmer all Sorts of Soops made of Legumes.

142. **White Broth.**

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

143. To make Busoles.

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

144 To Bake a Bullock's Cheek to eat hot.

LET your Cheek be well clean'd, then stuff it with Parsley and Sweet Herbs chop'd, then put it into a Pan with some Strong-Beer, Claret Wine, and whole Spice, season it with Salt. Cover it and bake it, then take out the Bones, and serve it upon toasted Bread with some of the Liquor.

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

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

146 To stew a Bullock's Cheek.

AFTER it is clean'd and bon'd, half roast it with a pretty quick Fire; save the Gravy and put it into a Pipkin with some Claret Wine, and some strong Broth; put in some Salt, Pepper, Ginger and slic'd nutmeg

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with an Onion or a Shalot or two, let it stew about two hours, then serve it up on Sippets, with the Materials it was stew'd with.

147 **To dress a Bullock's head the Italian Way.**

BREAK the Bones so that the Flesh may be as little mangled as may be, wash it very clean, and let it steep three or four hours; then boil it in Fair Water with Bolonia Sausages, and a Piece of interlarded Bacon; when it is boil'd tender, dish them up garnish'd with Greens and Flowers, and serve it up with Mustard and Sugar in Saucers.

148 **To make a Dupton of Buntings.**

TAKE Buntings according to the bigness of your Dish, truss them, singe and blanch them, lard them with single lardons then fry them off with Butter or Hogs lard, then stew them in a Stew-Pan with Gravy or Broth, till they are almost tender, then put in Sweet breads cut in large bits and fry'd, a few Mushrooms and Morils pick'd and wash'd, and ten or a dozen Chestnuts blanch'd: Then put a quarter of a pound of Butter, a little handful of Flour, and a couple of whole Onions into a Sauce-pan, set it over the fire, brown it with a pint of Gravy, then put in the aforesaid ingredients, having first seasoned them with Salt, Pepper, and Nutmeg. Let them stew till most of the Ragoo sticks to the Meat, then take it off the fire, and set it to cool. Butter the bottom and sides of a patty-pan or Sauce-pan, then cut four or five slices of Bacon as long as your Hand, and about the thickness of a Shilling lay these in the bottom and on the sides of your Sauce-pan, at equal Distances; then lay all over it some forc'd Meat; (the Receipt for making which you have in Letter F) half an inch thick, as high on the sides of your Pan as will hold your Buntings and Ragoo. Then put in your cold Ragoo and Buntings, placing them with their breasts downwards; then take out the Bacon, Cloves, and whole Onion, that was in Brown, and squeeze in a whole Lemon; place your Buntings with their Breasts to the middle of the Pan, and put

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put your Rago between your Buntings at an equal Distance, cover it over an Inch thick with the same forc'd Meat, close it well round the sides, smooth it well with your hand daub'd with Egg, strew grated Bread on it, and set it into an Oven for an hour before you want it, then loosen it with a knife from the sides of the Pan, put it into your dish, turning it upside down, squeeze over it an Orange, put the sauce in the middle, garnish with fry'd parsley, serve it up.

149 To boil Bustards.

FLEA off the Skins, but leave the Rump and Legs whole with the Pinions, then mince the Flesh raw with Beef suet, season it with Salt, Pepper, Nutmeg, and sweet Herbs shred small; and mix all together with the Yolks of raw Eggs the bottoms of boil'd Artichokes, roasted Chestnuts blanch'd, Marrow, and boil'd Skirrets cut indifferently small: Then fill their Skins with this farce and prick them upon the back, put them into a deep Dish with strong Broth, White Wine, large Mace, Artichokes boil'd and quartered, marrow, Salt, Barberries, Grapes, quarters of Pears, and some of the Meat made up into Balls cover your Dish, let them stew, and when they are enough serve them upon Sippets, broth them; garnish them with slices of Lemon and whole Lemon Peel, run it over with beaten Butter, garnish the Dish with Chestnuts large Mace and Yolks of Eggs, and serve it up.

150 To make a Bustard Pye.

BONE it, parboil and lard it, season with Salt Pepper and Nutmeg, lay Butter in the bottom of the Pye add some beaten cloves, then lay in the fowl; strew more Seasoning over it, lay on a good Quantity of Butter, close it up, bake it, and when it is cold fill it up with clarified Butter.

151 The best way to beat up Butter for Spinage, Green Pease, or Sauce for Fish.

PUT a little water into a sauce-pan just enough to cover the bottom, boil it, then put in your Butter; when it is melted, shake it round hard till the But-

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ter grows so thick that you may almost cut it with a Knife, then squeeze into it the juice of Orange or Lemon, Vinegar or Verjuice, then heat it again. This Butter will always continue thick and never turn to oil tho' you heat it several times.

152 To burn Butter for Sauce.

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

153 To clarify Butter.

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

154 How to draw Butter.

PUT half a pint of Strong broth into a Pipkin, break into it two pounds of Butter, then set it over the Fire and keep it stirring with a Ladle, then break in two or three pound more as you have Occasion, and add Liquor proportionable, stir it continually till it be all dissolv'd, and that it looks white: If it turn yellow it is curdled and you will hardly recover it.

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

PUT a Ladleful of Strong broth into a Pipkin, break half a pound of Butter into it, when you have drawn it white put your Oily butter to it, pouring it in leisurely and stirring it at the same time, but do not overcharge your other Butter with that which is oily.

156 Another Way.

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

157 To make Butter'd Loaves.

BEAT up the Yolks of a dozen Eggs with half of the Whites and a quarter of a pint of Yeast; strain them into a Dish, Season with Salt and Powdered Ginger then make it into a high Paste with Flour; lay it in a warm Cloth, for a quarter of an hour, then make it up into little Loaves and bake them, melt a pound and half of Butter with a quarter of a pint of White Wine, and half a pound of Sugar, and liquor them with it.

158 To make Parsley, Sage, Thyme, Savoury or Lemon Thyme Butter.

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

You may also do this without clarifying the Butter by taking Butter newly made, and working it well from its Water Milk and Wheyish parts before you put in the Oils.



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1 To make Cabbage Cream;

SET a Gallon of Milk over the fire and scum it as long as any froth rises, then empty it into eight or ten Bowls as fast as you can without making it froth, then set them where the wind may come at them, and when they are grown coolish, gather off the Cream with your Hands, crumple it together and

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lay it on a Plate, when you have laid four or five layings one upon another, then wet a feather in Rose water and Musk, and stroak it over it; then sift some fine Sugar and grated nutmeg over it and lay on three or four layers more; then set all the Milk on the Fire to boil again, and when it rises up, distribute it as you did before in your Bowls, and use it in like manner: This do for four or five Times; laying on your Cream as before, one upon another, till it is as high and round as a Cabbage: Let one of the first Bowls stand, because it will be thickest and most crumpled, and lay on that last on the top of all: When you serve it up, scrape on loaf Sugar.

2 To farce a Cabbage.

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

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

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3 To force Cabbage.

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

4 To make a Cabbage Pudding.

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

5 To dress Cabbage in Ragoon.

DIVIDE a Cabbage in the middle, blanch it in hot water, squeeze it, tye it up with Packthread, and put it into a Stew-pan, and stew it *a la Braise*; when it is stew'd drain it, untie it, cut it in little slices into a Sauce-pan, and set it a simmering with some cullis of Veal and Ham: Afterwards put in some Cullis of Veal and Ham to thicken it, and serve it with Meats roasted, boil'd, or stew'd, or all Dishes of the first Course, to which Cabbage is proper

6 Cabbage Soup.

CUT your Cabbage into four pieces; let them be about three quarters enough boil'd in water; then take them up and squeeze them with your Hand clean from the Water; then place them in a large Brass Pan or Dish so that there may be Room betwixt each Piece of Cabbage to take up Soup with a large Spoon, then set them a boiling with as much Gravy or Broth as will cover them. Let them stew for two Hours before Dinner, then put a quarter of a Pound of Butter and a handful of Flour into a Sauce-pan, set it over the fire and keep it stirring; then put in two Onions minc'd, and stir it again; then add to it a Quart of Veal-gravy, boil it a little, and pour it all

over your Cabbage. If you please, you may force Pidgeons, with good forc'd Meät made of Veal, betwixt the Skin and the Body: Or you may take Ducklings, or a Duck trufs'd for boiling; fry them off, and stew them with your Cabbage, putting in with them a little Bacon stuck with Cloves. When it has stew'd enough, take off the Fat, soak Bread in your Dish with Gravy or good Broth, place your Fowl in the middle, and your Cabbage at a due distance. Let your garnishing be a Rim, and on the out-side, Slices of Bacon, and a little Cabbage between each Slice, and so serve it up.

7. To make Banbury Cakes.

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

8. The Countess of Rutland's Banbury Cake.

TAKE half a Peck of fine Flour, a Pound of Butter, Nutmegs, Cinnamon sifted, and large Mace, of each half an Ounce, five Eggs leaving out two of the Whites, and half a Pint of Ale Yeast: Beat the Eggs well, strain them with the Yeast, and a little warm Water into the Flour, then stir them together, break the Butter in pieces. Make the Water you knead the Flour with scalding hot, and lay it to rise for a quarter of an Hour in a warm Cloth. Then mix in five Pound of Currants well dry'd and a little beaten Sugar, with a little Amber Greefe and Musk dissolv'd in Rose-water. Break your Paste in little Pieces, and lay a Layer of Paste and a Layer of Currants, till you have put all in; then mingle them very well together. Take out a Piece of the Paste as it has risen in the warm Cloth, before the Currants are put in, to lye at the Bottom and the Top of the Cake, which must be rolled

rolled very thin, and wetted with Rose-water; close the covering of them well together, and prick the Top and Sides with a long Pin, when the Cake is ready to be set in the Oven, cut it in the midst of the Sight round about with a Knife an Inch deep, then set it in to the Oven.

9. To make a Plum Cake.

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

10. To make an extraordinary Plum Cake.

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

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11. To make Oxford Cake.

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

12. To make Portugal Cakes.

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

13. To make a good Seed Cake.

TAKE a quarter of a Peck of fine Flour, and dry it before the Fire, mix it with three quarters of a Pound of Sugar, pound a quarter of a Pound of Almonds, pour in two Spoonfuls of Orange-water, to keep them from oiling as you beat them, when they are beaten, mix them with the Flour and Sugar; then take a Pound and half of Butter, and rub in one half dry,

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dry, and melt the other in a Pint of Cream; then take half a Pint of Sack, and put to it half a Pint of Ale-yeast, and set it before the Fire to make it rise; let your Butter and Cream just melt over a gentle Fire, and let it grow cool, then make a Hole in the middle of the Flour, and pour in your Sack and Yeast, Cream and Butter; then take nine Eggs, leave out four of the Whites, beat and strain them, and mix them well with the rest, and set it to the Fire to rise. Then put in a Pound and half of smooth Carraways, cut half a Pound of Citron, Lemon and Orange-peel candy'd, into long bits, and strew it in the middle of your Cake: You may add more Sweet-meats if you please, then put it in your Hoop and bake it, and ice it if you will.

14. Another Way to make a Seed Cake.

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

15. To make Sugar Cakes.

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

16. Icing for Cake.

WHIP the Whites of five Eggs up to a Froth, then put in a Pound of sifted double refin'd Sugar; put

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put in three spoonfuls of Orange-water, and a Grain of Ambergreece; whip these all the while the Cake stands in the Oven; and when it is drawn, ice it, but set it not in again.

17. To make a Pasty of Calves Brains.

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

18. To fritass a Calf's Chaldron.

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

19. To make a Calf's Chaldron Pudding.

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

20. To make a Calf's Chaldron Pye.

LET your Chaldron be first boil'd, then minc'd small with Marrow, and seasoned with Pepper, Salt, Nutmeg,

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Nutmeg, Cloves and Mace; put in a little Verjuice, some Currants, grated Bread, and a little Sugar, mix all these well together, put in a little Lemon-peel shred small, then fill your Pye.

21. To dress Calves Feet.

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

22. To roast Calves Feet.

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

23. Calves Feet Pye.

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

24. A Calves Foot Pudding.

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

25. To dress a Calf's Head.

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

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26. To bask a Calf's head.

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

27 To roast a Calf's head with Oysters.

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

28 To souce a Calf's head.

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

29 To candy any sort of Flowers.

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

30 To dress a Capon a la Braise.

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

31. To boil a Capon.

DRAW your Capon, take out the Fat of the Leaf clean, wash it, and fill the Belly with Oysters. In the mean time, cut a Neck of Mutton in pieces, boil it, and scum it well, put in your Capon, and when it boils scum it again; see that you have no more Broth than will just cover the Meat; then put in about a Pint of White-wine, whole Pepper, Cloves and Mace. Then strip three Anchovies from the Bones, wash them, and put them in a quarter of an Hour before it is enough; you

you may also put in Parsley, and sweet Herbs: When it is enough put Sippets in the Dish, take the Oysters out of the Capon, lay them in the Broth, and the Capon in the middle, squeeze into it an Orange or Lemon, and serve it up.

32. **A Capitolade of a Capon, after the Italian fashion.**

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

33. **To dress a Capon with Cray-fish.**

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

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

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

34. **A Crayfish-cullis.**

TAKE a roasted Capon, and pound it very well in a Mortar, put it into a Stew-pan, tosse up some Crusts of Bread, melted Bacon, and when they become very brown, put to them some Mushrooms, Cives, Parsley

and Basil all fired very small; mix all these with your pounded Capon, and make an End of dressing them over the Furnace: Put in strong Broth, and strain it

35. To roast a Capon with Sweet Herbs.

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

36. To dress a Capon with Oysters.

FIRST dress your Capon *A la Braise*; then set some Mushrooms and Truffles a simmering in Veal-gravy over a Stove, and add thicken it with a Cullis of Veal and Ham; then give your Oysters 2 or 3 Turns in their own Liquor over the Fire, to blanch them; but do not let them boil; take them off, clean them well, and put them into the Ragoo you have prepar'd, set over the Fire to heat, but do not let it boil; take up your Capon, let it drain, then lay it in your Dish, pour on your Ragoo, and serve it warm.

37. To roast a Capon with Oysters and Chestnuts.

BOIL a dozen large Chestnuts till they are soft, then peel them and put them into Claret-Wine warm'd, and

and as many large Onions parboild, put the Capon
 put these into the Belly of it, and stop them in
 Butter, roast it at a quick Fire, baste it with sweet
 Butter, and when it begins to drip, preserve the Gra-
 vy, then take half a Pint of Claret, put into it six
 or twenty board Chestnuts, as many large Onions,
 a piece of fresh Butter, a little gross Pepper, stew all these
 together till half be stew'd away; when your Capon is
 ready, put the Gravy into the Sauce, Bread up the
 Capon, and drin on the Sauce.

38. A Capon larded with Lemons.

LET your Capon be first roasted, then take a little
 Dust of Oatmeal to make it look white; then take a
 Pint of Mutton-Broth, a Bunch of sweet Herbs, two
 or three Dates cut long ways, some Currants parboild,
 a little whole Pepper, a Blade of Mace, and a Nut-
 meg, thicken it with Almonds, season with Sugar, Ver-
 juice, and a little Butter, then take up the Capon, and
 lard it with thick Lardons of Bacon, and preserve the
 Broth, then put it in a deep Dish, and pour the
 Broth upon it, garnish it with preserv'd Barberries and
 Sippers.

39. To dress a Capon with Peas.

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

40. To truss a Capon.

YOUR Capon must be first either boild or roasted,
 and cut up, and the Pinions must be taken from the
 Wings, and the Brawn from the Joints. Being thus
 ready to be orderly in the Pan, take the Yolks of
 five Eggs, some minced Thyme, and sic'd Nutmeg,
 mingle them well, and put them into the Pan, with
 clarified Butter half hot, and fry them till they are

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yellow, then turn them; then put the Yolks of three Eggs, an Onion cut in quarters, Anchovies, and a little grated Nutmeg into some White-wine, strong Broth of Gravy; then pour out what Liquor is in your Pan, and put to it a Ladleful of Butter; put this Layer into your Pan, and keep it continually shaking over a slow Fire, till it grows thick (if it grow too thick it may be thin'd with White-wine); then put your Fowl into a Dish, pour in your Sauce, garnish it with Slices of Lemon, and hard Yolks of Eggs chopt small, and serve it up.

41. To make a Capon-pasty.

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

42. To make a Capon-Pudding.

ROAST a Capon, take out the Meat of the Breast, mince it small, then cut Hogs Feet very thin, put these into a Sauce-pan, with a Couple of roasted Onions; then pound them in a Mortar, with sweet Herbs and shred Parsley, season'd with the usual Spices, and mixt with the Whites of two or three Eggs beaten. Beat up the Yolks of twelve Eggs in a Quart of Milk, boil it to a Cream; then mix all together, and give it a Warm over the Fire. Put these into Guts, as you do

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do Marrow-puddings: Blanch them off in Water and Milk with Slices of Onions; when you use them, dawk a Sheet of Paper with Hogs Lard, lay it on a Gridiron, broil your Puddings on it, over a gentle Fire, and serve them.

43. To make a Capon-Pye.

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

44. To souce a Capon.

TAKE a full-bodied Capon, prepare him as for the Spit, then lay it in Soak four Hours with a Knuckle of Veal well jointed; then boil them with a Gallon of Water, scum it well, put in five or six Blades of Mace, two or three Races of slic'd Ginger, three Fennel and three Parsley-roots: When the Capon is boil'd, take it up, and put to your souc'd Broth, a Quart of White-wine,

boil it till it is a Jelly; then put it into an earthen Pan, and put your Capon into it, with three Lemons sic'd, then cover it close for use. When you serve it, garnish with Barberries, Slices of Lemons, Nutmeg, Mace, and some of the jelly.

45. To dress Cardoons.

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

46. To make a Ragout of Cardoons.

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

47. To boil a Carp.

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

48 To broil a Carp.

WHEN your Carp is prepar'd, rub it over with melted Butter and strew it with Salt; then lay it on the Gridiron: In the mean time prepare a Sauce of drawn Butter, Anchovies, Capers, Vinegar and slic'd Lemon, season'd with Pepper Salt and Nutmeg.

You may also serve it with a Sauce made of fresh Butter, Pepper, Salt, Parsley and ~~Cives~~ ^{shred} small and Fish broth or a thin *Purée*: Tois up all these in a Stew-pan, put your Carp into it and serve it up with Juice of Orange.

49 To make a Bisk or Pottage of Carps

PROVIDE a dozen of small Carps and one large one, draw them, take out the Milts, flay the small Carps, cut off their Heads, take out their Tongues, pick the Flesh from the Bones, put to it a dozen large Oysters, and the Yolks of three or four hard Eggs; season with Salt, Cloves and Mace, mash these all well together, and make it into a stiff Paste, with the Yolks of Eggs. Roll the Paste up in Balls, lay them in a Stew-pan, put to them the Tongues and Milts of your Carps, three or four Anchovies, and twenty or thirty large Oysters, with about half a pound of fresh Butter, a little White Wine, a whole Onion and the Juice of one or two Lemons, and set them over a gentle Fire to stew. In the mean time scald and draw your large Carp, lay it with the Heads of your other Carps in a deep Pan, pour to it so much White-wine Vinegar as will cover it and be sufficient to boil it in; season it with Salt, Pepper a race of Ginger, whole Mace, an Onion or two and a Lemon shred, put in also a bunch of sweet Herbs, let your Carp lye in this for half an Hour. Put this Liquor with the Seasoning into a Stew-pan, lay in your Carp, when it boils, let it stew gently, and after some Time put in your Heads. When it is stew'd enough take it off and let it stand by in the Stew-pan, then to dress your Bisk, set a large Silver Dish over a Chaffing-dish, put in Sippets, and a Ladle-ful of Broth, then lay your Carp in the middle of the

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Dish, with the Heads of the other twelve Carps round it, and the Milts, Tongues and Oysters, then pour in the Liquor in which the Balls, Tongues &c, were stew'd and squeeze in the Juice of a Sevil Orange or Lemon; Garnish with Slices of Orange or Lemon, and pick'd Barberries, and serve it up to table.

50 To dress a Carp au Court-bouillon

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

51 A Carp in a demi Court-bouillon

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

52 To make a Florentine of Carps.

TAKE the Yolks of half a dozen Eggs, and three quarters of a pound of Butter, and work them up in a quarter of a peck of Flour; dry it, add as much Water as will make it into a Paste, make it up as near as you can in the Form of the Fish. Scale a Carp alive, scrape off the slime, draw it, take away the guts and Gall, season it lightly with Salt, Pepper and Nutmeg, put the Milt into the Belly, lay it into the Pye; lay on it Dates sliced in halves, Barberries, Raisins, Orange and Lemon sliced and Butter, close it up, bake it; when it is almost bak'd, Liquor it with Butter, Claret, White-wine Verjuice and Sugar. Ice it over and serve it up hot.

53 To fry a Carp.

SCALE it, draw it and slit it in two, strew it over with Salt and drudge it well with Flour, then fry it

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in Clarified butter. When it is fry'd, you may either serve it up dry, to be eaten only with the Juice of Orange; or you may make for it a Ragoo of the Milts of Carps or other Fish, Mushrooms, and Artichoke bottoms: Fry some thin slices of Bread and put them into the Sauce; put in also some Capers and sliced Onion; and boil them together. Put your Carp into the Dish, pour the Ragoo upon it, garnish it with slices of Lemon and fry'd Crufts of Bread and serve it up.

54 To hash a Carp.

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

After the same manner are hashes made of Rabbits, Trouts, Salmon, and all white Fish.

55 To marinate a Carp.

SCRAPE, wash, cleanse and dry your Carp, split it down the back, flour it and fry it crisp in Sallet Oil, then lay it in a deep Dish; then put White-wine vinegar into a Pipkin, with Salt, Pepper, slic'd Ginger, Nutmeg, whole Cloves and large Mace, with a bundle of all sorts of sweet Herbs, boil all these together a little and pour it on your Fish, then presently cover it close, for two Hours, then lay some Slices of Lemon on it, and keep them close cover'd for Use.

56 To stew Carps a la Royale.

WASH them, gut them, lay them into a Marinade of Claret, Salt, Vinegar, whole Spice, whole Onions, Lemon-peel shred, and Horse-radish scrap'd: Then set them a stewing gently for three quarters of an Hour; then

then beat some Butter up in a Sauce-pan, with some of the Fish-broth; a couple of Anchovies, Shrimps and Oysters. Dish your Carps on Sippets, pour this Sauce over them; garnish the Dish with the Milts, Slices of Lemon and Hotte-radish.

57. To roast a Carp in the Oven.

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

58. To roast a Carp.

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

59. To dress a Carp a la daube.

TAKE a pair of Soles, and a Pike, bone them, and make a Farce of the Flesh of them, hashing it together very small, with a few Cives, Salt, Pepper, Spice, Nutmeg, fresh Butter, and some Crumbs of Bread soak'd in Cream; thicken the Farce with the Yolks of Eggs. Then take the Carp, fill the Body of it with

with this Farce, and set it in a stewing in an Oval Steepan over a gentle Fire, in White-wine season'd with Salt, Pepper, Cloves, good fresh Butter, a Bunch of sweet Herbs, and Slices of Lemon. While it is stewing, prepare a Rago of Milts of Carps, and Tails of Cray-fish, Mushrooms, Truffles, Morills, and Artichoke bottoms; let these be well season'd and toss'd up in a Sauce-pan with fresh Butter; put to it a Cullis of Cray-fish. Lay your Carp in an Oval Dish, pour on it your Rago, and serve it up.

60. To make a Carp Pye.

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

61. Another Way.

CUT your Carps, scale and scald them, lard them with Lardons of Eels; season your Carps with Salt, Pepper, Nutmeg, Cloves, Butter, and a Bay-leaf; raise the Pye long ways the length of your Carp; (if you please, you may force the Belly of the Carps with a Farce made of Mushrooms, Artichoke bottoms, Oysters, Carps, Milts, Truffles, Morills, and Tails of Cray-fish, season'd well, and toss'd up in a Sauce-pan with sweet Butter;) lay them in, put on the Lid, bake it in a moderate Oven; when it is half bak'd, pour

pour in a Glass of White-wine; and when it is bak'd enough, cut it open, take off all the fat, and pour in a Ragoo of Oysters, and serve it up for a first Course.

62. To make a Carraway Cake.

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

63. A Carraway Cake without Yeast.

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

64. To make Carraway Confects.

HAVING a deep Brass-pan with Handles, tinn'd over, with a Slice and Ladle of the same Metal, set it over a Chafing-dish of Coals; put into the Pan three Pound of double refin'd Sugar in fine Powder, with a Pint of Rose or Spring-water, stirring it till it is moistened, and suffering it to boil; then take half a Pound of Carraway-seeds well cleansed and dry'd; then

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then from your Ladle let the Sugar or Syrup drop upon the Seeds, continually moving or shaking the Basket in which they are; between every Coat dry and rub them as well as may be; and when they have taken up the quantity of Sugar or Syrup, and by Motion or Shaking are rolled into Form, dry them before the Fire, or in an Oven.

65. To make a Carrot Pudding.

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

66. Another Way.

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

67. To make Carrot-Soup.

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

68. Casseroles.

CASSEROLES are so called from *Casserole*, a Stew-pan in *French*, and are us'd either for Side-dishes or Potages.

70. To make a Casterole in a Dye-stuff.
 TAKE a pretty large Loaf, chop'd on the under
 but not the upper Side, with it over with Eggs, and
 toast it at the Fire on the Yertummy Side. Make a
 Hole at the bottom, and take out the Crumb. Make
 a Hash of roasted Chickens, fat Pulletts, or some other
 sort of Roast-meat, mince it well, and stew it with
 good Gravy. When it is enough, put it into the
 Loaf with a Spoon, and add some Crusts of Bread,
 and so proceed till you have fill'd the Loaf with the
 Hash and small Crusts. Then take a Stew-pan about
 the Size of your Loaf, and put in some Bards or thin
 Slices of Bacon, and afterwards the Loaf the bottom
 downwards. Let it lye and soak in good Gravy, but
 not press'd, for that you may keep it whole. Turn
 it carefully into a Dish the bottom upwards, that you
 may not break it, and take away the Bacon Bards, drain
 off the Fat, pour off a Ragoo of Veal Sweet-breads,
 Truffles and Artichoke Bottoms, garnish with small
 Artichokes tops, and serve it up.
 To make a Casterole with Rice.
 BOIL Rice, make a Ragoo with Mushroomes,
 Veal Sweet-breads, Cocks-combs, Artichoke bottoms,
 Truffles, and Morils. Then make an Essence with
 Wine, Cloves, sweet Basil, and two or three Cloves
 of Garlick: Boil all these together, strain them, and
 pour the Liqueur into the Ragoo. If you have any
 Fowl to be serv'd up with your Soup, put it into a
 Dish convenient, put the Ragoo upon it, put the Rice
 upon it, leaving a little Fat at top to cause it to come
 to a Colour in the Oven, bake it. Let it be serv'd up
 hot to Table.

71. To make a Ragoo of Celery.

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

72 To stew Celery.

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

73 To make artificial Cheese

TAKE a Gallon of new Milk, two quarts of Cream, Nutmeg, Mace and Cinamom, broken in Pieces at discretion; boil these in the Milk, then put in eight Eggs, and six or eight Spoonfulls of Wine Vinegar to turn the Milk, boil it till it comes to a tender Curd, wring it up in a Cheese-cloth and let it hang six or eight hours to drain; then open it, take out the Spice sweeten it with Sugar and Rose-water; put it into a Colender, let it stand an hour more, then turn it out and serve it up in a Dish with Cream under it.

74 To roast Cheese.

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

75 To make fresh Cheese.

TAKE two quarts of raw Cream, sweeten it with Sugar; boil it a while, then put in some Damask Rose-water, keep it stirring, that it may not burn to, when it is thickened and turn'd take it off from Fire; wash the

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the Strainer and Cheese sit with Rose-water; then ro your Curd to and fro in the Strainer to drain the Whey from it; then put the Curd with a Spoon into the Fat, as soon as it is cold, slip it into the Cheese dish with some of the Whey, and serve it up.

76 To make Cheese Cakes.

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

77 Another Way.

BOIL two quarts of Cream, beat the Yolks of four Eggs and put them into the Cream before you set it on the Fire, let it boil till it comes to be a Curd. Blanch some Almonds and beat them with Orange flower water and put them into the Cream, adding some Naples bisket and Green Citron shred small, sweeten with Sugar that has Musk Plumbs ground in it, and bake them in a Moderate Oven.

78 Another Way.

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

79 To season Cheese-Cakes.

TAKE a Gallon of New Milk warm from the Cow, set it with a Spoonful of Rennet; and as soon as it comes; strain the Rennet from the Curds; rub them
it through

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through a Range with the back of a Spoon; season them with half a quarter of an Ounce of Cloves, Mace, and Cinnamon beat fine, a little Salt, half a Pound of Sugar, a little Rose-water, half a Pint of Sack, half a Pound of Butter melted thick; beat in half a dozen Eggs, leaving out three of the Whites; put in a Pound of Currants, and it is fit for use.

80. Another Way.

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

81. To candy Cherries.

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

82. A Conserve of Cherries.

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

83. Cordial Cherry-water.

TAKE six Pound of Cherries, either red or black, stone them and put them into three Quarts of Claret, and a Quart of Brandy, with two Nutmegs, an Ounce and half of Cinnamon bruised; add of Sweet Marjoram, Balm and Rosemary, all together two handfuls; let them digest in an earthen Vessel for a Month, shaking them every Day; let it settle, and pour off the clear Liquor, sweeten with Sugar; stop

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it up close for use; you may hang a Bag of Musk and Ambergreese in it; and when you drink it, you may mix it with Syrup of Clove-gilliflowers, or Syrup of Violets.

84. Another Way.

TAKE a Quart of Aqua Vitæ, an Ounce of ripe Cherries stoned, half a Pound of Sugar, a dozen of Cloves, a small Stick of Cinnamon, and a spoonful and half of bruis'd Anniseeds. Let these stand to infuse in the Aqua Vitæ for a Fortnight, then pour it off into another Glâs to be kept for use.

85. To make a Compost of Cherries.

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

86. To make Marmalade of Cherries.

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

87. Another Way.

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

88. To make Marmalade of Cherries rough.

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

89 To make Marmalade of Cherries smooth.

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

90. To make Marmalade of Cherries sharp tasted.

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

91. To make Cakes or Paste of Cherries.

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

92. Another Way.

PUT Marmalade of Cherries into a Preserving-pan, with Sugar brought to a Feather'd Quality, tempering it well, 'till it loosens from the bottom of the Pan;

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then set it on the Fire a while to simmer, and dress your Paste in tin Moulds in what forms you please, and dry them in a Stove with a good Fire.

93. To make a Paste of Red Cherries.

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

94. To dry Cherries without Sugar.

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

95. To preserve Cherries liquid.

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

96. To dress Cherries in Ears.

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

97. To dress Cherries booted, or a la royal.

TAKE the finest *Kentish* Cherries, with short Stalks, and put them into Sugar boil'd to the second Degree, call'd pearl'd; then take other Cherries preserv'd in Ears,

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Ears, and lay upon them, cross-wise, to the Number of three or four more ; then set them in a Stove to dry.

98. To preserve Cherries.

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

99. To preserve Cherries in Bunches.

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

100. To make Cherry Brandy.

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

101. To make Syrup of Cherries.

CLARIFY the Juice of Cherries, by passing them through a straining Bag ; and to a Quart of Juice allow

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a Pound and half of Sugar boiled to a pearl'd Height when the Syrup is cold, Bottle it for Use.

102. To make a Cherry Tart.

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

103. To make Cherry Water.

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

104. To make Cherry Wine, as in Kent.

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

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105. To make Katsia of Cherries.

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

106. To preserve black Cherries.

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

107. To boil Chickens.

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

If it be in Winter time make this Sauce; take a Pint of White-wine, some Verjuice a small Handful of pine Kernels, half a Dozen of Dates, a Bunch of sweet

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Herbs, and half a dozen Blades of Mace; boil all these together till one half of the Liquor is wasted away, then beat it up thick with Butter; then dish your Chickens with Toasts dipt in *Aliant* Wine, lay them on the Toasts, pour your Sauce upon them, and upon the Chickens lay Yolks of Eggs quarter'd, Lozenges, Sheeps Tongues fry'd in green Batter, being first boil'd and blanch'd; lay over these some Pieces of Marrow, and some pickl'd Barberries, and serve them up.

108. To boil Chickens and Asparagus.

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

109. To farce Chickens with Anchovies.

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

After the same manner you may dress Capons, Pulletts, Partridges, Quails, Filets of Veal, and Mutton with Anchovies.

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110. To dress Chickens the Barbary Way.

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

111. To broil Chickens.

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

112. To dress Chickens a la Braise.

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

113. To force Chickens. Bullion blanc.

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

114. To fitcasee Chickens.

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

115. Another Way.

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

116. Another Way.

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

117. To dress Chickens with Gravy.

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

119. To dress Chickens with Slices of Ham.

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

120. To fricasse Chickens with Champaign Wine.

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

121. To marinate Chickens.

QUARTER the Chickens, and lay them for two or three Hours, to marinate in Vinegar or Verjuice, and Juice of Lemon, Salt, Pepper, Cloves, bay Leaves and Cives; then make a sort of clear Paste or Batter with Flour, White-wine or Water, the Yolks of Eggs, Salt, and

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and melted Butter; beat all these well together, drain your Chickens, and dry them with a Cloth, dip them into it, and fry them in Hog's Lard; and when they are well colour'd, dish them up in the Form of a Pyramid, and serve them up with fry'd Parsley and Slices of Lemon.

121. To dress Chickens the Polish way.

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

122. To stew Chickens.

QUARTER your Chickens, and put them into White-wine and Water, but let there be more Wine than Water, stew them till they are tender; then add a good Quantity of Butter, a Bunch of sweet Herbs and large Mace, and rasp in it a Manchet to thicken it; season it with Salt, Pepper and Nutmeg, and put in some Parsley and Sage if you please; beat some Yolks of Eggs well with the Juice of a Lemon in the Sauce, and lay Marrow on the top of your Chickens, garnish with Parsley and slic'd Lemon, and serve them up.

123. To make a Chicken Pye.

LET your Chickens be sceth'd in half Water, half Milk, flay off their Skins, butter your Dish, and put puff Paste in the bottom, and round it; then lay a Layer of Butter, and a Layer of several sorts of Sweet-meats wet and dry; then truss up your Chickens with their Heads on; season them with Salt, Nutmeg, Cloves and Mace, and a little Sugar, and roll up your seasoning in a piece of Butter, and put it into their Bellies; then put them into the Pye, and lay a Layer of Butter

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

124. **To dress Chickens, a la Sante Menehout.**

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

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

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

125. **To make China Broth.**

INFUSE an Ounce of China all Night in two Quarts of Conduit-water; boil a red Cock and a Knuckle of Veal in Spring-water, put in a Sprig or two of Rosemary, two Blades of Mace, half a Score Dates ston'd, thirty or forty Raisins, and a Handful of Strawberry-Leaves;

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Leaves : Boil these over a gentle Fire, till the Flesh fall from the Bones; then strain it, and put to it your Infusion of CHINA; boil them gently for half an Hour, and drink it in a Morning.

126. Another Way.

CHIP a quarter of a Pound of China-root thin, put it into three Quarts of Water, set it all Night covered over with warm Embers; the next Morning, stuff the Belly of a Cock-Chicken full with Parsley, Mint, Raisins of the Sun ston'd, Onions slic'd thin, and French Barley. Boil it in a Pipkin close covered for six or seven Hours over a gentle Fire; strain it for use.

127. To make Chocolate with Water.

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

128. To make Chocolate Biskets.

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

129. To make Milk Chocolate.

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

130. To make Wine Chocolatt.

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

131. Chocolate Cream.

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

CINNAMON Cream, is made after the same manner.

132. To make a Chocolate Tart.

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

133. To broil a Chub.

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

134. To broil a Chub.

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

135. To

135. To roast a Chub.

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

136. To make Cider.

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

137. Another Way.

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

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

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

138. Another Way.

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

139. To make Cider of Codlins, or Summer Cider.

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

140. To make Royal Cider.

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

141. To make Cider Brandy, or Spirits.

TAKE Eager, very hard or sour Cider, (for that yields by much the more Spirits) twelve Gallons; distill it as other Spirits are distill'd, in a Copper Body and Head, and a refrigeratory Worm running thro' a Cask of cold Water, under whose Beak a Receiver is placed. From which, with a gentle Fire draw off two Gallons of Cider Brandy, or Spirits, for the use mentioned in the last Receipt. You may distil on as long as any Spirits will run, for other uses.

142. To make Cider Sweets.

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

143. To make Ciderkin, or Water-Cider.

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

144. Another Way.

CUT half a Bushel of Apples into Slices, boil them in half a Barrel of Water till they are soft; let the Water lie upon the Apples for twenty four Hours; then draw off, or strain out the clear, and put this Liquor into three Bushels of Apples bruised

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

145. Another Way.

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

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

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

146. To candy Cinnamon.

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

147. Essence of Cinnamon.

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

148. To make Cinnamon Water.

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

149. Another Way.

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

150. To make Cinnamon Pills.

PUT a quarter of an Ounce of Gum-dragant for every Pound of Sugar you use into a Pan, to be dissolv'd in a little Water; when it has stood for two or three Days, stir it with a Spoon and strain it; put it into a

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Mortar with the Whites of a couple of Eggs, and some fine sifted Cinnamon Powder, sift powder'd Sugar into it by little and little, temper all together 'till the Paste becomes pliable. Make your Pastils into what Shapes and Devices you please, and dry them in a Stove.

151. To make Syrup of Citron.

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

152. To make Citron Water.

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

153. To make Civet of a Hare.

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

154. To make Civet of Venison.

BROIL a Breast or Neck of Venison, cut it into Cutlets, in the mean time brown half a Pound of Butter in a Sauce-pan; adding a quarter of a Pound of Flour to it; by little and little, till the Brown is of a good Colour, but take care not to burn it; then put in half a Pound of Sugar, and as much Claret as will make it of the Thickness of a Ragoo; then put in the Venison, and

and toſs it up three or four times; and ſerve it up with the Lemon.

155. To make Spirit of Clary.

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

156. To make Clove Water.

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

157. To make Cock Ale.

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

158. Another Way.

PARBOIL a young Cock, ſkin him, pound him in a Mortar, till you have broken all his Bones, put two Quarts of Canary to it, and let it infuſe all Night, the next Morning put to it eight Gallons of Ale, and four Pounds of Raiſins of the Sun, ſton'd and bruis'd, and half a Pound of Dates ſton'd cut to pieces, an Ounce

of Cloves, and as much more bruis'd, and a quarter of a Pound of Nutmegs slic'd thin, stop these up close, and let them stand for a Week; then boil it up, and put a Lump of fine Sugar into each Bottle, it will be fit to drink in eight or ten Days.

159. **Cocks Combs.**

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

160. **To preserve Cocks Combs.**

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

161. **To farre Cocks Combs.**

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

162. **To make a Ragoos of Cocks Combs.**

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

163 To make Cockle Sopp.

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

164 To dress a Cod's Head.

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

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Shrimps fry'd and sealded, and some fry'd flattish round the Head.

165. Another Way.

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

166. Fresh Cod in a Ragoo.

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

167. To dress a Cod's Tail.

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

168. To fry a Cod's Tail.

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

169. To pickle Codlins like Mango.

MAKE a Brine of Water and Salt, strong enough to bear an Egg; take Codlins full grown, but not full ripe; let them lie in the Brine for ten Days, shifting the Pickle once in two Days; then dry them, and scoop out the Cores, take out the Stalks so that you may put them in again in the room of the Core; fill them

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them with Ginger slic'd very thin, a Clove of Garlick, and whole Mustard-Seeds. Put in the Piece of Apple that belongs to the Stalk, and tie it up tight; put to them as much White-wine Vinegar with Cloves of Garlick, whole Mustard-seed; and slic'd Ginger, as will cover them: pour this Pickle upon them boiling hot every other Day for a Fortnight or three Weeks, and keep them in Stone Jars.

This will imitate the right Mangoe better than Cucumbers.

170. To make a Coddin-tart.

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

171. To make Coffee.

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

172. Another better Way.

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

173. Another the best way.

WHEN you have drank off a Pot of Coffee, put into the Pot to the Grounds, as much Water, as you design to make the next time, and boil them together; then take the Pot off the Fire, and let it stand to

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

174. *To make Scotch Collops.*

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

Garnish the Dish with Barberries, and Horse-Radish.

175. *To dress Colly-Flowers with Butter.*

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

176. *To dress Colly-Flower with Gravy.*

FILL a Boiler half full with Water, into which put a Lump of Butter, a little Flour, Salt, and two or three Slices of fat Bacon; when your Water boils, put in your Colly-Flowers, and when they are better than half boil'd, take them up, let them drain, and then

then place them in a Stew-pan; just cover them with a Cullis of Veal and Gammon of Bacon; let them simmer over a gentle Fire: Take a bit of Butter as big as a Walnut, knead it up with a small Matter of Flour; break it in five or six Pieces, and lay it in several Places in the Stew-pan; keep the Pan moving over the Fire, till the Butter is melted; then add a few Drops of Vinegar, and serve the Colly-Flowers hot in little Dishes, or Plates.

177. To make a Ragoo of Colly-Flowers.

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

178. To pickle Colly-Flowers.

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

179. To make Conserdes for Carts, of any Fruits; which will keep all the Year.

TAKE what Fruit you please; peel of the outer Rind, take out the Cores or Stones, bake them in a Pot, with a little Water and Sugar; then strain them through a Linen Cloth, and put to them Nutmegs, Cinnamon, and Mace in fine Powder; of each a like Quantity, and double refin'd Sugar finely powder'd; boil

boil them over a gentle Fire, till they are as thick as a Jelly, then put them up in Pots for use.

180. To broil a Conger.

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

181. To fry a Conger.

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

182. To roast a Conger.

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

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

183. To souce a Conger.

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

184. To marinate a Conger.

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

185. To

185. To pickle Conger.

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

186. To make Coriander-seed Water.

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

187. To make a Cowslip Pudding.

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

188. To make a Cowslip Tart.

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

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

189. To make Cowslip Wine.

PUT two Pounds and a half of Sugar to every Gallon of Water, and let it boil for an Hour, scumming

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

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

190. To broil Crabs.

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

191. To butter Crabs.

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

192. To dress Crabs.

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

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193. To fatce a Crab.

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

194. To fricassy Crabs.

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

195. To fry Crabs.

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

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196. To make a Dish of Crabs.

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

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

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

198. To make a Crab Pye.

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

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199. **To stew Crabs.**

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

200. **Or thus.**

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

201. **To make Cracknels.**

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

202. **To dress Cray-fish.**

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

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203. Another Way.

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

204. A Bisque of Cray-fish.

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

Take a dozen of sweet Almonds, blanch and pound them in a Mortar with the Shells of your Cray-fish. Then slice an Onion with two or three Carots, and as many Parsnips, and tosse them up with a little Butter; and when they begin to turn brown, pour upon them some Fish-broth: Season it with some Salt, some Truffles and Mushrooms, two or three Cloves, a little Basil and Parsley, and a whole Leek. Let all these simmer together, then mix among it your pounded Almonds and Shells of Cray-fish; and when they have boil'd a little, strain all through a Sieve into a Pan, and use it in all your meagre Soops and Ragoos.

When you have prepar'd this Cullis, take the Tails of your Cray-fish, some Truffles, cut in Slices small
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Mushrooms, and toss them up in a Sauce-pan with a little Butter, and a small quantity of Fish-broth. Then add a Bunch of sweet Herbs, and let it simmer over a gentle Fire: When it is enough, put in some tops of Asparagus, half a dozen Artichoke Bottoms, and thicken it with the aforesaid Cullis. Set some Crufts of Bread a simmering in good Fish-broth 'till they stick to the Bottom of the Dish; then garnish your Dish with a Border of your pick'd Cray-fish: Put a stuff'd Rowl of Bread in the middle, and the Artichoke Bottoms about it, with some pieces of the Milts of Carps: Pour upon it the Ragoo and Cray-fish Cullis, and serve it up very hot.

205. A Cullis of Cray-fish half broton.

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

206. To make a Cray-fish Cullis meagre.

PREPARE your Cray-fish as before; and pound a dozen Almonds; then take two or three Parsnips, as many Carots, and one Onion, and slice them, and toss

them up with a little Butter; and when they begin to be brown, put in a little Fish-broth: Season with Salt, Mushrooms, Truffles, a whole Leek, a little Parsley and Basil, three Cloves, and put in some Crusts of Bread: When all these have simmer'd together, put into them your pounded Cray-fish Shells, and Almonds; let them boil a little, and strain it for use in all meagre Soops and Ragoos.

207. To make a Ragoou of Cray-fish.

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

208. To make Cray-fish Soop.

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

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209. Burnt Cream.

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

210. To make churn'd Cream.

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

211. To make flouted Cream.

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

212. Crackling Cream.

BEAT up the Yolks of as many Eggs as will suffice for the quantity of Cream you would make, pouring in Milk as you beat them; then put in some rasped Sugar and Lemon-peel, set the Dish upon a Furnace, and keep continually stirring 'till the Cream begins to be made; slacken your Fire, stir the Cream without Intermission, turning it to the sides of the

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Dish, 'till very little or none remain at the Bottom, and that a Border may be made round them, but take care that it be not burnt too. When it is ready, heat the Fire-shovel red hot, and give it a fine Colour: And with the Point of a Knife loosen the whole Border that it may remain entire. Then let it be put again into the same Dish, and let it be dry'd in the Oven, that very little be left in the Dish, and it crackle in the Mouth.

213 Fry'd Cream.

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

214. To make Cream Cheese.

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

215. Basty Cream.

TAKE a Gallon of Milk warm from the Cow, set it on the Fire, and when it begins to rise take it off the

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the Fire, and set it by. Skim all the Cream from off it, and put it into a Plate. Then set the Skillet over the Fire again, and repeat the scumming till your Plate be full off Cream: Put to it some Orange Flower-water and Sugar, and so serve it.

216. Italian Cream.

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

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

217. Lemon Cream.

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

218. Walden Cream.

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

219. Orange Cream.

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

220. To make Sack Cream.

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

221. Sage Cream.

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

222. To make Snow Cream.

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

223. To make Spanish Cream.

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

224. To make Toffaty Cream.

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

225. Sweet Cream.

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

226. Virgin Cream.

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

227. To make Cream Tarts.

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

228. To make white light Cream.

BOIL three Pints of Milk, with a quarter of a Pint of Sugar; take it off the Fire, and put in the Whites of four Eggs, well whipt; stirring all together, without

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without intermission. Then set it on the Fire again, and give it four or five Boils, stirring it continually; then dress it as you think fit: When it is cold, sprinkle Orange Flower-water, and strew fine Sugar over it. And if you please, you may brown it with a red hot Fire-shovel.

229. To make Cream-Toasts, or Pain Perdu.

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

230 To pickle Cucumbers.

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

231. To pickle Cucumbers for present eating.

WASH them, dry them in a Cloth; then season Water and Vinegar well with Salt, Fennel and Dill-tops,

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tops, and a little Mace; boil it a while, let it stand till it is cold; put your Cucumbers in a Pan, the Pickle to them; lay a Board upon them to keep them down, and tye them down close: They will be fit to eat in a Weeks time.

232. To pickle great Cucumbers.

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

233. To pickle small Cucumbers.

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

234 To make a Ragoos of Cucumbers.

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

235. Cullis.

ALL Cullises are for the thickening all sorts of Ragoos and Soops, and give them an agreeable Taste.

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

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

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

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

237. A Capon Cullis.

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

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

CUT three pound of lean Veal and half a pound of Ham into Slices, lay it in the bottom of a Stew-pan; put in Carots, Parsnips, and an Onion slic'd; cover it and set it a stewing over a Stove; when it has a good Colour and begins to stick, put to it a little melted Bacon, and shake in a little Flour, keeping it moving a little while till the Flour is fry'd; then moisten it with Gravy and Broth of each a like quantity; then put in some Parsley, Basil, a whole Leek, a Bay leaf, some Mushrooms and Truffles minc'd very small, and three or four Cloves, add the Crufts of two *French* Rolls: Let all these simmer together for three-quarters of an hour; then take out your Slices of Veal, strain it, and keep it for all sorts of Ragoos.

239. To make a White Cullis Meagre.

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

240. To make a Cullis of Roots

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

241. To make white Cullis.

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

242. To make Curd Cakes.

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

243. To make a compos of Currans.

PASS some Sugar through the Straining bag, Boil it to the third degree, call'd *Blown*, then put in your Currans, give them a Boiling, then take them off the Fire. If you find they are sufficiently impregnated with the Sugar you may dress them on *China* Dishes and serve them up to Table; but if not give them another Boiling.

244. A Conserve of Currans.

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

245. To make Currant Cream.

BRUISE ripe Currans into boiling Cream, strain it; and put in Sugar and Cinnamon powder'd, and serve it up.

246. To make Jelly of Currans

LET your Currans be pretty ripe, press out the Juice thro' a coarse Linnen Cloth, clarify it, and add to it half a Pound of Sugar boil'd to a Candy height to each Pint of Juice; boil them together 'till a third part be wasted away, and it is done.

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247. To make Marmalade of Currans.

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

248. To make Marmalade of Currans.

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

249. To make Paste of Currans.

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

250. To preserve Currans in Bunches.

BOIL your Sugar to the fourth degree of Boiling, call'd *feathered*, tie your Currans up in Bunches; then place them in Order in the Sugar, and give them several covered Boilings; scum them quick, and let them not have above two or three Seathings; then scum them again, and set them into the Stove in the Preserving-pan. The next Day drain them and dress them

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them in Bunches, strew them with Sugar, and dry them in a Stove.

251. To preserve red Currans liquors.

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

252. To pickle Currans.

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

253. Syrup of Currans.

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

254. Currans Water.

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

255. To make Currant Wine.

TAKE twenty four Pound of Currans, two Gallons of Water, bruise them, and lay them in steep for three Days; then strain them, put to it eight Pounds of Sugar; put it into your Cask, let it work; and when it has done working, stop it up, let it stand two Months, fine it off the Lees, and if it require it, add

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more Sugar; put it into the Cask again, and let it stand a Month, then rack it off, and bottle it with Sugar. Let it stand six Weeks, and it will be fit to drink.

256. To make a Custard.

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

257. Another Way.

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

258. Custards.

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

259. To make Custards in Cups.

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

260. To make a Cream Custard.

PAKE the Crusts off from a Penny white Loaf, grate the Crumb very fine, and mix it with a quart of Cream, and a good Piece of Butter; beat the Yolks of twelve Eggs with Cream, sweeten them with Sugar; let them thicken over the Fire, make your Custards shallow, bake them in a gentle Oven, and when they are bak'd, strew fine Sugar over them.

261. To

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261. To dress Cutlets of Veal or Mutton.

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

262. To farré Veal or Mutton Cutlets.

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

263. Cutlets another Way.

MARINATE your Cutlets for three Hours in Verjuice, Juice of Lemon, Salt, Pepper, Cloves, Bay-leaves and Cives. Then make a thin Batter with

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Water, flour a raw Egg and as much Butter as a Walnut mix'd together, and well beaten; dip your Veal Cutlets in this Batter, and fry them in Hog's Lard. Garnish with fry'd Parsley, and serve them for the first Course.

264. *Do thus.*

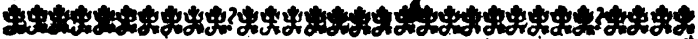
FLAT your Cutlets with a Cleaver, lard them and drudge them with Crumbs of Bread, Salt, Pepper, and shred Parsley; then toss them up in melted Bacon. Lay them in a Dish, pour on them a Rago of Sweet-breads and Mushrooms. Garnish with fry'd Parsley, and serve them.

265. *Do thus.*

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

266. *Do thus.*

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



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1. *To dress Dabs.*

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

2. *A Side-dish of a marinated Dab.*

CUT the Dab through the Back, that the Marinade may penetrate it: Make the Marinade as directed

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rested in the Article Marinade in Letter M. And when it is sufficiently marinated, let it be well breaded with Bread Crumb and season'd Chippings; then bake it, and garnish it with little Pies.

3. To dress a Dab in Sallet.

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

4. To candy Damsons.

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

5. To make Marmalade of Damsons.

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

6. Conserve of Damsons.

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

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7. To keep Damsons for Tarts.

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

8. To jelly Damsons.

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

9. Damson Wine.

To every five Quarts of Damsons, put two Gallons of Water, to which add five Pounds of Sugar;
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stone your Damsons, boil them till the Liquor is of a fine Colour; then strain them through a Sieve; then set it a working in an open Vessel for three or four Days; then pour it off the Lees, and let it work in that Vessel as long as it will; then stop it up for half a Year or more, till it is fine; then bottle it, and let it stand a Year or two before you drink it.

10. Another Way.

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

11. A Dartmouth Pye.

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

12. To bake red Deer.

BONE a Side of red Deer and season it; then take out the Back Sinews, and the Skin, and lard the Fillet, or Back with large Lard, as big as your middle Finger, seasoned with Pepper and Nutmeg; then mix six Ounces of Salt, with four Ounces of Pepper, and four of Nutmeg; slash the Venison on the outside to make

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make the Seasoning enter, and season it well with these: Your Pye being made, lay Butter in the Bottom of it, also a quarter of an Ounce of Cloves, and a Bay-Leaf or two; then lay on a few Cloves, and good Store of Butter; let it stand in the Oven for eight or nine Hours; but first baste the Pye with half a dozen Eggs well beaten; when it is bak'd and cold, fill it up with clarified Butter.

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

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

13. To make a farce for red Deer.

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

14. To roast red Deer.

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

15. Sauces for red Deer.

1. THE Gravy and sweet Herbs chopp'd small, and boil'd together, or the Gravy only.

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

3. Bread soak'd in Vinegar, Claret Wine, Ginger and Sugar, and beaten together, then strain'd and boil'd with a few whole Cloves, and a Sprig of Rosemary.

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

16. A Dorsett Pye.

LET a Leg of Veal be either roasted or parboil'd; then mince it small with Beef Suet, and sweet Herbs. Then

Then put some into the Rye, season'd with Nutmeg and Cinnamon; then beat as many Eggs as will wet it; and make it up like Eggs, and stick a Date in the middle of each of them, and lay them in a Pye, and lay some dry'd Plums over them; then put it in the Oven; before you draw it, take White-wine, Sugar and Butter, and pour into it, let it scald a little, give it a shake or two, and serve it up.

17. *To boil Ducks after the French fashion.*

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

18. *To boil wild Ducks.*

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

19. *To boil a tame Duck.*

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

20. *To Farce a Duck.*

FARCE the Breast of your Duck, with the Flesh of the Breast of a Capon, Beef Marrow minc'd small, and the Yolks of raw Eggs, season'd with Salt, Pepper;

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per, and a little Nutmeg; then stew the Duck *a la Braise*, and make a Ragoo of sweet Breads of Veal, or Lamb, fat Livers, Cocks-combs, Truffles, Mushrooms, Artichoke Bottoms, and Asparagus Tops; tosse up all these in melted Bacon, moisten it with Gravy; thicken with a Cullis of Veal and Ham; pour this Ragoo upon it, and serve it up.

21. To fritassly Ducks.

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

22. To fritassly a Duckling.

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

23. To dress Ducks with Celery.

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

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Drops of Vinegar. Dish your Ducks, pour the Ragoos over them, and serve them up.

24. To dress a Duck with Cucumbers.

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

25. To dress Ducks with Olives.

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

26. To dress a Duck with Juice of Orange.

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

27. To dress a Duck with green Peas.

FIRST dress your Duck *a la braise*; then toss up some green Peas in a Sauce-pan, with sweet Butter, Salt, Pepper, a dust of Flour, and a Faggot of Savoury Herbs; moisten them with Gravy, thicken with the Yolk of an Egg beaten up with a little Cream;

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Cream; dish the Duck, pour the Ragoo over it, and serve it up.

28. To dress a Duck with Turnips.

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

29. To roast a Sea Duck.

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

30. To dress a Duck a la braise.

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

31. To dress Ducks with Oysters

TAKE wild Ducks, truss them, make a Ragoo with Veal Sweet-Breads, Mushrooms, Truffles and Oysters, season'd with fine Herbs, Cives and Parsley; when it is almost ready, farce the Ducks with it; tye them up well; and roast them; a little afterwards make a Mushroom Cullis, such as is usually made for Partridges, pour

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pour it upon them, and serve them up hot for a Side-Dish.

32. *Di thus*

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

33. *To ſtew Ducks.*

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

34. *A Duck Pye.*

TAKE wild Ducks, ſeaſon them well with Pepper and Salt; put them in your Pye, adding two large Onions minc'd ſmall, and good ſtore of Butter; bake it and pour in good Sabe of melted Butter.

35. *To make a Duck Pye.*

TAKE a couple of Ducks, prepare them for roaſting, parboil them; then lard them with large Lardons of Bacon, and the lean of Ham, ſeaſon'd with Pepper, Salt, Spice, ſweet Herbs, Parſly and Cives ſhred ſmall; make your Paſte, roll it out an Inch thick, raiſe your Pye; lay all over the Bottom of it pounded Bacon, ſeaſon'd with Salt, Pepper, Spices, ſweet Herbs, Cives, and Parſly ſhred; then lay in your Ducks, and fill up the empty Spaces with Mutton Cutlets, larded and ſeaſon'd with the Seaſoning abovemention'd; then ſtrew ſome of the ſame Seaſoning over your Ducks and Cutlets, and lay thin Slices of Veal over all, and thin Slices of Bacon over your Veal; then put in a Piece of Butter; then lay the Lid on your Pye, and ſet it in the Oven;

Oven ; let it stand for four or five Hours in the Oven ; while it is baking make a Ragoo of Mushrooms Truffles, Cocks Combs, Livers and Sweet-Breads, tofs'd up in a Stew-pan with melted Bacon, moisten'd with Gravy ; let these all simmer over a gentle Fire for half an Hour, skim off the Fat, and thicken it with a Cullis of Veal and Ham. When your Pye comes out of the Oven, set it in a Dish, cut it open, take out the Bacon and Veal, take off the Fat that swims at top, pour in your Ragoo, and serve it up hot for the first Course,

36. **To make a Sea Duck Pye.**

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

37. **To dress a Duck with Succory.**

DRESS your Duck a la braise, scald your Succory, squeeze out the Water, give it two or three Cuts with a Knife, tofs it up in a Sauce-Pan with Gravy, thicken it with some Cullis of Veal and Ham ; Dish your Duck, pour the Ragoo over it, and serve it up.

38. **A Cullis of Ducks.**

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

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1. To dress Hogs Ears.

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

2. Another Way.

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

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

3. To bake Eels.

WHEN your Eels are stripp'd and well cleans'd, take a shallow Pot, and cut your Eels in Lengths, according to the Depth of your Pot, and put them in so that they may stand end-ways; put a small Quantity of Water, Salt, Pepper, Shalots cut small, some Sage chopt small,

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Marjoram,

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Marjoram, Rosemary Tops and Thyme, and set them in the Oven; when they are bak'd, beat up some Butter with the Liquor that comes from them, and some White-wine, and serve them up.

4. To broil Eels.

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

5. To collar Eels.

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

6. Another Way.

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

7 To dress Eels a la daube.

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

8. The English way of dressing Eels.

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

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

9. To farce Eels

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

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10. To fry Eels.

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

11. To bask Eels.

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

12. Eels with brown Sauce.

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

13. The best way to roast a large Eel.

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

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14. To spitcock an Eel.

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

15. Eels with white Sauce.

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

16. Eel Potage.

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

17. To season an Eel Pye.

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

18. To stew-Eels.

PUT them into a Stew-pan with White-wine, and a little Salt; when they are half stew'd, put to them

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some Horse-radish, an Onion quarter'd, a little grated Bread, and a little beaten Cloves and Mace; when they are almost done, put in a little Butter, and a Glass of Claret, and an Anchovy quarter'd; give them a walm or two, and serve them up.

19. To souce Eels.

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

20. The best way of Roasting Eels.

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

21. Eel Powts in Casserole.

HAVING cleans'd your Eel Powts as before, lay by their Livers, and fry the Powts in burnt Butter; then put

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

22. To make a Ragoo of Eel-Powts.

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

23. Eel-Powt Potage.

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

24. To make an Eel-Powt Pye.

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

25. Eggs with Anchovies.

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

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

26. Eggs poach'd with Anchovies.

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

27. To dress Eggs with Bread.

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

28. To broil Eggs.

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

29. To dress Eggs and Cray-fish.

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

30. Eggs poach'd with Cream.

POACH pour Eggs with Butter in a Stew-pan; then take them out upon a Plate, and trim the Whites; then

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then put to them some Cream with Sugar, and a little Salt, garnish them as you please, and serve them up hot.

31. **D** thus.

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

32 **To dress Eggs in Crepine.**

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

33. **Poach'd Eggs and Cucumbers.**

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

34. To farce Eggs.

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

35. To fricassy Eggs.

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

36. Another Way.

BEAT up half a score Eggs with Cream, Rose-water, Sugar, Nutmeg and Mace; then cut two or three Apples into round Slices, fry them with fresh Butter; when they are enough, take them up, and fry half the Eggs and Cream in other fresh Butter, stir it as you do a Tansy, when that is enough, put it into a Dish, and put in the other half of the Eggs and Cream, and lay the Slices of Apple round the Pan, and

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and the other Eggs fry'd before upon them; when they are fry'd enough, put them in a Dish, squeeze in the Juice of an Orange, and strew on Sugar.

37. To dress Eggs the Burgundian way.

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

38. To dress Eggs after the German way.

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

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

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

40. To dress Eggs the Italian Way.

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

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41. To dress Eggs with Lettuce.

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

42. To butter Eggs the Polonian Fashion.

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

43. To dress Eggs after the Portuguese Way.

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

44. Another Way.

MINCE Parsley, Leeks, and Onions small, fry them in fresh Butter; when they are about half fry'd, put into them hard Eggs cut into rounds; a Handful of Mushrooms, well pick't, wash'd and sliced, and some Salt; fry all together, and when they are almost done, put in a little Vinegar; lay Sippets in the Dish, and slices of Lemon upon them; then pour in your Eggs, &c. and grate Nutmeg over them.

45. To dress Eggs the Spanish Way.

TAKE a dozen and half of new laid Eggs, break them, and mix them with a Quarter of a Pound of Sugar, a quarter of a Pint of Sack, a little Salt, and grated Nutmeg, and the Juice of an Orange, beat them

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them all together very well; then set them over a gentle Fire, and keep them continually stirring till they begin to thicken: Then serve them up to Table in a Dish with toasted Manchets dipt in the Juice of Oranges, White-wine, or Claret, and scraped Sugar: Then sprinkle over them some Juice of Orange.

46. To poach Eggs.

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

47. Another Way.

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

48. To poach Eggs with Gravy.

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

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49. Artificial Eggs au miroir.

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

50. Eggs in Spoonshine.

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

51. To dress Eggs with Orange Juice.

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

52. Eggs with Rose-water.

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

53. To dress Eggs hard.

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

54. To dress Eggs with Verjuice.

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

55. To make a Florentine of Eggs.

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

56. To make an Egg Pye.

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

57. Another Way.

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

58. To make mintt Pye of Eggs.

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

59. To fry Eggs as round as Balls.

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

60 To make artificial Eggs.

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

61. To make an Egg as big as twenty.

PART the Yolks from the Whites of twenty Eggs, strain the Yolks by themselves, and the Whites by themselves, boil the Yolks in a Bladder, in the Form either of an Egg, or Ball; when they are boiled hard, put the Ball of Yolks into another Bladder, and the Whites round

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round about it, and bind it up oval or round, and boil it: These Eggs are used in grand Sallets.

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

62. To butter Eggs upon Toasts.

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

63. To pickle Elder-buds.

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

64. To pickle Elder-tops.

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

65. To make Elder-Winegar.

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

66. To make Elderberry-wine.

TO six Gallons of Water put twenty four Pounds of Malaga Raisins pick'd from the Stalks rubb'd clean, and cut small; boil the Water for an Hour or more, and then pour it hot upon the Raisins; then let it stand ten or twelve Days in the Vessel, stirring it now and then;

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then, then strain it: Take Elder-berries and put them in a Pan, set the Pan in a Kettle of boiling Water for some time; then squeeze them, strain the Juice, and when it is cold put five Pints of it into the Raisin Liquor, and put it up into a Cask, and let it work: when it has done working bung it up close, and let it stand till it is fine, then bottle it off.

67. To make Elder-flower-wine.

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

68. To candy Elecampane Roots.

TAKE the fairest Roots out of the Syrup, wash off the Sugar, and dry them with a Linnen-cloth; to each Pound of Roots take a Pound and three quarters of Sugar, clarify it well, and boil it to a candy Height; then dip in your Roots, and afterwards stove them.

69. To preserve Elecampane-Roots.

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

70. To make a Ragoo of Endive.

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

71. To candy Eringo-roots.

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

72. To preserve Eringo-roots.

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



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1. Of Farces.

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

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

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

3. To make a grand Farc'd Dish.

BOIL some Eggs 'till they be very hard, then separate the Yolks from the Whites, divide them into halves ; then pound the Yolks in a Stone Mortar with March-pane stuff and sweet Herbs, minced very small ; add these to the Eggs with Sugar and Cinnamon finely beaten, mix all together with Salt and Currans ; fill the Whites, and set them by, then take preserved candied Oranges, fill them with the March-pane Paste and Sugar, and set them by : Then have boil'd Chesnuts blanch'd, and Pistaches ; then have boil'd Asparagus minc'd with Butter and a little Canary ; then have Marrow steeped in Rose-water, and fry'd with Butter ; then have Sweet-breads or Lamb-stones, and Yolks of Eggs dipt in Butter and fry'd ; then have green Codlins sliced, mix'd with Bisket Bread, and Eggs, fry'd in little Cakes, then have some Artichokes and Potatoes boil'd and fry'd in Butter ; then have some Pigeon-peepers and Chicken-peepers, or any Land-fowl, fry'd ; and have also some Parmesan made into Balls as big as a Walnut, Lay your Fowls in the middle of a large Dish or Charger, then lay a Layer of Sweet-breads and Artichoke Bottoms and Marrow, and on them preserv'd Oranges ; and place your hard Eggs round them, and also Asparagus fry'd, Yolks of Eggs, Chesnuts, and Pistaches ; then your green Codlins farc'd. Thus having fill'd your Dish or Charger, lay Marrow all over, with the Juice of Oranges. Some do it this way ; Take two Pound of Beef Marrow, and cut it into bits as large as Dice, and a Pound of Dates cut into square bits, and a Pound of Prunes stoned, and a Pound of Currans ; mingle all these well together in a Platter, with a Pound of Sugar, an Ounce of Cinnamon, and the Yolks of twenty Eggs ; then take the Yolks of twenty Eggs more, strain them with Rose-water, Sugar, and a little Musk, fry them in Butter into two Pancakes ;

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cakes; when they are fry'd yellow, lay one in a Dish, and spread the former Materials on it; then cut the other into thin Slices as broad as your little Finger, and lay it over all in the form of a Lattice-window, set it in an Oven a little, then fry it.

4. To preserve Fat of Beef,utton, &c.

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

5. To pickle Fennel.

MAKE Water boil, tye your Fennel up in Bunches, and put them into the Water; give them half a dozen Walrus; drain them, put them into a Pot, and let your Pickle be Vinegar.

6. To make a Fennel Sallet.

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

7. To make a Farce of Fish.

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

8. To souce Fish, as Carp, Pike, or Bream.

LET your Fish be drawn, but not scal'd; lay by the Liver, wash it very well; take two Parts of Water, and one Part of White-wine, and boil them with Salt, whole Spice, and a Bundle of sweet Herbs, and

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when it boils, put in a little Vinegar, and then your Fish; when it is boild enough, take it up. Then put into the Liquor some bruis'd Ginger and Pepper, boil it again, take it off, let it stand to cool, and when cold, put it in a Pan, and put your Fish into it, When you serve it up, lay some of the Jelly about the sides of the Dish, and some Fennel, also some Sauce of Vinegar.

9. To make a Florendine.

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

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

10. To make a Florendine Magistral.

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

11. To boil flounders, or Platte.

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

12. *Another May.*

BOIL sweet Herbs, Tops of Rosemary, Thyme, Winter-savoury, and sweet Majoram; pickt Parsley, and a little whole Mace, in White-wine and Water, of each an equal Quantity; when they have boild for some time; then put in your Flounders, scum it well; then put in a Crust of Manchet, a quarter of a Pound of Butter; season with Salt, Pepper, and Verjuice, and serve it up.

13. *To make a Flounder, or Blaitt Pye.*

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

14. *To stew Flounders.*

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

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15. To candy Flowers.

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

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

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

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

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

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

17. To keep Flowers all the Year.

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

18. To pickle Flowers.

TAKE Flowers of any sort, put them into a Gally-Pot with their weight in Sugar, and to each pound of Sugar, put a Pint of Vinegar.

19. To make Flummery.

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

20. To make Scotch Flummery.

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

21. To make West Country Flummery

LAY half a Peck of Wheat-bran in steep in cold Water, for three or four Days; then strain it, and boil it to a Jelly, sweeten it with Sugar, and put in Orange Flower and Rose-water; then set it by till it is cold, and eat it with Cream, Milk, Wine, or Ale.

22. To make a Norto'k Fool.

BOIL three Pints of Cream with whole Cinnamon and Mace; then put in the Yolks of nine Eggs well beaten; then take it off the Fire, and take out your Spice; your Cream being pretty thick, cut a Manchet into Slices, and lay them all over the Bottom of a Dish; then pour on some Cream; then lay on more Bread, and repeat this, till the Dish is full; then trim the Sides of the Dish with some carved Sippets, and

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and stick it with sliced Dates; scrape Sugar over it, and serve it up.

23. To make *Forc'd-meat*.

TAKE three Pound of Veal, a Pound of Suet, and a Pound of fat Bacon, boil them together for half an Hour; then put them into cold Water, that the Bacon, &c. run not to oil in mincing. Then mince them each by it self, as small as you can. Then pound them all together in a Marble-mortar very well, seasoning with Salt and Pepper; adding also half a score raw Eggs, and a couple of *French Rolls*, soak'd in Broth or Milk: When these are pounded into a Paste, set it by for use.

24. Another *Way*.

TAKE two pound of Veal, two Pound of Beef-suet, and a little Bacon; mince all these well together, then pound them in a Mortar to a Paste; seasoning with Salt, Pepper, Nutmeg, Mace, and sweet Herbs.

And when you roll it up to fry, put to it the Yolks of two or three Eggs to bind it.

25. Another *Way*.

TAKE Beef-marrow, Crumbs of white Bread, the Yolks of Eggs well beaten, a little Thyme and Savoury; season them well with Salt, Pepper, Cloves, and Mace: Scald some Spinage, drain it, mince it small; mix all well together, and make it up, some into Balls, and some into Rolls.

26. To make *Forc'd-meat Balls*.

CUT two Pound of Leg of Veal into thin slices, hack it with a Knife on the Dresser, taking out all the Skins and Strings; shred three Pound of Beef-suet very small; mix it well with the Veal, and pound them to a Paste in a Stone-mortar; season them with a Spoonful of Salt, half an Ounce of Pepper, and a couple of Nutmegs grated, a little Rosemary, and a Handful of Sage, shred small; mix all these well together, with a couple of Eggs into a Paste, put it into a Pot, and set it in a cool Place, and roll it into
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round Balls when you use it, or into long ones like Sausages, and boil them in strong Broth for about a quarter of an Hour.

27. To pot *Fowls*.

WHEN they are clean pick'd and sing'd, dry them with a Cloath, but do not wash them, for that will hinder their keeping; season them with Salt, Pepper, Nutmeg, Cloves and Mace, let them lye for a Day and Night in the Seasoning, lay them in the Pots with their Breasts downwards; slit some Cloves and Mace and strew over them, and cover them with melted Butter an Inch and half thick, tye them over close, and send them to the Oven; when they come out, let them stand a while to drain; then take them out, fill their Bellies with Butter, put them into another Pot with their Breasts upwards, pour off the Butter they were bak'd in, leaving the Gravy behind, and the other Ingredients, and pour it upon them, adding more melted Butter, enough to cover them an Inch thick.

28. *Fricandoes*.

Fricandoes or *Scotch Collops* are used to garnish sumptuous side Dishes, and also to make particular Dishes; when they are used for garnishing, you need only lard them, but when farc'd for a separate Dish you must prepare them as follows.

29. To farce *Fricandoes*, or *Scotch Collops*.

CUT some thin Slices off from a Leg of Veal, lard them and lay them on a Table or Dresser with the Bacon underneath; make a Farce of Veal, a little Bacon, Beef Marrow, and Eggs, season'd with Salt, Pepper, and sweet Herbs; then cover your Veal with this Farce, then smooth the Edges of them with your Fingers dipt in beaten Egg; cover the Bottom of a Stew-pan with Slices of Bacon, and lay in your farc'd Slices, cover the Pan, and put Fire both over and under it; let them stew thus till they are brown on both Sides, then take them up, and drain the Fat from them; then put them in a Stew-pan with Beef Gravy, and simmer them in it; then take off all the Fat, and put in a little Verjuice,
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dish them, pour on them a Ragoo of Sweat-breads, Mushrooms and Truffles, and serve them warm.

When they are us'd for garnishing, they are not to be be larded, otherwise to be dress'd after the same Manner.

30. A rare Fricassly.

TAKE half a dozen Chickens, and half a dozen Pigeons, scald and truss them; take Lamb-stones and Sweet-breads blanch'd, parboil them, slice them, and fry most of the Sweet-breads flour'd; cut Asparagus Tops an Inch long, take the Yolks of a couple of hard Eggs, the Marrow of half a dozen Bones, and Pistaches, fry half the Marrow and white Butter green; keep it warm; then take a clean Frying-pan, and fry your Fowls in sweet Butter; when they are fry'd pour out the Butter, put to them Mutton Gravy, some Salt and large Oysters fry'd; then put in the rest of the Sweet-breads that are not fry'd, and the Yolks of hard Eggs, the other half of the Marrow, the Pistaches and Asparagus Tops; add Pepper and grated Nutmeg, a litle White-wine, and, if you please, a Clove or two of Garlick, stew them well together; then take the Yolks of half a score Eggs dissolv'd in a Dish with Wine-Vinegar, or Verjuice of Grapes, and a little Mace beaten, and put these to your Fricassly; then set a large Dish on a Chafing-dish of Coals, slice into it a Six-penny *French Loaf*, with some Mutton Gravy, give your Fricassly two or three walms on the Fire, and pour it in; garnish with fry'd Oysters, fry'd Sweet-breads, fry'd Marrow, slic'd Almonds, Pistaches, and the Juice of two or three Oranges.

31. To make Fritters.

TAKE a Pint of Cream, thicken it with Flour, beat twelve Eggs, leaving out the Whites of eight; then put in twelve spoonfuls of Canary, and strain them into the Batter; put in a little Salt, Cinnamon, grated Nutmeg, and beaten Ginger; then add another Pint of Cream, and beat the Batter for almost an Hour; cut thin Slices of Apples, dip them in the Batter, and put them into a Pan of boiling Lard.

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32. To make Court Fritters.

TAKE Milk warm from the Cow, turn it with Sack, take out the Curd, put it in a Bason with six or eight Eggs, beat it very well with a Whisk; then put in Flour and make it Batter, put in Sugar; then make some clarified Beef-suet boil, put them in, serve them for a side Dish.

33. Fritters the Italian Way.

BOIL a Pound of Rice in a Pint of Cream, till it is pretty thick, then spread it to cool in a Dish; then stamp it in a Wooden or Stone Mortar, with a Pound of grated Cheese, the Yolk of four or five hard Eggs, some grated Bread, Sugar and Musk, then make it into Balls; when the Paste is very stiff you may make them of divers Colours, with the Flowers of Marigolds, Violets, Blue-Bottles, and Pinks or Carnations stamp'd. If the Paste be too tender, work in more Bread and Flour, fry them and serve them up to Table with the Juice of Oranges and Sugar scraped over them; garnish these Balls with Stock-Fritters.

34. To make Fritters of Arms.

FOR these you must have Bras Moulds of Coats of Arms, strain a Pint of Flour with a Pint of Water, and make the Batter thinner than thin Cream; then heat the Moulds with clarified Butter, when they are hot wipe them, dip the Moulds half way in the Batter and fry them, garnish any boil'd Fish, Meats or stew'd Oysters with them; besides Coats of Arms, you may have Moulds for any Forms you please, as Dolphins, &c.

35. To make white or blanc manger Fritters.

TAKE Rice, wash it well in five or six Waters, then dry it well by the Fire, then pound it in a Mortar, and sift it thro' a Lawn Sieve; take an Ounce or something more of this Flour, put it into a Stew-pan and wet it with Milk, and when it is well mix'd, pour in a Quart of Milk, then set it over a Stove, and keep it continually stirring; then put thereto the Breast of a fat
Pullet

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Pullet roasted, minc'd very small, some candy'd Lemon-peel grated, and a little Sugar, as it is boiling, and keep it over the Fire till it is almost as thick as a fine Paste; flour a Peel or Dresser-board very well, pour out your Paste upon it, and roll it with a Rolling-pin, and when it is cold, cut it into little Pieces, flour your Hand, and make them up neatly, and fry them in good Lard, as before; put them in Plates, sprinkle Orange-flower-water over them, sugar them, and serve them up.

36. To make Milk Fritters.

THEY are made after the same Manner as Water Fritters, but less Flour must be put in, that it may be rather a Batter than a Paste, but you must put in more Eggs; then pour the Batter out of the Sauce-pan into a Plate, heat your Hog's Lard, make the Fritters with the End of a Spoon, dipping it in the Lard that the Fritters may not stick to it; keep your Pan continually moving till they are brown, lay them in a Dish, strew Sugar on them, and let them be sprinkled with Orange-flower Water; then sugar them again, and Ice them over with a red-hot Fire-shovel.

37. To make Fritters of divers Forms.

TAKE two Pounds of fine Flour, strain it with some Almond-milk, White-wine, Sugar and Saffron, be provided with tin Moulds of divers Forms, as Birds, Dolphins, Flowers, &c. put the Batter into the Moulds, and the Moulds in a Pan cover'd with Suet or clarify'd Butter.

38. To make Water Fritters.

PUT some Water and a little Salt into a Stew-pan, some candy'd and green Lemon Peel minc'd small, and a bit of Butter as big as a Walnut. Let it boil over a Furnace; then put in two large Handfuls of Flour, and stir it about well, till it be loosened from the Pan. Then take it off the Furnace, and put in the Yolks of a couple of Eggs, and mix them well together, continuing to put in two Eggs at once successively, till you have put in a Dozen. Then drudge your Peel well with Flour, and dip your Hand in Flour,

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Flour; draw out your Paste into Pieces, and lay it on the Peel; when they have lain a little, roll them out, and cut them in small round Pieces, let them not stick to one another. Fry them in Hogs-Lard; lay them in a Dish, Sugar them, and sprinkle Orange Flower-water upon them, and serve them up on Plates.

39. To bake Frogs.

FLEY your Frogs, take the hind Legs, cut off the Feet, and season them with Salt, Pepper and Nutmegs; put them into a Pye, with whole Mace, Slices of Lemon, and sweet Herbs minced small; Barberries or Grapes, and Gooseberries, Artichokes, Potatoes, or Parsnips; Skirrets, and Marrow; close up your Pye and bake it, and when it comes out of the Oven, liquor it with Butter, and Juice of Orange, or Grape-Verjuice.

40. To make Frumety.

TAKE two Quarts of hull'd boil'd Wheat, a Gallon of Milk, two Quarts of Cream, and boil them till they become pretty thick; then put in Sugar, the Yolks of eight or ten Eggs well beaten, three Pound of Currans, plump'd by being gently boil'd in Water; put these into the Frumety, give them a few walms, and it will be done.



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1. A Gallinawfry.

BOIL a Leg of Mutton, a little more than half enough; wash one Part very small, and put it into a Dish with Onions shred small; cut the other Part of the Mutton into larger Pieces, and break the Bones; then set it a stewing in a Stew-pan, with Salt, Pepper, Capers, Verjuice, and a Pint of White-wine, and when it is stew'd serve it up with Sippets.

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2. Another Way.

STRIP off the Skin of a Shoulder of Mutton, yet so, that it hang to the Knuckle; mince the Flesh small, and put it into a Pan with Lard, Salt, Pepper, Nutmeg, some Broth, whole Chibbols, Mushrooms, green Lemon, and sweet Herbs, and fry it, or stew it all together. Then dress it under the Skin, which which may be breaded, or coloured. When it is ready to be serv'd up, add some Lemon Juice, or good Gravy.

3. To make Gammon.

TAKE small Slices of raw Gammon, beat them well, and toss them up in a Stew-pan with Lard; then set them over a Chaffing-dish, and with a Spoon bring them to a brown Colour with a little Flour. Then put to them some good Gravy, a Faggot of Chibbols and sweet Herbs, Mushrooms and Truffles minc'd, a Clove of Garlick, a few Cloves, some slices of Lemon, a little Vinegar, and some Crufts of Bread: When they have all boil'd enough, strain them through a Sieve, and set it by for use in dressing all sorts of Dishes, in which Gammon is us'd.

4. To make Fish Gammon.

TAKE the Flesh of fresh Salmon, Tenches and Eels, and the Roes of Carps; mince them small, pound them in a Mortar, with Butter, season'd with Salt, Pepper, and Nutmeg, Of this pounded Flesh, make as it were, a kind of Gammon upon the Skins of Carps, wrap it up in a clean Linen-cloth, sew it up tight, boil it with half Wine, half Water, season'd with Pepper, Cloves, and a Bay-leaf. Let it cool in its own Liquor, serve it up with Slices of Lemon, sweet Herbs chopt small, and Bay-leaves.

5. To dress a Gammon of Bacon.

WATER it, scrub it with a Brush, scrape the Rind, and dry it with a Cloth, boil it where it may have room enough; put into the Water Fennel, Marjoram, Sage, Rosemary, and Bay-leaves; when 'tis enough, pull off the Skin, and stick the Top with Cloves;
strew

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strew some Pepper over it, and serve it up with Vinegar, Pepper, Mustard, and the Herbs minc'd small.

6. A Gammon Cullis.

TAKE one half Gammon, and the other half Veal, put it into a Stew-pan, and order it without Lard, as if it were for Veal-gravy: When it is boil'd enough, add some dry Crufts, Cives, Parsley, sweet Basil, and Cloves, and some very good Broth, season it well and strain it.

7. To roast a Gammon.

PULL off the Rind, and lay it in warm Water to freshen it. Put it into a Pan, and pour a' Quart of Canary upon it, and let it lye in it for twelve Hours; put it upon the Spit, and some Sheets of white Paper over it, and order it as *Ham*, No. 4. H.

8. Gammon in a Ragoo.

FRY Slices of Gammon; make a Sauce with Red-wine, a little beaten white Pepper, and Cinnamon; a pounded Macaroon and Sugar. Put your slices of Gammon into this Sauce, and sprinkle them with Orange Juice, and serve them up.

9. A Gammon Pye.

TAKE a Gammon of Bacon, pull off the Swerd or Skin, and pare off the bad Fat, cut off the Hock, and bone it in the middle. Then cover it with thin slices of Bacon and Beef-stakes, Spice, Pieces of Onion, sweet Herbs, and a Bay-leaf; then put it in a Pot, cover it close, and put Fire both over and under it, and stew it for fourteen or fifteen Hours, let it stew gently, and afterwards cool in the same Pot; then make a pretty thick Border of Paste round the Dish you would bake it in; put your Gammon into the Dish; when it comes out of the Oven, take out the Gammon, pour off all the Fat that lyes round about, and put it into a Dish with its own Gravy: You may fill up the Intervals with the Beef-stakes, and some Fat, and compleat the filling them as in the Pye. Give it a Colour with the red hot Fire-shovel,

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and chop a little Parsley, and strew with Bread-chippings, serve it up cold.

10. To boil Giblets.

SCALD and pick the Giblets clean, boil them in Water, and Salt, with two or three Blades of Mace, and serve them up on Sippets, with melted Butter, scalded Grapes, or Gooseberries, Barberries, and slic'd Lemon.

11. To make a Ragoo of Giblets.

SCALD the Giblets, and if you have any Cock-combs, scald them by themselves, and skin them; then put them into a Pan with strong Broth, seasoning them high with Salt, Spice, and sweet Herbs, and simmer them; then fricassy them in melted Bacon, with some Cives and shred Parsley; then put them again into their own Broth, and simmer them, thicken with the Yolks of Eggs, and serve them up in Plates.

12. To stew Giblets.

LET the Giblets be first parboil'd; then tosd up in a Sauce-pan, as a Fricassy of Chickens; then set them over a gentle Fire in a Stew-pan, with good strong Broth; cover it close, and let them stew till half the Broth is consum'd; in the mean time set a couple of *French* Rolls to simmer in strong Broth, and place them in the middle of the Dish, lay your Giblets round and upon them; pour Mutton Gravy upon them, and serve them up hot.

13. To make a Giblet Pye.

STEW them tender, season them pretty high with Salt, Pepper, two or three Shalots, an Onion quartered, and sweet Herbs; put in Water enough to just cover them. Make a Puff-paste, and when they are stew'd enough, put them into your Patty-pan, laying over them a good Quantity of sweet Butter, the Yolks of hard Eggs, and forc'd-meat Balls; then put on the Lid of your Pye; just before you put it in the Oven, make a Hole in the Lid, and pour in half the Liquor they were stew'd in.

14. To

14. To candy Gilliflowers.

TAKE the weight of your Flowers in refin'd Sugar, or Sugar-candy, sift it, put to it some Rose-water, and set it over a gentle Charcoal-fire; put in your Flowers, and stir them till the Sugar be of a candied height; then keep them in a dry Place for use.

15. To pickle Gilliflowers.

TAKE the Flowers just blown, take them out of the Husks, clip off the white Bottoms, and put them in fair Water; boil up White-wine Vinegar, and scum it till no more Scum will rise; let it stand by to cool; then squeeze the Water out of the Gilliflowers, and put them into the Vinegar; put in some broken Cinnamon, a few Blades of Mace; melt some double refin'd Sugar in Rose-water, and put to the Pickle, and stop them up close.

When you use them mince them small, put a little Vinegar to them, and strew over them a little fine Sugar. They are a very good Sauce for Lamb, or Mutton.

16. To make Syrup of Gilliflowers.

CLIP your Gilliflowers, and sprinkle them with fair Water; put them into an earthen Pot, stop it up very close, and set it in a Kettle of Water, and let it boil for two Hours; then strain out the Juice, put a Pound and half of Sugar to a Pint of Juice, put it into a Skillet, set it on the Fire, keeping it stirring till the Sugar is all melted, but let it not boil; then set it by to cool, and put it into Bottles.

17. To make Ginger-Bread.

TAKE four Pounds of Treacle, of Citron, Lemon, and Orange Peel, and candy'd Ginger, of each half a Pound; slice all these thin, add also beaten Ginger, Coriander-seeds, and Carraway-seeds, of each two Ounces; mix all these with as much Flour, as will make it a soft Paste; then lay it in Cakes on Tin-plates, and bake it in a quick Oven.

18. Another Way.

TAKE two Quarts of fine Flour, a Pound of Treacle, a quarter of a Pound of Sugar, half an Ounce of powder'd Ginger, candied Orange and Lemon Peel chopt small, of each an Ounce; of new Spice together as much; mix all these as stiff as you can and bake it.

19. To make an excellent Sort of Ginger-Bread.

TAKE a Quart of Damask-rose-water, and four Pound of double refin'd Sugar; two Quarts of fine Flour, or so much as will make it up into a pretty stiff Paste. Take Ginger, Carraway-seed, and Coriander-seed, of each two Ounces, finely powdered; Nutmegs finely powdered one Ounce and a half; Anni-seed, and Fennel-seed, powder'd, of each three quarters of an Ounce; of Cloves powdered, almost half an Ounce. Mix all these well together in a Mortar. Then reserve this Powder for use. Put in two Ounces of it into a Quart of your Syrup made of Rose-water and Sugar to your two Quarts of Flour; make your Paste into thin square Cakes, and bake it.

20. Goats flesh collar'd and souc'd.

TAKE the Neck or Breast of a Goat, bone it, and beat it with a Rolling-pin, of an equal thickness; then season it with Salt, Pepper, Ginger, Cloves, and Mace, and all sorts of savoury Herbs shred small; roll it up, and bind it with Tape; put it in a Pot with half a Pint of White-wine and bake it; when it is bak'd, put to it some strong Broth, and half a Pint of White-wine more.

21. To make a Goat Pasty.

SKIN the Hind-quarter of a fat Goat, bone it, and cut it into Stakes, beat it with a Rolling-pin; season it with Salt, Pepper, Nutmeg, and Thyme minc'd; put your Stakes in Claret, and let them stand all Night; then put the Meat into your Paste, strew on it some Beef-suet and bake it. Put the Bones with a Pint of Claret, and some strong Broth into a Pan, cover the Pan close with coarse Paste, and bake that also; when

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when they are baked, fill your Pasty with the Liquor out of the Pan, and serve it up.

22. To make a *Godshoe*.

MINCE Leg of Veal, parboil'd Bacon, and other Fat together: Chop Mushrooms, Truffles, Cives, and Parsley; and put to them; add four whole Eggs, and two Yolks, and the Crum of a Loaf soak'd in Gravy: Lay thin slices of Bacon in the Bottom of the Stew-pan, and put in all these, and make, as it were a Pye. Cover them, and let them stew between two gentle Fires.

23. To boil a *Goose*.

PUT it into a Pot with fair Water, or strong Broth; let it boil, scum it clean; then put in Salt, Pepper, three or four slic'd Onions, and three or four Cloves, some White-wine, Mace, Raisins, and Currans, a little grated Bread, and a Bundle of sweet Herbs. When it is boil'd enough, dish it up on Sippets; slash it on the Breast, and garnish with slices of Lemon and Barberries.

24. To collar a *Goose*.

BONE your Goose, cut the Flesh into square Pieces; then put it in steep for twelve Hours in White-wine, seasoned with Salt, Pepper, Cloves and Mace; then take it up, and spread small Pieces of Anchovies over it, with *Westphalia* Ham minc'd small; roll it up tight, and boil it in strong Broth, mix'd with a little White-wine, whole Mace and Pepper; and let it stand in this for a Pickle. When you use it, cut it in halves; garnish the Dish with *Westphalia* Bacon minc'd, and serve it up.

25. To dry a *Goose*.

LET your Goose be fat, powder it for a Month; then hang it up in a Chimney to dry as you do Bacon; when it is well dry'd, boil it well and serve it up to the Table with Mustard and Sugar. You may garnish the Dish with Bay-leaves.

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26. To fricassly a Goose.

ROAST a Goose, and before it is quite enough, cut and scotch him with your Knife long-ways, and then slash it a-cross; wash it with Butter, strew Salt over it; then lay it in the Dish with the skinny Side downwards; then set it before the Fire in a Frying-pan, till it has taken a gentle heat; then turn the other Side, and let that have a heat; afterwards broil it on a Gridiron, over a gentle Fire; when it is enough, baste the upper-side with Butter, and drudge it with grated Bread and Flour; put it upon the Gridiron again, and froth it; make a Sauce of Butter, Vinegar, Mustard and a little Sugar; pour this into a Dish, with Sausages, and Lemon, and serve it up.

27. To dress a Goose in Ragoo.

SINGE the Goose, beat it down with a Cleaver; flat it on the Dresser; then blanch it in scalding Water, let it be cold; then lard it with Lardons, as large as two Quils; season'd with Salt, Pepper, Nutmeg, and Cloves beaten; season the Goose both inside, and outside, as you do for a Pye; and lay it in the Bottom of a Sauce-pan, or Bras-dish, with a Pound of Suet, and half a Pound of Bacon, both cut in Slices; flour the Breast of your Goose, lay the Breast downwards in your Dish or Sauce-pan; put in half a Pint of Broth, or Gravy, two whole Onions, two Bay-leaves, and a sprig of Thyme, and let it stew for two Hours gently, till it comes to a good Colour; cover it with a baking Cover, and put a little clear Fire over the top; when the Breast is browned, turn the Back downwards, and add a little Broth or Gravy, and let it stew till it is tender. In the mean time set a Sauce-pan over the Fire, with a quarter of a Pound of Butter, and a small Handful of Flour, and a couple of Onions, rub it softly, till it is well browned; then put to it a Quart of Gravy. Your Ragoo may be Turneps, Carots, and Onions.

28. To

28. To souce a Goose.

BONE your Goose, cut the Flesh square, lay it a steep in White-wine, and Salt, Pepper, Cloves, and Mace, for twelve Hours; then take it out, and lay Pieces of Anchovies over it, and *Westphalia* Ham minced small; then roll it up hard, and boil it in strong Broth, and a little White-wine, whole Pepper, and some Blades of Mace; put it in a Pan, let it stand in this Liquor 'till you use it: When you serve it, cut it in half, and garnish the Dish with minc'd *Westphalia* Ham.

29. To make a Goose Pye.

TAKE a good Goose, parboil it and bone it, then season it with Salt and Pepper; and put it into a deep Crust with a good quantity of Butter both under and over it. Let it be well bak'd, then at the Vent-hole, fill up your Pye with melted Butter. Serve it up with Bay-leaves, Mustard and Sugar.

30. Another Way.

BONE your Goose, or only slit it down the Back; take out the Breast-bone, break the others; take two Rabbits, cut them in pieces, season with four Ounces of Salt, two Ounces of Pepper, and two Nutmegs. If your Goose, &c. be large, stick the Breast of the Goose with Cloves, put half a Pound of Butter in the Belly, lay another half Pound over the Bottom of the Pye; lay in the Goose, the Breast downwards; fill up the void Spaces with your pieces of Rabbet, lay three Pound of Butter on the top, bake it; and when it comes out of the Oven, fill it up with clarified Butter.

31. To dress Green-Geese a la daube.

LET your Geese be larded with middle Size Larded of Bacon; season them with Salt, Pepper, Cloves, Nutmeg, Cives, a Bay-leaf and Lemon-peel, and wrap them up in a Napkin, and boil them in White-wine and Broth; when they are boil'd, let them stand in the Broth 'till they are cold, then take them up, and

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serve them up to Table on a clean Napkin, garnish'd with green Parsley and Slices of Lemon.

In like manner you may dress fat Capons, Partridges, Turkeys, and other sorts of Fowls.

You may also, if you please, add Slices of Veal and Bards of Bacon in boiling them, to keep them white.

32. To candy Gooseberries.

LET your Gooseberries be the fairest, pick them, wipe them clean with a Linen Cloth; for every Pound of Gooseberries dissolve two Pound of Sugar, and an Ounce of Sugar-candy in Damask Rose-water, and boil them up to a Candy height; then let it cool, and put in your Gooseberries, stir them with a wooden Spatula 'till they are candied; then put them up for use.

33. To keep Gooseberries.

LET your Gooseberries be at their full Growth, but not ripe; pick off their tops and tails, and put them into wide-mouth'd Glas-bottles; see that the Bottles be very dry; stop them close, then put them into a Kettle of Water, set it on the Fire, and let it heat leisurely, and when the Gooseberries are scalded, take them out; when they are cold, cork them down close, and seal the Corks over, that no Air may penetrate.

34. To make a Gooseberry Fool.

Take a Quart of pick'd Gooseberries, scald them in a Quart of Water 'till they are tender, mash them in the Water, and boil them with three Pound of fine Sugar 'till it be pretty thick; put to it a Pint and half of Cream, and the Yolks of eight Eggs. Stir these well together over a slow Fire; when it is enough, pour it into a deep Dish, and eat it cold.

35. To pickle Gooseberries.

PICK your Berries, lay them all Night in soak in Salt and Water; then put them into Verjuice, and pot them up.

36. To preserve Gooseberries.

LET your Gooseberries not be over ripe, pick them, scald them, and lay them in an earthen Pan; first a Layer

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Layer of Gooseberries, then a Layer of Sugar, 'till you have almost fill'd the Pan; putting in a Pint of Water to every six Pound of Gooseberries. Then set them over a slow Fire 'till the Sugar is melted; and when it boils up, take them off, put them into a Pan, and stop them up close for use.

37. To make Jelly of Gooseberies.

BRUISE the Gooseberries, press out the Pulp thro' a Cloth or Sieve. Put three quarters of a Pint of double refin'd Sugar to every Pint of Pulp; boil them to such a height, that when it is laid on a Plate it will not stick to it, then strain it.

38. To make a Gooseberry Tansey.

TAKE a Pint of green Gooseberries, pick them, and fry them in a quarter of a Pound of fresh Butter in a Frying-pan 'till they are sufficiently coddled; then pour upon them the Yolks of eight Eggs well beaten with a quarter of a Pint of Cream, sweeten'd with Sugar to your Palate; fry it as you would a Tansey; strew over it Rose-water and Sugar, and serve it.

39. To make Gooseberry Wine.

LET your Gooseberies be full ripe; to every sixteen Pound of Gooseberries, put a Gallon of Water; bruise them well in the Water, and let them stand two Days; stir them two or three times a Day, then press them through a Hair Bag; then to every Quart of Water you put in, put in a Pound of Sugar, mix it well, cover it close, and let it stand some time; then strain it through a Flanel Bag into the Cask: When it has done working, stop it close, and let it stand for two Months, and if it be fine, bottle it.

40. Another Way.

LET your Berries be ripe, put them into a Cask, bruise them, then fill your Cask with Water scalding hot; cover the Vessel close, and let them stand for a Month 'till the Liquor is impregnated with the Juice; then draw it out, and ferment it with fine Sugar, and bottle it up.

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41. To boil Grailings.

WHEN they are drawn, scrap'd, and cleans'd, wash them in Salt and Water, and dry them with a Cloth; then scotch them on one side to the Bone; then put into a Stew-pan Stale-beer, Vinegar, Water, and White-wine, as much as will cover them: Put in a good quantity of Salt, a handful of Horse-radish slic'd, with a Bunch of Rosemary, Winter-savoury, Thyme and Parsley; make a quick Fire under it, make it boil very fast, and then put in your Grailings one by one, that they may not cool the Liquor, and so slack the Boiling. In the mean time, take a little of the Liquor, and beat up Butter with it: Drain the Liquor from your Fish, dish them, pour your melted Butter over them: Strew over them good store of shav'd Horse-radish, and a little powder'd Ginger. Garnish the sides of the Dish with slic'd Lemon, and serve them up.

