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THE KATHERINE GOLDEN BITTING
COLLECTION ON GASTRONOMY

Presented by A. W. BITTING

all people in all times and places.

John Burke
July 4th 1838

FRENCH

DOMESTIC COOKERY,

COMBINING

ECONOMY WITH ELEGANCE,

AND ADAPTED TO THE USE OF

FAMILIES OF MODERATE FORTUNE.

BY AN ENGLISH PHYSICIAN,

Many Years resident on the Continent.

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PREFATORY REMARKS.

Few publications of importance on the subject of French cookery having appeared in this country within the last thirty years, with the exception of "*Ude's French Cook,*" a book of merit, but which is more particularly adapted for the supply of the tables of the opulent, the present work has been edited, in order to fill up this obvious deficiency in our family libraries, by laying before the British public a copious selection of the *most simple* and *least expensive* receipts in French cookery; with the especial view of proving that the generally received opinion of the middle classes in this country, respecting French dishes, namely, that they are almost all unwholesome, extravagant, and difficultly prepared, is founded in prejudice, and is either false, or highly exaggerated; contrary conclusions having been arrived at by the other nations of Europe, all of which follow the system of French cookery much nearer than John Bull, whose gastric propensities are still so far confined to the favourite fare of his ancestors, as to prefer the ponderous solidity of British roast beef and plum pudding, to the almost boundless variety of dishes contrived by the ingenuity of French cooks.

The Editor will now draw the attention of his readers to a few of the advantages of the French culinary system: 1st, as regards its variety; 2dly, its economy; 3dly, its healthiness; and 4thly, its practical facility.

1st. There are few mistresses of families in the middle ranks of society in this country, who must not frequently have felt considerable difficulty in varying the dishes on their family table, so as, consistently with the requisite economy, to offer an agreeable stimulus to the appetite, and give to their dinners a genteel, and rather *recherché* appearance. How often does it fall to the lot of an English wife to have to cater for a husband or other relation, whose delicate appetite cannot relish the usual English routine of roast or boiled, and hashed or minced; indeed, the endless hashes of beef and mutton, with the mince of veal, require a stomach in unimpaired health to be relished three times a week, (as is often requisite,) for the whole term of life: to be *relished*, we say, for there is a wide distinction between relishing and eating, though the two words are often confounded by John Bull. To revert, however, to the advantage of the French kitchen in this respect. The reader will find in the following, amongst numerous other receipts in this work, directions for re-serving dishes which have previously appeared at table; and will remark, that though these receipts afford great variety, very few of them are either expensive, or too difficult to be prepared by an English plain cook.

1 Hachis de Bœuf.
2 ——— de Mouton aux Concombres.
3 ——————— couvert.
4 ——————— à la bonne Femme.
5 ——————— à la Bourgeoise.
6 Hachis de toutes Sortes de Viandes rôtis.
7 ——— aux Pommes de Terre.
8 Emincé de Mouton.
9 Poitrine de Mouton grillé.
10 ——————— à la Ste. Ménéhould.
11 Filets d'Agneau ou de Mouton en Blanquette.
12 ———— à la Béchamel.
13 ———— de ferme.
14 Filets de Veau à la Provençale.
15 Blanquette de Veau, 1st Receipt.
16 ——————— 2d Receipt.
17 Cochon de Lait en Blanquette.
18 Salmis.
19 Rissoles.
20 Cuisses de Dindon à la Crême.
21 Dindon à l'Escalope.
22 Poulet en Hatelettes.
23 Poularde au Persil.
24 ——— à la Béchamel.
25 ——— à la Crême.
26 ——— en Filets.
27 Ragoût de Volaille.
28 Croquettes de Volaille.
29 Pigeons en Hatelettes.
30 Beignets de Pigeon.

31 Canards sauvages de différentes façons.
32 Civet de Filets de Lièvre.
33 Lapereau sauté.
34 ——— en Hachis.
35 ——— en Salade.
36 Perdrix au Gratin.
37 ——— de différentes façons.
38 Alouettes en Salmis.
39 Salmis de Bécasse.
40 Turbot en Salade.
41 Brochet en Salade.
42 Tourte de Morue.