42. To fry Grailings.

WHEN you have scrap'd them, wash them in Salt and Water, gut them, wipe them, and flour them, and fry them in fresh Butter brown and crisp; then lay them on a Dish well heated before the Fire; pour away the Butter you fry'd them in, then in other Butter; fry good store of Sage and Parsley crisp, and lay them on the Fish. Beat up some Butter with three or four Spoonfuls of scalding hot Water in which an Anchovy or two has been dissolv'd; pour it on your Fish, and serve it up: Garnish with Parsley, Strawberry-leaves, &c.

After the same manner you may dress most sorts of fresh Water Fish, as Gudgcons, Perches, Jacks; &c.

43. To keep Grapes.

TAKE the fairest Clusters, and lay a Layer of Oats in a Box, then lay a Layer of Grapes, and then another Layer of Oats, 'till you have laid all in, covering the uppermost Layer with Oats; then close up the Box, that no Air may get in. Or if you hang them
up

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up upon Lines in a Room so that they touch not one another, they will keep four Months.

44. To make Parmalade of Grapes.

TAKE Grapes, either white or red, gather'd dry, and lay them on a Board to dry where the Air and Sun may come at them, pick off the Stalks, and take an equal quantity of Raisins of the Sun, and boil them in Water, scumming them frequently 'till the Water has boil'd away two third parts, then keep but a slack Fire under them. When it is thicken'd, strain it thro' a Sieve, then boil it again, put in a small quantity of Sugar, or fine Sugar-candy, set it by to cool, and put it into Pots, and cover it close for use.

45. To preserve Grapes.

TAKE the best white Grapes before they are full ripe; weigh them, stone them, and put them into fair Water as you stone them; then set them on the Fire 'till they are scalding hot; then take them off, and put them into cold Water: Take the Weight of your Grapes in double refin'd Loaf-sugar: Put a Quart of Water to each Pound of Sugar, and clarify it; then set it by 'till it is cold, then lay your Grapes cleverly in a Preserving-pan, pour your Syrup upon them, cover your Pan with a Paper, and let it stand by for twenty four Hours; then set it over a gentle Fire, and make the Syrup scalding hot; then set them by again, cover'd with Paper for twenty four Hours more; then drain the Grapes, and boil the Syrup 'till it is almost ready to draw out roping; then lay the Grapes in a Pan, and pour the Syrup to them, and set them on the Fire again 'till they are almost ready to boil, then cover them, and set them by for twenty four Hours. Then put them into Pots, and make Jelly of strong Pippin-water and double refin'd Sugar, and put to them.

46. To pickle Grapes.

PICK them, and put them into the Juice of Crab-cherries, Grape-verjuice, or other Verjuice, and cover them up close.

47. To

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47. To make Beef Gravy.

CUT Stakes about an Inch thick off a Buttock of Beef, beat them well, put three or four Bards of Bacon into the Bottom of a Stew-pan, lay your Stakes upon them, and three or four slic'd Onions upon your Stakes, and also Slices of Carots and Parsnips: Cover the Pan, and let it stew gently over a slow Fire; when it has yielded its Gravy, set it over a hotter Stove: When the Gravy has so boil'd away, that the Meat sticks to the Bottom of the Pan, turn the Onions, Carots and Parsnips to the Bottom of the Pan to brown; but let them not burn: When they have taken Colour, put in some good strong Broth, and let it boil for almost an Hour; then put in a whole Leek, a little Parsley, and as many Cloves as you think proper: When they have boil'd enough, strain it into an earthen Pan for use.

48 Another good Gravy for any Use

BURN a couple of Ounces of Butter in a Frying-pan, that it be brown, but not black; put in two Pound of coarse lean Beef, two Quarts of Water, and a Pint of Wine, either red or white, as you would have the Colour, put in four or five Shalots, half a dozen Mushrooms, Cloves, Mace, whole Pepper, and six Anchovies; let it stew for an Hour over a gentle Fire, and then strain it.

49. To make Gravy in haste.

CUT an Ox-kidney into Slices, season it high with Salt and Pepper, put it into a Stew-pan, with just Water enough to cover it, a Shalot or two cut, and a slic'd Onion, a bit of sweet Butter, and a Bunch of sweet Herbs; and let it stew gently.

50. *Di* thus.

CUT a Pound or two of lean Beef into Slices, beat it well, and put it into a Frying-pan 'till it is brown, add to it a Pint of strong Broth and an Onion, let it boil a little, and strain it for use.

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51. To make Fish Gravy.

TAKE Carps and Tenches: When you have prepar'd them for Boiling, take out the Gills, and slit the Fish from Head to Tail; put them into a Stew-pan, with a little Butter, Parsnips, Carots, and Onions slic'd; brown them as you are directed in the Receipt for making Beef-gravy; then put in a little Flour, and brown that too. Then put in some Fish-broth, strain it through a Linen Cloth: Season it with Salt, a Lemon stuck with Cloves, and a Bunch of Savoury Herbs. These serve in all Soops, as well as Ragoos of Fish.

52. To make Mutton Gravy.

ROAST your Mutton a little more than half, then cut it with a Knife; and squeeze out the Gravy with a Press. Then wet your Mutton with a little good Broth, and press it the second time; put a little Salt into it, and keep it in an earthen Vessel for use.

53. To make Veal Gravy.

CUT Stakes off a Filet of Veal, beat them well, lay them in a Stew-pan; slice Carots, Parsnips, and Onions, and lay over them. Cover your Pan, and set it over a gentle Fire, augmenting the Fire by Degrees; and when the Gravy is almost wasted, and the Veal begins to stick to the Pan, and is become brown, put in some strong Broth, a whole Leek, a little Parsley, and a few Cloves; then cover the Stew-pan, and let it simmer three quarters of an Hour; then strain it into an earthen Pan, and set it by for use in Soops and Ragoos.

54. To keep Gravy.

TAKE coarse Beef or Mutton, put it into as much Water as will cover it: When it has boil'd a while, take out the Meat; beat it very well, and cut it into Pieces to let out the Gravy; then put it in again with some Salt, whole Pepper, an Onion, and a Bunch of sweet Herbs. Let it stew, but do not let it boil; when it comes to be of a good brown Colour, take it up, put it into an earthen Pan; when it is cold,
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Scum off the Fat, and keep it one Week under another; if it begins to change, boil it up again.

If it be for a white Fricassy, melt your Butter with a spoonful or two of Cream, and the Yolks of Eggs, and White-wine.

55. To make Gravy of a Capon or Partridge.

THEY must be more than half roasted, then squeezed in a Press, to press out the Gravy. There are Presses made on purpose for this use.

56. To make Gravy Broth

TAKE a fleshy piece of Beef, not fat, spit it and roast it; and when it begins to roast, slash it with a Knife to make the Gravy run out, and keep it continually basting with what comes from it, mix'd with Claret; cut it often, and baste it 'till all the Gravy be come out, put this Gravy into a Sauce-pan over a few Coals; put in some Salt, whole Spice, and Lemon-peel, and let it simmer: Put some Sippets in a Dish, pour in your Gravy, garnish your Dish with Oranges and Lemons, and serve it up. If you please, you may put in poach'd Eggs instead of Sippets.

57. To make a Grenade.

YOU must have a good quantity of Fricandoes or Scotch Collops, larded with small Slips of Bacon, and a round Stew-pan: Lay thin Slices of Bacon in the Bottom, and lay your Collops in Order, with the Bacon on the out-side, so that the Collops may meet in a Point in the middle, and touch one another: In Order to keep them together, 'tis requisite to bind them with the White of an Egg beaten. Into the hollow Place in the middle, and round about the Sides you should put a little of the Farce of Mirotons, or some other Godivoe, and reserve the middle for half a dozen Pidgeons dress'd in a Rago, with Veal Sweet-breads, Mushrooms, Truffles, and thin Slices of Bacon, all well seasoned. Pour your Rago into it, then cover the rest of the Farce on the top, laying it in Order with your Fingers dipt in beaten Egg, and join the Fricandoes or Collops just opposite there-

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to. You must also lay some thin Slices of Bacon at top, and bake the whole between two Fires. When you serve it up, turn it upside-down, take away all the Fat, and open the Point of the Collops like that of a Grenade or Pomegranate. And from thence this Dish takes its Name.

58. To make a Grenadine of any sort of Fowls.

PREPARE a well season'd Godivoe, thicken it with the Yolks of Eggs and Crumb-bread, soak'd in good Gravy, or in a little Cream of Milk; then lay Slices of Bacon in the Bottom of a Baking-pan: Lay the Godivoe upon these Slices of Bacon, dip your Fingers in beaten Egg, and make a Hole the Size of your Plate, raising up the sides three Inches high. Then take your Partridges, Pullets, Chickens, or other Fowls of whatsoever sort they are, cut them into pieces, beat them well, fry them with Lard, Cives, Parsley, and a little Flour; and afterwards moisten them with Gravy, season them well, and add Veal Sweet-breads, Mushrooms, and Truffles cut into Slices. When they are near ready, and there is but little Sauce left, place the Fowls in Order in your Grenadine, and bread it well at top, to give it a good Colour in the Oven. When it comes out of the Oven, drain away the Fat, cut off the Bards round about, and turn it into your Plate. You may also pour over it a Cullis of Mushrooms, and serve it up hot to Table for a Side-dish.

59. A Grillade.

ANY Fowls that are left cold, may be order'd after this manner: Broil their Wings, Legs and Rumps upon a Gridiron, season'd with Salt and Pepper. Then fry some Flour in Lard, with Anchovies, Oysters, Nutmeg, Capers, and a piece of green Lemon, with Broth and a little Vinegar, and let them be all well soak'd together.

60. To stew Gudgeons.

SET Wine and Water, of each an equal quantity, over a Fire in a deep Dish; put in a Race of Ginger

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ger shred, a Nutmeg quarter'd, a little large Mace, a little Salt, and a Faggot of Marjoram, Thyme, and Parsley; let these boil a little, then put in your Gudgeons; put in some Butter, make them boil apace: When they are enough, pour out all the Liquor into a Pipkin, and set it on the Fire with the Spice and Herbs that were in before; then mince a handful of Parsley with a little Thyme and Fennel, and boil them in the Fish-broth. Then beat the Meat of a couple of Crabs, the Carcass of a Lobster, the Yolks of three Eggs, with a Ladle of drawn Butter, and some of the Fish-broth, and put it into the Pipkin, and keep stirring it 'till it thickens; then dish your Gudgeons on Sippets, pour your Sauce over them, and serve them up.

61. To bake Gurnets.

DRAW them, cut off their Heads; rub a Tart-pan or Dish with Butter, season'd with Pepper, Salt, some Spice, Cives, shred Parsley, and Savoury Herbs; lay the Gurnets in the Tart-pan or Dish, and lay the same Seasoning over as you did under; then sprinkle melted Butter over them, and drudge them over with Bread crumbled very fine, put them into an Oven: Against they are baked, prepare a hash'd Sauce for them thus; Take Mushrooms, Truffles, Cives, and Parsley, shred them, season them with Salt and Pepper, moisten them with Fish-broth, and set them a simmering over a gentle Fire: When it is enough, thicken it with a Cullis of Cray-fish; when your Gurnets are bak'd brown, pour this Sauce into your Dish, lay the Gurnets round it, and serve them for the first Course.

62. To broil Gurnets with Anchovy Sauce.

CUT off their Heads, dip them in melted Butter and Salt, and broil them over a Fire not too fierce: Put fresh Butter, a little Flour, and a whole Leek into a Sauce-pan, season with Salt, Pepper, and Nutmeg, moisten it with Vinegar and Water, put in a couple of Anchovies, keep it continually shaking over the

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the Fire 'till the Fish are enough, dish them, pour on the Sauce, and serve them up.

63 To broil Gurnets with Cray-fish Cullis.

THIS is done the same as with Anchovies, only leaving out the Anchovies, and instead thereof pouring on the Fish when dish'd, some Cray-fish Cullis.

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1. To make a Haberdine Pye.

BOIL the Fish, take off the Skin and boil it, mince the Flesh with cor'd Pippins, season with Pepper, Ginger, Nutmeg and Cinnamon, put in Rose-water, Sugar, Raisins, Currans, Dates ston'd and slic'd, and Lemon-peel scrap'd; then beat some Butter up with Verjuice, mix all together, put it in your Pye, bake it, and ice it with Sugar and Rose-water.

2. To dress Haddocks the Dutch Way.

WHEN you have scal'd and gutted them, gash them with a Knife to the Back-bone on both Sides; then lay them in cold Water for an Hour, then boil them in Water, Salt and Vinegar; let them boil till they will come from the Back-bone. To make your Sauce, cut Turnips as small as Yolks of Eggs, put to them Water and Salt, and boil them very tender, drain them, and put in a good deal of drawn Butter; put in also a little Parsley minc'd small, lay Sippets in the Bottom of your Dish, lay in your Fish, and pour your Turnips and Sauce over them, strew some minc'd Parsley about your Dish, and serve it.

: In *Holland* they boil the Turnips with the Fish, but ours are being so good as theirs, will not boil so soon.

3 To dress a Ham a la Braise.

CLEAN the Knuckle, take off the Swerd. and lay it in Water to freshen; then tye it about with a String; take Slices of Bacon and Beef; beat and season them well with Spice, sweet Herbs, lay them in the Bottom of the Kettle with Onions, Parsnips, and Carots slic'd,

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also some Cives and Parsley; lay in your Ham the fat Side uppermost, lay over it Slices of Beef, and upon them Slices of Bacon, and cover them with the slic'd Roots and Herbs as under it, cover the Kettle with its own Cover, and close it up with Paste; put Fire both over and under it, and let it stew with a gentle Fire for twelve Hours. Then set it by to cool; when it is cold, untie it, put it into a Pan, drudge it well with grated Bread, and brown it with a hot Iron; then serve it up on a clean Napkin, garnish'd with raw Parsley.

If it is to be eat hot, lay it in a Dish, and pour over it the Ragoo following: Make your Ragoo of Veal Sweet-breads, Livers of Fowls, Cocks-combs, Mushrooms, and Truffles; toss these up in a little melted Bacon, moisten them with Gravy, and set them on the Fire a simmering for half an Hour, then take off the Fat, and thicken with a Cullis of Veal and Ham. Serve it thus for a first Course.

Sometimes it is serv'd up with a Ragoo of Crayfish, and sometimes with a Carp Sauce.

4. To roast a Ham or Gammon.

TAKE off the Sward, and lay it a freshening in lukewarm Water; then lay it in a Pan, and pour upon it a Quart of Canary, and let it steep in it for ten or twelve Hours. When you have spitted it, put some Sheets of white Paper over the fat Side, pour the Canary in which it was soak'd into the Dripping-pan, and baste it with it all the while it is roasting; when it is roasted enough, pull off the Paper, and drudge it well with crumbled Bread and Parsley shred fine; make the Fire brisk, brown it well, and set it by to cool; serve it up in a clean Napkin; garnish it with green Parsley for a second Course.

5. To make a Ragoo of Ham with Sweet Sauce.

Toss up Slices of raw Ham in a Sauce-pan; make the Sauce of red Wine, beaten white Pepper, a poundd Macaroon, Cinnamon and Sugar. Put the Bacon

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to this Sauce, squeeze in the Juice of an Orange, and serve it up.

6. To make a Ragoo of Ham.

CUT small Slices of Ham, beat them well, garnish the Bottom of a Stew-pan with them; lay a Dish over them, and set them over a Stove with a gentle Fire; when they begin to stick to the Pan, put in a little Flour, and keep them moving over the Stove; put in a little Veal Gravy, that has no Salt in it, to moisten them; put in some Pepper, and a Faggot of sweet Herbs, and let them simmer over a slack Fire; then put in some Cullis of Veal and Ham to bind it. This is to be used for the Garnishing of any Dish of the first Course, wherein there is any Bacon.

7. To make a Ham or Gammon Pastry.

TAKE a small Ham, pull off the Sward, cut off the Hock, take out the middle Bone, and lay it in Water to freshen; then lard it with large well-season'd Lardons, but use no Salt. Lay pounded Bacon in the Bottom of the Pastry, and season with Pepper, Spices, and sweet Herbs, but no Salt. Then put in your Ham, and lay the same Seasoning over it that you did under it; lay Slices of Bacon over your Seasoning, and lid it up. Let it stand in the Oven for ten or twelve Hours. When it is bak'd, cut it up, take off the Fat, then pour the Ragoo above-mentioned in the Receipt for a Ham dress'd *a la Braise*, or that of Cray-fish, or Carp Sauce, and serve it hot for the first Course.

8. To make Essence of Ham.

TAKE the Fat off a Ham, and cut Lean in Slices; beat them well, and lay them in the Bottom of the Stew-pan, with Slices of Carots, Parsnips, and Onions; cover your Pan, and set it over a gentle Fire; let them stew 'till they begin to stick, then sprinkle on a little Flour, and turn them; then moisten with Broth and Veal Gravy; season them with three or four Mushrooms, as many Truffles, a whole Leek, some Basil, Parsley, and half a dozen Cloves; or instead

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of the Leek, you may put a Clove of Garlick: Put in some Crufts of Bread, and let them simmer over the Fire for three quarters of an Hour; strain it, and fet it by for use.

9. Hare Pye to be eaten cold.

BONE the Hares, mince them small, and pound them in a Mortar with Salt, Pepper, and Nutmeg; then cut Lard as thick as a Finger, and long enough to reach from side to side of the Pye; then lay Butter in the Bottom of it, and lay a Layer of Hare, and a Layer of Lard, and thus do 'till you have put all into the Pye; lay your Lard all one way, and lay a Layer of Meat uppermost, then lay on some whole Cloves, and lay Slices of Bacon over them, and Butter on that; close up your Pye, bake it; when bak'd, fill it up with fresh Butter, and close up the Vent-hole.

10. Hare Pye.

BONE them, season them with Pepper and Nutmeg; then lard them with great Lard: Then mix together half a Pound of Salt, a quarter of a Pound of Nutmegs beaten; season them, make your Paste with coarse boulded Rye Meal, lay Butter in the Bottom of it, and lay the Hares one upon another; put some few whole Cloves at the top, and a Sheet of Lard over them, and good store of Butter, close up your Pye, strike it over with Eggs beaten with Saffron, bake it, and fill it with clarified Butter.

Of you may bake them in white Paste; and if they are to be eaten hot, use but half the Seasoning.

11. To boill a Hare the French way.

TAKE a Marrow-bone with a good deal of Beef upon it, and a piece of Bacon, boill these with your Hare, putting in some Salt; when the Hare is almost enough, take it up, bruisse some Peas, and boill them in the Broth; take away the Bone from the Beef, and put in your Hare again, boill it 'till the Peas are enough, then strain the Peas through a Cloth, and boill the Pulp in a Vessel by themselves.

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Lay the Hare in the Dish, and pour the Pulp of the Peas over it, and serve it up.

12. To fry a Hare.

LAY it on a Gridiron, and when it is hot thro', quarter it, and fry it with Hog's Lard. For the Sauce, toast Bread, soak it in Beef-broth and White-wine, put in some beaten Ginger and Cloves, and strain it; add a little Verjuice; and serve it up with Butter, Sugar, Mustard, and the Juice of Lemon. Garnish the Dish with Greens and Slices of Lemon.

13. To braise a Hare.

WHEN the Hare is cas'd and drawn, cut it in pieces, wash them in Water and Claret, strain the Liquor, and parboil your pieces of Hare: Lay them in a Dish with the Head, Legs, and Shoulders whole; divide the Chine into several parts; put in some of the Liquor in which you parboil'd it, add to it two or three slic'd Onions, set them a Stewing over a gentle Fire between two Dishes, 'till it is tender; add some Nutmeg, Mace, and beaten Pepper; lay Sippets, and garnish with Barberries and Lemon, and serve it up.

14. To roast a Hare.

LARD one Side of your Hare, but let the other Side be unlarded, put it on the Spit, and as it roasts baste it with Cream: Serve it up with sweet Sauce, or a Poivrade.

15. Or thus.

SHRED the Marrow of an Ox Marrow-bone, with an Onion, a Shalot, Savoury, Thyme and Parsley, very small; season with Salt and Nutmeg; roll these up in a piece of Butter, and put it into the Hare's Belly, spit it, and baste it for the first time with Cream; but afterwards with Butter; make a Sauce of Claret, with an Anchovy, a Blade of Mace, and melted Butter very thick. When the Hare is roasted enough, take it up, take the Pudding out of its Belly, and wash it all over with Butter, and serve it up.

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16. To roast a Hare with her Skin.

TAKE out the Bowels, wipe the inside dry with a clean Cloath, make Stuffing as directed in the foregoing Receipt, put it in the Belly; when the Hare is near enough, fley off the Skin, drudge it with grated Bread, Flour and Cinnamon pretty thick, and froth it up; make a Sauce for it of Claret, Vinegar, Ginger, Cinnamon, Barberries, and a little Sugar, lay the Hare on the Sauce, garnish with Lemon and Parsley, and serve it up.

17. To roast a Hare another Way.

LARD the Hare with small Lard, take grated Bread, Eggs, grated Nutmeg, Sugar, Currans, add a little Salt and beaten Cinnamon, you may add a little Cream; make all these into a Pudding, put it in the Hare's Belly, spit and roast it; for this, Venison Sauce is proper.

18. To dress a Hare the Swiss Way.

CUT the Hare into Quarters, lard them, put them into a Stew-pan with good Broth, and a little Wine, season with Salt, Pepper and Cloves; while they are stewing, toss up the Blood and Liver with a little Flour in a Sauce-pan, put in some Capers, ston'd Olives, and a drop of Vinegar, and serve it up.

19. To stew a Hare the French Way

CASE it and wash it, cut Slices of Veal or Pork of about two Fingers thick, put them with the Hare into an earthen Pipkin with Onions fry'd in Hog's Lard, half cover it with Beef-broth, and stew it over a gentle Fire, and as the Liquor wastes put in more Broth; toast some Bread well, parboil the Livers of half a dozen Fowls, steep them in some Beef-broth, seasoning it with Salt, long Pepper, Nutmeg, Cloves and Cinnamon; add to it a little Claret and Vinegar, strain these, and put the Liquor into the Hare as it stews; when they are stew'd enough, dish them up.

20. To pot a Hare.

WASH your Hare clean, dry it well with a Cloth, cut it into Quarters, season it with Salt, Pepper, Nutmeg, Cloves and Mace, put it into a Pot with a few
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Bay Leaves and a Pound of fresh Butter, and bake it; when it is bak'd, take out all the Bones, put it into a Mortar, pound it, pour the Butter from the Gravy, and mix it with the Flesh; then put it into a well glazed Venison-Pot, press it down close, and cover it an Inch. thick with clarified Butter.

21. To make Hare Pye.

BREAK the Bones of the Hare, lard it well, and season it with Salt, Pepper, Nutmeg, Cloves, and a Bay Leaf; lay Slices of Bacon at the Bottom of your Pye; put in the Hare and lay Slices of Bacon over it, and lid it up; when it is bak'd pour in melted Butter, and stop the Hole of the Pye, and set it by to cool.

22. To make Hartshorn Jelly.

BOIL half a Pound of Hartshorn in three Quarts of Water, over a gentle Fire, till it becomes a Jelly; if you take out a little in a Spoon to cool, and it hangs upon the Spoon, it is enough. strain it from the Hartshorn while it is hot; when it is cold, put it into a brass Pan well tinn'd, put to it a Pint of *Rhenish* Wine, and a quarter of a Pound of Loaf-sugar, beat the Whites of four Eggs to a Froth, put in half a dozen Cloves, a Blade of Mace, and a little Cinnamon, mix all these well; set your Jelly over a clear Fire, keep it stirring with a Ladle, and that you may make the Eggs mix well with the Jelly, pour it in as if you were cooling any thing; let it boil for two or three Minutes, then put in the Juice of three or four Lemons, let it boil a Minute or two longer; when it is finely curl'd, and of a pure white Colour, lay a Swan-skin Jelly Bag over a Sauce-pan or Dish, and pour your Jelly in with a Ladle; put back the first half that runs through into your Jelly Bag softly, till the Jelly is as clear as Rock-water; then put it in Glasses for Use.

23. Another Way.

TAKE a Pound of Hartshorn, and four Quarts of Spring-water, boil it leisurely, close cover'd in a well glazed

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zed Pipkin, let it boil for five or six Hours; then strain it through a Cloth, and put it into a lesser Pipkin, add a Pound and half of double refin'd Sugar, and the Juice of seven or eight large Lemons, boil it a little, then put it up into Glasses.

24. To make Hartshorn Plummary.

BOIL half a Pound of Shaving of Hartshorn in three Pints of Water till it comes to a Pint; then strain it through a Sieve into a Basin, and set it by to cool; then set it over the Fire, let it just melt, and put to it half a Pint of thick Cream, scalded and grown cold again; a quarter of a Pint of White-wine, and two spoon-fuls of Orange-Flower-Water, sweeten it with Sugar, and beat it for an Hour and half, or it will not mix well, nor look well; dip the Cups in Water before you pour in your Plummary, or else it will not turn out well, let it stand two Days before you use it; when you serve it, turn it out of the Cups, and stick blanch'd Almonds cut in Slices; all over the Tops, you may eat it either with Wine or Cream.

25. To make a cold Bath.

TAKE a Piece of fine white Veal, mince it, wash and bore some Anchovies, add pickled Oysters and pickled Cucumbers, and a small whole Lemon, shred them, mix them with the minc'd Veal, lay it in the Middle of the Dish, lay some Slices of Veal round the Dish, with half'd Anchovies, quarter'd pickle Cucumbers, whole pickled Oysters, whole pickled Mushrooms, Capers or any other Pickle, and some slic'd Lemon; cut also some fine Lettuce, and lay among your garnish, serve it up to Table, and then pour in Oil and Vinegar.

After the same manner you may dress Turkeys or Chickens, cutting the Breasts into Slices to lay round the Dish, and mincing the rest.

26. To make a hally Pudding.

TAKE three Pints of Cream, a Pint and half of Milk, season it with Salt, and sweeten it with a Pound and half of Loaf-sugar, make them boil; then put in fine Flour,

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Flour, keeping it continually stirring while you strew in the Flour, and till it is both thick enough, and boil'd enough; then pour it out, stick the Top full of fresh Butter, sift over it some Sugar, and serve it up.

You may also eat it with Canary, or with Cream, or with both mix'd together.

27. To bake a *Death-cork*.

FLEY off the Skin, but leave the Rump, Legs and Pinions whole; then mince the Flesh with Beef-suet, season it with Salt, Pepper, and sweet Herbs minc'd, and raw Yolks of Eggs, mix these all well together with three Artichoke Bottoms boil'd, roasted and blanch'd Chestnuts, Marrow and Skirrets boil'd and minc'd pretty small; then fill the Skin and prick it up on the Back, stew it in a deep Dish, and cover it with another with strong Broth, Marrow, large Mace, White-wine, Salt, boil'd Artichokes quarter'd, Chestnuts, Barberries, Grapes and Pears, quarter'd, and some of the Meat made up into Balls; when it is done, serve it up with Sippets, Broth it, and garnish with Slices of Lemon, and Lemon-peel whole, run it over with beaten Butter, garnish the Dish with the Yolks of hard Eggs, large Mace and Chestnuts.

28. To make a *Hedge-hog*.

TAKE two Pound of blanch'd Almonds, beat them well in a Mortar, with a little Canary and Orange-flower Water to keep them from oiling, make them into a Stiff-paste; then beat in the Yolks of twelve, and the Whites of fourteen Eggs, put to it a Pint of Cream, sweeten it with Sugar, put in half a Pound of sweet Butter melted, set it on a Furnace, and keep it constantly stirring, till it is stiff enough to be made in the Form of a Hedge-hog; then stick it full of blanch'd Almonds, slit and stuck up like the Bristles of a Hedge-hog; then put it in a Dish, boil some Cream, and take the Yolks of four Eggs, sweeten it with Sugar to your Palate, and thicken the Cream, pour it round your Hedge-hog; set it to be cold, and serve it.

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29. To boill a Hen.

FIRST boill it with a Piece of Bacon, then take half a Pint of strong Broth and some White-wine, put in half a Pound of Sausages, an Onion or two, a few savoury Herbs, large Mace and a Nutmeg, a little minc'd Thyme, and a Pint of Oysters; boill them all together, thicken them with the Yolks of Eggs and Butter, place your Fowl in the Dish, pour your Sauce and Oysters on it; lay the Sausages round it, with Slices of Bacon betwixt, garnish with Lemon and serve it up.

30. To Bake a Hen in a Pye.

PARBOIL the Hen, cut off her Legs and Wings, cut off the Merry-thought, and through the Breast-bone, and also break the Bones of the Carcass; that it may lye in the Pye; season them with Pepper, Mace and Cloves, put it into your Pye with some Sausages, Oysters, Sweet-breads, Lamb-stones, lay Butter over them, close your Pye, and bake it; then put in a little strong Broth with Claret, Butter, and the Yolk of an Egg shaken together.

31. To roast a Hern.

LET the Hern be well pick'd, parboill it, lard the Breast and Back, roast it, baste it with White-wine and Butter beaten up together, drudge it with sweet Herbs minc'd very small, and grated Bread; make a Sauce of the Yolks of Eggs beaten, Anchovies, a little Claret and Vinegar; when it is roasted, serve it up, garnish with Rosemary tops, Savoury, Lemon and Orange.

32. To make a Hern Pye.

BREAK the Breast-bone of the Fowl; lay it in soak for the space of an Hour in warm Water and Salt: Shred Onions and sweet Herbs together, and with Butter make them up into little Balls, and put some of them into the Belly of the Hern, season with Salt, Pepper, Mace, and Nutmeg beaten fine; lard the Breast, and put pieces of Bacon in the Wings; lay some of your Balls about it, sprinkle some Juice of Lemon, and bake it: And afterwards pour into it melted

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melted Butter; let it stand 'till it be cold, and serve it.

33. To dress fresh Herrings.

CUT them through the Gills, wash them, rub them over with melted Butter, drudge them with Crumbs of Bread, and broil them on a Gridiron. Make your Sauce of Vinegar, Butter, Salt, Pepper, and Mustard. Or else you may brown some Butter, and shred some sweet Herbs very small and put into it; season with Vinegar, Salt, Pepper, Anchovies, and Capers,

34. To make a Herring Pye.

TAKE pickled Herrings, water them well, take off their Skins whole; mince your Flesh with two Rows; add some grated white Bread, seven or eight Dates, Rose-water, Sugar, a little Sack with Saffron, make of these a pretty stiff Paste; then fill the Skins of your Herrings with this Farce; lay Butter in the Bottom of your Pye, lay in your Herrings, and Dates with them, and a top of them lay Gooseberries, Currans, and Butter. Then close it up, bake it; and when done, liquor it with Vinegar, Butter, and Sugar.

35. Another Way.

TAKE soft-row'd Herrings, slit them down the Back, and bone them; then rub them over with Salt and Pepper; mince Apples, Onions, and Leeks; lay Slices of Butter mix'd with Flour in the Bottom of the Pye, lay in your Herrings, strew under and over them your minc'd Apples, &c. grate Nutmeg, scrape Lemon-peel, put in half a Pound of Currans, and lay Flour and Butter mix'd over all.

36. To make red Hippocrass.

POUR a Gallon of Claret into an earthen Pan, put in a Blade of Mace, a little long Pepper, four Grains of white Pepper, a Dram of Cinnamon, and a little Coriander-seed all bruis'd apart, then put in two Pound of Sugar beaten, a dozen sweet Almonds stamp'd, and a quarter of a Pint of Brandy: Cover them

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them close, and let them stand to infuse, stirring them now and then: Then add about a quarter of a Pint of Milk, and strain all through a Straining-bag; thus let the Bag be hung up, and a Vessel set under it to receive the Liquor; set the Mouth of the Bag open, put the Liquor in to run through three or four times.

73. To make white Hippocras.

TAKE a Gallon of white *Lisbon* Wine, two Ounces of Cinnamon, two Pounds of Sugar, a little Mace, and a few Corns of black Pepper whole: Add two Lemons, cut into four Pieces: Let these infuse in the Wine for some time, then put it in a Straining-bag, and hang it up, with a Vessel plac'd underneath so that it may receive the Liquor, as before. If you please, you may give it the Scent of Musk and Amber, by wrapping up a Grain of it beaten with Sugar, in Cotton, which you must stick at the End of the Straining-bag.

38. Hop Buds pickled.

GIVE your Hop Buds a Walm or two in Water and Salt; then lay them in White-wine Vinegar.

39. To make a Hogoe.

TAKE a Leg of Mutton, take the Skin off whole together with the upper Knuckle; then mince the Flesh very small with a couple of Pound of Beef-sweet: Shred also very small Shalots, Spinage, Savoury, and Thyme; season with Salt and Pepper; and with the Yolks of six or eight Eggs work the Meat together into the form of a Ball: Then take a Cabbage, open the Leaves, and cut out the middle to make a Hole to put your Ball of Meat in: When you have done, make it as much as you can into the form of a Duck, and boil a Duck's Head, and stick it on with a Skewer; then tye up the Body close, and boil it: Against it is done, fry some Sausages dipt in the Yolks of Eggs with a little Flour and Nutmeg, a good quantity of Butter, with Anchovies dissolv'd in the
Sauce

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Sauce first, and beat up with the Butter and Pickles and serve it up.

41. To make the Queen of Hungary's Water.

GATHER Rosemary-flowers in a fair Morning three or four Hours after Sun-rising, put four Pound of them into a Cucurbit, with three Quarts of Spirit of Wine well rectify'd; press the Flowers down into the Cucurbit, and cover it with its Head and Alembick; lute it well with Paste and Paper, and place it in a Sand-heat, and lute a Receiver to it; leave it so 'till next Morning; and distil it with so gentle a Fire, that while the Spirit distils, the Head may not be so much as warm; or to hasten the Distillation, you may cover the Head with a Linen Cloth several times double, dipt in cold Water; do this several times; distil it 'till you have drawn off about two Quarts of the Spirit; then put out the Fire, unlute the Vessels, put your Spirit up in Bottles, and stop them close.

Press and strain out the Liquor that remains in the Bottom of the Cucurbit, and clarify it; put it into the Cucurbit again and distil it, until it remain in the Bottom near as thick as Honey or Syrup; put it into a Pipkin well glaz'd, and boil it over the Fire to the Thickness of an ordinary Extract, and put the last Spirit into a Bottle by it self.



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1. To fry a Jack.

SCRAPE, gut, and cleanse your Jack, wipe it, flour it, and fry it brown and crisp in sweet Butter. Then take it out of the Frying-pan, set it before the Fire in a dish; pour off the Butter it was fry'd in; then fry a good Quantity of Sage, and Parsley crisp in other Butter, lay them on the Fish. In the mean time, let some Butter be beat up with three or four Spoon-

Spoonfuls of hot Water, in which an Anchovy has been dissolv'd; pour this on your Fish; garnish with Strawberry-leaves and Parsley, and serve it up.

2. **To stew a Jack.**

DRAW and cleanse your Fish, put it into a Stew-pan, with as much White-wine as will cover it, set it a stewing; when it boils, put in the Fish, scum it well, put in Salt, whole Cinnamon, and large Mace: Lay Sippets in a Dish, and when it is stew'd enough, lay your Fish on the Sippets; then thicken your Fish Broth with the Yolks of three or four Eggs, beaten Butter, thick Cream and Sugar; give it a warm of two; pour it on your Fish, with boil'd Prunes and Currans laid over it; lay also slic'd Lemon, Knots of Barberries, Cinnamon and Mace, and scrape on some Sugar.

3. **To make Ice and Snow.**

TAKE new Milk, and a little Cream, mix them both together in a Dish; put Rennet in it; as if it were for Cheese; then stir it together; when it is come, pour in some Canary and Sugar; then put the Whites of three Eggs, and a little Damask Rose-water to a Pint of Cream; and with a Whisk, whip it up to a Froth; and as the Froth rises; put it upon your Milk with the Rennet in it, till it lyes deep: Then lay in it here and there Bunches of preserv'd Barberries; whip up more Froth, and put upon them; let your Dish be broad brim'd, which garnish with several sorts of Jellies of various Colours.

4. **To make Iceing.**

TAKE half a Pound of fine Loaf-sugar, beat it very fine in a Mortar; then sift it; then put it again into the Mortar with four Spoonfuls of Rose water, and the Whites of two Eggs; stir it all one way, till your Cakes or Tarts come out of the Oven, and are almost cold, dip a Feather in your Iceing, and strike over your Cakes or Tarts, and set them in a cool Oven to harden.

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5. How to Ice all sorts of Waters.

YOU must provide a sort of a Cistern, in Form of a Box, which must be fitted on the inside with Tin-moulds, to hold the Liquor. These Moulds being covered with their respective Covers, fill up the void Spaces with Pieces of Ice, and Salt, and lay them also over the Moulds, by which means the Liquors will congeal. You must also have a Hole about the Middle of the Height of this Cistern, to give Passage to the Ice and Salt that melts, that they may not overflow your Moulds. You must also, from time to time, break the Ice that is first made on the surface, and put Salt quite round the Moulds, which will cause the rest to freeze; so that China-dishes and Cups may be fill'd with the small Pieces of Ice, when you serve the Liquors up to Table.

6. To make Jelly Broth.

PUT a Joint of Mutton, and a Filet of Veal; with a Capon, in three Quarts of Water, over a gentle Fire, till one half of the Liquor is boiled away; then strain it through a Linen Cloth.

7. Another Way.

TAKE a Knuckle of Veal, a Knuckle of Mutton, and a young Cock; stone some Raisins of the Sun, about a quarter Part of the weight of your Flesh: Boil all to Pieces, pour all out into a wooden Bowl, break and mix all together, strain out the Liquor; when it is cold, cut off the Fat from the top, and the Settling from the bottom; then put to it two or three Blades of Mace, a Stick of Cinnamon broken small; double refin'd Sugar, as much as you think convenient, boil it again, and strain it for use.

8. Another Way.

TAKE Pork, Veal, and Mutton; boil them till your Broth is as strong as you would have it; then add White-wine and double refin'd Sugar, according to your Quantity of Broth; some Eggs, sliced Nutmeg, a Race or two of Ginger, a little Cinnamon and Mace.

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9. To make Jelly of Calves Feet.

TAKE eight Calves Feet, take off the Fat, take out the Bones; lay the Feet a soak in Water for three or four Hours; then boil them in six Quarts of Spring-water, scum them often, boil them till it comes to two Quarts; strain them thro' a Linen-cloth; set it by to cool, and when cold, pare off the Settlings at bottom, and Fat from the top: Melt it in an earthen Pipkin; put to it two Quarts of White-wine, four or five Blades of Mace, a Quarter of an Ounce of bruis'd Cinnamon, two or three Races of Ginger; you may also, if you please, add a Grain of Musk: Take the Whites of twelve Eggs, beaten up with three Pound of double refin'd Sugar; mix these with the Jelly and boil it gently, adding the Juice of a couple of Lemons, strain it for use.

10. To make Jelly of Veal.

TAKE a Leg of Veal, cut off the Fat as clean as you can; wash it; break the Bones, and lay it in Water to soak for a quarter of an Hour; slit three or four Calves Feet, and put them to the Veal; put them into two Gallons of Water, boil them, skimming them often; let it boil till it comes to two Quarts, or less; strain it, set it by till it is cold; pare off the bottom and top, and put it into a large Sauce-pan. Then put to it a Spoonful or two of White-wine Vinegar, a little Salt, a Nutmeg slic'd, two Ounces of beaten Cinnamon, a Blade or two of Mace, a Race of Ginger slic'd, and the Whites of Eggs well beaten: Mix all these together, give them three or four Walms, stirring them the mean time; then strain all thro' a Jelly Bag for use.

11. To colour Jellies.

YOUR Jellies made of Hartshorn, or Calves Feet, or Legs, may be made of what Colour you would have them. If white, use Almonds pounded and strain'd after the usual manner; if yellow, put in some Yolks of Eggs; if red, some Juice of red Beet; if grey, a little Cochineel; if purple, some purple Turnsole,

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sole; or Powder of Violets; if green, some Juice of Beet-leaves; which must be boil'd in a Dish, to take away its crudity.

12. To make Chrystal Jelly.

TAKE out the great Bones, and Fat of four Pair of Calves Feet; then lay them to steep in fair Water; shift them three or four times in twenty-four Hours; then boil them in a clean Pot or Pipkin, with eight Quarts of Spring-water, scum it clean, boil it till it is half boil'd away; then strain and set it by to cool; when it is cold, take the Fat from the top, and pare the Settling clean off from the bottom: Then put it in a Pipkin, that will hold a Gallon and half; five Pints of old clear White-wine, and Juice of four Lemons, four Blades of Mace, and three Races of slic'd Ginger; then set it on the Fire, dissolve it and set it by to cool; then take five Pound of white Sugar beaten, and mix it with the Whites of sixteen Eggs in a great Dish, and put it into a Pipkin to your Jelly; stir all together with a Grain of Ambergreese and musk, tied up in a Linen Rag; add near half a Pint of Rose-water; set it again over a gentle Charcoal Fire, let it stew, and before it boils, put in a little Ising-glass, and when it boils up, let it cool a little and run it.

13. A general Jelly for any kind of sou'd Meats.

TAKE four Pair of Calves Feet, take away the Fat between the Claws; take out the large Bones, steep them in Water for five or six Hours; then boil them in eight Quarts of Water, till it is boiled away to three Quarts; then strain it; then set it by while it is cold, cut off the Settlings, divide it into three Parts, to be made of three several Colours: Put each into a Pipkin a-part, put to each a Quart of White-wine; colour one with Cochineel; another with Saffron; and let the third remain of its own Colour: Put into each of the Pipkins, a little Mace, a Race of Ginger, and some Nutmeg slic'd, and some Cinnamon; melt the Jelly, and put to each the Yolks of half a dozen Eggs

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well beaten, with a Pound or better of Sugar; stir all well together, and when it is ready to boil, strain it, and keep it for use.

14. To make *Jemelloes*.

BEAT and sift a Pound of double refin'd Sugar; two Drams of Carraway-seeds, finely beaten and sifted; the Yolks of four Eggs, a Grain of Musk, and a small Quantity of Gum-dragon, dissolv'd in Damask Rose-water; make these up into a Paste, something softer than Butter; pass it through a Butter-squirt of two or three Ells long, and a little thicker than a Straw; lay it a little while on a Paper to harden; then tye it up into Knots; when they are dry, boil them in Rose-water and Sugar.

15. To make a *Julian*.

ROAST a Leg of Mutton, take off the Skin and Fat; put it into a Pot with a good Piece of Beef, part of a Filet of Veal, and a fat Capon, with Parsley-roots, Celery, an Onion stuck with Cloves, and Carots, Turnips, and Parsnips, a couple of each; boil all these together a good while. In another Pot, in the mean time, boil two or three Bundles of Asparagus, a little Chervil, and a pretty deal of Sorrel, with some Broth taken out of the great Pot; soak some Crufts, and lay the Asparagus upon them.

16. To make *Jumbals* of Almonds.

TAKE two Pound of fine Flour, and as much fine Sugar, make a Paste of them with the Whites of Eggs beaten; put to the Paste two Pound of blanch'd Almonds well beaten, a Pound of sweet Butter, a Pint of Cream, and mould it all well together with Rose-water; make them into what Forms you please, and bake them in a gentle Oven.

17. *Another Way*.

BEAT a Pound of blanch'd Almonds very well with Damask Rose-water; put to them two Pound of double refin'd Sugar powdered; beat the Whites of Eggs up to a Froth, and wet the Almonds and Sugar with them; and set it in a Pan over a Stove, continually stirring

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stirring it, till it grows so stiff, that you may make a Paste of it. Let it be cold, and then roll it into Jumbals; strew Sugar on Pewter Plates, and lay your Jumbals upon them.

18. To make Jumbals plain.

TAKE three Pound of fine Flour, a Pound and half of fresh Butter; rub it into the Flour with a Pound and half of Sugar; put in six Eggs, leaving out three Whites, and six Spoonfuls of Rose-water; make it into a Paste, and make it into what Fashion you please, and bake them on Papers or Plates.

19. Another Way.

BEAT a dozen Eggs with five or six Spoonfuls of Damask Rose-water, put to them two Pound of double refin'd Sugar, add as much dry'd fine Flour, as will make the Paste roll out; when you have roll'd it out, make them into what Form you please, and bake them as above directed.

20. To make Junkets.

TAKE warm new Milk; put Rennet to it, and let it stand to cool; then strew on it fine Sugar powdered and Cinnamon, pour upon it Cream mixt with Damask Rose-water.



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1. To make Kernel Water.

POUR a Gallon of good Brandy into a large earthen Pitcher or Jar, put to it either three Ounces of the Kernels of Apricocks well pounded with their Skins, or four Ounces of the Kernels of Cherries well pounded; put in four Cloves, a little Coriander-feed, a Pound and quarter of fine Sugar, half a Dram of Cinnamon, and also about a Pint of boil'd Water, after it has stood to be cold. Then stop the Pitcher close, and let them infuse for three Days; then strain it, and put it into Bottles.

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2. To make Kickshaws.

MAKE some Puff-paste, roll it thin, and if you have any Moulds work it upon them with preserv'd Pippins. You may fill some with Gooseberries, some with Raspberries, some with Lamb-stones, some with Veal Kidnies, or what you please, the Meat being first season'd; then close them up, and either bake or fry them; when they are done, strew Sugar on them, and serve them up.

3. Kid.

KID is dress'd after the same way with Lamb, in all respects.

4. To roast a Kid.

TAKE the Head of your Kid, and prick it backwards, over the Shoulder, and tye it down; then lard it with Bacon, and draw it with Lemon Peel, and Thyme: Then make a Pudding, or Farcing of grated Bread, Flour, some forc'd-meat minc'd small, Beef-suet and sweet Herbs, seasoned with Salt, Ginger, Cloves, Mace, and Nutmeg, add some Cream, and the Yolks of four Eggs; wrap this Pudding in the Caul of the Kid, and put it into the Belly, and sew or stich it up close, roast it and serve it up with Venison Sauce.

5. To make a Kidney Pasty.

ROAST a Line of Veal; when it is almost enough take the Kidney, the Fat, and some of the Meat, and mince it small, with the Marrow of half a dozen Veal Marrow Bones, cold; season it with Marjoram, Thyme, and Winter Savoury, cut small or pounded; add a quarter of a Pint of Rose-water, the Yolks of six Eggs, a little Nutmeg slic'd, half a Pound of Sugar, and half a Pound of Currans; mix all these well together, and make them up in small Pasties of Puff-Paste, and fry them in sweet Butter, or try'd Suet.

1. To force a Leg of Lamb.

TAKE a large Leg of Lamb, cut a long slit on the backside, take out all the Meat, but don't deface the other side; then chop the Meat small with Marrow, Beef-suet, Oysters, Anchovies unwash'd, an Onion, sweet Herbs, some Lemon Peel, season'd with Salt, Pepper, a little beaten Nutmeg and Mace. Then pound all these well in a Mortar, stuff your Skin, sew it up, wash it over with the Yolks of Eggs beaten, put it on the Spit, drudge it with Flour, and lay Pieces of Butter over it. (Or you may bake it, if you please) stew some Oysters in White-wine, with a Blade of Mace; keep out the largest to lay with Anchovy-sauce, Mushrooms, and a good deal of Gravy, and so serve it. Fricassy the Loin to lay round it, cut into small Pieces very thin, seasoned with Salt, Pepper, Nutmeg, Cloves, and Mace; Cives, and savoury Herbs: Fry them in clarified Butter, and when they are fry'd enough, pour out the Butter, clean the Pan, put in a quarter of a Pint of White-wine, a Pint of strong Gravy, stew your Lamb in the Gravy; then add an Anchovy, a few Oysters and Mushrooms, with the Liquor; then roll up a Piece of Butter in Flour, and the Yolks of an Egg, and squeeze in the Juice of a Lemon. Garnish with Pickles and Lemon, and serve it up.

2. To fry a Peck, or Loin of Lamb.

CUT the Ribs asunder, beat them with your Knife; then fry them in a little Ale; season them with a little Salt, and cover them close with a Plate; take them out of the Pan with the Gravy in them, set them in a Dish before the Fire; clean your Frying-Pan; put in half a Pint of White-wine, some Capers, and the Yolks of two Eggs beaten with a little Salt and Nutmeg, add to this the Liquor they were fry'd in; stir it with a Spoon, all one way, till it be thick;

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then put in the Lamb, stir all together. Garnish with Parsley and Lemon, and serve it up.

3. To roast a Quarter of Lamb.

LARD one half of the Quarter; and drudge the other well with grated Bread; spit it, wrap it up in Paper, that it may not scorch; and when it is near roasted enough, drudge the unlarded Part with Bread, as before, adding a little fine Salt, and Parsley shred small.

4. To dress Lamb in a Ragoo.

CUT a Quarter of Lamb into four Quarters; lard it with middle siz'd Slips of Bacon, and toss it up a little in a Sauce-pan, to brown it; boil it in an earthen Pot, or Stew-pan, with Broth, Salt, Pepper, Cloves, a Bunch of fine Herbs, and Mushrooms. Make a Sauce for it of fry'd Oysters, with a little Flour, and a couple of Anchovies; when you are ready to serve up, add some Lemon Juice, and garnish with fry'd Mushrooms.

5. Another Way.

TAKE a Quarter of Lamb, roast it, and when it is near enough drudge it well with grated Bread. Into the Dish, in which you intend to serve it in, put a Cullis of Veal, with Salt, Pepper, an Anchovy, the Juice of a Lemon and a few Cives. Warm it, lay in your Lamb, and serve it up.

6. To stew a Lamb's Head.

TAKE out the Brains, and make a Pudding of them; boil them, and when they are cold, cut them into bits; then mince Lamb and Beef-suet together, add to it some grated Bread, season with Salt, Pepper, and sweet Herbs minc'd small, add four or five raw Eggs. Fill the Lamb's - Head with these; then stew it in a Stew-pan with some strong Broth; make Balls of the remainder of your minc'd Meat.

7. To dress a Lamb's Head in Potage.

TAKE the Head, Feet, and Liver of a Lamb, and young Bacon, scald them; then boil them all together in a large Pot in some Broth: When they are
boil'd

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boil'd and well seasoned, lay your Potage a soaking with good Broth and Gravy, and put the Lamb's-Head in the middle: Bread the Brains, and fry them thoroughly; then put them into their Place again. Garnish your Pottage, with the Feet, Bacon, and Livers. Thicken with a white Gullis made of Crumbread soak'd in good Broth, a score of sweet Almonds, and the Yolks of three hard Eggs, pounded and strained; well soak'd and season'd with the Juice of a Lemon. Then serve it up.

8. To make a Lamb Pasty.

BONE the Lamb, cut it four square; lay Beef-suet at the Bottom of your Pasty, season the Lamb with Salt, Pepper, minc'd Thyme, Nutmeg, Cloves, and Mace, and lay it upon the Suet, making a high Border about it; then turn over your Sheet of Paste, close it up and bake it; when it is bak'd, put in Vinegar, the Yolks of Eggs well beaten and some Sugar; or you may, if you please, omit the Sugar, and put in good Gravy, or the baking of the Bones in Claret.

9. To make a Lamb Pye.

CUT your Lamb into thin Slices, season with Salt, Pepper, Cloves, Mace and Nutmeg, and you may add a little Sugar; then put them in your Pye, laying between every Layer of Meat, Marrow, Butter, Raisins of the Sun ston'd, Currans, Dates slic'd, Skirrets boil'd and blanch'd; dry'd Citron, candy'd Lemon, large Mace, preserv'd Barberries, and Slices of Lemon; make up your Pye, bake it; when it is bak'd, put White-wine, Verjuice and Sugar in a Pipkin, set it on the Fire, stir it till it begins to grow thick; then add the Yolks of three or four Eggs; pour this into your Pye with a Funnel; give it a shake or two, scrape Sugar over it, and serve it up.

10. Another Way.

MINCE the Flesh of a Leg of Lamb very small, with two Pounds of Beef-suet to three Pounds of Lamb: Season them with Salt, Pepper, Thyme, and Parsley

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fley shred small. You may also add some Sugar; then take ten or twelve raw Eggs, and mince them with your Meat, and put it into your Paste, and bake it; when bak'd, put in Lemon Juice and Sugar, and serve it.

11. A Lamb Pye the German Way.

CUT a Quarter of Lamb in Pieces, and lard them with small Lardons of Bacon, season'd with Salt, Pepper, Cloves, Nutmeg, and a Bay-leaf; add pounded Bacon, Cives and sweet Herbs; put these into a Pye, and bake it for three Hours; then cut it open, skim off all the Fat, pour in a Ragoo of Oysters, and serve it up hot for a first Course.

12. To souce a Side of Lamb.

BONE it, soak it well from the Blood, wipe it dry, and season it with Salt, Nutmeg, and Ginger beaten, sweet Herbs, and Lemon Peel minc'd, and Coriander Seed whole. Lay broad Slices of Lard over the Seasoning; then roll it into a Collar, and bind it up in a Linen Cloth; put it into boiling Liquor, scum it well, put in Salt, Nutmeg, and Ginger slic'd, Fennel and Parsley Roots; when it is almost boil'd, put in a Quart of White-wine; when it is enough take it off; put in Slices of Lemon, the Peel of two whole ones, and a dozen Bay-leaves, and give it a boil close covered.

13. Another Way.

TAKE the Bones out of a Side of Lamb, lay it to soak in Salt and Water; then wipe it dry; season it with Salt, Pepper, Nutmeg, and savoury Herbs shred small, and Lemon Peel. Lay this Seasoning upon the Lamb, and broad Slices of Bacon over the Seasoning; then roll it up into a Collar, tye it up tight in a Cloth, and boil it in Water and Salt; when it is scum'd, put in Fennel, Parsley Roots, Ginger slic'd, and Nutmeg, and when it is near boil'd enough, pour in a Quart of White-wine; when it is boil'd, put in half a dozen Bay Leaves, the Peel of a Lemon, and Slices of Lemon; then put all into a Pot, and cover it close for use.

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14. To make Lamb like Venison.

BONE your Lamb; then dip it in the Blood of a Pig, Sheep or Calf; then parboil it in small Beer and Vinegar, one Part of the first, and 3 of the latter let it stand in it all Night: Then put in some Alkanet Root, or Turnsoile, and bake it with Pepper, Cloves, Mace, Claret, and Butter, and some Sprigs of Rosemary.

15. To fry Lamb Stones.

PARBOIL them, mince them small, fry them in sweet Butter, strain them with some Cream, Pepper, beaten Cinnamon, and when it is strained, put to it some grated Cheese; then fry them, and serve them up with Sugar and Rose-water.

16. A Lamb-Stone Pye.

TAKE three young Pidgeons, three Chickens, and three Ox Palates, boil'd, blanch'd, and cut into small Pieces, and bake them together; take three Veal Sweet-breads, cut in halves and parboil'd; half a score Cocks-combs boild and blanch'd; three Lamb-stones cut in halves; the Bottoms of two Artichokès boil'd; a Pint of Oysters parboil'd; the Marrow of two Bones, season'd with Salt, Pepper, Nutmeg and Mace; mingle some Pistaches among these Ingredients, and fill your Pye with them; also grate in some Yolks of hard boil'd Eggs, covering all with Butter; make it up, put in a little fair Water, and when it is bak'd drain out the Butter, and put in Butter and Gravy beaten together.

17. To dress Lampreys.

BLEED them, preserve their Blood: Cleanse them in warm Water, cut them in Pieces, season them with Salt, Pepper, and Nutmeg; stew them in an earthen Pan, with White-wine, browned Butter, a Bunch of sweet Herbs and a Bay-leaf: Then put in the Blood with fry'd Flour and Capers; garnish with Slices of Lemon.

18. To bake Lampreys.

LET your Lampreys be split, take out the Strings in the Back, and truss them round; season thew with Salt,

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Salt, Pepper, Nutmeg, and parboil them; lay a Layer of Butter at the Bottom of the Pye; then lay in the Lampreys, with some Onions slic'd; cover the whole with Butter; close up your Pye, and when bak'd, fill it up with clarified Butter.

19. To bake Lampreys in Patty-pans.

LET your Lampreys be roasted very tender, and basted with Butter; then either hot or cold, put them into your Pans, having first butter'd the Bottoms, season them with Salt, Pepper, Nutmeg, and savoury Herbs shred; put in Dates, Currans, and Slices of Lemon, and close them up; when they are bak'd, moisten them with White-wine, Butter, or Sack and Sugar.

20. To broil Lampreys.

WASH them in hot Water, to take off their Slime, and cut them in Pieces as you do Eels to broil: Melt some Butter, season it with Salt, Pepper, savoury Herbs, Parsley and Cives shred; put your Pieces of Lamprey into these in a Sauce-pan, and stir them well together; take them out, drudge them with grated Bread, and put them on a Gridiron over a gentle Fire. For the Sauce, brown some Butter in a Sauce-pan, with a Pinch of Flour; shred Mushrooms, Cives, and Parsley small, put them into the Butter, with Salt, Pepper, an Anchovy, and a few Capers; moisten it with Fish-broth, and thicken with a Cullis. Pour this same in the Dish, and lay the Lampreys round, and serve it hot.

Or you may serve it with this Sauce. Take Oil, Vinegar, Salt, Pepper, and a little Mustard, shred Parsley, an Anchovy, and a few Capers, and beat them all well together in an earthen Vessel or Porringer; then put it into a Saucer, place it in the middle of the Dish, and lay the Lampreys round it.

21. To fry Lampreys.

BLEED them, preserve their Blood, slime them, and cut them in Pieces. Fry them in clarified Butter, with a Pinch of Flour, Salt, Pepper, Nutmeg,
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a little White-wine, a Bay-leaf, and a Bunch of sweet Herbs; when these have been all fry'd together, put in the Blood, and a few Capers, and serve it up.

22. To dress Lampreys the Italian Way.

SKIN them, and season them with Salt, Pepper, Ginger, Cinnamon, and Nutmeg; put them into your Paste, either whole, or cut in Pieces; put in Raisins, Currans, Prunes dried; Dates and Cherries, and cover all over with Butter, close up your Pye and bake it. Then chop some sweet Herbs, pound some sweet Almonds, and boil with Grapes, Raisins, Sugar and Verjuice, and when it is bak'd, pour in this Liquor strain'd. Ice it and serve it up hot with White-wine, the Blood of the Lampreys; the Juice of Oranges, and Cinnamon.

23. To dress Lampreys with Sweet Sauce.

BLEED them, preserve the Blood, take off their Slime, cut them in Pieces, take out the Strings out of their Backs; then toss them up till they are brown, in Butter and a little fry'd Flour; then put in some red Wine, Salt, Pepper, Cinnamon, two or three slices of Lemon, and a little Sugar; when they are enough put in the Blood, give them a turn or two; so dish it up and serve it.

24. To make a Lamprey Pye.

CLEANSE them from their Slime; set by the Blood; season them with Salt, Pepper, beaten Cinnamon, Currans, Dates, candy'd Lemon Peel and Sugar; put them in your Pye, and when it is bak'd, pour in the Blood and a little White-wine, and when you serve it up add a little Lemon Juice.

25. To make a Lark Pye.

TO a dozen of Larks, put two Penny-Manchets, a little Salt, three Eggs, a quarter of a Pint of Rose-water, a Pound of Currans, a quarter of an Ounce of beaten Mace, a quarter of an Ounce of Cinnamon, and Nutmeg grated: Mix these well together, and make them into Balls as big as Walnuts, and put them in the Bellies of the Larks; lay them in the Pye, and lay

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lay a Pound of Butter in Slices over them, and a Lemon slic'd, and half a Pound of Lemon and Citron candy'd, and a quarter of an Ounce of whole Mace; bake it; and when it is done, put in Butter on the top and serve it up.

26. To dress Larks in a Ragoo.

DRAW your Larks, put them into a Stew-pan with melted Bacon, Mushrooms, Truffles, Capons, Livers, an Onion stuck with Cloves, and toss them up; put in a little Cullis, or instead of that a little Flour; then put in some Beef, or Veal Gravy, let them simmer for some time; then beat up an Egg with some Cream, put into it some shred Parsley, pour this into the Stew-pan, let it have a turn or two over a Stove to thicken it; take off the Fat, squeeze in some Juice of Lemon, and serve it.

27. To roast Larks.

TRUSS them handsomly on the Back, but neither draw them, nor cut off their Feet. Lard them with small Lardons, or else spit them on a wooden Skewer, with a small Bard of Bacon between two; when they are near roasted enough, drudge them with Salt powder'd fine, and fine Crumbs of Bread. When they are ready, rub the Dish you design to serve them in with a Shalot, and serve them with Salt, Pepper, Verjuice, and the Juice of an Orange.

Or with a Sauce made of Claret, the Juice of two or three Oranges, and a little shred Ginger, set over the Fire a little while, and beat up with a Piece of Butter.

You may use the same Sauce for broil'd Larks, which you must open on the Breasts, when you lay them on the Gridiron.

28. To make a Conserve of Lavender Flowers.

BEAT the Flowers, while they are fresh, with three times their weight in fine Sugar, in a marble Mortar with a wooden Pestle, and put them into a Gally-pot, and cover them close for use.

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29. To make a Lemonade.

SCRAPE Lemon Peel in Water and Sugar, put in a few Drops of Oil of Sulphur, and some Slices of Lemon; put in a Pound of Sugar to every Quart of Water.

30. To make Lemonade with Lime Juice.

To three Quarts of Spring-water put in a Pint of Lime-Juice, a Pound, or Pound and half of double refin'd Sugar: When the Sugar is dissolv'd it is done.

31. To make Lemon Cakes.

TAKE double refin'd Sugar beaten and sifted very fine, moisten it with the Juice of Lemons, and boil it almost to a Candy Height: Then drop it on Plates, and set it in a warm Place 'till the Cakes will slip off from the Plates. If you please, you may shred the Peel very fine, and boil with part of it; but you must add fresh Juice to it, or it will be too thick to drop handsomely.

32. Of this.

TAKE a Pound of fine Sugar, wet it with four Ounces of Juice of Lemons, and four Ounces of Rose-water, boil them up 'till they become like Sugar; then grate into them the Rind of hard Lemons, incorporate them well together; and when they are cold, put them up for use.

33. To keep Lemons.

TAKE some fine Sand, dry it well, let it be cold, then put it into an earthen Vessel, laying a Layer of Sand, and a Layer of Lemons, putting the Stalks downwards; let them not touch one another. Then lay a Layer of Sand two or three Inches thick, and then lay another Layer of Lemons; thus do 'till you have fill'd your Vessel; then set them in a cool Place, and they will keep all the Year. Oranges may be preserv'd after the same manner.

34. To make Lemon Paste.

CHUSE those Lemons that have plump and well colour'd Rinds; boil them in Water, seasoning the first

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first Water with a handful of Salt, shifting them six times 'till they are become tender; put them into a wooden Bowl or Mortar, and beat them to a Pulp, with a Pestle or Rolling-pin; then strain them, wringing them hard through a coarse Linen Cloth; then take something above their Weight of fine Sugar, and put it to what Liquor you have strain'd, and boil it almost to a Candy Height; then spread it pretty thin upon Plates, and dry it in a Stove or slack Oven; then turn it, and cut it out into what Forms you will.

35. To pickle Lemons.

BOIL them in Water and Salt, then put them into a Pot, and fill it up with White-wine Vinegar.

36. To preserve Lemons.

ZEST your Lemons, cut your Pulp into Slips, slit them again in their Thickness, then scald them in Water 'till they are very soft; then put them into clarified Sugar newly pass'd through the Straining-bag; when it is ready to boil, give them twenty Boilings.

The next Day bring the Sugar to its smooth Quality, put your Lemon Slips into it, and give them seven or eight Boilings. The next Day boil the Sugar 'till it is pearly, and give your Lemon a covered Boiling. Let them stand for some time, and then put them into your Pots to be dry'd, as Occasion serves.

37. Another Way.

PARE your Lemons thin, grate off the tops, cut a little Hole where the Stalk grows, and pick out all the Seeds, boil them three times in three several Waters 'till they are very tender. Make some Water boil, then put in the Lemons: Take half a Pound of Sugar to every Lemon, and a quarter of a Pint of Water to every half Pound of Sugar; boil the Syrup, scum it well, then put in the Lemons; and make them boil apace 'till they are very clear. Squeeze in the Juice of a Lemon, and when it has had three or
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four Boils, put your Lemons in Pots, and when the Syrup is cool, pour it upon them.

38. To make ~~Sarmalade~~ of Lemons.

BOIL the Rinds of Lemons in several Waters 'till they are very tender; then pound them in a Mortar with their Weight of Pippins; then take as much fine Sugar as they both weigh, and allow a Pint of Water for every Pound of Sugar; boil the Water and Sugar together to a Syrup; then put in the Pulp, let it boil 'till it is clear; then squeeze in as much Juice of Lemon as will give it a good Relish; then boil it 'till you find it jelly, and put it into Pots or Glasses for use.

39. To make Syrup of Lemons.

PARE your Lemons, slice them thin, lay in a Basin a Layer of Sugar beaten fine, and a Layer of Slices of Lemon, so continuing 'till you have laid all in; then let it stand all Night. The next Day pour off the Juice that runs from the Fruit through a Tiffany-strainer, and put it into Glasses.

40. To make Lemon-water.

PARE your Lemons, and put the Peels of ten Lemons into a Quart of Canary and Brandy, of each a like Quantity; let them stand and infuse for a Week or more. Squeeze out the Juice, strain it through a Cloth, or rather filter it through a brown Paper; then take an equal Quantity of Rose-water, and make a Syrup of it with double refin'd Sugar. Distil the Wine in *Balneo* to a dryness; mix it with the Syrup, and keep it close stop'd for use.

41. To make Lettuce.

TAKE Cabbage-Lettuce, scald them a little, drain them; then mince the Flesh of roasted Capons and Chickens with boil'd Gammon, Mushrooms and Savoury Herbs, Cives and Parsley, the Crumb of a *French* Roll, soak'd in Cream and the Yolks of three or four Eggs; and a little scalded Bacon; season all with Salt, Pepper, sweet Herbs, and Spice. Pound all together in a Mortar; squeeze the Lettuce one by one, open the

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the Leaves, cut out the Knob in the middle; fill the Hollow with your minc'd Meat and Seasonings, then tye them up. Then take Slices of Bacon and Veal, and lay them in the Bottom of a Stew-pan with some slic'd Onion, cover your Pan, and set it over a Furnace; when it begins to stick, put in a little Flour, and stir it about with a Spoon, to brown it: Moisten it with an equal quantity of Broth and Gravy, season it with Salt, Pepper, Cloves, a whole Leek, Parsley, Basil, and a Bay-leaf. Lay your farc'd Lettuces in a Stew-pan. and pour this Braise upon them. When they are stew'd enough, take them up, unbind them, drain them, and put them into the Stew-pan again, with a white Cullis. Let the Lettuces simmer in this, dish them, and serve them for Outworks.

If you would have a brown Sauce, make use of the Essence of Ham.

You may also serve them with a Ragoo of Truffles and Mushrooms.

42. To make a Ragoo of Lettuce.

TAKE only the Cabbages of Lettuce, scald them a little, then put them in cold Water, squeeze them well, cut them in Dice, and put them into a Sauce-pan, and let them simmer in Veal Gravy; then pour on them some Cullis, and Essence of Ham, and use them for Garnish for Dishes of the first Course.

Or you may stew them *a la Braise*; and when they are stew'd, drain them, cut them in Dice, and simmer them in a clear Cullis, and some Essence of Ham. These Lettuces are proper to be put under a Leg of Mutton, or any Fowls dress'd *a la Braise*.

42. To roast a Leveret.

IN casing your Leverets, do not cut off either their Ears, or hinder Legs; but harle one Leg through the other; cut a Hole in one Ear to contain the other; and spit and roast it; while it is roasting, make a Sauce for it of the Liver parboil'd, with some Bacon and Beef-suet boil'd up in strong Broth and Vinegar,

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gar, with Thyme, Parsley, sweet Marjoram, and winter Savoury, shred small, and the Yolks of hard Eggs: When it is boil'd, put to it drawn Butter, Sugar, grated Nutmeg; dish up your Leveret on this Sauce, with Slices of Lemon.

44. To dress a Calf's Liver, a la Braise.

LARD the Liver with Lardons high seasoned: Lay thin Slices of Bacon over the Bottom of a Stew-pan, and Slices of Beef; season them with Salt, Pepper, and Spice: Add an Onion slic'd, a whole Leek, Parsnips, Carots, some shred Parsley, and sweet Herbs. Put in your Liver, and lay the same Seasoning and Roots over it, that you did under it, also Slices of Beef and Bacon; cover the Pan, and put Fire both over and under it. Then make a Ragoo of Mushrooms, Artichoke-Bottoms, and Asparagus-Tops, Cock-combs, and Veal Sweet-breads; tosse these up in a Sauce-pan with melted Bacon; take off the Fat, and thicken it with a Cullis of Veal and Ham. When the Liver has stew'd enough, dish it, pour the Ragoo upon it, and serve it hot for a first Course.

You may also serve it with Slices of Ham, prepared as follows; Lay Slices of Ham in the Bottom of a Stew-pan, cover it, and set it over a Stove to sweat; when it begins to stick to the Pan put in some Gravy, and when it has simmer'd a little, thicken it with a Cullis of Partridges, or some other Cullis. Lay your Liver into your *Saingaraz*, pour it on your Liver, and serve it hot.

Or you may serve your Liver with a Ragoo of Succory, or of Cucumbers, or with a hash'd Sauce.

45. To roast a Calf's Liver.

LARD your Liver well with large Slices of Bacon, fasten it on the Spit, roast it at a gentle Fire, and serve it up with good Gravy, or a Poivrade.

46. To dress a Calf's Liver in a Caul.

TAKE off the under Skins, and shred the Liver very small, and with it Mushrooms, Truffles and Parsley. Roast two or three Onions, take off their out-

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most Coats, pound six Cloves, and a dozen Coriander Seeds, and add them to the Onions, and pound them together in a Mortar; then take them out, and mix them with the Liver. Take a Pint of Cream, half a Pint of Milk, and seven or eight new laid Eggs, beat them together; boil them, but do not let them curdle. Shred a Pound of Suet as small as you can, half melt it in a Pan, and pour it into your Eggs and Cream; then put in your Liver, and mix all well together; season with Pepper, Salt, and sweet Herbs, let it stand till it is cold. Spread a Caul over the Bottom and Sides of a Stew-pan, and put in your half'd Liver, Cream, and all together, fold it up in the Caul in the Shape of a Calves Liver; then turn it upside down, lay it in a Dish that will bear the Oven, do it over with beaten Egg, drudge it with grated Bread, and bake it in an Oven; serve it up hot for the first Course.

47. To make a Pudding of a Calf's Liver.

TAKE a Calf's Liver, cut some of it into small Dice; mince the rest with Hogs Fat, a third Part as much as Liver; season them with Salt, Pepper, grated Nutmeg, Cloves and Cinnamon beaten, Cives and savoury Herbs; mix these with six Yolks of raw Eggs, and a Quart of Cream, or more, according as you see Occasion; put them into Guts, as you do Marrow-Puddings, and boil them in White-wine with Salt, and Bay Leaves over a slack Fire; let them cool in the Liquor they are boil'd in, and when you use them, broil them and serve them up hot.

48. To make a Ragoo of Livers.

TAKE away the Galls from the Livers of Capons, or other Fowls, and blanch them in scalding Water; then throw them into cold; set a Sauce-pan on the Fire with melted Bacon, Butter, Mushrooms, Truffles, and Morils slic'd; season with Salt, Pepper, and a Faggot of sweet Herbs, and toss them up together; then moisten them with Gravy, and let them simmer a while; when they are about half done, put in your Livers,

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Livers, and let them stew; but let them not be done too much: Then put to them some Cullis of Veal and Ham, to bind them; Then take up the Livers, dish them handsomely, pour your Garnishing over them, and serve them up in Plates or little Dishes.

49. To dress the Livers of any tame Fowl in a Caul.

TAKE the lean Livers of Pullets, Capons, Geese, Turkeys, &c. mince them with Marrow and blanch'd Bacon; Veal Sweet-breads, Mushrooms and Truffles, the Lean of a boil'd Ham, Leeks and Parsley. When it is well minc'd, bind it up with the Yolks of Eggs. Take the Caul of a Calf or Shepp, and cut it into Pieces, according to the Size you would have them. Lay some of this Farce on the Piece of Caul, and a fat Liver upon it; lay Farce upon the Liver, and another Liver upon the Farce, till you have laid all. Put the Caul on a Sheet of Paper, and fry it in melted Bacon, or else bake them in an Oven in a Pasty Pan. When they are done, drain away the Fat; lay them in a Dish, warm a little Gravy, season with Salt and Pepper, and pour on them; squeeze in Orange Juice, and serve them up.

50. To dress Livers with Mushrooms.

TAKE the Livers of any sort of tame Fowls; when they are clear'd from the Galls, spread Bards of Bacon in the Bottom of a Baking-pan, and lay the Livers upon them; season them, and lay Bards of Bacon; bake them in an Oven not too hot; wash and pick some Mushrooms, dry them over a Stove; then lay them in a Dish with a little Bacon and Vinegar; then tosse up some Slices of Ham in melted Bacon, with a Bunch of Savoury, and a Pinch of Flour; moisten it with some Veal Gravy, that is not salt; when the Livers and Mushrooms are well drain'd, boil them in the same Sauce; take off the Fat, and serve them up hot.

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51. To make Liver Puddings.

BOIL a Hog's Liver, dry it in an Oven; grate it, sift it; take an equal Quantity of grated Bread, two Pound of Beef-suet shred small, and sifted through a coarse Sieve; season with an Ounce of Spice, Cloves, Mace, Nutmeg, and Cinnamon; put in a Pound of Currans, and two Grains of Ambergreese; mix all these well together, and pour three Pints of new Milk upon them. Let them stand covered for a while; then beat half a dozen Eggs with a few Spoonfuls of Orange-water, and a little Salt: Put them into the great Guts of a Hog and boil them.

52. To bake Lobsters.

BOIL your Lobsters, let them stand till they are cold; take the Meat out of the Shells; season it with Salt, Pepper, Ginger, Nutmeg, and Cinnamon; then lay it in a Pye; lay over it large Mace, Dates, and Lemons slic'd, Yolks of hard Eggs and Barberries; close it up, and bake it; when it is bak'd, liquor it with Butter, White-wine and Sugar, and Ice it, and serve it up hot.

53. To broil Lobsters.

LAY them when boil'd on a Gridiron; baste them with Butter alone, or Butter and Vinegar, as you like it; let them broil leisurely; when enough, serve them up, with Butter and Vinegar beat up thick, Nutmeg, and slic'd Lemon.

54. To butter Lobsters.

TAKE out the Meat, mince it small, put it into a Stew-pan; set it over a Stove with some White-wine, Salt, and a Blade of Mace, let it stew gently; when it is grown very hot, put in some Butter and Crumbs of Bread; then warm the Shells before the Fire, and fill them with their own Meat, and serve them up.

55. To fry Lobsters.

TAKE a boil'd Lobster, take out the Meat, slice it long ways, flour it and fry it in sweet Butter, white and crisp; or roll it in a Batter made of Cream, Eggs, Flour and Salt, and fry it; beat some Butter up thick

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thick, with grated Nutmeg, Claret, and the Juice of Oranges. For the Sauce, rub the Dish with an Onion, or Shalot; lay in the Lobster, pour on the Sauce; garnish the Dish with Slices of Lemon and Orange, and serve it up.

56. To roast Lobsters.

RUN a little Bird-spit through the Lobsters Belly; then tye them on fast with Packthread; when they crack they are enough; lay a whole one in the middle of the Dish, butter the rest in their Shells, with Pepper and Lemon, and an Anchovy dissolv'd in White-wine; mix all together and serve them up with Lemon and Oysters.

57. To roast Lobsters albè.

TYE them on upon the Spit, baste them with Salt and Water, and when they look red, baste them with Butter and Salt; when they are enough, take them up and dish them; set your Sauce above-mentioned in Plates round the Dish.

58. To marinate Lobsters.

PARBOIL them, take out the Meat and lard the Tails with a salted Eel; then cut the Tails long-ways, and fry them in Oil; then make a Sauce with White-wine Vinegar, Salt, Pepper, Cloves, Mace, slic'd Ginger, Parsley, Sage, Winter-favoury, sweet Marjoram, the Tops of Rosemary, and Thyme, and Bay Leaves; dish your Fish, and pour your Sauce upon them, and lay on them three Lemons slic'd, and run it all over with Butter.

59. To make a Patty of Lobsters.

BOIL your Lobsters, and cut them into small Pieces; take the small Claws, and the Spawn, and beat them in a Marble Mortar; add to them a Ladle full of Broth or Gravy, with some of the Crust of a *French Roll*: Boil these together, strain it, to the thickness of Cream, and put one half of it to your Lobsters, and keep the other half to be a Sauce for them, when bak'd. Put to the Lobsters a bit of Butter about the bigness of an Egg, some Salt and Pepper; put in half

an Anchovy minc'd, and squeeze in a Lemon; set this over the Fire just till the Butter is melted; then set it by to cool: Then sheet your Tart-pan the bigness of your Plate with a good fine Paste, such as you use for Tarts. Then put in your Lobsters, and cover your Patty with a Paste: Set it in an Oven for three quarters of an Hour, and when it is enough cut up the Lid; and draw up that half of your Sauce that you reserv'd, with a little Butter to the thickness of Cream, and pour it into your Patty; squeeze in a little Lemon, cut the Lid in two, and lay it on the top, at about the Distance of two Inches one from the other, and serve it up hot.

60 To pickle Lobsters.

BOIL them in Vinegar, White-wine and Salt; then take them up; then put into the Liquor all sorts of sweet Herbs, some whole Cloves, Pepper, and large Mace; then put in your Lobsters again, boil them all together; put them up in a Barrel or Vessel, that will just hold them, and pour the Liquor upon them, and keep them for use.

61. Another Way.

BOIL them in Water and Salt, till they will slip out of their Shells; then take the Tails out whole. Make a Pickle for them of Port-wine and Water, an equal Quantity; put in a Sprig or two of Rosemary, Thyme, Savoury, a couple of small Cucumbers, Capers and whole Mushrooms; put your Lobsters in this Pickle, and let them have a boil or two; take them out, set them by to cool, boil the Pickle a little more, let it stand till cold; then put both Lobsters and Pickle in a long Pot, and tye it up close.

62. To make Lobster Soop.

TAKE any sort of Fish, either Carp, Tench, Pike, Trout, Flounders or Whittings, to the Quantity of four or five Pound, and make a Stock of it, according to the Directions given for making Cray-fish Soop; let your Forc'd-meat be kept as clean from Bones as you can, and make it up about the size of a double

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French Roll, hollow in the middle, and open at the top; set it in the Oven for half an Hour, just before you use it; place this Forced-meat in the middle of the Spoop; pound the Spawn of the Lobster, and strain it with your Cullis, as you are directed in the Receipt for Cray-fish Spoop. Take the Meat out of your Lobsters, and cut it into square Pieces in the Form of large Dice; put it into a Sauce-pan with a little of the Cullis, with Salt, and Pepper, give it a warm, put in a Piece of Butter, and put it into your Forc'd-meat Loaf that you placed in the middle of your Spoop. Having soak'd your Bread, and heated your Cullis, squeeze in some Lemon, dish it up. Garnish with a rim of Paste, with Slices of Lemon on the outside, and serve it up.

63. To stew Lobsters.

PUT the Lobster into a Stew-pan, with Vinegar, Claret, Butter, Salt, and Nutmeg; stew it somewhat dry, and then take it up, and lay it in a Dish; pour Butter over it, and garnish it with Slices of Lemon.

64 To make a Lobster Pye.

TAKE a fat raw Conger, and three or four Lobsters; cut some of the Conger in as large square Pieces as you can; then slice the Meat of the Lobsters Tails, and Claws in two, length ways; take the Meat out of their Bodies, and season both with Salt, Pepper and Nutmeg; lay Butter pretty thick in the bottom of the Pye; then lay in the Slices of Conger; then a Layer of Lobster; and so till you have fill'd the Pye; lay Butter on the top, close it up and bake it.

65. To make a Lumber Pye.

TAKE any cold Meat, except Beef and Pork; and for every Pound of Meat, take a Pound of Suet, mince them small; take usual sweet Herbs, shred them small; add Salt, have an Ounce of Cloves and Mace finely beaten, and a couple of grated Nutmegs; put in half a dozen Eggs, mix these all well together, and

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work them up into Balls, as big as Pullets Eggs. Put them into your Pye; and also Raisins and Currans, a Pound of each; a quarter of a Pound of Dates slic'd and ston'd; put in a Pound of Butter, and bake it. Then put a quarter of a Pound of Sugar into a quarter of a Pint of Canary, a quarter of a Pound of Butter, the Yolks of three Eggs, and half a quarter of a Pint of Verjuice; boil them all together with a little Mace, till they are of a pretty thickness, and when you are about to serve up your Pye, pour them into it.

66. To bake a Lump.

YOU may either fley your Lump; or not; cut it in two Pieces, and part it into two Pieces of a side; season it with Salt, Pepper, and Nutmeg; lay it in the Pye; lay on a Bay Leaf or two, three or four Blades of Mace, and an Orange cut in slices, Barberries, Grapes, Gooseberries, and Butter; close it up, bake it, liquor it with beaten Butter.

67. To fry a Lump.

FLEY the Lump, splat him, divide him, and cut each side into two Pieces; season it with Salt, Pepper, and Nutmeg; fry it in clarified Butter, made very hot; dish it with Slices of Orange, Barberries, Grapes, Gooseberries and Butter.

68. To roast a Lump.

FLEY it, and cleanse it well on the inside; season it with Salt, Pepper, Mace, and Nutmeg; put an Onion and Bay-leaf into the Belly of it; roast it, and serve it up with Butter and Slices of Lemon.

69. To souce Lumps

SCALD and scrape your Lumps very well, boil them in their Skins; then take the Tails of Lobsters, Large Oysters, Prawns, and the Yolks of hard Eggs, and mince them together with sweet Herbs; then add to them grated Bread, Salt, Ginger, Mace, Cloves, and Nutmeg; and (if you please) an Anchovy for every Lump; put these into the Bellies of the Lumps, and boil them in Vinegar, White-wine, Water, and
Salt;

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Salt; serve them to the Table with some of the Liquor.

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1. To make Macaroons.

BLANCH two Pound of Almonds in scalding Water, put to them a Pound and half of searfed Loaf-sugar, pound them in a Stone-mortar with the Whites of eight Eggs; and a little Rose-water, beat them 'till they be something thicker than Batter for Fritters. Then drop them on Wafers, and bake them on Sheets of Tin.

2. Another Way.

TAKE two Pound of Almonds, blanch them, and beat them in a Mortar with Orange-flower or Rose-water, add to them two Pound of fine Sugar, and the Whites of six Eggs beat to a Froth; put these to the Almonds, and pound them together well in a Mortar; then put them into a Preserving-pan, make them scalding hot, then drop them on Water Papers, or Sheets of Tin, and bake them.

3. Or thus.

BEAT a Pound of blanch'd Almonds, with a Pound of fine Sugar, and a little Rose-water in a Mortar; add a little Flour; then put them in a Pewter-dish, set it over a Chaffing-dish of Coals; keeping it stirring 'till it comes clear from the Dish; add a Grain of Musk, lay them on butter'd Papers cut longish; ice them over with Loaf-sugar, and bake them.

4. To dress Mackarel.

GUT and wash your Mackarel, then either slit or gash them down the Back, that they may take the Seasoning, then lay them a while in Oil, Salt, Pepper and Fennel; then wrap them up in the Fennel, lay them upon a Gridiron, and broil them. Make a Sauce for them, of clarified Butter, sweet Herbs shred
small

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small, Salt, Nutmeg, Gooseberries, Fennel, a little Vinegar and Capers.

Or you may serve them up with clarify'd Butter, Salt, Pepper, a little Vinegar, and fry'd Parsley.

They may also be serv'd in a Soop, being first fry'd in clarify'd Butter, and then set a simmering in good Fish-broth, or Broth of Herbs. Garnish with a Ragoon of Mushrooms, and some Capers.

5. To fry Maids.

SKIN them, put them into boiling Water, seasoned with Salt, let them lye a while, dry them with a Cloth, flour them; beat the Yolks of half a score Eggs, and the Whites of four, with a little Canary, Flour, Salt, Ginger, Nutmeg, and a little Parsley boil'd green, and minced small, beat them 'till the Batter is pretty thick. Put clarified Butter into a Frying-pan, make it hot, dip your Maids in the Batter, and fry them brown and crisp; dish them; let the Sauce be Butter, Vinegar, the Livers of the Fish, and Nutmeg beaten together: Fry a good Quantity of Parsley crisp and green, and strew all over the Fish.

6. To make Mallow-stalks pass for green Peas.

PEEL the Stalks, and cut them in the form of Peas, boil them in a Skillet with Pepper ty'd up in a Rag, boil them with a quick Fire, drain them in a Cullender, and dress them like Peas, with Butter, Pepper, and Salt: They taste so much like green Peas, that they are call'd *March* Peas, and some at eating them have taken them for such.

7. To pickle the Stalks of Marsh-mallows.

GATHER them about the latter end of *March*, peel off the outward Peel; put them into boiling Water seasoned with Salt, let them have half a dozen Walms, take them up, drain them, let them stand to cool; make a Pickle of stale Beer, Vinegar, Salt, and gross Pepper, and put them into it.

8. To make Marry-pate.

TAKE Almonds, scald them, then put them into cold Water, drain them, wipe them, then pound them
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in a Marble Mortar, moisten them frequently with the White of an Egg to keep them from oiling. In the mean time take half the Weight of your Almond-paste, in clarified Sugar, boil it 'till it become feathered, then put in your Almonds by handfuls, stir it well with a Spatula, that it do not stick to the Pan, Pass the back of your Hand over it, and if it stick not to it, it is enough; then lay it upon powder'd Sugar, and let it cool; then roll out the Paste into pieces of a convenient Thickness, make them into what forms you please, either round, long, oval, or jagged, in the shape of an Heart, lay them on sheets of Paper, in order to be bak'd in an Oven, then they are to be turn'd and ic'd over, and set into the Oven again.

9. To make March-pane gilded and garnished.

BLANCH your Almonds, pound them in a Mortar with a little Rose-water; sift Sugar very fine, mingle them well 'till they become a Paste: Then roll it out flat, cover it with white Paper; make Impressions round it with a marking Iron us'd in Pastry, then take off your Paper; then beat up the Whites of Eggs with Rose-water and Sugar, and ice it over, bake it; and when it is drawn, garnish it with Comfits; then take Leaves of Gold, cut them into divers Forms, wash your March-pane over with Gum-water, and lay on your Leaf-gold.

10. To make ic'd March-panes.

WHEN the March-panes of any sort or form are bak'd and coloured on one side, cut them off from the Paper, and ice the under-side as follows.

Take Orange-flower-water, or any other sweet Water, or any Juices or Marmalades, and mix them by degrees with Sugar finely powdered, tempering them well together 'till they are of the Consistence of a Pap. Then spread this Ice with a Knife upon the March-panes, put them upon Paper with the Oven-lid, and some Fire on the top
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to make the Ice coagulate; then put them up in Boxes for use.

11. To make Royal March-panes.

BLANCH and pound your Almonds, moistening them with Orange-flower-water, and the White of an Egg, draw out your Paste, and dry it in a Bason with powder'd Sugar 'till it is become a pliable Paste; roll it out the thickness of a Finger, then cut it into Lengths fit to make Rings or Wreaths about your Finger, turn it round your Finger, and make Wreaths of it, then close the two Ends so that they may be separated again; mix a spoonful of Marmalade of Apricocks with the White of an Egg, dip the Rings into it, roll them up in powder'd Sugar; and if they take up too much Sugar, blow it off. Lay them on white Paper, and bake them in a Campaign Oven with Fire at top and bottom; because they are ic'd on both sides at the same Instant. Then there will rise in the middle a sort of a Puff in the form of a Coronet, to adorn while you are dressing them, put upon the void spaces of these Rings a small round Pellet of some Paste, or a small Grain of some Fruit, such as Raspberry, Cherry, or the like.

12. Marinades.

MARINADES are sorts of Sauces or Pickles, in which certain things are steep'd, the Taste of which we would have heighten'd and render'd more agreeable to the Palate. Many things are marinated either to make Dishes of them, or to garnish other Dishes. Thus a Fricassy of Chickens is usually garnish'd with other marinated Chickens; and so a roasted Loin, or a farc'd Breast of Veal is garnish'd with a Marinade of Veal. And so Pidgeons, Partridges, &c. which Marinades you will find in their Places.

13. To make a Conserve of Marjoram.

TAKE the tops and tenderest part of sweet Marjoram, bruise it well in a wooden Mortar or Bowl; take double the Weight of fine Sugar, boil it with
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Marjoram-water 'till it is as thick as Syrup, then put in your beaten Marjoram.

14. To make a Conserve of Marigolds.

TAKE four Ounces of Marigold-flowers, Confession of Hyacinth and Kermes, of each four Drams, the Powder of Pearl two Ounces, and as much Syrup of Citron as will make them into a Conserve, mixing and bruising them well together with refin'd Sugar.

15. To make Marrow Pasties.

SHRED some Apples with some Marrow; add a little Sugar to them, make them up in a Puff-Paste, and fry them with fresh Butter clarified; when they are fry'd, strew some Sugar over them, and serve them up.

16. Another Way.

TAKE three Marrow-bones, a little Thyme, Winter-savoury, and sweet Marjoram, the Yolks of three Eggs, a quarter of a Pound of Sugar, a quarter of a Pound of Currans, a little Rose-water and some Nutmeg, work all these well together, and put them into a Pasty of Puff-paste, and fry them with Lard or try'd Sewet.

17. To make Marrow Pyes.

MINCE Veal with Beef-sewet, season it with Salt, Pepper, and Nutmeg, put to them Asparagus tops cut the Length of an Inch and half, or two Inches, boiled, Veal Sweet-breads cut small, and the Yolks of hard Eggs cut into quarters, Artichokes or Potatoes, quarter'd Chestnuts, and interlard'd Bacon; mingle all these with Marrow, fill your Pyes, and bake them, and liquor them with beaten Butter.

18. To make Marrow Puddings.

CUT two French Rolls into Slices, and take a quarter of a Pound of coarse Bisket, put into a Sauce-pan a Quart of Milk, set it over the Fire, make it Blood-warm, and pour it upon your Bread, cover it close, and let it soak 'till it is cold; then rub it through a Cullender, mince half a Pound of Marrow, and put
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to it three Eggs well beaten and strained, then mix all together; sweeten with Sugar; add a little Salt, and a spoonful or two of Rose-water, scrape in a little Nutmeg, put in two Ounces of Almonds well pounded; mix all these well together, put them into Cuts, and tye them up; but do not fill them too full: Boil them in Water for a quarter of an Hour, turning them with a Skimmer; lay them in a Cullender to cool: When you use them, put them into a pan with a little Butter, and fry them as yellow as Gold, or you may set them in the Mouth of an Oven. These are proper to garnish a boild Pudding, or Fricassy of Chickens for the first Course, or you may serve them in little Dishes or Plates for the second Course.

19. To make a Marrow Tart.

CUT your Marrow into small Dice, then mince the Yolks of hard Eggs with Pippins, also mince some Orange-peel and Cordicitron very small, add a little Cinnamon, some Sugar, and a little Salt. Mix all these well together, then squeeze in the Juice of a Lemon, and fill your Tart-pans with this Mixture.

20. Another Way.

TAKE three Marrow-bones, a little Thyme, Winter-favoury, and sweet Marjoram, the Yolks of three Eggs, a quarter of a Pound of Currans; a little Rose-water and some Nutmeg, work all these well together, and put them into a Pasty of Puff-paste, and fry them with Lard or try'd Sewet.

21. To make a Rosa Solis of Marrow.

TAKE Marrow, and first cut it into small square Pieces, then mince it small with an equal Quantity of Pippins, and the Yolks of hard boild Eggs half that Quantity, then mince the Rind of half a Lemon very small, and a little Cordicitron; add to this a little Cream or Milk, some Sugar, Nutmeg, and Salt. Mix all these well together, and of it make Petty Patteys, or Tarts, as you please.

22. To

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22. To make a Pattilot of Fish.

TAKE what Fish you can get, that you think proper, Carp, Barbel, Eel, Pike, Tench, &c. Gut them, scale them, cut them in pieces, put them into a Stew-pan, with Mushrooms and Truffles, some Bay-leaves, Parsley and Gives, an Onion stuck with Cloves, and a little Basil. Season these with Salt and Pepper; then put in Fish-broth, or Juice of Onion, and a little White-wine, just as much as will cover the Fish. Then set them over a Stove with a quick Fire, and when the Liquor is half wasted, brown some Butter in a Sauce-pan with a little Flour, and pour the Liquor out of your Stew-pan into the Sauce-pan, mix them both together; then pour them back to your Fish, &c. into the Stew-pan, and let them stew together till they are enough. Then pour into it some Cray-fish Cullis, or other Meager-Cullis, dish it and serve it warm for the first Course.

23. To make Mead.

TAKE two Quarts of Honey, three Gallons of Water, mix them well together; then boil them for an Hour, skim off none but the brown Scum, and stir in the white Scum. Then take it off the Fire; set it by till it is but just blood-warm. Then toast a Crust of Bread very well on both sides, and spread it over with new Yeast, and drudge it with Flour; put this into your Mead, turn a wooden Bowl over it, and let it stand to work for a Day or two. If you will make your Mead stronger, you may abate as much of the Water as you please. And if you bruise a little Galingal, and boil in it, or hang it in your Vessel in a Bag, it will give it a pleasant taste.

24. Another Way.

SET three Gallons of Water on the Fire, put in Baym, Lemon Thyme, sweet Marjoram and Rosemary, let them boil some time; then put in five or six Handfuls of Borrage and Bugloss; when they have boild a little take them off, strain them, and set the Liquor by to settle for a Night. Then to every Gallon

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lon of Liquor add three Pound of Honey; put them on the Fire, boil them, scumming them as long as any Scum rises. Then take thirty Cloves, two Ounces of Nutmegs, and six Ounces of Ginger; beat them, put them in a Bag, and boil them in the Liquor, a little before you take it off the Fire. Then empty it into a Vessel; put to it a Pint and half of Ale Yeast, lay a Sheet over it, and a Blanket upon that. Let it work sufficiently; then turn it, hang the Bag of Spice in the Cask, stop it up close for six or seven Weeks; then bottle it off with some Sugar.

25. To make white Mead.

PUT a Handful of Thyme, Rosemary, sweet Briar, Eye-bright, Wood-betony, Scabious, Roman-Wormwood and Agrimony, of each a like Quantity; steep for twenty-four Hours in a wooden Bowl, uncovered; then boil them in another Water, till it be very high coloured; then change the Water, and boil them till it is coloured green, and as long as any greenness remains; then set it by for twenty-four Hours more; then strain the Liquor from the Herbs, and put a Pound of Honey to every two Quarts of the Liquor; and when it will bear an Egg to three Pease breadth above the Water, work it together till the Honey is all dissolv'd; then let it settle for a Night; the next Day boil it with the Shells and Whites of half a dozen Eggs; then strain it; set it by to cool; then put it up into the Cask. Then bruise Cinnamon, Nutmegs, Cloves and Mace, and put them in a Bag, and hang them in the Cask, and stop it up.

If you would have it fit to drink in a little time, beat together the Whites of three or four Eggs; add to them a Spoonful of Yeast, and two Spoonfuls of Flour, and put them into the Cask; then temper some Clay with Bay-salt, and stop it up close.

26. To make strong Mead another way.

TAKE six Gallons of Water, put to it twenty-seven, or thirty Pound of Honey; beat the Whites of half

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half a dozen Eggs, and stir them into the Water and Honey, till it be all melted; then boil it for an Hour and a half, scumming it well; you may, if you please, put in a Sprig of Rosemary, while it is boiling: Let it stand till it is cold, make a Toast, spread it with Yeast, and set it a working; when it has done tun it up; put into a Muslin Rag four Races of Ginger, a Nutmeg; and Cloves and Mace, of each the weight of the Nutmeg, all beaten; hang this in the Vessel; put in also the Peel of three Lemons, and when it has done working, stop it up, and let it stand for six Months.

27. To preserve Medlars.

SCALD your Medlars in fair Water, till you can easily take off the Skin; then take out the Stones at the Head, and put a Pound of double refin'd Sugar, and a Pint of Tent to each Pound of Medlars, boil them all together till the Liquor is become a Syrup; then put them up for use.

28. Of this

TAKE Medlars when they are indifferently ripe, scald the fairest of them, till you can easily take off the Skin; take out the Stones at the Head; then for as many Pounds of Medlars as you have, put so many Pounds of fine Sugar into the Liquor to dissolve, set them over the Fire, till it becomes ropy; then take them off, and put them into Pots. Cover them close for use.

29. To make a Medlar Tart.

TAKE rotten Medlars, strain them, and set them over a Chaffing-dish of Coals, season them with Sugar; add to them the Yolks of Eggs, Cinnamon and Ginger; let it boil a little, and lay it in a cut Tart, and when it is baked, scrape some Sugar over it.

30. To make a Permaid Pye.

SCALD a Pig, bone it; then dry it well with a Cloth; season it with Salt, Pepper, and Nutmeg beaten, and shred Sage. Then take a couple of Neats Tongues, boil'd, cold and dry'd, and cut them in long slices, about the thickness of Half a Crown; then lay

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lay one quarter of your Pig in your Pye, and lay slices of Tongue upon it; then lay on another quarter, and more Tongue, and so on till you have put in all the four Quarters; then cover them with Slices of Bacon, and put in Butter and bake it; when it is bak'd, fill it up with fresh Butter. It is to be eaten cold.