With regard to soups it will also be found, that the variety given in this work is very great, and that they are all easily made, proper attention being paid to the first receipt for "*Premier Bouillon*" or stock, which, it must be well remembered, is *the foundation not only of almost every French soup, but of most of their made dishes and sauces;* consequently, *where French cookery is attempted in a family, the kitchen must never be unprovided with stock:* a little *consommé* or jelly stock, and a small quantity of good gravy, should also, in general, be kept in reserve for kitchen use. With these three principal articles in readiness, and a few other simple ingredients, to be afterwards enumerated, a plain cook will be found competent to undertake, from the receipts in this work, such a daily variety of dishes, as cannot fail to render the family fare both agreeable and elegant.

2dly. As to the economy of French cookery, it

may, at first, strike the English reader that it must be much more expensive than the English culinary system, owing to the constantly required supply of stock and gravy. This is, however, a mistake, for the "*Premier Bouillon*" or stock is nothing more than the remains of what the French commonly term the "*Pot au feu;*" i. e. beef and vegetable soup, which is, in fact, one of their most economical standing dishes, the *bouilli*, or beef boiled in the soup, being, in almost every French dinner, served at table after the soup, garnished with the vegetables that have been cooked with it. Thus the *pot au feu* answers three purposes: 1st, as a soup; 2dly, as a dish of bouilli and vegetables; and 3dly, for a reserve of stock.

Since, however, by stewing the beef a sufficient time to render the stock strong enough for kitchen use, the meat becomes too dry and insipid for a table bouilli applicable to the English palate, it is recommended to families to serve the *pot au feu* when the meat is properly done for table, and to re-stew for stock what is left from the dinner in the remaining broth, adding any trimmings of meat or bones that may be in the house, and thus enriching the stock, without further expense. Care must, however, be taken not to stew the meat *too* long, or the stock will be injured, for the reasons adduced in the accompanying Glossary, under the word "*Stock.*"

The other more usual articles in French cookery, are cheap vegetables. Very little spice is required, and for the wine ordered in many dishes, the driest

sorts of Cape wines will tolerably well answer the purpose. Above all, we must not, under this head, omit to notice the great *economy in firing*, of which the more usual processes in French cookery are susceptible. With the sole exception of the roast, all French dishes can be prepared by means of one of the portable stoves figured in the frontispiece,* and at the moderate expense of a few pennyworths of charcoal or coke, for a family dinner of six or eight persons, in case the kitchen is not furnished with a stewing stove.

Thus, on the days that a roast is not wanting, the kitchen fire need not be lighted; by which a very important saving is effected in family expenditure.

Lastly, it should be borne in mind, that, owing to the great variety in the French modes of re-serving dishes, there is *no excuse for wasting in the kitchen even the slightest remnants* of meat, vegetables, or bread, as any portions of either, that are clean and sweet, can reappear at table, agreeable both in form and flavour.

3dly. Respecting the healthiness of French cookery, the present publication will, it is trusted, prove the falsity, or, at any rate, the great exaggeration of the prejudice against French dishes, as being cloying to the stomach, and innutritious: it will be seen by our receipts, that the flavour of the richer sauces,

* Which was made under the author's superintendence, by Mr. Benham, of Edward-street, Cavendish-square, who has them on sale.

ragouts, or soups used in France, hardly ever depends either on Cayenne or other spices, or on any article injurious to the health, but is produced by a judicious mixture of meat and vegetables, seasoned sparingly, so that no powerful flavour may predominate, and that the excellence of each dish may be derived from the peculiar taste of its several simple ingredients united. Thus the French soups, for instance, are decidedly less cloying, and more wholesome than ours, which are much too stimulant, spicy, and gelatinous for frequent use, and strongly dispose the constitution to gout and other inflammatory disorders. So again with respect to the great quantity of animal food daily eaten by individuals in this country; it must be evident to persons conversant with medical subjects, that all classes of our countrymen, with the exception of the robust and hard-working labourer, would avoid the tendency and predisposition to many diseases, by using at their dinner a larger proportion of simple soup and vegetable diet, and less solid meat: individual cases may prove exceptions to this remark, but its general truth is incontrovertible. We can further assure our readers, that after a few months' experience of the daily use of French soups, of bouilli, and of various other of the more customary dishes of France, their flavour becomes extremely agreeable to most foreigners, who at length find them to combine luxury with health and economy. At the same time, let it not be considered that we wish to advocate the entire exclusion of English roast beef and plum pud-

ding, we only argue against their excess—*est modus in rebus.*

Under the fourth division of remarks, the Editor's own experience, during a continental residence of eight years, and since his return to England, enables him to assure his readers, that with the commonest care, and two or three trials of each receipt, a plain English cook is enabled to furnish the family table with a great variety of French dishes. She must however be cautious in keeping the following articles always ready for immediate use.