31. To make *Ortheclin*.

TAKE fifteen Gallons of Water; put in Thyme, Savoury, Baum, Hops, Bay-Leaves, Ginger and Orris Roots bruise'd, of each two Ounces; let them simmer for two Hours, but not boil; strain the Liquor from the Herbs and Spice, and put to it five Gallons of Honey; boil them gently, scum it well, as long as any will rise; especially, the lateral black Scum; put the Liquor into a Tub, let it stand two Days; then put to it half a Pint of new Ale-yeast, stir them together, and let them stand to work a Day or two: Then fleet off the Yeast, and stir it again; then let it stand another Day, and scum off the Yeast again, and then put it into your Cask; set it into a Cellar, and cover the Cask lightly; as it works over, fill it with the same again, and when it has made an end of working, stop it up close. But let there be a Vent-hole by the Bung to give it vent now and then.

Some, when they have bott'd the Water and Honey, clarify it with the Shells and Whites of Eggs, beaten together; then strain it and cool it, and afterwards work it up with the White of an Egg to each Gallon, and two Spoonfuls of Yeast beat all together, stirring it once an Hour; and the next Day they add the Whites of two Eggs, and two Spoonfuls of Wheat-meal beaten together, and then put it up in a Cask, and hang in it a Bag of Ginger, Cloves and Cinnamon, and when it has done working, then stop it close up.

32. Another *Way*.

TAKE Sage, Baum, sweet Marjoram, Rosemary, and Sassafras, of each a like Quantity, and a Handful of all together to each Gallon of Water; boil all these

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these in Spring-water, then set it by all Night to settle; then strain it; put in your Honey and set in on the Fire. Then beat the Whites of Eggs, twenty or thirty, according to your Quantity of Metheglin well, and when it boils pour in half, let it boil apace; then scum it, and when you have done, take it off the Fire, and pour it into earthen Vessels to cool; when it is cold, put four or five Spoonfuls of new Ale-yeast to it; stir it together, and scum it every Day with a Bunch of Feathers, till it has done working; then tun it up. A Canary Cask is the best, if you have such a one, and add a Quart of Canary to every Gallon of Metheglin, or else a Pint of *Aqua-Vite*, two or three Peels of Lemons and Oranges, and a quarter of a Pound of sic'd Ginger in a Bag.

33. To make white Metheglin.

TAKE six Gallons of Spring-water, Sage, Thyme, Savoury, and Rosemary-leaves, of each an Handful; an Ounce and half of *Jamaica* Pepper bruise'd, Coriander and Carraway Seeds bruise'd, of each an Ounce; Cinnamon, Winter-Cinnamon, Nutmegs, Cloves, and Mace bruise'd, of each half an Ounce: Put all these in a Net-bag, and into the Water, and keep it simmering for three Hours, but keep it from boiling. Then add so much Honey, that an Egg will swim at the top; let them have a boil or two; then take it off and set it by to cool; before it is quite cold, put a quarter of a Pint of new Ale-yeast, and let it stand to work till the Yeast begins to fall; then take out the Bag of Spices, and put it up in your Cask, and let it not be stop'd till the Yeast has done rising; fill it up daily with the same Liquor, and hang in it Winter's-Cinnamon, Nutmeg, Cloves and Mace bruise'd, of each an Ounce. Then stop it up till it is fine, and then bottle it.

34. To make a Rago of Milts for Fish-Days

BLANCH the Milts of Fish in boiling Water, and throw them into cold; put a little Butter into a Sauce-pan, and a Pinch of Flour, and brown it;

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then put in some Mushrooms and Truffles slic'd, and toss them up over a Fire; put in Fish-broth, seasoned with Salt, Pepper, and a Faggot of sweet Herbs; and set them a simmring over a slack Fire; when they are enough, clear off all the Fat, put in the Milts, and put in some Cullis of Cray-fish, or some other Meagre-Cullis to bind your Ragoo, and serve it in little Dishes.

35. To make a Ragoo of Milts for Flesh-Days.

AFTER you have blanch'd your Milts of Fish, as before, and thrown them into cold Water; set on a Sauce-pan with a little melted Bacon, some small Mushrooms, and Truffles slic'd, and a Faggot of savoury Herbs, with Salt and Pepper; toss them up over a Stove, put in some Veal-gravy to moisten them, and set them a simmring over a gentle Fire: When they are enough, clear off all the Fat, and put in some Cullis of Veal and Ham to thicken your Ragoo; then put in your Milts of Fish, and let them simmer a while over a slack Fire, When they are enough, serve them on little Dishes or Plates.

36. To make Syrup of Mint.

TAKE a Quart of the Syrup of Quinces, before they are full ripe; Juice of Mint two Quarts; of the Juice of Pomegranates a Pint; an Ounce of red Roses; steep them twenty-four Hours in the Juices; then boil it till it is half wasted, strain out the remainder, and make it into a Syrup with double refin'd Sugar.

37. To make Mint-water.

TAKE a good Quantity of Mint, Penny-royal, and Balm; steep them in Canary, or the Lees of it for twenty-four Hours; stop them up close, and stir them now and then. Distil them in an Alembick with a quick Fire, sweetening it with Sugar in your Receiver.

38. To make a Monastick

TAKE a Quart of Rice, and two Quarts of good Gravy, set it a pretty height from the Fire, let it stew gently, but not boil; then put in a Faggot of sweet Herbs,

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Herbs, and an Onion stuck with Cloves; then fill the Belly of a fat Pullet with forc'd-meat and Oysters, and put that into the Gravy, and half a Pound of Bacon, and some forc'd-meat Balls; let all these stew together till they be tender, and of the thickness of a Hasty-Pudding; in the mean time fry some forc'd-meat Balls; then beat the Yolks of three Eggs, with about a quarter of a Pound of Butter rolled up in Flour, with the Juice of Lemon; shake all these well together, take up your Stew, put it in a Dish, lay the Pullet in the middle, and the Bacon and forc'd-meat Balls round it. Garnish the Brims of the Dish with grated Bread and Lemon, and so serve it.

39. To make Morello Wine.

TAKE twenty-four Pound of Morello Cherries, pull off the Stalks, and bruise them, so that the Stones may be broken; press out the Juice, and put it to nine or ten Gallons of White-wine; put the Skins and Stones in a Bag, and let them be hung in the Cask, so as not to touch the bottom of it, and let it stand for a Month or more; you may also put in Spices if you please, but the Wine will be very pleasant without them.

40. Morils,

ARE a sort of red Mushrooms, which are ordered as Mushrooms are; which see.

41. Morils fry'd.

CUT them long-ways, and boil them in a small Quantity of good Broth, over a slow Fire. When the Broth is pretty much wasted, flour them, and fry them in Lard. In the mean time make a Sauce of the Broth, seasoning it with Salt and Nutmeg; pour this in the Dish, lay your Morils upon it, add Mutton-gravy and Lemon Juice.

42. To farce Morils.

TAKE Morils of a middle size, take off the Stalks, and put them in Water to soak, to cleanse them from the Grit. Then to make your Farce, take the Breast of a Fowl, some boil'd Ham, Mushrooms, a little
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blanch'd Bacon and Beef-suet, the Crum of a *French Roll* soak'd in Cream, the Yolks of a couple of Eggs, some Parsley and Cives shred. Mince these all together, pound them in a Mortar, and stuff the Morils therewith on the side of the Stalk. Then lay Bards of Bacon in the Bottom of a Tart-pan, and take thin slices of Veal, season them with Salt, Pepper, Spice of all sorts, a slic'd Onion, and sweet Herbs, and then lay them on your Slices of Bacon; upon these lay your farced Morils; then cover them with more slices of Veal, seasoned as before, and them with Bards of Bacon; and then either stew them *a la braise*. i. e. with Fire over and under them, or else bake them in an Oven. When they are done lay them in a Dish to drain, one by one. Then put some Essence of Ham, lay your Morils upon that, and serve them up.

43. Morils in a Ragoo.

CUT your Morils long-ways, and wash them well; then fry them brown with Butter or Lard; then put to them a little Broth season'd with Salt, Nutmeg, Ciyss, Parsley, and Chervil chopt very small: Put them in a Stew-pan to Soak. Serve them up to Table with a short Sauce and Lemon Juice.

44. Another Ragoo.

PICK the Stalks off your Morils, cut them in two, wash them well in several Waters: Put them into a Sauce-pan with Butter, Salt, Pepper, a little shred Parsley, and a Faggot of savoury Herbs; set them on the Fire, and toss them up; Put in some Fish-broth, to moisten them, and set them a simmering over a gentle Fire. Beat up the Yolks of Eggs with Cream, and put them in to thicken the Ragoo. Serve them up in little Dishes or Plates. This is proper for Fish Days.

45. To make Mosses of divers Colours.

To make white Moss, steep Gum-dragant in fair Water, with Lemon Juice, and strain it through a Linnen-cloth; then take as much double refin'd Sugar, powdered and sifted through a fine Sieve, as will work it

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it up to a white Paffe, temper them, and beat them well together in a Mortar.

If you would make a red Moss, beat some prepared Cochineal in your Gum-water.

To make a blew Moss, or a violet coloured Moss, mix Indigo and Orris with the Gum.

To make yellow Moss, use Saffron or Gumbooge.

To make green Moss, take the Juice of Beet-leaves, scalded a little over the Fire.

To make marbled Moss, take a Piece of each of these Mosses, and lay them one after another on a Sieve, and press them through with a Spoon; and so certain little Rocks will be formed, which will appear marbled, and of those different Colours.

46. To preserve Mulberries.

TAKE six Pound of Mulberries, and the same weight of Sugar, with some of the Juice of Mulberries, stir them together; then put in your Mulberries and boil them; then take your Mulberries out; but let the Syrup boil a while longer; then take it off, and put your Mulberries in a Pot, and pour the Syrup to them.

47. To preserve Mulberries dry.

TAKE those that are not over ripe, but rather greenish and tart; having as much Sugar as Fruit ready blown, and melted with the Juice of Mulberries to clarify it, put your Mulberries into it, cover your preserving Pan, and let them boil a little; then take off the Pan and scum it, and let it stand in the Stove till the next Day; then take them out of the Stove, let them stand to cool, drain the Syrup from them, and dress them on Slates strew'd with Sugar, in order to be dry'd in the Stove; then they must be turn'd upon Stoves, and when they are thoroughly dry put them up in Boxes.

48. To make Mulberry Wine.

GATHER your Mulberries when they are thorough ripe, pick off the Stalks, and press out the Juice with a Hair Bag in a Press, put it into a Fat, and let it

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stand to work, leaving the Cask; when it has work'd pretty well, put it into a Cask, but do not fill it by half a Foot or a Foot, and when the Fury of the Working is over, at about twelve or fifteen Days, replenish it with other Mulberry Wine; this is often to be repeated as it works, for new Wine will waste and spend it self till it is perfected; during the time of its Working it must be kept as warm as you can, by keeping out northerly or cold Winds, least they cause it to be prick'd or turn'd acid: About the End of *March* you may stop up the Vessel for good and all,

Some, when they have pres'd it, put the Murc or Pressings into the Juice for about two Days, to heighten the Tincture or Colour.

Some, when they stop it up for good and all, roll the Cask about to mix it with the Lees, and when it is grown fine rack it off.

49. To bake Mulletts.

SCALE, draw, wash and dry your Mulletts, then lard them with salted Eel, season them, and make a Pudding for them with grated Bread, fresh Eel minc'd, and sweet Herbs, Salt, Nutmeg, the Yolks of hard Eggs and Anchovies minc'd small; put this into the Bellies of the Mulletts if you keep them whole, or else cut them in four Pieces, and season them with Pepper, Ginger and Nutmeg, and lay them in your Pye, and make Balls of your Farce, and lay them upon the Pieces of Mullet; then lay on also Prawns or Cockles, Capers, Yolks of Eggs minc'd, large Mace, Butter and Barberries, and close up your Pye; when it is bak'd cut up the Lid, and stick it full of Lozenges, Cuts of Paste, or other Garnishes, fill it up with beaten Butter, and garnish it with Slices of Lemon.

50. To boil Mulletts.

LAY by the Roes and Livers, and boil the Fish; then take it up, pour out the greatest Part of the Water, then put into the rest a Pint of Claret, some Salt and Vinegar, and a couple of Onions slic'd, a Bunch of Winter Savoury, Marjoram and Thyme, some slic'd Nutmeg,
broken

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broken Mace, and the Juice of a Lemon; let all these boil well together, put in the Fish, and when it tastes strong of the Ingredients put in two or three Anchovies, and serve it up garnished with stew'd Oysters.

51. To broil *Bullets*.

SCALE them, gut them, gash their Sides, dip them in melted Butter, and broil them; for the Sauce, take clarified Butter, fry'd Flour, Salt, Pepper, Nutmeg, a Faggot of sweet Herbs, Slices of Lemon and Capers, with the Juice of Orange or Verjuice.

52. To fry *Bullets*.

SCALE them, gut them, gash them on the Sides, then fry them in clarified Butter; make a Sauce of the Butter in which they are fry'd, with the Juice of Orange, Capers, Anchovies and Nutmeg; rub the Dish with a Clove of Garlick or Shalot, and serve them up.

53. To make *Mum*.

TAKE thirty two Gallons of Water, boil it till a third Part is wasted, brew it according to Art, with three Bushels and a half of Malt, half a Bushel of Ground Beans, and half a Bushel of Oatmeal; when you put it into your Cask, do not fill it too full, and when it begins to work, put in a Pound and half of the inner Rind of Fir, half a Pound of Tops of Fir and Birch [instead of the inward Rind and Tops of Fir, our *English* Mum-makers use Cardamums, Sassafras and Ginger, the Rind of Walnut-tree, Elecampane-root, and red Sanders; others add *Alexander* Water-creffes, Brooklime, and Horse-redish Root rasp'd] Avens, Betony, Burnet, Marjoram, Mother of Thyme, Penny-royal of each a small handful, Elder-flowers a handful, of Rosa Solis a handful, of Carduus Benedictus a handful and a half, of Barberries bruis'd half an Ounce, of Cardamums bruis'd an Ounce and half; all these Ingredients are to be put in when the Liquor has wrought a while, and after they are in, let it work over the Vessel as little as may be; when it has done working, fill up the Cask, and put into it five new laid Eggs, not broken
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nor crack'd, stop it close, and it will be fit to drink in two Years.

54. To bake Muscles.

FIRST parboil the Muscles, then take out the Fish, and wash them very clean in the Water they were boil'd in, and a little White-wine, mince them small with the Yolks of Eggs, season them with Salt, Pepper and Nutmeg, and squeeze in the Juice of a *Sevil* Orange, or two; then put them in your Paste, close them up and bake them; when bak'd, liquor with Butter, White-wine, and garnish with Slices of Orange.

55. To fry Muscles.

PUT them into a Pot that has as much boiling Water as will cover them; when they are scalded, take off their Beards, and wash them in warm Water, dry them with a Cloth and Flour them; fry them crisp, beat up some Butter with the Juice of Lemon, fry some Parsley crisp and green, strew it over them, pour the Butter upon them, and serve them up.

56. To make a Ragoo of Muscles.

WASH them, and scrape them very clean, then put into a Sauce-pan fresh Butter, season it with Salt, Pepper, Cives, and Vinegar, Parsley, and Chippings of Bread, so toss them up, and serve them hot.

57. To stew Muscles.

WASH them clean, boil them in Beer and Salt, then take them out of the Shells, take off their Beards, cleanse them from Gravel, then fry them in Butter, pour the Butter out, and put into their own Liquor a piece of fresh Butter, a little White-wine, Salt, slic'd Orange, the Yolks of three or four Eggs, and some sweet Herbs shred small, give all these a Warm or two in a Sauce-pan, and serve them up in Scollop-shells.

58. To bake Mushrooms.

LET the Mushrooms be put into a Tart-pan with Butter or Bacon, season them with Salt, Pepper, and Nutmeg, some whole Cives, and Parsley shred very small; set them in an Oven, and bake them 'till they are very brown, and serve them hot.

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59. To farce Mushrooms.

MAKE a Farce with Veal, or the Breast of a Pullet, Bacon, Beef-marrow, and the Crumb of a *French Roll* soak'd in Cream, and the Yolks of a couple of Eggs, season'd with Salt, Pepper; and Nutmeg. Let the Mushrooms be well pick'd, and the Stalks pull'd off; then farce them with this Farce, and put them into a Tart-pan, then set them into an Oven, and bake them; when they are done, dish them, pour to them some Beef-Gravy, and serve them up.

If it be for a Fast-day, you must make your Farce of the Flesh of Fish, and bake them as before, and put the Juice of Mushrooms under them; which you will see how to make in another Receipt.

60. To fry Mushrooms.

Toss the Mushrooms up in a Scew-pan with a little Broth either of Flesh, Fish, or Peas, to take away their Bitterness, then strew over them fine Salt, Pepper, and Flour, and fry with Butter or Hog's-lard. Serve them up with Beef-stakes, Lemon-juice and Parsley for Intermisses. Or you may use them for garnishing.

61. To fricassy Mushrooms.

FIRST stew them, then pour away their Liquor, then fry them with Butter, an Onion shred small, some sweet Marjoram and Thyme stript; season with Salt and Pepper; make a Sauce for them with Eggs beaten with the Juice of Oranges and some Claret, the Gravy of a Leg of Mutton and Nutmeg; shake them well, and give them a few Tosses in the Pan, then put them in a Dish, rubb'd with a Shalot, and garnish it with Lemon and Orange.

62. To keep Mushrooms without pickle.

LET your Mushrooms be peel'd, take out all the inside, and lay them a soak in Water for three or four Hours; then take them out, dry them, and lay them on Tin-plates, and set them in a cool Oven to dry; do this several times 'till they are thoroughly dry'd,

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dry'd, then put them up in Pots or Boxes, and keep them as dry and close as you can.

63. To keep Mushrooms all the Year.

PICK them, and put them into boiling Water, let them have a Boil or two, then lay them on a Sieve to drain; when they are cold, put them into an earthen Pan, put in Nutmeg, Cloves, Mace, a Stick of Cinnamon, Basil, young Onions, and Bay-leaves. Then make a Pickle of Salt and Water, let it stand for two Hours, then pour it into your Mushrooms; cover them over with the Pickle, pour some clarify'd Butter on the top, tye the Pan down close, and set it in a cool Place. When you use them, water them in several Waters, either cold or lukewarm, 'till they are made pretty fresh.

64. To pickle Mushrooms.

PEEL your Mushrooms, then put them into fair Water to soak; Set on a Pot with Water, heat it, put in Bay-leaves, Marjoram, and Cives, put in your Mushrooms, let them boil a Minute or two; then let them be taken out and well drain'd. Let them stand 'till they are cold, then put them up into an earthen Pot with Vinegar, Salt, Pepper, Cloves, Onion and Bay-leaves, and keep them close stop'd.

65. Another Way.

BOIL your Mushrooms in Milk and Water, adding a good Handful of Salt, a couple of Onions quarter'd, and a Bunch of Thyme and Savoury; let them boil briskly for a quarter of an Hour, drain them, and put them into this Pickle. Take White-wine Vinegar, and White-wine, of each equal Quantities, Nutmegs, Cloves, and Mace bruised, boil the Pickle 'till one fourth part is wasted; when it is cold, add to it the Liquor the Mushrooms were boil'd in, leaving out the Spice, put in of the same Spice whole, only slice the Nutmegs thick, add some whole Pepper bruised, some Lemon-peel, and a whole raw Onion, which you must take out again when it begins to perish.

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66. To pickle Mushrooms white.

TAKE the Buttons dry gather'd, wipe them with a piece of Flannel, put them into Water and Milk, then set on a Pan with Milk and Water an equal Quantity, make it boil, then put in your Mushrooms, and boil them up quick for a quarter of an Hour, then put them into a Sieve to drain: Then take White-wine Vinegar, put in a Race of Ginger, long Pepper, and Mace, boil it, then add a Nutmeg cut into Quarters, set it by 'till it is cold, then put in your Mushrooms, pour some sweet Oil at top, and tye them close down with a Leather.

67. To make a Rago of Mushrooms.

CUT your Mushrooms, and tofs them up with Butter or melted Bacon, season them with Salt, Pepper, and Parsley shred small: Moisten them with Flesh Gravy, or Fish-broth; thicken it with a Cullis of Flesh, or meagre Cullis, or a little Flour, Yolks of Eggs, and Lemon-juice, and serve them up.

68. Another Way.

PEEL your Mushrooms, then put them into Water and Salt to clean them, and stew them in a Stew-pan for half an Hour in their own Liquor; then pour out all the Liquor but about two spoonfuls, and put to them half a Pint of strong Broth or Gravy, an Onion quarter'd, a Bunch of Savoury and Thyme, a little crack'd Pepper, and a little Nutmeg, and two or three Anchovies: Let all these stew together for a quarter of an Hour, then put in a good quantity of Butter, shake it together, and serve them up.

69. To make Cullis of Mushrooms.

CLEANSE your Mushrooms well, put them into a Stew-pan with a little either Bacon or Butter, according as you design it either for Fish or Flesh-days, and brown them over a Stove 'till they begin to stick to the Bottom of the Pan; when they are grown very brown, put in a little Flour, and brown that also with them; then put to them some Broth, either

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ther of Flesh or Fish, and let it boil for a Minute or two; then strain it into a Pan, season it with Salt and Lemon, put in some Crufts of Bread to soak; and when they are well soak'd, strain it through a Sieve for use.

70. To make Juice, or Gravy of Mushrooms.

CLEANSE your Mushrooms well, put them into a Stew-pan with some Butter, if for a Flesh-day; or Lard, if for a Fish-day; and brown them over the Fire 'till they stick to the Bottom of the Pan; when they are brown, throw in a little Flour, and make that also brown with them: Then put some good Broth to them, either of Flesh or Fish, and let it boil for two or three Minutes more. Then take it off, and strain the Liquor into a Pan, season it with Salt and Lemon for use.

71. To make Musk Sugar.

TAKE three or four Grains of Musk, bruise it, and put it into a Lawn or Cambrick Rag, lay it at the Bottom of an earthen Pot, and sift fine Sugar upon it; stop up the Pan close, that no Air can get in, and set it in a warm Place, and in a few Days the Sugar will have suck'd up the Tincture of the Musk, and be very well perfum'd. After the same manner, you may perfume Confects or Sweet-meats; but you must be sure to keep them very close, or the Musk will evaporate.

72. To make Mustard.

LET the Seed be cleans'd, wash'd, and dry'd; then with a little Vinegar grind it in a Bowl with a Cannon-Bullet, 'till it is very fine; then put more Vinegar to it by degrees, 'till it comes to a proper thick-ness.

Some make it with only Water instead of Vinegar, because it will not dye so soon, being made with Water.

73. Another Way.

TAKE the whitest Mustard-feed, put it three or four times in Water, 'till the Husk will rise no more. Make

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Make use only of that Seed which sinks to the Bottom; which rub 'till it is dry in warm Linen Cloths, then set it before the Fire to dry, then grind it very fine in a Bowl with a Bullet, or in a Mortar with a Pebble, and sift it through a Tiffany Sieve: Slice some Horse-radish, and lay it a steep in Wine-Vinegar for twenty Hours in a Gallipot, stop it up close. Pour off the Vinegar clear from the Horse-radish, and mix it with the Mustard-seed, put it up in a glaz'd Mug, put a peel'd whole Onion to it, and keep it close stopp'd.

If instead of Vinegar, you use strong Broth of powder'd Beef, the Mustard will be the better.

74. To make Mustard Balls

GRIND the Seed very fine, then make a Paste with Honey, and a little Canary; make it into Balls, and set them to dry in the Sun, or a gentle Oven; and keep them for use.

WHEN you would use it, shave some of it very thin, put to it Vinegar and a little Salt.

75. To make Mustard in Cakes

TAKE four Ounces of Seamy, an Ounce of Cinnamon, beat them with Vinegar and Honey very fine, in a Mortar, make it into a Paste, and then into little Cakes, dry them in an Oven, or in the Sun; when you would use them, dissolve them in Vinegar, Verjuice, or Wine.

76. To make carbonaded Mutton

CUT Steaks of Mutton, fry them with Lard; then stew them in good Broth with Salt, Pepper, Cloves, Mushrooms, Chestnuts, and a Bunch of sweet Herbs; in the mean time fry some Flour to thicken the Sauce; then garnish the Dish with fry'd Bread and Mushrooms, and serve it up with Lemon-juice and Capers.

77. To collar a Breast of Mutton.

TAKE the red Skin off a Breast of Mutton, take out all the Bones and Gristles; then make a Seasoning with sweet Herbs and Cloves, shred small, the Yolks of three hard Eggs, grated Bread, Lemon-peel, Salt, Pepper,

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per, and all Spice, lay your Breast of Mutton flat on the Board, wash and bone three or four Anchovies, and lay here and there upon your Meat, then strew the Seasoning all over it; then roll it up like a Collar, bind it with Tape, and either boil, bake or roast it; then divide it into four Parts, then lay it in the Dish, let the Sauce be strong Gravy, with some Anchovies dissolved in it; put this into your Dish with the Mutton; into this put forc'd Meat Balls, and fry'd Oysters; garnish your Dish with Barberries and Lemon, if you use it for a Side-dish.

But if you make use of it as a Standing-dish, then lay in the Bottom of the Dish, Cutlets, Cabbage, Colly-flowers, or what is in Season, with forc'd Meat Balls, and black and white Puddings all about it.

78. To souce a Breast of Mutton.

BONE a Breast of Mutton, soak it well from the Blood, wipe it dry, and season the inside with Salt, Nutmeg, and beaten Ginger, sweet Herbs shred small, and Lemon-peel minc'd; lay broad Slices of sweet Lard over the Seasoning; then roll it into a Collar, tye it up in a Cloth. and put it into boiling Liquor, scum it well; then put in Salt, Nutmeg, and Ginger slic'd, Fennel and Parsly-roots; when it is almost boil'd, put in a Pint of White-wine; when it is enough, take it off, and put in Slices of Lemon, a whole Lemon-peel, and half a score Bay-Leaves, and let it boil close covered; or you may bake it in a Pot with White-wine and Water.

79. To roast a Chine of Mutton.

TAKE a Chine of Mutton, and having rais'd up the Skin from the Chine-bone downwards, leave it hanging to the lower Part; then take some Slices of a lean Gammon of Bacon, season with white Pepper, Cives and Parsley; lay them spread over your Chine, lay Bards of Bacon upon them, then turn the Skin over them; tye up your Chine with Tape or Packthread, put Paper over it, and roast it; when it is near enough, drudge it with Crum-bread, put a Ragoo under it,

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it, and serve it up to Table, garnished with Mutton Cutlets.

The same may be done with a Quarter of Mutton or Lamb.

80. To dress a Neck of Mutton.

LARD the Neck with Lemon-peel, boil it in Salt and Water, and a Bunch of sweet Herbs: In the mean time, stew half a Pint of Oysters in half a Pint of White-wine, as much strong Broth, and a little of their own Liquor, put in two or three Anchovies, two or three whole Onions, some grated Nutmeg, and a little Thyme. Then take a little of the Broth, and beat in it the Yolks of three or four Eggs to thicken it; then dish it upon Sippets, laying your Oysters upon your Meat. Garnish with Lemon or Barberries.

After the same manner you may dress a Chine, Leg, &c.

81. Another Way.

DRAW your Neck of Mutton with Parsley, and roast it. When it is almost roasted, drudge it with Salt, white Pepper, and grated Bread. Serve it up to Table with Gravy, and the Juice of Orange,

82. Another Way.

CUT your Neck of Mutton into Stakes; season them with Salt, Pepper, and Nutmeg; put them into a Stew-pan with as much Water as will cover them, let them stew, scumming it as there is Occasion. In the mean time, parboil some Cabbage, Carrots, and Turnips, drain them well, and when your Stakes are half stew'd, put in your Roots and Cabbage; then put in a Handful of Capers, then Shred sweet Herbs, Spinage, and Parsley, a Handful of each, and put them into the Stew, also a couple of Anchovies chopt; brown a little Butter, and shake into it a little Flour, and a Ladle full of the Broth: Boil it up, and pour it over the Meat, and let all stew together a little while; when it is enough, lay Sip-

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pets in the Dish, put in your Stew, squeeze in an Orange or Lemon or two, and serve it up to Table.

83. To make a Gammon of Mutton.

TAKE a very large fat Leg of Mutton, cut off the Knuckle-bone, take off the Skin; then stick it with Cloves, Sage, and Bay-leaves; then pound Pepper, Salt, Cinnamon, Nutmeg, Ginger, and Cloves, put them into White-wine, with a Bunch of sweet Herbs, and lay your Mutton in this Marinade for twenty four Hours, setting it in a cool Place close cover'd: Then take out your Leg of Mutton, and powder it with Sage shred small, and pounded with Pepper, Salt, Ginger, Nutmeg, Cinnamon, and Cloves; then take off the Skin of a fresh Ham or Bacon, with some of the Fat, and cover your Leg of Mutton with the Skin of the Ham, sewing it up round the Edges. Then hang it up the Chimney for twenty four Hours to be smoak'd; then boil it in five Quarts of Water, put in a Bunch of sweet Herbs, and a Quart of the clearest of the Wine in which it was marinated. When it is enough, take off the Sward immediately, letting the Fat stick to the Mutton, and serve it up cold in Slices.

84. To hash a Leg of Mutton.

CUT the Flesh of a Leg of Mutton into broad Slices, cut off both the Fat and Skin; beat it well, but not to pieces; then rub a Dish with Garlick, put in your Mutton, put Water to it, season it with Salt, an Onion cut in two, and a Bundle of Savoury Herbs; set it over a Stove, cover it, and stew it; when it is about half stew'd, put in a quarter of a Pint of White-wine, two or three Blades of Mace, and an Anchovy, and let it stew 'till all is enough; then take out the Herbs and Onion, pour your Hash into a Dish, and serve it up to Table.

85. To dress a Leg of Mutton with Cucumbers.

FIRST marinate your Cucumbers, then toss them up, and make a Ragoo of them, take some Bacon, and brown a little Flour; put to it some good Gra-

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vy, a Drop of Vinegar, and a Bundle of Savoury Herbs, and season all well: Roast the Leg of Mutton, and serve it up with this Ragoo.

In the like manner you may make a Ragoo of Succory, but take care the Succory turn not black in the dressing.

86. To dress a Leg of Mutton a la Royale.

TAKE off the Fat, Flesh, and Skin about the Shank-bone, lard the Leg with large Lardons of Bacon well season'd; also at the same time lard a round Piece of a Buttock of Beef, or else of a Leg of Veal; then season all well, and drudge it with Flour; then put them into boiling Hog's Lard to colour them: Then put them into a Pot with some Broth or Water, with an Onion stuck with Cloves, and all sorts of sweet Herbs; let them boil close cover'd for two Hours. In the mean time prepare a Ragoo of Veal Sweet-breads, Truffles, Mushrooms, Artichoke-bottoms, and Asparagus-tops, with a good Cullis. Then dish your Mutton, cutting your Bacon and Veal into Slices, and lay it so as to make a Rim round the Mutton; pour your Ragoo upon it, and serve it up hot for the first Course.

87. To roll a Leg of Mutton.

TAKE the Skin and Flesh from the Shank-bone; also take off all the Fat, cut the Flesh down to the middle Bone, take the Bone out, and leave the Flesh hanging to the Shank-bone; then spread the Flesh abroad 'till it be about an Inch thick, and according to the size of the Dish you design to serve it in, then lard it with large Lardons of Bacon well season'd. Then mince together a piece of blanch'd Veal, or the Breast of a Fowl, with a little blanch'd Bacon and Beef-Suet, Mushrooms, Cives, and Parsley: Season with Salt, Pepper, all sorts of Spices and Savoury-herbs: Then add the Yolks of three or four Eggs, and the Crumb of a French Roll soak'd in Cream. Pound all these together in a Mortar, and spread it on your Mutton, roll it up in the form it was before,

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tye it up with Tape, then lay Bards of Bacon in the Bottom of a Stew-pan, and slices of Beef or Veal well beaten upon them, slices of Onion, Parsnip, and Carrot upon them, season'd with Salt, Pepper, Spices, Bay-leaves, Parsley and Cives; then lay in your Leg of Mutton, cover it with seasoning, Beef, or Veal and Bacon, as underneath; put on the Cover of your Stew-pan, and stew it *a la Braise*, or with Fire under and over it. When it is stew'd enough, serve it up with the same Ragoos that is directed in the Receipt for a Leg of Mutton dress'd *a la Royale*.

Or you may roast it, being prepar'd and ty'd up; but then you must lard it with small Lardons, wrap Paper about it, let it be roasted at a gentle Fire, and well coloured. Serve it for a first Course with a good Cullis under it, or an Essence of Ham; or else with some Ragoos of Legumes, as Cucumbers, Succory, young Onions, or the like.

88. To dress a Leg of Mutton a la Dauphine.

TAKE off all the Skin and Flesh of the Shank-bone, and also all the Fat, and scrape it clean; then par-boil it, and lard it with small Lardons of Bacon: Spit it, put Paper over it, and roast it with a soft Fire; see that it be well coloured. When it is roasted enough, dish it, and serve it up with some Ragoos of Legumes, as Cucumbers, young Onions, or Succory; or with a good Cullis under it, or an Essence of Ham.

89. To dress a Loin of Mutton.

COVER the Bottom of a Stew-pan with Bards of Bacon, lay on then slices of Veal; and on the Veal slices of Onions; then lay your Loin of Mutton upon them, and cover it with slices of Onion, Veal, and Bacon, as under it. Season all with Salt, Spice, and sweet Herbs. Then set the stew-pan cover'd either between two Fires, or in an Oven, when they come out, bread them, and broil them on a Gridiron. In the mean time prepare this Sauce, call'd a *Ramolade*: Take Cives and Parsley, shred them small, Capers and Anchovies,

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Anchovies, and stew them in good Gravy with a Clove of Garlick and other seasonings, put in a little Oil. When all is done, lay your Loin in a Dish, pour your Sauce upon it, and serve it up hot.

90. To roast a Leg of Mutton with Oysters.

STUFF a Leg of Mutton with Mutton-sewet, Salt, Pepper, Nutmeg, and the Yolks of Eggs; then lay it down at the Fire to roast, stick it with Cloves; when it is about half done, cut off some of the under-side of the fleshy End in little Bits; put these into a Pipkin with a Pint of Oysters, Liquor and all, a little Salt and Mace, and stew them till half the Liquor be wasted. Then put in a piece of Butter, and when the Leg is thoroughly roasted, dish it, pour this Sauce over it, strew Salt about the sides of the Dish, and serve it up.

91. To dress a Shoulder of Mutton in Blood.

SAVE the Blood of a Sheep, take all the Strings and Knots out of a Shoulder of Mutton, lay it in the Blood five or six Hours to soak; then stuff it with sweet Herbs, then put it into a Caul, sprinkle it with Blood, and roast it. Serve it up with Venison or Anchovy Sauce.

92. To dress Mutton the Turkish Way.

CUT your Meat into thin Slices, then wash it in Vinegar, and put it into a Pot or Sauce-pan that has a close Cover to it, then put in some Rice, whole Pepper, and two or three Onions; let all these stew together, scumming it frequently; when it is enough, take out the Onions, and dish it with Sippets, and serve it up.

93. To make a Mutton Pye.

CUT your Mutton into Stakes; season with Salt and Pepper, shred some Suet small, and put both under and over your Stakes, put in a little Liquor, and bake it.

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1. To make Naples Biskets.

TAKE a Pound and half of fine Flour, and as much double-refin'd Sugar, twelve Eggs, three Spoonfuls of Rose-water, and an Ounce and half of Carraway Seeds finely pounded, mix them all well together with Water; then put them into Tin-plates, and bake them in a moderate Oven, dissolve some Sugar in Water, and glaze them over.

2. To fry Neats Feet.

BOIL your Neats Feet and blanch them, split them; then fry them in clarified Butter, or take out the Bones and fry them in Butter with a little Salt, and some strong Broth; when you have fry'd them a little, put in some Mint, Thyme and Parsley, shred small, and some beaten Pepper, beat the Yolks of Eggs Mutton Gravy, Vinegar, the Juice of Lemons, or Orange and Nutmeg, pour the Sauce upon it, and serve it up.

3. To make a Neats Foot Pudding.

BOIL a couple of Neats Feet tender, mince the Meat small, with an equal Quantity of Beef-suet; season them with Salt, Cinnamon and Sugar, mince a Quarter of a Pound of Orange-peel very fine, put in two handfuls of grated Bread, half a dozen or eight Eggs, and Currans at Pleasure; mix all these well together, butter a Pudding-bag, put in your Pudding, tye it up close, and give it two Hours boiling, then serve it up with sweet Sauce.

4. To make a Neats Foot Pye.

BOIL the Neats Foot, take out the Bones, mince it with a good Quantity of Beef-suet, season with Salt, Cloves and Mace beaten, add Sugar and grated Nutmeg; put these into your Crust with Raisins of the Sun, Currans and Barberries, and when it is bak'd serve it up hot.

5. To roast a Neats Foot.

AFTER you have boil'd it, and blanch'd it, let it stand by till it is cold, then lard it, fasten it on a small Spit,

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Spit, and baste it with **Butter**, **Vinegar** and **Nutmeg**; for the **Sauce**, toast some **Bread**, soak it in **Claret** and **Vinegar**, strain it through a **Strainer**, put the **Liquor** into a **Pipkin**, and put in a few slit **Cloves**, **Ginger**, and beaten **Cinnamon**; set it on the **Fire**, stir this with a **Branch of Rosemary** till it is pretty well thickened; **Dish** your **Foot**, pour the same on it, and serve it up.

6. To boil Beets Tongues.

BOIL them in a **Kettle of Water**, with a good **Quantity of Hay Flowers**, ty'd up loose in a **Cloth**, or else **Hay**; this will make them tender, short, and mellow, and of a good **Colour**.

7. To dress Beets Tongues a la Braise.

CUT off the **Roots**, and put the **Tongues** into boiling **Water**, to cause the **Skin** to be easy to be peel'd off; then lard them with large **Lardons of raw Gammon** well season'd; then cover the **Bottom of a Stewpan** with **Slices of fat Bacon**, and lay on them **Slices of Beef** well beaten: Lay your **Tongues** upon the **Beef**, with **Slices of Onions**, season with **Salt**, **Pepper**, all sorts of **Spices** and savoury **Herbs**; then lay on **Slices of Beef**, and on them **Slices of Bacon**, cover your **Stewpan**, and put **Fire** both over and under it, and let them stew for eight or ten **Hours**; prepare a good **Cullis of Mushrooms**, or a **Ragoo of sweet Breads**, **Mushrooms**, **Truffles**, **Morils**, &c. take up the **Tongues**, drain them from the **Fat**, **Dish** them, pour over them the **Ragoo**; garnish with **Fricandeaux**, and one of the **Tongues** cut in **Slices**.

8. To dress a Beet Tongue another Way.

FIRST boil it in **Water** and **Salt**, with a **Bunch of savoury Herbs**; when it is near boil'd enough, cut off the **Root**, skin it, and lard it with long **Lardons of Bacon**; then spit it and roast it, baste it with **Butter**, **Pepper**, **Salt** and **Vinegar**; when it is roasted enough, cut it into pretty large **Slices**, and toss it up in a **Stewpan**, with a **Ramolade** made with **Onions**, **Parsley** and **Capers** shred small, and some **Anchovies**; then toss up all in **Beef Gravy**, with **Pepper**, **Salt**, a **Drop of Vinegar**,

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gar, and a few Rocamboles; serve it up hot for a first Course.

Or you may serve it with a Ragoo of sweet Breads, Mushrooms, Artichoke-bottoms, melted Bacon, or Butter season'd with Salt and Pepper, letting it simmer in this Ragoo; but when this Ragoo is used with it, it is to be basted with nothing but Butter while it is roasting.

9. To dress a Beets Tongue the Italian Way.

BOIL your Tongue in a Pipkin, either whole, or cut in halves, till it may be blanch'd, put in some strong Mutton Broth, and two or three Blades of Mace, White-wine or Canary, and some Slices of interlarded Bacon; scum it when it boils, and put to it Pepper, Ginger, Nutmeg and large Mace, three or four whole Cloves, Prunes, Currans, Sage Leaves, Saffron, and dry'd Cherries; let it all stew well, and serve it on Slices of *French Bread*.

10. To dry Beets Tongues.

BEAT Salt and Salt Petre very fine, an equal Quantity of each, lay the Tongues in Pump-water all Night, rub them very well with the Salt, and cover them all over with them, still putting on more as they waste; when they are stiff and hard they are enough; then roll them in Bran, and dry them before a gentle Fire; before you broil them, lay them in Pump-water all Night, and boil them in Pump-water.

11. Another Way.

BEAT Salt and Salt Petre, of each a like Quantity, into a fine Powder, soak the Tongues in warm Water, rub the Salts very well into them, especially at the Roots, put them in a Pot, cover them over with the Salts; and as the Salts waste, put Sugar upon them, turning them frequently till the Sugar has penetrated; and when stiff, dry them in a Kiln with a slow Fire, or hang them up in a Chimney; when they are dry'd press them flattish, and length Ways, lay them up dry.

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12. To fry a Beats Tongue.

FIRST boil it, then cut it into thin Slices, season it with Nutmeg, Cinnamon and Sugar; dip your Slices of Tongue into Yolks of Eggs, adding a little Lemon-juice: Make some sweet Butter very hot in a Frying-pan, fry your Tongue and pour Eggs in by spoonfuls; and when they are done, serve them up with White-wine, Butter and Sugar, well beaten together.

13. To pickle Beats Tongues.

TAKE white Salt and bay Salt, an equal Quantity, and for every Pound of Salt, take an Ounce of Sal Prunella and Salt Petre, and a quarter of Pound of Sugar; boil these together till they are a very strong Brine, scumming it clean as it rises; let the Brine stand till it is cold, then put it into a Vessel, put your Tongues into it, laying them at their full Length, covered with Brine for three Weeks, turn them every other Day; you may keep them as long as you please in the Pickle, or you may rub them with Bran, and dry them.

14. To marinate Beats Tongues

BOIL them, blanch them, lard them (if you please) put them in a Vessel; make a Pickle of Nutmegs and Ginger slic'd, large Mace, whole Cloves, a Bunch of sweet Herbs, Parsley, sweet Marjoram, Rosemary, Thyme, Winter Savoury, Sage and Bay Leaves; boil these in as much Wine Vinegar and White-wine as will fill the Vessel you put your Tongues into; put in some Salt and slic'd Lemons; when they are cold close them up for Use, serve them with some of the Liquor, Spices, Herbs and sallet Oil, and slices of Lemon.

15. To pot Beats Tongues.

TAKE Neats Tongues that look red out of the Pickles, cut off the Roots, and boil them till they may be easily peel'd; season them with Salt, Pepper, Cloves, Mace and Nutmeg, rubbing it well into them, while they are hot; then put them in a Pan, cover them with melted Butter, bake them; when they are done pour off all the Butter, keep back the Gravy, put them
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into a fresh Pot, and cover them with other melted Butter an Inch thick.

16. To make a *Beats Tongue Pye.*

PARBOIL your Tongue, cut off your Root, pare off the Skin, mince the Meat with Beef-suet, Penny-royal, sweet Marjoram, Thyme and Parsley; season with Pepper, Cloves and Mace, finely beaten, add the Yolks of two Eggs, some Sugar and grated Bread, make up your Paffe in the Form of a Tongue, fill it with this Meat; then pour in a Mixture of Verjuice, Rose-water, Butter and Sugar, and bake it.

17. To roast a *Beats Tongue the French Way.*

BOIL your Tongue and blanch it, set it by till it is cold; then cut a Hole in the Butt-end, and take out the Meat, mince it with two or three hard Eggs, a Pippin, Beef-suet and Bacon, season with Salt, beaten Ginger and sweet Herbs, shred very fine; stuff the Tongue with the minc'd Meat and Ingredients, all well mix'd; then cover the End with a Veal Caul, lard it with slips of Bacon, and roast it; make a Sauce for it with Gravy, Butter, and the Juice of Oranges, garnish the Dish with slic'd Lemon-peel and Barberries.

18. To stew a *Beats Tongue.*

FIRST boil it tender, then cut it into slices, and fry it a little with fresh Butter; then put them into a Stew-pan, with Mutton Broth or Gravy, Claret, and a little Vinegar, season'd with Salt, Pepper, slic'd Nutmeg and large Mace; and when they are near stew'd enough, cut in two or three slices of Orange, Asparagus, Chestnuts and Skirrets; lay your Meat on Sippets, pour on Butter, and cover them with slices of Lemon and Marrow, and serve them up.

19. To fricassy *Beats Tongue and Udder.*

BOIL them, cut them into slices, within two Inches of the Top or small End, which cut Length-ways for Sippets; then take a handful of sweet Herbs, mince them small, and put them to the Tongue and Udder, add the Yolks of seven or eight Eggs, mix all together; fry them in clarified Butter, then turn them into a
Stew.

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Stew-pan, and put to them some White-wine, a little Vinegar, beaten Cinnamon, Ginger, Sugar, a little Rosemary, and a handful of grated Bread; stew all these together, put in, as they stew, some drawn Butter, serve it up with the slices of the Tip and small End of your Tongue and Udder; then pour your stew'd Liqueur over it.

20. To roast a Beets Tongue and Udder.

BOIL and blanch the Tongue and Udder, season them with Pepper, Ginger, Cinnamon and Nutmeg, lard them with large Lardons, all their Length; then spit them and roast them, basting with Butter; when they are roasted, dress them with grated Bread and Flour, Nutmeg, Ginger, Cinnamon, Pepper, and a little Sugar; serve them up with Gravy, the Juice of *Sevil* Oranges, a little Sugar and slices of Lemon.

21. To dress Beets Tongue and Udder in Stofado.

SEASON them with Salt, Pepper and Nutmegs, lard them with large Lardons, and let them lye in steep all Night in Wine Vinegar, Claret, Ginger, season'd with Salt, whole Pepper, Nutmeg slic'd, and whole Cloves; bake them in an earthen Pan, and serve them on Sippets, lay the Spices over them, and some slices of Lemon and Sauſages.

22. Another Way.

BEING prepar'd and cut into small Bits, as before, put to them some fry'd Onion, and stew them with Mushrooms, season them with Mace and Nutmeg, rub the Dish with a Shalot, and serve them up on Sippets.

23. To candy Nutmegs.

TAKE half a Pound of double-refin'd Sugar, half a quarter of a Pint of Damask Rose-water, and a very little Gum Arabick, boil these up near to a Candy Heighth; let your Nutmegs be first soak'd in Water, then put them into an earthen Pot, pour your Candy to them, keep them very close covered, set them in a warm Place for about three Weeks, and they will be of a Rock Candy.

1. To make Oat Cakes.

THE Iron or Stone you bake them on, must be plac'd at some distance above the Fire. Mix Oat-Flour with a little Water, and a little new Ale-yeast, making your Dough pretty stiff; then roll them out into Cakes, and lay them on your Baking-stone, or Iron, let the Fire under them be gentle, they will be bak'd in about a quarter of an Hour; when they are done, roll them on the Edges, that they may be bak'd likewise; and turn them on the other side just to flat them, if you turn them too soon, it will prevent their rising.

2. To make an Oatmeal Pudding.

Mix a Pint of whole Oatmeal bruis'd; with a Quart of Cream, put in a Blade or two of Mace, and boil them together till the Oatmeal has soak'd up all the Cream; let it stand till it is cold, and beat the Whites of four, and the Yolks of eight Eggs, with five or six Spoonfuls of Rose-water; put these into your boil'd Cream and Oatmeal; then put in powdered Sugar, Salt, Nutmeg, and Cinnamon; then melt a good Quantity of Butter; put into it some Marrow or Beef-suet minc'd, and grated bread, mix these all well together, butter your Dish; put it in and bake it.

3. To broil Oysters.

OPEN them, put them on the Fire in their Shells, put in some Butter, Pepper, a little shred Parsley, cover them with grated Bread; broil them and brown them with a red hot Iron; serve them up to Table in their Shells upon a Dish.

4. Another way.

PARBOIL large Oysters in their own Liquor; then pour them into a Cullender, but save the Liquor; afterwards wash them clean in warm Water; wipe them dry, beard them, and stew them in a Pipkin, with some of their own Liquor, White-wine Vinegar, Batter,

ter, a large Onion, and a Blade or two of Mace, and Salt. When they are pretty well stew'd, set some Scollop-shells, or large Oyster-shells over a Gridiron, and put into them as many Oysters, and as much of the stew'd Liquor as they will contain; let the Fire be gentle, and when they are enough, fill the Shells with drawn Butter, and serve them up.

5. To broil Oysters the Dutch way.

OPEN the Oysters, parboil them in their own Liquor; put them into a Strainer; then put them into a Sauce-pan with Butter, Onions slic'd, and a little Mace; stew them; then put two or three of them into one Shell, and broil them; then put them on Plates, fill them with beaten Butter, and serve them up.

6. To dress Oysters in a Sauce.

LET your Oysters be opened; then season them with Cives, Basil, and Parsley shred small. Put to each Oyster a little White-wine, with Pepper, and a little of the shred Herbs; then lay the upper Shell over them, and broil them on a Gridiron, and hold a red hot Fire-shovel over them now and then. When they are broil'd enough, take off the upper-shell and serve them up in the under one.

7. To farce Oysters.

FIRST, open the Oysters; then blanch them; afterwards mince them small with Cives, Parsley, and Anchovies; season with Salt and Pepper, add to them Butter, and the Crum of a French Roll soak'd in Cream, the Yolks of two or three Eggs, sweet Spices and Nutmeg. Beat all these together in a Mortar; then fill your Scollop-shells, or Oyster-shells with it; grate Bread over them, and lay them on a Gridiron, or set them in an Oven, and serve them up dry, or with Lemon Juice.

8. Another Way.

TAKE a dozen Oysters blanch'd, Mushrooms, Cives, Parsley, savoury Herbs, and sweet Spices; make a Farce of these with the Flesh of an Eel, with fresh Butter, some Crum Bread soak'd in Cream, the raw Yolks of

a couple of Eggs, minc'd all together and pounded in a Mortar. Lay this Farce thin, and put in an Oyster that has been ragoo'd; the manner of ragooing them you have elsewhere. Then cover your Oysters with the same Farce, and lay them over with beaten Egg; then pour over them a little Butter melted; drudge them with grated Bread, and set them in an Oven till they become brown, and serve them up.

9. *Do thus.*

LET your Oysters be large, wash them, dry them; beat Eggs well, and dip the Oysters in them, and then fry them: Then put their Liquor, with an Anchovy, and some Butter into a Sauce-pan, and heat them; lay your Oysters in a Dish, pour your Sauce over them, and serve them up.

10. *Do thus.*

OPEN large Oysters, and lay them on a Sieve to drain; then put them into a Marinade, of the Juice of three or four Lemons, a slic'd Onion, Pepper, a little Basil, a Bay-leaf, and five or six Cloves. Turn the Oysters often while they lye in this Marinade. Then make a Batter with Flour and Water, one Egg, and a little Salt. Beat these well together, melt a bit of Butter as big as a Walnut, and mix it with your Batter: Then take your Oysters out of the Marinade, and dry them well between two Napkins; dip the Oysters in the Batter, and fry them in clarified Butter, made very hot. When they are fry'd brown, serve them up on a clean Napkin, with Parsley fry'd.

11. *Do thus.*

TAKE two Quarts of large Oysters, parboil them in their own Liquor; then wash them in warm Water, dry them, bread them, and flour them; then fry them crisp in clarified Butter; then lay in the Dish, Prawns or Shrimps, butter'd with Cream and sweet Butter, and lay the fry'd Oysters about them; run them over with beaten Butter, and the Juice of Oranges; lay Bay-leaves, and Orange or Lemon slic'd, round the Oysters.

12. *Do*

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12. *Do thus.*

PUT some White-wine to the Liquor of a Quart of Oysters, and wash them well in it; then lay them in a Dish; then add to the Liquor you wash'd them in a little more White-wine, some Salt, Pepper, and an Onion minc'd, and strain it to the Oysters in the Dish; then cover the Dish; set them over a Stove or Chafing-dish, and stew them till they are more than half enough; then pour them, Liquor and all, into a Frying Pan and fry them: Then put in a good Piece of Butter, and fry them again; in the mean time, let the Yolks of five Eggs be beaten up with Vinegar, Nutmeg, and Parsley shred small, and put them into the Frying-pan to your Oysters, keeping them continually stirring: When they have had a thorough walm, pour them into a Dish and serve them up.

13. *Oysters grill'd.*

BUTTER Scollop-shells very well; cut off the Fins of your Oysters, and season them lightly, with Salt, Pepper, and Parsley shred; lay them into the Shells, and pour to them their own Liquor, and cover them with grated Bread; let them stew for half an Hour, and brown them with a red hot Iron, and serve them up.

14. *To bath Oysters.*

PARBOIL three Pints of Oysters in their own Liquor, mince a Quart of them small, and stew them in a quarter of a Pint of White-wine Vinegar, and an Onion quartered; two Blades of Mace, grated Nutmeg, Chestnuts slic'd and Pistaches; add to them Salt, Pepper, half a Pound of sweet Butter, and a Faggot of savoury Herbs, let these stew together over a gentle Fire, and season the Pint of Oysters you left, with Salt, Pepper, and Nutmeg, and fry them in Batter made of Flour, Cream and Eggs; put in a little Spinage to make it green, and serve them up with Lemon Juice; garnish with slic'd Oranges and Olives.

15. *And*

15. Another Way.

TAKE three Pints of large Oysters, parboil them, and preserve their Liquor; then mince a Quart of them very fine, and stew them in a Pipkin with some of the Oyster Liquor; a quarter and half a Pint of White-wine; an Onion; grated Nutmeg, and large Mace, two Spoonfuls of White-wine Vinegar, three Ounces of Butter, some Pistaches and Chestnuts, some Salt, Pepper; and a Faggot of sweet Herbs; let all these stew together over a gentle Fire for half an Hour. Then season the other Pint of Oysters with Salt, Pepper, and Nutmeg; dip them in Batter made of Flour, Eggs, Salt, and Cream; (the one half of the Batter being made green with the Juice of Spinage, and sweet Herbs shred small) and fry them in clarified Butter: Then set them by, and keep them warm: Cut Sippets, steep them with some Gravy of the Hash, or Oyster Liquor, and White-wine boil'd together: Lay the Sippets in a Dish, and the Hash upon them, and the fry'd Oysters upon the Hash, with the Pistaches, and Chestnuts: Then beat up a Sauce of Butter, White-wine, Juice of Oranges, or Lemons, and the Yolk of an Egg, and pour this Sauce over the Hash; lay on slices of Lemon and Lemon Peel. Garnish the Dish with fry'd Oysters, carv'd Lemons, Chestnuts, Pistaches, and grated Bread dry'd and starfed.

16. To make Oyster Loaves.

TAKE several *French* Rolls, cut Holes on the top, about the bigness of a Half-Crown; scoop out all the Crumb, but do not break the Crust. Stew Oysters in their own Liquor, with a little White-wine, Salt, crackt Pepper, Nutmeg, and a Blade or two of Mace: Scum them, and thicken the Liquor with a bit of Butter roll'd up in Flour: Then fill up the Rolls with these, and lay on the Pieces you cut out, dip them into scalding Milk or Cream; put them into a Mazarine-dish, pour melted Butter over them; set them in

an Oven moderately hot, till they are crisp, and serve them up.

17. To pickle Oysters.

TAKE the largest Oysters; wash them well in their own Liquor, drain them in a Sieve; strain the Liquor, put them into a Sauce-pan, and for every Quart of Oysters put in a spoonful of Salt, a Race of Ginger, three Blades of Mace, half a Nutmeg cut in three Pieces, twelve Corns of whole white Pepper, and twelve whole Cloves; set them on the Fire, and let them simmer gently for seven or eight Minutes, and give them a turn before they are quite enough; put in two spoonfuls of White-wine Vinegar, let them have a Warm or two, take them off the Fire, put them up into earthen Pots, and stop them up close for use.

18. Another Way.

PUT your Oyster Liquor into a Pipkin with some whole long Pepper, Salt, an Onion slit, some Bay Leaves, a Race of Ginger slic'd, and a good deal of Mace; boil these well together, then put in the Oysters, and let them boil for a quarter of an Hour; then put them into the earthen Pot you design to keep them in; give your Pickle two or three Boils, set it by till it is cold, then put it to the Oysters, and, if you please, you may put in a Clove or two of Garlick.

19. Another Way.

TAKE a hundred of large Oysters, pour the Liquor into a Porringer, cut off the Beards, put them in their own Liquor, let them boil for half an Hour over a gentle Fire, scum them clean; then take them off the Fire, take out the Oysters, and also a Pint of the Liquor while it is hot, put to it a quarter of an Ounce of Cloves, and better than a quarter of an Ounce of Mace; then set the Liquor over the Fire till it boils; then put the Liquor to the Oysters, and stir up the Spice well among the Oysters; then add half a spoonful of Salt, and almost half a Pint of White-wine Vinegar, and half a quarter of an Ounce of whole Pepper, then set them by till they are cold, then put your Oysters

into the Vessel you design to keep them in, then fill the Barrel up with Liquor, and stop them up close.

20. To make an Oyster Pye.

TAKE a Quart of Oysters, open them, take off their Tails, drain them from their Liquor; then take a good handful of Flour, work it with a quarter of a Pound of Butter, and a spoonful or two of Water; then part it in two, and roll out each half, as if it were for a Tart; lay one half of your Paste in a Mazarine Dish or a Pasty-pan, then mix a quarter of a Pound of Butter with two spoonfuls of grated Bread, an Anchovy and some Parsley minc'd, season it with a little beaten Pepper and scrap'd Nutmeg; lay half of your mix'd Butter, Anchovy and Parsley in the Bottom of your Pye; then lay on your Oysters, but not more than two or three thick; then lay the rest of your Butter, Parsley and Anchovy on the Top, and lay on a Slice or two of Lemon; then wet it about with some of the Liquor of your Oysters, strew a little beaten Pepper and Nutmeg over your Oysters, and put in two spoonfuls of their Liquor; then turn it up as you do a Tart, and turn the Edge of your Paste an Inch high: Bake it, then cut up the Lid, and squeeze in a Lemon; shake it together, cut your Lid in Pieces and lay round it, serve it for a first Course.

21. Another Way.

PARBOIL very large Oysters. then season them with Salt, beaten Pepper, Nutmeg, Cloves and Mace, mince a couple of Onions, Winter Savoury, Thyme and Parsley very small, mix these with grated Bread, and all with your Oysters; put them into your Pye with Chestnuts boil'd and blanch'd, the Yolks of hard Eggs cut in halves, and Potatoes boil'd and peel'd; lay over them Marrow, slices of Lemon, Butter, some Blades of Mace, and close up your Pye, bake it in a gentle Oven; when it is done, pour in Oyster Liquor White-wine, the Yolks of a couple of Eggs and drawn Butter; shake it well together, set it into the Oven again for a little while, and serve it up.

22. **To make a Ragoo of Oysters for fleshy Days.**

HAVING open'd your Oysters put them into a Pipkin with their own Liquor, give them a Walm or two over the Fire, to blanch them, and lay them in a Dish, having cleans'd them; toss up some Mushrooms and Truffles in a Sauce-pan with a little melted Bacon; put to them some Gravy, let them simmer a while, and thicken it with a Cullis of Veal and Ham; put your Oysters to them, set them on the Fire, give them a Warm, but let them not boil, serve them up in Plates and little Dishes.

23. **To make a Ragoo of Oysters for fish Days.**

WHEN your Oysters are open'd, blanch'd and cleans'd as above in the former Receipt, and you have toss'd up Mushrooms and Truffles in fresh Butter, simmer them in Fish Broth instead of Gravy, thicken it with a meagre Cullis, put in your Oysters, give them a Heat, and serve them up in little Dishes.

24. **To roast Oysters.**

TAKE the largest Oysters, parboil them in their own Liquor, wash them in warm Water, dry them with a Cloth, then lard them with fine Lard, spit them on Skewers, strew over them Pepper, Cloves and Nutmeg beaten fine, tye the Skewers to a Spit, and so roast them; baste them with Anchovy Sauce, and some of their own Liquor; when they are roasted, drudge them with grated Bread, dish them with Gravy, blowing off the Fat, then add Juice of Oranges or Lemons.

25. **Another Way.**

PARBOIL large Oysters, clean them well, dry them, season Lardons with Pepper, Cloves, and Nutmeg beaten fine, and lard your Oysters with them: Then spit them on wooden Spits, and tye them on to another Spit; and roast them: Make Anchovy Sauce with some of their own Liquor, and baste them with it; and let them drip into the same Dish in which the sauce is. When they are roasted enough, bread them with grated Crust, and when they are brown, blow the Fat from the sauce wherewith you basted

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them, dish them, put this Sauce to them, squeeze Lemon-juice into them, and serve them up.

26. To soure Oysters.

TAKE two Quarts of large Oysters, parboil them in their own Liquor, put them into a Cullender, save the Liquor; then wash them in warm Water; then make a Pickle for them with half a Pint of White-wine, and half a Pint of Wine-vinegar put into a Pipkin with Salt, whole Pepper, Ginger, and Nutmeg slic'd, a couple of Cloves, and a Blade or two of Mace; give it four or five Walms; then put in your Oysters with a Lemon slic'd, and some Lemon-peel: Cover the Pipkin close. These are to be eaten either hot or cold.

27. To stew Oysters.

PUT a Quart of large Oysters into a Pipkin, with a Pint of White-wine, and a little of the Oyster Liquor, a couple of Shalots, a couple of Anchovies, a little Thyme, and some Blades of Mace; stew them gently for near a quarter of an Hour; thicken the Liquor with a little Flour, and when they are enough, put in about half a Pound of Butter, shake them well together, lay them on Sippets: Garnish the Dish with Slices of Lemon and Barberries, and serve them up.

28. Another Way.

TAKE a Quart of Oysters, parboil them in their own Liquor, wash them in warm Water, dry them with a Cloth, take off the Fins, flour them, and fry them very white in clarified Butter: Then put them into a Dish with White-wine, some Vinegar, Salt, large Mace, grated Nutmeg, some Slices of Orange and sweet Butter; let them stew a little, then dish them on Sippets, pour the Sauce on them, run them over with beaten Butter; garnish with slices of Orange or Lemon, and serve them up.

29. To stew Oysters the French Way.

PARBOIL a Quart of Oysters in their own Liquor, wash them in warm Water, beard them, and put them

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them into a Pipkin, with a little of their own Liquor, White-wine, Salt, Pepper, and a whole Onion; and let them stew till they are half enough; then put them, Liquor and all, into a Frying-pan, and fry them a little; then put in a Lump of fresh Butter, and fry them a little longer; then take the Yolks of four Eggs dissolv'd in Vinegar, with minc'd Parsley, and grated Nutmeg; put these into the Frying-pan to the Oysters, shake them, let them have a Walm or two, and serve them up.

30. To make an Olio.

FILL a Pot that will hold three Gallons, with fair Water, put in a Rump of Beef, two Neats Tongues green, boil'd and larded, also a couple of dry'd Neats Tongues, and *Bolonia* Sausages; boil them together, scum the Pot well; and when they have boil'd two Hours, put in Mutton, Pork, Venison, and Bacon cut in bits as big as a Duck's Egg; put in likewise Turnips, Carrots, Onions, and Cabbage cut in Pieces, the Bigness of your Meat; some Borage, Endive, Marigolds, Sorrel, and other sweet Herbs grossly shred, and some Spinage whole; and you may also add *French* Barley, or Lymes dry or green. A little before you dish your Olio out, put in some Saffron, Cloves, Mace, Nutmeg, &c. Then put into another Pot, a Goose or Turkey, of Capons, Pheasants, Wildgeons, and Ducks, two of each; Partridges, Teals, and Stock-Doves, four of each; Snipes half a dozen; Quails two dozen; and Larks four dozen; boil them in Water and Salt. Also set on in a Pipkin, with a little White-wine, strong Broth, and sweet Butter; Bottoms of Artichokes, and Chestnuts boil'd and blanch'd, with a couple of Colly-flowers; some Bread, Marrow, Yolks of hard Eggs, large Mace and Saffron: When these are ready, dish your Olio thus; First, your Beef, Veal, or Pork; then your Venison, Mutton, Tongues, Sausages, and roots over them all: Then next lay your largest Fowls, as first a Goose or Turkey, a couple of Capons, a couple of Pheasants, four

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Ducks, four **Widgeons**, four **Stock-Doves**, four **Partridges**, eight **Teals**, twelve **Snipes**, twenty-four **Quails** and forty-eight **Larks**. Then pour in your **Broth**, and put on your **Pipkin** of **Colly-flowers**, **Artichokes**, **Chestnuts**, some **Sweet-breads** fry'd, **Yolks** of hard **Eggs**, **Marrow** boil'd in strong **Broth**, **Pistaches**, **Mace** and **Saffron**; all being finely stew'd, over all some red **Beets**, slices of **Lemon**, and **Lemon Peel** whole, and run it over with beaten **Butter**.

31. Another Way.

TAKE any sort of good **Meat**, Part of a **Buttock** of **Beef**, a **Log** of **Mutton**, a **Filet** of **Veal**, some raw **Gammon**, **Chickens**, **Pidgeons**, **Ducks**, **Partridges**, and **Quails**, and some **Sausages**, and a **Cervelas**, all roasted or fry'd brown: Put all these into a **Pot**, one after another, according to the time that each will require for boiling it, and make a thickening **Liquor** of brown **Sauce** to be mingled together. When it boils, scum it well, season your **Meat** with **Salt**, **Pepper**, **Ginger**, **Nutmeg**, **Cloves**, and **Coriander Seed** pounded together; then add some sweet **Basil** and **Thyme**, ty'd up in a **Linen-cloth**; then scald **Turnips**, **Carots**, **Parsnips**, **Leeks**, **Onions**, **Parsley-roots**; also **Cabbage**, and other **Herbs** in **Bunches**. When your **Potage** is boil'd, break some **Crusts** in **Pieces**, and lay a soaking in the **Broth**, after you have taken off all the **Fat** and season'd it well: Before you serve it up, put in a good deal more of the **Broth**, having taken off the **Fat**; then dress your **Meats** and **Fowls**, garnish them with **Roots**.

32. An Olio for Days of Abstinence.

PUT **Fish-broth** and good **Peas-soup**, into a **Pot**, with the **Herbs** and **Roots** mentioned in the other Receipts for **Olios**, and let them boil together, as long as is requisite; then dress your **Olio** with a **Loaf** of white **Bread** in the midst of it, and garnish with **Roots**,

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33. To make a Dish called *Olives*.

TAKE the Caul of a Breast of Veal, lay in it a Layer of Bacon; then take the Flesh of Rabbits or Chickens, or the Lean of a Filet of Veal, with as much Beef-marrow as you have Meat, with a couple of Anchovies, Salt, Pepper, Nutmeg, beaten Mace, a few Oysters; a Bunch of sweet Herbs, as Marjoram, Winter-savoury, Thyme, Spinage, Sorrel, a few Cives, Mushrooms, the Yolks of hard Eggs, and a little Lemon Peel; then lay this Compound on your Layer of Bacon, and a Layer of Bacon upon that, and so proceed to lay Layer on Layer, till you have laid it all in your Caul; then roll it up hard, in the Caul, and either roast or bake it as you please. When it is enough, cut it into Slices and serve it up in a Dish with strong Gravy-sauce.

34. To make an *Olive Florendine*.

CUT Leg of Veal into thin Slices, beat them with a Knife; season them with Salt, Pepper, Mace, and Cloves; cut a Pound of fat Bacon into thin Slices, roll them up, one by one, with a Slice of Veal in the middle: Then put them in a Dish with Balls of forc'd Meat, some Oysters, two or three Shalots, and some Anchovies, and slices of Lemon per'd. Put in half a Pint of strong Broth, a quarter of a Pint of Gravy, half a Pint of White-wine, and half a Pound of Butter. Cover your Florendine with Puff-paste and bake it.

35. To make an *Olive Pye*.

CUT Veal or Mutton into thin Slices, beat them with the Flat of your Knife, spread them abroad: Then mince it small, together with hard Eggs, these Herbs following; Sage, Parsley, Thyme, Marjoram, Savoury, Endive, Spinage, Strawberry-leaves, Violet-leaves and Sorrel. Put to them Salt, Pepper, Cinnamon, Nutmeg, Sugar and Currans, some Dates, Raisins, and Gooseberries minced small: Mix all these well together, and strew them on your Slices of Mutton and Veal; then roll them up, and put them into a Pye; lay on the top of them Marrow, Dates, large

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Mace and Butter, close up your Pye, and bake it; when it is done, liquor it with Butter, Verjuice, and Sugar, and so serve it up.

36. To make an Omelet of Eggs.

WHEN you have beat your Eggs, season them with Salt and whole Pepper, and fry them in good store of fresh Butter made boiling hot; then put to your Eggs three or four spoonfuls of good Gravy, and strew over them Cives and Parsley shred small. When one side is fry'd enough, turn it on the other, and squeeze in the Juice of an Orange or Lemon.

37. To make an Omelet with Sugar.

WHIP up the Whites of as many Eggs as you please, put to them a little Salt, and Milk-cream, with a little Lemon Peel shred small. Beat these well together and fry it, Strew Sugar over it in the Frying-pan, and as it is frying turn it on the side that is coloured: Turn a Dish that you design to lay it upon downwards; strew it over with Sugar and candy'd Lemon Peel minc'd small, and ice it with a red hot Iron, and serve it up to Table.

38. To make a farced Omelet.

TAKE the Breast of a roasted Fowl, cut into square Picces in the Form of a Die; do the like by Mushrooms, and boil'd Gammon, and Truffles, and Capons Livers, and other sorts of Garniture, all dress'd in a Ragoo. In the mean time make the Omelet; but before you dress it in the Dish, put some Bread in it, either Crum or Crust, and turn your Ragoo into the same Frying-pan. When it is ready, moisten it with a little Gravy, and serve it up to Table.

39. To make an Omelet the Turkish Way.

TAKE the Flesh of the hinder Part of an Hare, or any other Venison, mince it small with fat Bacon; Almonds, *Spanish*; or Hazel-nuts, peel'd; Pistaches, or Pine-apple Kernels; *French*, or *Spanish* Chestnuts roasted and peel'd; or Crusts of Bread cut in Slices and toasted; season these with Salt, Spices, and savoury Herbs; if your Flesh be raw, add Marrow and Butter,

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ter, or Beef-suet minc'd, and melted in a Pipkin. Pour this into your seasoned minc'd Meat, and fry it; then melt Butter in a Sauce-pan, and make an Ormelet of it; when it is half fry'd, put it to the minced Meat; then lay the Ormelet in a Dish, take Care not to break it, let the minc'd Meat be upper-most, pour on some Gravy with grated Nutmeg; stick in it some Sippets of fry'd Manchet, and Slices of Lemon.

40. Onions to Butter

PEEL them, put them into boiling Water, boil them well, drain them in a Colander, and butter them whole with boil'd Currans, Sugar, and beaten Cinnamon; serve them up on Sippets, strew fine Sugar over them, and run them over with beaten Butter.

41. Another Way.

MINCE your Onions and slice some Apples, but more Apples than Onions; and bake them in a Pan with Household Bread; tying a Paper over the Pan; butter them with Butter, Sugar and boil'd Currans; serve them upon Sippets, and strew over them fine Sugar and Cinnamon powdered.

42. To make a Ragoo of Onions.

STEW forty or fifty Onions *a la Braise*; then peel them, put them into a Sauce-pan with some Cullis of Veal and Ham, and let them simmer for some time; when they have stew'd enough, put in some Cullis and Mustard to bind your Ragoo; you may use it in all those Dishes with which it is proper to eat Onions.

43. To make Onion Sauce.

CUT a couple of Onions into slices, put them into a Sauce-pan with some Veal-gravy, and let them simmer a while over a gentle Fire; season with Salt, and Pepper; strain it through a Sieve and use it.

44. To make Orange Butter

TAKE two Quarts of new Cream, beat it up to a considerable thickness; then put to it a quarter of a Pint of Orange-flower-water, and a quarter of a Pint of Claret; being beaten to the thickness of Butter, it will have both the Scent and Colour of Orange.

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45. To Candy Oranges.

MAKE a high Candy of double refin'd Sugar, wet with Water; take preserv'd Oranges, and draw them through the Candy, and lay them on a Hurdle and stove them.

46. Compost of Oranges.

TURN or zest your Oranges, scald them in Water; then let them lye to cool; then cut them into Slices, or, if you please into round Pieces cross-wise; take out the Kernels; put the Fruit into Water: Make a Decoction of Apples with Sugar; reduce it almost to a Jelly, and slip your Oranges into it: Or else you may put them into Sugar, newly strain'd through the straining Bag, and give them eight or ten boilings: Then set them by, and you may finish them when you please, by giving them twenty more boilings; in order to dress the Compost, and serve it up to Table.

47 To dry Oranges.

TAKE *Sevil* Oranges, scrape or rasp off their outward Rinds; then cut them in halves, and take out their Pulp, lay them a soak in Water for three or four Days, shift them into fresh Water, and boil them; shift the Water while they are boiling to take away their bitterness, and boil them till they are tender: Then take them out and wipe them dry with a clean Cloth: Then put to them clarified Sugar as much as will cover them; then set them on the Fire, let them boil gently for two Hours; then take them off, put them into an earthen Pan, let them stand for four Days; then put them on the Fire again, when they are thorough hot, take them out and let them drain: Then boil fresh Sugar to a candy height, and put your Oranges to it hot; make it boil up; then take them out, lay them on a Sieve, or Wire-grate, and set them in a Stove to dry, which they will be in about ten Days. Then you may use them. After the same manner you may candy Lemons.

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48. To make Faggots of Oranges.

ORANGE Peels, that are turn'd and par'd very thin, are often preserv'd, especially those of sweet Oranges, drawing them out to as great a length, as is possible, and these are commonly call'd Faggots. To do this, scald them in Water, till they are soft; then put them into Sugar newly clarified; letting it have twenty boilings: Then remove them, and set them by: The next Day make the Syrup smooth, and slip the Orange Parings into it, and give them two or three boilings. On the third Day, drain them, and boil the Sugar to its pearly Quality, give them a cover'd boiling; then take them off, and distribute them into Pots.

If you would dry them, make other Sugar white, by rubbing it on one side of the Pan, with the Ladle, and boiling it till it be feathered. Then slip in your Faggots and dress them in Rocks.

49. To make Parmelade of Oranges.

TAKE a score of fair *Sevil* Oranges, pare them, cut them in halves; squeeze out the Juice into a Basin, and set it in a cool Place: Lay the half Oranges a steep in Water for one Night; then boil them, shifting the Water several times, till all the bitterness is out, and they are very tender; then dry them, pick out the Skins and Seeds, pound them in a Mortar, adding a Pound of Sugar to every Pound of Pulp; then boil both Sugar and Pulp almost to a candy height; then take the Juice of all the Oranges, and squeeze in Juice of five or six Lemons, and strain it; add to it its weight of fine Sugar; pour these into your Pulp and Sugar, and then boil it all together a good pace till it will jelly. When it is done, put it in Glasses and keep them covered.

50. To make Orange Paste.

BOIL your Oranges in Water, putting a handful of Salt into the first Water, shifting them half a dozen times in the boiling: Then beat them in a wooden Mortar or Bowl with a wooden Pestle, strain the Pulp and

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and take an equal weight of double refin'd Sugar, boil it to a candy height; dry it on Plates, and fashion it into what Forms you please.

51. To preserve Oranges in Quarters or Sticks.

TAKE *Sevil* Oranges, either turn or zest them, then cut them into Quarters or into Sticks, taking off the Skin, and cut the Meat; then having set Water on the Fire, throw them into it when boiling hot; boil them till they will slip off from a Pin, and then they are enough; then take them out, set them by to cool, put them into fresh Water, boil them again, take them out, drain them, wipe them dry; then boil them in clarified Sugar, giving them seven or eight cover'd Boilings, then set them by to cool; then set them on again and boil them till the Syrup becomes almost smooth; then take them out the next Day, and put them in a Sieve to drain, while you boil the Sugar to the pearled Quality; then pour it on the Oranges, let it stand till you judge it expedient to dry them, observing the Directions for Lemons.

52. Another Way.

TAKE the best and largest *Sevil* Oranges, either turn or zest them, then cut a round Hole at the Stalk-End, put them into a Copper or Brass Pan of Water, boiling hot, boil them over a Wood or Charcoal Fire till they are so tender that you can thrust a Straw thro' them; let the Water be shifted three times, taking them off the Fire, and every time putting them into cold Water, and let your Water be boiling hot, when you put them in again to boil every time; when they are cold, take out the Meat with a small wooden Spatula (which you may make on purpose,) and when you have clear'd them of the Meat, put them one by one into clear Water, and let them stand for forty eight Hours, shifting the Water every twelve Hours.

If you use Powder Sugar, first clarify it with Eggs, putting a Pint and half of Water to every Pound of Sugar, scumming it very clean, and straining it thro' a woollen Bag.

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Put your Oranges into a Sieve to drain, then lay them one by one in a Preserving-pan, on a single Row; then put to them as much Syrup as will well boil them; then put them on the Fire, as soon as they have had a boil, take them off, and set them by for twenty four Hours; then set them on the Fire again, and give them a gentle boil for half a quarter of an Hour; then set them by till the next Day, and then boil them again till they are enough, which you may know by putting a Drop of Syrup on your Finger, for if it be enough it will rope: You must remember to turn them while they are boiling, that they may be preserv'd all over; when they are done, set them by till they Jelly, and make some Jelly of Pippins and put to them; but before you take your Pippin-Jelly from the Fire, to every Pint of Jelly squeeze in the Juice of a couple of Lemons; then mingle the Syrup they were preserv'd in with your Pippin Jelly, fill your Pots, let them stand till the next Day; then lay wet Papers upon them, dry ones over them, and tye them down close.

The best way is to weigh the Oranges after they are boil'd, and to allow two Pound of double-refin'd Sugar to every Pound of Oranges, and a Quart of Spring Water to every two Pounds of Sugar, to make the Syrup.

If you do them in Jelly after they are preserv'd, allow half a Pint of Jelly to every Pound of Oranges, and as much fine Sugar as your Jelly weighs.

If you preserve them with their Meat in them, pick the Seeds out with your Finger, at the Hole you made where the Stalk was; see that you do not boil them too much, lest they lose their Colour and turn black.

53. Another Way in Zests

As you zest the Oranges, throw the Zests into fair Water, and the Quarters likewise into another Pan, to prevent their turning black; then heat Water and put your Zests in it, and scald them till they are soft, then slip them into fresh Water, cool them, and order them

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them with Sugar, putting for every two Pound of clarified Sugar, a Ladle full of Water into a Pan; heat all, over the Fire, as long as you can endure to hold your Finger in it. In the mean time drain your Orange Zests, and slip them into an earthen Pan, and pour the hot Sugar upon them till they are soak'd thoroughly; the next Day put them into a Colander to drain while you boil the Syrup till it becomes smooth; then pour this Syrup again upon your Zests, do the like the third Day, when you have brought it to its pearl'd Quality, and augment it with a little Sugar; then drain your Chips again on the fourth Day, and dry them on Sieves, or Wire-grates; turn them now and then till they are dry, and then put them up in Boxes.

54. Another Way in Slips.

ZEST your Oranges, cut your Pulp into slices, and slit them again in their Thickness, to render them very thin, scald these Slips in Water till they are very soft; then take clarified Sugar newly past through the straining Bag, set it on the Fire, and when it is ready to boil, throw in your Slips, and let them have twenty Boilings: The next Day boil the Sugar smooth, and slip them into it, give them seven or eight Boilings: If they were made ready in the Morning, you may bring the Sugar to its pearl'd Quality, or else on the third Day give them a cover'd Boiling; then put them into Pots in order to be dry'd, which is to be done as follows.

Drain your Orange Slips well from their Syrup, and put them into Sugar boil'd to its feather'd Quality; let them have a cover'd Boil'd, stirring them sometimes; then take the Pan from the Fire, and as soon as you can endure to touch the Handles, begin to work the Sugar, and make it white by rubbing and beating it with the Back of the Ladle against the Side of the Pan; then take up the Orange Slips with a couple of Forks, and let them be soak'd in the Sugar till they be well iced over; then lay them upon
Hurdles

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Hurdles dress'd in Rocks, by which means they will be speedily dry'd, and brought to Perfection.

55. To make an Orange Pudding.

Boil half a dozen Oranges pared very fine from the white, take their Peels and boil them very tender in several Waters; then beat them well in a Mortar: then rub a quarter of a Pound of Naples Bisket in Cream, and rub it through a Colander, and put it to your Orange-peel, with the Whites of four, and Yolks of six Eggs, and season it with Salt, Nutmeg and Sugar you may add some Marrow if you please; then a Paste of Pafte, put in your Pudding and bake it.

56. To make Orange Tarts.

TAKE a dozen very fair Sevil Oranges, pare off the Rinds as thin as you can, that some of the Yellow may remain on the Orange; as you pare them, throw them into fair Water, then cut them in Halves, and squeeze the Juice into a Bason; then throw them into the Water again, put in half a Pint of Water to your Oranges, cover it up, and set it by till you have boiled the Oranges tender in several Waters, to take out the Bitterness; then take out the Skins and string Pars from the insides, and throw them into Water again, then cut them into slices, and dry them in a Crust, then squeeze the Juice and Water out of the Seeds; put four or five spoonfuls into every Tart, sweeten'd with fine Sugar these will be enough for twelve Tarts, bake them, they will be done as soon as the Crust is enough; you may mix them with Apple if you please.

57. To turn Oranges and Lemons

To turn Oranges or Lemons, you must pare off the superficial Rind or Peel on the Outside, with a good Penknife, very thin and narrow, turning it round about the Orange or Lemon; so that it may be extended to the Length of several Years or Fortnight.

58. To zest Oranges or Lemons.

You must cut the Peel or Rind from Top to Bottom into small Slips, as thin as is possible.

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them with Sugar, putting for every two Pound of clarified Sugar, a Ladle full of Water into a Pan; heat all, over the Fire, as long as you can endure to hold your Finger in it. In the mean time drain your Orange Zests, and slip them into an earthen Pan, and pour the hot Sugar upon them till they are soak'd thoroughly; the next Day put them into a Colander to drain while you boil the Syrup till it becomes smooth; then pour this Syrup again upon your Zests, do the like the third Day, when you have brought it to its pearl'd Quality, and augment it with a little Sugar; then drain your Chips again on the fourth Day, and dry them on Sieves, or Wire-grates; turn them now and then till they are dry, and then put them up in Boxes.

54. Another way in Slips.

ZEST your Oranges, cut your Pulp into slices, and slit them again in their Thickness, to render them very thin, scald these Slips in Water till they are very soft; then take clarified Sugar newly past through the straining Bag, set it on the Fire, and when it is ready to boil, throw in your Slips, and let them have twenty Boilings: The next Day boil the Sugar smooth, and slip them into it, give them seven or eight Boilings: If they were made ready in the Morning, you may bring the Sugar to its pearl'd Quality, or else on the third Day give them a cover'd Boiling; then put them into Pots in order to be dry'd, which is to be done as follows.

Drain your Orange Slips well from their Syrup, and put them into Sugar boil'd to its feather'd Quality; let them have a cover'd Boil'd, stirring them sometimes; then take the Pan from the Fire, and as soon as you can endure to touch the Handles, begin to work the Sugar, and make it white by rubbing and beating it with the Back of the Ladle against the Side of the Pan; then take up the Orange Slips with a couple of Forks, turn them, and let them be soak'd in the Sugar till they be well iced over; then lay them upon
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55. To make an Orange Pudding.

Boil half a dozen Oranges pared very fine from the white, take their Peels and boil them very tender in several Waters; then beat them well in a Mortar; then boil a quarter of a Pound of *Naples* Bisket in Cream, and rub it through a Colander, and put it to your Orange-peel, with the Whites of four, and Yolks of six Eggs, and season it with Salt, Nutmeg and Sugar (you may add some Marrow if you please,) sheet a Pan with Paste, put in your Pudding and bake it.

56. To make Orange Tarts.

TAKE a dozen very fair *Sevil* Oranges, pare off the Rinds as thin as you can, that some of the Yellow may remain on the Orange; as you pare them, throw them into fair Water, then cut them in Halves, and squeeze the Juice into a Bason; then throw them into the Water again, put in half a Pint of Water to your Juice, cover it up, and set it by till you have boil'd the Oranges tender in several Waters, to take out the Bitterness; then take out the Skins and stringy Parts from the insides, and throw them into Water again; then cut them into slices, and dry them in a Cloth, strain the Juice and Water out of the Seeds; put four or five spoonfuls into every Tart, sweeten'd with fine Sugar; these will be enough for twelve Tarts, bake them, they will be done as soon as the Crust is enough; you may mix them with Apple if you please.

57. To turn Oranges and Lemons.

To turn Oranges or Lemons, you must pare off the superficial Rind or Peel on the Outside, with a good Penknife, very thin and narrow, turning it round about the Orange or Lemon; so that it may be extended to the Length of several Yards or Fathoms.

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You must cut the Peel or Rind from Top to Bottom into small Slips, as thin as is possible.

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them with Sugar, putting for every two Pound of clarified Sugar, a Ladle full of Water into a Pan; heat all, over the Fire, as long as you can endure to hold your Finger in it. In the mean time drain your Orange Zests, and slip them into an earthen Pan, and pour the hot Sugar upon them till they are soak'd thoroughly; the next Day put them into a Colander to drain while you boil the Syrup till it becomes smooth; then pour this Syrup again upon your Zests, do the like the third Day, when you have brought it to its pearl'd Quality, and augment it with a little Sugar; then drain your Chips again on the fourth Day, and dry them on Sieves, or Wire-grates; turn them now and then till they are dry, and then put them up in Boxes.

54. Another way in Slips.

ZEST your Oranges, cut your Pulp into slices, and slit them again in their Thickness, to render them very thin, scald these Slips in Water till they are very soft; then take clarified Sugar newly past through the straining Bag, set it on the Fire, and when it is ready to boil, throw in your Slips, and let them have twenty Boilings: The next Day boil the Sugar smooth, and slip them into it, give them seven or eight Boilings: If they were made ready in the Morning, you may bring the Sugar to its pearl'd Quality, or else on the third Day give them a cover'd Boiling; then put them into Pots in order to be dry'd, which is to be done as follows.

Drain your Orange Slips well from their Syrup, and put them into Sugar boil'd to its feather'd Quality; let them have a cover'd Boil'd, stirring them sometimes; then take the Pan from the Fire, and as soon as you can endure to touch the Handles, begin to work the Sugar, and make it white by rubbing and beating it with the Back of the Ladle against the Side of the Pan; then take up the Orange Slips with a couple of Forks, turn them, and let them be soak'd in the Sugar till they be well iced over; then lay them upon
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Boil half a dozen Oranges pared very fine from the white, take their Peels and boil them very tender in several Waters; then beat them well in a Mortar; then boil a quarter of a Pound of *Naples Bisket* in Cream, and rub it through a Colander, and put it to your Orange-peel, with the Whites of four, and Yolks of six Eggs, and season it with Salt, Nutmeg and Sugar (you may add some Marrow if you please,) sheet a Pan with Paste, put in your Pudding and bake it.

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Take a dozen very fair *Sevil* Oranges, pare off the Rinds as thin as you can, that some of the Yellow may remain on the Orange; as you pare them, throw them into fair Water, then cut them in Halves, and squeeze the Juice into a Bason; then throw them into the Water again, put in half a Pint of Water to your Juice, cover it up, and set it by till you have boil'd the Oranges tender in several Waters, to take out the Bitterness; then take out the Skins and stringy Parts from the insides, and throw them into Water again; then cut them into slices, and dry them in a Cloth, strain the Juice and Water out of the Seeds; put four or five spoonfuls into every Tart, sweeten'd with fine Sugar; these will be enough for twelve Tarts, bake them, they will be done as soon as the Crust is enough; you may mix them with Apple if you please.

57. **To turn Oranges and Lemons.**

To turn Oranges or Lemons, you must pare off the superficial Rind or Peel on the Outside, with a good Penknife, very thin and narrow, turning it round about the Orange or Lemon; so that it may be extended to the Length of several Yards or Fathoms.

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54. Another way in Slips.

ZEST your Oranges, cut your Pulp into slices, and slit them again in their Thickness, to render them very thin, scald these Slips in Water till they are very soft; then take clarified Sugar newly past through the straining Bag, set it on the Fire, and when it is ready to boil, throw in your Slips, and let them have twenty Boilings: The next Day boil the Sugar smooth, and slip them into it, give them seven or eight Boilings: If they were made ready in the Morning, you may bring the Sugar to its pearl'd Quality, or else on the third Day give them a cover'd Boiling; then put them into Pots in order to be dry'd, which is to be done as follows.

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them with Sugar, putting for every two Pound of clarified Sugar, a Ladle full of Water into a Pan; heat all, over the Fire, as long as you can endure to hold your Finger in it. In the mean time drain your Orange Zests, and slip them into an earthen Pan, and pour the hot Sugar upon them till they are soak'd thoroughly; the next Day put them into a Colander to drain while you boil the Syrup till it becomes smooth; then pour this Syrup again upon your Zests, do the like the third Day, when you have brought it to its pearl'd Quality, and augment it with a little Sugar; then drain your Chips again on the fourth Day, and dry them on Sieves, or Wire-grates; turn them now and then till they are dry, and then put them up in Boxes.

54. Another way in Slips.

ZEST your Oranges, cut your Pulp into slices, and slit them again in their Thickness, to render them very thin, scald these Slips in Water till they are very soft; then take clarified Sugar newly past through the straining Bag, set it on the Fire, and when it is ready to boil, throw in your Slips, and let them have twenty Boilings: The next Day boil the Sugar smooth, and slip them into it, give them seven or eight Boilings: If they were made ready in the Morning, you may bring the Sugar to its pearl'd Quality, or else on the third Day give them a cover'd Boiling; then put them into Pots in order to be dry'd, which is to be done as follows.

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58. **To zest Oranges or Lemons.**

You must cut the Peel or Rind from Top to Bottom into small Slips, as thin as is possible.

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59. Orange Water.

SQUEEZE the Juice of four *Sevil* Oranges into two Quarts of Water, and put in the Pulp and Zests, let them lie several Hours to steep, with a good Lump of Sugar; then pour the Liquor out of one Pot into another several times, strain it to be cooled and iced.

60. Another Way.

PARE two dozen Oranges, put the Peels into a Gallon of Canary and a Quart of Brandy, add four Drams of Saffron; let these steep together for two Days, then distil them in a cold Still, with some fine Sugar and Leaf Gold into the Receiver, and six Grains of Amber-greese; this will afford a Gallon of Water; you may sweeten it to your Taste.

61. To make Orangeade.

FOR every Quart of Water take six Oranges and two Lemons, squeeze out the Juice into the Water, leave the Zests and Skins for some time, beat up the Water by pouring it out of one Vessel into another; then strain the Liquor, and set it by to cool.

62. Orangeado Pye.

MAKE a thin Crust with hot butter'd Paste, then slice the Oranges and lay over the Bottom; pare and core Pippins, cut them into eight Parts, and lay them over the Oranges; then lay Orange on the Pippins, and pour on them some Syrup of Orangeado, lay Sugar on the Top, close up your Pye, bake it, then scrape fine Sugar over it.

63. Conserve of Orange Flowers.

BOIL two Pounds of Sugar to its feather'd Quality, then pick a handful of Orange-Flowers, chop them small, and put them into brown Sugar as soon as the boiling ceases, that they may impregnate well with it; then work the Sugar quite round the Pan, till there be a small Ice on the Top; then pour off your Conserve into Paper Moulds: Let it stand in them for two Hours or Use.

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65. To preserve Orange Flowers.

THROW the Flowers into Water and Salt, and let them lie for five Days, scald them in Water with a little Lemon Juice, then having pass'd Sugar through the Straining-bag, and heated it on the Fire, the next Morning boil the Sugar almost to its smooth quality, and pour it upon the Flowers. The third Day boil the Sugar till it is quite smooth, and pour it upon them. Set it by for some Time to cool, then drain the Flowers and dry them in powdered Sugar, and lay them in Order on Sieves. the next Day turn them on the other side, and dust them with Sugar put into a Handkerchief.

66. To make Orange Flower Pastils.

DISSOLVE Gum-dragant in Water, when it is dissolved strain it through a Cloth, then put it into a Mortar with the Whites of Eggs, put in Orange Flowers into the Mortar and fine Sugar, and sift it by little and little temper it together till it becomes a pliable Paste. Then make your Pastils of what form you please.

67. To make Essence of Orange Flowers.

STEEP Orange Flowers in Water, and let them lie to infuse two Days, then distil them with a quick Fire, adding *Sevil* Oranges bruised and a good quantity of the outer peel of other *Sevil* Oranges. When about a quarter of your Liquor is drawn off, unlute the Alembick and you'll find the Oil swimming at top which you must take off with Cotton, pour in the distil'd Water again, the Oil is to be put into a Glass Vial. Reiterate this Operation till no more Oil rises: Then remove the Fire and distil the Water left in the Receiver as Brandy is rectified for Spirit of Wine. This will make a very good Orange Water. The Essence or Oil must be kept close stop'd in the Vial.

68. To make Orizat.

TAKE half a dozen sweet Almonds and as many bitter ones, and four Ounces of Melon Seeds cleans'd; beat these in a Mortar, 'till it is reduced to a Paste, sprinkling it now and then with a few Drops of Water,

that it may not oil. When they are thoroughly pound-
 ed put in a pound of Sugar, and beat that with your
 PASTE, then put the PASTE into a Gallon of Water and
 let it lie in steep; then put in a couple of Spoonfuls
 of Orange Flower-water, and strain it thorough a Bag,
 pressing the gross Substance very hard, put also a Glass
 of new Milk into the Bag then put the Liquor into
 Bottles, and set it by to cool.

68. To bake Ox Cheeks.

BONE them, pick out the Balls of the Eyes, cleanse
 the Mouth soak them wash out the Blood, wipe them
 dry with a Cloth; season them with Salt, Pepper and
 Nutmeg, put them into an Earthen Pan with three or
 four large Onions, Mace and Cloves; lay the Jaw Bones
 on the top of the Meat, then put in half a pint of
 Water and half a pint of Claret; cover the Pan with
 Course PASTE and bake it. Serve it on fry'd Greens
 and run it over with beaten Butter.

69. To boil an Ox Cheek, to be eaten cold.

BONE your Ox Cheek cleanse it well, then lay it
 to steep in White-wine for twelve Hours; then season
 it with Salt, Pepper, Nutmegs, Cloves and Mace, roll
 it up, tye it tight with Tape, boil it in Water, Salt and
 Vinegar, till it is very tender; press it hard, and when
 it is cold cut it into Slices and serve it up with Oil and
 Vinegar.

70. Another Way.

BONE your Cheeks, lay them in soak for four or
 five hours, then wash and pick them very clean, pare off
 the Roof of the Mouth and pick out the Balls of the
 Eyes, stuff them with Beef-Suet, hard Eggs, Salt, Pep-
 per, Fat and sweet Herbs, mingle all together, and
 stuff them on the inside, skewer both the sides of the
 Head together and boil them among other Beef, when
 they are tender serve them on Brewis with interlarded
 Bacon, and Bolonia Sausages, or Pork links laid on the
 Cheeks; cut the Bacon into thin slices and serve them
 with Sauces of Mustard or Green Sauce.

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71. To marinate Ox Cheeks.

BONE your Ox Cheeks, then either roast them or stew them with Claret-wine, and Wine-vinegar, season'd with Salt, Pepper and slic'd Nutmeg, stew them till they are tender, then take them up, and put to the Liquor you stew'd them in a quart of White-wine, and a quart of Wine-vinegar, and Sage, Parsley, sweet Marjoram; Thyme, a bunch of Rosemary and Bay-leaves tye them up tight together; add Salt, whole Pepper, Nutmegs and Ginger slic'd, Cloves and large Mace, boil all these together; put the Cheeks into a Vessel; and pour the Liquor upon them, lay on them some Slices of Lemon, cover them very close and keep them for Use.

72 To make an Ox Cheek Pye.

BONE them, soak them well in Water, boil them tender, cleanse them very well, take out the Balls of the Eyes, Season them with Salt, Pepper and Nutmeg, then mince Buttock of Beef and Beef suet, lay this in the bottom of your Pye, then lay the Cheeks upon it, with a few whole Cloves, close up your Pye of Pasty and bake it.

For the Paste take half a Peck of Flour, the Whites of half a dozen Eggs, two pound and half of Butter work the Butter and Eggs up dry in the Flour, then add a little Water to make it into a stiff Paste, and work up all cold.

73. To bake Ox Palates in a Pye.

TAKE Ox Palates, Lips, and Noses, boil them with sweet breads, and Lambs stons scalded, with Cocks-combs and Cocks-stones; slice all these and put to them half a Pint of large Oysters, parboil'd in their own Liquor, Slices of Interlarded Bacon, Chestnuts roasted and blanch'd, Broom-buds pickled, Pine Kernels, and Dates quarter'd; season all these with Salt, large Mace and Nutmeg, fill your Pye, lay good Store of Butter on the top and some Matrow; bake it, when it is done, beat the Yolks of Eggs with Claret and Butter, and liquor your Pye with it, then shake it well together

together, and garnish with pickled Barberries, Lemons, Grapes or Gooseberries.

74. *To fricassee Ox Palates.*

BOIL your Ox Palates till they are very tender, blanch and pare them clean, then season them with Salt, Pepper, Nutmeg and Cloves beaten fine; add some grated Bread; then fry them in Butter, brown on both sides, then dish them; dissolve two or three Anchovies in Mutton Gravy and pour to them; grate a little Nutmeg and squeeze a little Lemon into the Sauce and serve them up.

75. *To marinate Palates, Noses and Lips.*

BOIL them tender, blanch them, then fry them in Clarified Butter or sweet Oil: Make for them a Pickle with Wine-vinegar and White-wine, Salt, whole Pepper, Nutmeg and Ginger slic'd, large Mace and Cloves; add a Faggot of sweet Herbs as Sage, Parsley, Savoury, sweet Marjoram, Thyme, Rosemary and Bay leaves; boil them all together, Spices and Herbs, put the Palates, Lips, and Noses in a Vessel, pour this Marinade to them; add slices of Lemon and cover them close for Use. When you serve them, do it in a Dish with Sallet Oil.