Stock, or first Broth,
Consommé, or Jelly Broth,
Blond, or Veal Gravy,
Dried Herbs of all kinds,
Preserved Vegetables and Fruits,
Bay Leaves,
Onions,
Shallots,
Eggs,
Bacon,
Anchovies,

And any of the sauces mentioned in this work that will keep.

It is especially in winter that the cook should be provided with a plentiful supply of dried herbs, shallots, and preserved vegetables and fruits. Still, the herbs ordered in French receipts may, if not easily procured, be frequently substituted by others, without much detriment to the dishes. There are however some ex-

ceptions to this; for instance, Windsor beans can never bewell dressed in the French way without the herb *basil;* nor can a good French salad be made without a little *chervil;* but common onions may be substituted for garlic, shallots, or scallions: indeed, garlic should be omitted entirely in French dishes prepared in this country, unless the cook knows the flavour of it to be agreeable to her employers.

The Editor had once intended to give in this work the exact weights or measures of the different materials employed in the receipts; on further consideration, however, he found that such a plan would delay his publication for a considerable period, without, in reality, adding much to its value; experience having already fully convinced him that the receipts in their present form are quite sufficiently practical, and can be brought to perfection by any sensible plain cook, after two or three trials of the relative quantities of the ingredients; which are liable, also, to be changed according to the varied tastes of different families. In conclusion, the Editor offers to his readers a list of such French dishes as he would more especially recommend to the notice of families hitherto unaccustomed to French living. These, together with the list of re-served dishes at page iii., will at once give a pleasing and profitable variety to the usual English dinner, and form the basis of a more extensive use of the French culinary system, where approved.

SOUPS.

Potage à la Julienne.
——— aux Choux.
——— au Vermicelli.
——— au Riz.
——— aux Herbes.
——— de Sauté.
——— à la Cressi.
——— à l'Italienne.

BEEF.

Bœuf Bouilli aux Légumes.
——————— à la Mode.
——————— Saucissons de.
——— Langue de, aux fines Herbes.
——————— en Gratin.
——— Filet de, piqué à la Broche.
Bifteck de Filet de Bœuf aux Pommes de Terre.
——————————— au Beurre d'Anchois.

MUTTON.

Mouton, Rognons de, au Vin.
——————— Haricot de.
——————— Poitrine de, grillée.
——————— Langues de, en Papillottes.
——————— en Gratin.
——————— Côtelettes de, à la Soubise.
——————— grillées et panées.

Lamb.

Agneau, Côtelettes de, panées et grillées (same as Mutton Chops.)

Veal.

Veau, Tête de, au Naturel.
——————— à la Vinaigrette.
—— Côtelettes de, en Papillottes.
——————— grillées et panées.
—— Fricandeau de.
—— Cervelles de, en Matelotte.
——————— au Beurre Noir.
——————— frites.
—— Foie de, à la Bourgeoise.
—— Tendons de, à la Poulette.
—— Ris de, à l'Oseille.
—— Pieds de, frits.

Fowls.

Poulet à la Tartare.
——— aux petits Pois.
——— fricassée de.
——— frit.
Volaille, Croquettes de.
Poularde au Cresson.
Poule au Riz.
Chapon au gros Sel.

SUNDRIES.

Beignets de Pommes.
——— d'Oranges.
Charlotte de Pommes.
Salmis de Bécasses ou de Bécassines.
——— d'Alouettes.
Raie au Beurre Noir.
Carpe en Matelotte.
Anguille en Matelotte.
Carpe frite.
Carottes à la Sauce Blanche.
——— à la Flamande.
——— en Ragoût.
Poulet grillé en Caisse.
Lapin grillé en Caisse.
Harengs Sorés en Caisse.
Pommes de Terre à la Maître d'Hôtel.
——————— frites.
Crême au Citron.
——— au Café.
Canard aux Navets.
——— aux petits Pois.
Fèves.
Crême à la Frangipane.
Fondue.
Vol au Vent à la Béchamel.

VEGETABLES, (various receipts for.)

FRENCH

DOMESTIC COOKERY.

SOUPS.

1.

Premier Bouillon.—*Stock.*

The reader has been already informed, in the prefatory observations, that stock, or first broth, is indispensable in the making of almost all French soups and made dishes.

A piece of sound and fresh killed beef makes the best stock. Veal should only be used in case of illness, as it makes the stock thinner, and of a less savoury and nutritious quality. Put the meat in a stock-pot, add cold water, and set it on a good fire, skimming off the scum with great care as it arises. When well skimmed, salt to your taste, and put in some carrots, turnips, leeks, celery, parsley root, and a clove of garlic, also a burnt onion to colour the broth; then let it boil gently, till the meat is quite done. The stock, thus made, will be found excellent and wholesome. Next to the quantity and quality of the meat, what contributes most to make good stock is, to be careful that, whilst cooking, it is kept *constantly* on the gentle boil over a slow fire. Six hours are required to make it well. The proportion is about a pound of meat to a quart of water. When the broth is made, if it is to be served at table, and not kept for stock, pour it boiling through a sieve into a tureen, with some slices of bread in it.

Most kinds of poultry, as well as of game, make good stock; we must except, however, game of which the meat is brown, such as hares, woodcocks, &c., which are seldom or ever used for this purpose.

It is impossible to be too particular in skimming off the *black* scum; also pour in a little cold water occasionally, to raise the *white* scum.—N. B. Some cooks stew the meat and vegetables first, with a lump of butter, over a very slow fire, and, when the gravy is almost all absorbed, add the water. This latter plan certainly makes the stock richer, but it nearly spoils the *bouilli* for table use.

The best part of beef for the *pot au feu* is either that portion of the leg, commonly called the rump, (*culotte,*) or the part called the pope's-eye, named by the French *gîte à la noix*. These pieces, having no bone, form a *bouilli* of a handsome form for the table, and can be easily made tender, even if killed the same day, by being beaten forcibly, for some minutes, with a round and smooth stick, such as a paste-roller. They should be struck on both sides, then neatly tied with packthread, and put into the saucepan.

2.

Bouillon.—*Broth, (made in an hour.)*

When bouillon is required in haste, take a pound of beef or veal, and cut it into small pieces. Put it into a saucepan, with some carrots, onions, a little bacon, and half a tumbler of water; salt to your taste. Let it simmer half an hour, or till it begins to adhere to the saucepan, then add a pint of water; boil gently during half an hour, skim carefully, and finally, strain through a sieve.

3.

Consommé.—*Jelly Broth.*

This is nothing but excellent stock, rendered more juicy and restorative by being boiled a very long time. Thus it

will be found easy to make *consommé* from any sort of common stock. To clarify it, throw in, when it boils, some whipped whites of eggs; after which, strain it through a wet cloth.

4.

Consommé.—*Jelly Broth, or Jelly Stock.*

SECOND RECEIPT.

Put into a stock-pot a knuckle of veal, some lean beef, and any trimmings and bones of poultry or meat you may happen to have in the house. Let this meat stew over a gentle fire, moistening with a teacup-full of stock, and adding a bunch of parsley and green onions. When the largest piece of meat is so much done, that, on penetrating it with a knife, no blood follows the blade, moisten with some more boiling stock, and let it simmer for about four hours, skimming very frequently. Take care it does not remain too long on the fire, or it will lose its right flavour and colour; strain through a silken sieve for use.

5.

Potage au Pain.—*Bread Soup.*

Put some crusts of bread, nicely cut, into a tureen, then pour in enough broth to soak them well. Just before serving up, fill the tureen, adding, according to your taste, any well-boiled vegetables. Be careful not to boil the bread with your soup, which takes from its flavour.

6.

Potage au Choux.—*Cabbage Soup.*

Boil some rashers of streaked bacon about two hours, in the quantity of water you require for soup; then add some cabbages previously blanched, and, if you like, some sausages. Pepper and salt the soup, but take care to put very little salt, on account of the bacon. Skim well be-

fore you put in the cabbages. This receipt is the same in most of the French Cookery Books, except that some tell you, that when the cabbage and bacon are done, you should soak a few slices of bread in some of the broth, and then mix them with the whole soup. Turnip and other vegetable soups are made in the same way, but celery must be boiled before it is used.

7.

Potage aux Choux à la Provençale.—*Cabbage Soup à la Provençale.*

Boil different sorts of vegetables together, including half a peck of peas and a cabbage blanched, cut in quarters, and tied with packthread. Add a wine glass full of the best oil. When the vegetables are boiled, and your broth properly salted, strain it, then leave it on to stew, serving it up garnished with cabbages.