76. *To make Potage of Ox Palates.*

TAKE Ox Palates, boil them tender, blanch them cut them into two Pieces, and set them to stew between two Dishes with a Piece of interlarded Bacon, and half a dozen Veal Sweet-breads in a Ladleful or two of Mutton Gravy, and as much strong Broth, three or four Cloves, a Blade or two of Mace, with a Handful of Mushrooms, and a Piece of Orange-peel. While your Palates are stewing, prepare a Dish with the upper and under Crust of *French* Bread slic'd and moistened with the Broth, the Palates are stew'd in and Mutton Gravy. In the mean Time also you must stew by it self some Beef Marrow in pretty large Pieces in strong Broth between two Dishes. When all is enough; take out the Bacon, Spices and Onions, and dish up your other Meat on the Slices of Bread; pour in the stew'd Broth,
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lay your pieces of Marrow in Order on the top, squeeze in the Juice of two or three Oranges, and serve it up to Table hot.

77. A Ragoo of Ox Palates.

BOIL Ox Palates, peel off the upper Skin, cleanse them well, cut them in Slices, put them into a Sauce-pan with melted Bacon, some Mushrooms and a Faggot of Savoury Herbs, toss them up over the Fire, put in some Gravy to moisten them; season with Salt and Pepper, and set them to simmer over a gentle Fire; when they are enough, clear off all the Fat, put in some Cullis of Veal and Ham to thicken it.

78. To roast Ox Palates.

BOIL your Palates tender, blanch them, cut them into Slices about two Inches long, lard half of them with small Lardons; then having drawn, scalded and truss'd Pidgeon and Chicken peepers, lard half of them, spit them on a Bird spit, putting a Slice of interlarded Bacon and a Sage Leaf betwixt every Bird, take also Cocks-combs and Stones, and Lambs-stones parboil'd and blanch'd, large Oysters parboil'd and larded with small lardons of Bacon, Sage and interlarded Bacon, spit them with your Ox Palates on a small spit with a bit of Bacon and a Sage Leaf between them; then beat up the Yolks of Eggs with Salt, Nutmeg, Thyme and Rosemary shred very small and grated Manchet, and when they are hot at the Fire baste them often: In the mean Time prepare Artichoke bottoms, boil'd, quarter'd, and fry'd, dipt in Butter and kept warm, and also Marrow dipt in Butter and fry'd: Then rub the Dish with a Clove of Garlick, pile up the Fowls in the middle of the Dish upon one another, the roasted Materials round about; then lay the Palates by themselves, the Lambs-stones by themselves, the Cocks-combs and Stones by themselves, the fry'd Marrow and Artichokes by themselves, and the sweet Breads by themselves; then having prepar'd a Sauce of Claret, Gravy, Oyster Liquor, with a couple of dissolv'd Anchovies, sweet Butter, Salt, and an Onion slit or quartered, giving it a walm

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or two over the Fire, put in three or four Slices of Orange, pour it on, and garnish it with Oranges and Lemons slic'd.

79. To stem Or Palates, Lips and Poles.

BOIL them, blanch them, cut them into Bits about the bigness of a Shilling; put them into an Earthen Pipkin with strong Broth and White-wine; add raw Calves-udders, Veal sweet Breads, Saufages and Sparrows or Larks, or other small Birds, Anchovies or Potatoes boil'd, season with Salt, two or three whole Cloves, large Mace, small pickled Cucumbers; add also Marrow, Butter, Grapes, Barberries or Gooseberries, and the Yolks of hard Eggs. Let all these stew together 'till tender, then serve them upon Toasts of French Bread, and Slices of Lemon; you may thicken the Broth with Yolks of Eggs strained with Verjuice.



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1. To make Panado.

SET a Quart of Spring Water in a Skillet, let it boil some time over the Fire. cut a Penny white Loaf into slices, as thin as a Wafer, lay them on a Dish set over a Chafing-dish of Coals; put your Water into it, with some large Mace, and a quarter of a Pound of Currans clean pick'd and wash'd; let it stew till it is thick enough, then having dissolv'd fine Sugar in Rose-water, sweeten it to your Palate.

2. Another Way.

SET a Skillet on the Fire with fair Water, grate Bread or Cakes, and put into it, put in Mace and Cinnamon whole, with good store of Currans; when it is boil'd pretty thick, put in some Canary or White-wine, beat some Yolks of Eggs, strain them, sweeten them with Sugar, and put them in.

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3. Pancakes to make.

TAKE a dozen Eggs, leave out six of the Whites, beat them well with Flour, Ale, a little Yeast, Canary, Salt, and beaten Spice; let your Batter be indifferently thick, let it stand some time to rise, then fry them with sweet Butter or lard, serve them with Sugar, and the Juice of Orange.

4. Another Way.

TAKE a Quart of thick Cream, a Pint of Flour, six Spoonfuls of Canary, a dozen of Yolks, and six Whites of Eggs, half a Pound of melted Butter, a little Salt, and a grated Nutmeg and Sugar. Make a Batter, and fry your Pancakes thin in a dry Pan.

5. Or thus.

TAKE a Pound of clarified Butter, half a Pound of Flour, a Pint and half of Cream, four Eggs, a large Nutmeg beaten, and half a Spoonful of Salt; strain the Nutmeg with the Cream, Salt and Flour; then make your Batter, fry them with Lard, and serve them up with fine Sugar.

6. Another way without Butter or Lard.

TAKE a Quart of Cream and twelve Eggs, beat them well together; add a couple of Nutmegs grated, some beaten Mace, and half a Pound of Sugar; then add as much Flour, as will make it a Batter, neither too thick nor too thin. Heat your Frying-pan pretty hot, wipe it clean, put in your Batter and fry it.

7. To make Pancakes crisp.

MAKE them in a small Frying-pan, no bigger than a Saucer; then boil them in Lard, it will make them crisp, look yellow as Gold, and eat very well.

8. To make Farced Pains.

MAKE a Ragoo of Veal Sweet-breads, Artichoke Bottoms, Truffles, and Gammon, with a white thickening Liquor of roasted Veal. Take a *French* Loaf, cut out the Crum, toast it as directed in the following Receipt of *Pains*; soak it well for a quarter of an Hour in good Broth, put in your Ragoo; serve it up

with Mutton-gravy, and a little thickening Liquor of Lemon Juice.

9. To make Gammon Pain.

TAKE small Slices of raw Gammon, beat them well, tosse them up in a Stew-pan with a little Lard; then set them over a Chaffing-dish, and with a little Flour, bring them to a brown Colour with a Spoon: When they are brought to a Colour, put to them some good Gravy, a Bunch of Cives and sweet Herbs, a few Cloves, a Clove of Garlick, some Slices of Lemon, Crufts of Bread, and a little Vinegar. If your Slices of Gammon when dress'd, are not sufficiently thickened, add a little Bread Collis; then take a *French Loaf*, cut it through the middle, so as to keep both the upper and under Crufts whole; cut out all the Crum, and toast the Crufts before the Fire, or set them in an Oven, to bring them to a brown Colour. When this is done, join the two Crufts together; put them in a Dish, soak them a little with the sauce; then put your Ragoo into it with the Sauce. Garnish with Capons Livers dress'd in a Veal Caul, and serve it up among the Inter-messes.

10. To make Partridge Pains.

TAKE roasted Partridges, and the Flesh of a Pullet or Capon, some parboil'd Bacon, tryed Suet, Mushrooms, and Morils chopt. Also Artichoke Bottoms, Truffles, a Clove of Garlick and sweet Herbs, all seasoned and cut small; and add the Crum of a Loaf soak'd in Gravy, and some Yolks of Eggs to bind it. Then make your Pains upon Paper of a round Figure and of the thickness of an Egg, at a proper Distance one from another. Dip the Point of your Knife in beaten Eggs, in order to shape them, and bread them neatly, and serve it up for a Side-dish. These will serve to garnish the large Side-dishes.

11. To dress Partridge a la braise.

PULL and draw your Partridges, truss their Legs into their Bodies, parboil them, and lard them with large Lardons of Bacon, season'd with Salt, Pepper, Spices,

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Spices, sweet Herbs, Cives and Parsley shred. Take a Copper-stew-pan with a Cover, lay Bards of Bacon over the Bottom of it, lay thin Slices of Beef upon them, lay upon your Beef slices of Carots and Onions, and strew over them shred Parsley; season with Salt, Pepper, Spices, and sweet Herbs; then lay in the Partridges with the Breasts downwards; then season them above, as you did underneath, and then lay over them Slices of Beef, and upon them Slices of Bacon; cover your Stew-pan, and let them stew with Fire over and under them. While they are stewing make a Ragoo of Cocks-combs, fat Livers, Veal Sweet-breads, Truffles, Mushrooms, Artichoke-Bottoms, and Asparagus-Tops, toss'd up in a Sauce-pan with a little melted Bacon, leaving out the Mushrooms and Asparagus-Tops; moisten them with Gravy, and let them stand over the Fire to simmer in it for half an Hour; then skim off the Fat clean; and having blanch'd your Artichoke-Bottoms and Asparagus-Tops, put them into the Sauce-pan, and thicken it with a Cullis of Veal and Ham. When your Partridges are stew'd enough, take them up, drain them, and put them into your Ragoo. Dish them handsomly, pour the Ragoo upon them, and serve them up for a first Course.

You may also serve them up with a hash'd Sauce, or a Ragoo of Cucumbers; the Way of making which you will find under Cucumbers.

12. To dress Partridges a Biberot.

ROAST your Partridges, take the Meat of their Breasts, and if that is not enough, take the Breasts of fat Pullets roasted; then flour a Board well, and mince it. Pound the Carcasses in a Mortar, and stew them with Gravy; strain them through a Sieve; then put them into a Pipkin with your minc'd Meat, let it stew over a gentle Fire, but see that it does not stick to the Bottom; then put in a Spoonful of Gammon-Essence; take care not to let it be either too thin, or too fat. When it is enough dish it on Plates, and serve it up to Table hot, to be eaten with a Spoon.

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You may strow over it Chippings of Bread grated fine, and brown it with a red hot Iron; then you may eat it with a Fork.

13. A Cullis of Partridges.

TAKE a brace of Partridges, bard them, roast them; then pound them in a Mortar: Then toss up raw Truffles and Mushrooms in a Sauce-pan, with melted Bacon; sweet Herbs, Marjoram, sweet Basil, Cives, &c; then put in your pounded Partridges, with four or five Spoonfuls of Veal Gravy; when it has simmer'd a while over a slack Fire, strain it through a Sieve for use.

14. A Cullis of Partridges for brown Soups, or
Sauces.

HAVING barded, roasted, and pounded a brace of Partridges, as before directed; cut a Piece of Ham, and two Pounds of a Filet of Veal into thin Slices, and garnish the Bottom of a Stew-pan with them, and Carots and Onions sliced; set these over a Stove to sweat; when they begin to stick, drudge them with a little Flour, and move them: Put in a little Gravy and Broth in equal Quantities to moisten them; season it with four or five Cloves; add sweet Basil, Parsley, a whole Leek; some Truffles and Mushrooms, and a few Crusts of Bread: Set them all a simmering together over a gentle Fire for three Quarters of an Hour; then put in the pounded Partridges, and having mixed them well together, let them simmer for a quarter of an Hour longer. Then strain them for use.

15. To fricasse Partridges.

ROAST the Partridges, till they are three quarters enough; then carve them up; then fry them with an Onion chop'd small; put to them half a Pint of Gravy, two or three Anchovies, the Yolks of a couple of Eggs beaten with White-wine, grated Bread and drawn Butter; boil them till they come to a thickness, dish them and serve them up.

16. *To dress Partridges with Sweet-Herbs.*

RAISE the Skin of the Partridges from their Breasts with your Finger. Then mince sweet Herbs and Parsley, fine scrap'd Bacon, season'd with Salt and Pepper, stuff this in between the Skins and Breasts of the Partridges; then bard them with Bacon all round, spit them, and lay them down at the Fire to roast; when they are enough take off the Bards, dish them handsomely, pour on them some Essence of Ham, or Cullis, and serve them up to the Table hot for a first Course.

17. *To make a Hash of Partridges.*

TAKE a dozen of Partridges, roast them, set them by till they are cold. Then mince them very small, the Brawns or Wings, and leave the Rumps and Legs whole; then put to them in a Sauce-pan, or Pipkin, some strong Mutton-broth, or some Mutton-gravy, with Salt, Chesnuts, Pistaches, a large Onion, and a grated Nutmeg. Stew the Legs and Rumps in another Pipkin by themselves, in strong Broth; then chip a Six-penny *French* Loaf in the Bottom of a Dish, steep the Bread with Mutton-gravy, or good Mutton broth, and pour your Hash upon the Bread; lay the Rumps and Legs upon the Hash; with fry'd Oysters, Chesnuts, Pistaches, slic'd Lemon, and Lemon-peel, the Yolks of Eggs, strain'd with beaten Butter, and the Juice of Orange, pour'd over it all. Garnish your Dish with carv'd Lemons and Oranges; Chesnuts, Pistaches, and Oysters fry'd.

18. *To dress Partridges the Spanish way.*

FIRST, parboil your Partridges; then bard and roast them; when they are roasted, pound one of your Partridges, and the Livers of them all, in a Mortar, with some Pieces of Truffles. Then take half a Spoonful of Veal-gravy, half a Spoonful of Essence of Ham, mix these with your pounded Partridge, and set it over a gentle Fire, let it simmer, but not boil; when it has simmer'd a while, strain it through a Sieve; then put a quarter of a Pint of red Wine into a Sauce-pan, a *Rocambo* or two, and two or three Slices of Onion;

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on; boil these till the Wine is half consum'd; then strain it through a Sieve. Then cut up your Partridges, put them into a Stew-pan, or Sauce-pan, with Wine and Cullis, and two or three Spoonfuls of Sallet Oil; set this over hot Embers, let it simmer, but not boil. When it is enough, dish your Partridges in a handsome manner, squeeze in two or three *Sevil* Oranges; pour the the Sauce over them, and serve them hot for a first Course.

19. To dress Partridges a l'Estoffade.

ROAST your Partridges, take off their Skins, and cut them into Slices. Then put Mushrooms into a Sauce-pan, toss them up with melted Bacon: Put to them a little Veal-gravy, let them simmer over a gentle Fire, skim off the Fat, and thicken them with a Cullis of Veal and Ham; put your Partridges into this Ragoo, and give them a Heat; season all with Salt, and Pepper, and serve them up for an Outwork.

20. To dress Partridges with a Ragoo of Mushrooms.

SHRED a couple of Mushrooms with some Parsley, scrape Bacon, mix with your Mushrooms; season with Salt, and Pepper; raise the Skin from the Breast of your Partridges, and farce their Breasts with the Mushrooms, &c. spit them, bard them on the Backs, and Breasts, with Bards of Bacon, and lay them at the Fire to roast. While they are doing, cut Mushrooms into Slices, toss them up in a Sauce-pan, moisten them with Essence of Ham, and Veal-gravy. when the Partridges are enough, take off the Bards, dish them handfomly, pour on them your Ragoo of Mushrooms, and serve them up to Table for a first Course.

21. To roast Partridges.

DRAW your Partridges, truss them; then roast them, but not too dry; then sauce them with Salt, Water, grated Bread, and a whole Onion boil'd together: When it is boil'd, take out the Onion, and put in minced Lemon in its stead; put in also a Piece of
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Butter; dish your Partridges, and serve them up with this Sauce.

22. To stew Partridges.

TAKE half a dozen Partridges, parboil them; then cut them into little Pieces, separating the Joint-bones, one from the other, cut the Meat into as large Slices as you can, but do not cut it clear off from the Bones; put both Meat and Bones (except the Breast-bones) into a Pipkin, with some of the Liquor wherein they were stew'd, season it with Salt and Pepper, set it on the Fire to stew, afterwards put in a little sweet Oil. When it is near enough, squeeze in the Juice of a Lemon. Pour all out into a large Dish and serve it up hot.

23. To make a Partridge Pye.

MINCE the Flesh of half a dozen Partridges small, with as much Beef-marrow as their Flesh weighs; mince also two Ounces of green Citron and Orangeado very small; mix these with your Meat, season with a little Salt; also Nutmeg, Cloves and Mace; Sweeten with Sugar to your Palate. Bake these in Puff-Paste; when it comes out of the Oven, open your Pye, and having put a Grain of Musk, or Amber bruis'd, into the Juice of three or four Oranges, and a Spoonful of Rose-water; pour them into your Pye, stir the Meat, and lay on the Lid, and serve it up to Table hot.

24. Another Way.

TAKE four Partridges, draw them, lay by the Livers, truss them, and beat them on the Back with a Rolling-pin; lard them with large Lardons of Bacon, and Gammon; season them with Salt and Pepper, and slit them through the Back. In the mean time, make a Farce of a tender Piece of Veal, a little Marrow, some raw Bacon, a few Mushrooms and Truffles chopt, some Veal Suet, Parsley, and sweet Herbs shred; bind these with the Yolk of an Egg, and stuff the Bodies of your Partridges with it. Then pound the Livers of your Partridges with some Bacon, season them with
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beaten Spice; then make some Paste with Flour, fresh Butter, Salt, and an Egg; roll out two Pieces, lay one of them on butter'd Paper, and spread upon it some Lard pounded in a Mortar; then season your Partridges, having broken their Backs, and lay them in your Paste; then add some Mushrooms and Truffles, with a Bay-leaf, covering all with thin Slices of Bacon. Then lay on your other Sheet of Paste for the Lid, close up the Sides, wash your Pye over, and set it in the Oven; when it comes out, pull the Paper off the Bottom; and having ready a good Cullis of Partridges, Sweet-breads, Mushrooms, and Truffles; cut up your Pye, take off the Slices of Bacon, skim off the Fat, and squeeze in the Juice of a Lemon; pour your Cullis into the Pye hot; then lay on the Lid, and serve it up to Table for a Side-dish.

After the same manner you may bake Woodcocks, Larks, Chickens, Pidgeons, Thrushes, Quails, &c.

25. To make Paste.

TAKE half a peck of Flour, a little cold Cream and five Eggs, work them well together, break in two pound of Butter, but not too small, and it will be a very fine Crust, put either Fruit, Meat, or what else you please in.

3. To make cool Butter Paste for Patty Pans or Patties.

TAKE half a peck of Flour two pound and an half of Butter, the Whites of three Eggs and work them well together with a little cold Spring Water.

26. Paste for Crackling Crust.

BLANCH four Handfuls of Almonds, and throw in to Water, then wipe them dry and pound them in a Mortar, moistening them frequently with Orange flower Water and the White of an Egg; to prevent their Oiling: When they are well pounded, pass them through a Sieve to clear them from all the lumps or clods, when you have thus prepar'd your Almond paste spread it on a Dish till it becomes very pliable, let it stand for a while then roll out a piece for the under Crust, dry it in an Oven upon a Pye Pan, while other Pastry Works

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are making, as Knots, Cyphers and other Devices for the garnishing of your Pye.

27. To make Custard Paste.

MAKE your Paste of boiling Water and Butter, or you may put Sugar to it, which will add to the stiffness of it, and thus likewise for all Pastes for cuts and orangeado Tarts.

28. To make Royal Paste.

TAKE six pound of fine Flour, and three quarters of a pound of fine sifted Sugar, an Ounce of Cloves, Mace and Cinnamon beaten; break three pound of Butter into bits and rub it into your Flour; put in six Eggs, whip up their Whites to Snow; make it into a stiff Paste with a little Cream and Sherry mixt.

29. To make Paste Royal.

TAKE two pound of fine Flour half a pound of double refin'd Sugar, some Nutmeg and Cinnamon powdered, the Whites of twenty Eggs beaten, make a Paste with a pint of Canary and good Cream, make it pretty stiff, roll in two pound of Butter at five or six times rolling, this Paste will be fit for Orange Puddings, all sorts of Tarts and to garnish Dishes.

30. Another Way.

TAKE half a Peck of Flour two pound of Sugar two quarts of Almond milk, three pound of Butter, and a little Saffron, work all together up cold, with Rose-water, half a dozen Eggs, some beaten Cinnamon and and two grains of Ambergrees and Musk.

31. To make puff Paste.

TAKE six Handfuls of Flour well dry'd, put to it the Whites of four Eggs, and half a pound of Butter, wet it with cold Water, then roll the the Paste abroad, and stick on half a pound of Butter in little bits all over it; then fold it up again and flour it, then roll it out again and stick on another half pound of Butter, and do the same till you have roll'd in three half pounds; Butter the brims of your Dish, lay the Paste upon it and set it into the Oven presently and let it bake for an hour.

32. To make White puff-Paste.

TAKE two pound of fine Flour, and the Whites of six Eggs beaten up, and make it into Balls with cold Water, roll into it two pound of Butter at five or six times rolling. If it be in the Winter time beat your Butter to make it work, but if it be in Summer time keep it as cool as you can.

33. To make puff-Paste for flaking.

TAKE four quarts of Flour eight Eggs, beat them to Snow, then make it into a Paste with cold Water, and then roll in three pound of Butter at four or five Times.

34. A particular kind of puff-Paste.

MAKE your Paste with Flour Water, Salt and the Yolk of an Egg, knead it well together, till it becomes pliable, then roll it out of a convenient length and thickness; then cover it with as much sweet Butter as your Paste weighs, and fold it together, that the Butter may be in the middle; then let it be roll'd again, and do so thus for five or six times, allowing to three pounds of Flour, two Pound and half of Butter.

This Paste is proper for Pan-pies that are set on the Table without a Desert or Banquet of sweet Meats.

35. To make Puffy Crust.

TAKE a quarter of a Peck of dry'd flour, rub a pound of Butter well into it, then put to it half a pint of Milk a quarter of a pint of Brandy and a Spoonful and half of Ale Yeast, mix these all well together and pour it into your Flour, and if it be not wet enough add more Milk; break and beat it with a Rolling-pin, but do not knead it; make it very light, and take Care it does not curdle, which you may prevent by mingling a little and a little at a Time.

36. To make Pastils white

DISSOLVE Gum dragant in Water in an Earthen-pan an Ounce will be enough for four Pound of Sugar, put into it the Juice of three or four Lemons, and the Zests or Chips that were made of them. In two or three Days time the Gum will be dissolved, by stirring of it

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now and then with a Spoon; then strain it through a Linen Cloth, and pour it into a Mortar; then put in a handful of double-refin'd Sugar, finely sifted, and beat it well into your Liquor; then add another handful, continuing to beat and temper it together well, till you have a very white and pliable Paste; then make your Pastils of a round or long Figure of any Shape you please, and you may make Impressions upon them with Seals or Cyphers, then dry them in a Stove.

37. To candy Peaches.

SLIT your Peaches on the side to the Stones, lay them one by one, cover them with double-refin'd Sugar, bake them in a gentle Oven, and when you take them out, lay them on a Glass-plate, dry them in an Oven till they are thoroughly dry, which will be in three, four, or five Days, and they will be sufficiently candied.

38. To make a compost of Peaches.

WHEN the Peaches are full ripe you must roast them, because this sort of Fruit is too soft; you must neatly pare them, stone them, and lay them in Quarters upon a silver Dish with Sugar, and, if you please, with candied Lemon chopp'd small; then bake them in an Oven, dress them, strew them well with Sugar, and pass a hot Fire-shovel over them, to give them a fine Colour.

39. To make Paste of green Peaches.

Your Peaches must be prepar'd and cleans'd, according as is directed in the first Article of preserving green Peaches; then they must be made into a Marmalade by boiling till they become very soft, and when they are drain'd, you must pass them thorough a Sieve; then dry this Paste over the Fire, carefully stirring it, and turning it on all sides with a Spatula, that no Moisture may be left, and till it begins to stick to the Pan: In the mean time you must boil Sugar till it becomes crack'd, put to your Marmalade an equal Weight of this Sugar, and temper them well together; set all to simmer together for a while; then take your Mar-

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malade up in a Spoon, and dress it upon Slates, or in Moulds, to be dry'd in a Stove with a good Fire; the next Day turn your Paste, when it is sufficiently dry'd, put it up in Boxes for Use.

40. To preserve ripe Peaches.

YOUR Peaches ought not to be thorough ripe, but ought to be taken when they are half turn'd; pare them nicely, slit them, stone them, and scald them in Water; as they rise upon the Top of the Water, take them out, and turn them into other Water to cool; then drain them, and put them into Sugar, as it runs from the straining Bag, and boil them, continually taking off the Scum till no more Scum will rise; then let them stand till next Day, lay them a draining till you boil the Sugar to its smooth Quality, augmenting it with Sugar; then put in your Peaches again, let them have a boiling, then take them off the Fire; then on the third Day take them out, and drain them, and, in the mean time, boil up the Sugar to its pearled Quality; then slip in your Peaches, adding some pearled Sugar; give them a covered boiling, then set them in the Stove all Night; the next Morning dress them on Slates or Boards, strew them all over with Sugar on every side, and dry them, turn them, and every time you turn them, strew Sugar over them.

41. To preserve green Peaches.

SET a large Pan over the Fire with fresh Water and new Ashes, to make a Lye, scum off all the Coals that rise on the Top; when the Lye has boil'd for some time, and you perceive by the Taste that it is become sweet and oily, take it off the Fire, and let it stand a while to settle; take all the clear Liquor, set it on the Fire again, and as soon as it begins to boil, put three or four Peaches into it; if you see it cleanses them, put in the rest, and keep them from boiling, by stirring it often with the Handle of a Skimmer; when the Peaches are sufficiently scalded, take them out, shake them in a Cloth, and wash them in fair Water; then run them through the Middle with a Knitting-needle; then

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then throw them into other fair Water, to cause them to recover their green Colour; then put them into other Water, and boil them over a quick Fire, often taking some out, and trying them by pricking them with a Pin; if they stick to the Pin, it is a sign that they are not done enough, but if they slip off from it, they are, and must be taken out, and put into cold Water, then drain them, and make them green again by putting them in other Water; set them over a gentle Fire, with fine Sugar, putting in two Ladlesfuls of clarified Sugar for one of Water; when it is heated slip in your Peaches, and give them some Boilings, carefully scumming them; the next Day boil the Syrup to its smooth Quality, put in your Peaches, make them simmer for a while, and leave them till the third Day; then boil the Syrup very smooth, augmenting its Quantity with Sugar, then slip in your Peaches, and give them a Boiling; when they have thoroughly imbib'd the Sugar, boil the Sugar to its pearl'd Quality, increasing it with Sugar of the same Quality; then slip in the Peaches, and give them a cover'd Boiling; then take the Pan off the Fire, scum it well, set them all Night in the Stove to dry up all their Moisture; the next Day dress them on Slates, Tiles, &c. strew them with Sugar, and dry them in the Stove.

42. To make Syrup of Peach Blossoms.

INFUSE Peach Blossoms in hot Water, as much as will handsomely cover them, let them stand in *Balneo*, or in Sand, for twenty four Hours cover'd close; then strain out the Flowers from the Liquor, and put in as many fresh Flowers; let them stand to infuse, as before, then strain them out, and to the Liquor put fresh Peach-Flowers the third time; and, if you please, a fourth time; then to every Pound of your Infusion add two Pounds of double-refin'd Sugar, and setting it in *Balneo*, make a Syrup, which keep for Use.

43. To make a Peach Tart.

TAKE ripe Peaches, stone them; pound them in a Mortar, lay them in Heaps, cut candy'd Lemon-peel

small, it into a Dish with Sugar; make fine Paste stiff with Flour, Butter, Salt, Water, and the Yolk of an Egg; then roll out a round Piece very thin, and make a Border for the side Crust two Inches high; put in your Fruit and Lemon-peel, &c. set your Pye into the Oven, and bring it to a fine Colour with the red-hot Fire-shovel,

44. To make Peach Water.

TAKE very ripe Peaches, pare them, stone them, and cut them in Pieces, put them into Water that has been boil'd for some time, and to every Quart of Water put in a Quarter of a Pound of Sugar; after the Fruit has been infus'd for some time, beat the Liquor out of one Pot into another; then strain it, in order to be ic'd or cool'd.

45. To boil a Peacock.

FLEY off the Skin, but leave the Rump whole with the Pinions, then mince the Flesh raw with some Beef-suet, season with Salt, Pepper, Nutmeg, and savoury Herbs shred small, and Yolks of Eggs raw; mingle with these some Marrow, the Bottoms of three Artichokes boil'd, Chestnuts roasted and blanch'd, and Skirrets boil'd pretty small; then fill the Skin of the Peacock, and prick it up in the Back, set it to stew in a deep Dish in some strong Broth, White-wine; with Salt, large Mace, Marrow, Artichokes boil'd and quarter'd, Chestnuts, Grapes, Barberries, Pears quarter'd, and some of the Meat made into Balls, cover it with another large Dish; when it is stew'd enough, serve it up on carv'd Sippets, broth it, and garnish with slices of Lemon, and Lemon-peel whole, run it over with beaten Butter, garnish the Dish with the Yolks of hard Eggs, Chestnuts, and large Mace.

46. To bake a Peacock in a Pye.

BONE your Peacock, parboil it, and lard it with large Lardons of Bacon; then season it with Salt, Pepper and Nutmeg, of each two Ounces and a half; when your Pye is ready, lay some Butter in the Bottom, with some Cloves beaten; then lay in your Peacock,

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cock, and the rest of the seasoning upon it, lay good store of Butter, close it, baste it with Saffron-water, and when it is bak'd and cold, fill it with clarified Butter.

47. Composts of Pears.

PRICK your Pears on the Top with a Bodkin to the Core; then scald them in Water till they become soft, take them out and cool them, pare them, and throw them into fresh Water; if they be large, cut them into Halves or Quarters, put them into clarified Sugar, and a little Water, boil them, taking off the Scum, till no more rises, and your Composte is made; if you have too much Syrup left, boil it till it is wasted away to the Quantity you would have, and pour it on your Fruit,

48. To dry Pears.

TAKE Pears which are very large and fair, and lay them for two or three Days in sweet Wort, then lay them handsomely in an earthen Preserving-pan, and bake them in a gentle Oven; then lay them on a Sieve or Lattice, and set them into an Oven that is warm, but not hot, turn them twice a Day till they are dry.

49. Marmalade of Pears.

TAKE Warden-Pears, scald them till they are tender, take them out, drain them, and strain them thro' a Sieve; boil Sugar till it is very much feather'd, allowing to every Pound of Fruit three quarters of a Pound of Sugar, temper it well with the Paste; let it be well dry'd, simmer them for a while; then pour out the Marmalade into Pots or Glasses strew'd with Sugar.

50. To make Marmalade of Pears.

SCALD the Pears in Water, and when they are tender take them out and drain them, and strain them through a Sieve; then having allow'd three Quarters of a Pound of Sugar for every Pound of Fruit, and boil'd it till it be greatly feather'd, put in your Marmalade, temper them well together, dry it well, cau-

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sing it to simmer for a while; then pour the **Marmalade** into Pots or Glasses strew'd with Sugar.

51. To make **Peat-paste**.

SCALD your Pears in Water, when they are soft, drain them, pass them through a Sieve, and dry them over the Fire, stirring them with a Spatula continually, both on the bottom and sides, that they may not burn; when the Paste slips from the bottom and sides of the Pan, take it from the Fire; and having prepar'd Sugar with it, allowing a Pound of Sugar for every Pound of Pears; then set your Paste again over the Fire, let it simmer, then dress it with a Spoon, either in Moulds or upon Slates, and set them immediately into the Stove to dry.

52. To preserve Pears.

TAKE Pears that are not too ripe, lay several Rows of them in order, at the bottom of an earthen Pan, cover them with Vine Leaves; then lay another Layer of Pears upon them, this do till the Pot is full, then add half a Pound of Sugar to every Pound of Pears, as much fair Water as it will dissolve, set them over a gentle Fire; let them boil till they grow pretty soft, then set them by for Use.

53. To make a **Pear-pudding**.

HALF roast a Capon. take the Meat from the Bones, shred it small with Suet, add to it half the Quantity of grated Bread, and a couple of spoonfuls of Flour, Sugar, Cloves, Mace, and Nutmeg beaten, according to Discretion; add half a Pound of Currans, the Pulp of half a dozen Pears bak'd, the Yolks of a couple of Eggs, and as much Cream as will make it into a Paste; then make it up into the shape of a Pear, and stick a small stick of Cinnamon in the small End for a stalk, and a Clove in the Top.

54. To make a **Pear-pye**.

BAKE either Wardens or hard Winter Pears, with a little Water, and good store of Sugar in a Pan, cover them with a Lid of Dough, draw them before they
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are thoroughly bak'd, quarter them, taking off the Skins, and taking out their Cores; then having rais'd a Crust of Paste, lay in your Pears, scattering a few Cloves, Cinnamon and Orange-peel cut very small between every Layer of Pears, and putting to them the Liquor that they were bak'd in, close up your Pye and set it in the Oven.

55. Another Way.

TAKE good hard Winter Pears, bake them in a Pan, peel off their Skins, cut them in Halves, take out their Cores, then put them into your Crust, laying between them slices of Quinces, some whole Cloves, Cinnamon, Sugar, and shavings of Lemon-peel; close up your Pye and bake it, and when it comes out of the Oven, raise the Lid on one Side, and put in Sugar, Rose-water, and beaten Cinnamon, and serve it up to Table hot or cold.

56. To stew Pears.

TAKE the largest Wardens, put them in a Pan, put to them a Pint of Ale, set them into an Oven with household Bread; when they are bak'd, take them out of the Pan, and put them into a stew Pan with half a Pint of Red-wine, half a Pint of their own Liquor, a quarter of a Pound of Sugar, a little Cream and a couple of Cloves slit; cover the stew Pan close, and let them stew till they are red, turning them now and then; when they are stew'd enough, put them into a Dish, strew fine Sugar over them, and serve them up to Table for a side Dish,

57. To keep green Peas.

SHELL your Peas, put them into Water, when it boils let them have two or three Walms, spread a Cloth on a Dresser, drain them in a Colander, spread them on the Cloth, dry them very well, and put them into dry Bottles, filling the Bottles with them up to the Necks, pour over them Mutton Fat melted, cork them up so close that no Air may come to them, and set them in a cool Place; when you use them, put them into boiling Water, with a good piece of fresh Butter,

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and a spoonful of Sugar, and when they are boil'd enough, drain them, and shake them up thick, you may eat them in *January*.

58. *To stew Peas after the French fashion.*

CUT Lettuce into little Bits, and also two or three Onions, take some Butter and slices of Bacon, season these with Salt and whole Pepper, and toss them up in a stew pan till the Lettuce is hot; then put in the Peas, and let them stew till they are tender; then add to them some good Broth or boiling Water, and let them stew again gently; broil a piece of Bacon and lay in the middle of the Dish with grated Bread and some Parsley; pour in your Soop, &c. and serve it up.

59. *Another Way.*

PUT your Peas into a Pipkin with a piece of Butter, add Salt, Pepper, and a Bunch of sweet Herbs, cover them close, and let them stew over a gentle Fire, shaking them them about ever and anon; when they are almost enough, put in a very little Flour, moisten them with boiling hot Water; and let them stand a while to simmer; when most of the Liquor has simmer'd away, add a little Sugar, stir it in, and serve them up in little Dishes or Plates.

60. *To make green Peas-pottage.*

SHELL and cleanse your Peas, put them into a sauce Pan of boiling Water, then having boil'd them tender, take out some of them, strain them, and thicken the rest, put in Salt and Butter, and a Bunch of sweet Herbs, or else chop your Herbs small; when they are enough dish them in a deep Dish, lay Salt and Sippets about them.

61. *To make a Tart of green Peas.*

BOIL your green Peas tender, then pour them out into a Colander, season them with Salt and Saffron, put to them some sweet Butter and Sugar; then fill your Tart with them, close it up, and bake it for an Hour; when it is drawn, put in a little Verjuice, and shake them well together, ice your Tart, strew on Sugar, and serve it up.

62. To make Peas Pottage.

TAKE two Quarts of hull'd Peas put them into three Quarts of Water, season it pretty high, put in an Onion, boil them till they are enough; then add a spoonful of Flour, mix'd with Water, a little Mint, a Leek and a couple of handfuls of Spinage, put in half a pound of fresh Butter and some forc'd Meat Balls, stir it all till the Butter is melted; then dish it and serve it up to Table.

63. Another way.

TAKE four Quarts of hull'd Peas, boil them in as little Water as will suffice, till they are soft, and thickened; in the mean time boil a Leg of Mutton and two or three Humbles of Veal in another Pot, pricking them with a Knife to let out the Gravy; boil them in just so much Water as is sufficient to cover them: When you have boil'd all the goodness out of the Meat, strain the Liquor, put it into the pulp of the Peas, let them boil together, put in a good deal of Mint, some Thyme; and also a piece of Bacon: When it is enough dish it, lay Rashers of fry'd Bacon round the Dish, pour in a good deal of Butter and serve it up.

64. To make a Sallet of green Peas.

WHEN Peas are about a foot high above the Ground, cut them up, put them into boiling Water, then drain them, put to them drawn Butter; season with Salt, hack them with the back of a Knife, toss them up with Butter and serve them up.

65. To make Peas-soup.

TAKE a Leg of Beef, boil it, make strong Broth, let it stand till it is cold; then put into it a couple of Quarts of hull'd Peas, and an Onion stuck with Cloves, boil them very well, season the Soup very highly with Salt, Pepper, Spice, and all sorts of savoury Herbs, such as are used in Soups, as a large Leek, Spinage, Sorrel, Lettuce, and Roots, and bits of Bacon cut into the Dish; add also crisp'd Bacon, crisp'd or tosted Bread, forc'd meat Balls and a pint
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of good Gravy. Lay in the middle of the Dish eight roasted larded Pigeons, garnish with crisp'd Bacon and toasted Bread.

66. Another way.

Boil three Pints of Peas in three Quarts of Water with four or six pound of lean coarse Beef, till the Meat is boil'd to Rags; then put in two or three Anchovies, and half an Hour after strain it from the Meat and Husks, and put them into a Sauce-pan with an Onion stuck with Cloves, Pepper, Ginger, bruised, a little Bunch of Thyme, Savoury and Parsley; boil them for half an Hour; then stir in a piece of Butter; then fry forc'd meat Balls Bacon and Bread cut in dice, with Spinage boil'd green, and put to it in the Dish.

67. Another way.

SEASON a dozen Pound of Beef moderately with Salt and Spices, and boil it till the Broth is strong then strain it out to a good Knuckle of Veal blanch'd, and boil it a second time; then put in a Fowl that you design to serve in the Soup; let these boil, till it comes to the consistence of a Jelly; while it is boiling put in a bit of Bacon, stuck with half a dozen of Cloves. Take some of this Broth, and if it be in Summer take green Peas, and having boil'd them in a little Water, strain them, pound them in a Mortar, and make a Cullis thus; set a Sauce-pan on the Fire with a Quarter of a pound of Butter; two Ounces of Bacon, cut in dice, a couple of Onions slic'd, and a little Parsley and a Sprig of Thyme, a little whole Pepper and Cloves and the Crust of a *French Roll*; let these stew over the Fire gently till the Bread is crisp; then put Broth according to the quantity of your Peas; make it boil up, scum off your Fat; then put in your pounded Peas, and mix them well with your Cullis over the Fire: Boil them up together then strain them; lay your Bread soak'd in your Dish and lay in the middle a Knuckle of Veal, some Pigeons, a Pullet, a green Goose or Ducklings

Ducklings, any of them according to your pleasure. Garnish with Cucumbers split and the Cores taken out, boil'd tender in good Broth round a rim of Paste or forc'd Meat.

If your Peas be very young you may put in a few whole ones among your strained Soop, being first boil'd tender.

If it be Winter time you may use blew Peas, being first boil'd tender in Water and then strained out, and put to the Cullis of Broth, and Ingredients before meationed, and you may colour it with a little Piece of Spinnage.

68. To make Peas Soop for a Fasting Day.

BOIL two quarts of Peas in six quarts of Water till they are tender, then take out some of the clear Liquor and strain the Peas clear from the Husks; boil some Butter and when it breaks in the middle, put in some Mustard, an Onion cut small, Sorrel, Sallary and Spinage cut large, let it boil about a Quarter of an Hour stirring it often; then take in some Flour with one Hand, and some of the thin Liquor with the other; then put to it the thick strained Liquor, some Salt, Pepper and Mace; put in thick Cream and *French* Rolls crispt and dipt in Milk and lay it in the middle of the Dish.

69. To boil Perches.

GUT your Perches, give them three Scotches with a Knife to the Bone, only on one side; after that put into a Stew-pan or Kettle, Water, as much hard stale Beer, White-wine and Vinegar, as will cover your Fish, and Herbs, &c. then put in a good Quantity of Salt, a Bunch of Winter-savoury, Thyme, Rosemary, and Parsley, and a Handful of Horse-radish-root slic'd: Set your Stew-pan over a Brisk-wood-fire, and let it boil up to the height, and then put in your Fish one by one, that they may not cool the Liquor, so much as to make it fall in its boiling. While the Fish are boiling, for your Sauce, take a little of the Liquor and beat up some Butter with it. Then, when your

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your Perches are enough, take them up, take off the Skins; dish them, strew shav'd Horse-radish over them, and some beaten Ginger; run them over with your melted Butter.

Garnish the Sides of the Dish with slic'd Lemon, and send it up to Table.

70. To dress Perches with a cullis of Cray-fish.

CUT your Perches, lay them into a Stew-pan, with two Glasses of White-wine, a little Vinegar, and as much Water, as will cover them, and some Slices of Lemons, a Bay Leaf, Cives, Parsley and some Basil; add also some Pepper and Cloves: Set them over a Stove to stew; then take them off and let them stand by to cool in your *Court Bouillon*, i. e. in your forementioned Liquor and Seasoning: When they have stood a while take them out, take off their Skins; but take care not to break the Flesh; then lay them in a Dish cover them and keep them hot, while you make the following Sauce; put a Piece of Butter, as big as couple of Eggs into a Sauce-pan; add Salt, Pepper, grated Nutmeg, an Anchovy minc'd, a Drop or two of Vinegar, a Drop or two of Water, and a Pinch of Flour; give these a warm over the Fire, stirring them with a Spoon, till the Butter is melted and grown thickish; then put to it some Cullis of Cray-fish, and having pour'd this on your Perches, serve them up.

71. To dress Perches in Filets.

CLEANSE Mushrooms well, and beat them in a little Cream; than having cut your Perches into Filets or Slices, the whole length of the Body, dividing each Perch into 4 Pieces; mix them together, and boil them with a Thickening, the same made of the Yolks of three Eggs, some Nutmeg grated, a little Parsley shred, and the Juice of a Lemon. Stir them very carefully, that you do not break your Filets: And when they are boil'd enough, dish them,

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pour your Ragoos upon them, and as much with Slices of Lemon, &c.

72. To fry Perches.

SCRAPE of the Slime and Scales, wash them in Salt and Water, gut them and dry them in a Cloth; flour them and fry them in sweet Butter till they are brown and crisp; then lay them in a warm'd Dish before the Fire; pour away that Butter: Take other fresh Butter, and fry in it a good deal of Parsley and Sage crisp: Lay these fry'd Herbs in your Fish. In the mean time let an Anchovy be dispers'd in three or four Spoonfuls of scalding hot spring Water and with them beat up some Butter. Pour this on your Perches, garnish with Parsley, Strawberry-leaves, &c.

73. To make a Ragoos of Perches.

Gut your Perches, half broil them on a Grid-iron, then take them up and take off their Skins neatly; then take a Sauce-pan, put into it a little Fish-broth, half a pint of White-wine, some Salt and Pepper, an Onion stuck with Cloves, a Bay Leaf and some Parsley shred; then take a Stew-pan, put into it as much Butter as the quantity of an Egg, a little Flour and half brown it, and pour it into your Sauce in the same Pan; then lay in your Perches and set them over a gentle Fire to simmer: When they are stew'd enough dish them and pour over them any of those meagre Ragoos, that you will find the Directions to make in letter R, and serve them up hot for a first Course.

74. To make perfum'd Wash Balls.

DISSOLVE Musk in sweet compounded Water; then take about the Quantity of one Wash-ball of the Composition, and mix it together in a Mortar; mix this well with your Paste and make it up into Balls.

75. To make perfum'd Cakes.

TAKE two Ounces of Benjamin, an Ounce of Storax, half a Dram of Labdanum, half a Dram of

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of Calamus Aromaticus, a little Citron-peel, and half a Dozen Cloves: Boil the Benjamin and Storax in half a pint of Rose-water, in a new glaz'd Pipkin, a little time, so long as the Moisture holds out without being evaporated; then put in the Labdanum, Cloves and Citron, ty'd up in a linnen Rag, adding more Rose-water: And when they have boil'd a little, take them off and strain them through a Linnea Cloth, and when they are cold this will be a curious perfume'd Pafte.

76. A perfume to burn.

TAKE Benjamin, liquid Storax, and Storax Calamita, fine of each an Ounce; mix and dissolve them as much as you can in two Ounces of damask Rose-water; then add as much Florentine Orrice in fine Powder, as is sufficient to make it up into a Pafte; also of Civet and Musk in fine Powder, of each a Dram; mix all these very well together, and make them up into Cakes about the bigness of a Silver two Pence; dry them on a Tin-plate and keep them for Use. These Cakes are good to perfume abundance of other things, besides that they are good to burn.

77. To make a Perfume to perfume any sorts of Confections.

TAKE Musk and Oil of Nutmeg of each an equal Quantity; infuse them in Rose-water, and with it sprinkle your Banqueting Preparations and the Scent will be as grateful as the Taste.

78. To make perfum'd Powder.

TAKE half a pound of Florence Orris, half a pound of dry'd Damask-roses, an Ounce of Benjamin half an Ounce of Storax, three quarters of an Ounce of yellow Saunders, a Dram of Cloves and a little Citron Peel: Pound all these in a Mortar to a fine Powder; put to this ten Pound of Starch, mix it well, sift it fine, and keep it dry for use.

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79. To make perfum'd Water.

POUN'D Benjamin, Storax, Calamint, Cloves and Mastick in a Mortar, and put them into a Glass-vial, and put to them Aqua-vitæ or the Spirit of Wine, and when the Liquor is chang'd to a red Colour, infuse in it a grain of Musk, strain it and keep it for use.

80. To make Perry.

LET not your Pears be too ripe before you grind them, because their Pulp will not easily let go its Juice, and with some Pears of a sweet Taste, it is best to mix some Crabs with them. Those Pears are best for making Perry that have a very Vinous juice; and those that are not fit to be eaten by Reason of their harshness, as the Red and Green, Squash Pear, the *John* Pear, the *Lullarm* Pear, the White and Red Horse Pears, or as Mr. *Evelin* says, the *Turgovian* Pear: The manner of making Perry in all Respects is the same as in making Cider, which you may see in Letter C under the Articles Cider, Numbers, 136, 137, 138, 139, 140.

81. To bake a Pheasant.

BONE your Pheasant, lard it with pretty big lardons of Bacon, then season it highly with Salt, Pepper, Nutmeg; lay Butter in the bottom of the Pye, then lay in your Pheasant, and put in half a dozen of whole Cloves, then lay on Seasoning, and a good Quantity of Butter, close up your Pye, and baste it over with Eggs, bake it and when it is bak'd, fill it up with Clarified Butter. This is to be eaten cold, but if you are to eat it hot, you must not put in above half the Seasoning, and liquor it with Gravy and the Juice of Orange; you may also put in your Pye Beef-suet and some Veal minc'd small, Sweet-herbs, grated Nutmeg, Pepper, Salt, the Yolks of four raw Eggs, Artichoke bottoms, boil'd Grapes or Gooseberries.

82. To boil a Pheasant.

FLEY off the Skin, but leave the Rump and Legs whole with the Pinions; then mince the Raw-flesh with some Beef-suet; season it with Salt, Pepper, Nutmeg;
and

and Sweet-herbs shred small; take also the bottoms of three Artichokes boil'd, some Chestnuts roasted and blanch'd. some Skirrets boil'd and cut pretty small, incorporate all these together with the Yolks of three or four raw Eggs, according to the Quantity of your Ingredients, then fill the Skin of your Pheasant, and prick it up in the Back, lay it in a deep Dish, put in some Strong-broth, quarters of boil'd Artichokes, Marrow, White-wine, Salt, large Mace, Chestnuts, Grapes Barberries and Pears quartered, and also some of the Meat made up into Balls, cover the Dish close, set them over the Fire and let them stew, when they are enough serve them up on fine carved Sippets, broil it and lay on the Garnish, with whole Lemon-peel and Slices of Lemon; run them over with beaten Butter, garnish the Dish with large Mace, the Yolks of hard Eggs and Chestnuts.

83. To dress a Pheasant a la braise.

PICK and draw your Pheasant, cut off the Legs, truss the ends of The thighs into the Body, and parboil it, lard it with large Lardons of Bacon well seasoned, lay Bards of Bacon and Beef-stakes well beaten and season'd with Salt, Pepper, Spices, Sweet-herbs, Onions slic'd, Parsnips and Carots in slices; then lay in your Pheasant in a Stew-pan: Lay the same Seasoning over it, and cover it with Stakes of Beef and Slices of Bacon, as you did under, then cover your Stew-pan and put Fire over it and under it, and let them stew well together. While your Pheasant is stewing, make a Ragoo with Veal sweet-breads, Fat Livers, Mushrooms, Truffles, Asparagus tops, and Artichoke bottoms, toss'd up in melted Bacon, moistened with Gravy, and simmer'd over a gentle Fire. When it is ready take off all the Fat, and thicken it with a Cullis of Veal and Ham; then take up your Pheasant, let it be well drained, then dish it, pour your Ragoo over it and serve it up hot.

84. To dress Pheasants with Carp Sauce.

TRUSS your Pheasants, lard them with Bacon, roast them, but not too dry. To make the Sauce for them lay

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lay tender Veal flakes in the bottom of a Stew-pan; add also Slices of Onion and Gammon of Bacon, some Roots of Parsley and a Faggot of Sweet-herbs; then having a Carp gutted, and wash'd in Water, but not scal'd, cut it in Pieces in the same manner you do for stewing, and put it into your Stew-pan; then set it over a Stove and colour it, as if you design'd to make Gravy of it; then pour in some Veal gravy and a Quart of Champaign-wine, add also some Mushrooms and Truffles chopt, and a Clove of Garlick. Let all these boil well together, but see you do not make it too Salt, when they are enough strain them through a Seive, forcing it through that the Sauce may be pretty thick. If it be not thick enough, put some Partridge Cullis to it, and put it into a Stew-pan; then tye up your Pheasants, lay them in this Sauce, to keep them hot till you serve them up. When you serve them unbind them, dress them in a Dish, pour the Sauce over them. You may garnish them with Partridge *Pains*, which you will find in the Article of *Pains*.

85. To make a Pheasant Pye.

TAKE the Flesh of a Pheasant and the Flesh of a fat Pullet, and a tender Piece of a Leg of Veal, mince all together with Mushrooms, Veal Sweet-breads, boil'd Gammon, raw Bacon, Cives and Parsley: Season them with Salt, Spice and Sweet-herbs, and make a Godivoe of them, and also make a pretty strong Paste, raise your Pye either with Double or Single Crufts, as you please, fill it with the before mentioned Ingredients, bake it and when it comes out of the Oven pour into it a Cullis of Mushrooms, and serve it up to Table hot.

86. To boil a sucking Pig.

TAKE a young sucking Pig, and lay him round with his Tail in his Mouth; put him into a Pot of Water, throw in a good Handful of Salt; put in a Bunch of sweet Marjoram, Winter-savoury, Thyme and Rosemary; when the Pig is half boil'd, take it up, and fley off his Skin; then cut him into Quarters, and lay them in a Stew-pan with Prunes, Currans and

large Mace; when he is stew'd enough, take him up; lay Sippets in the Dish, the Pig on them, and pour the abovesaid Ingredients over him.

87. *To dress a Pig au Pere doüillet.*

YOUR Pig being scalded, drawn and cleansed, cut it into Quarters, and lard them with large Lardons of Bacon, well seasoned with Salt, Pepper, Nutmeg, Cloves, Bay-leaves, young Chibbols, and green Lemon: Then lay a clean Napkin into the Bottom of a Pot; put into it Broth and a little White-wine, lay upon the Napkin Bards of Bacon, upon them lay the Quarters of the Pig, and the Head in the middle; then lay on a Seasoning of Salt, Pepper, Nutmeg, Cloves, Cinnamon and Mace, a slic'd Onion and Lemon, two Rocamboles, Basil, a Bay-leaf, Cives, Parsley, Parsnips and Carots; cover all these with Bards of Bacon, and fold the Napkin over it. Take a Fillet of Veal, cut two or three Pound of it into Slices, lay Bards of Bacon and them in the Bottom of a Stew-Pan, cover your Pan, and set it on a Stove; when it begins to stick, moisten it with good Broth; but take care, that it does not become brown; pour this into your Pot or Kettle, where your Pig is, with a Quart of White-wine, and stew your Pig in it. If you would serve it up hot, make a Ragoo as follows. When your Pig is almost enough stew'd, tofs Veal Sweet-breads, Mushrooms, and Truffles up in a Sauce-pan, with a little melted Bacon, moistened with good Gravy, and when they have simmer'd a while till they are enough, skim off the Fat, and thicken with a Cullis of Veal and Ham; then take up your Pig, drain it well, lay the Head in the middle of the Dish, the four Quarters round it, pour the Ragoo over it, and serve it up for a first Course.

If you would serve it cold, take it off the Fire, set it by, let it stand to cool in its own Liquor; when it is cold take it out, and drain it well, wipe it dry with a Napkin; lay a Napkin in a Dish, lay the
Head

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Head in the middle, the four Quarters round it, and garnish with green Parsley.

88. To dress a Sucking Pig in Galantine.

TAKE a Sucking-pig scald it, draw it, cut off the Head and Legs, then beginning at the Belly strip off the skin, but take care you do not cut it, especially on the Back, spread the Skin handsomely on the Dresser, and then prepare the following Farce. Take tender Veal, raw Gammon of Bacon, all sorts of Sweet-herbs except Rosemary and Sage, add a little Parsley and Chibbols chopt. In the mean time prepare a strong Liquor to moisten your Farce thus, put a quart of Water into a Pipkin with two or three Shalots, two or three Cloves of Garlick, a couple of Bay leaves, Sweet-basil, Savoury and Thyme, and boil them till the Liquor comes to a Pint: Take some Pistaches and Almonds, scald them and the Yolks of half a dozen hard Eggs, then cut some Slices of lean Gammon, and some Slices of Bacon; season them well, let a slice of Gammon, another of Bacon, also a Lay of Almonds, another of Pistaches and a third of hard Yolks of Eggs be set in Order, also add to your Farce, Mushrooms and Truffles cut small, and a little natural Cream, and soak them in your strong Liquor, and afterwards add the Yolk of one Egg. When you have laid the Bacon and other things in this Order, you must spread the Farce over them, beginning at one of the Ends of the Pig's Skin, and then roll them up, drawing the two Swards on both sides close together, so that the Farce may not fall out; roll it up of a convenient Length, and either tye it, or sew it up on all Sides, and put it in a Napkin, which must be sew'd up in the middle and both ends, to keep it all close together. Then put it into a Stew-pan, laying Slices of Bacon and Beef in the Bottom of the Stew-pan, and Slices of Beef and Bacon over your Pig; let it be covered and stew'd *a la Braise*, or between two Fires, the one under and the other over it, for two or three Hours. When it is enough, let the Pig cool in

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the Sauce, and when you take it out of the Napkin, untye it, and cut it into Slices, lay them in a Dish upon a clean Napkin, and serve them up cold with Slices of Lemon and Flowers.

8. To roast a Pig.

MINCE the Pig's Liver with blanch'd Bacon, Mushrooms, Truffles, savoury Herbs, half a Clove of Garlick, some Capers, and an Anchovy; tofs these up in a Sauce-pan, and put it into the Pig's Belly, also a Piece of Butter, and an Onion stuck with Cloves. Sew it up, and your Pig being spitted, lay it down to roast; dip a Feather in Sallet Oil, and rub your Pig all over with it; this will make the Skin crackling, and will prevent it from blistering. Make the Sauce for it of its own Gravy, the Pudding in the Pig's Belly, a bit of Butter, into which squeeze in a Lemon and serve it up hot.

90. Another Way.

THE Pig being scalded, drawn, and wash'd clean; put into the Belly of it a Crust of Bread, and some Sage; stitch up the Belly, spit it and lay it down to the Fire, baste it with Butter; and when it is roasted fine and crisp, take chopt Sage, grated Nutmeg and Currans, and a little grated Bread boil'd in Water, and a little Vinegar; also the Brains, some Barberries and Sugar; give these a few walms over the Fire, keeping them stirring; then put in a good Piece of Butter: Divide the Body and Head of the Pig, cut off the Ears, lay them on the Shoulders, and serve it up with the Sauce before mentioned.

Or you may make the Sauce thus. Mince sweet Herbs, as Penny-royal and Savoury, and roll them up in Balls with Butter, and put them into the Belly of the Pig, before you roast him, instead of the Crust of Bread and Sage, and make the Sauce with the Brains, Butter, Vinegar, and Barberries, and so serve it up.

91. To

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91. To roast a Pig with the Hair on.

DRAW your Pig very clean at the Vent, taking out the Guts, Liver and Lights; cut off his Feet, and truss him; prick up the Belly, spit him, lay him down to the Fire, take care not to scorch him; when the Skin begins to rise up in Blisters, pull off the Skin and Hair; when you have clear'd the Pig of both, scotch him down to the Bones, baste him with Butter and Cream, being but warm; then take Salt, Sugar, and grated Bread mingled together, and dredge him with it, till it is covered half an Inch, or an Inch thick; when it is roasted enough, serve it up whole with Sauce, made of Wine-Vinegar, whole Cloves, whole Cinnamon and Sugar, boil'd to a Syrup.

92. To roast a Pig with the Skin off.

LET your Pig be newly kill'd, draw him, fley him, and wipe him very dry with a Cloth; then lay him by, and make a hard Meat, with Cream, the Yolks of six Eggs, grated Bread, Salt, Beef-suet, Cloves, beaten Mace, and Thyme shred, make of these a pretty stiff Pudding, stuff the Belly of the Pig with it, sew it up; then spit your Pig, stick it full with Sprigs of Thyme, lay it down to the Fire, set under it a Dish with Claret-wine, Salt, Vinegar, a Nutmeg grated and Thyme; as the Pig roasts, baste it with these, and when it is enough, froth it up with Butter; then take the Sauce into which it drop'd, and put to it a Piece of Butter, and some Lemon minc'd; and having beat it up thick, dish your Pig in it.

93. To dress a Pig the French Way.

HAVING scalded and drawn your Pig, spit it, lay it down to the Fire to roast, and when it is thoroughly warm pull off the Skin and cut it off the Spit, and divide it into sixteen or twenty Pieces, then put the Pieces of Pig into White-wine and strong Broth, and stew it with Nutmeg grated, Pepper, a couple of Onions minced small, and some Thyme strip'd, some Gravy, Butter, Elder-Vinegar and two or three Anchovies; when it is stew'd

dish it in the the Liquor it was stew'd in, with some Slices of Orange and Lemon upon it.

94. To dress a Pig the German Way.

CUT your Pig into four quarters, tofs them up in a Stew-pan with melted Bacon or fry them with Lard; then stew them in good Broth with a little White-wine, season'd with Salt, Pepper and Nutmeg, a bunch of Sweet-herbs and an Onion stuck with Cloves, then in a Stew-pan tofs up in Lard some Oisters a little Flour, and a Piece of Lemon. Garnish the Dish with fry'd Parsley and the Brains of the Pig.

95. To boil a Sucking Pig.

TAKE a young sucking Pig, and lay him round with his Tail in his Mouth, put him into a pot of Water, throw in a good Handful of Salt; put in a bunch of Sweet-marjoram, Winter-savoury, Thyme and Rosemary; when the Pig is half boil'd take it up and fley off his Skin, then cut him into quarters and lay him in a Stew-pan with Prunes, Currans and large Mace; when he is stew'd enough take him up, lay Sippets in the Dish, the Pig on them, and pour the aforefaid Ingredients over him.

96. To souce a Pig.

TAKE a young Pig, cut off the Head, slit the Body thro' the middle, bone it lay it all Night in warm Water, make it up into a Collar like Brawn, and boil it in Water 'till it is tender: Then lay it into an Earthen-pan with Water and Salt, then boil a quart of that Liquor with a quart of White-wine, putting in two or three Bay leaves; when this Souce is cold un-clothe your Pig, and put it into the Souce. When you serve it up, do it with green Fennel as you do Sturgeon, with Vinegar in Saucers: It will keep good a quarter of a Year.

97. To make a Pig Pye.

TAKE a young Pig, fley off the Skin, quarter it, season the Quarters with Salt and Pepper beat fine and mixed together, make up a Cruft of Paste in the Form of a Pye, lay in your quarters; shred a Handful

ful of Parsley and half a dozen sprigs of Winter-favoury small, and strew them over your Pig; and then strew over these the Yolks of two or three hard Eggs grated, upon these lay some blades of Mace, and Bunches of Barberries, a Handful of Currans, and spread over all about half a pound of fresh Butter; then close up your Pye, and set it into an Oven moderately heated, let it stand for three Hours, then beat up a pound of Butter with a little Sugar scraped over the Lid.

98. **To dress Pigs petty-toes a la Sainte menchour.**

LET your Petty-toes be well dressed, divide them into halves and tie every Petty-toe together; then lay into a Stew-pan or pot Bards of Bacon in the Bottom, and upon them, lay a Layer of Petty-toes and Sweet-herbs, and upon them, lay a Layer of Petty-toes and Bards of Bacon, and do the same 'till you have laid in all your Petty-toes, then put to them a Quart of White-wine, a Glass of Spirit of Wine, a Bay leaf or two, a little Coriander and Annis, and a little Quick-silver, then cover all over with Bards of Bacon; line the Edges of the Stew-pan or pot with Strong Paper, so that the Lid may be exactly fitted, and stop it up very close; then set them to stew *a la braise* or between two Fires, the one under and the other over; but let not your Fires be too brisk, that the Petty-toes may stew leisurely for ten or twelve Hours, then take them out, cool them and bread them neatly, then lay them on a Gridiron and broil them, to be served up hot among the Inter-messes.

99. **To boil Pigeons.**

STUFF the Pigeons with Parsley and Butter, put them into an Earthen Pipkin with some Sweet Butter and boil them; then put in Salt, gross Pepper, Spinage, Rosemary, Thyme and Parsley shred, and strain in the Yolk of an Egg with some Verjuice; lay Sippets in the Dish, lay on your Pigeons, and pour what they were boil'd in over them.

100. To roast Pigeons with Bacon.

SCRAPE some Bacon, Season it with Pepper, Spice and Savoury Herbs, a Mushroom and Truffle, take some Cives and Parsley shred, mix all these well together, then your Pigeons being truss'd for roasting, raise the Skin of their Breasts with your Finger, and farce their Breasts with this Farce, then spit them, wrap them up in thin slices of Veal, and upon them Slices of Bacon, paper them to keep on the Veal and Bacon, and lay them down to the Fire to roast, while they are roasting make for them the following Ragoo. Cut thin slices of Ham of Bacon, beat them a little, garnish the bottom of a Stew-pan with them, set it over a gentle Fire to simmer, when it begins to stick add to it melted Bacon and a pinch of Flour, when it has had six or eight turns over the Stove, moisten it with Gravy that has no Salt in it, and put in a little Pepper and a Faggot of Sweet-herbs; cover it close, and let it simmer over a gentle Fire; when it is enough take off the Fat clean, and pour in some Cullis of Veal and Ham to thicken it; when the Pigeons are roasted enough take off the Bards of Bacon and Slices of Veal, dish them, garnish with the slices of Ham, pour the Liquor of your Ragoo upon them and serve them up hot to Table for a first Course.

101. To dress Pigeons a la Braise.

TAKE large Pigeons, truss them well, and lard them with large Lardons of Bacon well seasoned; then make a pretty thick Farce and stuff their Bodies, then put them into a Stew-pan and stew them *a la Braise*, or between two Fires, as you do many other Things. When they are done, dish them in Order, clearing them well from the Fat, then pour on them a Ragoo of Veal sweet Breads, and Truffles, and serve them up hot.

102. To dress Pigeons au Basilic.

LET your Pigeons be well blanch'd in scalding-hot Water; then cut the backs open a little, just enough to put in a small farce, which you must make as follows, mince the Livers of your Pigeons very small with raw
Bacon,

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Bacon, Cives, Basil and Parsley well Seasoned, and farce them with it: Then boil them in good Broth, with a little Salt and Verjuice and an Onion stuck with Cloves; while they are boiling beat some Eggs, when they are enough take them up, roll them in the Eggs, and in Crums of Bread, 'till they are covered all over pretty thick, then heat some Hogs Lard very hot, fry them very brown, then dish them, garnish with fry'd Parsley and serve them up.

103. To dress Pigeons with sweet Basil.

SCALD your Pigeons well, slit them a little on the back, then make a small farce of raw Bacon, minced small with sweet Basil and Chibbol well seasoned, put this into the slit in your Pigeons, and put them into a Stew-pan with good Broth a little Salt, Verjuice and an Onion stuck with Cloves, then take them out roll them in beaten Eggs, drudge them well with grated bread, fry them brown in hot Lard. then fry them again with Parsley, with which you must garnish them, when you serve them up, they will serve for a side Dish.

104. To broil Pigeons.

SLIT them down the back, sprinkle them with Salt and Pepper, lay them on the Gridiron, broil them gently, turning them often; baste them with Red Wine; make a Sauce of fresh Butter, a Shalot and the Juice of Lemons and so serve them up hot.

105. To stew Pigeons in Compest.

TRUSS your Pigeons handsomely with their Legs into their Bodies, then parboil them; lard them with large Lardons, season'd with Salt, Pepper, Spices, Cives, and Parsly shred, and sweet Herbs, and stew them *a la Braise*, or between two Fires: In the mean time prepare a Ragoo of Fowls Livers, Cocks-Combs, Mushrooms and Truffles, tofs'd up in a Stew-pan with a little melted Bacon, moisten'd with Gravy, simmer'd over a gentle Fire, clear'd from the Fat, when near enough, thicken with a Cullis of Veal and Ham; when the Pigeons are stew'd enough, take them up and drain

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drain them ; then put them into the Rago, let them simmer in it, to give them the Relish of it ; then dish them, pour the Rago over them, and serve them up hot for a first Course.

106. To make a Cullis of Pigeons.

ROAST three or four Pigeons, then pound them in a Mortar ; then take Mushrooms and Truffles, a Chibbol, some Parsley, two or three Rocamboles, a few Capers, and three or four Anchovies, mince all very small, mix them well with your Meat, and toss them up in a Stew-pan with melted Lard ; put in some good Gravy, strain it with some Lemon-juice, and thicken it according to Discretion.

107. Another Way.

TAKE a couple of Pigeons at their full Growth, roast them, and pound them in a Mortar ; then shred a couple of Anchovies, some Morils and Truffles, a couple of Rocamboles, a few Capers, some Parsley and Cives together very small ; mix these with the pounded Pigeons, put them into a Sauce-pan, with Veal, Gravy and Ham, let them simmer a while, then strain it through a Sieve for Use.

108. To dress Pigeons with Fennel.

HAVING provided Pigeons of the best sort, truss them, and only singe them before the Fire ; then take their Livers with some Bacon, Cives, Parsley and Fennel, and mince them small, season them with Salt, Pepper and Nutmeg, stuff the Bodies of your Pigeons with this Farce, and roast them, and serve them up to Table with a good Rago pour'd over them.

109. To dress Pigeons in Fricandeau.

TAKE large Pigeons, truss them with their Legs in their Bodies, divide them in two, and lard them with small Lardons of Bacon ; then lay them in a Stew-pan, the larded Sides downwards, then put to them a couple of whole Leeks, and a couple of Ladlesful of good Broth, cover your Pan, and let them stand to simmer over a gentle Fire ; when they are done enough make a brisker Fire under them, to waste a-
way

way what Broth remains, and when they are come to a fine brown Colour, take them up and dish them; take away all the Fat that is left in the Stew-pan, and put some good Broth and Veal Gravy into it, to loosen what sticks to the Bottom of it, put in a few whole Corns of Pepper, and set it over the Stove for a Minute or two; then pour this Sauce on the Pigeons, and serve them up in little Dishes or Plates.

110. To fricassy Pigeons in their Blood.

TAKE live Pigeons, bleed them, and save their Blood, squeeze a Lemon into the Blood, to keep it from changing; when you have pull'd your Pigeons, scald them, and then draw them; divide them in Halves or Quarters, season them with Salt and Pepper, lay them into a Stew-pan; put in also a Bunch of sweet Herbs, Sweet-Breads of Veal or Lamb, Cocks-Combs, Artichoke Bottoms, Mushrooms and Truffles, and toss them up all together in melted Bacon, add a quarter of a spoonful of Flour, and put in some Gravy to moisten them; let them simmer for some time over a gentle Fire, and when they are done enough, take off all the Fat, and thicken it with a Cullis of Veal and Ham, In the mean time let the Blood be strain'd through a Sieve, and beat it up with the Yolk of an Egg, and put to it a little Parsley shred small; then pour your Blood into the Stew-pan, keeping the Pan moving, that it may not boil up; serve it up for a first Course in Plates or little Dishes.

111. To pot Pigeons.

PICK your Pigeons well, wipe them clean, but do not wash them, season them with Salt and Pepper; then roll up Butter in the Seasoning, and put it into their Bellies; six Pigeons will take up a Pound of Butter; then drudge them with Flour, put them into the Pot, laying their Breasts downwards, and tye them down close, set them into the Oven, and bake them; when they are drawn, take them out of the Pot, clear them from the Gravy, they were bak'd in, laying their Breasts
upwards,

upwards, and pour over them clarified Butter, and set them in a cool Place.

112. *Pottage of Pigeons farced.*

DRESS and blanch your Pigeons in fresh Water, then raise the Skin on their Breasts with your Finger, farce them with the Brawn of Capon, and the Yolks of Eggs minc'd together, season them with Salt, Pepper, Cloves, Mace, Nutmeg and Cinnamon beaten; then boil them in good Broth, season them with a Sheet of Lard, soak your Bread, lay on your Pigeons, garnish them with their Wings and Livers, pour on your Broth with the Gravy of a Leg Mutton roasted.

113. *A Hotch-pot of Pigeons.*

PUT your Fowls into a Pot with Herbs shred fine, and mix'd with Butter; put to them some strong Broth, and put between them slices of Bacon, some beaten Nutmeg, and a little Saffron to colour them, make them boil as fast as you can; then season with Salt, Pepper and a little Vinegar, and serve them up on Sippets.

After the same manner you may dress any sort of small Fowls; but Chickens must be quarter'd and larded with Bacon, and must not boil too fast.

114. *To marinate Pigeons.*

MAKE a Marinade of Lemon-juice, Verjuice or Vinegar, Salt, Pepper, Cloves, a Bay Leaf and Chibbols, slit your Pigeons on the Back, or cut them into Quarters, that the Marinade may penetrate into the Flesh, and let them lie in it for two or three Hours; then dip them into Paste, or else flour them, and fry them gently; when they are enough, serve them up to Table hot with fry'd Parsley upon them, and Rape Vinegar, and white Pepper round about them.

115. *To pickle Pigeons.*

BONE your Pigeons handsomly, season them with Salt, Pepper, Mace and Cloves, sew them up at the Back, and tie the Rump and Neck, put them into a Pipkin with a Quart of Water, half a Pint of White-wine, and half a Pint of Wine-Vinegar, or in this Proportion, according to the Number of your Pigeons,
put

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put in a Bit of Lemon-peel, and a Bunch of sweet Herbs; boil them till they are enough, then take them off the Fire, take them out of the Liquor, scum the Liquor very clean; put your Pigeons into a Pan, let all be cold, then pour the Liquor or Pickle to the Pigeons.

116. Another Way.

TAKE a dozen of Pigeons, bone six of them, and take the Flesh off from the other six, and beat it as fine as for Meat for Sausages; season it with Salt, Pepper, Spices and sweet Herbs minc'd small, add a little Marrow, the Yolks of two or three hard Eggs, three Anchovies and a little Lemon-peel; with this Farce stuff the boil'd Pigeons, and let the Herbs be Thyme, Savoury, sweet Marjoram, Spinage, Sorrel, Lettuce and Beets, and a few Vine Leaves; make your Pickle with Water, White-wine, Salt, and a couple of Bay Leaves, boil the Bones in the Pickle; then take them out, and set them by till cold, and when the Pickle is cold put in your Pigeons to keep.

117. To ragoo Pigeons.

WHEN you have larded your Pigeons, divide some of them into Halves, season them with Salt, Pepper, Cloves and Mace, and dip them in the Yolks of Eggs beaten; then make good store of Butter hot in a Frying-pan, and brown it with a little Flour; then put in your Pigeons, and just brown them, then take them out, and put them into a Stew-pan, and put to them as much good Gravy as will just cover them, put in also a Faggot of Sweet-herbs and set them a stewing, when they are almost enough take out the Herbs, and put in a Shalot, some Oysters and Anchovies, Mushrooms and Pickles, then when the Pigeons are stew'd enough, dish them, and having ready roasted Larks or other small Birds, lay them round the Dish, or if you have no Birds, lay Pieces of Sweet-breads dipt in the Yolks of Eggs and fry'd; and so serve them up, garnish with Slices of Orange and Pickles.

118. To roast Pigeons.

PREPARE your Pigeons to trufs, then make a Farcing for them by mincing their Livers with Beef-sweet or Marrow, mix'd with grated Bread, and the Yolks of hard Eggs minc'd, season'd with Salt, Nutmeg, and Mace beaten, and the tops of Thyme shred small, incorporate all these together with the Yolks of hard Eggs and Verjuice; then cut the Skins of your Pigeons betwixt the Legs and Body before they be trufs'd, then put in your Finger to raise the Skin from the Flesh, but take care you do not break the Skin, then farce them with this Meat, and trufs the Legs close to keep it in, then spit them, and roast them: Save the Gravy, which mix with some Claret, putting in a little of the farced Meat, and some Nutmeg sliced: Let it have two or three Walms over the Fire, then beat it up thick with the Yolk of a raw Egg and a piece of Butter, with a little Lemon minced, and so serve it up.

119. To dress Pigeons a la Saingaraz.

LARD them, roast them; in the mean time cut Slices of Gammon of Bacon; beat them well, put them into a Sauce-pan, tofs them up with melted Bacon, and a little Flour; put in some good Gravy without Salt, and a Faggot of sweet Herbs: When these have simmer'd a while, put in a little Vinegar, and some good Cullis to bind it; quarter your Pigeons, dish them, take the Fat off the Slices of Bacon, lay them on the Pigeons, pour the Sauce upon them, and serve them.

120. Pigeons roasted in Surtout.

TAKE large Pigeons, trufs them for roasting, then make a Farce of raw Bacon, boil'd Gammon, Veal Sweet-breads, Mushrooms and Truffles, chopt with the Livers; also Cives, Parsley, and a Clove of Garlic, all shred small, and well seasoned, bound together with the Yolks of a couple of Eggs. Farce your Pidgeons with this Farce, between the Skin and Flesh of the Breasts, and also their Bodies: Then spit

pit them, take some large Fricandeaux or *Scotch Collops* larded, and tie them about the Breast of every Pigeon, then wrap them up in Papers, and roast them. While they are roasting, prepare a Ragoos for them. And when they are roasted enough, take off the Papers, dish them, laying the Fricandeaux on their Breasts, pour your Ragoos over them, of whatsoever Nature it be, and serve them up to Table hot.

Pigeons in *Surtout*, bak'd between two Fires, are dress'd after the same manner, except that no Bacon Bards or Meat are to be put upon the Fricandeaux or Collops, that they may take a fine Colour. When the Pigeons are enough, take away the Fat; and having prepar'd a Ragoos with Truffles, dish your Pigeons, pour on your Ragoos, and serve them up hot.

121. *To dress Pigeons a Soleil.*

STEW Squab Pigeons *a la braise*, or between two Fires; then prepare a Farce made of the Flesh of all sorts of Fowls, minc'd fine, and pounded in a Mortar to a Paste. Wrap the Pigeons up in this Farce, so that nothing of them but the Heads can be seen; then dip them in beaten Eggs, and drudge them with Crumbs of Bread and Flour mingled together, and fry them 'till they are brown. Then lay a Napkin in a Dish, lay the Pigeons upon it, laying some fry'd Parsley between, and so serve them up.

122. *To dress Pigeons a la Sainte Menchout*

LET your Pigeons be large, truss them, divide them into two, lard them with large Lardons of Bacon well seasoned; cut Slices of Bacon, and also of Veal or Beef, season them with Salt, Pepper, Spices, sweet Herbs, Cives and Parsley shred small, and lay your Slices of Bacon over the bottom of a Pot or Stew-pan, lay Slices of Veal upon them, and some Onions and Carrots sliced. Then lay in your Pigeons, lay on them the same Seasoning that you did under them, lay slices of Veal over your Seasoning, and slices of Bacon over your Veal. Cover the Pot or Stew-pan close, and set them to stew *a la braise*,
(i. e.)

(*u. e.*) with Fire both over them and under them: When they are about half stew'd, moisten them with a Pint of Milk, and a couple of spoonfuls of good Broth, and let them stew 'till they are enough; then take them off the Fire, set them by 'till they are cold, letting them stand in their own Liquor, then take them up and drain them, then dip them in beaten Eggs, and drudge them well with Crums of Bread, and fry them brown in Hog's Lard, and serve them up hot on a clean Napkin.

If you would have them broil'd, then dip them in the Fat in which they were stew'd, and drudge them well with grated Bread, and lay them on a Gridiron, and broil them, and serve them up with a Ramolade made of Oil, Salt, Pepper, Anchovies, and a little Mustard mingled well together, with a little Cives and Parsley shred small, and the Juice of a Lemon.

You may serve them up cold without being either fry'd or broil'd, in Plates or little Dishes.

123. To stew Pigeons.

Mix Parsley, Spinage, and Sorrel, with a good quantity of fresh Butter melted, stew them together, and when cold, put in some of the Pigeons Craws, with a Bay-leaf or two, saving some of it for Sauce. Then put the Pidgeons into a Stew-pan with as much good Gravy as will cover them, seasoning with Salt, Pepper, Nutmeg, Cloves, and Mace, two or three Shalots, Thyme, Winter-savoury, and Lemon-peel. Also brown some Butter, and put into the Pigeons; when they are stew'd enough, put in a bit of Butter roll'd up in some Flour, and the Yolk of an Egg, with some of the Herbs that were left out, shake all up together, and serve it.

124. To stew Pigeons the French Fashion.

WHEN Pigeons are pull'd, scalded, and drawn, fley off the Skins, leaving them whole with the Legs and Wings hanging to them; mince the Flesh with some Lard or Beef-suet minc'd very small; then mince some sweet Herbs very fine, and mix with your
Meat;

Meat; mix with it also grated Bread, or Parmifan grated, and the Yolks of Eggs; feafon with Pepper, Ginger, Cloves, and Mace. Fill the Skins with this Farcing, and fitch them up in the Back; then lay them in a deep Dish or Stew-pan with ftrong Broth and fweet Herbs chopp'd fmall, whole Mace, Barberries, or Grapes, and Gooseberries; then having fome Cabbage Lettuce boil'd in Water and Salt, put fome Butter to them: And when the Pigeons are fteu'd enough, ferve them on Sippets all together.

125. **To dress Pigeons a la Tartare with cold Sauce.**

WHEN you have sing'd your Pigeons, and truif'd them as for boiling, flat them with a Cleaver as thin as you can, without breaking the Skin on the Backs or Breasts; then feafon them pretty well with Salt, Pepper, and Cloves, dip them in melted Butter, and drudge them well with grated Bread, then lay them on a Gridiron, turn them often: If your Fire be not very clear, you may lay them on a Sheet of Paper well butter'd, to keep them from being fmoaked. While they are broiling, prepare your Sauce thus: Take a piece of Onion or a Shalot, an Anchovy, and a couple of fpoonfuls of Pickles, and mince them very fmall every one by themfelves, as alfo a fpoonful of Parsley minc'd: Then add a little Salt, a little Pepper, five or fix fpoonfuls of Oil, a fpoonful of Water, and the Juice of one Lemon. Mix all thefe well together; and when you are going to ferve, put in a fpoonful of Mustard; pour this Sauce cold into the Dish; your Pigeons being broil'd enough, lay them on the top of it, and ferve it for a firft Courfe.

126. **To dress Pigeons with Truffles.**

LOOSEN the Skin of their Breasts; then mince your Pigeons Livers with fome lean of Ham of Bacon, and fome Fat, Mushrooms, and Truffles, Cives, and Parsley, and fweet Herbs; feafon with Pepper and Spices; pound all thefe together with the Yolks of two raw Eggs: Then farce the Breasts of your Pigeons with this Farce, spit them, wrap

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them up in thin slices of Veal, cover the Veal with thin slices of Bacon; wrap them up in sheets of Paper, and roast them. In the mean time, make for them a Ragoo of Truffles in the manner following: Peel your Truffles, wash them clean, cut them in slices, and put them into a Stew-pan, put to them some good Veal-gravy, and set them a simmering over a Stove. When they are enough, put in Cullis of Veal and Ham to thicken it. When your Pigeons are roasted enough, take off the Bards, dish them, pour your Ragoo over them, and serve them up hot for a first Course.

127. To make a Pigeon Pye.

TAKE a dozen of Pigeons, and two Pound of Butter; put Butter roll'd up in Balls, with Parsley shred fine into the Bellies of your Pigeons; season them with an Ounce of Pepper finely beaten; season the insides before you put in the Butter, lay them in your Crust, sprinkle Salt over them, lay them over with Butter, close up your Pye, and bake it.

128. Another Way.

TAKE large Pigeons, draw them, truss them, and beat them on the Breasts to break their Bones, then lard them with large Lardons of Bacon well seasoned. Chop the Livers small with raw Bacon, Marrow, sweet Herbs, Parsley, Cives, Mushrooms, Truffles, all well season'd. Pound them in a Mortar, and stuff the Bodies of your Pigeons with this Farce. The Pye being made of good Paste, lay some of this Farce in the bottom of it; and then having seasoned your Pigeons, lay them in Order; put in also a Bay-leaf, then lay thin Slices of Bacon over your Pigeons, lay on your Lid and bake it. When it comes out of the Oven, cut it up, clear off all the Fat, and having made ready a Ragoo of Veal Sweet-breads, Cock's-combs, Mushrooms, &c. pour it into your Pye, and serve it up to Table for a Side-dish.

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129. To make a Pigeon Pye the French Way.

MAKE your Paste of an Egg, Butter, Salt, and Water; lay some of it into a Pye-pan, take good Pigeons, scald them well; then take melted Lard, and Artichoke-bottoms quarter'd, Veal Sweet-breads divided into halves, lay a whole Artichoke-bottom in the middle of a Stew-pan, lay your Sweet-breads, and quarters of Artichokes round it, with the Livers of Capons, and Mushrooms well pick'd, and cut in square Pieces. Stew all these together with a little Flour, well seasoned: Then pour some melted Butter into your Paste you lay'd in the Pye-pan; moisten your Pigeons well, lay the Artichoke-bottoms in the middle, the Pigeons round it, and the Veal Sweet-breads in the void Spaces; then put in the rest of the stew'd Materials, cover your Pye, make a Border of Puff-paste round about it, bake it, and when you serve it up, pour some white thickening Sauce into it.

130 To bake a Pike in a Pye.

LET your Pike be well drawn and wash'd, then lard it with pickled Herring; then mince Oysters, a little Lemon-peel, an Onion, and some Sweet-herbs all together, season them with Salt, Pepper, Nutmeg, Cloves, and Mace; then do your Pike all over with Yolks of Eggs, both inside and outside, and season him with the before-mentioned Seasoning. Then your Pye being made in the form of a Pike, lay in your Fish, scrape Horse-radish over him, and also lay a handful or two of Grapes; then lay on a good quantity of Butter, close up your Pye and bake it; when it comes out of the Oven, liquor it with Butter, a little Vinegar, and the Yolk of an Egg.

You may, if you please, add to your Butter, &c. Oysters, Shrimps, Prawns, Cray-fish or Cockles, with the Yolks of hard Eggs, Lemon, Anchovies, or Gravy.

131. To boil a Pike.

CLEANSE and truss your Pike in a round Ring, scotch it on the Back, set on the Fire a Stew-pan

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with as much Water and White-wine as will cover it; make the Liquor boil, then put in your Fish, and boil it with a quick Fire: For the Sauce, mince the Liver of the Pike, season it with Pepper and Mace, put to it Oysters or Cockles boiled or fry'd, and sweet Herbs shred fine, scrape in some Horse-radish, and boil them in White-wine Vinegar. When your Pike and Sauc is ready, beat up the Sauce with a piece of Butter and minc'd Lemon, dish your Pike on Sippets, pour in your Sauce, garnish with Slices of Orange or Lemon, and serve it up.

132. Another Way.

TAKE a Male Pike, rub the Skin off with Bay-salt while it is alive; cleanse it well both inside and outside, wash it clean. Set on a Kettle with White-wine, Salt, whole Pepper, Ginger, Nutmeg, Mace, four or five Cloves of Garlick, or an Onion, some Ginger, and a Bunch of sweet Herbs. Make your Liquor boil to the Height, then put in your Pike, boil it up quick; it will be enough in half an Hour. For the Sauce, take half a Pint of Canary, beat in it a Crab, part of a Lobster, or Shrimps, put to it two spoonfuls of the Liquor the Pike is boil'd in, and a Pound of drawn Butter; set this Sauce over a Stove, and keep it all the while 'till it be thick. Take up your Pike, dish it upon Sippets dipt in the Broth, and pour your Sauce over it, and serve it up.

133. To boil a Pike the French Fashion.

CUT the Pike in three Pieces, boil him in Wine and Water an equal quantity of each, and a little Lemon-peel: When the Liquor boils, put in the Pike, with a good handful of Salt. Then having prepar'd a Sauce of beaten Butter, Water, two or three Lemons in Slices, the Yolks of two or three Eggs, and some grated Nutmeg: Dish your Pike on Sippets, and stick it with some fry'd Bread; run the Sauce over it: Garnish with some Barberries or Lemon; and garnish the Dish with Barberries, slic'd Ginger, and Lemon-peel.

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134. To dress a Pike a Cubilo, the Dutch Way.

TAKE a large Pike, scale it, gut it, wash it clean, and cut off the Head; then cut it in slices about an Inch thick, endeavouring to cut it in the Joints. When you come toward the Tail, cut through the Bone, and leave the Fish whole on the under-side, so that it may hang together, then put it into a Pan of cold Water. Set on good store of Water, season it pretty high with Salt: When it boils up, pour in a quarter of a Pint of Vinegar, scum it well, divide the Head in two, and put that and the tail in the boiling Water about five or six Minutes before you put in your slices; take the Gall from the Milt, and put the Milt in also. When they have boil'd about a quarter of an Hour, take them up and drain them; lay the Head and Tail in the middle of the Dish, and the slices round with some Sippets under. For the Sauce, the *Hollanders* use only oiled Butter melted gently over the Fire, stirr'd about with a Ladle, and poured over the Fish. But you may use drawn Butter. A Pound of Butter, with a Spoonful of Water drawn up will be as thick as Cream, squeeze in a Lemon, and serve it up hot.

135. To broil a Pike.

SPLIT your Pike, and scotch it with your Knife on the Out-sides, season it with Salt, lay the Gridiron on a clear Fire, make it very hot, lay on your Pike, baste it with Butter, turn it often; and when it is broil'd stiff and crisp, dish it, and serve it up with beaten Butter, and the Juice of Lemons, or Wine-vinegar, garnished with slices of Oranges or Lemons, and slices of Rosemary.

136. To dress a Pike in Casserole.

SCALE your Pike, lard it with the Flesh of an Eel; then put it into a Stew-pan with White-wine, burnt Butter, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bay-leaf, green Lemon, and a Faggot of sweet Herbs. Let them stew over a gentle Fire; in the mean time prepare a Ragoo of Mushrooms, Oysters,

Capers, some of the **Liquor** wherein they are stew'd, and some **Flour**. When all is enough, dish your **Fish**, pour your **Ragoo** over it, garnish with fry'd **Mushrooms**, **Carps Roes**, and slices of **Lemon**, and serve it up hot.

137. To fry a Pike.

WHEN you have cleans'd your **Pike** well from the **Slime** and **Blood**, dry it, flour it, and roll it round, put it in your **Pan**, or else you may slit it, fry it in fresh **Butter** crisp; then make your **Sauce** of **Butter**, beaten up with the **Liquor** of **Oysters**, **White-wine** and **Nutmeg**. Garnish with fry'd **Parsley**, and **Slices** of **Orange** and **Lemon**.

138. To fry a Pike in Filets.

GUT and scale your **Pike**, cut it into **Slices** or **Filets**, put them into a **Marinade**, as in the **Receipt** N^o 143, but not above half an **Hour**, then dip them in a thin **Paste** or **Batter**, and fry them, dish them, garnish with slices of **Lemon** and **Parsley**, and serve them up. Or you may put them into white **Sauce**, which is made of the **Crumb** of **Bread** pounded and strained through a **Sieve**: After it has had two or three **Walms** in a **Stew-pan** with a little **Broth**, or a **Cullis** of **Fish**; when you serve it up, squeeze in some **Juice** of **Lemon**.

139 To dress a Pike with Oysters.

SCALE your **Pike**, gut it and wash it clean, cut it in **Pieces**, put them into a **Stew-pan**, with some **White-wine**; take **Mushrooms**, **Truffles**, **Cives**, and **Parsley** minc'd; season all with **Salt** and **Pepper**; put in also a **Piece** of **Butter**, and let them stew over a gentle **Fire**. In the mean time blanch some **Oysters** in **Water**, with a small **Quantity** of **Verjuice**; then put them and their **Liquor** into the **Stew-pan** to the **Pike**; when it is almost enough, then dish it; garnish with **Slices** of **Lemon**, and serve it up to **Table** hot for a first **Course**.

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140. To farce a Pike.

DRAW and scale your Pike; then take out the Bone by the Back, so that the Head and Tail may be left hanging by the Skin. Then mince the Flesh with a Piece of Carp or Eel, Mushrooms, Gives and Parsley; season all with Salt, Pepper, and Nutmeg; then add a Clove and half a dozen Coriander Seeds, pounded; then add Butter to it, and pound all together, with crum Bread simmer'd over the Fire in Cream, and the Yolks of two raw Eggs; these being all mix'd together, stuff your Pike with this Farce, sew it up, and lay it in a Stew-pan at its full Length. Put some Butter and Flour into a Sauce-pan and brown it; then put in some White-wine, and Fish-broth, of each a like Quantity; pour this into your Stew-pan to the Pike; season with Salt, Pepper, Cloves, sweet Herbs, Parsley, and Onions; let your Pike only simmer, lest it break. In the mean time, prepare a Rago of the Tails of Cray-fish, Mushrooms, the Tops of Asparagus (if in season) tofs these up in a little fresh Butter, add to them a little Fish-broth to moisten it, and a little Cray-fish, or other good Cullis to thicken it. When your Pike is enough, take it up, lay it in a Dish to drain; then dish it in another Dish, pour the Rago upon it, and serve it up to Table hot.

Take Notice, that if you use the Tops of Asparagus, they must be first blanch'd, and not put into the Rago, till you are just going to serve up, or else they will be too much done.

141. To bake a farced Pike.

MAKE your Farcing, and farce your Pike as directed in the last Receipt; then rub it over with melted Butter, lay it in a Pasty-pan, with whole Gives, Slices of Onion, and a little Parsley shred; pour some melted Butter over it, drudge it with grated Bread; set it in an Oven; when it is bak'd brown, serve it up, either dry, or in a clean Napkin laid in a Dish, or else with a sharp Sauce.

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142. To bask a Pike.

WHEN you have cleans'd your Pike, bone it, scale it; then mince the Flesh with an Eel, and sweet Herbs; season with Salt, Pepper, Nutmeg, and Mace beaten; put it into a Dish with White-wine, and let it stew; when it is enough, stir in a Piece of Butter, in the mean time, take large stew'd Oysters, and fry them in Batter, some green with Spinage, others yellow with Saffron: When your Meat is stew'd enough, dish it on Sippets, garnish with Oysters, and serve it up hot.

143. To marinate a Pike.

MAKE a Marinade of Verjuice, Salt, Pepper, the Juice of Lemon, Cives, and Bay-leaves. Gut and scale your Pike; then lay it in this Marinade for two Hours; then take it out, drudge it with Flour, and fry it, or you may bake it in a Patty-pan; then dip it in melted Butter, drudge it with Bread grated fine and sifted through a Sieve, and Salt; bake it brown, and serve it up with Sauce made of clarified Butter, the Juice of an Orange, Salt, Pepper, and Anchovies, melted and strained through a Sieve. Garnish with the Milts of Carps, or Livers of Pikes fry'd, and fry'd Parsley and serve it up hot.

144. To dress a Pike the German Way.

GUT your Pike, and wash it very clean; then split it in two Parts close by the Bone, and half boil it in Water; then take it out and scale it, till it become very white; then put it into a Stew-pan, with White-wine, Capers, Anchovies, Mushrooms, Thyme, and sweet Herbs chopt very small, and also some Truffles and Morils. Let these all stew gently, that the Fish may not break; then put in a good Piece of Butter, and a little Cheese grated; when the Sauce is grown thick, dish it handsomely; garnish it with what you please, and serve it up hot.

145. To dress a Pike au Court Bouillon.

HAVING cleans'd your Pike, lay it in a Pan, either whole, or cut into quarters, sprinkle over it boiling hot Vinegar with Salt in it. When it has lain some time,

time, take it out, and season it with Salt, Pepper, Cloves, sweet Herbs, Onions, and a Bay-leaf. Put a good Lump of Butter in the Belly of it, wrap it up in a Napkin. Then put into a Stew-pan some White-wine, Verjuice, Salt, Pepper, Onions and Lemons slic'd, Nutmeg, Cloves, and a Bay-leaf, make these boil very fast, then put in your Pike: When it is boil'd enough, serve it on a clean Napkin, garnish'd with Parsley for a first Course.

146. *To dress a Pike with white Sauce.*

WHEN you have gutted, scal'd, and cleans'd your Pike, boil it in Wine and Water, of each a like quantity, put in Salt, Pepper, and a Bunch of Savoury Herbs. Melt Butter in a Sauce-pan with a little Flour, Salt, Pepper, Nutmeg, a slice or two of Lemon, three or four whole Cives, a couple of Anchovies, a little Water, and a Drop or two of Vinegar. Give this Sauce a turn or two over a Stove 'till it is thicken'd, dish your Pike, pour it over it, and serve it up.

147. *To roast a Pike.*

SCRAPE and gut your Pike, lard the Back with pickled Herring; take Claret-wine and large Oysters, season your Oysters with Pepper and Nutmeg; mix with them some Slices of Onion, Winter-savoury, and Thyme, and fill the Belly of your Pike with them, sew up the Pike's Belly, and bolster up its sides with two flat Sticks about the Breadth of a Lath; lay it down to the Fire, tye Rosemary and Bays to keep off the Heat from coming too much to it where it is not defended by the Laths, from scorching; baste it with Butter beat up with Claret; when it is roasted enough, take it up, take the Stuffing out of the Belly, and make a Sauce of that and its own Dripping, some beaten Butter and Claret, and having dish'd it, serve it up.

148. *Another Way.*

SCALE your Pike, and scotch it slightly; lard it with Lardons of Eel; season it with Salt, Pepper, Nutmeg,

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Nutmeg, sweet Herbs, and Cives; then fasten it on the Spit, and lay it down to the Fire; as it roasts, baste it with White-wine, Butter, Juice of a Lemon, and Vinegar; when the Pike is roasted, take the Dripping of the Pike, melt some Anchovies, mix with it, strain it through a Sieve, with a little Cullis, put it into a Sauce-pan, put to it some Oysters, some white Pepper, and Capers; let them have a Walm or two; dish your Pike, and serve it up with this Sauce. Garnish the Dish with fry'd Mushrooms, the Roes of Carps, and slices of Lemon.

149. Another Way.

TAKE a large Pike, draw and wash it clean; then take a Pint of Oysters or Shrimps, three or four Anchovies, an Onion or Shalot, Nutmeg, Cloves, and Mace, with a little Parsley, shred these very small, and mix it with Butter; with this stuff the Belly of the Pike, and strew some of it upon the out-side of it; then fasten your Pike on the Spit, and baste it either with Butter or Claret Wine. Make a Sauce for it with Claret Wine, some of the Liquor of your Oysters, Butter, Anchovy, Spice, and Vinegar, with a little Flour to thicken it.

150. Or thus.

TAKE a large Pike; when you have scrap'd, scalded, and gutted it, season it with Salt, Pepper, Mace, Cloves, and Savoury Herbs; bone a large Eel, cut it into square Pieces like Bacon; season this with the same Seasoning as you did your Pike. Stuff your Pike with them; then roll the Pike in a Caul of a Breast of Veal, and tye it to the Spit; and when it is half roasted, take off the Caul, and drudge it with grated Bread, baste it and flour it; then garnish your Dish with Flowers, and rasp'd Lemon, and serve it up.

151. To souce a Pike.

LET your Pike be drawn, and wash'd clean from the Blood and Slime; then let it be boil'd in Water and Salt, just as much as will cover it; and if you would

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would keep it long, put in as much White-wine as Water ; but put it not in before the Liquor boils ; let it boil a little while gently, then take it up, then put in some Salt, but season it not too high ; put in some Wine-Vinegar, slic'd Ginger, Cloves, and whole Mace ; when they boil, put in a little Lemon-peel, boil it up quick, but not too much ; then put it in a Pan, pour the Liquor to it, and cover it up close. When you serve it up, garnish with slices of Lemon and Barberries.