8.

Potage aux Choux et au Fromage à la Provençale.—*Cabbage and Cheese Soup à la Provençale.*

Cut a large cabbage into quarters, and, after blanching, boil it in water; when three parts done, add a quarter of a pound of butter, and the requisite seasoning. Grate half a pound of Gruyère or Parmesan cheese, and cut in very thin slices a second half pound of the same cheese. Prepare, also, some very thin slices of bread, and, two hours before dinner, make the soup in the following manner. Take a metal or earthenware tureen that will stand the fire, and that can be used at table: first, put into it a layer of grated cheese, then one of cabbage leaves, previously boiled and dried on a cloth; next, some of the slices of bread, then those of cheese, commencing again with the cabbage, &c. alternately, the upper layer of all being of sliced cheese. Having thus filled the tureen, within two fingers' width of the top, pour on its contents

about half a pint of the water in which the cabbages (after being blanched) were boiled, making the cabbage broth penetrate to the bottom of the tureen, by piercing its contents in several places with a knife; then place the tureen on a stove of moderate heat, letting the soup simmer, without stirring, for more than an hour. When the soup is ready for table, the cabbage broth will have been all absorbed; some persons, consequently, add more hot broth to it at the moment of serving; but the true method of serving it *à la Provençale*, is to send it up dry, using with it, at table, only the finest oil.

9.

Potage aux Choux et au Lait.—*Cabbage and Milk Soup.*

Boil a large white-hearted cabbage in water; when half done, put to it a quarter of a pound of butter, seasoning to your taste. When it is well boiled, take out three parts of the water, substituting the same quantity of boiling milk; pour it into the tureen after it is once boiled up, putting the cabbage also into the tureen whole. Serve quick.

10.

Potage aux Choux à l'Allemande.—*German Cabbage Soup.*

Cut in small pieces and wash the heart of a fine cabbage, and set it over a slow fire in a little butter. When the pieces begin to feel tender, and the butter is a little reduced, add some stock and veal gravy, in equal quantities; skim carefully, and when the soup has become of a brown colour, throw in little round and thin pieces of bread; season to your taste, and serve.

11.

Potage à l'Eau.—*Water Soup.*

Put into a stewpot half a small cabbage, some carrots, parsnips, turnips, onions, celery, parsley, sorrel, beet stalks, and chervil, tied up together, and three pints of water. Add half a pint of peas, also tied in a cloth. Boil the whole three hours over a very slow fire, moistening the soup, by degrees, with more water; then salt to your taste, and strain such of the vegetables as you may prefer to serve in the soup. The peas may be added in the state of a *purée*, if you prefer them so.

12.

Potage à la bonne femme.—*Soup à la bonne femme.*

Take off the stalks from two large handfuls of sorrel, and mince it, together with the hearts of two or three lettuces; wash the whole carefully, then take two ounces of butter, and put the herbs to sweat in a small stock-pot. After a few minutes, moisten with stock, and boil for an hour, skimming occasionally, and adding a lump or two of sugar. Next, thicken with the yolks of eight eggs, beat up in cream, and serve with bread in the soup.

13.

Potage à la Julienne.—*Julienne Soup.*

Take some carrots, parsnips, leeks, (if liked,) and a head or two of celery; cut them in neat small pieces; then take some sorrel, lettuce, chervil, purslain leaves, beet leaves, &c. according to the produce of your garden. Wash and press all these herbs well, but without mashing them or cutting them up. Next, heat them in a small saucepan, together with the cut pieces of roots, and some butter. When they are about half done, mix in a separate stewpan some meat or vegetable stock,

with a little clear purée of peas, to which add the half cooked vegetables, first moistening them with broth, and straining them through a sieve. Let the whole boil together, till the roots are quite done, and serve.

14.

Potage à la Julienne.—*Julienne Soup.*

SECOND RECEIPT.

Take some carrots, turnips, leeks, parsnips, and other roots; cut them into thin, neat slices, shaped regularly, (if you choose to take the trouble,) with stamped cutters. Warm up these pieces of roots in butter, and then add to them some lettuce, fine herbs, parsley, chervil, &c. to your taste, heating up the whole well together. Next, moisten gradually with bouillon or stock, (*maigre* or not, as you may desire,) and season. Keep the whole very gently boiling for about an hour, or till the vegetables are perfectly done; then strain, and if you like bread in the soup, prepare it as directed in receipt No. 5. Lastly, add a single lump of sugar. You should serve up the roots in the soup, but very few, if any, of the herbs.