152. To dress Pikes a la Sainte Robert

GUT, scale and slit your Pikes, divide, each into it Pieces, score them, then lay them for an hour in a Marinade of Vinegar, Salt, Pepper, Sweet-basil, Bay Leaves, Slices of Onions and Lemon ; then take them out, dry them with a Linen Cloth, flour and fry them in Butter, make your Sauce *Robert* in the following manner, set a Sauce-pan over a Stove with a good Quantity of Butter, put into it some Onions cut in Slices, fry them brown, moisten them with good Fish-broth, let them stew in it for some Time ; when they are stew'd enough, Skim off all the Fat and thicken the Liquor with a Cullis. Lay your Pikes into this Sauce, let them simmer in it a little while, then dish your Pikes, and set the Dish over a Stove, put in a little Mustard and a Drop or two of Vinegar, pour your Sauce on your Pikes and serve them up hot.

153. To stew a Pike.

SLIT your Pike, wash out the Blood, lay it in a Dish, put in as much White-wine as will cover it, set it over a gentle Fire to stew, when it boils put in the Pike and scum it ; then put in some Salt, whole Cinnamon and Blades of Mace ; when it is stew'd enough take out the Spice, and put in a good Piece of Butter and the Yolks of two or three Eggs, let them have a walm or two. Dish your Pike and pour the Sauce over it.

154. Or thus.

SCALE your Pike, lard it with Eel, then stew it in Clarified Butter and Verjuice ; season with Salt. Pepper,

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per, Cloves and Nutmeg, a Bay Leaf, Sweet-basil, a Faggot of Sweet-herbs, and Slices of Lemon. In the mean time make a Ragoo of Mushrooms, toss'd up in Butter, moistened with Fish-broth, and thickened with a good Cullis. Dish your Pike pour this Ragoo upon it, and serve it up.

155. To stew a Pike the French way.

SPLIT the Pike down the Back alive, let the Liquor be Water and Salt, and boil before you put it in; then take a Stew-pan, put into it as much Claret as will cover the Pike, take your Pike out of the Water, cleanse it from the Blood, put it into the Wine in the Stew-pan add three or four Onions slic'd, Salt, gross Pepper and three or four Blades of Mace; then put in the Pike, when it boils up cover your Stew-pan, when it is enough, dish it with Sippets round about, pour all your Broth Spice &c. over it, garnish it with Slices of Lemon and Lemon-peel, run it over with beaten Butter, garnish the Dish with dry grated Manchet, and serve it up hot.

156. To stew a Pike the City fashion.

WHEN you have drawn and cleans'd your Pike, put it into a Dish, with as much White-wine as will just cover it, set it over the Fire and when it boils put in your Fish, and as it boils scum it; add some Salt, whole Cinnamon and large Mace; when it is enough dish it, and having some Currans and Prunes ready boil'd lay them over it; thicken the Broth with the Yolks of three or four Eggs, beaten Butter, Cream and Sugar, pour it over your Fish, lay over it Mace, Cinnamon and some Bunches of Barberries, Slices of Lemon and scrape over it a little and serve it up.

157. To candy Pippins.

TAKE fair large Pippins, pare them, bore a hole through them, lay them in an Earthen dish, strew over them double refin'd Sugar, and sprinkle them with Damask Rosewater; then set them in a pretty hot Oven, as for Manchet; stop up the Oven for half an hour, then

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then take them out, lay them on a Wire grate, and so let them dry for three or four Days.

158. To make Pippin-cakes.

PARE your Pippins, quarter them, boil them in fair Water 'till they are tender; then rub the Pulp thro' a Sieve, boil the Yellow of a Lemon peel 'till it is very tender, mince it very fine, put it into your Pulp, and allow three quarters of a Pound of Double refin'd Sugar to every Pound of Pulp; then set it all together on the Fire, make it as hot as you can endure your Finger in it, then run it on Plates, and set it in an Oven to dry, the next Morning cut it into what Forms you please, and dry them well. If you please you may mix some Juice of Lemons with your Pulp, if you would have your Cakes sharp.

159. To dry Pippins.

LAY your Pippins in a Dish, set them in an Oven after Household bread is drawn, let them stand four or five Hours, then take them out and lay them on Tin Plates one by one, and flat them with your Hand, do this twice a day, setting them in a warm Oven every Time 'till they are fully dry'd, then lay them up for Use.

160. To Jelly Pippins.

TAKE two dozen of Pippins, pare them, quarter them and core them, boil them very well in three Pints of Water, when it has boil'd, 'till all the Virtue of the Pippins is extracted in the Water, put them into a Hair Sieve, and slice a Piece or two of Citron into the Liquor to soak out the Sugar; the next day to every Pint of the Liquor put a Pound of Double refin'd Sugar, set it a boiling, then put in some Slices of Pippins cut the wrong way, 'till you come to the Kernels, boil it up quick, then put it up into Glassees, with the Juice of Lemons and thin Slices of Citron.

161. Another Way.

TAKE a quarter of a Hundred of Pippins, pare them, core them, and boil them in four quarts of Water 'till half is wasted; then put in a Pint of Rose-water and four

four Pound of Double refin'd Sugar, let it be recover'd and boil it 'till it is of the Colour of Amber; drop some of it upon a Glass Plate, and if it stands it 's boild enough, set an Earthen Pan over a Chafing-dish of Coals, strain the Jelly into the Pan, and fill Glasses with it while it is warm.

162. **Marmalade of Pippins.**

TAKE Pippins not too ripe, pare and core them, put them into a preserving-pan, with as much Spring-water as will just cover them; boil them over a quick Fire, take out some and lay on a Plate, and when it is cold, if it be jellied it is enough; then take them off, take a little Lemon Peel and put into them. Boil the Yellow Rinds of Oranges tender in two or three Waters to take away their Bitterness; then cut them into narrow slips and bruise them together into a Pulp; put them into your Marmalade when they are both cold, put it into your Pots and strew Sugar over it.

163. **To preserve Pippins.**

WHEN you have pared, quartered and cored the Pippins, put them into Fair Water with some of their own Parings and also the Parings of other Apples, and also the Apples being quartered; boil them 'till they are tender; then put them into a clean Cloth and drain the Water, then take as much of that Water as will boil up your Pippins that you would preserve, put it into a Pipkin with as much Double refin'd Sugar as you please, according to the Proportion of your Apples, then put in your quartered Pippins, and set them over a Char-coal Fire, and make them boil 'till they are very tender, stirring them gently with a Spoon now and then, but take Care not to break them, then take them out and lay them on the Brims of a Pewter-dish to drain, then make an end of boiling the Syrup on a quick Fire adding more Sugar and the Juice of Lemon; when it is done take it off the Fire, and having laid your Quarters of Pippins in Order on Dishes, pour your Syrup over them.

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164. To make a Pippin-pudding.

BOIL half a score Pippins till they are tender, then scrape them, and clear them from the Core, then season a Pint of Cream or Orange-Flower-Water, or Rose-Water with Sugar to your taste; then lay a Sheet of good paste in a Dish, put in your Pippins, bake it in a slack Oven, and when it is drawn, scrape Loaf-Sugar over it, and serve it up.

165 To stew Pippins.

PALE your Pippins, cut them in halves or quarter them, boil them in Water and White-wine of each an equal Quantity, allowing a pound of double-refin'd Sugar to every Pound of Pippins, boil it to a Syrup, scum it; then make it boil apace; when they are about half boil'd, add a little Lemon-peel and Juice of Lemons; when it has given the Syrup a Taste, take out the Lemon-peel; when the Syrup begins to thicken, if you please, you may put in a little Ambergreese, dissolv'd in the Juice of Lemons; then shake them to a Jelly, then take them up; set them by till they are cold, then lay the Jelly upon them in Lumps, and serve them up.

166. To make a Pippin Candy.

SLICE as many Pippins as will cover the Bottom of a Frying-pan, set them over a gentle Fire, grate a Penny, or Half-penny stale white Loaf, beat it up with eight Eggs, a quarter of a Pint of Juice of Tansy, a quartet of a Pint of Juice of Spinage, and half a Pint of Cream, sweeten'd with fine Sugar to your Palate, and a Nutmeg grated; when these are all well beaten together, pour them over your Pippins in the Frying-pan; let them fry over a soaking Fire, and when one Side is fry'd enough, turn it, and so do till it is enough, serve it up with Butter melted thick, and Sugar round the Brims.

167. To make Pippin Carts.

LET your Pippins be such as are not fully ripe, pare, quarter and core them; lay a thin Slice of Quince in your Tart, under each quarter of the Pippins, and some Scrapings

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Scrapings of Orange or Lemon-peel; sweeten them well with Sugar, pour in the Syrup of Quinces or Pippins; strew over them some small Bits of Cinnamon, close up your Tart, and bake it in a gentle Oven.

168. To broil *Platards*.

GILL them, wash them, dry them, season them with Salt, then broil them over a gentle Fire, baste them with Butter; when they are enough, serve them up with beaten Butter, Mustard and Pepper, or you may make a Sauce of their own Heads, squeeze'd between two Trenchers, with some Beer and Salt.

169. To bake *Platce*.

BUTTER a Pastry-pan with fresh Butter, strew it over with a Seasoning of Salt, Pepper, Nutmeg, a little Parsley minc'd, and sweet Herbs, and three or four whole Cives; cut off the Heads and Ends of the Fish; lay them in the Pastry-pan, and pour upon them a Glass of White-wine; strew Salt and Pepper over them, and sprinkle melted Butter upon them, drudge them well with grated Bread, and set them in the Oven; when they are baked of a fine brown Colour, take them out, then put into a Dish some Anchovy Sauce, or Cray-fish Cullis; lay them in the Dish with your Sauce, and serve them up.

170. To boil *Platce*.

BOIL them in White-wine Vinegar, shred Ginger, two or three Cloves, and some whole Mace; serve them in beaten Butter with Juice of Sorrel strain'd, Bread, Lemons slic'd, Barberries or Grapes.

171. To broil *Platce*.

DRAW them, wash them, dry them, scotch them on both Sides and broil them, make your Sauce of Butter and Vinegar.

172. To dress *Platce* a court Bouillon with a Cray-fish Cullis.

WHEN you have gutted, wash'd and dry'd the *Platce*, put them in a Stew-pan, with a little White-wine and Vinegar; season them with Salt, Pepper, sweet Basil, Cives, Parsly, slic'd Lemon and Onion, set them a stewing

ing over a Stove; when they are done, set them by to take the Relish the better: In the mean time prepare a Sauce for them with fresh Butter, a Pinch of Flour, a little Water and Vinegar, season'd with Salt, Pepper, Nutmeg, whole Cives, and a couple of Anchovies; set these a little over the Stove to thicken, then put in as much Cullis of Cray-fish as will colour it; then take up the Plaice out of the *court Bouillon*, drain them, dish them, pour the Sauce over them, and serve them up to Table hot for a first Course.

173. *To fritassly Plaice.*

RUN your Knife all along upon the backside of your Fish, and take out the Bone, dividing the Flesh on both Sides from Head to Tail; then, according to the Largeness of your Fish, cut them either into three or four Collops, dry them well, season them lightly with Salt, flour them, and put them into clarified Butter, made very hot; when they are almost enough take them up, set them before the Fire to keep them hot, clean your Pan, put in a Ladle of Butter, some White-wine and Oister Liquor; you may also put in the Meat of two or three Crabs, also some Oisters, both whole and minc'd, some Nutmeg grated and Thyme minc'd, and two or three Anchovies; stew all these together, and when they are enough, put to them your Plaice Collops; then dish them on Sippets, and run them over with your Sauce; garnish with the Yolks of hard Eggs and Slices of Orange.

174. *To stew Plaice.*

GUT them, wash them well, cut off their Heads and the Ends of their Tails, put them and their Milts in a Stew-pan, with White-wine, a Bit of Butter work'd up with Flour, some Mushrooms, Truffles, Morils, Cives, Thyme and Parsley, stir and turn them gently, for fear of breaking them; when they are enough, serve them with white Sauce, garnish as you do other Fish.

175. *To boil Plovers.*

FLEY off the Skins, but leave the Rumps and Legs whole with the Pinions, then mince the Flesh raw

with Beef-suet, season it with Salt, Pepper, Nutmeg, flavoury Herbs; also the Yolks of raw Eggs minc'd small; mix all these well together, with the Bottoms of three Artichokes boil'd, Chestnuts roasted and blanch'd, some Marrow and Skirrets boil'd and cut indifferently small, according to the Bigness or Number of your Fowls; then fill the Skin of your Plovers with these, sew up the Backs, put them into a Stew-pan with strong Broth, White-wine, Salt, large Mace, Marrow, the quarters of boil'd Artichokes, Chestnuts, Barberries, Pears quarter'd, and some of the Meat made up in Balls, stew these with the Plovers; when all is thoroughly stew'd serve it up on fine carv'd Sippets, broth it, and garnish with Slices of Lemon, and whole Lemon-peel, run it over with beaten Butter, garnish the Dish with large Mace, Chestnuts, and the Yolks of hard Eggs.

176. To make clear Cakes of Plums.

STONE your Plums, put them into a Jug, set the Jug in a Kettle of boiling Water; when they are dissolv'd, strain them through a Cloth, and put a Pound of Sugar boil'd to a Candy Height to every Pint of the Plum Liquor; incorporate all well together, let them boil a little, stirring them together; make it into Cakes, put them into Glasses, and set them in a Stove that is moderately hot, or else they will grow tough; let them stand for a Fortnight or three Weeks without being cool'd, removing them from one warm Place to another, turning them daily till they are thorough dry, and they will be very clear.

177. To make a Compoſt of Plums.

PRICK your Plums with a Pin, and throw them into Water, then scald them, as soon as they rise on the Top, cool them as quick as you can, then bring them again to their Colour, and make them soft; afterwards put them into thin Sugar well heated, allowing one Ladle of Water to two of Sugar; let them stand in this till Evening or the next Day; then put them into a Copper-pan, in order to have as many Boilings as
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you think requisite, till the Sugar is thoroughly imbib'd, when you will perceive that the Scum does not rise any longer, and that the Plums are become soft and tender.

178. To dry green Plums.

PARBOIL your Plums in Water, peel them, and having some thin Sugar Syrup prepar'd, put them into it and boil them till they are tender; then take them out and lay them on Wire-grates to drain, having the Weight which they weigh'd at first in fine powder'd Sugar; make it into a Syrup with as much Water as will wet the Sugar; boil and scum it, then put in your Plums, boil them a little, then take them off, and put them into an earthen Bason, let them stand twenty four Hours, turning them in the Syrup; then pour the Syrup into a Copper-pan and boil it; then, as soon as it boils, take it off the Fire, and put in the Plums, do this every Day till they have drank up the Syrup; then lay them on Glass-plates, and do by them as you do by Apricocks; take the thick Paste when it is sufficiently dry'd, lay it upon Glass-plates, make it in the Fashion of a Plum; make a Hole in the Middle with a Plum-stone, let them stand till they are dry, and then put in the Stone, and lay another half upon it.

179. Another Way.

TO every Pound of Plums take half a Pound of fine Sugar, boil it to a Syrup, not too thick; slit the Plums down the Seam, and put them into the Syrup; set them on the Fire, make the Syrup scalding hot, but let it not boil, keep it so till the Plums are tender, and take care that they be cover'd with Syrup, that they may not lose their Colour; when they are tender take them off the Fire, and let them stand a Day in this Syrup; the next Day make a thick Syrup of Sugar that is almost of the same Weight with your Plums, boil it almost to a Candy Height; let it stand till it is cold, drain the Plums out of the first Syrup, and put them into the new-made Syrup, see that it covers

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the Plums, then set them on the Fire to scald till they look clear; then let them stand by for three Days in the Syrup; then lay them on Glass-plates, and dry them in a Stove, or in the Sun, turning them often; if the Plums are green, you must rub them first in Salt, and scald them green, as green Apricocks.

180. Another Way.

PICK your Plums, dust them with Flour, to keep them from sticking, let them stand in a warm Oven all Night; the next Morning turn them upon a clean Sieve, and so do daily till they are thorough dry.

181. To dry Plums for Carts.

WIPE your Plums, lay them on Lattices, then put them into an Oven after Bread is drawn; take them out, turn them, and set them in again; when they are dry put them into Paper Bags full of small Holes, and hang them up in a warm Place.

182. To make Marmalade of Plums.

IF your Plums are such as will slip off from their Stones, take out their Stones, or else scald your Plums in Water, till they become very soft; then drain them well and squeeze them through a Sieve; then dry the Marmalade over the Fire, and temper it with the same Weight of crack'd Sugar; then make it simmer for a while, put it into Glasses or Pots, and strew it with Sugar.

183. Another Way.

IF the Plums are such as will easily slip off from their Stones, stone them, but if not, scald them in Water till they become very soft; then drain them, and squeeze them through a Sieve, then dry the Marmalade over the Fire with the same Weight of crack'd Sugar, incorporate them well, let them simmer together for some time; then put it into Pots, and strew Sugar over it.

184. To make Plum-paste.

MAKE your Paste of dry Marmalade of Plums, adding to it new feather'd Sugar, tempering it well till it slips from the Bottom of the Pan, then let all simmer together for a while, and let the Paste be immediately

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diately dress'd upon Slates, or in Tin Moulds, in what Forms you please, as of Hearts, Squares, Flowers-de-luce, &c. and set them in the Stove to be dry'd with a good Fire: Or else your Fruit being strain'd and dry'd, intermix it with crack'd Sugar: Then let all simmer together, and dress your Paste as before directed.

185. To pickle Plum-buds.

BOIL Salt and Water together, then put in your Plum-buds, and boil them not tender; then strain them from the Water, let them stand by 'till they are cold, then put in White-wine what quantity you please, the Whites of Eggs, and two or three Blades of Mace, and a little whole Pepper, boil these together, put them into the Pickle, and let them stand in it for eight or nine Days; then boil them in a Brass Kettle six times, 'till they are as green as Grass; but take care that they are not soft; then tye them down with white Paper and Leather.

186. To pickle Plums like Olives.

MAKE a Pickle for your Plums of Water, White-wine, Wine-vinegar, Salt, Fennel-seed, and Dill, boil them together, put in as much of each of these Ingredients as will give the Pickle a perfect Taste of them: Then put in your Plums; then take it off the Fire presently, let them stand 'till they are cold, then put them into Pots.

187. To make Plum Potage.

MAKE strong Broth of a Leg or Shin of Beef, Neck-beef, and Neck of Mutton; boil them 'till you have boil'd all the Goodness out of the Meat; strain the Broth, and when it is cold take off all the Fat, (if you please;) then put the Crum of a quartern Loaf grated into three Gallons of Broth, or proportionable; let the Bread steep in the Broth for an Hour, then set it on the Fire, and put in half a dozen Cloves, a Nutmeg or two, half a dozen Blades of Mace whole, and Cinnamon broken into small bits, two or three Pound of Currans, two Pound of Rai-

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sins, half a Pound of Dates ston'd and slic'd; season it with Salt, boil all gently, then put in a Quart of Canary, and a Quart of Red-port; let all boil 'till the Fruit is plump; and when you serve it up, put in a little Grape Verjuice, and Juice of Orange.

188. To preserve Plums.

SLIT your Plums, stone them; for every Pound of Fruit, take a Pound of Sugar pass'd through the Straining-bag; put them in a Copper-pan over the Fire, and keep them stirring continually, least the Skins of the Plums should break; then let them simmer a good while, and set them by to cool; then lay them to drain on a Sieve or Colander; and in the mean time boil up the Sugar to its smooth Quality: Then slip your Fruit into the Syrup, and give them seven or eight covered Boilings, scumming them well from time to time, even while the Pan is off from the Fire. Then put your Plums into earthen Pans, and let them stand in the Stove all Night: The next Morning, when they are cold, drain them, and dress them on Slates to be dry'd in the Stove.

189. To preserve Amber Plums.

PRICK your Plums with a Pin in several Places, throw them into cold Water, and boil them in it; when they rise on the top of the Water, take them off the Fire, and put them into cold Water; then drain them, and soak them in clarified Sugar, which you must heat and pour upon the Plums, as they lie in earthen Pans; the next Day boil them again, and boil the Syrup 'till it is somewhat smooth: The next Day boil the Syrup 'till it is very smooth; the third Day boil it 'till it is pearly: Then give the Plums seven or eight Boilings: And as often as they are set over the Fire, you must add more Sugar which has been brought to the same Degree of Boiling; that the Fruit may be always equally soaked in the earthen or Copper-pans in which they are left; after they have had a simmering for some time; then set them in the Stove to dry.

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190. To preserve Plums in half Sugar.

BOIL your Plums in an equal quantity of pearled Sugar; let them have a little Boiling, then set them by 'till they have cast their Juice. Then set them upon the Fire again, and boil them to the pearled Quality: Then let them lie in earthen Pans 'till the next Day; then drain them and dress them as others for drying in the Stove.

191. To make Custardy of Plums.

TAKE a Quart of the Liquor of preserved Plums, and put into it a Pound of Plums raw, and stoned, and boil it up with a Pound of Sugar, 'till it will stand upon a Knife-point like a Jelly.

192. To make poor Knights.

CUT a couple of Penny Loaves into round Slices, and dip them in half a Pint of Cream or Water; then lay them spread in a Dish, and beat up three Eggs with Cream, Sugar, and Nutmeg grated. Then melt Butter in a Frying-pan; wet the sides of the Toasts, and lay them in the Frying-pan the wet sides downwards, then pour the rest of the Cream, Eggs, &c. upon them, and fry them; when they are done, serve them up with Butter, Sugar, and Rose-water.

193. To make a Pomander.

TAKE Benjamin, Labdanum, and Storax, of each an Ounce. Then heat a Mortar very hot, and beat them all to a perfect Paste, adding four Grains of Civet, and six of Musk: Then roll your Paste into small Beads, make Holes in them, and string them while they are hot.

194. To make Pork to be eaten cold.

BONE a Loin of Pork, and cut part of it into Collops, take also as many Collops of Veal of the same Bigness, beat them both with the back of a Cleaver; season your Veal with Cloves, Mace, Nutmeg, Thyme minced, and the Yolks of hard Eggs; season the Pork with Salt, Pepper, minc'd Sage, and the Yolks of hard Eggs; then lay in your Dish, a Layer of Pork, and a Layer of Veal, 'till you have laid your

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Meat all in ; then close up your Pye, and liquor it with Saffron-water, or the Yolks of Eggs : When it is bak'd and cold, fill it with clarified Butter ; let your first and last Layer be Pork, bake it, and set it by for use.

195. To broil a Leg of Pork.

SKIN part of the Filet, cut it into thin slices, hack it on the Back with your Knife, then season with Salt, Pepper, Sage and Thyme minc'd small ; then broil them on a Gridiron, dish them, and let their Sauce be drawn Butter, Vinegar, Mustard, and Sugar.

196. To collar and souce Pork.

TAKE a piece of Pork out of the side, lay it in Water all Night, and squeeze out the Blood ; then season with Sage, Parsley, Thyme, and sweet Marjoram ; then cut slices of a Leg of Veal, hack them with a Knife, and season them with Salt, Pepper, Nutmeg and Mace ; then wash your Pork on the inside with Yolks of Eggs, and the outside of your Veal with the same, and lay it with the Pork ; then strew on the remaining part of your Seasoning, roll it up hard into a Collar, bind it with Tape, boil it ; and when it is boil'd, souce it in the same Liquor with beaten Pepper and Ginger, and a little Vinegar. When you serve it up, stick the Pork with Bay-leaves or Rosemary, and Flowers, and garnish your Dish with Sage and Flowers.

197. To pickle Pork.

BONE your Pork, cut it into pieces of a size fit to lye handsomely in the Tub or Pan you would pickle it in ; rub every piece well with Salt-petre ; then take two parts of common Salt, and one part of Bay-salt ; rub every piece very well, lay Salt in the Bottom of your Vessel, and cover every piece over with Salt, lay them one upon another as close as you can, filling the hollow Places on the sides with Salt ; as your Salt melts on the top, strew on more. It will, thus order'd, keep a great while.

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198. To pot Pork.

WHEN you have cut a Leg of Pork in pieces, pound it very well in a Mortar, season it very well with Salt and Pepper; then mix the Meat with Rosemary and Sage shred small, put it in a Pot to bake, with a Pound of Butter. When it comes out of the Oven, drain it from the Gravy, and press it down close in a dry Pot: Then having skimm'd off all the Butter from your Gravy, clarify as much more Butter as will cover the Meat an Inch thick in the Pot; cover the Pot with wet Paper, and set it in a cool Place.

199. Potage with Turnips.

PARÉ Turnips, cut them into round slices, and fry them in Lard and a little Flour. You may fry them in the same Lard in which you fry'd any sort of Fowls that you design to serve them up with: Put these into a Pot with good Broth, season'd with Salt, Pepper, and a Bunch of sweet Herbs; as they are stewing, add a thickening Liquor. Thus having laid your Potage a soaking with the same Broth, let your Fowls and Turnips be neatly dress'd and garnish'd with fry'd Bread or Sausages, &c. When you are ready to serve them up, add some good Gravy and Lemon-Juice.

200. To roast a Breast of Pork.

TAKE a Fore-quarter of Pork, cut off the Knuckle, leave as much Skin on the Breast as you can; divide the Neck from the Breast, leaving the Breast as large as you can; take the Bones out of the Breast, and rub it well over with Salt; then having shred Sage and Thyme small and beaten, a Nutmeg, Cloves and Mace small, mix the Spice and Herbs together, and strew them thick all over the Meat, and rub it well in; then roll it up tight with the Flesh inward, stitch it fast together, spit it length-ways, and roast it,

201. To make a Pork Pye.

TAKE the Skin off your Pork, cut it into Stakes, season it pretty well with Salt, Nutmeg slic'd, and beaten Pepper, put in also Pippins cut into small pieces,

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pieces, as many as you think convenient, and sweeten with Sugar to your Palate; put in half a Pint of White-wine; lay Butter all over it, close up your Pye, and set it into the Oven.

202. To make a Posset.

SET a Quart of Milk on the Fire, as soon as it boils, take it off, and set it by to cool a little; then having put four Spoonfuls of Sack, and eight of Ale into a Basin, with a sufficient Quantity of Sugar, pour your Milk to it; then set it before the Fire, and let it stand till you eat it.

203. Another Way.

BOIL half a Pint of Ale, a Quart of Sack, and a Pound and half of Sugar; then add the Whites of thirty Eggs, and the Yolks of four well beaten; stir all these together, till the Liquor grows thick; then having boild three Quarts of Cream, or Milk, to two, let it stand by till it is cool; then pour it to the Sack and Eggs, stir them well together; pour your Posset into Basins, cover them with Plates, and serve it up.

204. Another Way.

BOIL two Quarts of thick Cream, with a good Quantity of whole Cinnamon, stirring it continually; take the Yolks of twenty Eggs, and strain them with a little raw Cream; when the Cream is well boiled, and tastes of the Spice, take it off the Fire, put in the Eggs; then having some Sack sweetened with Sugar in a Basin, and Nutmeg grated, warm it and pour in the Cream and Eggs, but take out the Cinnamon; hold it as high as you can, to make it spatter as you pour it in, to raise the Froth, then strew on it good Store of fine Sugar.

205. Another Way.

BOIL a Quart of Milk; as soon as it begins to boil take it from the Fire, and set it by to cool a little; then pour it into a Pot, to four Spoonfuls of Canary, and eight of Ale, sweeten'd with Sugar, and let it stand before a Fire a little while, and then eat it.

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206. To make a French Poffet.

BOIL three Pints of Cream, with some Nutmeg; sweeten a Pint of Wine in a Bason, set it over some Embers to warm a little; pour your Cream to it, stir it, and let it stand summering over the Fire for an Hour and a half.

207. To make a Poffet the Earl of Arundel's Way.

TAKE two Quarts of Cream, and grate into it half a Nutmeg, boil it a little while; in the mean time, put half a dozen Spoonfuls of Sack into a Bason, with fourteen or sixteen Spoonfuls of Ale, sweeten them with Sugar; set it over the Fire a little while; then take it off, and set it by till it is almost cold; then put it into the Bason, stir it a little, and let it simmer over the Fire for an Hour, or longer.

208. To make a Covent-Garden Poffet.

BOIL a Quart of Cream, put in a Nutmeg quartered, and a quarter of an Ounce of Cinnamon; let it boil till it tastes of the Spice, and keep it always stirring, that it may not burn to; beat the Yolks of eight Eggs up with a little cold Cream, and put them into the hot Cream over the Fire, and keep it stirring till it begins to boil; then take it off, and stir it till it is indifferent cold; then sweeten it with Sugar to your Palate; then sweeten a quarter of a Pint of Sack, or better, and make it ready to boil; then pour it into a Bason, and pour the Cream to it, holding it as high as you can to make it froth, which is the Grace of the Poffet.

209. To make a Sack-poffet.

BOIL a Quart of Cream with whole Spice, and half a dozen Eggs, sweeten it with Sugar to your Palate; then put in Canary to your Taste; then set it on the Fire again, let it stand a little, raise it up gently from the Bottom of the Skellet with a Ladle, and stir it till it is thick enough; then with the Ladle, lade it gently into a Bason, and eat it.

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210. Another Way without Milk or Cream.

BEAT a dozen of Eggs, Yolks and Whites, taking out the Treads; in the mean time boil a Pint of Sack, with half a Pound of Sugar, scum it well, put in a little Nutmeg: Then take the Sack off the Fire, put into the Eggs some Ale, mingle them well together over the Fire, keeping it stirring, till it is thick, then serve it up.

211. Potage of Beef.

STEW a Leg of Beef 'till it is so tender that it is ready to fall in pieces, then season it with Salt, a Faggot of Savoury Herbs, Cloves, Capers; add Saffron, Mushrooms, &c. then soak your Bread, and garnish it with your Meat.

212. Duke's Potage.

LET your Potage be the same of that of the Queen's, which you will find in Receipt 216; then soak a Loaf of Bread with the Crust, after that a small Hash of Partridges, which you are to strew upon the Bread, so thin that it will scarce be seen; soak it, and fill it by little and little, and garnish it with the smallest Mushrooms, Kidneys, Pistaches, Cock's-combs, Lemons, and serve it up.

213. Peas Potage.

TAKE two Quarts of Peas, and three Quarts of Water, set them on the Fire, season them high, put in a large Onion; when they are boil'd soft, strain them thro' a Colander, and set them on the Fire again, and when they are boiled, put in two Handfuls of Spinage, a Leek, a little Mint, a spoonful of Flour temper'd with Water, then put in forc'd Meat.

214. To make Potage with Peas.

TAKE green Peas, scald the Cods with the Peas, and a green top of a Chibol, and a little Parsley. Then drain them from their Liquor, and pound them in a Bowl or wooden Mortar with a little Crumbread soak'd in good Broth, and strain'd through a Sieve, that your Soop may be somewhat thick. Then put the Peas into a Stew-pan with a little Lard, but first

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first fry a little Savoury and Parsley in the Lard; let them all stew together, and moisten them with good Broth, putting in a Bunch of sweet Herbs.

215. To make Potage a la Reyne.

TRUSS and scald Partridges, boil them in good Broth with a Bunch of sweet Herbs, thin slices of Bacon, and slices of Lemon; in the mean time make a Cullis of the Breast of a roasted Pullet or Capon, minc'd and pounded in a Mortar, with the Crum of Loaf soak'd in Broth, and strain'd thro' a Hair-sieve. Put this Cullis into a little Pot well cover'd, and let your Potage, that should be made of Crufts of Bread, be laid a soaking in strained Broth. Then set your Partridges in the Potage, and sprinkle all with good Gravy: You must set a farced Loaf in the middle of the Potage; this farc'd Loaf must be stuffed with a good Hash of a roasted Fowl, pieces of Mushrooms, Truffles, and small Asparagus tops, according to the Season; lay your Partridges round about this Loaf, the Cullis must be poued upon them, and you must make a Border round the Dish with Sweet-breads of Veal larded, and roasted Cocks-combs farced, and slices of Sweet-breads of Veal in a Ragoo, and Artichoke-bottoms. And the Breasts of the Partridges must be cover'd with slices of black Truffles.

216. The Queen's Potage.

BEAT Almonds, and boil them in good Broth, a few Crums of Bread, the inside of a Lemon, and a Bunch of sweet Herbs, stir them often, strain them, then soak Bread in the best Broth, which is to be thus made; bone a Capon or Partridge, pound the Bones in a Mortar, then boil them in strong Broth, with Mushrooms, then strain them thro' a Lincloth; with this Broth soak your Bread; as it soaks, sprinkle it with the Almond-broth. Then put a little minced Meat to it, either of Partridge or Capon, and still as it is soaking, put in more Almond-broth, until it be full, then hold a red hot Iron over it; garnish the Dish with Pomegranates, Pistaches, and Cocks-combs.

217. To make Potage without Water.

TAKE a good Piece of Beef, a Piece of Mutton, and some Filet of Veal, a Capon, a couple of Partridges, and four Pigeons; let your Meat be well beaten, and your Fowls well truss'd, then put them into a Pot with Parsnips and Onions shred, and Parsley Roots, season them with Salt, and all manner of Sweet-Herbs; stop up the Edges of your Pot with Paper and Paste, so as all the Steam may be kept in, and that no Air may come out or get in; set this Pot into a Kettle of hot Water, the void Places stuff'd with Hay, to keep the Pot upright and steady. Keep the Kettle continually boiling for six or eight Hours, then uncover it; pour off all the Gravy of the Meat, and clear it from the Fat; then take out your Fowls and mince them, and farce a Loaf with them, with good Garnitures; then soak both the Loaf and Soop in good Gravy, and make a Ragoo of all sorts of Garnitures fry'd in Lard, pour these upon them; then dress the whole Mess with farc'd Cocks-Combs, Veal Sweet-Breads, or something else of the like Nature, and serve it up to Table,

218. To make Potage the French Way.

TAKE hard Lettuce, Sorrel and Chervil, of each a like Quantity, or any other Herbs you like, as much as a half Peck will hold press'd down; pick, wash them, and drain them, put them into a Pot with a pound of fresh Butter, and set them over the Fire; and, as the Butter melts, stir them down in it, till they are all as low as the Butter; then put in some Water, a little Salt, some whole Cloves, and a Crust of Bread, and when it is boil'd, take out the Crust of Bread, and put in the Yolks of a couple of Eggs well beaten, and stir them together over the Fire; lay into a deep Dish some thin Slices of white Bread, pour it in, and serve it up.

219. To make Potage the Italian Fashion.

BOIL green Peas in some strong Broth, with interlarded Bacon cut into Slices; when the Peas are boiled,

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led, put to them Pepper, Anniseeds, and chopp'd Parsley, and strain some of the Peas to thicken the Broth; let it have a Walm or two, and serve it on Sippets with boild Chickens, Pigeons, Lamb's-Head, Duck, or any Fowl; you may, if you please, thicken the Broth with Eggs.

220. Another May.

THIS Potage is a kind of Olio made in a large Dish, a Partition in Form of a Cross, being made in Paste, and bak'd in the Oven; in one of the Squares put in a Bisk, in another a Potage *a la Reyne*, with a Profitrolle Loaf, in the third a Potage of young Chickens, in the fourth a Potage of farced Partridges, all in their proper Broths, and with different Garnitures, as rich as you can possibly make them.

221. To make Potage a Sante.

PUT into a Pot good Broth made of Buttock of Beef, Knuckle of Veal and Mutton, together with Capons or fat Pullets, season the Broth very well; then soak it in some Crufts while you are boiling Sorrel, Purslain, Chervil, &c. in another Pot, all cut very small; with these Herbs you may garnish your Potage and Fowls, or you may strain them, so that you may put nothing in it but the Broth and good Gravy when you serve it up at Table.

222. The Princes Potage.

ROAST either Partridges or Capons, bone them, mince the Meat small; break the Bones and boil them in good Broth in a Pipkin, with a Faggot of Sweet-Herbs; then strain them through a Linen Cloth, soak Bread, and lay it upon a Layer of Flesh; or, if you please, instead of that, upon Almond Broth, boil it well and fill it by Degrees; then garnish it with the Pinions, then beat three Eggs with a little Almond Broth, or any other Broth, and pour them on the Potage, hold a hot Fire-shovel over it, and serve it up.

223. To make Potage Profitrolle.

TAKE a *French* Loaf, farce it and soak it in good Veal Gravy, and good Broth; dress it upon other
soaked

oaked Crufts, with a little of Partridge or Capon Hash; then having a good Cullis ready, with the Meats of which the Gravy was made, strain it, and pour it upon the Potage; when you serve it up, lay a handsome Artichoke bottom upon the Loaf with some Mushrooms on the inside, garnish with Fricandoes or Veal Sweet-Breads.

224. *Summer Potage.*

TAKE a Shin of Beef, Scrags of Mutton or Veal, chop the Meat in Pieces, and boil them gently in a sufficient Quantity of Water for six or eight Hours, being cover'd close; when they have boil'd three or four Hours, put in two or three Onions, and half an Ounce of white whole Pepper, tied up in a Linen Rag; when the Meat is boil'd to Rags, strain all through a coarse Hair Sieve, squeeze it hard, then put in some Nutmeg, Cloves and Mace; put in a small Faggot of Sweet-Herbs, of Sorrel, Beets or Endive, and Spinage, of each a handful, shred grossly; boil these for a while, then dish up your Potage with roasted Pigeons or Ducks in the Middle of it, and small Slices of Bacon fry'd, toasted white Bread in square Slices, Sausages cut into little Bits and fry'd Balls; you may also add Gravy and Palates, and Cocks-Combs boil'd in Water tender, and peel'd, cut into long Bits; in Asparagus time, add Asparagus cut into Bits, with long green Peas put in before the Herbs; before you serve it up, while you are dishing of it, set it over a Chafing-dish, and make it boil; and boil the Palates and Cocks-Combs in a little Broth, before you put them into the Potage; you may also add Lambs-stones and Sweet-breads, if you please,

225. *To make Potage without the sight of Herbs.*

MINCE several sorts of Sweet-Herbs very fine, Spinage, Scallions, Parsley, Marigold-Flowers, Succory, Strawberry and Violet-Leaves, stamp them with Oatmeal in a Bowl or Mortar; then strain them with some of your Broth, boil your Oatmeal and Herbs
with

with your Mutton, season with Salt, &c. when all is enough, serve it up on Sippets.

226. To make a Potatoe-pye.

HAVING made your Crust, lay a Layer of Butter in the Bottom, and having boil'd your Potatoes tender; lay them in, and upon them lay Marrow, Yolks of hard Eggs, whole Spice, blanch'd Almonds, Dates, Potatoes, Orange, Lemon, and Citron-peel candied; then lay in a Layer of Butter over all, close up your Pye, bake it; and when it comes out of the Oven, cut up the Lid, and pour in melted butter, Sugar, Wine, and the Yolks of Eggs:

227. Of this.

BOIL your Potatoes in Water, blanch them, season them lightly with Salt, Pepper, Nutmeg and Cinnamon, then put them in your Pye, having first laid on a Sheet of Butter in the Bottom; then lay on some Beef Marrow, Dates halved; Eringo-Roots, some Butter, whole Mace, and Slices of Lemon, close up the Pye, bake it, and when it comes out of the Oven liquor it with Butter, Grapes-Verjuice and Sugar, and ice it with Sugar and Rose-Water.

228. To make Poupiets.

TAKE thin Slices of Bacon cut long, and as many Veal-Stakes, beat them, and lay them on your Slices of Bacon; have ready a good Farce, season'd with a Clove of Garlick, and other Ingredients; lay a Layer of this on each Veal-Stake; then roll them up, then spit them on a small Spit, and roast them wrapp'd up in Paper; when they are almost roasted take off the Paper, bread them, and give them a fine Colour; these Poupiets may either be served up for a particular Dish, or as Garnish for other Messes, or for Out-works.

They may also be dress'd in a Ragoo, as Fricandeaux, with a piece of Lemon, as they are stewing, and some Juice of Lemon when they are serving up to Table.

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You may also lard your Poupiets, and fry them brown with pieces of Truffles, Morils, and good Gravy, or a little Cullis to enrich them; and squeeze in some Lemon Juice when you serve them up to Table.

229. To fricassy Prawns.

TAKE the Meat out of the Shells, put it into a Dish with a Pint of Claret, an Onion slic'd small, a couple of Anchovies, and a Bunch of sweet Herbs; let these stew over a Chafing-dish of Coals with Nutmeg and Ginger; then put them into a Frying-pan with the Yolk of an Egg or two, some Butter and Vinegar; and when they have had a toss or two, serve them up on Sippets.

230. To stew Prawns.

HAVING boil'd and pick'd them, stew them in White-wine or Claret, fresh Butter, season with Salt and Nutmeg; dish them in Scollop-shells, and run them over with beaten Butter, and Juice of Orange or Lemon; or you may stew them in Butter and Cream, and serve them up in Scollop-shells.

231. A boil'd Pudding.

SIFT grated Bread through a Colander, and mix it with Flour, minced Suet, Cinnamon, Nutmeg, Currans, and minced Dates; add new Milk warm, Eggs and Sugar at Discretion, but leave out some of the Whites, mix all these together, and work them up well; then take half for one side, and half for the other side, and make it up like a Loaf; then put a good Lump of Butter in the middle, and the other side on the top of it, tye it up, put it into the Pot when it boils, and when boil'd, cut it in two, and serve it up.

232. To make Blood-puddings.

BOIL a Quart of Oatmeal in a Quart of Milk, and let it stand till the next Morning to swell; then having shred a Pound and a half of Beef-suet, season it with Salt and Pepper, a little Thyme, Parsley and Penny-royal of each a handful shred very small, mix these

these with your Oatmeal and Milk, and add a Pint of Cream, and three Pints of the Blood of a Hog or Sheep; when these are all well mix'd together, warm them over the Fire a little, and having Ox Guts, or Hog's Guts very well cleaned, and the insides turned out, then make a small Funnel that will hold a quarter of a Pint, with a Tail about five Inches long, all of a Wideness, so that it can easily go into the Guts. Cut the Guts a Yard long, and fill them with your Ingredients, tye them a span long, and two Ends of that span ty'd together; then tye in the middle of the span the two Ends, and so you will have two Puddings in each piece; do not fill them too full, but let them be lank; then put them over the Fire, and let them boil for a quarter of an Hour; then take them out, and lay them in a Colander to cool. They will keep a good while. About an Hour before you would use them, put them into a Sauce-pan with a little Butter, then fry or boil them; you may mix half these and half Marrow Puddings for a Dish of the second Course.

233. *Another way.*

TAKE the Blood of an Ox while it is warm, put some Salt into it, and then strain it; and when it is thorough cold, put in Groats of Oatmeal well pick'd, and let it stand soaking all Night; then season with Pepper, Cloves, Mace, Nutmeg, and Fennel-seed; adding Rosemary, Thyme, Savoury, and Penny-royal; put in also some new Milk or Cream, and beat four or five Eggs very well, and put into the Blood, with Beef-suet shred, not very small. Mix all these well together, and having your Guts prepar'd, fill them as above directed, and boil them for use.

234. *Hogs-puddings.*

BOIL the Umbles of a Hog very tender, take some of the Lights with the Heart, and all the Flesh about them; when you have taken out the Sinsews, mince the rest very small, also mince the Liver; add to these a Pint of Cream, a quarter of a

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Pint of Canary, the Yolks of four or five Eggs, Salt grated Nutmeg, Cloves, Mace, and Cinnamon finely beaten, some Sugar, a pretty quantity of Hogs Fat, a little Rose-water, and a few Carraway-seeds; roll it up an Hour or two before you put it into your Guts, rinse them in Rose-water, and fill them as directed.

235. To make a Bread-pudding.

TAKE two Quarts of Cream, boil it with Salt, Sugar, Nutmeg, Cinnamon, Cloves, and Mace; when it has boil'd, slice in the Crufts of four *French Rolls*, and set it by 'till it is cold; then drain off all the Cream that the Bread has not soak'd up, and rub the Bread thro' a Colander, put in twelve Eggs, leaving out four of the Whites, then stir it all well together, butter your Dish, and put it in; tye a Cloth over it, boil it, and serve it up with drawn Butter.

236 Grateful-pudding.

TAKE fine Flour and grated white Bread, of each an equal quantity, the Whites of four, and Yolks of eight Eggs well beaten, put in a good quantity of Sugar to dissolve in as much Cream as will make it of the thickness of Batter for Pancakes; then put in Raisins of the Sun ston'd, and Currans, of each a Pound, or according to the quantity of your Pudding. Then butter your Dish or Pan well, and bake it; it will be done in half or three quarters of an Hour, when it is done, grate fine Sugar over it, and serve it up.

237. Or thus.

TAKE a couple of Penny white Loaves, pare off the Cruft, slice them into a Dish, put to them a Quart or three Pints of Cream, set the Dish over a Chafing-dish of Charcoal 'till the Bread grows dryish; then put in a piece of sweet Butter, and taking it off the Fire, set it by 'till it is cold, then beat up the Yolks of half a dozen Eggs, and the Whites of two or three, with Rose-water and Sugar, and some Nutmeg

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Nutmeg grated; mix all well together, and when it is bak'd, grate over it fine Sugar.

238. To make an Italian Pudding.

BEAT half a score Eggs well with a Pint of Cream, add to them a Penny white Loaf grated, and a grated Nutmeg; mix them well together, then butter the Bottom of a Dish, and lay upon it half a score Pippins cut in slices, and a little Orange-peel, strew over them some fine Sugar, and pour on them half a Pint of Wine: Then put in your Pudding, lay over it a Puff-paste, and set it into the Oven, it will be done in half an Hour: Lay Paste also round the sides of the Dish.

239. A French Pudding.

TAKE two Penny white Loaves chipt, and cut into Dice-work, a Pound of Raisins of the Sun, and a Pound of Beef-suet minc'd very fine, five or six Ounces of Sugar, eighteen or twenty pretty large Lumps of Marrow, a dozen Dates sliced; a Pint of Cream, with half a dozen Eggs beaten in it, with Salt, Nutmeg, Cloves, and Mace, with a Pippin or two par'd, and a couple of Pome-waters slic'd, and laid in the Bottom of the Dish before you bake it.

240. To make a green Pudding.

MINCE a Pound of boil'd Mutton-suet very small, and shred the like quantity of Beef-suet small, grate a Pound and half of Bread, mix these with a sufficient quantity of Cream, and the Yolks of four, and Whites of two Eggs well beaten; add to these a handful of Parsley shred fine, and half a Pint of the Juice of Spinage; season with Salt, and sweeten with Sugar to your Palate; add grated Nutmeg and a Pound of Currans; put in a little Flour to bind it; mix all these well together, and roll it up in a Sheep's Caul, bake it, and serve it up.

412. A Lent Pudding.

TAKE a Quart of Cream, boil it a little with two or three Blades of Mace; take it off the Fire, put in the Yolks of eight Eggs, and the Whites of four,

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half a Pound of Raisins of the Sun ston'd and ~~cut~~, and half a Pound of Sugar, and a piece of Butter; stir all well together, then wet a Linnen Cloth in Milk or cold Water, butter it on the inside, and strew it with Flour; then put in the Composition of the Pudding, tye it up close and boil it, serve it up with melted Butter and Sugar.

242. Puddy-puddings.

BLANCH Almonds, beat them fine, with a little Rose-water, strain them thro' a Cloth with some Cream, boil it up, then let it stand till it is almost cold again, then beat some Eggs, sweeten them with fine Sugar, and Rose-water, tye them up in little Bags; boil them in Water for half an Hour; make a Sauce for them with melted Butter, Rose-water and Sugar.

243. A Plum-pudding.

SHRED a Pound and half of Suet very fine, and sift it; add a Pound and half of Raisins of the Sun ston'd, six spoonfuls of Flour, and as many of Sugar, the Yolks of eight Eggs, and the Whites of five, beat the Eggs with a little Salt, tye it up close in a Cloth, and boil it for four or five Hours.

244. A rare Pudding either to bake or boil.

HAVING beat a Pound of Almonds very fine, with Rose-water and Cream, add the Yolks of five, and the Whites of two Eggs, and a Pound of Beef-suet minc'd very fine; make it as thin as Batter for Fritters, mixing it with Cream; season it with Salt, Sugar, and Mace; then bake it, or boil it, as you please, strew Sugar over it, and serve it up.

245. To make Puddings of several Colours.

PROVIDE half a dozen wooden Dishes with Covers to them; butter the insides of them; fill one of them with the Ingredients of a quaking Pudding, which make thus; slice a Manchet, and scald it with a Pint of Cream; then put to it a Pound of blanch'd Almonds, pounded small with Rose-water, with a quarter of pound of Dates sliced and cut small, a handful

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handful of Currans boil'd, and some Marrow minc'd, beat these together, and season them with Salt, Nutmeg, and Sugar, adding the Yolks of half a dozen Eggs: One of your wooden Dishes being fill'd with these, put on the Cover, and tye it on with a Cloth; then colour some of the same Pudding with Spinage, and tye that up as the former; then mince Cowslips, and mix that with another Part of your Pudding, and tye that up; mince a handful of Clove July-flowers, and do the like by another; then mince Violets, and do the like by another Dish; but after these Flowers are minced, they must be pounded in a Mortar, and the Juice must be mix'd with the Batter; when they are boil'd, take them out of the Dishes, lay them in a large Dish, stick them with Suckets, and pour over them Butter, Vinegar, Rose-water, and Sugar; scrape Sugar over them, and serve them up.

246. To make a yellow Pudding.

HAVING grated three Penny white Loaves, then searse them through a Colander, put them into a deep Dish, and put to them three Pints of Cream, and three or four Eggs; add Salt, Cloves, Mace, and Saffron, three quarters of a Pound of Beef-suet, three quarters of a Pound of Dates, Rose-water, Currans, and Sugar; put to it a little Saffron-water.

247. To make a baking Pudding.

BOIL some large Mace, slic'd Nutmeg and Ginger in a Quart of sweet Cream; then put in Almonds beaten with Rose-water, then beat eight Eggs, leaving out four of their Whites; strain all these together; mingle with them some slic'd Ginger, Salt, Sugar, and grated Bread; then butter a Cloth, and flour it; put in your Pudding, tye it hard, put it into boiling Water, then dish it up with Butter, Verjuice and Sugar.

248. To make a Sagoe Pudding.

TAKE a quarter of a Pound of Sagoe, and wash it well in three or four hot Waters; then put to it a

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Pint of new Milk, and boil them together, 'till it is as thick as a Hasty-pudding; keep it stirring, that it may not burn, put in a Stick of Cinnamon when you set it on the Fire; when 'tis boil'd, stir in a quarter of a Pound of Butter, and put in the Yolks of four, and Whites of two Eggs, and two spoonfuls of Sack, stir all together, sweeten it to your Palate; then put in two Ounces of plumped Currans, lap a Sheet of Puff-paste in the bottom of the Dish, and garnish the Brim.

249. To make a Bisk of Pullets.

TRUSS your Pullets neatly, fry them brown, then put them into a Pot with good Broth; several slices of fat Bacon, a slice or two of lean, and a slice or two of Beef beaten, green Citron, Cloves, a Bunch of sweet Herbs, and other Seasoning; set these over a gentle Fire to stew: Garnish your Bisk with Cocks-combs, Veal Sweet-breads, Mushrooms, Truffles, and Artichoke Bottoms: Make a Ring round about with the best of them, and marble the Potage with Lemon-juice, and a Veal Cullis just when you are serving it up.

250. To dress Pullets with Cucumbers.

RAISE the Skin of your Pullets Breasts with your Finger; take out the Flesh, and also the Breast-bone, then make a Farce for them as follows: Take slices of Ham, both fat and lean, and slices of a Filet of Veal blanch'd, Mushrooms, Cives, and Parsley, cut them pretty small, then add the Crum of a *French* Roll soaked in Cream, and the Yolks of raw Eggs. Mix all these well together, season them with Salt, Pepper, Spice, and sweet Herbs, and pound all well together in a Mortar: Then stuff the breasts of your Pullets with part of it, leaving part for the Cucumbers. Tye up your Pullets, and wrap them up in Bards of Bacon and Sheets of Paper, run a Skewer through the Legs of them, fasten them on the Spit, and roast them. In the mean time take two Cucumbers for each Pullet, scoop out all the Seeds, and fill

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fill them with what you left of the Farce; stop them up with a little Flour-paste, and blanch them in boiling hot Water: Then take them out, and drain them: When they are drain'd, put them into a Stew-pan with some fat Veal-gravy; let them stand for some time to simmer over a gentle Fire: Then set a Sauce-pan over the Fire with half a Ladleful of Essence of Ham, and half a Ladleful of Cullis of Veal and Ham; take the Cucumbers out of the Sauce-pan of Veal-gravy, and drain them, put them into his, and set them on the Fire. When your Pullets are roasted, take them up, untye them, take off the Bards of Bacon, dish them, lay the Cucumbers round them, pour Essence and Cullis upon them, and serveⁿ them up to Table hot.

251. To dress Pullets a la braise.

TRUSS your Pullets as for boiling, then lard them with large Lardons of Bacon well season'd: Then lay Bards of Bacon all over the Bottom of a Stew-pan, and slices of Beef and Veal upon them, seasoned with Salt, Pepper, Spices, sweet Herbs, Onions, slices of Lemon, Parsnips and Carrots: Then lay in your Pullets, lay the same Seasoning over them that you did under them, laying over all slices of Veal, Beef and Bacon: Cover your Stew-pan, and let them stew between two gentle Fires, one under, and the other over it, for four or five Hours: Look into it now and then to see that it do not burn, and if there wants Liquor, put in a little Gravy or strong Broth. While this stews, prepare a Ragoos of fat Livers, Veal Sweet-breads, Mushrooms, Truffles, Asparagus-tops, and Artichoke-bottoms, in their Season; toss them up with a little melted Bacon, and add a little good Gravy; and when it is enough, take off all the Fat, and thicken it with a Cullis of Veal and Ham: Then take up your Pullets, lay them to drain, dish them, pour your Ragoos over them, and serve them up.

252. **To dress Pullets the English way.**

MAKE a Farce for them with Bacon, Calf's Udder, a little Marrow, and Veal Sweet-breads, Mushrooms, Truffles, Artichoke-bottoms, some Capers, and a little Garlick. Stuff the Bodies of your Pullets with this Farce, tie them up with a good slice of Bacon on their Breasts, wrap them up in a piece of Paper, and roast them. Make a Sauce of Mushrooms, Truffles, Anchovies, Capers, all chopt small, and well stew'd and soak'd in Veal-gravy. Then add a little Cullis, squeeze in the Juice of an Orange, and serve it up.

253. **To roast a Pullet with forc'd Olives.**

RAISE the Skin of the Breasts of your Pullets, pull out the Flesh from off the Breast, and take out the Breast-bone, and with the Flesh make a Farce as followeth: Take the Flesh of the Pullets Breasts, and mince it very small with some Beef-suet, blanch'd Bacon, Mushrooms, Gives, and Parsley, the Crum of a *French Roll* soak'd in Cream, and the Yolks of a couple of Eggs raw, season all with Salt, Pepper, Spices, and sweet Herbs; these being shred and mixed well together, pound them in a Mortar, and farce the Pullets with this Farce; put into the Body of them a Ragoo of what you think proper: Then tie them up at the Neck and Rump, cover them with Bards of Bacon, wrap them up in Paper, spit them, and roast them at a gentle Fire. In the mean time, make the Ragoo of Olives in the manner following: Take forty or fifty large Olives, slip out the Stones at the Stalk-end, but take care not to break the Skin no more than is necessary; in the room of the Stones, farce the Olives with the same Farce you farced the Pullets Breasts with, and close up the Skin upon the Farce. Then put the Olives into a Sauce-pan of boiling Water, let them have a Boil or two, then take them out immediately, and put them into another Sauce-pan with Essence of Ham, and let them simmer over a gentle Fire. When your Pullets are
roasted,

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roasted, dish them up, pour upon them your Ragoo of farced Olives, and serve them up for the first Course.

254. To dress Filets of Pullets.

TAKE the Filets of large fat Pullets roasted, and cut them into pieces, then put Lard and Parsley into a Stew-pan, and tosse it up with a little Flour: Then put in Mushrooms and Truffles slic'd, and Artichoke Bottoms cut into Quarters, a little clear Broth, and a Bunch of sweet Herbs, all well seasoned: When these have stew'd enough, put your Filets to them, and when you are going to serve them up, pour in a little Cream, in which you have beaten an Egg or two to thicken it, and serve it up hot.

255. To marinate Pullets.

HAVING quarter'd your Pullets, lay them in a Marinade of Vinegar, Verjuice, Lemon-juice, Salt, Pepper, Cloves, Chibbols, and a Bay-leaf, for three Hours; then dip them into a clear Paste made of Flour, White-wine, and the Yolks of Eggs, and fry them in melted Butter or Lard, and serve them up with slices of Lemon and crispt Parsley.

256. To dress Pullets with Gammon.

LOOSEN the Skin on the Breasts of your Pullets, scrape some Bacon, put to it some lean Gammon minced very small, together with shred Parsley, Basil, Cives; season'd with Salt and Pepper; mix these well together; then stuff it in between the Skin and Flesh of the Pullets, and having truss'd the Pinions thro' the Skin of the Necks, then parboil them, bard them, put some Paper over the Bards, bind them about with Packthread, and roast them at a gentle Fire. In the mean time, cut some Gammon of Bacon in slices, beat them, lay them in the Bottom of a Stew-pan, cover it, and set it over a gentle Fire; when the Bacon begins to stick; put in some Veal-gravy to moisten it, let it simmer a little: When it is enough, take off the Fat, and thicken with a Cullis of Veal and

and Ham. Your Pullets being roasted, dish them, garnish them with the Slices of Gammon, pour over them the Gravy of the Ragoo, and serve them for the first Course.

257. **To dress Pullets with Oysters in Bladders.**

RAISE up the Skins of the Breasts of your Pullets. Then take a Quart of Oysters, hard Eggs, Marrow, and Chestnuts, season these well, mix them together, and stuff them between the Skin and the Flesh of your Pullets, and also put some of it into their Bellies. Then take some Bladders, clean them well, and put a Pullet into each Bladder, tie them up, and boil them: If you please, you may take out the Flesh of the Pullets Breasts, and make a forc'd Meat of it, and stuff their Breasts with it again. For the Sauce, make a Fricassay of Oysters, garnish'd with Petty-Patties, and a hash'd Pullet. Bind the Ingredients with grated Bread, and the Yolks of Eggs raw. The Pullets will take two Hours and a half's boiling in the Bladders.

258. **To dress Pullets with Oysters.**

RAISE the Skin on their Breasts with your Finger, pull out the Flesh of their Breasts, of which make a Farce with some Ham or Bacon, Beef-suet, Civet, Parsley, sweet Herbs, and Spices, the whole seasoned with Salt and Pepper; add to these the Crum of a French Roll soaked in Cream, and the Yolks of two or three raw Eggs; mince all these well together, and pound them in a Mortar; then farce the Pullets with it, leaving a Hole in the middle, in which put your Oysters, and close it up with some of the Farce. Then wrap them up in Slices of Ham and Bards of Bacon; put a Paper over them, bind them about with Packthread, run a Skewer through their Legs, fasten them on the Spit, and roast them at a gentle Fire: In the mean time, make a Ragoo of Oysters in the manner following. Open your Oysters into a Sauce-pan, give them two or three Walms over the Fire; then take them off, take them out one by one, and

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and cleanse them; also tosse up some Mushrooms and Truffles in a Stew-pan with a little melted Bacon, season with Salt and Pepper, put in a little Veal-gravy, and let them simmer over a gentle Fire; when they are done, take off all the Fat, thicken the Ragoo with a Cullis of Veal and Ham, then put in the Oysters; keep it simmering, but let it not boil, that your Oysters may not be harden'd. When the Pullets are roasted enough, take off the Bards, dish them, pour the Ragoo over them, and serve them up for a first Course.

After the same manner, you may roast Pullets with Cray-fish, only in Farcing you use Cray-fish ragoo'd instead of Oysters; and when you dish them, you must pour over them a Ragoo of Cray-fish.

259. To dress Pullets with Onions.

RAISE the Skin from the Flesh of the Breasts of your Pullets, and put in some scraped Bacon and sweet Herbs minc'd, tye up the Rumps and Necks, parboil them, bard them with Slices of Bacon, wrap them up in Paper, and roast them. In the mean time boil Onions in Water, peel off the outside Peels, and set them a simmering over the Fire in a Sauce-pan, with Essence of Veal and Ham. When your Pullets are roasted, dish them, lay the Onions round them in a Ring, pour on them the Essence of Ham, and serve them up to Table hot.

260. Potage of fat Pullets.

CUT a fat Pullet in pieces, lay it in a Marinade of Lemon-juice and Verjuice, with the other seasoning Ingredients. Then make a Paste of Verjuice to fry them in, to a fine Colour, to garnish the Potage round about another fat Pullet that has been boil'd in good Broth. In the mean time let a Cullis be prepar'd with the Bones of the marinated Pullet, Crusts of Bread and Broth, and sprinkle your Potage with it as it lies a soaking, and also with the Juice of a Lemon, and serve it up to Table.

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261. To dress Pullets a la Saingaraz.

LARD your Pullets, roast them; take Slices of Bacon, beat them, fry them in Lard, with a little Flour, a Faggot of sweet Herbs, and some good Gravy without Salt; put in also a few Drops of Vinegar, and thicken it with a Bread-cullis; then cut your Pullets into quarters, and dress them in a Dish, pour the Sauce upon them, with Slices of Gammon, and serve them up hot, after they have been well clear'd from the Fat.

262. To dress Pullets a la Sainte Menehout.

TRUSS the Legs into the Body, slit them down the Back, spread them open, beat them, and take out the Thigh-bones. Cut about two Pound of Veal into Slices, garnish the Bottom of your Stew-pan with it, set it over the Stove to sweat; when it begins to stick, put in a little Flour, and keep your Pan moving over the Fire to brown it; then put in as much Broth as will serve to stew the Pullets; season it with Salt, Pepper, Spice, some Onions, shred Parsley, and a Faggot of sweet Herbs; lard your Pullets with large Lardons of Bacon well seasoned; put them into the Stew-pan, and let them stew over a gentle Fire. When they are about half stew'd, put in a little Cream, and about half a Pint of Milk; then cover the Stew-pan, and let them stew on: When they are enough take them off, and set them by to cool in their own Liquor. When they are cold, take them out, rub them over in the Fat of the Liquor they were stew'd in, drudge them over with grated Bread; lay them in a Pasty-pan, set them in an Oven to brown, or else brown them with a Baking-Cover; or you may broil them on a Gridiron over a slack Fire. Then dish them, pour over them some Essence of Ham, and serve them for a first Course.

If you please you may fry them brown in Hog's-Lard; but if so, you must dip them in beaten Eggs, before you drudge them with Bread; when they are fry'd, lay them to drain, and fold a Napkin in the Dish

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Dish you intend to serve them in, and lay them handsomely upon it, with fry'd Parsley for a first Course.

263. **To dress Pullets a la Tartare.**

LET your Pullets be truss'd as for boiling; then split them down the Back, spread them open, and beat them: Then shred very small, Cives, Parsley, and sweet Herbs; season them well with Salt and Pepper; spread them over the Bottom of the Stew-pan, lay in your Pullets with the Breasts downwards; strew the same Herbs and Seasoning over them; then pour in some melted Bacon, stir them about, and let them lye in this Seasoning for two Hours, before you set them in the Fire: Set them on, melt the Bacon, and keep moving the Pullets in it for near a quarter of an Hour; then take them out and drudge them over with grated Bread, and broil them on a Gridiron over a gentle Fire, till they are brown: Have a hashed Sauce ready, put it into the Dish, lay the Pullets upon it, and serve them up.

If you please, you may serve them up with a Ramolade, which see in Letter R.

264. **To dress Pullets with Truffles.**

YOUR Pullets are to be order'd as in the Receipt to dress Pullets with Gammon; saving, that you must shred a couple of Truffles, to be mixed with your Stuffing, and for the Ragoo, peel some raw Truffles, wash them, slice them, and put them into a Stew-pan with Veal-Gravy, seasoned with Salt and Pepper; when they have stew'd over a gentle Fire till they are enough, thicken your Ragoo with a Cullis of Veal and Ham. Dish your Pullets, take off the Bards of Bacon, pour the Ragoo over, and serve them up for a first Course.

265. **To make a Pullet-pye.**

TRUSS your Pullets, break their Bones, lard them with thick Lardons of Bacon; season them with Salt, Pepper, Spice, young Onions, sweet Herbs, and Parsley; lay them in your Pye, lay over them Slices of Butter, and over them thin Slices of Bacon, and a Bay-

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Bay-leaf or two; then close up your Pye, bake it well.

266. To make Punch-Royal.

TAKE three Pints of the best Brandy, as much Spring-water, a Pint or better of the best Lime-juice, a Pound of double refin'd Sugar. This Punch is better than weaker Punch, for it does not so easily affect the Head, by reason of the large Quantity of Lime-juice more than common, and it is more grateful and comfortable to the Stomach.

267. To make Milk-Punch.

TAKE a Quart of good Brandy, a Quart of Water, nine good Lemons, and half a Pound of double refin'd Sugar, and a Pint and half of new Milk, mingle all these well together, and strain them, over and over, till they are perfectly clear and fine.

268. Punch for Chamber-maids.

TAKE a Quart of Water, a quarter of a Pint of Lime-juice; squeeze in also the Juice of a Sevil Orange and a Lemon; put in six Ounces of fine Sugar; strain all through a Strainer, three times till it is very clear; then put in a Pint of Brandy, and half a Pint of White-wine.

269. To pickle Purflain.

PUT your Purflain into as much Wine as Water, with a little Salt; then boil it, put it into a Pot, and pour in as much White-wine-vinegar, as will cover it; if you please, you may add Sugar to your White-wine.

270. To make Pyes.

PIES being various, according to the Matter they are made of, either Flesh, Fowl, or Fish, you will find them under their proper Articles.

271. To make a Bide Pye.

PARBOIL Cocks-combs and Stones, Veal-sweet-breads and Lambs-stones, cut them into slices; also blanch Ox-palates, and cut them into slices; add to these a Pint of Oysters, some slices of interlarded Bacon, a few Chestnuts roasted and blanch'd, a few Broom
Buds

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Buds pickled, a Handful of Pine-Kernels, and some Dates sliced; season these with Salt, Nutmeg, and whole Mace; fill your Pye with these, lay slices of Butter over them, close it up and bake it; when it comes out of the Oven, cut up the Lid, and having beaten up Butter, with the Yolks of three or four Eggs, some Wine, the Juice of a Lemon well shaken together; pour this into your Pye.

272. To make a Stamp Pye.

BONE a Leg of Lamb, chop the Meat small, with a good Quantity of sweet Herbs shred small, add Currans; season with Salt and grated Nutmeg; then beat the Yolks of three Eggs with Canary, or White-wine, and add to your Meat, &c. Fill your Pye, lay Sweet-meats on the top, close it up and bake it; when it is enough, put in Verjuice, or White-wine and Sugar.

273. To make minc'd Pyes.

PARBOIL a Neat's-Tongue, cut away the Root, and peel it; add to it near double the weight of Beef-suet: Slice the Tongue, and mince it small; mince the Suet by it self, let them both be minc'd, as fine as you can; then put in three Pound of Currans well cleans'd and dry'd; three quarters of an Ounce of Nutmeg, Cloves, Mace, and Cinnamon, beaten very fine; candy'd Orange, and green Citron, of each three Ounces, cut into small thin bits; a Pound of Dates minc'd small, half a Pound of fine Sugar, the yellow Rind of two raw Lemons grated, and if you please, two or three Pippins cut small; a Gill of *Málaga* Sack, half a Gill of Rose-water, and three spoonfuls of Verjuice: Mix all these well together, fill your Pyes, and bake them.

274. To make minc'd Pyes of Beef.

MINCE Butttock of Beef very small, with half the weight of Beef-suet; season it with Salt, Pepper, Nutmeg, Cloves, and Mace; then add Raisins of the Sun, Currans, and Prunes, half the Weight of your Beef and Suet: Fill your Pyes, strew on the Top sliced

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Dates, and minc'd Lemon-peel; lid them up, and bake them.

275. To make minc'd Pyes of any Sort of Meat.

PARBOIL whatsoever sort of Meat you design to make them with; let it lye pressed down all Night: Mince it very fine, and to every Pound of Meat allow two Pounds of Beef-suet, shred fine; mix these well together; then add a little Salt, half an Ounce of Nutmegs, and half an Ounce of Cinnamon, a quarter of an Ounce of Mace, and a quarter of an Ounce of Cloves beaten, and mixt well with your Meat; also chop some Pippins small, and mingle with the rest; and also some Lemon-peel scraped; two Pound of Currans, a Pound of Raisins of the Sun, and a Pound of Dates stor'd, and minc'd; half a Pound of Sugar, and a quarter of a Pint of Rose-water; mix these well together, and put them to every Pound of Meat and Suet.

Several particular Ways of making minced Pyes, you may see under the particular Meats they are made of, as of Eggs, under E; of Veal, under V. &c.

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1. A Dish of Quails and other Fowls.

TRUSS your Quails, as you do Pullets, and fry them with burnt Butter, till they acquire a fine Colour; then put them into a small Pot, with some good Broth, Slices of Bacon, a Bunch of sweet Herbs, Cloves, and other proper Seasoning; and also a beaten Beef-stake, and a Slice of lean Bacon, and some green Lemon, letting all boil over a gentle Fire. When you are serving it up at Table, marple your Potage with a Veal-cullis and Lemon-juice. This must be garnish'd with sweet-breads of Veal, Artichoke-bottoms, Mushrooms and Truffles;

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Fricandoes and Cocks-combs, of the finest of which, you may make a Ring, or Border round the Dish.

2. To fricassly Quails.

PUT your Quails into a Sauce-pan, with a Slice of Ham well beaten; Mushrooms, Truffles, and Morils, and toss them up in a little melted Bacon: Season them with Salt, Pepper and Cloves; add a Faggot of sweet Herbs; put in a little Cullis, or a little Flour to thicken it; and when you have given it two or three Turns over the Stove, put in some good Gravy, and a Glass of Wine to moisten it; and let it simmer for a time over a gentle Fire: When they are near enough, thicken the Ragoo with some sort of Cullis; or two or three Eggs beaten up with Gravy and Verjuice, and serve them up.

3. To make a Puyton of Quails.

CUT Slices of Veal, Bacon, Beef-suet, and the Lean of Ham; mince them with Mushrooms, Cives, and Parsley; season them with Salt, Pepper, Nutmeg, Cloves, and sweet Herbs shred; add a dozen of Coriander-seeds beaten to Powder; soak the Crum of a French Roll in Cream; add to it the Yolks of four or five raw Eggs, mix these all together, pound them in a Mortar. Then take a large Sauce-pan, lay Bards of Bacon all over the Bottom and Sides of it; then spread this Farce or pounded Material about an Inch thick all over the Bottom and Sides of the Sauce-pan, upon the Slices of Bacon, dipping your Hand in beaten Egg, to make the Farce lie smooth: Then having made a Ragoo as directed for a Capon *a la Braise*, Letter C, Number 30, lay them in the middle of your Farce, cover them with it, that the Sauce of the Ragoo may not get out, and do the Farce over with beaten Egg, and lay Slices of Bacon over all; then set it to bake, either in a Baking-cover, or else in an Oven: When it is bak'd, turn it upside down into a Dish, make a Hole at the top, about the bigness of a Five-shilling-

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piece; pour in some sort of Cullis, serve it up hot for a first Course.

4. To make a Quail-pye.

TRUSS your Quails, beat them on the Breast with a Rolling-pin to break their Bones; lard them with thick Slips of Bacon and Gammon; season them with Salt, and Pepper, and slit them down the Back: Let the Livers be laid by. Make a Farce of a little Piece of tender Veal, raw Bacon, Marrow, Parsley and sweet Herbs, a little Veal-suet, all minc'd small; Mushrooms and Truffles chopt; bind the whole Farce with the Yolk of an Egg, and stuff your Quails with it. Also mince and pound some Bacon with the Livers of the Quails, and season them with Spice. Having made your Paste with an Egg, fresh Butter, and a little Salt; roll out two Pieces of it, lay one of them on butter'd Paper, and spread upon it some Lard pounded in a Mortar; then lay in the Quails, with Mushrooms, Truffles, and a Bay-leaf; then cover them with thin slices of Bacon: Then lay on your other Piece of Paste for the Lid; close up the Sides round about, wash over the whole Pye, and set it into the Oven: While it is baking, prepare a good Cullis of Veal-sweet-breads, Mushrooms and Truffles: When it comes out of the Oven, cut up the Lid, take off all the Slips of Bacon, clear off all the Fat, squeeze in the Juice of a Lemon, pour in your Cullis, lay on the Lid, and serve it up hot to Table for a side Dish.

5. To roast Quails.

WHEN you have truss'd your Quails, chop Beef-suet and sweet Herbs together, and stuff their Bellies with it, spit them on a small Spit, and baste them, when they grow warm, first with Water and Salt, but afterwards with Butter, drudge them with Flour: Dissolve an Anchovy in Gravy, put in a couple of Shalots, slic'd and boil'd, squeeze in the Juice of two or three *Sevil* Oranges, and a Lemon; let this be your Sauce; dish them in it; garnish with some Lemon-peel and grated Manchet, and serve them up to Table hot.

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6. To make a quaking Pudding.

BEAT half a Pound of blanch'd Almonds very well, boil them in a Quart of sweet Cream, and strain them; put in a Blade or two of Mace, sweeten it with fine Sugar and Rose-water; beat up the Whites of five Eggs with powder'd Cinnamon, and two or three spoonfuls of Flour, put in what was left in the Strainer, and make it into a Thickness, and boil it, serve it up with Butter, Sugar, and Rose-water.

7. Another Way.

BOIL a Quart of Cream with a little Ginger; pound three quarters of a Pound of blanch'd Almonds, with a spoonful or two of Cream; beat up the Yolks of eleven Eggs, and the Whites of six, with four spoonfuls of Flour, and some Rose-water; put in six Ounces of fine Sugar: When the Cream has stood 'till it is cold, mingle all these with it, and strain them through a Strainer; spread a double Linnen-cloth with Butter; tye it stiff, and let it boil for an Hour, dish it, stick it with Orange Chips, and serve it up with Butter, beaten up with Sack and Sugar.

8. Another Way.

BOIL a Quart of Cream; beat Almonds with Rose-water, and strew over it, and the Yolks of eight, and Whites of four Eggs, strain all together, sweeten with Sugar to your Palate, and thicken with grated Bread: Rub a Linnen Cloth with Flour, tye it up, and dip it either in Rose-water, Milk, or fair Water, boil it, dish it, stick it with blanch'd Almonds, serve it up with Butter, beaten up with White-wine and Sugar.

9. Quavivers.

YOU may fry Quavivers, and put them into a Rago of Mushrooms, Morils, and Artichoke-bottoms, and serve them with what Garniture you please. You may also broil them on a Gridiron, and dress them with a Sauce of Capers and Anchovies.

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You may also put Quavivers into a Fricassy of Chickens, or you may make a Hash of them with chopt Anchovies and whole Capers, all well seasoned, and garnish'd with Crufts of fry'd Bread, and sprinkled with Lemon-juice, when you are just ready to serve them up to Table.

If you would dress Quavivers in Filets with Cucumbers and Mushrooms; you must boil them in a *Court Bouillon*, and cut them as *Perches* and *Soals* that are so dress'd, and they may be served up with Capers.

10. Quiddanics.

SEE them under their proper Articles, as *Pippins*, *Rasberries*, &c.

11. To make Quince Cakes.

TAKE Syrup of Quinces and Barberries, of each a Pint, half a dozen Quinces par'd and cor'd, boil them 'till they are very soft, then strain the Pulp or liquid Part, and boil it up with three spoonfuls of fine Sugar, 'till it be at a candy'd Height; then take it in a Ladle, and make it on Tin-plates in the form of Cakes, let them cool, and set them into a gentle Oven or Stove to dry.

12. To make Quince Cakes transparent.

TAKE a Quart of the Syrup of Quinces, and half a Pint of the Syrup of Barberries; boil them, and clarify them over a gentle Fire, scum them very clean, then add two Pound and a half of double refin'd Sugar; boil them well, stirring them 'till they be come to a Candy Height, then take them off the Fire, let them stand 'till they are almost cold, then lay the Pulp on Tin-plates in the form of Cakes, and dry them in a Stove or Oven.

13. To make Quince Cakes white.

BOIL two Quarts and a Pint of Water well, then put in as much clarified Sugar as will bring it to a Candy; then pare twenty five large Quinces, core them, boil them in Water, and when they begin to be

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be soft, take them out, and beat them to a Pulp, and put that Pulp into the boiling Sugar and Water, let them lye there a good while; then make them into Cakes on Tin-plates: And you may, to make them very white, clarify your Sugar that you first sweeten your Water withal, with Whites of Eggs.

14. To make Composts of Quinces.

PIERCE your Quinces to the Core with a Bodkin, and scald them in Water 'till they become soft: Then take them off the Fire, pare them, and core them, and throw them into fresh Water; then put them into one half Water, and the other half Sugar, and set them on the Fire, and make them simmer together for a while: Then set them by to cool, set them on the Fire again, boil them, and scum the Syrup 'till they are thoroughly impregnated with it; squeeze in the Juice of a Lemon or Orange, and serve your Compost up to Table hot.

15. To make Quince Cream.

ROAST four or five ripe Quinces, core them, slice them thin, and boil them in a Pint of sweet Cream, with a Race of Ginger, over a gentle Fire, 'till it is pretty thick, strain it, and put to it Sugar and Rose-water at Discretion.

16. To make Jelly of Quinces.

PRESS out the Juice of Quinces, and add to each Quart of Juice a Pound of clarified Sugar, boil it up to a Candy Height; then boil it again, adding a Pint of White-wine, in which you have dissolv'd an Ounce of Cherry-tree or Plum-tree Gum, and it will be a perfect Jelly.

17. To keep Quinces raw all the Year.

CUT the worst of your Quinces into small Pieces, boil them in Water, putting a spoonful of Salt into each Quart of Water, and a spoonful of Honey, and boil them 'till the Water tastes very strong of the Quinces, set it by 'till it is cold, put in a Quart of

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White-wine Vinegar; put your Quinces into this Li-
quor, in an earthen Pot cover'd close.

18 Another Way.

TAKE Quinces before they are quite ripe, wash them in Water and Salt, and rub off the Scurf, and let them lye in the Water twenty four Hours; then make a Pickle of Wine-vinegar, Bay-salt, whole Mace and Cloves, with some Bay-leaves, all boil'd together. Put your Quinces into it scalding hot, and parboil them, then put them together with the Pickle into an earthen Pan, and so they may be kept for use for Tarts, &c.

19. Another Way.

TAKE the fairest and largest Quinces, core them; cut the worst of your Quinces in pieces, boil them to make the Liquor strong; when they are a quarter boil'd, strain the Liquor, and put to it some Salt, and stale Beer; put the Quinces into a Pan, put the Liquor to them, and cover them up close.

20. To keep Quinces for yrs.

WIPE them, and put them into a Vessel of Small-beer when it has done working; stop them up close that no Air may get in, and they will keep good all the Year.

21. To make Marmalade of Quinces red, sic'd.

HAVE some Quince Liquor ready, then pare and slice your Quinces; put a Pound of fine Sugar to every Pint of Quince Liquor; then put in as many Slices of Quince as the Liquor will cover; then cover the Pot close, and let them boil softly till they are jelly'd and become of a bright red. Then put Liquor and Slices together into your Glasses.

22. Another Way, not sic'd.

DO not pare your Quinces, only cut them into Quarters; then boil them, Seeds and all, in Water till they dissolve, and turn to a Marmalade. Then strain all through a Straining-bag or Linen-cloth, but do not squeeze them; set the Liquor by. Take their Weight of Sugar, and boil it till it becomes crack'd,

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crack'd, pour this into your Quince Liquor with a little Claret. You may also add some beaten Cinnamon, Nutmeg, Cloves, and Mace; boil all these together, scumming them well, and stirring them often. When the Marmalade is boild to the Consistence of a fine Jelly, which you may know by its falling by great Drops out of a Spoon upon a Plate, or returns to its pearly Quality; take it off the Fire, and strain it through a Linen Cloth or Sieve, and put it up in Pots or Glasses.

Or you may pour it into leaden Moulds; and when it is cool'd, put them in hot Water, as it were into a *Balneo Mariae*; and the Pieces of Marmalade will be easily loosened, and let fall one upon another into Boxes.

23. To make Marmalade of Quinces white.

LET the Quinces be boild tender in fair Water; then take as much fine Sugar as they weigh; wet your Sugar with the Quince Water; then boil it 'till it becomes almost Sugar again; then put in your Quinces, and boil them up quick, and put them in Pots for use.

24. To make red Quince Marmalade in Jelly.

PARE, core, and scald your Quinces; then scald as many as will make a Quart of Juice, squeeze them through a coarse Cloth, and strain them thro' a Jelly-bag; to a Quart of this Liquor put three Pound of scalded Quinces, and three Pound of Sugar; then set them on a pretty brisk Fire; and when it begins to boil, slacken your Fire: When you see it begins to turn red, tye a Pye-plate up in a Cloth, and cover them with it; take care not to boil it 'till it turns muddy and black; but as soon as it is come to be of a fine bright red, take it off, and put it into Pots or Glasses.

25. To make Marmalade of Quinces white, and in Jelly.

TAKE two Pound of the clearest Quinces, pare them, cut them into Quarters, and take out the Cores;

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Cores ; beat two Pound of Loaf Sugar very fine; then lay your Quinces on a white earthen Bason, and strew the Sugar upon them, and let them stand 'til the Sugar begins to be melted; then set them over the Fire, and make them boil apace, keeping them stirring for fear of burning : When it is about half boil'd, put in a Quart of Jelly, and a Pound of Sugar, boil it up quick, and put it up in Pots for use.

26. To make Sherbetade the Spanish Way

TAKE ten Pound of ripe Quinces, pare and core them, a Pint and half of Water, two Pound of fine Sugar : Let them stew all together over a slow Fire, and as they begin to grow dry, put in a little Rose-water, and Sack, or White-wine : Then squeeze out the Juice and Pulp, and add two Pound of Sugar more, and a little Orange-water and Rose-water. When it is enough, if you drop it on a Plate, it will come off clean. Then set it by to cool, put it in Pots or Boxes, strew over it some persum'd Comfits, and keep it close cover'd.

27. To preserve Quinces liquid.

TAKE the soundest, yellowest, and ripest Quinces, pare, core, and quarter them; then boil them in a good quantity of Water 'till they are very soft, with their Parings and Cores; take them off from the Fire; take out some of the Quinces with the Skimmer, and put them into cold Water; set the rest over the Fire again, and give them twenty Boilings; then pass this Decoction through a Straining-bag: Take to every two Ladlefuls of it, one of clarified Sugar, put it into a Copper Pan, put in your Quinces that are to be preserved; you may put in Cochineal or Wine to make them look red; and boil them over a gentle Fire covered. As the Syrup wastes, add more Sugar, boiling it 'till the Syrup becomes pearly. Then set them by 'till they are cold, put them in Pots or Glasses, and pour the Syrup upon them.

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28. To preserve Quinces white.

PARE and **CORE** your Quinces, strewing Sugar on them, as you pare them; before they are par'd, fill the Holes with Sugar, and dash in a spoonful or two of Water, to make the Sugar melt; then put them on the Fire in Water, and let them boil till they are clear and tender, let them boil quick; when they are enough, and you having some Jelly of the Cores, or of Pippins ready, put it to them into the Syrup they were boiling in before; put the Quinces into Calales, when they are near cold; then boil up your Jelly again with the Syrup as fast as you can; just when you are about to take up the Jelly, put in a Musk Comfit into it, and then pour the Jelly on the Quinces.

29 To make a Quince Pudding

TAKE two Pounds of the Pulp of Quinces, a Pound of fine powder'd Sugar of Cinnamon, and Ginger powder'd, of each a quarter of an Ounce; put sixteen Yolks into two Quarts of Cream, beat them up well, add to them the Pulp of Quinces, strew a Cloth with Flour, tye up your Pudding, and boil it.

30. To make a Quince Pye.

TAKE preserv'd Quinces, freed from both Parings and Cores, make a Syrup with Water, boil'd up with fine Sugar; then take as much of it as the Weight of the Quinces you intend to put in your Pye, and put it into a Preserving-pan; boil it, scum it, and then put in your Quinces; let them boil till they be well clear'd, then lay them into your Pye, in halves or quarters; make your Pye round with a cut Cover, put in more Sugar, close it up, bake it, and put in your Syrup, and so ice it over.

31. To make Quiddany of Quinces.

TAKE a Quart of the Liquor, the preserv'd Quinces, and add to it a Pound of raw Quinces, clear'd from the Rind and Core, boil it up with a Pound of Sugar, till it will stand upon a Knife Point, like Jelly.

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32. To make a Quince Tart.

LET your Quinces be either fresh gather'd, or such as have been kept dry in Straw, pare them, and core them; cut them into quarters, and then into thin Slices; then take Pippins, or other hard Winter Fruit, gather'd before they are fully ripe, pare them, core them, cut them into quarters and thin slices, lay in your Tart a Layer of each, scattering scrap'd Orange-peel among the Layers; then put in Syrup of Quinces, and strew on the Top fine Sugar mix'd with powder'd Cinnamon, close it up, bake it in a gentle Oven.

33. To make Syrup of Quinces.

GRATE Quinces, pass their Pulp through a Cloth, to extract their Juice, set this Juice in the Sun to settle, or before the Fire, and by that means clarify it; for every four Ounces of this Juice take a Pound of Sugar, boil'd to a blown Degree. If the putting in the Juice of the Quinces should check the boiling of the Sugar too much, give the Syrup some Boilings, till it becomes pearl'd; then take it off the Fire, and when it is cold, put it into the Bottles.



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1. To bake Rabbits.

LAY by the Livers, divide the Rabbits into quarters, lard them with large Lardons of Bacon well season'd, and with lean Ham; lay Bards of Bacon all over the Bottom of a Stew-pan, and upon them Slices of Veal, season'd with Salt, Pepper, Spices, slic'd Onions, sweet Herbs, Cives, Parsly, Parsnips and Carots; lay your quarters of Rabbet upon these, and then lay the same Roots and Seasoning over them, that you did under them, lay Slices of Veal, and cover all with Bards of Bacon, then either bake them in an Oven, or under a baking Cover; while they are baking, make a Culhs as follows, cut Slices of Veal and Bacon, beat them, lay them

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them in the Bottom of a Sauce-pan, put to them Carots, Parsnips and Onions sliced; let it stand over a moderate Fire, and when it begins to stick to the Bottom of the Sauce-pan, moisten it with a little melted Bacon, drudge it with Flour, stir it all together; then put to it a little Gravy, and a little strong Broth. and three or four Cloves, some whole Cives, a little Parsly, Mushrooms and Truffles cut in pieces, and some Crusts of Bread; let all these simmer together, then pound the Livers of the Rabbits in a Mortar, and put to them a little of the Liquor of the Cullis, and then put them into a Cullis; when they have simmer'd a little, strain all through a Sieve; your Rabbits being bak'd, drain them, put them into your Cullis, set them over the Fire, and give them a simmer or two, then dish them, pour your Cullis upon them, and serve them up hot for a first Course.

2. To bake Rabbits with Slices of Bacon.

LAY by the Livers of your Rabbits, cut them into quarters, and lard them with large Lardons of Bacon, well season'd, and with the Lean of a Ham, then lay in the Bottom of a Stew-pan Bards of Bacon, and Slices of Veal, season'd with Salt, Pepper, slic'd Onions and sweet Herbs, add also Cives, Parsley, Carots and Parsnips slic'd; then lay in the quarters of Rabbits, lay over them the same Seasoning you did under them, with Slices of Carots, Parsnips, Veal and Bards of Bacon; then either set them into an Oven, or under a baking Cover, with Fire both over and under them; then make a Ragoo call'd *Saingaraz*, thus, cut some Slices of Gammon of Bacon, beat them well, toss them up with a little melted Bacon and Flour; put to them some good Gravy, without any Salt in it, and a Bunch of sweet Herbs; let all these stew together, then put in a little Vinegar, and bind the Sauce with a good Cullis; when your Rabbits are bak'd enough, take them out of the Pan, lay them to drain, then put them into the *Saingaraz*, and let them simmer it in for a little while;

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while; dish them, pour the *Saingaraz* over them, and serve them up to Table for a first Course.

You may also bake Rabbits with Ragoos of Cucumbers, which you will find in Letter C, and of Endive, which you will find in Letter E.

3. To bake Rabbits with Mushrooms or Truffles.

CUT your Rabbits into quarters, lay by the Livers, lard your quarters with large Lardons of Bacon well season'd, and with the Lean of a Ham of Bacon; garnish the Bottom of a Stew-pan, with Bards of Bacon and Slices of Veal, season'd with Salt, Pepper, Spices, sweet Herbs; add also slic'd Onions, Cives, Parsnips and Carots sliced, and Parsly; lay in your quarters of Rabbits upon these, and lay the same Seasoning over as you did under, covering with Slices of Onions, Carots, Parsnips, Veal and Bards of Bacon; then bake it in an Oven, or in a baking Pan, between two Fires, the one over, and the other under it; then tof some Mushrooms or Truffles up in a Sauce-pan, with a little melted Bacon, put in a little Veal Gravy, and a little Essence of Ham to moisten them; then skim off all the Fat, and put in a good Cullis to bind them; when your Rabbits are enough, take them up, by them a draining, then put them into this Ragoo, and let them simmer for a while; then dish them, pour your Ragoo upon them, and serve them up hot for the first Course.

4. To boil Rabbits.

PRICK the Rabbits down to their Shoulders, gathering up their hind Legs to their Bellies, lard them with Bacon, if you please, and boil them white; when they are boil'd, take their Livers and mince them small, with fat Bacon boil'd; then put to it White-wine, strong Broth and Vinegar, all together about half a Pint, boil these with some whole Mace, some Barberries, and a little minc'd Parsley, put to these a Ladleful of dawn Butter; dish your Rabbits on Sippets, pour your Sauce over them garnish the Dish with Barberries, and Slices of Lemons.

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5. To bake Rabbits in a Casserole.

DIVIDE your Rabbits into quarters, lard them with thick Lardons of Bacon, fry them with Lard or Butter; then put them into an earthen Pipkin, and stew them in good Broth, some White-wine, Salt, Pepper, a Bunch of sweet Herbs, fry'd Flour and Orange.

6. To stieally Rabbits.

PARBOIL your Rabbits very well, then cut them into halves or quarters, flour them and fry them in fresh Butter; let a Sauce be prepar'd of half a dozen Yolks of Eggs, well beaten, and half a Pint of strong Broth and White-wine, a handful of Parsley boil'd green, and chopp'd small with a little Sugar, and a Nutmeg grated; you may also add Artichoke-bottoms, and slic'd Potatoes roasted; put these into the Pan to your Rabbits, and keep shaking the Pan over the Fire till they are ready to boil; then dish the Rabbits on Sippets, and pour on the Sauce as thick as drawn Butter, garnish with boil'd Parsly, Barberries and Lemon.

7. To hash Rabbits.

WASH the Rabbits, pick the Flesh from off the Bones, and mince it small, add to it a little good Mutton Broth, a Shalot or two, a little Nutmeg grated and a little Vinegar, stew'd together; put in a good piece of Butter, a handful of shred Parsly, serve it upon Sippets, garnish'd with Slices of Lemon.

8. To make a Rabbit Pye.

TAKE young Rabbits, cut them in pieces, fry them in Lard, with a little Flour, seasoning them with Salt, Pepper, Nutmeg, sweet Herbs and Chibbols, adding a little Broth; when they are cold, put them in your Pye, adding some Truffles, Morils, and pounded Lard, lay on the Lid, set it in the Oven, and let it stand for an Hour and a half; when it is about half bak'd, pour in the Sauce in which the Rabbits were fry'd; and when you are about to serve it up to Table, squeeze in some Juice of *Sevil* Orange.

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9 Another Way.

TAKE a couple of Rabbits, parboil them, ~~boil~~ them, lard them, and season them with Salt, Pepper, Nutmeg, Cloves and Mace, and Winter Savoury; lay them into your Pye with a good many forc'd Meat Balls, laying a Pound of Butter on the Top, close it up, bake it, and when it is cold, fill it up with clarify'd Butter.

10. To roast Rabbits.

SPIT them not Back to Back, but Skewer them up Side to Side; while they are roasting, boil some Parsley, mince it, mince the Livers very small, and mix them with melted Butter; when they are enough dish them, pour the Sauce over them, and serve them up.

Or else make your Sauce with the Liver minc'd with some Bacon and Beef-suet, Thyme, Parsley, sweet Marjoram and Winter Savoury shred small, with the Yolks of hard Eggs minc'd; let all these be boil'd in strong Broth and Vinegar; then put to it drawn Butter, grated Nutmeg, and a little Sugar, garnish with Slices of Lemons.

11. To dress Rabbits a la Saingaraz.

LARD your Rabbits, and roast them, then cut some Slices of Gammon of Bacon, beat them well, and tosse them up in a Stew-pan, with melted Bacon and a little Flour; put to them some good Gravy, without Salt, and a Faggot of sweet Herbs; stew all these together, then add a little Vinegar, and thicken with some good Cullis; quarter the Rabbits, dish them, take the Fat off the Slices of Bacon, lay them upon your Rabbits, pour the Sauce over them, and serve them up to Table hot.

12. To roast Rabbits with a Farce in their Bodies.

TAKE a couple of Rabbits, parboil them, cut off their Heads, and first Joints of their Legs; make a Farce for them of their Livers minc'd with a Mushroom, a Truffle, a few Cives and some Parsley minc'd, and season'd with Salt, Pepper and Nutmeg, add a good handful of scrap'd Bacon, then pound all together in a Mortar, and having stuff'd the Bellies of the Rabbits

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Rabbets with some of this Farce; skewer them together, and lard them with lean Ham, fat Bacon, and slices of Veal, wrap them up in Paper, spit and roast them; when they are enough put some Cullis, or Essence of Ham, in a Dish, take off the Bards of Bacon, dish them, and serve them up hot for a first Course.

13. To stew Rabbets.

TAKE two or three Rabbets, boil them till they are half enough, cut them into pieces in the Joints, cut the Meat off from the Bones in pieces, leaving some Meat on the Bones; then put Meat and Bones into a good Quantity of the Liquor in which the Rabbets were parboil'd, set it over a Chafing-dish of Coals, between two Dishes, and let it stew, season with Salt, and gross Pepper, and then put in some Oil; and before you take it off the Fire, squeeze in some Juice of Lemon; when it has stew'd enough, serve up all together in the Dish.

14. To stew Rabbets the French Way.

DIVIDE your Rabbets into quarters, lard them with pretty large Lardons of Bacon, fry them, stew them in an earthen Pan with strong Broth, White-wine, Salt, Pepper, a Faggot of Sweet-Herbs, fry'd Flour and Orange.

15. Ragoos.

RAGOOS are as various as the Matters they are made with, either Flesh, Fish, Fowl, Roots, or Herbs; all which you will find in their proper Places.

16. To boil Raisin.

CUT off their Heads and Legs, truss them, and put them into a Pipkin with good strong Broth, and half a Pint of White-wine, season with Salt, Pepper, whole Mace and Currans; when they are enough, dish them on Sippets, thicken the Broth with grated Marjoram and Butter, dissolve a little Sugar in Rose-water, and Lemon, and Broth, garnish with slices of Orange or put into the serve them up.

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17. To make Raisin Wine.

TAKE twelve Pound of Raisins of the Sun, and stone them, six Pound of white Sugar, the Juice of a dozen Lemons, and the Peels of six; put them into a Pot with a Cover, with twelve Gallons of Water, let them boil for half an Hour; then take them off the Fire, and let them stand close cover'd for three or four Days, stirring it twice a Day; then strain it and bottle it up close for Use, but do not fill the Bottles quite full, least it should break them; set them in a cool Place, and in a Fortnight's time you may drink it.

18. To make Raspberry Cakes.

TAKE Raspberries that are pretty ripe, and as much as they weigh in double-refin'd Sugar, boil'd to a Candy Height, with a little Water, having first bruis'd your Raspberries; put them into the Candy, and mingle them with it, then put them into little Tin Hoops, or drop them on Plates; set them in a Stove, and keep them turning till they are dry. If you would have the Cakes without Seeds, you may strain your Raspberries.

19. To make a Compost of Raspberries.

BOIL Sugar to a pearl'd Quality, then let them have a cover'd Boiling, and by this Means the Business will be effected; but if the Raspberries are over ripe, the Sugar must be boil'd to a little higher Degree.

20. To make a Conserve of Raspberries.

TAKE ripe Currans, pick them, mix them with a few Raspberries, to give them a Smell and Tincture; put them into a Copper-pan over the Fire, to cause them to cast their Juice; then drain them well on a Sieve, then strain them, and let that which runs thro' the Sieve be set again over the Fire, to be dry'd. In the mean while boil the Sugar to its crack'd Quality, then throw in as much of the thick Substance of your Fruit, as will be sufficient to give the Conserve a good Colour and Taste, and temper all well with the Sugar; afterwards work the Sugar, and make it white,
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round about the Pan ; and when you perceive a thin Ice on the Top, take off the Pan, and dress your Conserve in the Moulds.

21. To make Jelly of Raspberries.

TAKE two Pounds of Raspberries, one Pound of Currans, and two and a half of Sugar ; bring the Sugar to its crack'd Quality, then put in your Raspberries, and boil them, scumming them till no more Scum will rise, and till the Syrup is come to a Degree between smooth and pearl'd. If you would have the Jelly be of a very red Colour, let it be cover'd as it boils, simmering it, and put to it some Red-wine, or prepar'd Cochineel.

22. Another Way.

TAKE Raspberries that are pretty ripe, set them over the Fire, in a Preserving-pan, and extract the thin Juice; cooling the Bottom of the Pan, as often as you find Occasion, with Water ; then strain it through a fine Strainer, and when you have gotten as much as you can, add to it the same Quantity of Sugar, and boil it up into a Jelly.