15.

Potage à la Julienne.—*Julienne Soup.*

THIRD RECEIPT.

Take carrots, turnips, heads of celery, leeks, and onions, and cut them as mentioned in the last receipt. Then take about two ounces of butter, and put it in a stewpan, laying the roots on it. Brown them over a slow fire, constantly stirring them that they may not adhere to the pan; then gradually add some stock with a little veal gravy, and let the whole simmer till the roots are perfectly done, skimming with care from time to time. Lastly, add a lump or two of sugar, and strain.

According to the season of the year, you may add to Julienne soup, asparagus tops, green peas, lettuce, French beans, sorrel, chives, &c.

In winter, you should not brown the roots in butter, but put them in hot water, letting them simmer for about five minutes, and then directly stewing them in the stock.

16.

Potage au Riz.—*Rice Soup.*

Take a quarter of a pound of Carolina rice, more or less, according to the quantity of soup you wish to make, in the proportion of a quarter of a pound to every four plates of soup desired. Wash the rice three or four times in lukewarm water, at the same time rubbing it between your hands; then put it in boiling water, stir, and drain it dry. Next, let it boil three hours by a slow fire, with good stock, and some veal gravy; when done, skim off the grease, season it properly, and serve moderately thick. If the rice is too much done, it breaks, and spoils the appearance of the soup, though some think it improves the flavour. You may add to this soup, if you choose, any sort of *purée*, a little allspice, or a peppercorn or two.

17.

Potage au Vermicelle.—*Vermicelli Soup.*

Take a sufficient quantity of stock in proportion to your soup, and strain it through a silken sieve; then let it boil quickly. When it boils, put in your vermicelli, being cautious that it does not settle in lumps. Take the soup off the fire when it has boiled about a quarter of an hour, lest the vermicelli burst, and the soup become thick. A pound of vermicelli is sufficient for fifteen people. Another Cookery Book recommends, that, to prevent the vermicelli from lumping, it should be blanched in boiling water, and left to drain upon a large sieve (not in a cullender) before it is put in the soup.

We would recommend the latter plan, were it only for the additional cleanliness.

18.

Potage à l'Orge Perlée.—*Pearl Barley Soup.*

Put into a saucepan a fowl, half a pound of pearl barley, half a pint of stock, and the same quantity of water, seasoning to your taste. Boil over a slow fire till the barley is perfectly done; then take out the fowl, and if the barley broth is very thick, thin it, before serving, with some hot stock. This is a favourite dish in Germany, where they send up the fowl in the tureen with the soup.

19.

Potage à la Farine de Blé de Turquie, ou Maïs.—*Indian Corn Soup.*

The flour of Indian corn is rarely sufficiently fine to use for this soup, without its previously being passed through a fine hair sieve. There are three different ways of using this flour for soup, namely, either with meat stock, milk, or water. In either case, you must take a large table spoonful of the flour, and half a pint of fluid, for each person you wish to provide with soup. The fluid, whatever it is, must be boiling hot when mixed with the flour, and must be added gradually: the whole quantity to be used should, however, be mixed before the saucepan is put on the fire. It should then be made to boil very slowly, being kept constantly stirred, that it may not be lumpy. It takes about an hour to boil it thoroughly. When done, season to your taste, and serve. If the flour is to be diluted with milk, you must put to it a fourth part of water, beginning to dilute with the water, and subsequently with the milk; and when the soup is three parts done, you must put in a small slice of butter, and a little salt and sugar.

20.

Potages de différentes Purées, comme Pois, Haricots, Lentilles, Carottes, Pommes de terre, &c.—*Soups of different Purées, as Peas, Beans, Lentils, Carrots, &c.*

These soups are all made in a similar manner to the following receipt for pea soup. Put some peas into a saucepan, with salt, a few very young onions or leeks, celery, carrots, some bacon, (if the soup is not to be maigre,) and a proper quantity of water. When the vegetables are done, beat them together in a mortar, and strain them through a cullender, or rub them through a tammy sieve. Just before dishing up your soup, thin it with meat or vegetable stock, and mix in the purée, in sufficient quantity to give an agreeable consistence and flavour.

21.