23. To make Marmalade of Raspberries.

THE Body of the Marmalade of Raspberries is usually made of very ripe Currans ; to which is added a handful of Raspberries, to make it appear as if it were made altogether of Raspberries, and is made as follows, strip the Currans from the Bunches, soak them in boiling Water till they break ; then take them from the Fire, and drain them upon a Sieve, and when they are cold, pass them through the Sieve to clear the Syrup from the Grains ; then some time after dry it over the Fire, according to the usual Method ; in the mean time, having allow'd a Pound of Sugar to every Pound of Fruit, let it be brought to its crack'd Quality ; temper all well together, make them simmer a little, strew them with Sugar, and let your Marmalade be conveniently dispos'd of in Pots, &c.

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24. To make Raspberry Paste.

STRAIN Raspberries hard through a Cloth, boil the Juice, for each Pound of Juice take a Pound of double-refin'd Sugar, and as much fair Water as will wet it, boil them to a Candy Height, *i. e.* till it will lie upon a Plate clear, like a chrystal Drop; then put into it the Raspberry Juice, stirring it continually till the Juice and Sugar be well mix'd, set it on the Fire, and let it have a Walm or two, and so put it into Glasses for Paste, scarcely an Inch thick, put it on a Stone where it may be but warm; and when it is grown stiff enough to cut, turn it out upon glaz'd Paper, and cut it into what Forms you please, then lay them on the Stone again, and dry them up.

25. To preserve Raspberries dry.

LET not your Raspberries be too ripe, prick them, and put them into Sugar brought to its blown Quality, an equal Weight with themselves, and let them have a cover'd Boiling; then take them off, scum them, and put them into an earthen Pan, and set them in a Stove for twenty four Hours; when they are cold, drain them from their Syrup, and dress them as you do other Sweet-Meats, in order to be dry'd, strew'd with Sugar, and dry'd in a Stove after the usual Manner.

26. To preserve Raspberries.

NOTE, that those Raspberries that have thick Grains are not so fit for preserving, being full of Juice, which soon turns to Marmalade; but those that have small Grains are more proper, because their Substance is more firm and compact; those Raspberries that grow in moist Places, are not so good as those brought forth in a dry Soil; nor is so much Sugar necessary for preserving them, because Fruits which grow in marshy Grounds dissolve in Sugar.

After having pick'd four Pounds of good Raspberries, give them a Boiling, lightly cover'd, in three Pounds of pearl'd Sugar, stirring them from time to time; then let them stand to cool, take them out, drain them,

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them, and dry them; then put them into the Syrup again, augmenting the quantity with pearl'd Sugar, that it may be sufficient for soaking of the Fruit; then put them into Glasses, pour the Syrup upon them to be kept for Use.

But if the Rasberries are somewhat greenish or tart, put them not at first into Sugar so boil'd, because they will grow hard, so that it is expedient to make Choice of them.

27. To make Quiddany of Rasberries.

PICK your Rasberries, put them in a Pot, stop it up close, and set it into a Kettle of boiling Water; let them stew thus for near an Hour, then strain the Liquor from the Pulp, and put to it an equal Weight of double-refin'd Sugar, and a little Amber-greese or Musk; when you have done, boil all together over a quick Fire, because if they are long, they will lose their Colour.

28. To make a Raspberry Tart.

MAKE Puff-paste, roll it thin, lay it in a Patty-pan, then lay in your Rasberries, strew over them double-refin'd Sugar, close up the Tart, bake it, cut it up, and put in half a Pint of Cream, and the Yolks of two or three Eggs well beaten, and a little fine Sugar; let it stand till it is cold, take off the Lid, and serve it up with Sugar strew'd round the Brims of the Dish.

29. To make a Syrup of Rasberries.

TAKE nine Pints of Rasberries dry gather'd, and clean pick'd, and put them into an earthen Pan, with two Quarts of Canary, and stop it up close with Lute or Paste; set it in a cool Place for ten Days, then add a fourth Part of the Quantity, and fresh Berries, and digest them in a Glass Still; and when all the Colour is taken out of the Berries, strain out the remaining liquid Part, and add as much Sugar to it as will boil it up into a Syrup, scumming it continually while it is boiling.

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30. To make Raspberry Water.

PICK your Strawberries and bruise them, with such a Quantity of Water and Sugar as will make a pleasant Liquor; then clarify it, and strain it, squeezing out the gross Substance strongly, to make the Water of a red Colour. If you should Ice it you must make it clear, by passing it through a straining Bag, and you may perfume it with Musk or Amber at Pleasure.

31. To make Raspberry Wine.

TAKE two Gallons of Raspberries, and eight Pound of double-refin'd Sugar, put them into an earthen Pan, let them stand for two Days, bruising and stirring them often together; then put them into a woollen Cloth, hang them up over another Pan that they may drop into it for twenty four Hours; then put the Liquor into a Stein, with a Tap in it, let it ferment for a Week or ten Days, taking off the Scum, and if it be fine, bottle it up, and after it has stood a Week in the Bottles, put it into fresh Bottles, keeping the Settlings which are in the Bottoms of the Bottles, which may afterwards be put together in Bottles by themselves; you must shift it thus into fresh Bottles two or three times, as long as there are any Settlings in the Bottles.

32. To make Ratafia.

To a Gallon of Brandy add a Quart of French White-wine, and a Quart of Orange-Flower Water, and four hundred Apricock Stones crack'd, and a Pound and quarter of fine Sugar, put them into a large Bottle, stop it close, seal it down, and set it in the Sun for six Weeks, taking it in every Night, if it be wet Weather, and shake it twice a Day; then let it stand to settle, and rack it off till it is thoroughly fine.

33. To make Ratafia white.

TAKE three Gallons of Water, three Pounds of Sugar, three Ounces of Cinnamon, some Nutmegs, Cloves, Mace, Ginger, and white Pepper beaten, tye them up

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in a Rag; boil all these together, and put in the Whites of a couple of Eggs to clarify the Sugar, scum it well, and boil it 'till one third part is boil'd away; or at least 'till you find the Liquor has sufficiently acquir'd the Taste of the Ingredients. Then take it off from the Fire, and put to it three Quarts of Brandy, and pass all through a Straining-bag, or a fine Sieve. You may also give it a fragrant Smell with the Juice of white Strawberries or Rasberries, or else with Orange-flowers.

34. To make Muscadel Ratafia.

TAKE Muscadel Grapes very ripe, press them; and to every Quart of Juice, add a Quart of Brandy, and a quarter of a Pound of Sugar. Put this into an earthen Stein with Mace, Cloves, and Cinnamon, and a few Grains of Pepper, let them stand two or three Days to infuse; afterwards clarify it by passing it through the Straining-bag, put it into Bottles, adding to it a Grain of Musk, if you please.

35. To tincture Ratafia's.

A great Variety may be produc'd out of one Ratafia, either with Mulberries, Rasberries, Strawberries, &c. prepar'd separately with Brandy, Sugar, and Cinnamon: Or you may infuse the Fruits in the Ratafia.

36. To boil red Shanks.

ROAST and baste them 'till they are half roasted; then stick some Cloves about them, and put them into a Pipkin of boiling Water, (but a very small quantity,) let them have a Walm or two, then pour out all the Water but a Pint, and put to them strong Broth and Claret, the Gravy that dropt from them in roasting, Cloves, Mace, Salt, Pepper, and fry'd Onion; when these have all stew'd together, serve them up on Sippets.

37. To butter Rice.

LET your Rice be pick'd and sifted, and when your Water boils, put it in and scum it; when it is boil'd enough, drain it, butter it, serve it up upon fine car-

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ved Sippets, scraping over it Sugar, and strewing Cinnamon Powder over it.

38. To make Rice Cream.

TAKE two Quarts of Cream, four handfuls of Rice-flour, and half a Pound of Sugar, mingle the Rice-flour and Sugar very well together, and put it into the Cream; then beat the Yolks of a couple of Eggs with Rose-water, and put them into the Cream, stir them all well together, set them over a quick Fire, keeping them continually stirring.

39. To make Rice Cheese-cakes.

BOIL two Quarts of Cream a little while, with a little whole Mace and Cinnamon; take it off the Fire, take out the Spice, and put in half a Pound of Rice-flour; then set it on the Fire again, and make it boil, stirring it together; take it off, and beat the Yolks of twenty four Eggs, then set it on the Fire again, and keep it continually stirring 'till it is as thick as Curds, add half a Pound of Almonds blanch'd and pound'd fine, then sweeten it to your Palate.

40. To make a Rice Tart.

BOIL your Rice in Milk or Cream 'till it is tender, pour it out, and season it with Salt, Pepper, Sugar, Nutmeg, Cinnamon, and Ginger; add the Yolks of six or eight Eggs, and put them into your Tart, squeezing in the Juice of Orange, close it up, bake it; when it is baked, scrape Sugar over it, and serve it up.

41. To make Rice Frumety.

TAKE a Quart of Rice boil'd in Milk, soft and thick, new Milk and Cream, of each three Pints, a little Salt, and some Sugar; boil it till it is pretty well thicken'd, put in a Pound and half of plump'd Currans, boil it a little, and serve it up.

42. A Rice Florentine.

BOIL a quarter of a Pound of clean pick'd Rice in Water, and afterwards in Milk, 'till it is as thick as a Hasty-pudding; let it stand 'till it is cold, then put in the Yolks of three, and the Whites of two Eggs

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Eggs beaten, half a Pound of Marrow or Butter, half a Pound of Currans, and add to these a quarter of a Pint of Cream, a spoonful or two of Canary, and a little Rose-water: Add Salt, Nutmeg, Cinnamon, Cloves, and Mace; and two Ounces of candy'd Citron and Lemon-peel, then cover it with Puff-Paste, and bake it: Or you may make it in Chequers at top with slips of Paste, and stick Lozenges in the Chequers, and scrape Sugar over it.

43. To boil Roaches.

SCALE, draw, wash, and cleanse your Roaches well, wipe them dry with a Cloth, give them three or four Scotches with a Knife to the Bone, only on one side: Then put into a Stew-pan as much stale Beer, Vinegar, and Water, with a little White-wine, as will cover the Fish: then put in a handful of Salt, a Bunch of Rosemary, Winter-savoury, Thyme, and Parsley, and a handful of Horse-radish Root slic'd; then set the Stew-pan over a quick wooden Fire, and boil the Liquor up to a Height.

44. To fry Roaches.

SCALE them, gut them, wash them in Salt and Water, and wipe them clean with a Napkin; then flour them and fry them in fresh Butter 'till they are brown and cri'p; then take them out, and lay them in a heated Dish; set them before the Fire to keep; pour off the Butter you fry'd them in. Then in other Butter fry Sage and Parsley crisp, and lay them on your Roaches. In the mean time let some Butter be beaten up with a few spoonfuls of scalding hot Water, in which an Anchovy has been dissolved, and pour this Sauce over your Roaches. Garnish the Dish with Parsley and Strawberry-leaves, and serve it up.

45. To marinate Roaches.

HAVING scal'd, gutted, and cleans'd your Roaches, lay them in a Marinade of Oil, Wine, Lemont-Juice, Salt, Pepper, an Onion slic'd, and a Bay-leaf; then drudge them with grated Bread, and bake them
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in an Oven moderately hot, that they may bake of a fine brown Colour. Then dish them, and garnish with green Parsley and fry'd Bread.

46. To ragoo Roaches.

HAVING prepar'd your Roaches as before, by scaling, washing, and drawing them, broil them on a Gridiron: Fry their Livers with a little Butter, then pound them in a Mortar, and strain them in a Strainer with some good Fish-broth; then season with Salt, white Pepper, and Orange or Lemon-Juice: Rub the Dish with a Shalot or Clove of Garlick, dish your Fish, pour this Sauce over them, and serve them up.

47. Rocamboles.

ROCAMBOLES are a sort of mild and pleasing Garlick, and call'd by some *Spanish* Garlick, much of the same Nature as Shalots, and give much the same Relish.

48. To make fine Rolls.

TAKE a quarter of a Peck of fine Flour, the Yolks of two Eggs, a little Salt, half a Pint of Ale-yeast, mingle all these well together, and knead them into a Paste with warm Milk and a little Canary; when it is well moulded, lay it in a warm Cloth to rise; then mould it again, and make it into small Rolls, bake them, rasp them, and put them into the Oven again for a little while.

49. To make short Rolls.

TAKE a quarter of a Peck of fine Flour, break into it three quarters of a Pound of fresh Butter in small bits; put in some Salt, Sugar, beaten Spice and Coriander-seeds bruised, and a quarter of a Pint of Ale-yeast; when you have mingled them all well together, make them into a Paste with Canary and Milk warmed; wrap it up in a warm Cloth to rise, and when the Oven is ready, make it into Rolls, prick them, bake them, and when you draw them, cover them 'till they are cold.

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50. To make Rosade.

THIS is a Liquor made of pounded Almonds and Milk, mixed with clarified Sugar; but it is a Liquor that will not keep long, but grow greasy.

51. To make Rosa Solis.

INFUSE eight handfuls of the Herb *Rosa Solis* in a Gallon of Brandy, add double refin'd Sugar sifted three Pound, three Pints of Milk-water, and an Ounce of Cinnamon powder'd; add also an Ounce of white Sugar Candy, four Grains of Musk, and strain all through a Cloth.

52. To candy Rosemary Flowers.

STEEP Gum-dragant in Rose-water, and soak your Rosemary-flowers in it: Then lay them on a Paper, and strew sifted Sugar over them; lay them in the hot Sun, turning them, and strewing Sugar over them 'till they are sufficiently candy'd, then keep them for use.

53. To make Conserve of Rosemary Flowers.

TAKE two Pound of Rosemary-flowers, the same Weight of fine Sugar, pound them well in a Stone-mortar; then put the Conserve into well glaz'd Gallypots. It will keep a Year or two.

54. To make Rosemary Essence.

TAKE Rosemary Leaves four Pounds, pound them, put them to steep in six Quarts of warm Water in a Glass Vessel for two Days; then pour your Infusion into a large Copper Alembick, and distil it with a quick Fire 'till you have drawn off three Pints or two Quarts of the Liquor; then unlute the Alembick, and pour in the distill'd Water by Inclination: And you will find in the Bottom, or swimming on the top, a little Oil, which you must put into a Viol, and keep it close stoppt; then distil it over again, repeating the Operation several times 'till no more Oil rises. Then remove the Fire, and distill the Water left in the Receiver, after the same manner as Brandy is rectified for Spirit of Wine.

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55. To make Rosemary Water.

TAKE a quarter of a Pound of Rosemary when it is at its Prime, Flowers and Leaves, a quarter of a Pound of Elecampane-root, half a handful of red Sage, six Ounces of Anniseeds, and one Ounce and a half of Cloves; beat the Herbs together, and the Spices each by themselves, put to them a Gallon of White-wine; and let them stand a Week to infuse, then distill them in *Balneo Marie*.

56. To make Conserve of red Roses.

LET your Roses be gather'd before they are quite blown, pound them in a Stone-mortar, and add to them twice their Weight in double refin'd Sugar, and put them into a Glass close stopt up, but do not fill it full: Let them stand three Months before you use them; remembering to stir them once a Day.

57. To dry or keep Roses.

TAKE the Buds of Damask-Roses before they are fully blown; pull the Leaves, and lay them on Boards, in a Room where the Heat of the Sun may not come at them; when they are pretty dry, let a large Still be made warm, and lay them on the top of it 'till they are crisp; but let them not lye so long as to change their Colour: Then spread them thin; and when they are thoroughly dry'd, press them down into an earthen Pan, and keep them close cover'd.

58 To make Sugar of Roses.

TAKE red Roses of the deepest Colour, pick them well, and dry the Leaves well in an Oven, then pound them to Powder, and sift them: Put a Pound of fine sifted Sugar into a Pan, and with as much Water as will wet it. Then set it over a Chafing-dish of Coals, and boil it 'till it be Sugar again: Then put to it as much of the Powder of Roses as will make it of a good red Colour; stir them well together, and when the Sugar is thoroughly cold, take it off, and put it up in Boxes.

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59. To make Syrup of Roses.

INFUSE three Pound of Damask Rose-leaves in a Gallon of warm Water in a well glazed earthen Pot, with a narrow Mouth, for eight Hours, which stop up so close, that none of the Virtue may exhale: When they have infus'd so long, heat the Water again, squeeze them out, and put in three Pound more of Rose-leaves to infuse for eight Hours more, then press them out very hard. Then to every Quart of this Infusion, add four Pounds of fine Sugar, and boil it to a Syrup.

60. To make Rose-water.

TAKE Damask-roses, gather'd when it is dry, before they open too much; pick off the Leaves clean from the Seeds; lay them spread on a Cloth 'till their Moisture is almost dry'd up; then put them into a Pewter-Still, and make a Fire under them gently by degrees, fastening your Receiver to the Nose of your Still with Paper or Cloth, that no Scent can come out; cork the Bottles up close; being fill'd within an Inch of the Cork. The Rose-leaves will be found at the Bottom of the Still in a Cake, which being dry'd in the Sun, are kept for a Perfume.

61. To dress Rumps of Mutton a la Sauce Robart.

TAKE half a dozen Sheep's Rumps cut large; boil them for three Hours in Water, and three or four spoonfuls of Vinegar, season'd with a handful of Salt, a spoonful of Pepper and Cloves, three or four Onions, a Sprig or two of Thyme, and a Bay-leaf. Put the Spice and Herbs in after the Pot has been scum'd: When the Rumps are boil'd tender, take them out, and lay them in a Cullender to drain, score them on the sides with a Knife, dip them in drawn Butter, roll them in grated Bread, and broil them brown. In the mean time make your Sauce *Robart* thus: Put a piece of Butter the bigness of an Egg into a Sauce-pan, set it over the Fire 'till it is almost brown, then put in a handful of Onions minc'd very fine; let them stew gently 'till they are brown, then
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put in half a spoonful of Flour: Let them stew a little longer, then put in a Ladle of Gravy, a little Salt and Pepper, let them boil for a quarter of an Hour, skim off the Fat, and put in half a spoonful of Mustard, the Juice of a Lemon or a little Vinegar. Pour the Sauce into your Dish, lay the Rumps upon it: Garnish with fry'd Parsley, or Lemon, or both, and serve it up for a first Course.

62. To dress Rumps of Mutton a la Sainte Menchout.

GARNISH the Bottom of a Stew-pan with slices of Bacon, and then lay over them slices of Veal, season'd with Salt, Pepper, all sorts of Spice and sweet Herbs, and on them slices of Onion; then lay in your Rumps, lay slices of Onions upon them, slices of Veal on the Onions, and slices of fat Bacon on the Veal; cover the Stew-pan close, and either set it in an Oven, or a *la braise* between two Fires: When the Rumps are enough, take them out, and drudge them well with grated Bread, and broil them on a Gridiron. While they are doing, make for them a Sauce call'd *Ramolade* thus; tosse up Anchovies, minc'd Capers, Cives and Parsley, and a Clove of Garlick in some good Gravy, a little Oil, and with Salt, Pepper, and other common Seasonings; pour this *Ramolade* in the Dish, lay the Rumps upon-it, and serve them up to Table hot.

63. To farce and fry Rumps of Mutton.

COVER the Bottom of a Stew-pan with Bards of Bacon, &c. as in the Receipt above-directed, and stew them a *la braise*, or bake them in an Oven. Then wrap them up in forc'd Meat made as follows: Take a Pound of Leg of Veal, half a Pound of fat Bacon, and half a Pound of Suet, boil them for half an Hour, then throw them a little into cold Water, that your fat Bacon may not run to Oil in mincing. Then mince each of them separately by themselves very fine, then mince all together, and pound them well in a Marble-mortar, with the Crum of a *French Roll*, soaked

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soak'd in Milk or Broth, and four raw Eggs, season'd with Salt and Pepper, according to your Discretion, a little Nutmeg, a little Parsley and Onion minced very fine. Having pounded all these together to a Paste, wrap the Rumps up in this forc'd Meat, dip them in beaten Eggs, drudge them with Flour, and fry them in Hog's-lard 'till they are of a fine brown Colour, then dish them, and serve them up.



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1. To make an excellent Sack-Poffet.

BEAT fifteen Eggs, Whites and Yolks, very well, and strain them; then put three Quarters of a Pound of white Sugar into a Pint of Canary, and mix it with your Eggs in a Basin, set it over a Chaffing-dish, and keep continually stirring it, till it is scalding hot; in the mean time, put some bits of Nutmeg into a Quart of Milk, and boil it; then pour it into your Eggs, they being scalding hot, hold your Hand pretty high, as you pour it, and let it be stirred all the while you are pouring it; then take it off the Chaffing-dish, set it before the Fire for half an Hour.

2. To make Conserve of Sage.

TAKE a Pound of fresh Sage-flowers, and beat them well in a Mortar with a Pound of Sugar; then put them into a well glaz'd Pan, and set them in the Sun, stirring them every Day. It will keep good the whole Year.

3. To make Sage-Cream.

BOIL a Quart of Cream, pound red Sage in a Mortar, put into the Cream a quarter of a Pint of Canary, and a quarter of a Pint of Rose-water, with half a Pound of Sugar. After the same manner you may do by any sort of good Herbs.

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4. To make Sage-Water.

TAKE Sage-flowers, sprinkle them with White-wine or Water, let them stand a-while to macerate; then distil them in *Balneo Mariae*.

5. To make Sagoe.

BOIL a Quart of Water, let it stand till it is cold; then put to it two Ounces of Sagoe, and stir them together till it is pretty thick; then put in half a dozen Spoonfuls of Canary, or White-wine, the Juice of a couple of Lemons, a bit of Lemon-peel, and sweeten to your Palate.

6. Sallets.

SALLETS are commonly made of Lettuces of any sort, Sage, Sorrel, Parsley, Farragon, Cresses, the white Part of young Onions, or Shalots, all pick'd and wash'd, and in proportion to different Palates; these are eaten commonly with a little Salt, one part Mustard, two parts Vinegar, and three parts Oil, well beaten together and pour'd over the Sallad, or put in, the several Sides of the Dish, that each Person may roll his Sallad in as he pleases.

7. Sallets for Winter.

TAKE a hard Cabbage, and with a sharp Knife shave it as thin as possible, that it may not be discern'd what it is, and serve it up with Oil, Mustard, and Vinegar.

Or else take Corn-sallet, and Horse-radish scrap'd fine, dress it handsomely, and serve it with Oil and Vinegar.

8. To make a Grand Sallet for the Spring

TAKE Cowslip Buds, Violet-flowers and Leaves, young Lettuce, Spinage, *Alexander* Buds, Strawberry-leaves, Water-cresses, Brooklime, &c. each apart by themselves: Then take also Capers, Olives, Samphire, Cucumbers, Broom-buds, Raisins, and Currans par-boil'd, Almonds blanch'd, Barberries, and other Pickles; then lay a Turnip, or some other hard thing for a Standard in the middle of the Sallet, let it be formed like a Castle made of Paste, wash'd over with
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the Yolks of Eggs, and within it a Tree made in like manner, and coloured with green Herbs, and stuck with Flowers; you must also have annexed to it twelve Supporters round it, flooping to it, and fastened to the Castle; then having made four Rings of Paste, each bigger than the other, the biggest must compass the Castle, and reach within three Inches of the Feet of your Supporters; the second must be within two Inches of that, and so place as many as you think convenient, and according to the Size of your Dish, that they may be like so many Steps, one above another; then place one sort of your Sallet round on the uppermost Ring, and so on till you come to the Dish, laying a several Sort on every one; then place all your Pickles from the Sallet to the Brim of the Dish, each by it self; then garnish your Dish with all things suitable to the Season. These grand Sallets are only for great Feasts.

Remember that in Autumn, your Standard ought to be the resemblance of a Castle, carv'd out of Carots and Turnips; in the Winter a Tree hung with Snow; in Summer a green Tree.

9. To make a Sallet of a cold Capon, or Pullet.

CUT the Breast of a Capon, or Pullet roasted, in as thin slices as you can; put in Vinegar, and a little Sugar, if you please; then mince together a Handful of Capers, a little long Grass, or Tarragon, and half a dozen Anchovies; when these are minced, but not too small, strew all on your Sallet; garnish with Oranges, Lemons, or Barberries, and serve it up with a little Salt.

10. Salmon bak'd to be eaten cold.

SCALE the Salmon, wash and dry him, chine him, and season him with Salt, Pepper, Ginger, Cloves, and Mace; lay him on a Sheet of Paste, and form it in the Shape of a Salmon, lay in Slices of Ginger, large Mace, and Butter upon the Fish, and turn up the other half of your Sheet of Paste on the Back, closing them on the Belly side, from Head to Tail,

bringing him into Proportion with Head, Fins, Gills, and Tail: Scale him, leave a Funnel to pour in Butter, and when it is bak'd, set it by to cool.

11. To boil Salmon.

CLEAN and Scale the Salmon, and take either the whole side, or what Part of it, you please, and cut it into Pieces of a reasonable bigness; wipe off the Blood, but do not wash it; take as much Wine and Water, (of each an equal Quantity) as will just cover it, put in Salt according to the Quantity of your Liquor; then put in the Salmon, make it boil up quick, put in also a Quart of White-wine-vinegar; if the Fire be brisk, it will be boil'd in half an Hour; then having prepar'd a Sauce for it of Butter beaten up with Water, and the Yolks of two or three Eggs dissolved in it, and a little of the Liquor, with some grated Nutmeg, and Slices of Lemon; take up your Salmon, dish it, pour the Sauce over it; garnish with scarfed Manchet, Slices of Lemon, Spices, Barberries, fry'd Greens, and serve it up.

12. To boil a Jole of Salmon.

PUT a Pint of Vinegar into Water, a good Quantity of Salt, a Faggot of sweet Herbs, an Onion stuck with Cloves, a little Nutmeg, Pepper, and whole Mace, and a Piece of Lemon-peel; set them on the Fire in a Stew-pan, or Kettle, and boil them well for a good while; then put in your Jole, make it boil apace, and it will be done in a quarter of an Hour: In the mean time, for the Sauce, boil a couple of Anchovies in strong Broth, with a bit of Lemon-peel, and strain it through a Sieve; then put to it a Pound of Butter, and half a Pint of Claret, and thicken them over the Fire; then dish your Jole, pour the Sauce over it. Garnish the Dish with Lemon-peel, and serve it up.

13. To boil a Salmon.

TAKE either a whole Salmon, a Jole, Rand, or Chne; slice it, or cut round it, about the thickness of an Inch; steep it in Claret, and Wine-vinegar, Salt, and

and Sallet-oil, with gross Pepper, sic'd Ginger, a Clove of Garlick, large Mace, and whole Cloves; then broil it on a slack Fire, basting it with the Liquor it was steeped in, with some streight Sprigs of Rosemary, Thyme, Parsley, and sweet Marjoram, in the meane time boil up the Gravy with some Oyster-Liquor, and when the Salmon is broil'd, dish it, pour the Sauce over it, lay the Herbs about it, and serve it up.

14. **To broil Salmon with brown Sauce.**

CUT your Salmon in slices, melt some Butter in a Sauce-pan, and put in some Salt; when it is melted, rub the slices of Salmon with the melted Butter, and lay them on a Gridiron over a gentle Fire. For the Sauce, put a Lump of Butter as big as an Egg into a Sauce-pan, and set it over the Fire; and when the Butter is melted, put in half a spoonful of Flour; and keep it moving over the Fire 'till it is brown, then put in a Glaiss of White-wine and Fish-broth; season the whole with Salt and Pepper, a Bunch of sweet Herbs, an Onion stuck with Cloves, and a little Parsley shred. When the Salmon is broil'd enough, put them into this Sauce, and let them simmer in it, till as much of it is wasted away as you think proper; then lay the slices of Salmon in a Dish, then bind the Sauce with a thickening of the Yolk of an Egg or two beaten up with a little Verjuice; pour it upon the Salmon, and serve it up.

15. **To dress Salmon au Court Bouillon.**

WHEN your Salmon has been drawn and cleansed, let the Sides of it be cut pretty deep, that it may the better take the Relish of the *Court Bouillon*; lay it on a Napkin; and season it with Salt, Pepper, Nutmeg, Cloves, Onions, slices of Lemon, Parsley, Cives, sweet Basil, and a Bay-leaf or two. Work up a Pound of Butter with a little Flour, and put into the Belly of the Fish; then wrap it up in a Napkin, tyed it up with Tape, and lay it in a Fish-Kettle proportioned to the Bigness of the Salmon; put to it Water, Vinegar, and Wine; as much as is sufficient

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to boil it; set it over a quick Fire: When it is boil'd enough, take it off, and set it over a Stove, and keep it just simmering 'till you are ready to serve it up; then take it out of the Napkin, lay another Napkin in a Dish, lay the Salmon upon it, garnish it with green Parsley, and serve it up hot for a first Course.

16. To dress a Tail-piece of Salmon in Casserole.

TAKE a Tail-piece of Salmon, scale it, loosen the Skin, so as it may fall off from the Flesh. Take away the Filets, and fill up the void space with good Fish-sarce, or with fine Herbs, Butter, and Chippings of Bread; afterwards put the Skin upon the Tail again, then bread it handsomely, and bake it in an Oven with White-wine, Salt, Thyme, Chibbol, a Bay-leaf, and Lemon-peel. When it is bak'd, pour a Rago upon it, garnish it with what you please, and serve it up.

17. To dress a whole, or part of a Salmon.

LARD the Salmon with large Lardons of Bacon well seasoned, and tye it about with a Packthread. Cut Slices of a Filet of Veal to the Quantity of two or three Pounds: Garnish the Bottom of a Stew-pan with Slices of fat Bacon, lay upon them Slices of Veal, set it over a gentle Fire; and when the Meat begins to stick, sprinkle some Flour over it, and give it six or eight turns over the Stove, keeping it continually moving, and moisten it with good Broth, and a few spoonfuls of Gravy. Then lay your Salmon into a long Stew-pan; pour the Liquor of the *Braise* upon it, and lay the slices of Veal upon the Fish; then pour in a Bottle of White or *Champaign* Wine, and take care that there be Liquor enough to stew it; put in also a Lump of Butter, Salt, Pepper, Spices, slices of Onion and Lemon, Cives, Parsley, and sweet Herbs, and let it stew over a gentle Fire; when it has stew'd enough, take it off the Fire, and let it stand for about two Hours in the Liquor to give it a Relish, being close cover'd to keep it warm; then take

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take it up, drain it, unbind it, dish it, pour over it either a Ragoo of Cray-fish made with Gravy, or else a Ragoo made of Veal Sweet-breads, Cocks-combs, &c, and serve it up hot

18. To farce slices of Salmon.

CUT slices of Salmon an Inch thick, take off the Skins, then make a Farce as follows: Mince some Flesh of a Salmon with the Flesh of an Eel, Mushrooms, Cives, and Parsley; season it with Salt, Pepper, Nutmeg, and a little sweet Basil: When you have shred all these together, beat three or four Cloves, and about a dozen Coriander-seeds in a Mortar, put the minc'd Fish to them with a good piece of Butter, and pound them all together: Then put a piece of Crum Bread about as big as your Fist into a Sauce-pan with Cream or Milk, and beat up in it the Yolks of four Eggs, and when it is grown thick, take it off the Fire, and set it by to cool; then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream when it is cold, and pound it all well together; then cover the slices of Salmon with this Farce, and rub them over with beaten Egg and melted Butter. Then lay a little Butter in a Pasty-pan or Dish, season it with Salt, Pepper, Spices, sweet Herbs, minc'd Parsley, and whole Cives; having laid this Seasoning in your Pasty-pan, lay in your slices of farced Salmon, and put them into an Oven, and when they are baked of a curious brown Colour, put into a Dish a Ragoo of Cray-fish, lay your slices of farced Salmon on the Ragoo, and serve it up to Table hot.

19. To fritassly Salmon.

TAKE a piece of fresh Salmon, either Tail or Middle-piece, and cut it into Pieces of the Length and Thickness of your Finger; then mince sweet Herbs, Parsley, and Fennel, very small; then season your Salmon with Salt, Mace, Cloves, Ginger, and Nutmeg, all pounded small, and mix them together with the Yolks of half a score Eggs; then fill a

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Pan with clarified Stuff, make it very hot, then scatter in your Fish and Seasoning very quick, and take care in frying it, that it does not get into Lumps; when it is about three quarters fry'd, pour out the Fat you fry'd it in, and instead of it put in White-wine, large Oysters, and their Liquor, a large Onion, a couple of Anchovies, some minced Thyme, and a little Nutmeg: Then beat up the Yolks of four Eggs with some of the Liquor, and when it is enough, dish your Fricassly on Sippets; pour this Sauce over them, run it over with drawn Butter; garnish with Oysters, and serve it up.

20. To fry Salmon.

TAKE either a Chine, Rand or Jole of Salmon, put thin slices of Butter into the Pan, and fry it 'till it grows crisp: In the mean time prepare your Sauce as follows; Put into a Sauce-pan some Claret, sweet Butter, the Liquor of pickled Oysters, the Juice of Oranges, and grated Nutmeg; set them over a slack Fire, beat them continually; dish your Fish, pour the Sauce over them; garnish with Sage-leaves and Parsley fry'd in Butter, but not too crisp, and serve it up hot.

Or you may add to the Sauce some Vinegar, and to the Garnish slices of Orange, and Pippins slic'd and fry'd, or Clary fry'd in Butter; or Yolks of Eggs and Quarters of Oranges round the Dish, with some fry'd Greens.

Or you may make a Sauce with Butter beaten up with three or four spoonfuls of hot Water, in which an Anchovy has been dissolv'd.

21. To hash Salmon.

TAKE any Part of a Salmon, either Jole, Rand or Tail, with some fresh Eel; set it in warm Water, take off the Skin, mince it fine; season it with Salt, Pepper, beaten Cloves, Mace, and sweet Herbs, put it in a Pipkin with some Claret, blanch'd Chestnuts, Goosberries, Barberries, or Grapes; when it has stew'd enough, dish it on Sippets, run it over with

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with beaten Butter, garnish the Dish with grated Bread sifted, Oysters fry'd in Butter, Cockles or Prawns.

22. **To marinate Salmon to be eaten cold or hot.**

TAKE a Salmon, cut it into Joles and Rands, and fry them in Sallet-Oil, or clarified Butter; then set them by, then put into a Pipkin as much Claret and Wine-Vinegar as will be sufficient to cover them, put in a Faggot of sweet Herbs, as Rosemary, Thyme, sweet Marjoram, Winter-savoury, Parsley, Sage, Sorrel, and Bay-leaves; Salt, gross Pepper, Nutmeg, and Ginger slic'd, large Mace and Cloves; boil all these well together, lay your Salmon into a Pan, and all being cold, pour this Liquor over it, lay on slic'd Lemons and Lemon-peel, and cover it up close; and you may either serve it hot or cold, with the same Liquor it was souc'd in, with Spices, Herbs, and Lemons on it.

23. **To marinate and fry Salmon.**

CUT the Salmon in slices, take off the Skin, then take out the middle Bone, and cut each slice asunder; then put them into a Sauce-pan, season them with Salt, Pepper, half a dozen Cloves, an Onion cut in slices, some whole Cives, a little sweet Basil, Parsley, and a Bay-leaf; then squeeze on them the Juice of three or four Lemons; or instead of that use Vinegar, let the Salmon lye in this Marinade for two Hours, then take it out, dry it with a Cloth, drudge it with Flour, and fry it brown in clarified Butter; then lay a clean Napkin in a Dish, lay the slices of fry'd Salmon upon the Napkin: Garnish with fry'd Parsley, and serve it up.

24. **To make a Pupton of Salmon.**

SCALE, skin, and bone your Salmon, lay the Flesh on the Dresser with the Flesh of Eels, minc'd Mushrooms, Cives, and Parsley, seasoned with Salt, Pepper, Nutmeg, and a little sweet Basil: Let all these be shred very well together; beat three or four Cloves with a dozen Coriander-seeds in a Mortar,

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pan with sweet Butter, and toss them up over a Stove; put to them a little Fish-broth, Salt, Pepper, a Faggot of sweet Herbs, and let all simmer over a gentle Fire; then put in some brown Cullis to bind your Ragoo. And when the Salmon is bak'd of a fine brown Colour, pour the Ragoo into a Dish, lay your slices of Salmon upon it, and serve it up hot for a first Course.

28. To dress Salmon with sweet Sauce.

CUT your Salmon into slices, flour them, and fry them in refin'd Butter. Then soak them a little while in sweet Sauce made of red-wine, Salt, Pepper, Cinnamon, Cloves, Sugar, and green Lemon, and serve them up with what Garniture you think proper.

29. To stew Salmon

DRAW the Salmon, scotch him on the Back, then put him either whole or in pieces into a Stew-pan, and pour upon him as much Beer-Vinegar, Water, and White-wine, as will cover him; put in a Seasoning of Salt, whole Pepper, slic'd Ginger, large Mace, whole Cloves, a Faggot of sweet Marjoram, Rosemary, Winter-savoury, Thyme and Parsley, and an Orange cut in halves; add a good Lump of Butter: Let all stew together very leisurely, and when the Salmon is enough, dish it upon Sippets, lay on it your Spices, and slices of Lemon, run it over with Butter, beaten up with some of the stew'd Liquor, &c. Garnish with grated Manchet, &c. and serve it up hot for a first Course.

30. To dress Salmon in Stofado.

TAKE a whole Rand or Jole of Salmon, scale it, and put it in an earthen Stew-pan, put to it Wine, Vinegar, Salt, gross Pepper, slic'd Ginger, four or five Cloves of Garlick, large Mace, and a few whole Cloves; add also a Faggot of Rosemary, Thyme, and sweet Marjoram, Parsley, and two or three Bay-leaves; put in also a Pound of good Butter, close up the earthen Pot with Paste, bake it in an Oven, serve it up on Sippets with some of the Liquor, and Spices

on it: Run it over with beaten Butter and Barberries, lay on it some of the Herbs, slices of Lemon and Lemon-peel.

31. To pickle Salmon.

CUT a Salmon into half a dozen round Pieces, boil it in two Parts Water, and one of Vinegar; but do not put in the Fish 'till the Liquor has boil'd for half an Hour; when the Salmon has boil'd enough, take it up and drain it; then put in two Quarts of White-wine, and two Quarts of Vinegar, boil a good Quantity of Cloves, Mace, whole Pepper, Rosemary-leaves, and Bay-leaves, for half an Hour: When your Salmon is cold, rub it with Salt and Pepper, and put it up in what you design to keep it in, laying a Layer of Salmon, and another of Spice that was boil'd in the Liquor; pour your Liquor on the Salmon, and if you renew the Pickle once in a Quarter, the Fish will keep good all the Year.

32. To pot Salmon.

SEASON your Salmon with Salt, Pepper, Cloves, Mace, and a Bay-leaf or two. Put it into an earthen Pot with as much melted Butter as will cover it, then bake it with small white Bread, and when it is bak'd, take it out of that Pot, and put it into another, clarify the Butter, and pour upon it, and cover it well.

33. To make a Salmon Pye.

TAKE a fresh Salmon, scale it, draw it, and wipe it dry. Scrape out the Blood from the Back-bone, scotch it on the Back and Side, and season it with Salt, Pepper, and Nutmeg, butter the Bottom of the Pye, lay in some whole Cloves, and some of the Seasoning, then lay in the Salmon, lay some whole Cloves upon it, and Nutmeg slic'd, and also Pieces of Butter, then close it up, and baste it over with Eggs, or Saffron-water, and bake it; when it is bak'd, fill it up with clarified Butter. Let your Pye be made in the form of your Fish.

34. *Or thus.*

TAKE a Middle-piece of Salmon, cut it into three Pieces; season them well with Salt, Pepper, Cloves and Mace; lay Puff-paste in the Bottom of a Pasty pan; then lay a Layer of Butter, and then a Layer of Salmon, 'till all is in; then having ready some farc'd Meat, made of an Eel chopt fine, Marrow, Oysters, the Yolks of hard Eggs, two or three Anchovies, sweet Herbs, and grated Bread, seasoned with Salt, Pepper, and other Spice; lay this farc'd Meat round the Salmon in your Pye, and on the top of it, close it up, and bake it.

35. *To make a Salamongundy, Salmingonia, or Salgundy.*

TAKE two or three *Roman* or Cabbage-Lettuce; and when you have wash'd them clean, swing them pretty dry in a Cloth; then beginning at the open End, cut them cross-ways, as fine as a good big Thread, and lay the Lettuce so cut about an Inch thick in the Bottom of a Dish: When you have thus garnish'd your Dish, take a couple of cold roasted Pullets or Chickens, and cut the Flesh of the Breasts and Wings into slices about three Inches long, a quarter of an Inch broad, and as thin as a Shilling, lay them upon the Lettuce round the one End to the middle of the Dish, and the other toward the Brim: Then having bon'd and cut half a dozen Anchovies, each into eight Pieces, lay them all round betwixt each slice of the Fowls; then cut the lean Meat of the Pullets or Chickens Legs into small Dice, and cut a Lemon into small Dice: Then mince the Yolks of four hard Eggs, with three or four Anchovies, and a little Parsley; and make a round Heap of these in the middle of your Dish, piling it up in the Form of a Sugar-loaf, and garnish it with small Onions as big as the Yolks of Eggs, boiled in a good deal of Water, very tender and white; put the largest of the Onions on the middle of the minc'd Meat, on the top of the Salamongundy, and lay the rest all round

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round the Brim of the Dish, as thick as you can lay them; then beat some Sallet-Oil up with Vinegar, Salt, and Pepper, and pour over it all; garnish with Grapes just scalded, or *French* Beans blanch'd, or Station-flowers, and serve it up hot for a first Course.

36. Another Way.

MINCE a couple of Chickens, either boil'd or roasted, very fine, or Veal, if you please; also mince the Yolks of hard Eggs very small; and mince also the Whites of the Eggs very small by themselves; also shred the Pulp of Lemons very small; then lay in your Dish a Layer of your minced Meat, a Layer of Yolks of Eggs, a Layer of Whites, a Layer of Anchovies, a Layer of your shred Lemon Pulp; a Layer of Pickles, a Layer of Sorrel, a Layer of Spinage and Cloves, or else Shalots shred small: When you have fill'd your Dish with all these Ingredients, set an Orange or Lemon on the top; then garnish it with Horse-radish scrap'd, Barberries, and slices of Lemon. Then for the Sauce, beat up some Oil with the Juice of Lemons, Salt, and Mustard thick, and serve them up for a second Course, Side-dish, or a Middle-dish for Supper.

37. To make Salop.

To a Quart of Water, put an Ounce of Salop, stir it 'till it is thick; then add to it Orange-flower-water, or Rose-water, or Canary; you may, if you please, add a little Juice of Lemon and Sugar.

38. To make a Salpicon.

TAKE Cucumbers, cut them in two, take out all the Seeds, then cut them into square Bits in the form of Dice, and lay them in a Marinade made with Vinegar, Salt, Pepper, and an Onion or two cut in slices: Take the lean of a Ham or Bacon, and cut that into square Pieces like Dice; take also Mushrooms and Truffles, Veal Sweet-breads, Livers, and the Breasts of Pullets. Squeeze the Cucumbers out of the Marinade, put them into a Sauce-pan with a little melted Bacon, or fry them in Lard, and toss them

them up over a Stove; then put in a little Gravy, and set them to simmer over a gentle Fire; then strain of all the Fat. Then take another Sauce-pan with a little melted Bacon, and put in the Ham, that you had cut into Dice, and also a few Cives, and a little Parsley. Mince your Sweet-breads, Mushrooms, Truffles, and Artichoke-bottoms, and toss them up all together; put to them some Gravy, Salt, Pepper, and a Faggot of sweet Herbs, let them simmer a while, then skim off all the Fat. When they are almost stew'd enough, having cut off the Flesh of the Pullets-breasts, and the Livers into Dice, put them in also; then put in to your Salpicon, some Essence of Ham, and Cullis of Veal and Ham to bind it, When the Cucumbers have stew'd enough, put to them some Cullis of Veal and Ham; then put the Ragoo of Cucumbers into the Sauce-pan; so all being put together, make a Hole in your Piece of roast Meat, by cutting out a large Piece; if it be a Quarter of Veal or Mutton, make it in the Leg, and pour the Salpicon into the Hole. Or you may serve the Salpicon by it self.

This is us'd in great Dishes of roast Meat, such as Chines of Beef, Barons of Beef, Chines, or Quarters of Veal or Mutton, &c.

39. To make the Tail of a Salt Fish.

MINCE the Flesh of a Carp, and half the Quantity of the Flesh of an Eel together, with Mushrooms, and add to them Cream, and the Yolks of three or four Eggs raw; season them with Salt, Pepper, Spices, Cives, Parsley, and sweet Herbs minced; mingle all these well together, and pound them in a Mortar with sweet Butter. Boil the Salt-fish-tail; take out the Flesh in Flakes, keep the Bone whole with the End of the Tail hanging to it. Then brown some Butter with Flour in a Sauce-pan, and toss up some Mushrooms, and Truffles in it; put in a little Fish-broth to moisten them, let them stand a little while to simmer; then skim off all the Fat, and add to the Ragoo the Flakes of your Salt-fish, with the milts of Carps;

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Carps; put in some Cray-fish Cullis to bind it, and let it by to cool. Lay the Bone of your Salt-fish with the Tail in a Dish, or Pasty-pan, and lay your Farce about it in the shape of a Salt-fishes-tail; make round it a rim, two or three Inches high, pour your Ragoo into it, and cover it with some Farce of Carps, &c. smooth it over with a Knife dipt in beaten Egg; pour over it melted Butter, drudge it with grated Bread, and set it in an Oven till it is of a fine brown Colour, and serve it up hot for a first Course.

If it be put into a Pasty-pan, thin slices of Bread must be laid under it, to prevent it from sticking to the Pan, and that you may slide it the easier out of the Pasty-pan into the Dish you would serve it in.

40. To fry Salt fish.

WATER the Tail of a Salt-fish, till it is very fresh; then cut it in slices, or fry it whole, as you please; when you have dry'd it well, drudge it with Flour; fry it in clarify'd Butter till it is brown, and serve it up dry, with nothing but fry'd Parsley.

41. To dress Salt fish a la Sainte Menchout.

TAKE a couple of Tails of Salt-fish, put them into boiling Water, and when they are boil'd, divide them into Stakes as large as you can. In the mean time make a Sauce for them thus; take a Stew-pan, put in it some sweet Butter, a Pinch of Flour; set it over a Stove; put in also some Cream, Pepper, and Nutmeg, Capers, Mushrooms, Truffles and Parsley shred; when these have simmer'd together, for some time over a Stove, set it by to cool; while you make a Hash of Carp in the manner following; take a Carp, scale, skin and bone it, hash the Flesh, put it into a Sauce-pan, and dry it a little over the Fire till it grows white; then take it out, put to it a few Mushrooms and Truffles, some Cives and Parsley, all minc'd very fine, and mix'd well together. Then set a Sauce-pan over a Stove, with a good Piece of fresh Butter in it, brown it with Flour; then put your Hash into it, season with Salt, Pepper, and a slice or two of Lemon, let it have

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two or three turns over the Fire; then moisten it well with Fish-broth, and thicken it with three spoonfuls of Cray-fish, or other Fish-cullis. When this Hash is made, put it into a Dish. Garnish the Brims all round with your Salt-fish, but lay them not so as to cover the Hash in the middle; strew over the whole, crum Bread, crumbled very fine, set it in an Oven to brown, and serve it up hot for a first Course.

42. To dress Salt-Fish a la Moutizeur.

PICK the Flesh of a Carp from the Bones, and clear from the Skin, mince it small; put a Stew-pan over a Stove with a good Quantity of Butter, and five or six whole Onions; when the Butter is melted, put in the minced Carp; season it with Nutmeg and Pepper. In the mean time boil your salt Fish, pick the Flesh of that from the Skin and Bones, and mince that very small with two or four Rolls soak'd in Milk very thick; mix all these together with a Piece of fresh Butter, and some Nutmeg; when you have done this spread your Cod as long as the Size of your Dish will allow; lay on the Dish some of the minced Fish; lay the whole Cod in the middle of the Dish; lay some of your minc'd Fish about; lay upon it Oysters, pour over it melted Butter, strew over it some grated Bread, and set it under a baking Cover, or in an Oven. Make a Sauce for it of Butter, Milk, and Nutmeg; pour a little over the Fish when it comes out of the Oven, put the rest in a Bason or Porringer, and serve it up hot for a first Course.

43. To pickle Samphire.

TAKE Samphire that is green, and has a sweet smell, gathered in the Month of *May*, pick it well, lay it to soak in Water and Salt for two Days afterwards, put it into an earthen Pot, and pour to it as much White-wine-vinegar as will cover it; put it into a Sauce-pan, set it over a gentle Fire, cover it close, and let it stand till it is green, and crisp, but do

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do not let it stand till it is soft and tender; then put it into the Pan again, and tye it down close for use.

44. *Or thus.*

PICK the Branches of Samphire from the dead Leaves, and lay into a small Barrel; then pour upon it a Brine of white Salt, well scum'd; when it is cold, put it into the Barrel, cover it, and it will keep all the Year. When you use it, boil Water in a Pipkin, and put Samphire into it; then take it up, and put Vinegar to it.

45. *Anchovy Sauce.*

WASH your Anchovies, bone them, mince them small, and put them into a Sauce-pan, with a little thin Cullis of Veal and Ham, and a little Pepper, heat it pretty hot; then put in a Drop of Vinegar, and use it with roast Meat.

46. *To make brown Sauce.*

Toss up Cives, Parsley, Capers and Anchovies in a Sauce-pan, with a Bit of Butter; and then put in a little Fish Broth, and thicken it with a Cullis; put not in the Cullis till you are ready to serve up.

47. *To make a Sauce with Fennel and Goosberries.*

BROWN some Butter in a Sauce-pan with a Pinch of Flour, then put in a few Cives shred small, add a little Fish Broth to moisten it, season with Salt and Pepper; make these boil, then put in two or three Sprigs of Fennel, and some Goosberries; let all simmer together till the Goosberries are soft, then put in some Cullis.

48. *To make green Sauce.*

POUND some green Wheat in a Mortar, with a Crust of Bread, season it with Salt and Pepper, put in some Veal Gravy and Vinegar to moisten it, then strain it; this Sauce is proper for Lamb.

49. *To make a hard Sauce.*

TAKE a little of the Lean of a Gammon of Bacon, some young Onions, a little Parsley, some Mushrooms and Truffles, mince them all together very small, and toss them up in a Sauce-pan with a little Lard;

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then put in a little good Gravy, to moisten them, and thicken it with a Cullis of Veal and Ham.

50. To make Robart Sauce.

CUT Onions into square Pieces in the Form of Dice, put them into a Sauce-pan with a little melted Bacon, keeping them always moving over a Stove; when they are half brown, clear them from the Fat as clean as you can; then put in some Gravy to moisten them, season with Salt and Pepper, and let them simmer over a gentle Fire; when they have simmer'd enough, put in a little Cullis of Veal and Ham to bind them, put to it a little Vinegar and Mustard.

51. To make a Sweet Sauce.

SET a Sauce-pan over the Fire, with Vinegar or White-wine, Sugar, a Stick of Cinnamon, and a Bay-Leaf, boil these together very well, then strain it for use.

52. Sauce for land fowl.

BOIL Prunes, strain a little Pulp into a little of the Blood of the Fowl, then put in a little Ginger and Cinnamon powder'd; put in also a little Sugar, and boil them to a pretty Thickness, and serve it in a Dish with the Gravy of the Fowl.

53. Sauce for any sort of sea fowl roasted.

PUT half a Pint of Claret, a quarter of a Pint of Wine-Vinegar into a Sauce-pan, with an Ounce of Sugar, some grated Bread, some Ginger and Cinnamon beaten, boil them up and strain them; then put in a Sprig of Rosemary, a little red Saunders, and two or three whole Cloves, boil them again till it is pretty thick; put this Sauce in your Dish, lay the Fowl upon it.

54. To make Spanish Sauce.

ROAST a Partridge, pound it well in a Mortar with good Gravy, with the Livers of Partridges, and some pieces of Truffles, but put not in too much Gravy, but let it be pretty thick; let it stand in a Dish for a while; then put a couple of Glasses of Burgundy Wine into a Stew-pan, with two or three slices of Onions,

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nions, a Clove or two of Garlick, and a couple of Glasse of the Sauce; then strain it through a Sieve into a Stew-pan, pour the Cullis upon it; let it all be well season'd, add a little Gammon Essence, and let all boil for some time; this Sauce is proper for Partridge roasted, and cut in pieces.

55. To make Sausages.

HAVING provided Sheeps Guts that are well clean'd, take good Pork, either Leg or Loin, break the Bones small, boil them in just Water enough to cover them; let it be well scumm'd, and season the Liquor with Salt, Pepper, whole Mace, Onion and Shalot; when they have boil'd till all the Goodness is out of them, strain the Liquor, and set it by to cool; then mince your Meat very small, season it with Salt, Pepper, Cloves and Mace, all beaten; shred a little Spinage to make it look green, and a handful of Sage and Savoury, add also the Yolks of Eggs, and make all the minc'd Meat and Herbs pretty moist with the Liquor the Bones were boil'd in; then roll up some of your minc'd Meat in Flour, and fry it; to try if it be season'd to your liking; and when it is so, fill your Guts with the Meat. If they are for present serving you may mince a few Oysters with your Meat.

56. Another Way.

TAKE the best and tenderest pieces of Hogs-Flesh, both fat and lean an equal Quantity; you may, if you please, mix a little Veal with it; chop these well together with a little Shalot; season with Salt, Pepper, all sorts of Spices and savoury Herbs, a small handful of grated Bread; fill the Guts with these Ingredients, and prick them often, to let out the Wind, and to make them fill the better; when the Sausages are fill'd, smooth them with your Hand, tye them in Lengths according to your Mind, and broil them on a Gridiron over a slack Fire. You may serve them for Outworks, or use them for other Garnishings.

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Veal Sausages are made after the same Manner, taking the Flesh of a Filet of Veal, instead of Pork, and as much Fat of Hogs-Flesh as Filet of Veal.

57. Another Way.

LAY a Leg of Pork in Salt and Water for two Hours, take off all the Fat, chop the Lean very small, shred four Pounds of Beef-suet very fine; season them with an Ounce of Pepper, an Ounce of Mace beaten fine, and half an Ounce of Cloves, and a handful of Sage and Rosemary shred fine; break in half a score Eggs, mingle all well together, fill your Hogs Guts with them, give them a gentle boil, and hang them up in the Chimney to dry.

58. To make Sausages without Skins.

TAKE a Leg of good young Pork, cut off all the Lean, take out all the Sinews or Skins from it; then mince it very small; then shred two Pound of Beef-suet very small, season with Salt, Pepper, Nutmeg, a Piece of an Onion, and a Handful of red Sage chopt small; then mince and mingle them all well together, add the Yolks of three or four Eggs, and make it into Paste, roll it out into Pieces, in the Form of a Sausage, and fry them. The Meat thus ordered will keep good a Fortnight.

59. To make Sausages, called Oxford Skates.

CHOP the Lean of a Leg of Pork, or Veal small, with four Pound of Butter or Beef-suet; then season the Meat with Salt, three quarters of an Ounce of Pepper, half the quantity of Cloves and Mace, and a good Handful of Sage chopt small: Mingle all these well together; then take the Yolks of ten Eggs, and the Whites but of seven, and temper them well with the Meat, and as you use them roll them out, with Flour, if you please; make Butter boiling hot in a Frying-pan, and fry them brown; then eat them with Mustard.

60. To make Bolonia Sausages.

TAKE three Pound of Buttock of Beef, and as much of a Leg of Pork. Of the Fat of Pork or Bacon,

con, two Pound, or better; of Beef-suet a Pound and half; parboil the Meat over a slack Fire for an Hour; then shred it small, each by it self; afterwards shred the Pork Fat and Suet by themselves; then take red Sage, Savoury, Thyme, and Penny-royal of each an equal Quantity, and the weight of two Ounces in the whole, shred these very fine, mix them with Nutmeg, Cinnamon, Cloves, and Mace grossly powdered, all together six Drams. Mix Meat, Herbs, and Spices all well together, with a sufficient Quantity of Salt; then add the Yolks of twelve Eggs, and four Ounces of Flour made into a soft Paste: Mix these all very well together, and pound them in a Mortar, and having cleans'd and prepar'd Ox-guts, fill them with the Meat, tye them up; then smoak, or dry them in a Tin-stove over a Fire made of Saw-duft for three or four Days.

Cleanse the Ox-guts from their Filth, cut them into proper Lengths; lay them in Water and Salt, let them lye for three or four Days; turning them inside out, and wash them well till they are clean and white.

61. To make Royal Sausages.

CHOP the Flesh of Partridges, and of a fat Capon or Pullet, with Gammon and other Bacon, a Piece of a Leg of Veal raw; Cives, Parsley, Mushrooms, Truffles; season with Salt, Pepper, beaten Spice, and a Clove or two of Garlick; then add the Yolks of six and Whites of two Eggs, with a little Cream; mix these well together, roll it into thick Pieces, and wrap them up in very thin slices, cut out of a Filet of Veal, beaten very flat, so that the Sausages may be about the thickness of a large Man's Wrist, and of a Length proportionable; then garnish an oval Stew-pan with slices of Bacon, and Beef-stakes, and put in your Sausages, cover them with Beef-stakes, and lay slices of Bacon over the Beef; cover the Stew-pan very close, and set it between two gentle Fires, the one under, and the other over it; let them stew for eight or ten Hours: Then take them from the Fire, let

them by in the Stew-pan to cool; then take them out gently, that you do not break them, take off the slices of Veal in which you roll'd them, and all the Fat; then cut the Sausages into slices with a sharp Knife, dish them neatly, and serve them up cold.

62. To dress Scate, or Thornback, the English and Dutch way.

SKIN the Scate on both Sides; then divide the two sides from the Body, and cut each side down through the middle; then lay each half cross-ways, and cut it cross-ways in slices, about half an Inch thick. Cut the thick Part somewhat thinner, let it lye in cold Water, with the Liver for an Hour or two; then boil it in a Bras-pan, with Water, Vinegar, and Salt; skim it well, while it boils; put in the Liver a few Minutes before you put in your Pieces of Scate, and let them boil for about a quarter of an Hour; then take them up gently with a Skimmer, that you do not break them; drain them well, lay Sippets in a Dish, and the Fish upon them. Make a Sauce of Butter, two Spoonfuls of Water, a Spoonful of Vinegar, some Nutmeg scrap'd, an Anchovy minced, Pepper beaten, and the Yolks of a couple of Eggs, drawn up together to the thickness of a Cream; then add half a Lemon, and a large Spoonful of Mustard; lay the Liver on the Fish, pour the Sauce over it Garnish with Parsley, and serve it up.

63. To dress Scate with Anchovy-sauce.

GUT your Scate, wash it well in Water; then boil it in Water, Vinegar, Salt, Pepper, with sweet Herbs and Cloves. Take it up, let it by to cool; then make the Sauce following. Set a Sance-pan on the Fire with sweet Butter, brown it with a Pinch of Flour, put in a little Water and Vinegar, season with Salt, Pepper, and Nutmeg; put in a couple of Anchovies, wash'd and minc'd, give it a turn or two over the Fire; when it is thick enough, pour it over your Scate, and serve it up hot for a first Course.

64. To fry Scate with a brown Sauce.

WHEN you have gutted your Scate, divide it in the middle, put it a little while in scalding Water; then pull off the Skin, and pick out the Thorns, let it stand by till it is cold; then dredge it with Flour, and fry it in clarified Butter; when it is enough, take it up, lay it to drain; then put it into a Sauce-pan. For the Sauce; set a Sauce-pan over the Fire with fresh Butter, brown it with a little Flour, shred some Cives and Parsley small, and put them into the Butter, with some Juice of Onions, or good Fish-broth; season with Salt and Pepper; let these simmer together for some time; then put in your Scate, and also some Capers minc'd; when they have simmer'd a little while; then take up the Scate, lay it in a Dish, put a little Cray-fish Cullis, or other Cullis into your Sauce to thicken it, and pour it over your Fish, and serve it up.

Or after your Scate is fry'd and simmer'd in the brown Sauce, you may pour over it a Ragoo of Cray-fish, or of Milts, or of Muscles; the way of making which you may see under their respective Articles.

65. To dress Starr, or Chamberlaine, au Court Bouillon.

WHEN you have gutted it, wash it, boil it, as before directed; put in the Liver a Minute or two before you take it off the Fire, set it by in its Liquor, till it is almost cold; then take off the Skin, pick out the Thorns, and cleanse it well; then dish it, and serve it with a brown Sauce, made of oil'd Butter and Parsley, with a little Vinegar.

66. To make Scotch Collops, of Mutton or Veal.

CUT your Meat into thin slices, beat it with a rolling Pin, hack them on both sides with the Back of the Knife, fry them with any Meat-gravy; then lay them in a Dish, set over a Chaffing-dish of Coals; dissolve a couple of Anchovies in a little Claret; put to it a bit of Butter, and the Yolks of two or three Eggs beaten; heat these together and pour it over your Collops. Then lay

in some thin slices of Bacon fry'd, the Yolks of Eggs boil'd hard, and afterwards fry'd, and some Sausage-meat fry'd, and serve them up to Table.

67. Another Way.

CUT a Leg of Veal into thin slices, after having first taken out the Bone, beat them with the back of a Cleaver; season them with Salt, and draw Lard of an Inch long through every Piece; then fry them in fresh Butter; make a Sauce of Mutton-gravy, Claret, an Anchovy, and the Juice of an Orange, set a little over the Fire; rub the Dish with a Clove of Garlick, lay the Meat in, pour the Sauce upon it, garnish with sliced Lemon, and serve it up.

68. Or thus.

CUT thin Collops off a Leg of Veal, lard them, and lay them on a Dresser, with Bacon underneath: Then lay on the middle of every Collop some good Farce; and stroak the sides of them with your Fingers in beaten Egg, that the Collop, when put upon it may stick to it, and be as it were incorporated with it; but you must do it so, that the Bacon appear on all sides. Put these Collops into a Stew-pan, cover it, and set it over a Stove with a gentle Fire. Bring them to a Colour on both sides; then take them out, and drain them from the Fat, that they may be brow'd with Flour. Afterwards soak them in good Gravy, that is not black, and put them into the Stew-pan again, and add some Truffles, Mushrooms, a good Bread-cullis, and Sweet-breads. When they are ready, sprinkle them with a little Gravy. Dish them, pour the Ragoo over them, and serve them up hot.

69. Another Way.

CUT Leg of Mutton into thin slices, beat them very well, set them over a quick Fire in a Pan, glaz'd over the Bottom, and just as much Butter melted as will smear it over, turn them when they require it; when they are enough, lay them in a Dish, set them over a Chaffing-dish of Coals, cover them while you prepare a Sauce for them, thus; take a Porringer of Mutton-gravy,

gravy, put into it a good Piece of Butter, Salt, Pepper, and a Piece of an Onion, or else rub the Dish with a Clove of Garlick; let this boil a little, then take out the Onion, pour your Sauce on your Cellops, let them stew together for a little while, squeeze in some Juice of Lemdn, and serve them up.

70. To make Scurvy-Grass Ale.

TAKE three Gallons of Ale, four Ounces of Sena; Polipody of the Oak an Ounce and half; Winter-Cinnamon two Ounces and a half; Rhubarb three quarters of an Ounce; Bay-berries, and Anniseeds, an Ounce and half; Fennel-seeds, and Juniper-berries, of each an Ounce; Liquorish, and Horse-radish, of each an Ounce and half; and half a dozen *Sevil* Oranges. Cut the Oranges in Pieces, and put all the Ingredients into a Bag, and put a Stone in the Bag to make it sink: Take a Pint and half of the Juice of Garden Scurvy-grass, set it over the Fire and clarify it, let it stand till it is cold; then put it into the Ale, and tun it up; then let it stand to work all together for a Day and Night; then stop up the Vessel close, and after six Days drink a Pint warm, fasting; when the Vessel is out, you may put in more Juice of Scurvy-grass; add more Oranges, and fill it up with Ale, to the third time.

71. To make Scurvy-grass Water.

TAKE the Juice of Scurvy-grass, Sorrel, Brooklime and Water-Cresses, all deperated, of each a Pint, Roots of Horse-Radish, Flowers de Luce, cut into thin slices, of each three Ounces, and four Nutmegs bruis'd; put all these into four Quarts of *Rhenish* Wine, put all together in a stone Bottle, stop it up close, and set it in a cool Place for Use.

72. Another Way.

TAKE fresh Scurvy-grass six handfulls, pound it well in a Mortar, pour upon it three Quarts of *Rhenish* Wine, set it in a cool Place for three or four Days; then strain it, and let it settle, then draw it off from the Dregs.

73. To bake all manner of Sea Fowls.

TAKE a Swan, &c. parboil and lard it with lard, season the Lard with Pepper and Nutmeg, then season it with four Ounces of Salt, three of Nutmeg, and two of Pepper; lay it into the Pye with good Store of Butter, and then strew whole Cloves on the rest of the Seasoning, lay large Sheets of Lard over all, and on that a good Quantity of Butter; then close up your Fowl in Rye-Basse, or coarse bolus'd Meal, made up stiff with scalding-hot Liquor, and bake it to eat cold; if you would eat it hot, use but half the Seasoning.

For the garnish of those that are to be eaten hot, put in a large Onion, Goosberries or Grapes into the Rye, and Capots or Oysters, and liquor it with Butter, Gravy and Claret.

For those that are to be eaten cold, you may bake them in earthen Potts, if you please, they will keep longer.

74. To boil or stew sea fowls.

TAKE a Swan, wild or tame Goose, Duck, Mallard, Teal, Gull, Shoveler, Bittern, Widgeon, Heron, Sheldrakes, Pewees, Barnacles, Heron, Whooper, Puffin, Crane, &c. bone them all but the Legs; then make a Farce of Mutton, Venison, and Beef-suet, minc'd fine with savoury Herbs, season'd with Pepper, Nutmeg, Cloves and Mace; mix the minc'd Meat with raw Eggs, and add to them Oysters, parboil'd in their own Liquor; fill the Body of the Fowl with this Farce, and prick it up on the Back; then put into a Stew-pan strong Broth, White-wine, and Oyster-liquor, Marrow boil'd, Cloves and Mace; and put in your Fowl, and set them over a Stove to stew: In the mean time stew Oysters by themselves in White-wine, Butter, with Onions, Pepper and Mace; also boil Artichoke-bottoms, and put beaten Butter and boil'd Marrow to them; when all is ready, Dish your Fowls on Sippets, garnish with Marrow, stew'd Artichokes, Mace slices of Lemon, Barberries and Goosberries; garnish the Dish with Oysters and grated Bread, and serve it up.

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76. To boil a Shad.

WHEN you have drawn, scal'd and cut your Shad, boil it in White-wine Vinegar, Salt, Pepper, an Onion stuck with Cloves, a piece of Butter, slic'd Lemon, and a Bay-Leaf, and serve it up to Table dry, on a Napkin, for a first Course.

77. To broil a Shad.

DRAW, wash and scale the Shad, score it on the sides, rub it over with Butter, strew it over with Salt, and lay it on a Gridiron, over a gentle Fire, and broil it brown; make for it a Sauce of Sorrel and Cream, Salt, Pepper, Butter, Nutmeg, Parsley, Charvil and Gives; you may also dress them in a Ragoo of Mushrooms, or in a brown Sauce with Capers.

Or you may serve it with Butter, Gives and Parsley minc'd, and Capers tols'd up in a Sauce-pan, with the usual seasonings, and the Sauce thicken'd with the Liver of the Shad bruis'd, or else with a Cray-fish Cullis, or some other meagre Cullis, or you may serve it with a brown Sauce, with Capers.

78. To make Sherbet.

TAKE part of a Filet of Veal (pull off all the Fat) and Calves Feet, boil them in Water and White-wine, for a good while, scumming them well; when the Meat is boil'd to Rags, and two thirds of the Liquor is boil'd away, strain it through a Cloth, and sweep off all the Fat with Feathers; then put it into a Pan with two or three Cloves, a stick of Cinnamon, a little Lemon Peel and Sugar, according to your Palate; boil these all together, and clarify it with the White of an Egg whipt; then strain it through thro' a straining Bag. If you design to keep this Liquor a considerable time, you ought to allow two Pounds of Sugar for every Quart of Broth or Juice of Meat, and the former Directions being observed, boil the Liquor to the pearled Degree, and put it into Bottles.

79. Shrimps butter'd.

STEW two Quarts of Shrimps in a Pint of White-wine with Nutmeg; beat up eight Eggs with White-wine,

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wine, and half a Pound of Butter; then shake them well in a Dish till they are thick enough, and set them up on Sippets.

80. To grill Shrimps.

SEASON them with Salt, Pepper, and shred Parsley butter Scollop-shells well, add a little grated Bread; let them stew for half an Hour, brown them with a hot Iron, and serve them up.

81. To dress Smelts au Court Bouillon.

STEW your Smelts in a Stew-pan with White-wine Salt, Pepper, slices of Lemon, and a Bay-Leaf or two; when they are stewed enough, serve them up to Table on a Napkin, with Parsley and slices of Lemon, to be eaten with Vinegar and white Pepper, or with a Ramolade.

82. To fry Smelts.

LAY your Smelts in a Marinade of Vinegar, Salt, Pepper, Gives and Bay-Leaves; then dry them well in a Napkin, drudge them with Flour, and fry them; serve them up hot with fry'd Parsley.

To marinate Smelts.

PUT a Quart of Sallet Oil into a Frying-pan, when it is hot, put in the Smelts, and as it wastes supply it with more; and put in also some Bay-Leaves in the Oil the Fish was fry'd in, and put some Claret into an earthen Pan; put the fry'd Leaves into the Bottom of it, and let some of them lie above; slice an Ounce of Ginger and Mace, and an Ounce of Nutmeg; put in some White-wine and Cloves, and then put in your Fish, so that the Bay-Leaves and Spices may cover them, and serve them with Bay-Leaves and Spices.

83. To stew Smelts.

LAY your Smelts in a deep Dish, put to them a quarter of a Pint of White-wine, some whole Pepper, a little Thyme and Winter-savoury shred small, and a quarter of a Pound of Butter, and the Yolks of three or four Eggs mix'd; let them stew together, turn them now and then with the Fish, and when they are enough,

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enough, serve them up on Sippets ; garnish with pickled Barberries.

84. Another way.

PUT them into a Sauce-pan with Butter, White-wine, Nutmeg, fry'd Flour, and a piece of green Lemon; when you serve them up to Table do it with Capers and Lemon Juice.

85. Or thus.

YOU may fry them, and serve them up in a Sauce of burnt Butter, dissolv'd Anchovies, white Pepper and Orange Juice.

86. To dress Snails.

TAKE Shell-snails, put them in boiling Water, then pick them out of their Shells, salt them, scour the Slime from them, and then wash them in two or three Waters ; then dry them in a Linen Cloth, then put them into a Pipkin, with Salt, Pepper, fallet Oil, Rosemary, Thyme, Parsley and Winter-savoury, shred small, mingle all well together ; then having cleans'd the Shells, fill them with these ; lay them on a Grid-iron, and broil them over a gentle Fire, then dish them, four or five dozen in a Dish, fill them up with Oil, and serve them hot.

87. To bake Snails.

BOIL them, scour them, season them with Salt, Pepper and Nutmeg ; lay them into a Pye with Marrow, a raw Chicken cut in pieces, bits of Lard and Bacon without Bone, whole Mace, savoury Herbs shred, Butter and slices of Orange or Lemon ; having filled your Pye, close it up, and when it is bak'd, liquor it with White-wine and Butter.

88. To fry Snails.

TAKE shell Snails in the Months of *January, February* or *March* ; when they are clos'd up, boil them tender, take them out of the Shells, cleanse them from the Slime, scour them, fry them, dish them ; pour over them a Sauce, made of Butter, Vinegar, fry'd Onions and Parsley, with beaten Butter and Juice of Orange, or Oil, Vinegar, and slices of Lemon.

89. To

89. To make a bath of Snails.

BOIL them, cleanse them, and mince them, put them into a Pipkin with Butter or Oil, Salt, Pepper, Nutmeg, whole Capers, Pistaches, the Yolks of hard Eggs, and Sweet-herbs shred, let them stew over the Fire for half an Hour; lay Toasts of fry'd French Bread in the Bottom of the Dish, and some Toasts round the Meat in the Dish.

90. To make Snail Potage.

HAVING wash'd them in several Waters, put them into an earthen Pan, pour over them as much Water as will cover them; set the Pan over a Chafing-dish of Coals, make them boil, pick them out of their Shells, scour them with Salt and Water several times; then put them into a Pipkin with Water and Salt, boil them a little; then take them out, put them into a Dish with Sallet Oil, make them boil, then put in some slices of Lemon, and fry them; put the Snails to them, and stew them all together in a Pipkin, and as much warm Water as will make a Potage, with a little Salt, and let them stew for three or four Hours; then take Thyme, Parsley, Pennyroyal, and other Sweet-herbs, and shred them; after that pound them in a Mortar with Bread Crum soak'd in some of the Potage, and make a green Sauce, add some beaten Cloves and Saffron; put all these into the Snails, let them have a Waln or two, squeeze the Juice of a Lemon in a little Vinegar, and a Clove of Garlick amongst the Herbs, and beat them in it, lay Sippets in the Dish, pour in your Potage, and serve it up.

91. To fry Snails.

SCOUR them, and cleanse them well, put them into a Pipkin with Claret and Wine-vinegar, Salt, Pepper, Mace, grated Bread, Thyme shred, Capers, and the Yolks of a hard Egg or two minc'd. Stew all these together, then put in a good piece of Butter, and shake them well together, warm a Dish, rub it with a Clove of Garlick, lay Sippets in the Dish, put on

on the Snails, garnish with Barberries and slices of Lemon.

92. To boil Snipes.

BOIL Snipes either in strong Broth, or Water, and Salt, take out the Guts, and chop them small with the Liver, add some grated Bread, a little of the Broth, and some whole Mace, stew them together in some Gravy; then dissolve the Yolks of a couple of Eggs in Wine-vinegar, add Nutmeg grated; and when you are ready to serve it up, put in the Eggs, and stir the among them Sauce with some Butter, dish them on Sippets, and run the Sauce over them with some beaten Butter and Capers, or minced Lemon, Barberries or pickled Grapes.

93. To dress Snipes in Ragoo.

SLIT your Snipes in two, but take nothing out of their Bellies; then put them into a Stew-pan, or fry them with melted Bacon, and toss them up, seasoning them with Salt and Pepper, Cives, and the Juice of Mushrooms; when they are done, squeeze in the Juice of a Lemon, and serve them up hot, garnished with slices of Lemon.

94. To roast Snipes.

YOU may either draw them or not, which you please; but if you draw them, put an Onion into each of their Bellies, and roast them, putting Claret, Vinegar, Salt, Pepper, and Anchovy into the Dripping-pan; when they are roasted, add a little grated Bread, and some Butter, shaking them well together, and so serve them up. If you do not draw them, then take only the Guts, and mince them very small, put them into Claret-wine, with a little Salt, Gravy, and Butter. You may make another Sauce thus; Boil Onions, butter them, season them with Salt and Pepper; or raw Onions with Water, Salt and Pepper, with the Gravy of any fresh Meat.

95. To make a Surtout of Snipes.

MINCE the Breasts of Chickens, Partridges, and Pullets with blanch'd Bacon, Sweet-breads of Veal, Beef

Beef-marrow, Mushrooms, Truffles, and the Crum of *French Rolls* soak'd in Milk; a little Cream-cheese, and all sorts of savoury Herbs, and a little Cream, mince all these together, season them, put in the Yolks of four, and the Whites of two Eggs; make this Farce into Balls about the Bigness of Walnuts; roll them in beaten Egg, and then in grated Bread; lay a Rim of them round the Dish, then your Snipes, being roasted and cold; take two or three Cabbage-Lettuce, wash them, and swing the Water out of them in a Napkin, then begin at the open End, and cut them cross-ways as fine as a Thread, and lay a Bed of it an Inch thick in the Bottom of the Dish; cut the Flesh of the Breasts and Wings of your Snipes into slices three Inches long, as thin as a Knife, and about a quarter of an Inch broad; lay them all round on the top of your Lettuce, the one End out to the Brim of the Dish, the other End to the middle; bone half a dozen Anchovies, cut each into eight slices, and lay them all round betwixt your slices of Snipes; then take the lean Meat of the Legs of your Snipes, and cut it into small Dice, and cut a Lemon into Dice; mince the Yolks of four hard Eggs with a little Parsley, and three or four Anchovies; lay these in a round Heap in the middle, bringing it up like the top of a Sugar-loaf, then garnish it with small Onions about the face of the Yolks of Eggs, boil'd in a good deal of Water, very white and tender; lay the biggest in the middle of your minced Meat; on the top of the Salmon-gondy, and lay the rest all round the Brim of the Dish, as thick as they can lye one by another: Cover it with the Remainder of the Farce, smooth it over with beaten Egg, drudge it with grated Bread, bake it in an Oven till it is of a fine brown Colour, then serve it up hot for a first Course.

96. To boil Soals.

DRAW and fley your Soals, then boil them in Vinegar, White-wine, Salt, and Mace, but make the Liquor boil before you put in the Soals; when they are

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are enough, dish them on carved Sippets, garnish with slices of Lemon, whole Mace, Goosberries, Barberries, or Grapes; run the Fish over with Butter beat up thick with the Juice of Oranges; and you may lay stew'd Oysters over the Soals.

97. Another Way.

FLEY them, draw them, and scotch them on one side with a Knife, lay them in a Dish, and pour on them some Vinegar, and Salt, and let them lye in it for half an Hour; in the mean time set some Water on the Fire with some White-wine, Salt, half a dozen Cloves of Garlick, and a Bunch of sweet Herbs; when the Liquor boils, put in your Soals; and pour in the Vinegar and Salt that they lay a-steep in; when they are boil'd, drain them well, and beat up Butter very thick, and put into it some Anchovies minced very small, and dissolve them; dish your Fish, pour on the Sauce, strew on a little grated Nutmeg, and Orange minc'd, mix'd with the Butter.

98. To dress Soals with Cucumbers.

Fry your Soals as directed for the ordering those with a brown Cullis, then set them by to drain; cut three or four Cucumbers in two, cut out the Seeds, and cut the Cucumbers into Dice, lay them for two Hours in a Marinade of Vinegar, Salt, Pepper, and an Onion cut in slices, turn them often, and when they have lain the time, dry them with a Linen Cloth, put Butter into a Sauce-pan, melt it, put in the Cucumbers, brown them, than put in Fish-broth to moisten them, set them over a gentle Fire, and let them simmer a little; when they are enough, clear off all the Fat, and put in a brown Cullis to bind it, or else a Brown made of fry'd Flour; put the fry'd Soals into the Sauce-pan to the Cucumbers; let them simmer a while, then dish them, pour the Ragoo over them, and serve them up.

99. To dress Soals in Fricandeaux.

GUT, scrape, wash, and dry your Soals, cut off their Heads, Tails, and Fins, quite round them; then fley

off the upper Skins, and lard them with small Lardons, and flour them; then set a Stew-pan over the Fire with a little melted Bacon, and when it is hot, lay in the Soals one by one, and brown them; when they are come to a good Colour, take them up Mince Mushrooms or Truffles small; put them into a Dish with an equal quantity of Cullis of Veal and Ham, and Essence of Ham; then lay the Soals in the Dish, the larded sides uppermost; lay another Dish over them, and let them simmer a while over a gentle Fire; when they are done enough, take up the Soals, pour the Cullis into the Dish you design to serve in; squeeze in the Juice of a Lemon, lay your Soals on the Cullis, and serve them up hot.

100. To fry Soals.

GUT your Soals, wash them, dry them with a Cloth, drudge them well with Flour, and fry them brown in clarified Butter; then drain them well, lay a Napkin in a Dish, lay them upon it with fry'd Parsley, and serve them up hot for a first Course. They are commonly eaten with Salt, Pepper; and the Juice of Lemon or Orange.

101. Another Way.

OPEN your Soals on the Back and both Sides, and bone them 'till the white Flesh appears, and drudge them with Flour; and fry them in clarified Butter. Then garnish them with the Flesh of other Soals, and make a white Sauce with an Anchovy and Capers, or Robert Sauce, or else a Ragoo of Mushrooms, with Livers of Pikes, Artichoke-bottoms chopt very small, and the Roes of Carps, and squeeze in the Juice of a Lemon when you serve it up to Table.

102. To fry Soals with a brown Cullis.

GUT, scale, wash, and dry your Soals, and sit them down the Back, and fry them; then cut off their Heads, and the Ends of their Tails; set some Butter over the Fire in a Sauce-pan, with some Cives and Parsley shred; when it has stood a little, put in some Fish-broth to moisten it; put in also some Salt and
Pepper,

Pepper, let them simmer for a while, then put in a few Capers, and pour in some brown Cullis to bind it, put the Soals into the Sauce, let them simmer in it a little, then dish them, pour the Sauce over them, and serve them.

103. Another Way

TAKE a pair of large Soals, fley off their Skin on both sides; fry them in sweet Suet, try'd up with Spice, Salt, and Bay-leaves; lay them in a Dish, and put to them Claret-wine, Anchovies, and Butter; lay another Dish over them, and set them over a Chafing-dish of Coals; let them stew a while, squeeze in some Juice of Lemon; garnish with Orange or Lemon, and serve them up:

104. To marinate Soals.

WASH, and dry your Soals in a Linen-cloth, beat them with a Rolling-pin, and dip them on both sides in the Yolks of Eggs beaten up with a little Flour: Then fry them in good sweet Oil 'till they be of a bright yellow Colour; then take them, and set them by to drain and cool; make your Pickle of White-wine Vinegar well boil'd with Salt, Pepper, Nutmeg, Cloves, and Mace: Put it in a broad Pan, that your Soals may lye at length; garnish the Dish with Fennel, Flowers, and Lemon-peel.

105. To roast Soals.

DRAW them, skin and dry them, mince Winter-savoury, Thyme, sweet Marjoram, and a Sprig of Rosemary together, mix with these Salt and grated Nutmeg, and season your Soals with them; having first larded them with a fat fresh Eel, and lay'd them to steep for an Hour in White-wine that has had Anchovies dissolv'd in it; roast them on a small Spit, set under them the Dish wherein they were steeped, baste them with Butter; and when they are enough, boil up the Gravy and the Liquor in the Dish it dropp'd into together; then dish them, pour the Sauce over them, lay on them slices of Lemon, and serve them up.

106. *To souce Soals.*

SCOTCH your Soals on the white side thick, but not deep; boil them in White-wine, Wine-vinegar, Salt, slic'd Ginger, Cloves and Mace, just as much as will cover them; when your Liquor boils, put in your Soals, then put in slic'd Onions, Winter-favoury, sweet Marjoram, Rosemary, Sage, Thyme and Parsley; when they are boil'd enough, set them by to cool.

107. *To souce and collar Soals.*

BONE your Soals, and either scrape or skin them; then mince some Salmon, Oysters, Prawns or Shrimps, with the Yolks of hard Eggs and Anchovies; mix these with Savoury-herbs shred small; season with Salt, Pepper, Ginger, Cloves and Nutmeg; dry your Soals, and wash them over with the Yolks of Eggs; spread on them the minc'd Fish and Seasoning before-mentioned; then roll up your Soals in Collars, tye them up with Tape, boil them; pickle them in Wine, Water, Vinegar, Salt, Spices, and sweet Herbs boil'd all together.

108. *To dress Soals the Spanish Way.*

FRY your Soals, and afterwards cut them into Filets; make a Sauce for them of *Champaign Wine*, Salt, Pepper, a couple of Cloves of Garlick, Thyme, and a Bay-leaf. Then soak them by degrees in this Sauce; and garnish them with what you please.

109. *To stew Soals.*

TAKE a Pair of Soals, lard them with water'd salt Salmon, then lay them on a smooth Board, cut the Lard all of an equal Length; on each side let it be but short, then drudge the Fish with Flour, and fry them in Ale 'till they are half done; then lay them into a Dish with six spoonfuls of White-wine, three of Wine-vinegar, three Ounces of Butter, and some slices of Orange and Lemon, with Salt and grated Nutmeg; lay another Dish over it, and let them stew; then dish them up with slices of Lemon, beaten Butter, and the Juice of Oranges.

110. To dress Soals a la Sainte Menehout.

GUT, scrape, wash, and dry your Soals, and cut off their Fins; boil a Quart of Milk, then put it into a Stew-pan, and put the Soals to it, with a good Lump of Butter, season it with Salt, Pepper, Spices, whole Cives, Bay-leaves, sweet Basil, Parsley, and some sliced Onions; put in your Soals, let them stew, when they are enough, take them off the Fire, and let them stand and cool in their own Liquor; when they are quite cold, take them out, rub them over with the Fat of their own Liquor, drudge them with grated Bread, broil them on a Gridiron over a gentle Fire; when they are enough, and finely brown'd, lay a Napkin in a Dish, lay the Soals upon the Napkin, and serve them up. You may, if you please, set a Saucer of Ramolade in the middle of the Dish: See Ramolade in Letter R.

111. To make a Surtout of Soals.

MINCE the Flesh of a Carp and an Eel with Mushrooms, Cives, and Parsley; season it with Salt, Pepper, Spice, and sweet Herbs; then put it in a Mortar, pound it well, put as much Crum of Bread as two Eggs into a Sauce-pan with Milk or Cream, and boil it 'till it is thick; then put in the Yolks of a couple of Eggs, stir them well; and when they have boil'd 'till they are thick, take them off, and set them by to cool. Then put some Butter to your pounded Farce, and the Yolks of three or four raw Eggs, and the Cream and Bread; pound them all well together; fry two or three Soals, raise up the Flesh in long Flakes; put Butter into a Sauce-pan with Mushrooms and Truffles sliced; toils them up over the Fire, put in some Fish-broth, Salt, Pepper, and a Faggot of sweet Herbs, and let them stew: When they are enough, take off all the Fat, put in a Cullis of Crayfish, or a brown Cullis to bind the Sauce; then put in your Flakes of Soals, then set them a simmering over a slack Fire; when they have simmer'd enough, take them off, and set them by to cool. Spread the Bot-

tom of a Dish with some of the Farce round it; your Ragoo of Soals being cold, pour it into the Dish, and cover it over with the rest of your Farce. Smooth it over with a Knife dipt in beaten Egg; lay thin slices of Bread round it; sprinkle it over with melted Butter, drudge it with grated Bread, set it in an Oven, and when it is bak'd of a fine Colour, clear off all the Fat, wipe the Brims of the Dish, and serve it up hot.

112. **To farce Soals with sweet Herbs.**

FRY your Soals, let them stand to cool, then make a Farce of fine Herbs, viz. Thyme, Savoury, sweet Basil, Parsley, and Cives, all minc'd small together, season'd with Salt, Pepper, Nutmeg, and Cloves. Then dress all these with a good piece of Butter, take out the Bones of your Soals at the top of the Back, and farce them with this Farce; then soak them in melted Butter, drudge them with grated Bread, broil them on a Gridiron, and bring them to a fine brown Colour with a red hot Iron; serve them up with Lemons cut into halves.

113. **To make Soup.**

TAKE a Leg of Beef, a Knuckle of Veal, and the fat End of a Neck of a Mutton, cut them to pieces, make strong Broth, put in a Crust of Bread; when the Goodness is boil'd out of the Meat, strain the Broth, put to it a Pint of White-wine, a Faggot of Sweet-herbs, a good deal of Spinage, set it on the Fire again, and boil in it a Pullet larded with Bacon; when it is enough, pour it into the Dish, squeeze in the Juice of an Orange or two, and thicken it with the Yolks of beaten Eggs, stirring it continually, for fear it should curdle; then lay the Pullet in the Middle of the Dish, lay Sippets, pour in the Soop and serve it up.

114. **To make brown Soup.**

CHOP a Neck of Veal, and a Neck of Mutton to small pieces, and also a pound of middling Bacon; put to them two or three Onions, a Faggot of Sweet-herbs,

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herbs, a little bruised Pepper, half a dozen slit Cloves, and three or four Blades of Mace; put all these into a Pot with as much Water as will cover them, and let them boil gently, till all the Goodness is boil'd out of them; then strain the Broth, then cut about three or four Pounds of Beef into Stakes, beat them, flour them, and fry them in Butter brown, making the Butter boil up. before you put in your Beef; then put in the Broth you strained from the Meat; you may also put in a couple of Ducks half roasted, and when they are ready, place them in the Middle of your Sopp Dish, with a handful of Spinage and Sorrel, cut, but not small; let them stew till they are enough with Ox Palates, Sweet-breads pull'd in pieces, Cocks-Combs, Mushrooms, &c. and stir all in with a little Bread fry'd crisp.

115. To make Sopp au Bourgeois.

HAVING prepar'd good Broth and Gravy, take Heads of Endive, and three Bunches of Celery, wash them, peel off the outside, cut them into Pieces about an Inch in Length, and swing them dry in a Napkin, If you design your Sopp to be brown, blanch your Herbs in boiling Water, five or six Minutes, and put them into a Quart of boiling Gravy; then put the Crufts of a French Roll into a Pint and half of Gravy, boil it, strain it through a Sieve; and when the Herbs are almost ready, put this strain'd Gravy to them: You may lay a Pullet or Chicken in the Middle of your Sopp; garnish with a Rim, and some Celery cut in pieces, of about three Inches long on the outside; and after your Bread has been soak'd in good Broth or Gravy, and your Herbs boil'd enough, serve it up hot.

116. To make Sopp Julienne.

ROAST a Leg of Mutton, take off the Skin and the Fat, put it into a Pot, with a Capon, half a Fillet of Veal, and three or four Pounds of Buttock of Beef, a couple of large Onions stuck with Cloves, of

Turnips, Parsnips and Carots, two of each, some Celery and Roots of Parsley; boil all these together a great while, that the Broth may be very strong; then in another Pot put in some of the Broth of your Meat, Sorrel and Charvil, cut into two or three pieces, and three or four Bunches of Asparagus; lay Bread a soak in your Soop Dish; lay your Asparagus, Sorrel and Charvil upon that; lay the Capon in the Middle, and serve it up without any garnishing.

You may also make this Soop with a Breast of Veal, Pigeons, and other Meat, being first blanch'd, and then boil'd off in good Broth, with the Roots and Herbs mentioned before, a Bunch of sweet Herbs, and the green of Asparagus Stalks cut into pieces no bigger than large Peas, with which you are to garnish the Soop.

117. **To make Soop Lorrain.**

MAKE good Broth of Veal and Fowls, strain it, blanch and beat a Pound of Almonds in a Mortar, with a little Water to keep them from oiling, with the Lean of the Legs and Breasts of a roasted Pullet or two, and the Yolks of four Eggs boil'd rare; when you have beaten all these together well in a Mortar, boil the Crufts of two *French* Rolls cut in slices in three Quarts. of good Veal Broth, and put in the pounded Almonds; let them have a boil or two, and strain them through a Strainer to the Thickness of a Cream; then take the Flesh of the Breasts of a couple of roasted Pullets, mince them, and put them into a Loaf as big as a couple of *French* Rolls, the Top off, and the Crum being taken out; then season your Hash with Salt, Pepper, and a little scrap'd Nutmeg, and put in also Butter about the Bigness of an Egg, and also half a dozen spoonfuls of the strained Almonds; lay in the Bottom of your Soop Dish, Toasts of *French* Bread, soak it with clear Broth, and if you please, you may lay four sweet Breads boil'd tender about the Loaf; garnish with a Rim, and slices of Lemon, and serve it up hot.

118. To make Meat Soup.

TAKE a Knuckle of Veal, a Crag End of a Neck of Mutton, and a piece of coarse Beef, boil all these to Rags in Water, season'd with Salt, whole Pepper, and an Onion; when the Goodness is all boil'd out of the Meat, strain the Liquor, and set it over a Stove in a stew Pan, with Cloves, Mace, and a little Lemon-peel; when it has boil'd a little, put in a Pint of strong Claret, and having fry'd a piece of lean Beef on purpose, squeeze out the Gravy into the stew Pan, and add three or four Anchovies; boil Ox-palates very tender, then cut them into Dice, add also Veal sweet Breads, Spinage, Endive, Lettuce, and what other Herbs you fancy; then make thin Toasts of *French* Bread, lay the sweet Breads and Ox-palates over the Toasts, lay a Fowl boil'd with the Breast stuff'd with forc'd Meat in the Middle of the Dish; pour the Soup over all, and serve it up.

119. To make Soup de Profitrolle.

MAKE your Broth and Gravy in the same manner exactly, as you do in making *Soup de Sante*, as they do in *France*; then take a couple, or four Partridges, or two Pheasants roasted, take the lean Flesh off the Breasts of one of the Pheasants, and of two of the Partridges, and make a Hash of it; put it into the Middle of a *French* Roll, the Top taken off, the Crum being taken out and fry'd; season your Hash with a little Broth, Salt, Pepper, and a bit of Butter, and squeeze in the Juice of a Lemon, save the Breasts cut from the Back of one of your Pheasants, and two of your Partridges whole, skin them, and take a couple of Veal sweet Breads; place the Loaf in the Middle of the Soup Dish with the Hash, and place the two Breasts and the two sweet Breads one over against another: Pound the Bones of your Pheasant and Partridges in a Mortar, but leave out the Rumps, if they either taste of the green Corn, or are stale; set on a stew Pan or frying Pan, with a quarter of a Pound of Butter, the Crum of a couple of
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French Rolls, a couple of *Onions* sliced, a few *Cloves* and a little whole *Pepper*; let all these fry or stew gently over the Fire for a quarter of an Hour, then put in two Quarts of *Veal Gravy*, and boil it up, skim off the *Fat*; then put in the pounded *Bones*, boil all together, and rub it through a *Strainer* with a *Ladle*, to the Thickness of a *Cream*: In this *Cullis* warm your *Partridges*, *Breasts* and sweet *Breads*, garnish with a *Rim* and *Lemon*; make all very hot, squeeze a *Lemon* into the *Cullis*, and serve it up.

120. To make the *Soop de Sante* after the *English Manner*.

YOU must make your *Broth* and *Gravy*, as is directed in the foregoing *Receipt*; but instead of the *Herbs* take *Turnips*, cut them into square slices about an *Inch* long, and as thick as a *Quill*, blanch them off in scalding hot *Water*, giving them but two or three boils, do the like by *Carots*, but blanch them more than the *Turnips*; then strain them in a *Cullender*, then put the *Crusts* of a couple of *French rolls* into a couple of Quarts of *Gravy*, and boil them as directed in the last *Receipt*; then strain the *Gravy* through a *Sieve*, and put to it the *Turnips* and *Carots*; set them over the *Fire* to boil gently 'till they are tender; let your *Bread* be soak'd in your *Soop Dish*, lay in it either a *Knuckle* of *Veal* or *Pullet*; garnish with *Turnip* or *Carot* cut into small *Dice*, boil'd tender; skim off all the *Fat*, pour in your *Soop*, and serve it up.

121. To make *Soop de Sante*, as they do in *France*.

SEASON ten or a dozen *Pound* of *Beef*, with *Salt* and *Spices*, blanch a good *Knuckle* of *Veal*, and when your *Beef* has boil'd 'till the *Broth* is strong, strain it; then put the *Knuckle* of *Veal* into the *Beef Broth*, and also your *Pullet* that is to be serv'd up in it; boil these in the *Broth* 'till it comes to the Consistence of a *Jelly*; while it is boiling put in a bit of good *Bacon* stuck with *Cloves*. In the mean time make a *Pan* of good *Gravy* in the *Manner* following,

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lay a Pound of Bacon cut into Rashers, in the Bottom of a stew Pan, and a bit of Butter as big as half an Egg, half a dozen Pound of Filet of Veal, or Buttock of Beef cut into slices of the Thickness of *Scotch* Collops; lay these upon your slices of Bacon, covering the Bottom of the stew Pan all over; set your Pan over a moderate Fire for an Hour and a half, and let it Colour gently; when it begins to crack, put to it a little of the Fat of your boiling Broth, but take Care not to stir it much, because it will make it thick; then put in three or four Onions cut into slices, a couple of Turnips, a Carot, Pepper, whole Cloves, a little Thyme and Parsley, and if in Summer time put in a few Mushrooms; fry all these together 'till they are of a good brown Colour, then put to it as much of the Broth of the Knuckle of Veal and Pullet as you can spare, to leave so much as will keep your Veal and Pullet white, and soak your Bread in it for your Soop, &c. when your Broth and Gravy are enough, wash and pick a Cabbage Lettuce, or a little Charvil, with Sorrel, Endive and Celery, cut them a little, squeeze the Water from them; put them into a Sauce-pan, with as much of your Broth and Gravy as will just cover them, boil them 'till they are tender; then boil the Crufts of two *French* Rolls, with three Pints of Gravy, and when they are boil'd strain them through a Sieve, and put it to your boil'd Herbs; or instead of *French* Bread you may thicken it with a piece of Butter of the Bigness of an Egg, and brown'd over the Fire with a little handful of Flour, and a small Onion minc'd; then put some Gravy to your brown, and when they have boil'd a little, strain them through a Sieve to your Herbs: When your Herbs are pretty tender, put in your thickning; let all boil together for half an Hour, then skim off all the Fat; lay in the Bottom of your Soop Dish, either slices of *French* Bread, or Crufts dry'd before the Fire, or in an Oven, set the Dish over a Chafing-Dish of Coals, boil it up in some of your
 Broth

Broth ; lay your Pullet and Herbs upon the Bread, garnish with a Rim on the outside of it, of Endive or Celery boil'd in good Broth, and cut in pieces about three Inches long, or else garnish it with forc'd Meat and boil'd Carot ; let there be no Fat upon it, and serve it up hot.

122. **To make a Soup de Sante for Fish-Days.**

TAKE Celery, Endive, Sorrel, a little Charvil or Cabbage Lettuce, well pick'd and wash'd, mince them down with a Knife, and squeeze the Water from them; put them into a Sauce-pan, tosse them up in Butter, with a little Onion; take off all the Fat, then put to them a little Water from boil'd Peas, or fair Water scalding hot, and let them boil till they are tender; then put in half a spoonful of Flour, and keep moving it 'till it is brown; then put in some good Fish-broth, and a Glass of Wine, season it with Salt, Pepper, an Onion stuck with Cloves, shred Parsley, and a Faggot of savoury Herbs; lay in the middle of your Soup-dish a *French Roll* fry'd, having taken the Crum out at the Bottom; cover the Bottom of your Dish with the Crufts of *French Rolls*, set it over a Chafing-dish of Coals, lay the Herbs upon them, then pour the Soup upon your Crufts and Herbs; let it stand a while to simmer, and soak the Bread, garnish it with Turnips and Carots, and serve it up hot.

123. **To make Soup of Savoys.**

CUT your Savoys each into Quarters, boil them in Water till they are three quarters enough, let them stand to cool, then squeeze the Water out of them with your Hand; lay them in a broad Brass Dish or Stew-pan, so that there may be Room between each piece of Savoy to take the Soup out of the Dish, pour to them as much Broth or Gravy as will cover them; let them stew in this for two Hours. In the mean time set a Sauce-pan over the Fire with a quarter of a Pound of Butter, and a handful of Flour, stir it continually 'till it is brown; then put in it a couple of minc'd Onions, and stir it for a little while after they

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they are in ; then pour in a Quart of Veal-gravy, let it boil a little, and pour it all over the Savoys. You may if you please, fry off a Duck or Ducklings, being trufs'd for boiling, and set them a stewing with your Savoys; or you may farce some Pidgeons betwixt the Skin and Breasts, with Forced-meat made of Veal, and put them stewing with your Savoys. And put in with them a bit of Bacon stuck with Cloves. Garnish with a Rim, and lay slices of Bacon on the Outside, and a Piece of Savoy betwixt each slice. Take the Fat off your Soop, put your Bread a soak in the Dish with some good Broth or Gravy, lay your Fowls in the middle, and your Savoys at proper Distances, pour in your Soop, and serve it up.

124. To make white Soop.

TAKE six Pound of Neck, or ordinary Beef, four Pound of Mutton; boil them in eight Quarts of Water, very slowly for two Hours, scumming it very well; when it has boil'd pretty well, take up the Meat into a wooden Bowl or Tray, with a little of the Broth, mash it well with a rolling Pin, and put it into the Broth again; cut off a Piece of each Piece of the Meat before you mash it, to lay in the middle of the Dish; put in two or three Spoonfuls of Oatmeal, season it with Salt, and a little white Pepper; cut half a Pound of Bacon in Pieces, and cut a Turnip, and Parsnip, into slices; shred Soop-herbs, viz. two Handfuls of Cabbage, Savoys, Leeks, hard Lettuce, white Beets, and Sorrel, and about ten a Clock put in one half of them into the Soop, and the other half about an Hour after; or when the Soop is enough, lay your Pieces of Meat in your Soop-dish, pour in your Soop, set it over a Stove for about an Hour; then put in a Penny-loaf, cut into slices, and the Yolks of five or six Eggs beaten up with a little of the Liquor, stir all well together. Garnish with Bread toasted brown, and grated round the Brims.

125. To make white Soup for Fish-days.

WASH and mince Parsley, Charvil, a Handful of Sorrel, and half a dozen Heads of Endive, with an Onion; when they are minced pretty small, put them into a Sauce-pan, with a quarter of a Pound of Butter, and let stew for a quarter of an Hour; then put to them two Quarts of Water from boil'd Peas, or clear Water. When the Herbs are tender, skind off the Fat, and beat up the Yolks of half a score Eggs, and thicken the Liquor with them; scrape in a Nutmeg, and if the Sorrel does not make the Liquor tart enough, squeeze in the Juice of half a Lemon. Soak your Bread in your Soop-dish, put a *French Roll* fry'd in the middle of it; garnish it with half a score poach'd Eggs, and fry'd Bread cut in small Dice betwixt them on the outside of the Rim of your Dish; you may also lay a poach'd Egg on the top of your *French Roll* in the middle of your Soop, when it has been thickened up with Eggs over the Fire. Take the Dish off the Fire before you fill it up, that the Eggs may not curdle in the Soop, and serve it up to Table hot.

126. To dress Sorrel with Eggs.

PUT two Handfuls of Sorrel, clean pick'd and wash'd, into a Sauce-pan, with a bit of Butter, a Pinch of Flour, a little Salt, Pepper, and Nutmeg, stew it, and a quarter of an Hour before you use it, pour in two or three spoonfuls of drawn Butter. Garnish it with hard Eggs cut in quarters, laying one End on the Sorrel, and the other on the side of the Plate, with the Yolks uppermost, and serve it up, either for a Course at Dinner, or else for a Supper.

127. To make a Sorrel Omelet.

PICK, wash, and blanch your Sorrel; then having cut it, fry it in sweet Butter, with a little Parsley and Chibbol; when it is fry'd, pour in some Cream; season them, and let them boil over a gentle Fire. In the mean time make an Omelet of Eggs and Cream, seasoned at Discretion. When it is enough, dress it

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on a Dish, thicken your Sorrel with the Yolks of a couple of Eggs, and turn it on the Omlet, and serve it up hot.

128. A Rago of Sorrel.

HAVING pick'd your Sorrel clean from the stalks, set a Sauce-pan over the Fire half full of Water, make it boil; then put in your Sorrel, give it a scald; then take it out, squeezing it as hard as you do Spinage, and drain it. Put it into a Sauce-pan, with some thin Cullis of Veal and Ham, season it with Salt, and Pepper, and set it a simmering over the Fire: When it has simmered enough, put to it some Essence of Ham. This may be us'd in all those Dishes, in which you use Sorrel.

129. To boil Spinage.

WASH and drain your Spinage, put it into a Pot or Pipkin; then set the Pot into a Kettle of Water, and make it boil till the Spinage is soft, putting no Liquor to the Spinage, but let it stew in its own Juice. Or you may boil it in a Tin-box, which shuts so close, that no Liquor can get in, and either boil it in a Kettle of Water, or in a Pot with Beef, &c. Also in the same manner you may boil green Peas.

130. To dress Spinage with Eggs.

PICK and wash your Spinage well; then scald it for about a quarter of an Hour; strain it, squeeze it, mince it fine; and to Spinage minc'd, as much in Quantity as a *French Roll*, add half a Pint of Cream; season with Salt, Pepper, and scraped Nutmeg, put in a quarter of a Pound of Butter, and set it a stewing over the Fire for a quarter of an Hour; then put it in a little Dish, and stick in it Pieces of *French Roll* cut in bits, of the length and thickness of your Finger; and lay half a dozen pbach'd Eggs on the top of it, and serve it up either for a Supper, or a second Course.

131. To make a Spinage Florentine.

TAKE a good Quantity of Curds, turn'd as for Cheese-cakes, beat a Pound of blanch'd Almonds very fine,

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fine, with Rose-water; add to it Sugar, and half a Pound of Currans; give some Spinage two or three walms over the Fire, drain it, shred it small, and mingle it with the other Ingredients. Lay Puff-paste at the top and bottom, and set it into a moderate Oven.

132. To make Spinage-Fritters.

BOIL Spinage tenderly, drain it well, mince it small, and put to it grated white Bread, Nutmeg, Ginger, and Cinnamon beaten, the Yolks and Whites of Eggs, and as much Cream as will moisten it; put in some Currans, that have been swell'd in warm Water; mix all these well together, and drop the Batter by spoonfuls into a Pan of boiling Lard; and when they rise take them out.

133. To make an Omelet with Spinage.

BLANCH your Spinage, cut it and fry it in fresh Butter, with a little Parsley and Chibbol; then pour in some Cream to it, season them well, and boil them over a gentle Fire; in the mean time make an Omelet of Cream and new laid Eggs, salted at Discretion: When it is enough, dress it on a Dish, thicken the Spinage with the Yolk of an Egg or two, and turn them on the Omelet, so as they may stick to the side of it, and serve it up hot to Table.

134. To make Spinage Pottage.

TAKE nothing but the Heart, or soundest Part of the Spinage; mince it fine, and stew it in a Pipkin with Pease-foop, an Onion stuck with Cloves, a Carrot, and other seasoning Ingredients. Set your Crusts a soaking, scrape in some Parmesan, and dress your Potage: Garnish it with Sticks of Cinnamon round about, and lay one in the middle, or fried Bread or an Onion.

135. To make Spinage Rosa Solis.

TAKE as much boil'd Spinage as four Eggs, squeeze it well, and shred it fine, put to it as much Sugar as two large Walnuts, and half the Quantity of Butter, and four spoonfuls of Cream, the Yolks of four hard Eggs,

Eggs, minced with two Ounces of Cordi-citron very small; season with a little Salt, beaten Cinnamon and scrap'd Nutmeg; put all these into a Sauce-pan, set them by to cool, and make a Paste of them as follows. Take four raw Eggs, four spoonfuls of Milk, as much Sugar as a Walnut, and a little Salt, and work this to a Paste with Flour, and roll it up as thin as for a Tart, or thinner. Cut the Paste into Pieces three or four Inches square, and lay upon each Piece a spoonful of the Ingredients above-mentioned; then turn the Paste over the Spinage, and pinch it round neatly in the Form of a Half-moon; close them well up, that they may not open in dressing; and cut them round with a Runner or Jag. You may either boil them for a quarter of an Hour in boiling Water, and throw over them a little grated Bread and Cheese; when you serve them up, or you may fry them in clarified Butter, or Hogs-Lard, and grate Sugar over them, and serve them up for Supper, for a second Course.

136. To make Spinage Tarts.

TAKE half a dozen Handfuls of Spinage, a Pound of Beef-marrow, a dozen hard Eggs; season them with Salt, Nutmegs, Cloves, and Mace beaten fine; put in two Pound of Raisins stoned, two Pound of Currans, some Orange-peel, and Citron candied; and sweeten with Sugar to your Palate; squeeze in so much Juice of Lemon as will give it a pleasing Tartness. Put it into small square Coffins of Puff-paste, and you may either bake or fry them.

137. To make Spinage Toasts.

PICK your Spinage well, wash it, blanch it off in boiling Water for a quarter of an Hour; then strain it out, and squeeze it well from the Water, and mince it very fine; then put it into a Stone-mortar with three or four spoonfuls of Apples boil'd to a Marmalade: the Yolks of four Eggs boil'd hard, three raw Eggs, and a couple of coarse Biskets soak'd in Cream, season'd with Salt and Sugar; beat these well together; then put it into a Dish, and mix with a good Hand-

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ful of Currans, pick'd and wash'd, and three or four spoonfuls of melted Butter; then cut handsome Toasts about half an Inch thick, four Inches long, and two broad, and spread your Spinage, &c. on them half an Inch thick; wet it over with the White of an Egg, butter the Bottom of a Mazarine-dish, or Patty-pan; lay your Toasts in, and bake them, they will be done in half an Hour; scrape a little Nutmeg, and squeeze a little Orange on them; serve up half a dozen upon a Plate for a Supper, or second Course.

138 To pickle Sprats like Anchovies.

PULL the Heads off of your Sprats, and salt them a little over Night, the next Day, take a Barrel, or earthen Pot, lay in it a Layer of refined Salt, a Layer of Sprats, a little Lemon-peel, and some Bay-leaves; then lay on another Layer of Salt, and another Layer of Sprats, &c. so do till you have fill'd the Vessel; then cover it close, and close it up with Pitch, that no Air can get in, set it in a Cellar, and turn it upside down once a Week, they will be eatable in three Months.

189. To make Spring-Pye.

TAKE a hind Quarter of Lamb, cut it in Pieces; take a quarter of a Pound of Lean, and make it up into Forc'd-meat, make some of it up into little Balls about the bigness of a Nutmeg, and some of it into Rolls of the Length of three Inches; season the Meat with Salt, Pepper, Cinnamon, Cloves, and Mace; butter the Bottom of your Pye, lay in your Meat and Balls with a little Spinage, and Beet-leaves shred, and some Prunello's slit; strew over it twelve or fourteen Ounces of preserv'd Citron, Lemon-peel, Eringo, and Lettuce-roots, Barberries, and a Lemon par'd and sliced; then on the top of all lay half a Pound of Marrow, and half a Pound of sweet Butter, close up your Pye and bake it, when it is bak'd pour in melted Butter.

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140. To dress Stag in a Ragout.

LARD a Piece of Stag's-flesh with large Lardons of Bacon, seasoned with Salt and Pepper, fry it in Lard; then put it into a Pipkin with Broth or Water, and a couple of Glasses of White-wine, seasoned with Salt, Nutmeg, a Piece of green Lemon, a Faggot of sweet Herbs, and two or three Bay-leaves; let it boil for three or four Hours. When it is enough, thicken the Sauce with fry'd Flour, and when you serve it up, put in Lemon-juice and Capers.

141. To make a Pasty of Stag's-Flesh.

LAY your Stag's-flesh in a Marinade of White-wine and Verjuice, seasoned with Salt, three or four Bay-leaves, a Bunch of sweet Herbs, and a Piece of green Lemon; then lard it with thick slips of Bacon, season with Salt, Pepper, Nutmeg, and Cloves beaten. Then make a brown Paste with Rye-flower, with Salt and a little Butter. Dress the Pasty with pounded Lard; thin slices of Bacon and Bay-leaves, and the Seasonings above-mentioned; wash it all over with the Whites of Eggs, and bake it for three or four Hours. Make a Hole in the middle, but stop it up, when it comes out of the Oven. Set it on a Pye-plate, and serve it up to Table.

142. To make a Stake-Pye with a French Pudding in it.

SEASON your Stakes with Pepper and Nutmeg, and let them lye in a Pan or Dish for an Hour; then mince some Lean of a Leg of Mutton small with Suet, and sweet Herbs, two or three Tops of red Sage, a sprig of Penny-royal, and Tops of young Thyme; add some Yolks of Eggs, sweet Cream, and grated Bread, and Raisins of the Sun; work all these together with your Hands stiff like a Pudding, and make them into round Balls, and put them with your Stakes into a deep Coffin; add sweet Butter, sprinkle over them a little Verjuice, close up the Pye and bake it; then roll some Sage-leaves, fry them, and stick them upright in

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the Walls, and serve the Pye without the Lid, squeezing in the Juice of an Orange or Lemon.

143. **To make Stepony, or Raisin Wine.**

TAKE four Pounds of Raisins of the Sun, shred them, add two Pound of powdered Sugar, the Juice of four Lemons, and the Peels of two cut in halves; boil these in four Gallons of Spring-water for half an Hour; then pour it into a large earthen Pan, cover it close, let it stand three or four Days, stir it twice in Twenty-four Hours; then add to it more Sugar, Spice, and Rose-water. Strain out the Wine, put it into Bottles, and it will be fit to drink in a Fort-nights time. If you make your Wine, when they are in season, you may add Cowslips, or Clove-Gilliflowers.

144. **Strawberries.**

ARE usually eaten soak'd in Water or Wine, and strew'd with Sugar; but they may be iced and preserved as well dry as liquid.

145. **To make a Composte of Strawberries.**

CAUSE some Sugar to be brought to its pearled Quality, and if your Strawberries are very ripe, boil your Sugar to a little higher Degree; then put in your Strawberries, give them a covered boiling, and they are finished.

146. **To make Strawberry-Water.**

PICK and bruise your Strawberries, mingle their Juice with Water and Sugar, according to Discretion; then clarify and strain them, squeezing out the gross Substance strongly, to give the Water a red Colour. Then pass it through a straining Bag, or a Napkin folded three or four double.

147. **To boil Sturgeon to eat hot.**

TAKE a Rand of Sturgeon, wash off the Blood, and lay it in a Marinade of Vinegar, Salt, Slices of Lemon, sliced Ginger, two or three whole Cloves, and large Mace. Then set on some Water and Salt, when it boils, put in the Fish with a Pint of White-wine, a Pint of Wine-vinegar, and the Spices mentioned

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ed before, but not the Lemon; when it is boil'd enough, dish it on Sippets, and run it over with Butter beaten up with Juice of Orange or Lemon, sic'd Ginger, large Mace and Barberries, and garnish the Dish with the same.

148. To broil a Sturgeon.

BROIL your Sturgeon, either in a whole Rand, or cut into slices an Inch thick: Salt them, steep them in sweet Oil and Wine-vinegar, broil them on a gentle Fire, and baste them with the Oil and Vinegar that they were steeped in, with Sprigs of Rosemary, Thyme, and Parsley; when it is broil'd, serve it up with the Dripping it was basted with, and some of the Branches of Rosemary: Or you may baste it with Butter, and serve it up with Butter and Vinegar, beaten up with slices of Lemon, or Juice of Orange.

149. To farce and bake Sturgeon.

CUT a Rand of Sturgeon into Pieces about the Bigness of Walnuts, mince it with fresh Eel, Savoury-herbs, Penny-royal and green Onions; mix it with grated Bread, season it with Salt, Pepper and Nutmeg; add Currans, Gooseberries and Eggs; mix these all well together, and make them into Balls, and lay on them whole Mace, Yolks of hard Eggs, Barberries, Chestnuts and Butter; fill your Pye with these, bake it; when it is done, liquor it with Butter and Verjuice of Grapes.

150. To fry Sturgeon.

TAKE a Rand of fresh Sturgeon, and cut it into slices about half an Inch thick, wash it, and fry it brown in clarified Butter; when it is fry'd, it will look as if it was ribbed; then take up the Sturgeon, clean the Pan, and put in some Claret, Salt, an Anchovy and beaten Saffron; put in your Sturgeon, fry it again in these; and when half the Liquor is wasted, put in a piece of Butter, Nutmeg and Ginger grated, and Lemon minc'd: Rub the Dish with a Clove of Garlick, dish it, garnish the Dish with Lemon.

151. To dress Sturgeon in Haricot with Turnips.

BOIL your Sturgeon in Water, with Salt, Pepper, Cloves, Onions and Thyme; and you may pour in some Broth, and then you must fry your Sturgeon brown with Lard. Then you must clear it from the Fat, and put it into a Cullis that you have ready prepar'd, with Turnips and a little Gammon cut into slices, or chopt small, it may be serv'd with Lemon-juice, and set out with Marinade, or some other Garniture.

152. To dress Sturgeon a la Sante Menehout.

CUT your Sturgeon into thick slices, and stew them leisurely in Milk, White-wine, a little melted Lard, with a Bay-leaf, and all well seasoned with the usual Seasonings; then take them out, drudge them with grated Bread, and broil them on a Gridiron, and serve them up upon a Sauce of Anchovies, Capers, Chibbols, and Parsley shred apart, good Gravy, a Clove of Garlick, and a Drop of Oil.

153. To marinate Sturgeon.

LET your Sturgeon be fresh, cut it into Joles and Rands, wash it well, wipe it dry, flour it and fry it in four Gallons of Rape-Oil clarified; when it is fry'd brown and crisp, put it into Trays, then pack your Sturgeon in them in the same manner that you do boil'd Sturgeon that is kept in Pickle: Then make a Marinade or Pickle with two Gallons of White-wine, and three Gallons of White-wine-vinegar, with half a dozen handfuls of Salt, three Ounces of slic'd Ginger, six Ounces of whole Pepper, and four Ounces of whole Mace; put the Sturgeon into your Casks or Vessels, pour the Pickle upon them; and when you serve it, do it with some of its own Pickle, the Spices on it, and slices of Lemon.

154. To pickle Sturgeon.

DRAW your Sturgeon; if it be a Female, keep the Spawn to make Caveer; split it down the Back, cut the Joles to the Body-ward, cut your first and second Rand very fair, cutting the Tail-piece least; bind the

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the Pieces close with Tape or Flag, season them very well with Salt; boil them for an Hour and half, scumming off the Oil all the time; and keep supplying the Liquor with hot, as it boils away; or else the Sturgeon will be rusty.

155. To make a Ragoo of Sturgeon.

CUT your Sturgeon in pieces, lard them, drudge them with Flour, fry them brown with Lard: Then put them into a Stew-pan with good Gravy, Mushrooms, Truffles, Veal Sweet-breads, sweet Herbs, and slices of Lemon, and let them stew, then thicken with a Cullis. Clear off all the Fat, put in a little Verjuice, and serve it up hot.

156. To roast a Sturgeon.

TAKE a Jole or Rand of fresh Sturgeon, wipe it dry, and cut it in Pieces as big as a Goose-egg, season them with Salt, Pepper, and Nutmeg, and stick two or three Cloves in each Piece of Sturgeon, and draw them with Rosemary; then spit them thorough the Skin, putting Bay-leaves or Sage-leaves between every Piece of Sturgeon, baste them with Butter; and when they are roasted enough, serve them with a Sauce made with their Dripping, beaten Butter, Nutmeg grated, and the Juice of Orange or Vinegar.

157. To souce Sturgeon.

DRAW the Sturgeon, and divide it down the Back in equal Sides and Rands, put it into a Tub with Water and Salt, wash and cleanse it well, bind it up with Tape or Flag, and boil it in Water, Vinegar, and Salt, but take care not to boil it too tender; take it up, lay it to cool, then pack it up close with the Liquor it was boiled in.

158. To make Welsh Sturgeon.

SEASON a Leg of Beef with Salt, white Pepper, beaten Mace, sweet Marjoram, Winter-savoury, Thyme, Penny-royal and Parsley shred small, some Lemon-peel, and a small Onion; bone a Neats Foot, and cut it into Dice, or Diamond wise, and lay it so together in the Pan; put to it as much Water as will just cover it,

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it, set it into the Oven, and bake it 'till it is tender; make a Dinner of it, then pick it all out of the Liquor clean from the Bones. and when it is cold shred it very small with Beef-suet; then pound it in a stone Mortar, and squeeze it into a Venison Pot, and put to it the Fat that came off when it was first bak'd, and set it into a cool Oven for an Hour.

159. To make Potage with Succory.

BOIL a young Turkey, Capon, Pullet, or other Fowl, after the usual Manner, with good Broth, Salt, Spice, and a Faggot of sweet Herbs; scald your Succory with Water, then boil it in your Broth with the rest; dress your Potage, and lay it a soaking, garnish it with Succory, and serve it up with natural Broth, Mutton Gravy and Mushrooms.

160. To make a Ragoo of Succory.

SCALD your Succory, cut it, put Lard into a new Pan, make it somewhat brown with Flour, and good Gravy, and let all be well season'd with Salt, Pepper, Spices, and a Faggot of sweet Herbs, with a little Vinegar; then put in your Succory, let it boil, but not so as to turn black, but that it may have a somewhat strong Savour, and take it up.

161. Of the boiling of Sugar.

PEOPLE, for the most part, think Sugar is boil'd enough; when the Drops that are put upon a Plate grow thick, as it were a Jelly, and do not run; but tho' this Way of boiling may be sufficient for certain Jellies of Fruit and Composts, yet it is not enough in the whole Art of Confectioning. There are therefore necessary to be known six Ways of boiling Sugar, that is, 'till it becomes *smooth*, *pearled*, *blown*, *feathered*, *crack'd* and *caramel*; and besides these, again are divided into the lesser and the greater *smooth*, the lesser and the greater *pearl'd*, *feather'd* a little, and a great deal, and so of the rest.

162. To boil Sugar to a Caramel.

IF Sugar brought to the Quality commonly call'd *crack'd*, were put between the Teeth, it would stick

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stick to them as if it were Glue or Pitch ; but when it is boild to its utmost *caramel* Height it will break and crack without sticking at all, therefore you must observe very diligently every Moment ; when it has attain'd to this last Degree of boiling, putting the foregoing Directions into Practice to know when it is crack'd, and afterwards biting the Sugar so ordered with your Teeth, to try whether it will stick to them or no ; when you perceive that it does not stick to the Teeth, but on the contrary *cracks* and breaks cleaver, take it off the Fire immediately, or else it will be burnt, and fit for no Use at all.

But in Respect to the other well-condition'd Boilings, if after you have preserv'd any sweet Meats, some Sugar be left that is *crack'd*, or greatly *feathered*, and is of no further Use in that Condition, you need only put to it as much Water as will boil it over again, and then you may bring it to what Degree or Quality you please, and mix it with any other sort of Sugar or Syrup.

The *peak'd* boiling of Sugar is generally used for all sorts of Comfits that are to be kept for a considerable time.

The *caramel* boiling of Sugar is proper for Barley Sugar, and for a certain small Sugar Work called by that Name, which is described in its proper Place.

163. The smooth boiling of Sugar.

You must first clarify your Sugar, and then set it on the Fire again, to boil it to its *smooth* Quality, and you may know when it is come to that, by dipping the Tip of your Fore-finger into it, and applying it to your Thumb, and then opening them a little, for a small Thread or String will stick to both, which will immediately break, and remain in a Drop upon the Finger ; when this String is scarcely to be perceiv'd, the Sugar has only boil'd 'till it is a little *smooth* ; but when it extends it self further before it breaks, then the Sugar is very *smooth*.

164. **To boil Sugar to its blown Quality.**

WHEN the Sugar at its *pearled* Quality has boil'd a few more Walms, shake the Skimmer a little with your Hand, beat in the Side of the Pan, and blow through the Holes of it, and if certain Sparks, as it were, or small Bubbles, fly out, the Sugar is come to the Degree or Quality called *blown*.

165. **To clarify Sugar.**

PROVIDE an earthen Pan of a size proportionable to the Quantity of Sugar you would clarify, put in a little Water, and break into it an Egg, or more, according to the Quantity of Sugar, put in Shell and all; then whip up the Egg with a Whisk or Birchen Rods, and pour it upon your Sugar that is to be clarified; then set it over the Fire, and keep it continually stirring; when it boils scum it well; and as the Sugar runs from time to time, put in a little cold Water to hinder it from running over, and also to make the Scum rise the better; and add also the Froth of the White of an Egg whipt apart: When you have scumm'd the Sugar thoroughly, so that there only remains a small whitish Froth, not black and foul as before; and that the Sugar being laid upon the Skimmer or Spatula, appears very clear, take it off the Fire, and strain it through a Straining-bag, and your Sugar will be completely clarified.

166. **Another Way.**

FIRST dissolve your Sugar in Water, put into it the White of a whipt Egg, set it on the Fire, and when it swells up, and is ready to run over, pour in a little cold Water to check it; but when it rises a second time, take it off the Fire, and set it by for about a quarter of an Hour, and the Sugar will sink, leaving a black Scum on the top; take this off gently with the Skimmer, and it will be sufficiently clarified, tho' not quite so clear nor white as that clarified the former Way.

167. To boil Sugar to its crack'd Quality.

To know when the Sugar has attain'd to this Degree, you must provide a Pot or Pan with some cold Water: Dip the tip of your Finger into it, then dip it quick into the boiling Sugar, and then immediately into the cold Water; and keeping your Finger in the Water, rub off the Sugar with the other two Fingers; and if it breaks afterwards, making a kind of crackling Noise, it has attain'd the *crack'd* Quality.

168. To boil Sugar to its feather'd Quality.

WHEN after some other Boilings, you blow through the Skimmer, or shake the Spatula with a back stroke 'till thicker and larger Bubbles rise up on high, then the Sugar has attain'd its *feather'd* Quality; and when, after several Trials, you perceive the Bubbles thicker, and in greater Quantity, so that several of them stick together, and form, as it were a flying Flake, then the Sugar is greatly *feather'd*.

169. To boil Sugar to its pearl'd Quality.

HAVING boil'd your Sugar to its *smooth'd* Quality, continue the boiling a little longer, and then try a Drop of it between your Finger and Thumb, as before, and if the String continues sticking to both, the Sugar is arriv'd at its *pearl'd* Quality; the greater *pearl'd* boiling is when the String remains, tho' the Finger and Thumb be quite stretch'd as far as you can extend them asunder; this Degree of boiling may also be known by a sort of round Pearls that rise on the Top of the Sugar.

170. Thin Sugar.

THAT is call'd thin Sugar, when in preserving some sorts of Fruit, one ladleful of Water is put to two of clarified Sugar, or two to four, or three to six, and so on in Proportion to the Quantity of Fruit that is to be soak'd it; and then the Sugar and Water must be heated together, something more than lukewarm.

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171. To make Sugar Cakes.

TAKE two Pound of fine Sugar beaten and searced with half a Pound of the finest Flour, put to it two Pounds of Butter well wash'd in Rose-water, work them well together; then beat the Yolks of eight Eggs in Rose-water, in which Cinnamon and Nutmegs have been in steep for three Days before; add as much Cream as will suffice to make it knead into a stiff Paste; roll it into thin Cakes, prick them, and lay them on Tin Plates and bake them.

172. Another Way.

TAKE two Pound of double refin'd Sugar, finely powdered, two Pound of fine Flour, two Pound of Butter; of Nutmegs, Cloves, and Mace finely powdered, an Ounce all together. Mix this with as much thick Cream as will make it knead into a Paste. Roll it out into thin Cakes, prick them, lay them on Tin-plates and bake them.

173. To make Sugar Candy.

BOIL a Quantity of Sugar till it comes to the *blown* Quality; then put it into an earthen Pot, in which small sticks are laid a-cross; set the Pot into a Stove, and the Sugar will coagulate about the Sticks.

Some Confectioners pour the Sugar upon those little Sticks, laid upright, cross-wise, or side-wise, and let it stand fourteen or fifteen Days in the Stove, and afterwards pour in hot Water at several times, and leave them again for a Day, and break the Pot the next Morning, and so find the Sugar-candy round about the Sticks.

Some after having taken away the first Crust, set the rest again into the Stove till another is formed, and so proceed till the whole Work is completed.

174. To make a Sugar Omelet.

WHIP up Eggs according to the size of your Omelet, put to them Salt and Cream, and some Lemon-peel shred fine; then beat them all well together, and make your Omelet; Sugar it well, and turn it on the other Side in your Frying-pan, before you dish it. When

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it is fry'd on both Sides, lay it in the Dish, strew Sugar and candy'd Lemon-peel minced fine over it, and ice it with a red hot Iron.

175. To make Sugar Paste for Carts, or Cheese-Cakes.

To three Pound of Flour, put two Pound of Butter, six Yolks and two Whites of Eggs, and three Quarters of a Pound of Sugar.

176. To make Sugar of Roses.

TAKE red Roses, that are the deepest coloured, when you have pickt them, cut off the white Bottoms; and dry the Leaves in an Oven; then pound them in a Mortar, and sift them; then put a Pound of Sugar finely powdered and sifted, with just as much fair Water as will wet it: Then set it over a Chaffing-dish of Coals, and let it boil till it comes to be Sugar again: Then put to it as much Powder of Roses as will make it of a very red Colour, stir them well together, and when the Sugar is thoroughly cold take it off, and put it up in Boxes for Use.

177. To make Sultanes.

MIX the Yolks and Whites of eight Eggs, with as much powdered Sugar as they weigh, and half the weight of the Eggs /of fine Flour, with a Grain of Musk pounded in a little other Sugar. Then dress the Sultanes on Paper with a Spoon; strew them on the top, and bake them in a portable Oven with Fire at top and bottom. When they are brought to a good Colour, take off the Paper, and roll them up in Form of Wafers, and dress them upright in Plates, or China Dishes.

179. To collar a Swan.

BONE the Swan, part the two Sides, and soak it twelve Hours in White-wine, Salt, Pepper, Cloves, and Mace; then take it up and take Pepper and Sage minc'd, and dipping them into the Yolks of Eggs, lay them on the two Sides of the Swan; then roll them up into Collars, and boil them in strong Broth and a little White-wine, whole Pepper and large Mace;
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When you serve them up cut them in halves, and garnish the Dish with *Westphalia* Ham minc'd: Boil the Head to set upon the Collars in the middle of the Dish.

179. To make a Swan Pye.

PLUCK the Swan, fley off the Skin, bone it, par-boil it, and season it with Salt and Pepper, lard it with Slips of Bacon, and put it into a deep Crust with a good Quantity of Butter, let it be very well soak'd in the Oven, and when it is bak'd, pour melted Butter in with a Funnel.

180. To dress sweet Breads a la Dauphine.

TAKE large Veal-sweet-breads, blanch them in hot Water, put them into cold; then slit them in two Side-ways, make Holes in them, and farce them with the following Forc'd-meat; take a Pound of Leg of Veal, and half a Pound of fat Bacon, and half a Pound of Suet; boil them over the Fire for half an Hour; then put them a little into cold Water, that the Bacon may not oil in mincing. Then mince each by it it self, as fine as PASTE; mix all together, pound them in a Stone-mortar, and put to them the Crum of a *French Roll* soaked in Milk or Broth, four raw Eggs, Salt and Pepper at Discretion; a little minced Onion, a little Nutmeg, and a little Parsley shred fine. Pound all these together to a PASTE; then farce your sweet-breads. Then lay slices of Bacon and Veal all over the bottom of a Stew-pan, seasoned with Salt, Pepper, Spices, a little minc'd Parsley, some whole Cives, an Onion slic'd, and sweet Herbs; then lay in your sweet Herbs, and strew the same seasoning over them, that you did under them, and cover them with Slices of Veal and Slices of Bacon; cover the stew Pan, and set them a stewing *a la braise*, i.e. with Fire over and under them. While they are stewing taking ten or twelve large Cocks-combs, cleanse them well, slit them, farce them with some of the same Forc'd-meat, and put them into a Sauce-pan with a little melted Bacon, small Mushrooms, Truffles sliced,

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sliced, season'd with Salt, Pepper, and a Faggot of sweet Herbs; toss them up, put to them some Gravy, and stew them gently. When they are stew'd enough, take them up, drain them, dish them handsomely, garnish them with the Cocks-combs in a Ring, pour on them the rest of the Ragoo, and serve them up to Table hot for a first Course.

181. To fry *Meal-sweet-breads*.

BLANCH your sweet Breads, and cut each of them into three or four Pieces; lay them for two Hours in a Marinade made with the Juice of Lemon, Salt, Pepper, a few whole Cloves, a Bay-Leaf, some whole Gives and an Onion sliced. In the mean time, make the following Batter. Put a Handful of Flour, and a little Salt into a Pan, with fair Water and an Egg, beat it into a Batter; then add to it the bigness of a Walnut of Butter melted. Then take your sweet Breads out of the Marinade, dry them with a Cloth, dip them in the Batter, and fry them in Hog's Lard; when they are fry'd brown, drain them; fry some Parsley, lay a Napkin in a Dish, place your sweet Breads on the Napkin with some fry'd Parsley in the middle, and serve them on Plates or little Dishes.

182. *Sweet-bread Pasties*.

PARBOIL your sweet Breads, chop them very fine, add to them some Marrow, or the Fat of a Loin of Veal shred very fine, with the Yolks of Eggs, grated Bread, Rose-water, Cream, Nutmeg and Sugar. Then having made a Puff-paste of Butter roll'd in Flour, with the Yolks of a couple of Eggs, cold Water, Rose-water, and a little Sugar, roll it out into the Form of small Pasties about a Hands breadth; then fill them with your Meat, and either bake, or fry them brown.

183. To roast *Meal-sweet-breads*.

LARD the sweet Breads with small Lardons of Bacon, put them upon a Skewer and fasten them to a Spit, lay them down to the Fire, and roast them brown; then put some Essence of Ham, or good Gravy

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vy into a Dish ; lay in the Sweet-breads, and serve them up.

184. To make a Syllabub.

PUT a Pint of Sack or White-wine, and a Pint of the Juice of Raspberries into a Pot, with Sugar, the Juice of a Lemon, a Nutmeg quartered, and a sprig of Rosemary, and some Lemon-peel; cover the Pot, and let them stand all Night: The next Morning, take out the Lemon, Rosemary, and Nutmeg, and having mixed a Pint and half of Cream, with as much new Milk, squirt them into the Pot with a wooden Cow made for that purpose, which you may buy at the Turners.

185. Another Way.

TAKE a Quart of Cream, half a Pint of Canary, the Whites of Eggs, and half a Pound of fine Sugar, and beat it with a Whisk, till it froths well, scum off the Froth, and put it into Syllabub Glasses.

186. To make a Whipt-syllabub.

PUT a Pint of White-wine, and a Pint of Mulberry, or black Cherry Juice, into a wooden Bowl; add also a Pint of Cream, sweeten it with Sugar, and put in a large perfumed Comfit; put a Branch or two of Rosemary stript from the Leaves, among some Willow-twigs peeled, and wind a Lemon-peel about your Willow-twigs, &c. then stir your Syllabub well together, and whip it up till it froths, take off the Froth with a Spoon and put it into your Glasses, and squeeze some Spirit of Lemon-peel between every Layer of Froth, and let it stand till the next Day before you eat it.

187. Another Way.

BOIL a Quart of Cream, let it stand till it is cold; pare a Lemon thin, and steep the Peel in a Pint of White-wine for two Hours; squeeze in the Juice of a Lemon, and put in a good Quantity of Sugar; put these into your Cream, and whisk it all one way, till it is pretty thick. Fill your Glasses with it, and eat it not till the next Day; you may if you please,

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please, put in a Grain of Ambergreece. This will keep three or four Days.

188. A Worcestershire Syllabub:

FILL your Syllabub-Pot with Cyder, put in a good Quantity of Sugar, and a little Nutmeg; stir these well together; then put in as much thick Cream by two or three Spoonfuls at a time, as if you were milking it; then stir it round very gently, and let it stand two Hours, then eat it.

If it be in the Field, only milk the Cow into the Cyder, &c. and to drink it.



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i. To make Tassaty-Cream.

BEAT the Whites of eight Eggs up to a froth with Rose-water; skim off the Froth, and put it into a Quart of Cream, and set it on the Fire to boil, but keep it continually stirring; then having beaten the Yolks of eight Eggs very well, slip them into the Cream, and stir it a little; then take it off the Fire, and stir it still, sweeten it with Sugar, pour it out, and set it by to cool.

2. To make Tassaty-tarts:

MIX a quarter of a Peck of fine Flour, with a quarter of a Pint of Yeast, and as much hot Liquor as will make it into a stiff Paste, with two Pound of Butter, the Yolks of twelve Eggs, and half a Pound of fine Sugar; make it up into small Balls, and then roll it out into thin Plates; wash round their Brims with Milk: Boil Pippins soft, peel them and scrape the Pulp from the Cores, mingle the Pulp with fine Sugar, a little Marmalade of Quinces, the scrapings of candied Orange-peel, and Rose-water. Make up your Tarts, dry them in a warm Place, bake them, scrape Sugar, and sprinkle Essence of Violets or Roses over them, and serve them up.

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3. Another Way.

ROLL Puff-paste, or Paste made with Butter, Sugar, and Rose-water, thin; then lay in slices of Pippins, and candy'd Orange-peel in long slices; and then fine Sugar; then Pippins; and so on till you have fill'd them, close them up, wash them with melted Butter and Rose-water; strew them with Sugar, and so bake them.

4. To make a Tansy.

TAKE half a Pint of the Juice of Tansy, a Pint of the Juice of Spinage, a Quart of Milk, three quarters of a Pound of *Naples* Biskets, and half a Pound of fine Sugar; put these to the Yolks of sixteen, and the Whites of ten Eggs well beaten and strained, grate in a Nutmeg, and put in a slice of sweet Butter; put all these into a Stew-pan over a slow Fire, stirring it continually, till it is very thick; then set it by till it is pretty cool; butter a Dish well, put the Tansy into the Dish and bake it; when it comes out of the Oven, turn it out upon a Pye-plate. Garnish it with sweet Meats and Oranges, and serve it up.

5. Another Way.

WASH your Spinage, dry it well, stamp it, strain it; take a Pint of the Juice, a Quart of Cream, and a Quart of Milk; beat up the Yolks of thirty, and the Whites of fourteen Eggs with a little Salt; strain these into your Cream and Juice; add a Pint of grated Bisket, a Nutmeg grated, sweeten it with Sugar to your Palate, set it over the Fire to thicken; when it is as thick as a Hasty-pudding, butter a Dish, put it in, set it in a gentle Oven, it will be done in half an Hour.

6. To make a Tansy for Lent.

POUND Tansy, or other sorts of Herbs in a Mortar with Almonds, and the Spawn of a Pike or Carp; then strain the whole with the Crum of a fine Manchet, Rose-water and Sugar, and fry them in fresh Butter.

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7. To make a Tansley without frying.

BUTTER a Skillet, set it over the Fire with a Pint of Cream, a quarter of a Pint of Juice of Spinage, half as much Juice of Tansley, the Yolks of ten, and the Whites of five Eggs; a little Salt, grated Nutmeg, and Sugar to your Palate; let it stand over a gentle Fire, till it be a little thicker than butter'd Eggs: Then lay it in a warm Dish, set it over a Chaffing-dish of Coals, let it stand and harden a while, squeeze in the Juice of a Lemon; add Butter and fine Sugar, and serve it up.

8. To pickle Carragon.

STRIP the Tarragon from the Stalks, put it into a Pot with White-wine and Vinegar, in equal Quantities; stop it up close and keep it for use.

9. To make Tarts de Moy.

MAKE Puff-paste, lay it round a Dish; then lay in a Layer of Bisket, and a Layer of Marrow and Butter; then a Layer of all sorts of wet Sweet-meats, and repeat this till the Dish is full. Then pour in boil'd Cream, thickened with Eggs, and a spoonful of Orange-flower-water, sweeten it with Sugar, set it in the Oven, it will be bak'd in half an Hour.

10. To make a Sweet-sour-tart.

BOIL a quarter of a Pound of Sugar in a Glass of Verjuice, or Lemon Juice, and when it is wasted half, put to it some Cream, with the Yolks of half a dozen Eggs, Orange-flowers, Lemon-peel candy'd grated; a little beaten Cinnamon, and a little Butter. Put these into a Tart made of fine Paste, and bake it without a Lid.

11. To make a Spring-tart.

GATHER such Buds, in the Spring of the Year, that are not bitter; also the Leaves of Primroses, Violets, and Strawberries; take also a little young Spinage, boil them, drain them in a Colander; then chop them very small, and boil them over again in Cream; add to them *Naples* Bisket grated, and so many Yolks and Whites of Eggs as will make the

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Cream very thick; colour all green with the Juice of Spinage; season with Salt, Nutmeg, Cinnamon, and Sugar, and bake it in Puff-paste, or otherways.

There are many other sorts of Tarts, which you will find under their proper Articles.

12. To boll Teal.

LET your Teal be large. When they are drawn, and truss'd, stuff them with the following Farce; take large Oysters, Sage, Winter-savoury, Thyme, and Parsley stripp'd and minc'd small, make them up into a Ball with Butter and Pepper, stiffened with Flour, put this Ball into the Belly of the Teal; and tye up the Neck and Vent close; make your Water boil, put in the Fowl; when they are boil'd tender, dish them on Sippets, with Gravy, Anchovy-sauce, and the Herbs; laying the Oysters with some Lemon-peel and Parsley about the Dish for Garnish.

13. To make Sauce for Teals.

SEASON Veal-gravy with Salt, and Pepper, and squeeze in the Juice of a couple of Oranges. This Sauce may be used with all sorts of wild Fowl.

14. To bake Tenches.

LET your Tenches be farced, as is directed in the Receipt for *Farced Tenches*. Then rub a Pasty-pan, or Silver-dish with Butter; then lay on a Layer of Salt, Pepper, Spices, Onion sliced, and sweet Herbs; a little Parsley minced, and some whole Cives; then lay in your Tenches; lay over them the same seasoning you did under them; sprinkle melted Butter over them; drudge them with grated Bread, set them in an Oven. When they are bak'd, serve them up with Ragoos of all sorts of Legumes, which must be put under them; or with Anchovy-sauce, or with a Cullis of Cray-fish.

15. To bake a Tench with a Pudding in his Belly.

SCALD your Tench, scour it well, wash it clean, and dry it with a Cloth. Then make a stiff Pudding with Cream, grated white Bread, the Yolks of three Eggs, sweet Herbs shred small, and Currans parboil'd; season'd

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season'd with Pepper and Nutmeg. With this Pudding stuff the Belly of the Tench. Season the Tench on the outside with Salt, Pepper, and Nutmeg; lay Butter in your Coffin, close it up, bake it; when it comes out of the Oven, cut it open, and strew in some preserved Orange minced; then boil Butter, Vinegar, Nutmeg, Sugar, and the Yolk of an Egg, over a Chaffing-dish of Coals, stirring it continually, that it may not curdle, and pour these into your Pye, shake these well together, and serve it up.

16. To farce Tenches.

SLIME your Tenches, slit the Skin along their Backs, and with the Point of your Knife raise it up from the Bone; then cut the Skin cross-ways at the Head and Tail, then strip it off, and take out the Bone. Then take another Tench or a Carp, and mince the Flesh of it small with Mushrooms, Cives, and Parsley; season them with Salt, Pepper, Spices, and Savoury-herbs, minc'd small, mingle these all well together, then pound them in a Mortar, with Crum of Bread, as much as two Eggs, soak'd in Cream, the raw Yolks of three or four Eggs, and a Piece of Butter; when these have been well pounded, stuff the Tenches with this Farce, and serve them up. Put clarified Butter into a Pan, set it over a Fire, and when it is hot, put in your Tenches one by one, and fry them brown, then take them up; in the mean time set on a Sauce-pan with a piece of Butter, brown it with a little Flour, keep it continually stirring; then put in a little White-wine boiling hot, and a little Fish-broth to moisten it; put in your Tenches also, and Salt, Pepper, an Onion stuck with Cloves, and a Faggot of sweet Herbs; and let them all simmer over a gentle Fire. When they are simmer'd enough, dish them, pour on them a Ragoo of Milts, and serve them up to Table hot.

Or you may serve them with a Ragoo of Oysters, or of Cray-fish; these farced Tenches may be broil'd, having first rubb'd them over with melted Butter and

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Salt; and when they are broil'd brown, serve them up with a Ragoo of Mushrooms or Truffles.

17. **To make a Fricassy of Tenches with white Sauce.**

CLEANSE your Tenches from the Slime as directed before, cut off their Heads, slit them down the Back, and cut each Side into three Pieces. Then set on a Sauce-pan with Butter; when it is melted, put in your Tench, and a few Mushrooms; you may also add Truffles and Artichoke-bottoms, season with Salt, Pepper, an Onion stuck with Cloves, and a Faggot of sweet Herbs. Toss these up together, then add a little scalding hot Water, and a little Flour. Then take a Pint of White-wine, heat it boiling hot, put it into your Fricassy: When a pretty deal of it is wasted away, beat up the Yolks of three or four Eggs with a little Verjuice or boil'd White-wine, and put it to your Fricassy to thicken it, as you do one of Pullets; scrape in a little Nutmeg, and put in a little minc'd Parsley, and serve it.

18. **To make a Fricassy of Tenches with brown Sauce.**

WHEN you have prepar'd your Tenches as directed in the last Receipt; set a Sauce-pan on the Fire with some Butter, and brown it; then put in your Tench with Mushrooms, Truffles, Artichoke-bottoms, season'd with Salt, Pepper, an Onion stuck with Cloves, and a Faggot of sweet Herbs: Toss them up together, and put in a little Fish-broth or Juice of Onion to moisten them: Then boil a Pint of White-wine, and put to your Fricassy; when it is enough, thicken it with a brown Cullis, and serve it up.

19. **To fry Tench.**

SLIT your Tenches down the Back, drudge them with Flour and Salt; or you may cut them in Pieces, and fry them with Mushrooms, Truffles, Artichoke-bottoms, and sweet Herbs. Afterwards you must make a thickening Liquor as for Pullets; adding an Anchovy minc'd very small, and Lemon-Juice, whilst the Dish is garnishing with Pickles.

20. **Another**

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20. Another Way.

LET your Water boil, then put in your Fish, and stir them about in it; take them out, rub off the Slime, dry them well in a Cloth, slit them down the Back, drudge them with Flour and Salt, fry them brown, and serve them up dry with fry'd Parsley.

21. To make a Trench Pye.

MAKE your Crust, take half a dozen Tenches, lay in your Crust a Layer of Butter, then scatter in Nutmeg, Cinnamon, and Mace; then lay in your Tenches, lay over them Butter, and more Spices, and a few blue Currans; pour in a quarter of a Pint of Claret, and let them be well bak'd; when it comes out of the Oven, put in melted Butter, and dust it over with fine Sugar, and serve it up.

22. To roast a Trench.

CLEANSE it well from the Slime, make a little Hole as near the Gills as you can, take out the Guts, and cleanse the Throat, stuff the Belly of the Fish with sweet Herbs; then tye the Fish to the Spit with two or three Splinters, and roast it. Mix Butter with Vinegar or Verjuice, and Salt, and baste it often.

23. To sauce Trench.

DRAW your Trench at the Gills, and cut them off, that will make them boil the whiter: Season the Water with Vinegar, Salt, Bay-leaves, Faggots of sweet Herbs, whole Cloves and Mace, wipe your Trench clean, but do not scale them; and when this Liquor boils, put them in: When they are boil'd, wash off the loose Scales, and strain the Liquor thro' a Jelly-bag, and put some Ising-glass into it that has been wash'd and steep'd, and boil it; lay your Fish into the Dish, strain the Liquor through the Bag into the Dish, let it stand 'till it is cold, and serve it.

This Jelly will serve to jelly Lobsters, Prawns, or Cray-fish; hanging them in some Glass by a Thread at their full Length, and filling the Glass with the Jelly while it is warm; and turning it out of the Glass when it is cold.

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24. To stew Tench.

CUT your Tench, and fry them in browned Butter; then stew them in the same Butter, with White-wine, Verjuice, Salt, Pepper, Nutmeg, a Bunch of sweet Herbs, a Bay-leaf or two, and a little Flour. When the Fish is stew'd enough, put in Capers, Oysters, the Juice of Mushrooms and Lemon; and garnish with fry'd Bread.

25. To make a Terrine.

THIS Mefs takes its Name of a Dish us'd at Court call'd a Terrine; which is made of Silver round and upright, holding about six Quarts, with two Handles like those of a small Cistern.

Take a small Quantity of all the Ingredients mentioned in the Olio, Letter O, No. 30, and stew them down after the same manner; then place them in your Terrine-dish, or other Dish you intend to serve it in. Let it stew for an Hour; and whereas in your Olio, you put your soak'd Bread under, it must be soak'd in some of the same Broth and Lard a top of the Terrine; but you must be sure to take off the Fat before you put your Bread in, and thicken your Broth a little with green Peas, strain'd with a little good Broth, or you may thicken it with a Cullis. You may put a larded Sweet-bread in the middle under your Crufts, and turn up the Breast of your Fowl before you put in your Bread; fill not your Terrine-dish up to the top, because your Cullis ought to swim as high as your Bread. Neither must the Butcher's Meat for the Terrine be cut so large as for your Olio, nor must you put in so many Herbs and Roots. If you have no Terrine-dish, you may dish it in a deep Dish with a Rim round it, to keep the Liquor in, and let not your Meat be higher than your Rim, because that will make it look too like an Olio. It may be bak'd in an Oven half an Hour before you use it, 'till your Bread and Cullis comes to a Cruft at top, which is the old way; or you may follow the

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the new Method, which is only to pour the Cullis hot over the top of it, when it is serv'd up.

26. *Or thus.*

TAKE half a dozen Quails, four Pigeons, two Chickens, and a Breast of Mutton, cut in pieces, and bake them or stew them in an earthen Pan call'd *Terrine* in *French*, with Bards of Bacon, or young streak'd Bacon cut in pieces, laid in the Bottom of the Pan to keep them from burning; set the Pan between two Fires to stew *a la braise*. When it is done, drain off all the Fat, and put in good Veal-gravy, and boil'd Lettuce, a little green Peas Soop, and green Peas or Asparagus-tops; then stew all together for some time, clear off all the Fat, and serve it up to Table.

27. *To make Thornback Soop.*

PUT a good quantity of Butter into a Sauce-pan, the Crust of a *French* Roll, a couple of Onions slic'd, a dozen Corns of whole Pepper, half a dozen Cloves, a Handful of Parsley, a Sprig of Thyme, and let them fry for a quarter of an Hour or more, 'till your Bread is crisp; but take care you do not burn the Herbs. Having thus prepar'd your Stock or Cullis, and skim'd your Thornback; take half a Pound of the best of the Fish from the Bones, cut it into Pieces, and put it into your Cullis in the Sauce-pan, with some other fresh Fish. Strain your Cullis to the thicknes of a Cream; mince the lean part of the Fish you cut from the Bones, and put it into a small Sauce-pan with a bit of Butter, Salt, and Pepper; and keep it stirring 'till the Rawness is taken off: Then take it up, and mince it again, and put it into the Sauce-pan again for the second time; put a little Lemon to it; lay a *French* Roll in the middle of your Soop: Your Cullis being hot, and your Bread soak'd, squeeze in some Lemon: Garnish with a Rim on the out-side, and serve it up.

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28. To fry *Chicories*.

FRY them in Lard with a little Flour, a little White-wine, Salt, Pepper, Nutmeg, a Faggot of sweet Herbs and Capers, and when you serve them up, squeeze in a Lemon-juice.

29. To make *Thyme Water*.

TAKE two Quarts of White-wine, one Quart of Canary, a good Quantity of Thyme, of *Calamus, Aromaticus* and *Galinal*, each two Ounces, of Mace, Ginger, and Grains of Paradise, of each four Drams; put all these in your Wine, let them lie in steep all Night, the next Morning, distil them in a common Alembick; this Water is to be drunk warm with Sugar.

30. To make *fine Toasts*.

CUT a Penny-loaf into round slices, and dip them in Cream, then lay them in a Dish, and beat an Egg or two in the Cream, with Sugar and Nutmeg grated; heat Butter in a Frying-pan, wet one side of your Toasts, and lay the wet side downward in the Frying-pan; then pour the rest of your Cream, &c. upon them, and fry them, serve them up with Butter, Sugar and Rose-water.

31. To make *Toasts for Fish Days*.

SEASON the Flesh of a Carp with Salt, and mince it with Biskets of bitter Almonds, Lemon-peel and Parsley, pound them in a Mortar, with the Yolks of Eggs, Crum of Bread soaked in Cream, and a little Sugar, spread it on Toasts; butter the Bottom of a stew Pan, lay on your Toasts, bake them in an Oven; when they are bak'd strew over them Sugar, glaze them with a hot Iron, and serve them up.

32. To make *Toasts of Veal Kidneys*.

TAKE the Fat and Kidney of a Loin of Veal roasted, mince them well together with Lemon-peel, Parsley, and a little Sugar; when they are minc'd, pound them in a Mortar, and having made Toasts, spread them with the pounded Materials; let your Toasts be a long square, four Inches in Length, and two in Breadth; butter the Bottom of a Tart-pan, spread the

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the Toasts over it, and set them in a gentle Oven ; when they are enough, strew Sugar over them, glaze them with a hot Iron, and serve them up.

33. To make French Toasts.

CUT *French* Bread in pretty thick Toasts, lay them on a Gridiron, and serve them up steep'd in any sort of Wine, with Sugar and Juice of Orange.

34. To farce Calves Tongues.

CUT a Hole in the End, next to the Throat, and thrust in your Finger the whole Length of them, but take Care not to break the Skin in any Part ; then mince together the Flesh of the Breasts of Fowls, a bit of boil'd Ham, a little blanch'd Bacon, Mushrooms, Cives and Parsley, a little Crum Bread soak'd in Cream, and some Beef-suet, the Yolks of two or three raw Eggs, and having season'd all with Salt, Pepper and Nutmeg, pound them together in a Mortar ; farce your Tongues with this Composition, and put them into a stew Pan, and stew them *a la Braise* ; when they are about half stew'd, put in a Ladle of Beef Gravy, and let them stew till they are tender, and serve them up either with a hash'd Sauce, as directed in the Receipt for a *Ragoo of Sheeps Tongues*, or with a Ragoo of Ham or Bacon, or of Veal sweet Breads, or of Endive, or of Cucumbers ; all which you will find under their proper Articles.

35. To fry Calves Tongues.

BOIL them, peel them, and cut them into thin Slices, then beat up the Yolks of Eggs, with Salt, Cinamon, Nutmeg and Sugar, with a Handful of Currans ; put the Tongues into the Pan by Spoonfuls, take care not to burn them in the frying ; serve them upon Sippets with a Sauce made of sweet Butter, Sack and Sugar, scrape over them some Sugar, and serve them up hot. The same Way fry Sheeps Tongues.

36. To dry Tongues.

LET them lie in Brine for two or three Days, then take them out, and salt them with refin'd Salt for
two

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two or three Days more ; then hang them up near the Air of the Chimney, then lay them on a Board, and dry them in an Oven, after household Bread has been drawn, then keep them for boiling.

37. To dress dry'd Hogs Tongues.

SCALD your Tongues only to get off the first Skin, but let not the Water be too hot, then wipe them dry, and when you have so done, cut off the Root; then, in order to salt your Tongues, take Juniper Berries, and dry them in an Oven, with Thyme, sweet Basil, and all sorts of fine Herbs, (except Sage,) Parsley, Rosemary and Chibbol, a couple of Bay-Leaves, and a little Coriander-seeds, and dry them in an Oven; then pound them in a Mortar and sift them, mix these with Salt and Salt Petre, pounded; then with these salt your Tongues one by one, and lay them orderly into the Pot or Vessel you would keep them in; press them down close, and lay a Stone upon them to keep them close; let them lie in this for a Week, then take them out, drain them a little; and, having cut some Hogs Skirts according to the Length of the Tongues; wrap each Tongue in one of these Pieces of Skirt, and tie them up at both Ends, and by the Strings at one of the Ends, tie them two together, and hang them cross a Pole on the Chimney, so as they may not touch one another, and let them be smoak'd well for two or three Weeks till they are thoroughly dry; when you eat them, boil them in Water with a little Red-wine, a few slices of Chibbol and Cloves, and serve them up either whole or in slices.

38. To roast Calves Tongues.

FIRST stew them *a la Braise*, then take them up and peel them, then lard them with small Slips of Bacon, put them on Skewers, tie them on the Spit, and roast them till they are of a fine brown Colour; serve them up with Essence of Ham, of Bacon, or with a Poivrade.

39. *To boil a Neats Tongue.*

LET your Tongue be salted three or four Days boil it in fair Water, and serve it with Brewis, with boild Turnips and Onions, run it over with beaten Butter; serve it on carv'd Sippets, with Barberries, Goosberries or Grapes, and serve it with what Sauce you please.

40. *To fricassy Neats Tongues.*

WHEN you have boild your Tongues tender, cut them into thin slices, and fry them in fresh Butter; then pour out the Butter, and put in strong Broth or Gravy, season with Salt, Pepper, Nutmeg, Thyme, Savoury, sweet Marjoram, and Parsley chopp'd small; when these have stew'd together a while, dissolve Yolks of Eggs in White-wine Vinegar, or Grape Verjuice, and put them in with whole Grapes or Barberries, thicken with grated Manchet, or Almond-paste strain'd, and sometimes put Saffron to it.

After the same Manner you may fricassy any Udder, being tender boild.

41. *To hash Neats Tongues, or any other Tongues.*

LET your Tongues be fresh, boil it tender, set it by to be cold, then cut it into thin slices, fry it in Butter, put to it strong Broth, Salt, Nutmeg grated, the Yolks of Eggs, Saffron, Cloves and Mace, some Verjuice and Grapes; when the Tongue is done, dish it on Sippets.

42. *To make a Neats Tongue Pye.*

LET your Neats Tongue be well boild, blanch'd and cut into slices, and also some Bacon cut in slices thinner than your Tongue; your Tongue being prepar'd, lay a Layer of Bacon between each Layer of Tongue; having season'd them with two Nutmegs grated, and half an Ounce of Pepper, and three Anchovies, but no Salt; close the Pye, and bake it, boil half a Pint of Claret with some Gravy, a Piece of Butter, the Yolks of three Eggs, and a Nutmeg grated, till it is pretty thick; when it comes out of the Oven pour it into the Pye through a Funnel.

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43. To roast *Neat's-tongue*.

BOIL a *Neat's Tongue* tender, peel off the *Skin*, set it by till it is cold, cut a *Hole* in the *Root-end* of it; take out some of the *Meat*, mince it with *Beef-suet*, and *Pippin*, and the *Yolks* of hard *Eggs*; season it with *Salt*, beaten *Ginger*, *Thyme* and *Savoury* shred small; fill the *Tongue* with this *Farce*, and cover the *End* with a *Piece* of a *Caul* of *Veal*, or *Mutton*, lard the *Tongue*, roast it; make a *Sauce* for it with *Butter*, *Juice* of *Oranges*, and *Nutmeg* grated; garnish with *Barberries*, and slices of *Lemon*, and serve it up.

44. To stew a *Neat's-tongue* whole.

TAKE a *Neat's-tongue* raw and fresh, set it a stewing in between two *Dishes*, in strong *Broth* and *White-wine*, with *Salt*, whole *Pepper*, whole *Cloves* and *Mace*; *Turneps*, *Carots*, or any other *Roots* cut and some *Capers*; set these over a gentle *Fire*, and let them stew gently for two or three *Hours*; then take up your *Tongue*, blanch it, put some *Marrow* to it, let it have a *walm* or two, and serve it on carv'd *Sippets*; garnish with minced *Lemon*, *Barberries*, or *Grapes*, run it over with beaten *Butter*; garnish the *Dish* with searfed *Manchet* and serve it up hot.

45. To boil *Sheeps-tongues* with *Oysters*.

BOIL half a dozen of *Sheeps-tongues* in *Water* and *Salt*, till they be tender; peel off the *Skin*, cut them into thin *Slices*, put them into a stew *Pan* with a *Quart* of *Oysters*, a little red *Wine*, and some whole *Spice*; set them a stewing for some time; then put to them some *Butter*, and the *Yolks* of three *Eggs* well beaten; shake them well together, dish them on *Sippets*; garnish with raw *Parley*, *Barberries* and *Oysters*, and serve them up.

46. To make a *Pye* of *Sheeps-tongues*.

BOIL your *Tongues* tender, blanch them; then cut them into thin *Slices*, season them with *Pepper*, *Ginger*, and *Cinnamon*; put them into a *Pye* with
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sweet Butter, and sweet Herbs, and while it is baking make a Liquor for it, with Butter, Vinegar, a Spoonful of Sack, the Yolk of an Egg, the Juice of a Lemon, Nutmeg and Sugar, simmer'd together over a Chafing-dish of Coals; when it comes out of the Oven, liquor it with this, and serve it up hot.

47. To make a Ragoo of Sheeps-tongues.

BLANCH the Tongues in boiling Water, being well wash'd; then put them into cold Water. Cut Slices of a Buttock of Beef, about two Pounds; lay them over the Bottom of a Sauce-pan with Slices of Bacon, set the Pan over a Fire, cover it, and let them stew; when you perceive the Meat begins to stick to the Pan, put in a Handful of Flour, stir it all together for a while; then put in Broth and Water in equal Quantities, just as much as will cover the the Tongues; then lay your Tongues in a Stew-pan, pour the Ingredients above-mentioned upon them; season with Salt, Pepper, Spices, Onions, Cives, Parsley and savoury Herbs; add Carots, Parsnips, and Lemon-peel; let all these stew together; then take up the Tongues, peel them, slit them in two, dip them in some of the Fat in which they were stew'd, drudge them with grated Bread, broil them, and serve them up with a hash'd Sauce, made as follows: Take a little of the Lean of Gammon of Bacon, some young Onions, a little Parsley, some Mushrooms, and Truffles, shred them all together; then toss them up with a little Lard, moisten them with good Gravy, and chicken with a Cullis of Veal and Gammon of Bacon.

Or you may serve them up only with Verjuice, Salt, and Pepper, or with some Essence of Ham in the Bottom of the Dish, and the Tongues laid round it.

48. Tortoise in a Fricassy.

You may put Tortoises into a Fricassy of Chickens, and then having cut off their Heads, Feet and Tails, boil them with Water, Salt, Pepper, Cloves, Onion, Thyme and Bay-Leaves; then cut them in Pieces, taking

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king care not to cut the Gall; take it out clean, toss them up in a Stew-pan, with Mushrooms, Fritsles, Artichoke-bottoms, Salt, Pepper, Chibbols, and sweet Herbs. If you would have them brown, soak them in good Fish-Broth, and a little fry'd Flour, or in Onion Juice.

If you would dress them in a white Fricassy, you must thicken the Sauce with Yolks of Eggs, with a little Verjuice and Lemon Juice, when serv'd up to Table. You may garnish the Dish with Roes, Slices of Lemon, and Oysters, either raw or fry'd.

49. To stew a Tortoise.

CUT off his Head, Feet, and Tail; boil the Body in Wine, Salt and Water; when it is boil'd uncase the Meat from the Shell, and stew it in a Pipkin with Butter, some of the Broth, White-wine, a couple of whole Onions, Parsley, Rosemary, and Winter-savoury minc'd. When it is enough serve it on Sippets.

50. To dress Tripe hot out of the Pan.

MAKE a Sauce with beaten Butter, Gravy, Pepper, Mustard, and Wine-vinegar; rub the Dish with a Clove of Garlick, put in the Tripe, run the Sauce over it, with a little bruised Garlick amongst it, and sprinkle a little Vinegar on the Tripe.

51. To farci Trotters.

AFTER you have scalded your Trotters, boil them in good Broth with a little Cives and Parsley; cut off the Claws, take out the Leg-bones, slitting the Skin the whole length; spread them open, make for them a Forced-meat thus; take a Pound of a Leg of Veal, half a Pound of fat Bacon, and half a Pound of Suet, boil them for half an Hour; then put them into cold Water, that the fat Bacon may not run to Oil in mincing: Then mince them very fine, each by themselves, mix them together, pound them in a Mortar, with the Crum of a *French Roll*, soak'd in Milk or Broth, Salt, Pepper, and four raw Eggs, a little Nutmeg, Onion and Parsley shred. When you have pounded these to a Paste; lay this forc'd Meat

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on your Trotters, roll them up, one by one, sprinkle them with melted Suet, drudge them with Flour, and set them in a Dish or Pan in an Oven to brown then drain the Fat from them, rub the Dish with a Shalot, pour to them some Ragoo or Cullis of Mushrooms, and serve them up hot in Plates or little Dishes.

52. To make a Fricassy of Sheeps Trotters.

SLIT your Trotters, pick them very clean, then put them into a frying Pan, with a ladleful of Broth, a little Salt and a Piece of Butter; fry them a while, then put in a little Parsley, Thyme, Mint and Cives, shred small, and some beaten Pepper; when they are fry'd almost enough, make a Sauce for them of Mutton Gravy, the Yolks of three or four Eggs, the Juice of a Lemon, and a little Nutmeg; put this into the frying Pan to the Trotters, give them a toss or two, then dish them, and serve them up.

53. To boil Trouts.

WASH your Trouts, dry them in a Cloth, open them, gut them, and take out all the Blood, and make the Infides clean, without washing, give them three Scotches with a Knife to the Bone, on one Side; then put as much stale Beer, White-wine Vinegar and Water into a Fishkettle, or Stew Pan as will cover them, with a good deal of Salt, a Bunch of Winter-savoury, Thyme and Rosemary, and a Handful of Horse-radish Root slic'd; set your Pan over a brisk Wood Fire, make the Liquor boil up to the Height, then put in your Trouts one by one, that they may not damp the boiling. While the Fish boils, make a Sauce of Butter beaten up with some of the Fish Broth; take up the Trouts, drain them, dish them, pour your Sauce on them; strew them plentifully with Horse-radish shav'd, and beaten Ginger; garnish the Dish with Slices of Lemon, and serve them up.

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54. To broil Trouts.

GUT them, wash them, and dry them in a Cloth, tie them with a Packthread, sprinkle them with melted Butter and Salt; then lay them on a Gridiron, over a gentle Fire, and turn them often, make a Sauce for them of Butter, Salt, Pepper, Nutmeg, a little Flour, a little Vinegar and Water, an Anchovy and a few Capers; keep moving these in a Sauce-pan over the Fire till it is become pretty thick, then dish your Fish, pour the Sauce over them, and serve them up.

You may also serve them with a Ragoo of Cucumbers, or of Mushrooms, and you may bind the Sauce with a Cullis of Cray-fish; but then you must put no Capers in the Sauce.

55. To fry Trouts.

SCRAPE off the Slime with a Knife, wash them in Water and Salt, gut them, and dry them with a Cloth, drudge them with Flour, and fry them brown and crisp in fresh Butter, warm a Pewter-dish, lay them in it, set them before the Fire to keep hot; pour the Butter out of the frying Pan; fry a good Quantity of Sage and Parsley in fresh Butter, then lay them on your Trouts; beat up Butter with a little hot Water in which Anchovy has been dissolv'd, pour this on the Fish, garnish with Strawberry-Leaves, Parsley, &c. and serve them up.

56. To pickle Trouts.

PUT all sorts of Spice, and a Faggot of sweet Herbs into as much Water and Vinegar as will cover the Fish; boil the Fish in them 'till it is enough, let it lie in the Pickle 'till you are dispos'd to eat it.

57. To marinate Trouts

FRY them in good Store of clarified Butter or Suet, or Oil, 'till they are crisp, then lay them a draining in a Dish till they are cold; then make a Marinade of White-wine and Vinegar, of each an equal Quantity; put in Salt, whole Pepper, Nutmegs, Cloves, Mace, slic'd Ginger, Winter-savoury, sweet Marjoram, Thyme,

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Thyme, Rosemary, a Bay-leaf, or a couple of Onions ; boil these together for a quarter of an Hour, put your Fish into a stew Pan, pour the Marinade to them hot, put in a Pint of Oil, and slice in a Lemon-peel, it will keep a Month cover'd with the Liquor ; serve them with Oil, Vinegar and Lemon.

58. To souce Trouts.

BOIL White-wine Vinegar and Water together with whole Pepper, Mace, Nutmeg, Cloves and Ginger, a little Lemon-peel, an Onion, Rosemary, Savoury and Thyme ; when they have boil'd a little while, put in the Trouts ; when they are enough, take them out, set them by to cool, and put the Souce in an earthen Pan to cool ; put in more Vinegar and Salt, and lay in your Trouts to keep ; for the Sauce, take a little of the Liquor, some White-wine, Anchovy, beaten Mace, stew them a little, put in a bit of Butter ; you may add Oysters or Shrimps.

59. To stew Trouts.

PUT three or four Trouts in a Dish, with better than a quarter of a Pint of White-wine, and a quarter of a Pound of Butter, with a little whole Mace ; then mince Thyme, Winter-savoury and Parsley together, and put to them ; let them stew for about a quarter of an Hour, then mince the Yolk of an Egg, and put to your Trouts ; when they are enough dish them, lay the Herbs on them ; pour the Liquor over them, and serve them up.

60. Another Way.

WASH them in Vinegar and Water, let them lie in a little while, then put them into a Pan with a Cover ; add four or five spoonfuls of Vinegar, as much White-wine, a good Quantity of Salt, a Stick of Cinnamon, some whole Mace, a few Cloves, some Sorrel, and a Faggot of sweet Herbs ; set this Pan into a Kettle of boiling Water, and keep it boiling for three Hours.

Thus you may dress Salmon, Carps, Eels, &c.

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61. Another Way of dressing Trouts.

TAKE two or three good Trouts, gut them at the Gills, scrape them, and wipe them well; then lay them on a Dresser-board, heat a Fire-shovel red hot, pass it over them lightly several times to harden them; then lard them with slips of Bacon in Rows: Garnish the Bottom of a Stew-pan with Bards of Bacon, lay the Trouts upon them, cover the Stew-pan, put Fire over and under it; you must stir them now and then, to keep them from sticking; when they are well colour'd, take away the Bacon, lay the Fish to soak in good Gravy, a little *Champaign* Wine, and an Onion stuck with Cloves; stew these gently together, and season them in the sauce Pan: When a pretty deal of the Liquor is stew'd away, and the Trouts are near enough, put Mushrooms, Truffles, and other Garnitures in Season, into Gammon Essence, and make a Ragoo; then dish your Fish, take away the Fat, pour your Ragoo about them; garnish with Artichoke Bottoms, or small Trout Collops well larded, and serve them up.

62. To dress Truffles.

STEW them in White-wine or Claret, seasoning with Salt, Pepper, and Bay-leaves.

63. Another Way.

SLIT them in Halves, put in some Salt, and white Pepper, close them up again, wrap them up in wet Paper, and lay them on a Gridiron, over a gentle Fire, and serve them up to Table on a folded Napkin.

64. Or thus.

CUT them into Slices, and fry them in Lard or Butter with Flour; then stew them in a little Broth, with Salt, Pepper, Nutmeg and sweet Herbs, lay them soaking in a Dish 'till there be little Sauce left; serve them up with Mutton-gravy and Lemon-juice.

65. To make Truffle Sauce.

AFTER you have peel'd your Truffles, work them very clean, set them to simmer over a gentle Fire, in a sauce Pan, with some thin Cullis of Veal and Ham,
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season'd with Salt and Pepper; this may be used with all Butchers Meat, either boil'd or roasted.

66. To dress Tunnies.

YOU may dress Tunnies in Slices or Filets with poor Man's Sauce, *i. e.* a Shalot cut small, white Pepper, Vinegar, and Oil, and in a Sallet with a Ramolade, describ'd in the Letter R. see *Ramolade*.

You may fry them in round Slices, and serve them up in a Marinade made as follows; put Slices of Lemon or Orange into a Frying-pan, with Bay-leaves, clarified Butter, Salt, Pepper, Nutmeg, Chibbols and Vinegar.

You may broil them on a Gridiron, first rubbing them with Butter, and strewing them with Salt and Pepper; eat them with burnt Butter and Orange.

67. To bake a Turbot.

WASH and draw your Turbot, barb the Fins round, scotch it on both Sides, season it on the under Side with Salt, Pepper, Nutmegs, Cloves, Mace, and Sweet-herbs; on the upper Side season it in the Scotches with only Salt, Nutmeg, Cloves and Mace, then make a Coffin in the Form of a Turbot, dry it in the Oven; wash the inside with the Yolks of Eggs, and strew half a dozen Anchovies, and an Onion minc'd in the Bottom of the Coffin; lay in your Turbot the backside downwards, and lay forc'd Meat Balls of Fish round the Sides, and all over the Top; lay the Liver of the Turbot, Oysters, with a good Quantity of Butter, a Pint of large Oysters, and the Yolks of eight hard Eggs chopp'd; then put it into the Oven; let the Bottom of the Oven be hot that it may make it boil up to the Top, putting in your Pye Butter, supplying it continually, for it will require a great deal; when it is bak'd, and drawn, fill it up with a Lair made of White-wine Vinegar, Oyster Liquor, and the Yolks of half a dozen Eggs beaten up together; shake it well together, put it in the

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Oven for a little while, then draw it, and cut it open, garnish it with fry'd Oysters; stick it all over with Toasts made of White-bread, run it over with drawn Butter, and serve it up.

68. To boil a Turbot

DRAW, wash and cleanse your Fish from the Blood and Slime, put it into Water and Salt boiling hot, let it boil gently, scum it well, and as it boils put in more Salt; and when the Liquor has wasted a little, put in some White-wine and Vinegar, some Lemon-peel, two or three Cloves, and a little Mace; when it is boil'd, let it stand till it is cold, put in a Lemon or two cut in Slices, take up the Fish, put it into an earthen Pan, pour on it the Liquor it was boil'd in, and cover it up close.

69. Another Way.

PUT your Turbot into a Kettle with White-wine, Vinegar, Verjuice, and Lemon; season with Salt, Pepper, Cloves, Onions and a Bay-Leaf; to these add a little Water, and at last some Milk, that the Fish may boil white: Let it boil gently over a slack Fire, garnish with Slices of Lemon on the Top, Parsley and Violets, when in Season.

70. To dress a Turbot au Court Bouillon.

GUT, wash, and dry your Turbot, wrap it up in a Linen-Cloth, and lay it into a Sauce-pan. Take another Sauce-pan, put into it as much Salt and Water as will be enough to boil it; stir it 'till the Salt is melted; then let it stand some time, then strain it into the Sauce-pan wherein you laid the Turbot, and boil it; when it is enough, take off the Sauce-pan, and set it over live Embers, put in three Pints or two Quarts of Milk, and let it stand 'till you are ready to serve it up; then take up your Fish, lay a folded Napkin in a Dish, lay the Fish upon it. Garnish with green Parsley, and serve it hot for a first Course.

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71. To fry a Turbot.

SLICE your Turbot, hack it with a Knife, as if it were ribbed; flour it, fry it with clarified Butter 'till it begins to turn brown; then drain it, make the Pan clean, put into it Claret, or White-wine, Anchovy, Salt, and Nutmeg, Ginger, and beaten Saffron; put in your Fish, fry it 'till half the Liquor is consumed, then put in a Piece of Butter, and put in a minced Lemon, mix them, rub a Dish with a Shalot, or an Onion, or a Clove of Garlick, and put in the Fish and the Sauce it was last fry'd in, and serve it up.

72. To dress a Turbot in Veal Gravy.

GUT, wash, and dry your Turbot, lay it into a large round Sauce-pan; season with Salt, Pepper, a couple of Onions stuck with Cloves, a Bay-leaf, and a Faggot of sweet Herbs: Then into another Sauce-pan put some slices of Bacon, and two or three Pound of a Filet of Veal cut into thin Slices; set the Sauce-pan over a gentle Fire, cover it, and let it stew; when the Meat begins to stick to the Pan, put in a Lump of Butter, and some Flour; stir it about with a wooden Spatula or Spoon; and when it grows brown, put in some good Broth to moisten it; and with the Spatula scrape off all that sticks to the Sauce-pan; cover the Turbot with slices of Bacon; and having made a Quart of *Champaign* Wine boiling hot, pour the Veal-gravy and Wine upon the Turbot, and let them stew: When the Fish is enough, set it over warm Embers, and let it stand for two Hours, that it may thoroughly take the Relish: Then serve it hot for a first Course with a Ragoo of Mushrooms, Truffles, Veal Sweet-breads, and Cocks-combs, or a Ragoo of Cray-fish.

If it be for Fish-days, use Butter and Fish-broth instead of the Ingredients of Flesh, and serve it up with a Ragoo of the Milts of Carps, or with any other meagre Ragoo.

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73. To souce a Turbot.

BOIL your Turbot, put it into White-wine Vinegar, some of the Water it was boil'd in, and Salt; then put in Tops of Fennel and Bay-leaves, Ginger, Nutmegs and Cloves, cover it close for use.

74. D: thus.

MAKE your Water boil, put in your Turbots, season with Salt, let it boil leisurely, and scum it often. If you would keep them a good while, boil them in as much Water and White-wine as will cover them; some Wine-Vinegar, season with Cloves, whole Mace, sliced Ginger, and Lemon-peel; when they are boil'd and cold, put in sliced Lemon, and keep them in an earthen Pan.

75. To stew a Turbot.

CUT it in Slices, and fry them; when they are half fry'd, put them into a Stew-pan, with Claret-wine, a little Verjuice or Vinegar, some fresh Butter, three or four Slices of Onion and grated Nutmeg; when the Fish is stew'd enough, dish it up, run it over with beaten Butter, slices of Orange or Lemon, and Lemon-peel, and serve it up.

76. To Carbonado a Turkey.)

ROAST a Turkey 'till it is near enough, carve it, scotch it with your Knife long-ways, cross it over again, that it may look like Chequer-work; then wash it over with Butter, strew Salt over it, then set it in the Dripping-pan to have a Heat, turning it two or three Times, then lay it on a Gridiron over a gentle Fire of Charcoal; when it is broil'd enough, take it up, dish it, pour over it a Sauce made of Gravy and strong Broth boil'd up with a Ladleful of drawn Butter, Salt, an Anchovy, a little slic'd Nutmeg, and some grated Bread, strew it over with Barberries, and garnish with Orange or Lemon. Or you may boil Manchet slic'd, and soak'd in strong Broth with Onions, in Gravy, Nutmeg, Lemon cut in Dice, and drawn Butter, and put this under the Turkey.

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77. To dress a Turkey farced with fine Herbs.

LOOSEN the Skin on the Breast of the Turkey, and stuff it with a Farce of raw Bacon, most Sorts of sweet Herbs, Parsley, and Chibbol chopt small, pounded in a Mortar, and well seasoned; also put some of this Farce into the Body, spit it, roast it; when it is enough, dish it, pour on a good Ragoo of all sorts of Garnitures, and serve it up to Table hot.

After the same Manner you may dress Pullets, Pigeons, and other sorts of Fowls.

78. Turkeys with Onion Essence.

SLICE Onions, and fry them with Lard in a Stewpan; drain the Fat a little from them, and toss them up again with a Pinch of Flour; add some good Gravy, Cloves, Pepper, Salt, and the usual Seasonings; when they are stew'd, strain them through a Hair-sieve, with a little Bread Cullis, and a few Drops of Verjuice. In the mean time let the Turkey be roasting; when it is enough, dish it, pour the Sauce over it, garnish, and serve it up.

79. To make a Turkey Pye.

MAKE a good Paste, bone your Turkey, and lard it with pretty large Lardons of Bacon, season it with two Ounces of Salt, an Ounce of Pepper, and an Ounce of Nutmegs, if it be to be eaten cold; but if to be eaten hot, but with half the Seasoning before-mentioned; lay Butter in the Bottom of the Pye, lay in your Turkey, and put in half a dozen whole Cloves, then lay on the rest of your Seasoning with good store of Butter, close it up, and baste it over with Eggs; when it is bak'd, fill it up with clarified Butter.

If you please, you may make a Stuffing for it as follows; Mince Beef-suet and some Veal very fine; season with Salt, Pepper, Nutmeg, and fine Herbs; add two or three Yolks of raw Eggs, some Pieces of boil'd Artichokes or Skirrets, Grapes, or Goosberries.

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80. To make a Turkey Pye the French Way.

TRUSS your Turkey, beat it on the Breast to break the Bones, lard it with thick Lardons of Bacon well seasoned. Mince the Liver with raw Bacon, sweet Herbs, Chibbols and Parsley; also Mushrooms, Truffles, and Marrow; season all well, and pound them in a Mortar; stuff the Body of your Turkey with some of this Farce; lay some of the Farce in the Bottom of the Pye; then lay in your Turkey, having season'd it well, then lay thin Slices of Bacon over all; put on the Lid, and set it into the Oven; when bak'd, clear off all the Fat, and pour in a Ragoo of Mushrooms, Veal Sweet-breads, Cocks-combs, &c. and serve it up hot for a Side-dish.

81. To dress a Turkey in a Ragoo.

SWING the Turkey, beat it down with a Cleaver, flat it, and blanch it in scalding Water, let it be cold, then lard it with Lardons of Bacon as thick as a couple of Quills, season'd with Salt, Pepper, Nutmeg, and Cloves beaten: Then season your Turkey as you do for a Pye, both Out-side and In-side, and lay it in a Sauce-pan or Brass-dish, with half a Pound of Bacon, and a Pound of Suet cut into Slices, and half a Pint of strong Broth or Gravy: Flour the Breast of your Turkey, lay it downward in your Pan or Dish, and let it stew for two Hours, 'till it comes to a good Colour; put to it a couple of Bay-leaves, a Sprig of Thyme, and a whole Onion; cover it with a baking Cover, and put some clear Fire over the top; look into it now and then that it does not burn. When the Breast is well browned, turn the Back down, and put in a little more Broth or Gravy, let it stew 'till it is tender. Set a Sauce-pan on the Fire with a quarter of a Pound of Butter, and a small Handful of Flour, and a couple of Onions; rub it softly 'till it is well browned; then put into it a Quart of good Gravy, and Carots, Turnips, and Onions, first par-boil'd, then cut in Pieces about the Bigness of a large Walnut, and fry'd in clarified Butter or Hog's-lard; then

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then take the Fat off your Liquor wherein your Turkey is stewed; squeeze in half a Lemon, and pour in your Ragoo in the Sauce-pan; boil it 'till it is something thicker than Cream. If your Turkey be of a good Colour, put your Ragoo under it, but none over it. Garnish with fry'd Bread cut in small Bits, and fry'd Parsley between.

82. To roast a Turkey.

DRAW your Turkey; then having shred sweet Herbs, put them into a Linen Bag with Butter and Spices, put them into the Belly of the Turkey, roast it, baste it with Butter, drudge it with Flour, and serve it up with Anchovy Sauce, garnish with Slices of Lemon.

83. To souce Turkeys.

BONE your Turkeys, tye up the Flesh in the manner of Sturgeon; put into a Pan two Quarts of Wine-Vinegar, and a Quart of Water; make it boil, season it with Salt; put in your Turkeys, boil them till they are tender; if you find the Liquor is not sharp enough, put in more Vinegar, and boil them a little longer; let it be cold, put them in an earthen Pan, cover them with the Liquor, let it stand three or four Weeks; when you use them, serve them up as you do Sturgeon, with Elder-vinegar, and garnished with Fennel.

After the same manner you may pickle Capons, but then you must first lard them with great Lardons.

84. To make Turnip-drink.

POUND your Turnips, and press them through a Hair-bag; then let it stand a Day or two in an open Tun, or only covered with a Cloth or Boards to keep it from the Dust, or in a Hogshhead or other Vessel, not quite full, with an open Bung, till the more gross Parts subside; then draw it off, and put it into the Vessels you design to keep it in longer, leaving them about an eighth Part empty. Let the Vessels stand in a Cellar, with the Bung open, or covered only with a loose Co-

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Cover, that there may be a free evaporation of the volatile Particles of the Liquor. If you make this Drink in very cold Weather, it will be requisite to heat the Liquor in a Copper, something more then blood-warm, to make it ferment; or you may put the Yeast to it for the same Purpose.

85. To make Turnip Brandy.

TAKE Turnip-drink, or Liquor, that is grown eager or sower, and distill it after the common Method in a Copper-body and Worm.

86. To make Turnip-drink, or Wine-royal.

INTO a Hoghead of good Turnip-drink or Wine, that has been well fermented, and has done working, put in the Spirits or Brandy, distill'd from another Hoghead of eager or sower Turnip-wine, and add about four or five Gallons of Sweets to a Hoghead of Turnip-wine. You must first mix your Sweets with your Turnip-brandy, and then add to them an equal Quantity of your Turnip-wine; then put them into the Hoghead, and stir them well together with a strong Stick at the Bung-hole; then stop up the Bung, and roll the Hoghead backwards and forwards ten or twelve Times. Let it stand for two or three Months; then bottle it off. It will be a very good Wine.

87. To pickle Turnip-tops.

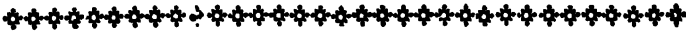
TAKE young Turnip-tops, cut off the withered Leaves, or Branches, make Water boil; then put in your Herbs, and boil them pretty tender; then drain them well, let them be cold; then put them into a Pickle of White-wine-vinegar and Salt.

88. To make Turnip Soop.

PARE your Turnips, cut them into Dice, fry them brown in Hog's-Lard, or clarified Butter; put to them a Quart or two of Gravy, and the Crust of a French Roll or two, boil'd and strain'd; drain your Turnips from the Fat they were fry'd in; put them together, and boil them till they become tender: You may lay a roasted Duck in the middle of your Soop. Make a Rim for your Soop-dish; garnish with small dic'd

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dic'd Turnips boil'd in white Broth, and a Piece of fry'd Turnip, cut in the Form of a Cock's-comb, between every Piece. Let your Bread be soaked in good Fat and Gravy, and serve it up.



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1. To bake an Udder.

LARD a young Udder with large Lardons, seasoned with Pepper, Nutmeg, Cloves and Mace; boil it till it is tender, let it stand till it is cold; then wrap it up in a Veal-caul, but first season it with Salt, and the former Spices; lay some Slices of Veal in the Bottom of your Pye, season them; lay the Udder upon them; then Slices of Veal seasoned, and on them Slices of Lard and Butter; close up your Pye, bake it and liquor it with clarified Butter.

2. To bake an Udder the Italian way.

BOIL your Udder tender, let it be cold, cut it into Dice-work, season it with Salt, Pepper, Nutmegs, Cloves, Mace, and Cinnamon; make your Pye about an Inch high, like a Custard, and of Custard-paste; prick it, dry it in the Oven; then put in your Udder with bits of Marrow, Dates, Pistaches, or Pine-kernels; add also some Custard-stuff, made of good Cream, made with half a score Eggs, leaving out all but three Whites, some Salt, Sugar, Rose-water, and dissolv'd Musk; bake it, and stick it with Slices of Dates, candied Pistaches, and scrape some Sugar over it.

3. To make Veal Alamode.

CUT out the Bone, and take the hard Skin off a Filet of Veal, take Salt, Pepper, Mace, and Cloves in Powder; mix them with Thyme, Savoury, Lemon-peel, and Shalot, shred small: Then cut the Rind off from about half a Pound of Bacon, cut it in-

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to Pieces about the Thickness of your Finger, and the breath of two Fingers; roll them up in the Seasoning, skewer it up close, and tye it in the same Fashion as before you cut it. Beat the Yolks of some Eggs, and wash it all over with them, put it into a Dish and bake it, with Pieces of Butter all over it, and when it is bak'd, take out the Veal and serve it.

If you would pot it, take it from the Gravy, and pour over it as much clarified Butter as will cover it, and tye a Paper over it, and when you eat it, cut it out into thin Slices, and eat it with Oil and Vinegar, or Juice of Lemons, or Lime-juice beat up thick together.

4. To dress a Loin of Veal a la braise.

LET your Loin be first parboil'd; then lard it with large Lardons of Bacon, season'd with Salt, Pepper, Spices of all sorts, and Cives and Parsley shred: Lay Slices of Bacon and Veal all over the bottom of a Stew-pan, seasoned with Salt, Pepper, Spices, sweet Herbs, and Parsley minc'd; Onions, Carots, Parsnips, and Lemons sliced: Then lay in the Loin of Veal, the Kidney-side upper-most; strew over it the same Seasoning that you us'd under it, cover it with Slices of Roots, Slices of Veal and Bacon; cover your Stew Pan, and set it a stewing with Fire over and under it. When it has stew'd enough, drain it well; dish it, pour over it a Ragoo of Mushrooms, Morils, and Truffles, Veal-sweet-breads, Cocks-combs, &c. or of Cucumbers, or of Lettuce, and serve it up hot for a first Course.

5. To make Balls of Veal.

TAKE the Lean of a Leg of Veal, cut out the Sinews; mince it with Beef-suet; or, if it be of a Cow-calf, the Udder will serve instead of the Suet; then season with Salt, Pepper, Cloves, and Mace beaten; add a little Vinegar; then make the Meat into Balls, and boil them in strong Mutton-broth. When they are boil'd enough, beat up the Yolks of half a dozen Eggs, with some Vinegar, and some of the
Broth

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Broth mixt together; stir these into your Broth and Balls, let it have a warm over the Fire, dish up the Balls on Sippets, and pour the Sauce over them, and serve them up.

6. To dress Veal a la Bourgeoise.

CUT pretty thick Slices of Veal, and lard them with pretty large Lardons of Bacon; season them with Salt, Pepper, all sorts of Spices, Parsley and Cives minc'd; then garnish the bottom of a Stew-pan with Bards of Bacon; lay in your Slices of Veal upon them; set your Stew-pan over a gentle Fire, that may keep them just sweating for some time; then brisk up the Fire, and brown them on both Sides; then add a little Flour, and brown that; put in some good Broth to moisten them, and let them stew gently; when they are enough, take off the Fat, and put in the Yolks of two or three Eggs beaten up with Verjuice to bind it. Dish it, and serve it up.

7 To Collar Veal.

TAKE the Bones out of your Veal; take Salt, Pepper, sweet Marjoram, shred Suet, beaten Mace, and grated Nutmeg, and Crum of Bread, with a few Oysters, pound all these together in a Mortar, spread them thick over your Veal; then roll it up hard into a Collar; sew it up in a Cloth, and boil it for three Hours. Make your Sauce as you do for a white Fricassé, thickened with Cream, and the Yolks of Eggs. First boil the Bones to make good Gravy; and fry the Sweet-breads handsomely, cut in Bits; make forc'd Meat-balls of some of the Stuffing, and colour it with Juice of Spinage, and make it into Balls with the Yolks of Eggs raw, and either fry or boil them in the Sauce, with the Sweet-breads for Garnish.

8. To Collar a Breast of Veal.

TAKE a large fat Breast of Veal, bone it, take out also the Grilles: Then having shred Sage, Winter-savoury, sweet Marjoram, Thyme, and Cives small, and a little Lemon-peel; season them with Salt, Pepper, and Nutmeg; add also three or four hard Eggs
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chopt small; then bone five Anchovies, and cut a quarter of a Pound of Bacon into thin Slices; lay them over your Meat, strew your Seasoning and Herbs upon it, having shred some Marrow and Beef-suet together, and mix'd with your Seasoning and Herbs. Then roll up your Collars tight, and bind them up with Tape, and set them into the Oven.

9. To boill a Leg of Veal and Bacon.

LARD your Leg of Veal all over with pretty large Lardons of Bacon, and Lemon-peel, boil it with a Piece of middling Bacon; when the Bacon is enough cut it into Slices, season them with dry Sage and Pepper mix'd together. Dish the Veal, lay the Bacon round it, strew it over with Parsley, and serve it up with green Sauce in Saucers. Which green Sauce you must make as follows.

Beat two or three Handfuls of Sorrel in a Mortar; with a couple of Pippins quarter'd, and put to it Vinegar and Sugar.

Or take a couple of Handfuls of Sorrel, pound it in a Mortar, squeeze out the Juice, and put it in a Pipkin, with a little drawn Butter and Sugar, and grated Nutmeg. Warm it, and pour it on your Veal and Bacon.

10. To boill a Leg of Veal.

STUFF it with Beef-suet, and sweet Herbs chopt, seasoned with Salt, and Nutmeg, and boil it in Water and Salt; then take some of the Veal, and put to it some Capers, Currans, whole Mace, a Piece of interlarded Bacon, two or three whole Cloves, some Artichoke-suckers boild; and put in beaten Butter, boild Marrow and Mace, and Pieces of Pears. Then take Sorrel, Sage, sweet Marjoram, Thyme, and Parsley; mince them coarsly, and bruise them with the Back of a Ladle; put these into your Broth to make it green, and give them a walm or two; then your other Materials, some Barberries, or Goosberries, beaten Butter and Lemon.

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11. To farce and roast a Filet of Veal.

MINCE Beef-suet very small, with sweet Marjoram, Winter-savoury, and Thyme; season with Salt, Cloves, and Mace beaten; add grated Bread, four or five Dates minced small, and a Handful of Pine-kernels blanched; mix all these together, with the Yolk of an Egg and Verjuice; make little Holes in your Veal and stuff it very thick with these Ingredients; then spit it and roast it well.

Make your Sauce of Butter, Vinegar, Cinnamon, and Ginger beaten, and a little Sugar; work the Sauce up very thick, dish your Veal, pour your Sauce over it, and garnish with Slices of Lemon.

12. To roast a Shoulder or Filet of Veal with farcing Herbs.

WASH your Veal, parboil it a little; then mince some Winter-savoury, Thyme and Parsley very small; and also mince some Suet, and the Yolks of four hard Eggs, and mix with the rest; season with Salt, Pepper, and Nutmeg; add also some Currans; work all these up with the Yolk of a raw Egg or two, and stuff your Veal with them; but save some of it, spit your Veal, roast it, put the Stuffing you sav'd in the Dripping-pan, or in a Dish under your Meat, and when the Meat is near roasted enough, put to them a quarter of a Pint of White-wine Vinegar, and a little Sugar; when your Meat is enough, serve it up with the Sauce.

13. To farce a Leg of Veal the French Way.

TAKE all the Meat out of a Leg of Veal, leaving the Skin and Knuckle hanging whole together; then mince the Meat with Beef-suet and sweet Herbs; season them with Salt, Pepper, Nutmeg, Ginger and Cloves, and a Clove or two of Garlick; add to these three or four Yolks of hard Eggs whole or in Quarters, Pine-apple Seeds, Pistaches, Chestnuts, Pieces of Artichokes, and two or three raw Eggs; fill the Skin with these, sew it up, and boil it in eight Quarts of Water, and some White-wine, scum it well,

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and when it is almost boil'd, take up some of the Broth into a Pipkin, and put to it whole Mace, Artichoke-bottoms, Pistaches, Chestnuts, Marrow, and Pine-apple Seeds, stew these together; then have some fry'd Toasts of Manchet or Rolls finely carved. Dish your Leg on French Bread, and fry'd Toasts and Sippets round about it; broth it, and lay on the Marrow, and your other Materials, with slices of Lemon and Lemon-peel, run it over with beaten Butter, and serve it up. You may garnish with Artichokes, Pistaches, Chestnuts, Pine-apple Seeds, and the Yolks of hard Eggs in halves, or Potatoes. You may thicken your Broth with strained Almonds, or Yolks of Eggs and Saffron, or Saffron only. And you may add Balls of the same Meat.

14. To make a Fricassie of Veal.

ROAST the lean End of a Loin of Veal, set it by 'till it is cold, cut it into Slices: Set a Sauce-pan or Stew-pan over a Stove with Butter, let the Butter melt, put in a Pinch of Flour, some Cives and Parsley shred; move the Pan over the Stove for a Minute or two; then having season'd your Veal with Salt and Pepper, put it into the Stew-pan, and give it two or three turns over the Stove, then put in a little Broth to moisten it, and let it boil a little, then put in the Yolks of three or four Eggs beaten up in Cream, with a little shred Parsley to thicken it; keep it moving over the Fire 'till it is thick enough, then serve it up. Or you may make the Thickening with Verjuice instead of Cream.

15. To fry Veal.

YOUR Veal, either raw or roasted, must be cut into Slices, flour them, salt them, beat up an Egg, strip some Thyme and put to it, season on both sides; make Suet boiling hot in a Frying-pan, put in your Slices of Veal, turn it but once in the Frying; when it is enough, take it up, clear the Fat out of the Pan, and fry thin Slices of Bacon to garnish the Dish, and serve them up with Gravy-sauce, or Butter and Vinegar.

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16. To dress Veal the Italian way:

CUT Slices of tender Veal as if they were for *Scotch Collops*, beat them a little with a cleaving Knife; garnish the Bottom of a Stew-pan with Bacon; lay your Veal Stakes upon them, and let all be well season'd; cover your Slices of Veal with Bards of Bacon; and having covered your Stew-pan, set it to stew *a la Braise*, with Fire both over and under it; when they are stew'd enough, take out all the Bacon and the Meat apart, drain off the Fat, leaving as much as will serve to make some brown Sauce, with a little Flour in the same Stew-pan; afterwards soaking it with good Gravy; then put your Veal-steaks into the Stew-pan again, and make an End of dressing them with Mushrooms and Truffles cut into Slices, Veal Sweet-breads, Cocks-combs, a Bunch of sweet Herbs, some Slices of Lemon, a few Drops of Verjuice, a Shalot, and a little Bread Cullis, or grated Bread to thicken the Sauce. Clear all well from the Fat, and serve it up to Table hot.

17. To marinate a Loin or a Quarter of Veal.

PARBOIL your Veal, and lard it with large Lardons of Bacon seasoned with Salt, Pepper, all sorts of Spices, Cives and Parsley shred small; then lay it into a Pan, pour to it a good Quantity of Vinegar, put in Salt, Pepper, Bay-leaves, whole Cives, Onions, and Lemons sliced. Let the Meat lye in this Marinade three or four Hours, then spit it, and bard it with Bards of Bacon and Slices of Ham; put Paper round it, and roast it. Put the Marinade into the Dripping-pan, put in also a Pound of Butter, baste the Meat with these; when it is roasted enough, take off the Paper, and Slices of Ham, and Bards of Bacon, make a brisk Fire, and brown it well, dish it, and serve it up with Essence of Ham under it, garnish'd with Veal Cutlets fry'd.

18. To ragoo a Neck of Veal.

CUT a Neck of Veal into Steaks, flatten them with a Rolling-pin; season them with Salt, Pepper,

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Cloves, and Mace; lard them with Bacon, Lemon-peel, and Thyme, dip them in the Yolks of Eggs; make a large Sheet of strong Cap-paper up at the four Corners in the Form of a Dripping-pan, pin up the Corners, butter the Paper, and also the Gridiron, set it over a Fire of Charcoal, put in your Meat, let it do leisurely, keeping it basting and turning to keep in the Gravy: When it is enough, have ready strong Gravy, season it pretty high, put in Mushrooms, and all sorts of Pickles, some forc'd Meat Balls dipt in the Yolks of Eggs and Flour, Oysters stew'd and fry'd, to lay round and a top of your Dish, and serve it up.

If for a brown Ragoo, put in Claret; if for a white, put in White-wine, with the Yolks of Eggs beat up with three Spoonfuls of Cream; and you may put in a young Fowl, or a larded Pheasant with forc'd Meat in the Belly, or larded Pigeons; garnish with Lemon and Barberries, and serve it up.

19. To ragoo a Breast of Veal.

TAKE a Breast, lay it to the Fire, more than half roast it, cut it into four Pieces, season them with Salt, Pepper, Nutmeg, Cloves, Mace, a Shalot, and Lemon-peel; put them into a Stew-pan with as much good Gravy as will cover them; put in also Mushrooms, Oysters fry'd and stew'd, Sweet-breads skimm'd and pull'd in Pieces, and let them stew together; when it is enough, fry your largest Oysters with crispt Bacon and forc'd Meat Balls; and take the same Ingredients to make a white Ragoo; only boil the Breast of Veal in half Milk, half Water; with Mace, whole Pepper, a couple of Bay-leaves, a little Lemon-peel, and a Faggot of sweet Herbs; then when it is enough, wash it over with the Yolks of Eggs and a little Butter, and put it into a Stew-pan for a little while, just to give it a yellow Colour, and thicken your Sauce with the Yolks of Eggs, and a Piece of Butter rolled up in Flour, with three spoonfuls of Cream thicken'd up together.

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20. To dress a Loin of Veal in a Ragoo.

LARD your Loin of Veal with thick Slips of Bacon, season'd with Salt, Pepper, and Nutmeg, roast it, and when it is almost enough, put it into a Stew-pan with good Broth, a Glass or two of White-wine, some of the Dripping, a little fry'd Flour, Mush-rooms, a Faggot of sweet Herbs, and a Piece of a green Lemon. Cover the Pan close, let it stew a little, then take off some of the Fat, serve it up with sharp Sauce, garnishing the Dish with Veal Sweet-breads larded, Cutlets, or other sorts of Garniture.

21. To roast a Chine or Peck of Veal.

DRAW the Veal with Thyme, spit and roast it; then take large Oysters parboil'd, and put to them Winter-savoury, Thyme and Parsley shred small, and the Yolks of four hard Eggs minced small; then cut some Bacon into Bits four square, and somewhat bigger than your Oysters; then take square Sticks about the Bigness of your little Finger, and on these spit your Oysters and Bacon as long as you have any to spit, then tye these Sticks to your Veal: When it is about three Quarters roasted, set under a Dish with Claret, Thyme minced, and grated Nutmeg: When your Veal is ready, cut off the Sticks, and slip the Oysters and Bacon into the Wine; put them into a Pipkin, add to them the Yolk of an Egg to thicken them; dish your Veal, pour this Sauce over it, and serve it up.

22. To roast a Loin of Veal.

SPIT your Loin of Veal, roast it, baste it with sweet Butter, set a Dish under it with some Vinegar, a few Sage-leaves, and a little Rosemary and Thyme; let the Gravy drop on these, and when the Veal is roasted, give the Herbs and Gravy a Walm or two on the Fire, and serve it under the Veal.

23. To make a Veal Pasty.

TAKE a quarter of a Peck of fine Flour, a Pound of Butter, break it into Bits, put in Salt and half an Egg, and as much cold Cream or Milk as will

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make it into a PASTE ; make your Sheet of PASTE, bone a Breast of Veal, season it with Salt and Pepper ; lay Butter in the Bottom of your Pasty, lay in your Veal, put in whole Mace and a Lemon slic'd thin, Rind and all, cover it with Butter, close it up, and bake it ; when it comes out of the Oven cut it up, heat some White-wine, Butter, the Yolks of Eggs and Sugar ; pour this into your Pasty, and serve it up ; if you would have your Crust thick, double the Quantity of Flour, &c. in the PASTE.

24. To season a Veal Pye.

A Loin of Veal, or any other Joint proportionable, will be fitly season'd with the Quantities following ; two Ounces of Salt, an Ounce of Pepper, an Ounce of Cloves and Mace finely beaten, a quarter of an Ounce of whole Mace, and half a Pound of Currans ; and you must also add two Pounds of Butter ; if you eat it hot, put in a Pint of Gravy, if cold, more ; the same Seasoning will also do for a Quarter of Lamb, if it be put into PASTE.

25. To souce a Breast of Veal.

BONE a Breast of Veal, and lay it in Water to soak out all the Blood, dry it, then take all sorts of Sweet-herbs, and shred them, and mingle them with Salt, Nutmeg, Cinnamon, and Ginger beaten, and Lemon-peel shred ; spread these on the Inside of your Breast of Veal, then roll it up into a Collar, and bind it close ; and when the Liquor boils, put it in, scum it well, then put in a Bunch of Sweet-herbs ; keep it close cover'd, that will make it look the whiter ; when it is almost boil'd, put in some Ginger slic'd, and also a Lemon in two Slices.

26. To souce a Leg of Veal.

BONE a Leg of Veal, and lard it with large Lard, season'd, with Pepper, Cloves and Mace, and season your Leg of Veal with the same Seasoning, and Salt ; lay your Veal abroad, beat it flat and Even : Having minc'd all sorts of Sweet-herbs small, strow them on it ;

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it; roll it up, and boil it with Water, White-wine and Salt, put it up in a Pot, with the Liquor it was boil'd in.

27. To make stobe Veal.

TAKE the Filet of a Cow-calf, cut away an Inch of the middle Bone, on each Side, cut off the Udder, and cut it in long Slices, and roll it in a Seasoning of Salt, Pepper, Nutmeg, and Sweet-herbs shred small; make Holes in the Filet of Veal, and in them stick these Pieces of season'd Udder as thick you can; then put into a Stew-pan your Filet, set it over a Stove with a gentle Fire, turning it and shaking it as you find Occasion; when it is pretty near enough, skim off the Fat, and put in an Onion stuck with Cloves, pare and cut a Lemon in half, squeeze it and put it in, shake it now and then; it will take five Hours stewing if your Fire be slack: About an Hour before it is enough, put in a Pint of strong Broth; when it is quite enough, put in a Pint of Mushrooms and a Pint of Oysters, with a little of the Broth, and two Spoonfuls of Capers. Then skim off the Fat again; before you use the Liquor, thicken it with Flour, and pour it on the Dish of Meat, and serve it up.

28. To stew Veal.

CUT your Veal into small Pieces, season them with Salt, whole Pepper, an Onion, Lemon-peel and Mace, and two or three Shalots; stew all in Water, or Port Wine, with a little Butter; when your Meat is stew'd enough, put in some Yolks of Eggs beaten, give them a Warm or two, dish them, and serve them up.

29. To farce Veal Sweet-breads a la Dauphine.

SCALD the Sweet-breads a little, and lard them with boil'd Gammon; having prepar'd a very delicious Farce, cut a Hole in the Sweet-breads, but not quite through, and stuff them with your Farce, then bake them in a Pan between two Fires; in the mean time prepare for them a Ragoo of Mushrooms, Truffles and Artichoke Bottoms, Cocks-Combs, stuff'd with some of the same Farce, and a little Chicken

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Cullis; then clear your Sweet-breads from the Fat, and put them into the Ragoo, let them stew a little, dith them, squeeze in the Juice of an Orange, and serve them up to Table hot.

30. **There are otherways of dressing Meale Sweet-breads.**

YOU may either lard them with thin Slips of Bacon, and roast them, and order them with a good Ragoo or Sauce pour'd upon them, or you may marinate them; cut them into thin Slices, flour them, fry them, and serve them up with fry'd Parsley and Lemon-juice.

31. **A Pye of Meale Sweet-breads.**

EITHER parboil your Sweet-breads and blanch them, or use them in Halves, season them lightly with Salt, Pepper and Nutmeg, lay some Slices of inter-larded Bacon in the Bottom of the Pye, and some Pieces of Mushrooms or Artichokes, then Sweet-breads, Marrow, Goosberries, Barberries, Grapes, or Lemon sliced; close up your Pye, bake it, liquor it with Butter only, or with White-wine, Butter and Sugar, and the Yolks of Eggs.

32. **To make a Ragoo of Meale Sweet-breads.**

AFTER you have wash'd your Sweet-breads, put them into boiling Water to blanch them, then throw them into cold Water; then dry them in a Linnen-Cloth, set them over the Fire in a Sauce-pan with a little melted Bacon, Salt, Pepper, and a Faggot of Sweet-herbs; tois them up together, put to them some good Gravy to moisten them, let them simmer a while over a gentle Fire: This is us'd for garnishing all Dishes that are stew'd *a la Braise*.

33. **To boil Venison.**

WHETHER your Venison be a Haunch, or other Pieces, powder it a little, and boil it in fair Water; in the mean time boil half a dozen Colly-flowers in Milk and Water, when they are boil'd, put them into a large Pipkin with drawn Butter; set them so as to keep them warm, then take half a dozen handfuls of Spinage, wash it, and boil it in strong Broth; then

then pour off the Broth, and put some Vinegar to it, some drawn Butter and Nutmeg grated, lay Sippets in a Dish, lay your Spinage on them round towards the Sides of the Dish; lay the Venison in the Middle, and the Colly-flowers all over it, pour your drawn Butter over all; garnish with Barberies, and the Dish with your Parsley minc'd.

If you please you may farce your Venison before you boil it, with Sweet-herbs and Parsley, minc'd with Beef-suet and the Yolks of hard Eggs, season'd with Salt, Pepper and Nutmeg.

34. To broil Venison

CUT half a Haunch of fat Venison into Slices about half an Inch thick, salt them, and broil them over a pretty brisk Fire; when they are pretty well soak'd, bread them, and serve them up with Gravy.

You may broil a Chine raw the same Way, or a whole Haunch or Side; or you may first boil it in Water and Salt, then broil it, and drudge it with Bread, and serve it up with Gravy, Vinegar and Pepper.

35. To collar Venison.

TAKE a Haunch or Side of Venison, and cut it into Pieces fit to make three Collars; lard them with Slips of Bacon, then season them with Pepper, Nutmegs, Cloves and Mace beaten, and mixed with as much Salt as will make the Spices of a grayish Colour; then roll up the Collars, put them into an earthen Pot with a good quantity of Butter; cover the Pot with a coarse Paste, and bake it for five or six Hours, draw it, let it stand 'till it is cold, take out the Venison, pour away the Gravy, clean the Pot, then put in clarified Butter, lay your Venison in again, fill it up with clarified Butter. It will keep good a Year.

36. To dress Venison in Collops.

CUT Part of a Haunch of Venison into Collops, then hack it with the Back of a Knife, lard it with small Lardons; then mince Thyme, Rosemary, Parsley, Spinage,

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Spinage, and other sweet Herbs small with Beef-suet; season them with Salt, Cloves and Nutmeg beaten, and mingle them well together with the Yolks of half a dozen Eggs; spread these upon your Collops, tye them together, spit them and roast them: Set a Dish under them to receive the Gravy, put to it some Claret; when the Collops are near roasted enough, set the Dish over a Chafing-dish of Coals, put in grated Bread, Vinegar, Sugar, and beaten Cinnamon; stir them together, add a Ladleful of drawn Butter, dish your Venison, and pour the Sauce over them

37. To keep Venison all the Year

PARBOIL a Haunch of Venison a while, season it with a good Quantity of Salt, a spoonful of Pepper, and a couple of Nutmegs. To these add a couple of Spoonfuls of White-wine Vinegar, make Holes in your Meat as you do for Larding; then put the Spice and Vinegar into these Holes: Lay the Venison into a Pot with the fat Side downwards, cover it with a couple of Pounds of Butter, close up the Pot with coarſe Paſte, bake it; when it is bak'd, take off the Cruſt, and put a round Board into the Pot, set a Weight on it to press it down 'till it is cold: Then take off the Board, lay the Butter flat upon the Venison, with strong white Pepper, and stop it up close. A Pot with a narrow Bottom will be the best, because the Meat must be turned upon a Plate, and stuck with Bay-leaves, when you eat it.

38. To make a Venison Paſty.

TAKE half a Peck of Flour, two Pound of Butter, make it into a Paſte with cold Water, and put the Whites of twelve Eggs into it, and beat the Paſte well with a Rolling-pin; then take a Pound of Beef-suet, and beat it well with a Rolling-pin, your Paſty being prepar'd, either bone your Venison, or break the Bones, and rub it over with Pepper and Salt, lay them in your Paſte, lay some of the beaten Suet over it, close up the Paſty, and bake it; if you bone your Venison, break the Bones very well, put them into a Pan, with

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with Claret, Water, Salt, Pepper, and some Nutmeg slic'd, bake them, and put the Liquor into the Paſty when it comes out of the Oven.

The ſame Way you may order Beef or Mutton Paſties.

39. Another Way.

FIRST lay your Veniſon into a Marinade, then lard it with large Lardons of Bacon, well ſeaſon'd with Salt, Pepper, Cloves and Nutmeg beaten: Then make a brown Paſte with Rye-flour, with ſome Salt, and a little Butter, becauſe Rye-paſte is the beſt to preſerve the Meat, and the moſt portable. Then dreſs your Paſty with pounded Lard, or thin Slices of Bacon, Bay-leaves; and the Seaſoning above-mentioned, lay in your Veniſon, cloſe up your Paſty, waſh it over with the Whites of Eggs, and let it bake for three or four Hours; make a Hole in the middle, that it do not burſt, or the Liquor run out; but when it comes out of the Oven, ſtop up the Hole.

40. To pot Veniſon.

TAKE the Haunch of a fat Buck, not lately hunted, bone it, and having beaten a ſufficient Quantity of Salt, with a Nutmeg, and three Ounces of Pepper, mix them with White-wine Vinegar, waſh your Veniſon with this, and lay it into a Pan with the fat ſide downwards; then pour on the Veniſon three Pound of clarified Butter; cover the Pot with a Paſte, and ſet it into the Oven for five or ſix Hours; when it is bak'd, preſs it down to the Bottom of the Pot; and when it is cold, take all the Gravy off from the top, and boil it half away; then put it with the Butter to the Meat again.

41. To dreſs Veniſon in a Ragoo.

TAKE a Piece of Stag's Fleſh, or other Veniſon, lard it with large Lardons of Bacon, well ſeaſoned with Salt and Pepper; fry it in Lard, or toſs it up in a Sauce-pan with melted Bacon; then boil it for three or four Hours in an earthen Pan with Broth or Water, and ſome White-wine, ſeaſoned with Salt, Nutmeg,

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meg, two or three Bay-leaves, a Piece of green Lemon, and a Faggot of sweet Herbs: Thicken the Sauce with Flour, or bind it with a good Cullis, and when you serve it up to Table, add Lemon-peel and Capers.

42. To roast a Haunch of Venison.

First lard it with Bacon, and stick it thin with Rosemary; then roast it with a brisk Fire; but let it not lye too near it; baste it with fresh Butter; then boil a Pint of Claret with a little beaten Ginger, Cinnamon and Sugar, with half a dozen whole Cloves, and some grated Bread; and when they have boild enough, put in a little Salt, Vinegar and fresh Butter; dish your Venison, strew Salt about the Dish, and serve it with this Sauce.

43. To roast a Shoulder, or other Joint of Venison.

LARD it with large Lardons of Bacon, seasoned with Salt, Pepper, Nutmeg, and Cloves beaten; then lay it for three or four Hours in a Marinade of White-wine, Salt, Verjuice, three or four Bay-leaves, Slices of Lemon, and a Faggot of sweet Herbs. Then spit it, roast it at a gentle Fire; baste it with its own Pickle, put some good Cullis into the Dripping to bind it, and add white Pepper, Verjuice, or Juice of Lemon, Vinegar, and Capers; just before you serve it, lay your Venison into this Sauce, and serve it up.

44. To dress Venison a la Royale in Blood.

SPIT your Venison, lay it down to the Fire till it is half roasted; then take it up and stew it, and make for it a Ragoo of Cucumbers, Sweet-breads, and Asparagus, for which you will find Directions to make in Letter C, &c.

Garnish it with Petits, and crispt Parsley, and serve it up.

45. To make Sauce for roast Venison.

TAKE Claret, Water and Vinegar, of each a Glas, an Onion stuck with Cloves, and some Anchovies; put in Salt, Pepper, and Cloves, of each
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one Spoonful: Boil all these together; then strain the Liquor thro' a Sieve.

46. To make Venison Semeey.

HAVING boil'd your Venison, take it up, and having also made a sweet Paste of a brown Loaf, grated fine; a Pint of White-wine, two Pound of Sugar, and an Orange-peel minc'd small; season it with Salt, and Nutmeg, and having mixed all well together with your Hand; wrap your Venison up in it, set it into the Oven for about an Hour, and when it is bak'd, serve it up with Rhenish or White-wine, boil'd up with Sugar and Spice, and scrape Sugar over it.

47. To souce Venison.

BOIL your Venison in Water, Beer and Vinegar, scum it, put in Fennel, Rosemary-tops, Savoury, Thyme, and Bay-leaves; then put in your Venison; parboil it; then press it, and season it with Salt, Pepper, and Nutmeg.

48. To stew Venison.

CUT your Venison into Slices, put it into a Stewpan, with a little Claret, a Sprig or two of Rosemary, half a dozen Cloves, a little Vinegar, Sugar and grated Bread; when these have stew'd some time, grate in some Nutmeg, and serve it up.

49. To make artificial Venison for a Pasty.

TAKE either a Surloin of Beef, a Leg, or Shoulder, or Loin of Mutton; bone them, beat them well with a Rolling-pin: To ten Pound of Beef, take four Ounces of Sugar, and to ten Pound of Mutton, take three Ounces; rub your Meat with it, let it lie for twenty-four Hours; then wipe it off very clean, and season your Meat very high with Salt, Pepper, and Nutmeg; make a Paste, roll it out almost four square, and about an Inch thick, make it into a Pasty, and and put in two Pound of Beef-suet shred very fine; lay half of this Suet under your Meat, lay in the Meat, lay the other half of the Suet upon it; then close it up, and bake it, and having broken the Bones of the Meat, bake them in a Pan with a Quart of Water,

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Water, a Pint of Claret, Salt, Mace and whole Pepper, and when it is bak'd, put in half a Pound of fresh Butter, strain it, and when the Pasty comes out of the Oven, pour in this Gravy, in proportion to the bigness of your Pasty.

50. To recover tainted Venison.

BOIL Ale, and as much Vinegar, as will make it sharp with Bay-salt, make a strong Brine, scum it, and let it stand till it is cool; let the Venison steep in this twelve Hours; press it, dry it, and parboil it, season it with Salt and Pepper, and it will be fit for use.

51. Another Way.

WRAP the the Venison in a clean Cloth; then lay it under Ground a whole Night, and it will take away the Scent.

52. To make Uersjuice.

TAKE Crabs as soon as the Kernels turn black; lay them in a Heap to sweat; then pick out the Stalks, and any rotten, that may be in them; pound them to a Mash, squeeze them in a Hair-bag, put the Juice into Bottles, stop them up for use.

53. To make Vinegar.

TAKE a middling sort of Beer, indifferently well hopp'd; when it has work'd well, and is grown fit, put in some Rapes, or Husks of Grapes, mash them together in a Tub; then let the Rapes settle, draw off the Liquor, put it into a Cask, set it in the Sun, only laying a Tile over the Bung, and in five or six Weeks, it will be good Vinegar,

54. Another Way.

PUT Spring-water into a Vessel, and to every Gallon, three Pound of Malaga-raifins, set the Vessel in the Sun for four Months, or till it is fit for use.

55. Or thus.

FILL a Rundlet full of White-wine, set it in the Sun, or in some hot Place unstopp'd, and it will soon be excellent Vinegar.

56. Or

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56. *Do thus.*

PUT either White-wine, or Claret into an earthen Pot, stop the Mouth of the Pot with coarse Paste, and put it into a Kettle of boiling Water for half an Hour, and it will turn sour.

57. *To make Vinegar in Balls.*

TAKE Bramble-berries half ripe, and dry them, powder them, make them into Balls, as big as Nuts, with White-wine Vinegar, and lay them up in Boxes; when you use them, dissolve one or two of them in Wine, stale Beer, or Water.

58. *To make Vinegar of Pepper.*

FILL a Bottle with the best Wine-vinegar; sew Salt and Pepper up in a Bag, and hang it in the Bottle for a Week; then take it out.

59. *To make Soup with Vermicelly.*

MAKE good Broth of Veal and Fowl, and to a Quart put two Ounces of Vermicelly, a Bit of Bacon stuck with Cloves; take a bit of Butter as big as a large Walnut, rub it together with a quarter of a Spoonful of Flour, and dissolve in it a little Broth to thicken your Soup; boil a Pullet or Chicken to put in the middle of your Soup. Garnish with a Rim of cut Lemon. Soak Bread in the Dish, with some of the same Broth. Take off the Fat, and put your Vermicelly in the Dish.

60. *To make Violet Cakes.*

WET double refin'd Sugar, and boil it, till it is almost come to Sugar again; then put into it Juice of Violets, and Juice of Lemons; this will make them look red; if you put in Juice and Water, it will make them look green. If you will have them all blew, put in the Juice of Violets without the Lemon.

61. *To make Conserve of Violets.*

BOIL Sugar to the fourth Degree, call'd feathered, pick your Violets, beat them in a Mortar, and put as many to your Sugar, as will give it the Colour and Taste of Violets; put them in as the Sugar boils, work the Sugar quite round the Pan, till a small Ice be made

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made on the top, and then speedily pour off your Conserve into Paper-moulds, or others, and in two Hours time take it out of the Molds, and keep them for use.

62. Syrup of Violets.

BEAT a Pound of pickt Violets in a Mortar, with a little Water, just to moisten them. In the mean time boil four Pounds of Sugar till it is pearled; take it off the Fire, let the boiling cease; then put in the Violets, and temper all well together. Strain all through a fine Cloth into an earthen Pan; when it is cold put it in Bottles.

63. To make Virginia Crouts.

CUT off the Heads off Pickled Herrings, and lay their Bodies two Days and two Nights in Water: Then wash them well, season them with Cloves, Mace, Cinnamon, and Pepper, and a little red Saunders. After that, lay them close in a Pot, with minc'd Onion strew'd between every Layer; then pour in a Pint of Claret; tye the Pot up close with a double Paper, bake them with Household-Bread, and eat them cold.

64. To make an Umble Pasty.

CUT the Umbles in small Pieces, and cut fat Bacon in small Pieces; mix them together, and season them with Salt, Pepper, and Nutmeg; strip some Thyme, and mince some Lemon, and mix them; you may lay Suet minced in the Bottom; fill your Pasty, cover them with thin Slices of Bacon, and a good Quantity of Butter; let it be well soak'd in the Oven, and when it is bak'd, beat up Butter with Claret, Lemon, and strip Thyme, pour it into your Pasty; and serve it up hot.

65. To make an Umble-Pye of a Lamb's-Head.

TAKE a Lamb's-Head, boil it tender, pick the Meat off the Bones, mince it, the Liver, Lights and Heart, with Beef-suet; season it with Salt, Pepper, Nutmeg, and sweet Herbs; add to it Currans, and bake it in the Form of an Umble-Pye.

66. To

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1. To make Wafers.

PUT the Yolks of 4 Eggs, and three Spoonfuls of Rose-water, to a Quart of Flour; mingle them well, make them into a Batter with Cream and double refin'd Sugar, pour it on very thin, and bake it on Irons.

2. Another Way.

MINGLE Flour with Cream the over Night; temper them well, make it free from Lumps, put to it more Loaf-Sugar than you did Flour, and mix it well with a Spoon. Then pour in more Cream, and some Orange-flower-water, till you have made it almost as thin as Milk; and stir all well together. Having your Wafer Iron ready heated, and rubb'd on both Sides, from time to time with fresh Butter, put into a corner of a Napkin; turn your Batter upon the Iron, not exceeding a Spoonful and a half for every Wafer: Lay the Wafer-Iron on the Furnace, so that when the Wafer is bak'd on one Side, it may be turn'd upon the other. Open your Iron a little, and observe, if it be come to a good Colour, it is enough: And at that instant, take off the Wafer from the Iron with a Knife, rolling it a little round the same. Last of all, spread the Wafers hot upon a wooden Roller made for that purpose to shape them, and set them in the Stove, as they are finished, that they may be kept dry.

3. *Q*: thus.

LET your Flour be dry'd; then make it into a thin Batter with Cream; put in some Mace finely powdered, and sweeten it with Sugar to your Palate; butter your Irons, make them hot; then put in a Tea Spoonful of the Batter, so bake them carefully, and roll them off the Iron on a small Stick.

4. To make Dutch Wafers.

BEAT six Eggs very well, take a Pint and half of Cream, and a Pound and half of fine Flour, two Spoonfuls

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fuls of fine Sugar, and a large Nutmeg grated, and a Pound and half of melted Butter, four Spoonfuls of Rose-water, and three Spoonfuls of Yeast; mix all these well together, and bake them in your Wafer-Tongs. Make a Sauce for them of Canary, melted Butter, and Cinnamon grated, sweeten it to your taste.

5. *Wales to marinate.*

TAKE two Quarts of Vinegar, a Pint of Water, a handful of Bay-leaves, half a Pound of Rosemary, and two Ounces of beaten Pepper; add a little Salt, and boil them all together gently. Fry your Wales in Sallet-Oil; then put them into an earthen Pan, lay the Bay-leave between, and about them, pour the Liquor in, and when it is cold, keep them close covered.

6. *To pickle Walnuts.*

TAKE Walnuts before their Shells are grown hard; put them into scalding hot Water, let them lye in it for a Week; then put them into fresh scalding Water, and boil them for a quarter of an Hour; then wipe them dry, and put them into as much White-wine-vinegar as will cover them two Inches; put in Shalots, a dozen Cloves of Garlick, Mustard-seed bruis'd, Pepper crackt, Ginger, Cloves, Mace, and a Nutmeg cut into six or eight Pieces, all according to the Quantity of the Walnuts you pickle: Let all steep in the cold Pickle for nine or ten Days; then pour the Pickle from them, boil it up, and let it stand till it is cold; then put in the Walnuts, and tye them close down with white Paper and Leather.

7. *To keep Walnuts all the Year.*

TAKE the Stampings of Crabs, when you make Verjuice, and lay a Layer of that, and a Layer of Walnuts, till you have fill'd an earthen Pan or Pot; this will make them eat all the Year, as if they were fresh gathered, and they will Peel.

6. *To preserve Walnuts.*

TAKE Walnuts before they have a Shell; put them into boiling hot Water, and shift them from one boiling

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ing Water to another, 'till they are grown tender; which will be by that time they have been shifted four or five times: While they are hot, scrape them, stick a Clove in each Walnut, and boil them in a good Quantity of Water with a little Sugar; and let them lye to steep in that Liquor all Night. Then take double-refin'd Sugar, three times as much as they weigh, make it into a Syrup, with a Pint of Water for every Pound of Nuts; put in the Walnuts, boil them well, take them out, let them lie for two or three Days, then boil the Syrup again, and put the Walnuts into it, and let them lye in it for a Week or more; but look often upon them, lest they turn sour, or the Syrup turn thin.

9. *Di thus.*

GATHER your Walnuts before the Shell grows hard, and in fair Weather: Boil them in Water to take away their Bitterness; then put them into cold Water, peel off their Kind, and lay them in your Preserving-pan, with a Layer of Sugar equal to the Weight of the Nuts, and as much Water as will wet it. Make them boil up over a gentle Fire, then take them off, set them by to cool; do this the second time, and put them up for Use.

10. *To preserve Walnuts white.*

TAKE Walnuts that are come to their full Growth, but before the Wood is form'd, pare them handsomely 'till the White appears, and put them into fair Water: Then boil them in that Water for some Time: In the mean while, set other Water on the Fire in another Kettle, and when it begins to boil, shift them out of the first Water into that: Try them often if they be enough, by pricking them with a Pin; if they slip off from it, they must be taken off the Fire. In Order to make them white, you must throw in a Handful of beaten Allum, and give them another Boiling. Then turn them into fresh Water to cool, drain them well; then according to the Quantity of your Nuts, take two Parts of Sugar,

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and one Part of Water, heat them together ; when your Walnuts have drained, put them into Pots, and pour the Syrup heated upon them. The next Day you must clear the Syrup from the Pans, without removing the Walnuts, because they must not be set over the Fire; give this Syrup five or six Boilings, augmenting it with a little Sugar, and then pour it on the Walnuts; on the second Day give it fifteen Boilings; on the third Day boil it 'till it is something smooth; as also on the following Days successively till it be very smooth, between smooth and pearly, and at last entirely pearly, encreasing the Quantity of Sugar every time, that the Walnuts may be equally soaked in the Syrup. Then set them in the Stove all Night, the next Morning put them up in Pots, or you may dry them in the Stove, as other Fruits, at Pleasure.

If you would preserve them liquid, add some Syrup of Apricocks, and they will keep much better.

If you would stuff them with Lemon-peel, you must, before you set them in the Stove, make an opening either quite through, or in the top of the Walnut, and stick in the Lemon-peel, and it will look like a Stalk. If you would perfume them, you may add a little Amber.

11. To stew Wardens or Pears.

WHEN you have par'd them, and put them into a Pipkin, with as much Water and Claret as will reach to the top of them; then set them a stewing gently, 'till they grow tender, which will be in about two Hours time; then put in some Sticks of Cinnamon bruised, and a few Cloves: When they are almost enough, put in Sugar enough to keep them well, and their Syrup, which you may pour out upon them in a deep Plate.

12. To make a Warden Pye.

QUARTER or slice them raw; if you quarter them, put some whole ones among them; if you slice them, put beaten Spices, and a little Butter and Sugar, allowing a Pound of Sugar to every dozen large

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up Wardens, and a quarter of a Pound of Butter, close up your Pye; and when it is bak'd, mash the Fruit; and having beaten Yolks of Eggs with Cream, stir them together; cut the Lid of the Pye into six or eight Pieces in the Form of Diamonds, put in some Rose-water, and serape Sugar over it.

12. To make a *Wassel*.

BOIL three Pints of Cream with four or five whole Cloves; dissolve the Yolks of half a dozen Eggs in Cream, and stir them well together; warm a little Tent or Muscadine, pour it into a Dish with Sugar, wherein are Sippets of *French Bread*, then pour on your Cream upon that; then strew over it Cinnamon, Ginger, and Sugar, and stick it with blanched Almonds.

14. To make *Water-gruel*.

STEEP Oatmeal in Water all Night, the next Day strain it, and boil it with a Blade of Mace; when it is enough, put in Currans and Raisins that have been plumpt in boiling Water, a little Canary, and fine Sugar to your Palate.

15. A *Wash* to make the Hair fair.

DISSOLVE Allom in Water, warm it, dip a Spunge in it, and moisten your Hair with it, and it will make it fair. *Secondly*, Or else wash it with a Decoction of Beech, Nut-trees. *Thirdly*, Or with the last Water that is drawn from Honey, perfum'd with some sweet Spirits.

16. A *Wash* to make the Hair black.

BOIL together the Juice of green Nuts, the Juice of red Poppies, the Oil of Costmary, and Oil of Mirtle, of each half a Pint, and moisten the Hair with it.

17. A *Wash* to take away Sun-burn.

PUT a little Bay-salt into the Juice of a Lemon, wash the Face, Hands, &c. with it, and let them dry of themselves, then wash them again. This will take away the Spots after the Small-Pox.

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18. A Wash to take off Morpew or Scurf.

TAKE four Ounces of powder'd Brimstone, and as much stinking Soap, tye it up in a Linen Rag, and hang it in a Quart of Wine-vinegar, or red Rose-vinegar, for eight or ten Days, dip a Cloth in it, wash the Skin, and let it dry of it self.

19. Another.

DISTIL Elder-leaves, dip a Sponge in the Water, wash the Face in the Wane of the Moon Morning and Evening, and let it dry of it self, and it will take away Freckles and Morpew.

20. A Wash for a red Face.

TAKE a quarter of a Pound of Gourd-seed, and half a Pound of Peach Kernels, make an Oil of them, wash the Face over with it Morning and Evening.

21. A Wash to prevent Marks of the Small-pox.

BOIL Cream to an Oil, and wash the Wheals with a Feather as soon as they begin to dry, and keep the Scabs always moist with it, doing it every half Hour.

22. A delicate Wash-Ball.

TAKE a quarter of a Pound of Calamus Aromaticus, a quarter of a Pound of Lavender-flowers, six Ounces of Orris, two Ounces of Rose-leaves, and an Ounce of Cyprus; pound all these together in a Mortar, and searse them thro' a fine Sieve; then scrape Castle-soap, and dissolve it in Rose-water, put in your beaten Powder, pound it in a Mortar, and make it up into Balls.

23. To make Angelical Water.

TAKE of Benzoin Flowers two Scruples, Labdanium and Calamus Aromaticus four Scruples, Santalum Citrinum four Drams, Rose-wood an Ounce, Storax an Ounce and half, the Roots of Florence Orris, and Benjamin three Ounces; beat these to Powder, and let them infuse for twenty four Hours in a Quart of Rose-water, and a Pint of Orange-flower-water in a Matraas well luted, and set in a warm *Balneo Mariae*; afterwards distil it in the same Bath, raised to a higher

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higher Degree of Heat. It is of a most fragrant and agreeable Scent.

24. **To make a Water to beautify the Face, and take away Pimples, &c.**

PUT a Quart of running Water into a Pipkin, with half an Ounce of white Mercury powder'd; keep it cover'd, boil it 'till one half is wasted, stirring it now and then; beat up the Whites of three Eggs, keep beating them for half an Hour; then take the Liquor off the Fire, and slip in the Eggs; add the Juice of Lemons, and a quarter of a Pint of Milk, and two Ounces of bitter Almonds blanch'd and beaten, with a quarter of a Pint of Damask Rose-water; strain all, and let the Liquor stand in a Bottle before some time you use it.

25. **To make a Water to make the Face fair.**

BOIL Rosemary-flowers in White-wine, and wash your Face with it. This being drank, will make the Breath sweet.

26. **A Water to take away Heat or Pimples in the Face.**

TAKE Liver-wort that grows in a Well, stamp and strain it, put the Juice into Cream, and anoint your Face with it.

27. **A Water to cause an excellent Colour and Complexion.**

DRINK six Spoonfuls of the Juice of Hyssop in warm Ale in a Morning fasting.

28 **A Water for a stinking Breath.**

STAMP two Handfuls of Cummin to Powder, and boil it in Wine, and drink it Morning and Night for a Fortnight.

29 **A Water for sore Eyes.**

PUT a Pennyworth of *Lapis Calaminaris* finely powder'd into a Pint of the best White-wine, stop it up close, set it in the Sun as hot as you can for two Hours, shake it two or three times; and when you use it, dip in a Feather, and strike over the Lash of your Eyes once or twice, first shaking the Glass. If

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you make it in Winter-time, set it by the Fire. It will keep good seven Years.

30. **Water to prevent the Hair falling off.**

STEEP the Ashes of Pigeons Dung in Lye; or boil the Leaves or middle Rind of an Oak in Water, and wash the Head with it; or pound Walnut-leaves with Bear's-suet, and do the Head with it.

31. **To make Dr. Butler's Cordial Water.**

TAKE the Flowers of Clove-July-Flowers, Stock-July-Flowers, Pinks, Cowslips and Marigolds, of each six Handfuls; the Flowers of Damask-Roses and Rosemary, of each four large Handfuls; Balm-leaves, Borage and Bugloss-flowers, of each three Handfuls; put them into a large Stone-Jugg or Bottle, with three Pints of Canary; stop it up close, often stirring them together, put in three Nutmegs sliced, three Pennyworth of Saffron, and a Dram and half of Anniseeds bruised. Let them infuse for some time, then distil them with a quick Fire in an Alembick, hanging a Grain of Ambergrees, and as much Musk at the Nose of the Still: Then put six Ounces of white Sugar-candy powder'd into your distill'd Water, and set the Vessel in hot Water for an Hour. This Cordial is good against Melancholy, and wonderfully cheers the Spirits: Three spoonfuls is enough to be taken at once.

32. **To make Water of flowers, good to help the Complexion.**

TAKE Flowers of Beans, Elder, Mallows, and *Flower de Lis*, with the Pulp of Melon, Honey, and the White of an Egg; sprinkle them with Wine, let them be infus'd in it for two Days, then distil them in *Balneo Marie*.

33. **To make Monford's Cordial Water.**

TAKE Carduus Benedictus, Sage, and Balm, of each two Handfuls and a half, of the Leaves of Angelica six Handfuls, Angelica and sweet Fennel-seeds bruised, of each two Ounces and a half; six Ounces of Liquorish scrap'd and bruised, Diamofcus

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cus Lucis and Aromaticum Rosatum, of each three Drams, shred the Herbs small, and beat the Seeds, then put them into a Gallon of Canary, and let them infuse for twenty four Hours; then distil them with a gentle Fire, and draw off but a Quart and half a Pint of the Spirit; and put to it half a Pound of the finest Sugar dissolv'd in a quarter of a Pint of Rose-water.

34. To make Plaque Water.

TAKE Scabious, Betony, Pimpernel and Tormentil-roots, of each half a Pound, put them into six Quarts of strong Beer, let them lye in steep all Night. The next Day distil them in an Alembick. You may take a Spoonful of it every four Hours, and sweat after it.

35. Another Way.

TAKE Rue and Sage, of each two Handfuls, boil it gently in three Quarts of Muscadine or Malmsey-wine, 'till it comes to a Quart. Strain it, set it on the Fire again, put into it four Drams of Nutmeg, eight Drams of Ginger, and two Pennyworth of long Pepper; let it boil a little, take it off, and put in six Pennyworth of Venice Treacle, and a Shilling's worth of Mithridate; and when it is almost cold, add a Quart of strong Angelica Water or *Aqua Vite*, and bottle it for Use.

36. To make Stomach Water.

TAKE two Gallons and a half of strong Spirits, a Gallon and a half of fair Water, six Ounces of Anniseeds, half a Pound of Coriander-seeds, mix them together, and distil them: Draw off two Gallons and a half of the Cordial, and put to it two Pound and half of fine Sugar, and colour it with red Saunders powdered.

36. Another Way.

PUT two Gallons of good middling Beer into a Brass Pot, with six or seven Handfuls of Clary, gathered in a dry Day, two Pound of Raisins of the Sun ston'd, Anniseeds and Liquorish about three Ounces

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ees of each, the Whites and Shells of eight Eggs well beaten; mix these together with the Bottoms of two white Loaves, and distil them in an Alembick, and put into the Receiver twelve Ounces of white Sugar-candy, and as much fine Sugar, powder'd, keep it close stop't; this Water is good to revive the Stomach and Heart, &c.

38. To make the Lady Spotwood's Stomach-water.

TAKE a Gallon of White-wine, Cowslips and Rosemary Flowers, of each two handfuls, the Leaves of Betony two handfuls, Cloves and Cinnamon beaten gross, of each two Ounces; steep these three Days in the Wine, stir them often, then put in half a Pound of Mithridate, and distil it in an Alembick.

39. To make Dr. Stephen's Water.

TAKE Lavender, wild Marjoram, Sage, Rosemary, Mint, Pellitory of the Wall, wild Camomile and Thyme, and red Roses, of each two handfuls, Annis-seeds, Fennel-seeds, Nutmeg, Ginger, Cinnamon, Galingal, and Grains of Paradise, of each six Drams, bruise all, and put them into two Gallons of Canary or Claret; let them stand in the Alembick twenty four Hours to infuse, then distil it off gently; the first and second Runnings each by it self.

40. Another way very excellent.

TAKE of all the before-mention'd Ingredients the same Quantities, to which add two Drams of Cloves, and Montanum, Camomile, Babin, Lavender, Aven and Hart's-Tongue, of each two handfuls; put them into an Alembick with two Gallons of Gascoign Wine; let them stand to infuse for twelve Hours, stirring them frequently, and distil them off as before.

41. To make Surrfeit water.

TAKE five Gallons of strong Spirits, two Gallons and a half of Water, half a Bushel of red Poppies, half a Pound of Annis-seeds; mix them and distil them, draw off seven Gallons of Cordial,
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put a Pound of fine Sugar to every Gallon, and colour it with red Saunders.

42. Another Way.

TAKE Cochineal, Myrrh and Hiera-picra, of each two Drams, beat them all to fine Powder, and put them into two Quarts of the best Annised Water, stop it up close, and set it in the Sun, shaking it often, that the Powders may be melted; if it be in the Winter time, set it by the Fire, three spoonfuls is sufficient for a Dose.

43. Another Way.

PUT half a Bushel of red corn Poppies into a large Dish, cover it with another, and set it in an Oven several times, after Household Bread is drawn; when they are thoroughly dry, put them into two Quarts of *Aquavite*, with three Nutmegs, two Races of Ginger, slic'd, a Stick of Cinnamon, two Blades of Mace, half a dozen Figs, half a Pound of Raisins of the Sun ston'd, Fennel-seeds, Anniseeds and Cardamum beaten, of each a Dram, Liquorice slic'd an Ounce; lay some Poppies in the Bottom of a broad Glass Body, and then lay a Layer of the other Ingredients, then Poppies again, and so on till the Glass is full; then pour in the *Aquavite*, cover it close, and let it infuse till it is very red, with the Poppies, and till it is strong of the Spice; then take of it two or three spoonfuls at a time; when it is all used, you may pour more *Aquavite* upon it.

44. A rich surfeit Cordial-water.

INFUSE eight Pound of fresh red Poppies in two Gallons of Brandy, add Carraway-seeds and Angelica-seeds bruised, of each two Ounces; Nutmegs, Cloves, Cinnamon and Mace, of each half an Ounce; Raisins ston'd, Figs and Dates, slic'd, of each two Pounds, Sugar-candy two Pounds; Balm and Marygold Flowers, of each two handfuls, Angelica cold and hot, of each a Quart: Let them all infuse for a Month, and, if you can, let them stand in the Sun, and stir them every Day.

45. Universal

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Walnut-water.

GATHER green Walnuts in the Beginning of *June*, pound them grossly in a Mortar, and distil them in a cold Still, keep this Water; gather more about Midsummer, and do the like, a Fortnight after gather more, and do as before; and do the like a Fortnight after that, then put all these four Waters together, and distil them off, and keep it for Use.

This Water is good to wash the Eyes and Temples; it is good in a Consumption and Surfeits, and being drank with Wine in a Morning, is good for a Palsy; a Quart or two of this being put into a Vessel of decay'd Wine, revives it.

45. Milk-water.

TAKE a Pound of Wormwood, Spear-Mint, Balm, and two Pounds of Carduus shred a little, and put them into a Still with two Gallons of Milk, and distil it gently; it is very good to quench Thirst.

46. Another.

TAKE a handful of Spear-Mint, two handfuls of Wormwood and Carduus, cut them, pour upon them a Quart of Canary; let them infuse in it all Night, the next Day put them into a cold Still with two Gallons of Milk, or clarified Whey, and draw it off as long as it runs good.

47. A cordial Mint-water.

GATHER Mint, strip it from the Stalks, the next Day weigh two Pounds of it, add to it two Pounds of Raisins of the Sun ston'd, two Ounces of Carraway-seeds, two Ounces of Anniseeds, and half a Pound of Liquorish slic'd thin; let these infuse in two Gallons of good Claret, and distil it in an Alembick, or cold Still, let it drop on a little fine Sugar, through a Bag of Saffron.

48. A good Mouth-water.

BOIL a Bit of Allum, six Ounces of black Thom Bark sliced, and a handful of red Rose Leaves, in a Quart of Water, and a Quart of Claret, 'till it is wasted a third-Part; then put in two handfuls of Scurvy-grass,

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vy-grafs, the Peel of two *Sevil* Oranges, and as much powder'd Myrrh as will lie on a Shilling twice; stir them well together, and when they boil up, strain it. A mouthful of this Water being held in the Mouth as long as you can, once or twice a Day, is good for the Scurvy, makes the Gums grow up to the Teeth, and fastens them, if loose.

50. To make Barbadoes Water.

YOU may either make this of Citrons, if you have them, or of fresh thick-rin'd Oranges or Lemons, which will be near as good as what they make in *Barbadoes*, especially if you have Orange or Lemon Flowers,

PARE your Citrons, &c. very thin, and dry the yellow Peels in the Sun, if you can, then grate the white Part of the Citron, till you come to the Pulp or Juice, and put it into a cold Still, and distil as much of that simple Water, with a quick Fire, as will run good. In the mean time put four Pounds of those dry'd Peels into a Gallon of the best Brandy, and let them infuse; then put to them a Gallon of *Madera* Wine, then distil these three in a cold Still, and put to it two or three Quarts of the simple Water; then put a Pound of Sugar into each three Pints of Water, and the Whites of three Eggs, boil these to a Syrup, and pass it through a Jelly Bag, 'till it is very clear and fine, and put two Quarts of this Syrup to the mix'd Waters, or according to your Palate, and put to it a Bit of Allum, as big as the Kernel of a Hasle-Nut; when it is perfectly clear and fine, rack it off into other Bottles, and put Citron Flowers into the Bottles.

51. A Water to clear the Face from Freckles.

TAKE of Bean Flowers, and *Flowers de Lis*, of each a Pound, of Strawberries, three Pounds, of *Sal Gemina* and Nitre four Drams, of Roche and Plume Allum an Ounce; let all these infuse for a Fortnight, in two Quarts of White-wine Vinegar, the same Quantity of Malmsey-wine, and as much *Hampshire* Honey,

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ney, then distil them in a moderate Sand-bath; when you go to Bed, dip a Rag into this Water, and apply to the Face, Hands, Neck, &c. and the next Morning wash them with Nenuphar-water.

52. For Blood-hot Eyes.

STAMP the Roots of red Fennel, wring out the Juice, mix it with clarified Honey, and with it anoint the Eyes.

53. To whiten and clear the Skin.

STAMP the Whites of Eggs with fresh Boar's Grease, and a little Powder of Bays, and anoint the Skin.

54. Thus.

TAKE Barrows Grease or Lard, and wash it often-times in *May Dew*, that has been clarified in the Sun, 'till it be exceeding white; then take the Roots of Marsh-mallows, scrape them, cut them into thin Slices; set them to macerate in *Balneo*, and scum it well 'till it be clarified, and that it comes to rope; then strain it, and put a spoonful or two of *May Dew* in it, and keep beating it, 'till it is thoroughly cold in often changing of *May Dew*, then throw away that Dew, and put it in a Glass, and cover it with *May Dew*, and keep it for Use.

55. To smooth the Skin

MIX Sugar with Capons Grease, cover it close, and let it stand for some Days, 'till it is turn'd to a clear Oil, anoint the Skin with it.

56. To make Hair grow.

BURN Hulse-Nuts, Husks and all, to Powder; then stamp the Leaves of Elecampane, and Beech-Mast together; boil them in Hony, and dawb the Place where the Hair is thin with the latter, and strew on the former Powder.

57. To whiten the Teeth and kill Worms.

HOLD Salt under your Tongue in a Morning fasting, 'till it is melted, and then wash and rub your Teeth with it.

58. To

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58. To whiten the Teeth.

WET them with a Drop of Oil of Vitriol, and afterwards rub them with a coarse Cloth.

59. To broil Weavers.

GUT, wash, and dry them in a Cloth, score them on the Sides, rub them well over with Butter, and Salt, lay them on a Gridiron over a gentle Fire; turn them often, that they may take a good Colour. Blanch the Hearts of half a score Lettuce in hot Water, put them into cold Water, then squeeze them out with your Hand, one by one. Put a Piece of Butter about the bigness of an Egg into a Sauce-pan; put in a little Flour, and brown it, keeping it moving till it is so. Cut the Lettuce in two, put them into the Sauce-pan, and when they have had four or five turns, put in a little Fish-broth with Salt, Pepper, and a Faggot of sweet Herbs, And let them simmer a while over a slack Fire. When all is done enough, take off the Fat, put in some Cullis of Cray-fish, pour the Ragoo into your Dish; lay the Fish upon it, and serve it up to Table hot.

You may also serve them with a Cullis of Cray-fish, or an Anchovy-sauce, or with a Ragoo of Mushrooms, or of Truffles.

60. To farce Weavers.

GUT, wash and dry your Weavers, as before; then make for them a Farce, as follows; take the Bones out of one of the Weavers, spread the Flesh on a Board or Dresser, with Mushrooms, Cives and Parsley minc'd, season'd with Salt, Pepper, and Nutmeg; mince all these together, and put a Piece of fresh Butter to them, the Crum of a French Roll soak'd in Cream, and the Yolks of a couple of raw Eggs. Pound all these together in a Mortar, and farce your Weavers with it by the Gills, and put them into a Sauce-pan; having a Carp ready scal'd and gutted, cut it in pieces; melt a Piece of Butter in a Sauce-pan, put into it half a dozen Onions slic'd, and a Parsnep and a Carot sliced; stir them with a Spoon, and when they are

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are half brown, put in a little Flour, and keep them moving till they are sufficiently brown'd ; then put in your Pieces of Carp, let it have two or three turns over the Fire ; then put to it a little thin Peas-foop, and a Pint of White-wine with Salt, Pepper, Spices, Mushrooms sliced, Cives, Parsley, and sweet Herbs. Let all these stew together, and when they are enough, strain them through a Sieve, pressing the Carp hard with a wooden Ladle. Pour some of this Liquor into the Sauce-pan on your farced Weavers, and set them a stewing ; when they are stew'd enough, drain them well ; dish them handsomely ; pour over them a Rago of Mushrooms, or of green Truffles, or any other you please.

61. To make a Fricassy of Weavers.

GUT, wash, and dry your Weavers in a Napkin ; then cut them in Pieces. Put some Butter into a Sauce-pan, melt it, and put them into it, with Mushrooms, Truffles, and a Faggot of sweet Herbs, Salt, and Pepper ; let these be tois'd up over a brisk Fire, with a Pinch of Flour, but Care must be taken that they do not stick to the Sauce-pan ; and to that End, put in a little Fish-broth and White-wine, that you have boil'd ready for that Purpose ; let these all stew over a slack Fire : In the mean time prepare a Thickening with the Yolks of three or four Eggs beaten up with Verjuice and a little minc'd Parsly ; when enough of this Fricassy has boil'd away, put in the Thickening, and keep it stirring over the Fire, that it may not curdle ; dish them, and serve them up hot.

62 To fry Weavers.

GUT, wash, and clean the Weavers, score them on the sides, flour them, and fry them brown in oiled Butter ; then drain them, and serve them up with fry'd Parsley for a first Course.

Or you may serve them with a Caper-sauce made as follows ; Melt a Bit of Butter in a Sauce-pan, brown it with a Pinch of Flour ; then put in Mushrooms, Cives and Parsley minc'd small ; add a little
Fish-

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Fish-broth, Salt and Pepper; then put in your fry'd Weavers, and let them simmer together a little while: Then dish your Weavers, put some Capers into the Sauce, and some Cullis of Cray-fish or brown Cullis; pour this over the Weavers, and serve them up to Table.

Or you may serve them with a Ragoo of Cucumbers made as follows: Take three or four Cucumbers, peel them, cut them in two, take out the Seeds, cut them into Dice, and lay them in a Marinade of Vinegar, sliced Onion, Salt and Pepper, for two Hours; then take them out, squeeze them in a Napkin; put Butter into a Sauce-pan, when it is melted, put in the Cucumbers and brown them, then add a little Fish-broth, and set them a simmering over a gentle Fire: Then take off the Fat, and put to them some brown Cullis; put in your Weavers, let them simmer with the Cucumbers a while; dish them, pour the Ragoo over them, and serve them hot to Table.

63. To roast Weavers.

HAVING gutted them, wash'd and dry'd them, lard them with Bits of Eel and Anchovies; put them on Skewers, and fasten them to the Spit; roast them, put a Quarter of a Pint of Fish-broth, and a little Vinegar into the Dripping-pan, with Salt, Pepper, Slices of Lemon, Slices of Onion, and whole Cives. Baste them as they roast with this Marinade. While they are roasting, make for them the Sauce following.

Melt a Bit of Butter in a Sauce-pan, brown it with a Pinch of Flour, and having minc'd a couple of Mushrooms, a raw Truffle, some Cives and Parsley, each by themselves; put into your Butter in the Sauce-pan first the Cives, next the Parsley, then the Mushrooms and Truffle: Let these have three or four Turns over the Fire, then put in a little Fish-broth, seasoned with Salt and Pepper, to moisten them, and let them stand a little over a slack Fire to simmer. When it is wasted away as much as you think

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convenient, put in a few Capers and an Anchovy, and add some good Cullis to thicken it. Then dish the Weavers, pour the Sauce over them, and serve them up.

If you please, you may lard them with Bacon instead of Eel and Anchovy, and then baste them with the following Liquor; Put a little Essence of *Westphalia* Ham and Vinegar into your Dripping-pan, season'd with Salt, Pepper, Butter, Slices of Lemon and Onions sliced, and whole Cives. When they are roasted enough, lay them in your Dish, pour Essence of Ham over them, and serve them up to Table hot.

64. To dress Weavers with a Ragoo of Westphalia Ham.

CUT them, wash them, dry them in a Cloth, season them with Salt, Pepper, Spices, an Onion, and a little Savoury-herbs: Then lay them in a Sauce-pan proportion'd to their Size. Cut a Pound or two of Filet of Veal into Slices, lay them in a Sauce-pan, and set them a sweating over a Stove; when it begins to stick, put in a little melted Bacon and a little Flour, and stir them with a Spoon over the Fire. And when it is become brown, put in some Gravy and Broth, of each an equal Quantity, to moisten it. Boil a Pint of White-wine, and pour it into the Sauce-pan to the Weavers; pour in also the Veal-gravy, and let them simmer in them a while over a gentle Fire. In the mean Time make the following Ragoo for them. Cut Slices of *Westphalia* Ham, beat them, cut them into very small Slices, put them into a Sauce-pan, set it on the Fire, cover it; and when it begins to stick to the Bottom of the Sauce-pan, put in some Gravy to moisten them; add also some small Mushrooms, and set them a simmering over a gentle Fire. When your Gravy is wasted away sufficiently, put in a Cullis of Veal and Ham to bind the Ragoo, and let it stand over warm Embers. Take up your Weavers, drain them well, dish

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dish them, garnish them with the Slices of Ham; pour the Liquor of the Ragoo over them, and serve them up to Table hot for a first Course.

65. To dress Weavers with Oysters.

CUT, wash, and dry your Weavers in a Cloth; then having put a Pint of White-wine, a little Fish Broth, and Butter, into a Sauce-pan. Season your Fish with Salt, Pepper, and Spices; lay them handsomely in the Sauce-pan, with a Bay-leaf, two or three Slices of Lemon, a little Parsley, and a couple of Onions. Then brown some Butter with a little Flour in another Sauce-pan; pour the Liquor from your Weavers into this Butter, make it just boil; then pour it back again into the Sauce-pan, to the Weavers, and let them stew in it. When they are stew'd enough, drain them well, dish them, pour on them a Ragoo of Oysters, which you are to prepare in the mean time as follows. Open Oysters, lay them in a Sieve to drain over a Pan to save the Liquor: Brown a Piece of Butter in a Sauce-pan, with a Pinch of Flour, stirring it with a wooden Spoon, till it is brown; then put in Bits of Crusts of Bread, as big as your Fingers, and then put in your Oysters; let them have five or six Turns over a Stove, season them with Pepper, Cives and Parsley, put to them some of their own Liquor, and some Fish-broth, of each a like Quantity, to moisten them; let them have a Heat over the Fire, but let them not boil.

66. To make a Westminster Fool.

SLICE a Manchet very thin, and lay it in the Bottom of a Dish, wet the Slices with Sack, then having boil'd Cream with Eggs and whole Mace, sweeten it with Sugar and Rose-water, stir them well together, to prevent curdling, pour it on the Bread, let it stand while it is cold, and serve it up.

67. To make Westphalia Hams.

LET a Leg of young fat Pork be cut Ham Fashion (black Hogs make the best,) hang it up for two Days; then beat it well on the fleshy Side with a

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Rolling-pin ; beat an Ounce of Salt Petre very fine, and rub it well in every where, then let it lie for twenty four Hours ; then mix a Pound of coarse Sugar, with a handful of Bay-salt, and two handfuls of common Salt, and an Ounce of powder'd Salt-Petre ; make them pretty hot in a Stew-pan, but do not melt it, and while it is hot, rub it well all over the Ham with two handfuls more of common Salt, and let it lie 'till it melts to Brine ; then turn it twice a Day for three Weeks, then dry it as you do Bacon.

68. Another Way.

TAKE half a Peck of Bay-salt three Ounces of brown Sugar, two Ounces of Salt-Petre ; put to these so much Water as will make it a Brine strong enough to bear an Egg, then put in your Ham, so that the Liquor may cover it an Inch, let it lie in this Pickle three Weeks ; take it out, dry it in a Cloth, and hang it up in a Chimney for ten Days.

69. To make a Sauce with Westphalia Ham.

CUT Slices of Ham, beat them well, set them over a Stove in a Stew-pan ; when they begin to stick to the Pan, drudge them with a little Flour, and keep them continually moving, then put some Gravy to your Ham, a little Pepper, and a Faggot of Sweet-herbs ; when they have simmer'd over a gentle Fire for a while, and if it be not thick enough, thicken it with a little Cullis of Veal and Ham, strain it, and use it for all Sorts of roast Meats of white Flesh.

70. White Broth.

BOIL Mutton Broth and Sack, of each a like Quantity, with Salt, whole Spice, Dates, sliced Currans, and Sweet-herbs ; when it is near enough, strain in some blanch'd Almonds, and thicken it with the Yolks of beaten Eggs, sweeten it with Sugar to your Palate, and serve it up with thin Slices of white Bread, garnish with stew'd Prunes and Raisins plump'd ; this may be serv'd in also with any Meat, proper to be served with white Broth.

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71. To fry Whittings.

SLIT them down the Back, and season them with Salt and Pepper; steep them in Vinegar, flour them, and dip them in a thin Paste or Batter, then fry them.

72. To dry Whittings the Dutch Way.

SCALE and gut your Whittings, gash them in the Back-bone with a Knife, on both Sides, and throw them into cold Water; let them lie an Hour, then boil them in Water, Vinegar and Salt; then for your Sauce take Turnips, and cut them in Pieces about the Bigness of Yolks of Eggs, and boil them tender in Water and Salt, then drain them, and put them into drawn Butter and Parsley minc'd fine, then dish your Whittings on Sippets, and pour your Turnips and Sauce over them, strew some shred Parsley about the Dish, and serve it up; the same Way you may dress Soles.

73. To stew Whittings.

PUT into a deep Dish an equal Quantity of White-wine and Water, put in a Blade or two of Mace, a Nutmeg quarter'd, a Race of Ginger slic'd, and a Faggot of Sweet-herbs and Salt; set it over a Fire, and make it boil a little while, then lay in your Whittings in the Order you intend to serve them up, put in some Butter, make them boil pretty fast; when they are boil'd enough, pour away all the Liquor from them into a Pipkin, and set it on the Fire with the Spice and Sweet-herbs that were in it before; mince a handful of Parsley with a little Thyme and Fennel, and put them into the Fish-broth; then take the Carcass of a Lobster, with the Meat of two Crabs, and the Yolks of three Eggs, and a Ladleful of drawn Butter; beat all these well together with some of the Liquor, put them into the Fish-broth, and stir them together 'till it thickens; then dish the Whittings into another Dish upon Sippets, pour on your Sauce, and serve it up; after the same Manner you may dress Smelts and Gudgeons.

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74. Another way.

SCRAPE and wash your Whiteings, slit them down the Back, cut off their Heads, take out the Bones and spread them on a Table or Dresser, and lay a good Fish Farce over them, and roll them up, and stew them in good Fish Broth seasoned with Salt, Pepper, Spices, Nutmeg, &c.

75. To make a White-pot.

BOIL a Quart of Cream with large Mace, let it stand till it is almost cold; then beat the Yolks of eight Eggs, and put them into the Cream with Salt and Sugar to your Taste. Lay thin Slices of white Bread in the bottom of a Dish, and lay on them slic'd Dates, Raisins of the Sun, or what Sweet-meats you please, with bits of Marrow, or of Fresh Butter; then lay on another Layer of Bread, Fruit, &c. till the Dish is full, grating Nutmeg between ever Layer; then put in your Cream, and lay Slices of Bread and Bits of Butter on the top of all, and bake it.

76. Another way.

PUT a quarter of an Ounce of Mace, a Piece of Cinnamon, and half a Nutmeg sliced into either two Quarts of Cream, or 2 Quarts of new Milk; chip a penny white Loaf, slice it thin, and lay it in the bottom of a Dish, lay Marrow over the Bread, beat up the Yolks of a Dozen Eggs with Rose-water; sweeten it with Sugar, and put them to the Cream, or Milk, take out the Spices, pour in your Cream and Eggs, bake it in a moderate Oven, scrape Sugar over it and serve it up.

77. Or thus.

TAKE two Quarts of Cream, or new Milk, beat the Yolks of eight, and the Whites of three Eggs with a little Rose-water, two or three Spoonfuls of Sugar and Nutmeg; Slice half a white Loaf in the Cream or Milk: When it is soaked break it with your Hands; then put in your Eggs, and break it a little more; then put some Butter or Marrow on the top, and you may scatter a few Raisins on it, you may also

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so put puff Paste round the Dish, and bake it in a moderate Oven it will be done in half an Hour

78. Another way.

TAKE two Quarts of Cream, or new Milk, slice in it slices of white Bread, put in a little Flour, and the Yolks of a Dozen Eggs well beaten, sweeten with Sugar to your Taste; bruise your Bread, and incorporate all well together, put it into a deep earthen Pan, lay pieces of Butter on the top, tye it over with Paper, and bake it.

79. Another way.

CUT a Manchet like Lozenges, and scald it in Cream, season it with Salt, Sugar, and Spice, put in beaten Eggs, also Dates, ston'd Raisins and bake it; but not too much lest it turns to Curds and Whey. Scrape over it Sugar, and serve it.

80. Another way.

TAKE a Quart of Cream, boil it with three or four Blades of Mace and some whole Cinnamon; beat up the Whites of four Eggs, and when the Cream boils up, put them in, and take them off the Fire; keeping them stirring a little while; then put in Sugar to your Palate; then Pare and Slice half a dozen Pippins: Then put in a Pint of Claret, some Raisins of the Sun, Cinnamon and Ginger bearen, and some Sugar; boil the Pippins to Pap, then cut thin Sippets, dry them before the Fire: When the Apples and Cream are boil'd, and cold, lay half the Sippets in a Dish, and half the Apples in them, pour in half the Cream; then lay on the rest of the Sippets and Apples, then pour on the rest of the Cream, and bake it in an Oven, as a Custard; scrape Sugar over it and serve it up.

81. To make a Devonshire White-pot

SOAK Slices of white Bread in Morning's Milk, put in a little Flour, and the Yolks of Eggs well beaten; bruise the Bread very well in the Milk; and make it about the thickets of Batter for Pan-cakes; then put it in a deep Earthen Pan, and lay some

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Pieces of Butter on the top, tye a brown Paper over it, and set in the Oven, near the Mouth of it, you may make them either with Flour or Rice, or without both.

82. Another way.

STRAIN eight Eggs into a Quart of Cream, season it with Salt, Sugar, and Nutmeg sliced; then slice a penny Loaf and a half of fine Bread very thin into a Dish with the Cream and Eggs; put in a handful of Raisins of the Sun boil'd with fresh Butter, and then bake it.

83. To make Norfolk White pot.

BOIL three Pints of Cream, with large Mace and whole Cinnamon: When it has boil'd a while, put in the Yolks of eight Eggs well beaten, then take it off the Fire, and take out the Spice, the Cream being pretty thick, slice a Manchet fine, and lay it over the bottom of a Dish, then pour on some of the Cream, then lay in more Bread, and do the like three or four times till the Dish is full, trim the Dish with fine carved Sippets; stick it with sliced Dates, scrape on Sugar and serve it.

84. To make a Rice White-pot

BOIL a Pound of Rice in two Quarts of Milk, till it is Tender and Thick, then pound it well in a Mortar, with a quarter of a Pound of blanch'd Almonds; boil two quarts of Cream with some Blades of Mace. and grated white Bread; mix these together with the Yolks of eight Eggs beaten with Rose-water and sweetened with Sugar to your Taste, set it into the Oven; then lay in some candy'd Citron and Orange Peel, cut into handsome thin Pieces, bake it in a gentle Oven.

85. Another way.

BOIL a Quart of Cream, then put in two Ounces of pick'd Rice, Sugar, Ginger, Cinnamon and Mace beaten, set it by till it is cold; then strain into it the Yolks of Eight, and the Whites of two Eggs: Then put in two Ounces of Currans Pick'd and

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and Wash'd and some Salt, stir all well together and bake it either in Paste, or in a Dish or Pan; garnish it with Sugar when bak'd, and Confits, Orange, or Cinnamon.

86. To boil *Widgeons*.

FLEY off their Skins, take out the Bones, mince the Flesh with Beef Suet, season with Cives, Mace and Nutmegs beaten, sweet Herbs and Oysters par-boil'd; mix all these together, fill their Skins, prick them up on the Back, stew them in strong Broth, Claret or White-wine with Salt, whole Mace, three or four Cloves, a Faggot of sweet Herbs, Marrow, and Oyster Liquor. Stew some Oysters by themselves with an Onion or two, White-wine, Pepper, Butter, and whole Mace; also prepare Artichokes in beaten Butter, and boil'd Marrow. Dish the Widgeons on fine carv'd Sippets, froth them, lay on the Oysters, Artichokes, Marrow, Barberries, Slices of Lemon, Grapes or Goosberries: Garnish the Dish with grated Manchet, some Oysters, Slices of Lemon, Mace and Artichokes. and run them over with beaten up, and serve them up hot.

87. To souce and Collar *Widgeons*.

BONE your Widgeons, part the two Sides, soak them twelve Hours in a little White-wine, Cloves, Mace, Pepper, and Salt; then take them out, dry them, season them with Pepper and Sage Minced; and being dipt in Eggs, lay them on the Sides of the Widgeons, add also a couple of Onions, then roll them up into Collars, boil them in strong Broth, White-wine, whole Pepper and large Mace, let this be the Pickle: When you serve them garnish the Dish with Westphalia-ham minced.

88. To make *Wigs*

TAKE six Pound of Flour, put to it a Pint of Ale Yeast, a Pound of Butter, half a Pound of Sugar, an Ounce of Coriander Beaten and Sifted, and a Quart of Milk; then make your Wigs, wash them

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them over with Milk and bake them, they will be done in a quarter of an Hour.

89. To make London Wigs.

To half a Peck of Flour put a Pound of Sugar, and Carraway Seeds according to your liking, set them before the Fire to dry; then melt three Pound of Butter over a slack Fire, stir it frequently, and put to it three Pints, or two Quarts of Milk or Cream, when they are warmed together, put in a Quart of Ale Yeast, and a little Canary; mix all well into a Paste, lay it before the Fire to rise, make your Wigs, lay them on Tin Plates and bake them.

90. To stew wild Fowl.

FIRST half roast them, then cut them in every Joint; then put them into a stew Pan with half a Pint of Claret, half a Pint of Gravy, a little whole Pepper and Nutmeg, two or three Shalots and a couple of Anchovies: When they have stew'd about a quarter of an Hour, put in some sweet Butter and serve them up.

91. Wine a delicious Sort.

CUT a Couple of Pippins and a couple of Lemmons into Slices into a Dish, with half a Pound of fine Sugar; a Quart of good red Port Wine half a Dozen Cloves, some Cinnamon powdered, and Orange Flower-water; cover these and let them infuse for three or four Hours: Then strain it through a Bag, and give it a Flavour with Musk or Amber, as you please.

92. To make Winter Cheese-cakes.

To make the Curd, slip five Eggs into a Pint of Cream, and grate a little Bisket into it for the Crust, allow three Quarters of a Pound of Butter, to a Pound of Flour, wet the Flour with Milk, roll the Butter into the Flour, and make it stiff with a couple of Eggs.

93. To boil Wood-cocks.

BOIL them either in strong Broth; or in Water and Salt; when they are boiled take out the Guts,
and

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and mince them with their Livers, put to them some grated Bread, a little of their Broth, and some large Mace; Stew these together with some Gravy; then dissolve a couple of Eggs in some Wine-vinegar and a little grated Nutmeg, and when you are ready to serve them up, put the Eggs into the Sauce and stir them in with a little Butter; Dish them on Sippets, run the Sauce over with beaten Butter and Capers, or Lemon, minc'd Barberries or white pickled Grapes, Sometimes boil sliced Lemons with this Sauce; and boil some Currans in Broth by it self, and when you boil it with Onions rub the bottom of the Dish with Garlick.

94. Another way.

BOIL them with their Guts in them, in strong Broth, or fair Water, and three or four whole Onions, Salt, and whole Mace: When they are boil'd make the Sauce of some thin Slices of Manchet, or grated Manchet in another Pipkin, and some of the Broth of the Woodcocks, put to it a bit of Butter, the Guts and Liver minc'd; and having the Yolks of some Eggs dissolv'd in Vinegar and some grated Nutmeg, put it to the other Ingredients and stir them together; Dish your Woodcocks on Sippets, pour the Sauce over them, with slices of Lemon, Grapes, or Barberries, and run it over with beaten Butter.

95. To dress Wood-cocks.

DIVIDE your Wood-cocks into four Pieces, lay by the Entrails to make a Thickening for your Sauce; then put your Quarters of Wood-cocks into a stew Pan, with Mushrooms and Truffles sliced, and Veal-Sweet-breads, let these all be toss'd up together with melted Bacon, and moistened with Beef-gravy, and a Glass or two of Wine, with Salt, white Pepper and Cives. Let these stew together, and when they are almost enough take off the Fat, put the Entrails you sav'd into the Sauce to thicken it; or else you may thicken it with a Cullis of Wood-cocks or some other good Cullis. If you please you may put in a little
Essence

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Essence of Ham. Then Dish your Wood-cocks, pour your Ragoo upon them, squeeze in the Juice of an Orange or Lemon and serve them up to Table hot for a first Course.

96. To make a Pye of Woodcocks.

PARBOIL your Woodcocks, and lard them with large Lardons, season'd with Salt, Pepper, Spices, Savoury Herbs shred, Cives and Parsley; take their Livers and pound them in a Mortar with scrap'd Bacon, Truffles, Cives and Parsley, season'd with Salt, Pepper, Spices, and savoury Herbs; with these farce the Bodies of your Woodcocks; roll out a Sheet of your Paste about an Inch thick, butter a Sheet of Paper, and lay your Paste upon it; make your Pye, lay pounded Bacon over the Bottom of it, season'd with Salt, Spices, and savoury Herbs; then lay in your Woodcocks, season them above as beneath, and lay over them thin Slices of Veal, and thin Bards of Bacon, and a Bit of Butter; close your Pye, and let it bake for three Hours. In the mean Time make a Ragoo thus, peel and wash some raw Truffles, cut them in Pieces, and put them into a Sauce-pan, moisten them with Veal Gravy, and set them a stewing over a gentle Fire, put in some Veal Gravy to moisten them, and when they are enough, moisten them with a Cullis of Veal and Ham, and a little Essence of Ham; when your Pye comes out of the Oven pull off the Paper, cut open the Lid, take out the Veal and Bacon, skim off all the Fat; pour your Ragoo of Truffles into the Pye, and serve it up for a first Course; or you may serve it with a Ragoo of Oysters instead of Truffles: After the same Manner you may make Pies of Turkey-pouts, Chickens Capons or Pullets.

97. Another way.

TRUSS your Wood-cocks, beat them on the Breast with a Rolling-pin, so as to break all their Bones; lay by the Livers; lard the Wood-cocks with large Lardons seasoned with Salt, Pepper, Spices, and sweet Herbs, slit them along the Back. Pound the Livers

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vers with scrap'd Bacon, Mushrooms, Truffles, Cives and Parsley season'd with the same Seasonings above mentioned: With these farce the Bodies of the Woodcocks; lay them in your Pye all round with Mushrooms, Truffles and a Bay Leaf; cover them with Bards of Bacon, Lid your Pye and bake it: When it is drawn cut up the Cover, take out the Bacon, skim off the Fat and pour in a Cullis of Woodcocks or Partridges with Veal Sweet-breads, Mushrooms and Truffles hot, squeeze in the Juice of a Lemon, and serve it up hot for a first Course.

98. To Roast Woodcocks.

DRAW, wash, truss, and spit your Woodcocks, roast them, baste them with Butter; when they are almost roasted drudge them with grated Bread: Preserve the Gravy, and make buttered Toasts and put into it; or you may Roast the Guts with the Woodcocks, and mince them and put them into the Gravy, with a little Claret.

99. To roast Woodcocks the French way.

PULL them, draw them, wash them, truss them, then lard them with broad Pieces of Bacon over their Breasts, roast them and serve them upon Toasts dipt in Verjuice, or the Juice of Oranges with the Gravy, and made warm.

100. To make Sauce for Woodcocks.

ROAST Woodcocks, take out their Guts and Livers, bruise them in a Sauce-pan, put in some Salt and Pepper, to season them, and some Red-port Wine, to moisten them: If the Sauce is not thick enough, thicken it with a little Cullis of Veal and Ham; make it hot, squeeze in the Juice of an Orange of two, cut up your Woodcocks in it, and serve them.

101. To make a Surtout of Woodcocks.

MAKE a Farce for your Woodcocks of boil'd Ham and raw Bacon, Veal Sweet-breads, Mushrooms and Truffles, Cives, Parsley, and a little Garlick, all shred small, well season'd and bound together, with the Yolks of Eggs; with this Farce stuff the Bellies of your
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Woodcocks, and also their Breasts between the Skin and Flesh; put a large larded Fricandeau on the Breast, of each Woodcock, tie them about with a Packthread wrap them up in Paper, and roast them; while they are roasting, prepare for them a Ragoo, when they are enough, take off the Paper, dish them with the Fricandeaux on their Breasts, pour the Ragoo over them, and serve them up.

102. To make Wormwood Cakes.

PUT two Ounces of fine Sugar into Spirit of Wormwood, and steep Gum Tragacanth in the Rose-water; then take some of each of these, and beat them together in a Stone-Mortar, 'till it comes to a PASTE like Dough, put to it a little Musk; make it up into Cakes about the Bigness of a Six-pence, lay them on Tin-plates, and set them in a moderate Oven to dry, and keep them for use; these are good to be held in the Mouth, to keep a cold Stomach.

103. To make Wormwood-water.

BRUISE half a Pound of Liquorish, and half a Pound of Anniseeds well, and put them into two Gallons of White-port Wine; put in also two or three handfuls of *Roman* Wormwood; let them infuse for twelve Hours, then distil them in an Alembick; or you may infuse the Ingredients in Brandy or Sugar, spirit and distil them.

104. Another.

IN five Gallons of Water, five Gallons of strong Spirits, infuse two or three handfuls of Wormwood chop'd, and half a Pound of Anniseeds, distill them and draw off five Gallons of Water, and sweeten them with five Pound of double refin'd Sugar.

105. Or thus.

INFUSE three Quarters of a Pound of Liquorish scrap'd, three Pound of Wormwood chopt, three Quarters of an Ounce of Nutmegs slic'd, and a few Blades of Mace in three Gallons of strong Ale, and distil it in an Alembick.

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106. *Dr thus.*

INFUSE three Pound of Wormwood chop'd, three Quarters of a Pound of Anniseeds bruis'd, three Quarters of a Pound of Figs slit, and three Quarters of a Pound of Raifins ston'd, in three Gallons of strong Ale, and distill it.

107. *To make Wormwood-wine.*

TAKE two Pounds of dry'd Wormwood, two Gallons of *Rhenish* Wine, let the Wormwood lie in it to digest for three or four Months, shaking the Vessel often; when it is settled, decant the clear Tincture for Use.

108. *To make physical Wormwood-wine.*

To a Gallon of Wine put a handful of dry'd Wormwood, let it infuse in a Vessel close stop'd, 'till the Wine is sufficiently ting'd with the Wormwood.



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1. *Young Chickens to stew.*

BOIL three or four young Chickens 'till they are half enough, then take them up, and cut them into little Pieces, dividing the Joint-bones from one another; cut the Meat into Slices, put the Meat with the Bones, except the Breast-bones, into a good Quantity of the Broth they were parboil'd in, and put it into a Dish, cover it with another, and set it over a Chafing-dish of Coals, and let it stew 'till it is enough, having first season'd it with Salt and whole Pepper, then put in some Sallet-oil; and a little before you take it off the Fire, squeeze in the Juice of Lemon to your Palate, and serve it up; you may stew Partridges, Rabbits or Veal the same Way.

2. *Of*

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2. Of young *Hens*, a *Bisk*.

TRUSS them neatly, and fry them to a fine brown Colour, then put them into a Pot with good Broth, a slice or two of lean Bacon, a Slice or two of Beef, beaten Cloves, a Bunch of Sweet-herbs, other Seasoning, and green Citron; when these have all stew'd over a gentle Fire garnish the Bisk with Veal Sweet-breads, Cocks-Combs, Mushrooms, Truffles and Artichoke Bottoms, and make a Ring about with the best of them: Just before you serve it up, marble your Potage with Lemon-juice and Veal Cullis; after the same Manner you may make Bisks of Capons, Pulletts, Quails, &c.



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1. To rest or turn *Oranges*, &c.

TO rest, (a Term of Art us'd by Confectioners) is to cut the Peel of Oranges, Lemons, or Citrons, from top to bottom, into small Slips or Zests, as thin as it can possibly be done. To turn them, is with a little Knife to pair off the superficial Rind, or Peel on the out Side very thin and narrow, turning it round about the Orange or Lemon, &c. so as it may be extended to the length of several Fathoms.



* * * * *

Bills of Fare for every MONTH in the YEAR.

JANUARY.

1 Courses.

2 Courses.

CRay-fish Soop
Forced Mutton

Geese boil'd
Haunch of Venison roasted
Rabbets fricassy'd.

Roasted Capons
Hanch of Venison roasted
Fricassy of Rabbets
Kidney Beans
Butter'd Crabs

Collar of Brawn
A Bisk of Fish
Chine and Turkey

Soop with Vermicelly
Lamb Pasty
Orange Pudding

Pullets with Eggs roasted
Lamb roasted
Oister Pye
Grand Sallet with Pickles.

Several sorts of wild Fowl
Jole of Sturgeon
Chine of Salmon broil'd
with Smelts
Marmated Fish
Collar'd Pig
Dry'd Tongues with salt
Sallads
Fruits.

FEBRUARY.

Scotch Collops
Lamb roasted
Mutton boil'd
Bacon-froise
An Egg Pye.

Green Geese
Rabbets roasted
Beef, or Veal collar'd
Cold Ham
Rasberry Cream.

Qq

Soop

Bills of Fare.

1 *Courses.*

Soop *Lorrain*
 Hen Turkey with Eggs
 Turbot boil'd with Oysters
 and Shrimps
 Stew'd Carps and broil'd
 Eels
 Grand Patty
 Marrow Puddings
 Chine of Mutton with
 Pickles
Scotch Collops
 Salamongundin
 Spring-Pye.

2 *Courses.*

Tame Pigeons and Chickens
 Soals fry'd
 Asparagus and Lupines
 Tansey and Fritters
 Tarts, Custards, and
 Cheese-cakes
 Fruits of all sorts.

MARCH.

Asparagus Soop
 Lamb roasted
 Veal and Bacon boil'd
 Apple-pudding.

Roasted Pigeons
 Spinage Pasty
 Omelet of Eggs
 Oysters in Shells.

Ham and Pigeons
 Dish of Fish of Sorts
 Soop *de Sante*
 Tongues and Udders roasted
 Peas Soop
 Battalia Pye
 Mulletts boil'd
 Olives of Veal *Alamode*
 Almond Puddings of divers sorts.

A Dish of Quails, Ruffs,
 and Notts
 Pikes broil'd
 A Skirret Pye
 Fruits of several sorts
 Dish of creamed Tarts
 Jellies of several sorts.

APRIL.

Bills of Fare.

APRIL.

1. *Courses.*

A Bisk
Cold Lamb
A Haunch of Venison
roasted
Four Gollins
A Turkey-Powt
Custards of Almonds.

2. *Courses.*

A Side of Lamb in Joints
Eight Turtle Doves
Cold Neat's-tongue-pye
Eight Pigeons, four larded
Lobsters
Collar of Beef

Ham and Chickens
Bisk of Pigeons
Beef *Alamode.*
Chine of Veal

Grand Sallet
Carps hash'd
Lumber-Pye

Chickens fricassy'd
Almond Florendines
Custards.

Green Geese and Dücklings
Sucking Rabbits
Souc'd Mulletts
Butter'd Crabs with fry'd
Smelts
Butter'd Apple-pye
March-Pains
Rock of Snow and Sylla-
bubs.

MAY:

Veal and Bacon boil'd
Mutton roasted
Beef boil'd
Lamb fricassy'd
Chicken Pye.

Chine of Salmon
Roasted Rabbits
Cold Tongues
Tarts
Goosberry-fool.

Jole of Salmon

Chine of Mutton
Grand Sallet
Cray-fish Soop
Calf's-head hash'd
Chicken Pye

Young Turkeys larded and
Quails.

Bisk of Shell-fish
Green Geese
Lobsters roasted
Dish of Peas
Collar'd Eels with Cray-fish

Bills of Fare.

Sweet Puddings of various Colours	Orangeado-pye
Tongues and Udders roasted	Chocolate and Lemon Cream
Veal ragoo'd	Sweet-meats
Fowls roasted <i>a la daube</i>	

JUNE

A Pottage	Green Geese roasted
Filet Veal roasted	Cold Tongues
Mutton boil'd	Green Peas
Fruit Pudding	Goosberry Tarts

Haunch of Venison roasted	Soals, and Eels fry'd
Pikes roasted, and Smelts	Jole of Sturgeon
Ham and Fowls	Dish of Pheasants
Fricassee of young Rabbits	Potatoe Pye
Ragoo of Sweet-breads and Lamb-stones	Tarts and Cheese-cakes
Marrow Puddings	Fruits of various Sorts
Dish of Fowls roasted	Syllabubs
Dish of Mulletts	
Umble-pyes	
Custards	

JULY.

Potage with Rice	Turkeys Stuff'd and Roasted
Almond Pudding	Collar'd Pig
Mutton roasted	Sweet-breads roasted
Green Fish with Eggs	Tarts <i>de Moy</i>

Scotch Collops	A Dish of Quails and Partridges
Cock Salmon with Lobster's butter'd	A Dish of tans Pigeons and Ducks
Venison Pasty	

Chine

Bills of Fare.

1 Courses.

Chine of Veal
Grand Sallet
Pig Larded and Roasted
Geese and Ducklings roasted
Chickens and Bacon, &c.
boil'd
Carps stew'd
A Patty Royal

2 Courses.

A Dish of Lobsters and
Prawns
A Dish of, Fish marinated
A Dish of Tarts of all
Sorts
A Dish, of Jellies
A Dish of Fruits

AUGUST

Scotch Collops of Veal
A Breast of Veal, boil'd
and Turnips
A Fricassy of Pigeons
A Calf's-head stew'd
4 Young Geese or Goslings
4 Laponets
Tarts, Custards

12 Dotterels, 6 Larded
Tarts Royal of Fruit
Furmety
A Heath-powt Pye
Smelts Marinated
Gammon of Bacon
Cockles Stew'd or Roasted

Ham and Chickens
Bisk of Fish
Venison Pasty
Haunch of Venison roasted
Fowls roasted *a la daube*
Umble Pyes
Turkeys Roasted and Larded
Fricassy of Chickens
white
Turkeys Larded and Roasted
Beef *a la mode*
Almond Florendines

Pheafants and Partridges
Pike broil'd
Lobsters Roasted
A Salamongundy
Creamed Tarts
Rock of Snow and Syllabubs
Sweet Meats

Bills of Fares.

SEPTEMBER

Half'd Calf's-head
Joints of Lamb
Salmon boil'd
Marrow Pudding

Geese Roasted
Asparagus
Roasted Rabbits
Almond Puffs

Pullets and Bacon boil'd
with Oysters, &c.
Bisk of Fish
Chine of Mutton
Geese Roasted
Battalia Pye
Dish of Pickles
Pigeons and Bacon boil'd
Olives of Veal with a Ragoo
A Lumber Pye

Teals and Ducks
Soals fry'd
Apple-pye butter'd
Jole of Sturgeon
March-pains
Dish of Fruit

OCTOBER

Boil'd Mutton
Cod's-head Boil'd
Pigeon-pye
A Pike Roasted

Joints of Lamb
Potted Eels
Sweet-breads in a Ragoo
Pippins Stew'd

Ham and Fowls
Cod's-head with Oysters
and Shrimps
Turkey and Chine
Haunch of a Doe with
Udder *a la force*
Tongues and Udders roa-
sted
Scotch Collops
Bisk of Pigeons
Lumber-pye
Minc'd-pyes

Wild Fowls, several Sorts
Chine of Salmon broil'd
Salamongundy
Eels broil'd and Smelts
Artichoke Pye
Fruit in a Dish
Tarts and Custards

NOVEMBER

Bills of Fare.

NOVEMBER.

1. *Courses.*

2. *Courses.*

Hog's-head boil'd with Chickens	Green Geese
Loin of Veal roasted	Sturgeon
Leg of Mutton forc'd	Neats-Tongues.
Fricaffy of Rabbits	Roasted Larks
Sweet Lamb-pye.	A Hedge-Hog.

Fowls boil'd with Bacon, Savoys, &c.	Chine of Salmon and Smelts
Carps stew'd, and Oysters scollop'd	Wild Fowl several sorts
Chine of Veal in Rago Sallat and Pickles	Tongues slic'd with Pickles
Calf's-head hash'd	Potatoe-Pye
Geese roasted	Quince-Pye
Venison Pafty	Jellies
Turkey-Hen roasted with Oysters	Dish of Fruit,
Dish of Gurnets	
Grand Patty.	

DECEMBER.

Boil'd Lamb and Spi- nage	Roasted Turkeys
Mutton roasted	Cold Tongues
Venison Pafty	Peas
Giblet Pye	Tanfey
Marrow-puddings.	Strawberries and Cream

Ham and Fowls	Partridges and Pheasants roast:d
Turbot with Oysters and Shrimps	Bisk of Shell-fish
Soop with Teals	Ducks and Teal roasted

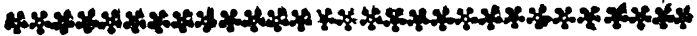
Bills of Fare.

1. *Course.*

Turkey and Chine
Tongue, Udder, and Hare
roasted
Pullets, Sauſages, Oysters,
&c.
Marrow-pudding
Battalia-Pye
Cod's-head and Shrimps
Minc'd Pyes.

2. *Course.*

Jole of Sturgeon
Pear-tart creamed
A Tanſey
Sweet-meats
Fruits.



Terms of Art for Carving.

BArbel, to tusk
Bittern, to disjoint
Brawn, to leach
Bream, to ſplay
Buſtard, to cut up
Brew, to untach
Capon, to ſouce
Chevin, to fin
Chicken, to fruſh
Coney, to unlace
Crab, to tame
Crane, to diſplay
Curlew, to untack
Deer, to break
Eel, to tranſon
Egg, to tire
Egript, to break
Flounder, to ſauce
Goose, to rear
Haddock, to fide
Hen, to ſpoil

Hern, to diſmember
Lamprey, to ſtring
Lobſter, to barb
Mallard, to unbrace
Partridge, to wing
Paſty, to border
Peacock, to diſfigure
Pheasant, to allay
Pigeon, to thigh
Pike, to ſplat
Plover, to mince
Quail, to wing
Salmon, to chine
Small Birds, to thigh
Sturgeon, to tranch
Swan, to liſt
Tench, to ſauce
Trout, to culpon
Turkey, to cut up
Woodcock, to thigh

Instructions



Instructions for Carving according to these Terms of Arts

To unjoint a Bittern.

RAISE his Wings, and Legs as a Heron, and no other Sauce but Salt.

To cut up a Bustard.

SEE Turkey.

To Sauce a Capon.

TAKE a Capon, and lift up a right Leg, and so array forth, and lay in the Platter; serve your Chickens in the same manner, and sauce them with green Sauce, or Verjuice.

To unlace a Coney.

TURN the Back downward, and cut the Flaps, or Apron from the Belly or Kidney; then put in your Knife between the Kidneys, and loosen the Flesh from the Bone on each Side; then turn the Belly downward, and cut the Back cross between the Wings, drawing your Knife down on each side the Back-bone, dividing the Legs and Sides from the Back; pull not the Leg too hard, when you

open the Side, from the the Bone, but with your Hand and Knife, neatly lay open both Sides from the Scut to the Shoulder; then lay the Legs close together.

To display a Crane.

UNFOLD his Legs, then cut off his Wings by the Joints; after this take up his Legs and Wings, and sauce him with Vinegar, Salt, Mustard, and powdered Ginger.

To unbrace a Duck.

RAISE up the Pinions and Legs, but take them not off, and raise the Merry-Thought from the Breast; then lace it down each Side of the Breast with your Knife, wriggling your Knife too and fro, that the Furrows may lye in and out. After the same manner unbrace a Mallard.

To rear a Goose.

TAKE off both Legs fair, like Shoulders of Lamb; then cut off the Belly-

Instructions for Carving.

Belly-piece round close to the End of the Breast; then lace your Goose down on both Sides of the Breast, half an Inch from the sharp Bone; then take off the Pinion on each Side, and the Flesh you first lac'd with your Knife, raise it up clean from the Bone, and take it off with the Pinion from the Body; then cut up the Merry-Thought; then cut from the Breast-bone another Slice of Flesh quite thro'; then turn up your Carcass, and cut it asunder, the Back-bones above the Loin-bones; then take the Rump End of the Back-bone, and lay it in a Dish with the skinny Side upwards; lay at the Fore-end of it the Merry-thought, with the skinny Side upwards, and before that the Apron of the Goose; then lay the Pinions on each Side contrary, set the Legs on each Side contrary behind them, that the Bone-Ends of the Legs may stand up cross in the Middle of the Dish, and the Wing-pinions may come on the outside of them; put the long Slice, which you cut from the Breast-bone un-

der the Wing-pinions on each side, and let the Ends meet under the Leg Bones, and let the other Ends lye cut in the Dish betwixt the Leg and the Pinion; then pour in your Sauce under the Meat; throw on Salt, and serve it to Table again.

To Dismember a Hern.

TAKE off both the Legs, and lace it down the Breast, on both sides with your Knife, and open the Breast-pinion, but take it not off; then raise up the Merry-Thought between the Breast-bone, and the top of it; then raise up the Brawn; then turn it outward upon both sides, but break it not, nor cut it off; then cut off the Wing-pinions at the Joint, next the Body, and stick in each side the Pinion in the Place you turn'd the Brawn out, but cut off the sharp End of the Pinion, and take the middle Piece, and that will just fit in the Place. You may cut up a Capon, or Pheasant the same way.

To unbrace a Mallard.

THIS is done the same way, as to unbrace a Duck, which see.

Instructions for Carving.

To wing a Partridge.

RAISE his Legs and Wings, and Sauce him with Wine, powdered Ginger, and a little Salt,

To ally a Pheasant.

DO this as you do a Partridge, but use no other Sauce but Salt.

To wing a Quail.

DO this the same way as you do a Partridge.

To list a Swan.

SLIT the Swan down in the Middle of the Breast, and so clean thro' the Back, from the Neck to the Rump; then part it in two Halves, but do not break or tear the Flesh; then lay the two Halves in a Charger, with the slit Sides downwards, throw Salt upon it, set it again on the Table; let the Sauce be Chaldron, and serve it in Saucers.

To break a Teal.

DO this the same way as you do a Pheasant.

To cut up a Turkey.

RAISE up the Leg fairly, and open the Joint with the Point of your

Knife, but take not off the Leg; then with your Knife lace down both Sides of the Breast, and open the Breast-pinion, but do not take it off; then raise the Merry-Thought betwixt the Breast-bone, and the top of it; then raise up the Brawn; then turn it outward upon both Sides, but not break it, nor cut it off; then cut off the Wing Pinions at the Joint, next the Body, and stick each Pinion in the Place you turn'd the Brawn out; but cut off the sharp End of the Pinion, and take the middle Piece, and that will just fit in the Place. You may cut up a Bustard, a Capon, or Pheasant the same way.

To thigh a Woodcock.

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



The Manner of Setting out a Desert of Fruits and Sweet-meats.

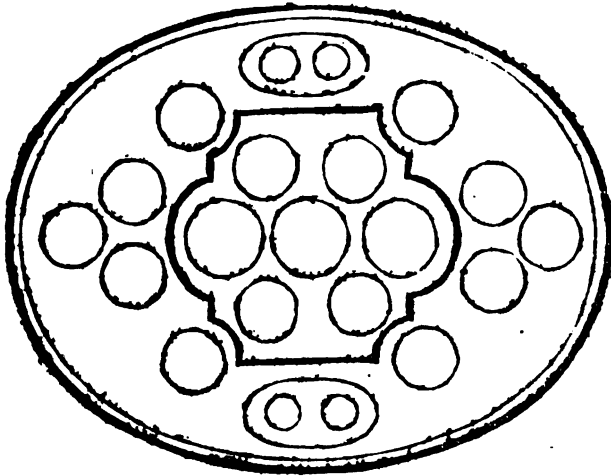
A Desert of Fruits, as well raw as preserv'd, with its Appurtenances, may be dress'd, either upon a *Level*, or in a *Basket*.

A Desert is said to be dress'd on a *Level*, when it is dispos'd in *China* Dishes, and Machines made of Wood or Osier-twigs, having a great Board in the middle, in Form of a Square, or with six Panes in length, call'd a *Hexagon*, or any other Figure, you please: This Board is encompass'd with divers other Works of different Shapes, *viz.* either round, oval, or of a Club at Cards, or any other pretty Form; and several *China* Dishes are set upon these Boards, supported upon wooden Legs and Cups; so as the Oval may contain two, and the Clubs three, whilst the Ovals serve for the Composts, and the middle Board for a large Pyramid of Fruit, with *China* Dishes round about; fixed as before mentioned: Or else it may be fill'd up all together with *China* Dishes: That in the Middle being rais'd higher than the others, upon which several small Pyramids are to be erected of an exact Proportion: So that the same Sorts of Comfits, and the same Colours may appear on every Side, at the opposite Angles. Lastly, a Row or Border of raw Fruits, may be made round about the Dishes upon every Board, to garnish the Top; and the whole Desert is to be set out with Flowers, Greens, and other Ornaments, according to the Season.

For the more clear illustration, see the following Model.

The Manner of Setting out a Desert.

The Model of a Desert for an Oval Table of twelve Coverings.



The EXPLICATION.

THE Board in the Middle, is usually made of Osier-twigs, in Form of a Basket, and may be gilt, silver'd over, or painted like fine earthen-ware, and then hath this Convenience, that it may be cleaned by washing. There is also a thin Board, that lies almost at the Entrance, over against the Border, for a Ground-Plot for the Sweet-meats, which are to be dress'd upon it, the Ledge of the Board, or Osier-Basket being indented; so that besides that, it contributes to Ornament, it serves also to keep in the Fruit, with which a Border may be made round about the *China* Dishes: Seven of these Dishes are express'd in the Model above, and the Order of them may be clearly discern'd; but that in the middle ought to be a little larger, and rais'd somewhat higher than the rest. For want of *China* Dishes, Tin-moulds
in

The Manner of Setting out a Desert.

in the same Shapes may be used; which will not be easily discovered, the Bottoms ought always to be cover'd with Leaves or Paper, before any thing is dress'd upon them. These Moulds may be also fastened upon the Legs, and by that Means the Desert will become more solid.

INSTEAD of these Wicker-boards, you may have some made of the same Form of a wooden Bottom, supported by little Knobs, or other Sorts of Feet, with a Ledge round about, to keep in the Fruit, gilt.

As for the dressing a Desert in Wicker-Baskets, this is only us'd in Entertainments, for Fraternities, or Societies; where as many little Baskets are serv'd up first to Table as there are Guests: And these Baskets are commonly adorn'd with small Ribbands, and Taffaty Covers, and fill'd up with all Sorts of Sweet-Meats, Biskets, March-panes, Orange and Lemon Faggots, dry'd Fruits, &c. So that the most delicious Comfits may lye at top; and every Person eats only the liquid Sweet-meats, and shuts up, and takes away his Basket to carry Home.





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N. B. In the Letter R, Number 16, for *Raisin* read *Raisins*.



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