Potage aux Croutons et à la Purée.—*Purée Soup with Crusts.*

Fry some crusts in butter till they have a whitish appearance; then make a purée with green peas, and dilute it with stock. Just before serving, put in a small piece of butter, about the size of a lump of sugar. Pour your soup at the same time on the prepared crusts. Salt to your taste.

22.

Potage de Croûtes à la Purée.—*Crust and Purée Soup.*

Put some crusts of bread into a silver or earthen tureen or dish, and moisten them with stock that has not been much skimmed. Let them soak on a hot hearth, till they adhere to the bottom of the dish; then drain or skim off the fat and serve under a purée of lentils.

23.

Potage de Croûtes à la Purée Verte.—*Green Pea Soup, with Crusts.*

A green pea soup with crusts is made in the same manner as the foregoing, with the sole difference of adding parsley and chervil boiled and pounded together to make the soup look green. You may also put in the green part of chives, if you like the flavour.

24.

Purée de Lentilles.—*Lentil Purée.*

Take half a pint of lentils, more or less, according to the quantity of soup you wish to have; pick and wash them, and let them boil in good stock. When they are done, press them through a sieve, and season the purée well. Lentils, called in France *à la reine,* are the best for all sorts of *purées.*

25.

Potage à la Purée de Lentilles.—*Lentil Purée Soup.*

Boil a pint of lentils *à la reine* in stock, together with half a pound of lean bacon, two carrots, and five onions, cut in thin slices, and lightly fried in butter. When they are done, strain them through a sieve, diluting with good stock; you will then have a clear purée. Let it afterwards simmer in a saucepan, with some hot charcoal put on the lid. When about to serve, skim and pour it upon some crusts of bread fried in butter. Add at the same time one small lump of sugar.

26.

Potage à l' Italienne, à la Purée de Lentilles.—*Italian Soup, with Lentil Purée.*

Put some onions, carrots, parsnips, cabbage, turnips, celery, leeks, parsley roots, and half a pint of peas, into a stewpot, and let them all boil slowly together in water. At the same time boil in another vessel half a pint of lentils in water, adding half a wine glass of fine oil and a little salt. When the lentils are done, strain them, diluting with the vegetable broth. Then stew the whole together, having taken care that the broth is well strained and skimmed, also having added a little more oil and salt. Dish up the soup rather thick, the lentil purée being poured on the top.

27.

Potage Maigre.—*Vegetable Soup-Maigre.*

Choose the vegetables you wish to predominate in the soup, as cabbage, celery, carrots, turnips, or onions. Cut them up in small neat pieces, blanch them in boiling water for about a quarter of an hour, then take them out and let them stew in a little fresh water, adding a small piece of butter and some salt. Whilst this is going on, put a piece of butter into a stewpan, with some onions or leeks, carrots, parsnips, and a head of celery, the whole being cut up very small. You may add a clove of garlic, some thyme, parsley, or chervil, or even two or three cloves, according to your taste. Remark, that the vegetables which are to be served up in the soup are not to be put in the larger stewpan. Let all the rest be stewed on the fire (without water) for an hour and a half, turning them often till they are well done and properly coloured; then add a proper quantity of water, in which let them boil half an hour. The soup will then be found nearly as good and well coloured as if it had been made with gravy. Next, strain it through a sieve, taking a little to soak your bread with, and adding the reserved vegetables.

28.

Potage Maigre.—*Vegetable Soup-Maigre.*

SECOND RECEIPT.

In the evening, put a stewpot on a slow fire with some parsley, an onion or two stuck with cloves, carrots, spinage, and a sufficient quantity of water. Season to your taste, and leave it till the following day. When the whole is well done, strain the soup; immediately add the yolks of two eggs, beat up well, add a small spoonful of vinegar, and serve.

29.

Potage aux Herbes.—*Herb Soup.*

Put different sorts of herbs, such as chervil, purslain, lettuce, parsley, &c., and a little celery, into a small stewpot, with a sliced parsnip and carrot. Let them stew with good stock and a little veal gravy. When they are done and properly seasoned, put some bread to soak in a tureen, and serve up the soup with all the herbs in it. You may, if you please, flavour your soup and serve it up with fowls, fat pigeons, duck, knuckle of veal, &c. In this case, you should first put the poultry, &c. in boiling water, and let it simmer for about five minutes only: then place it in your herb soup, letting it remain no longer than is requisite to cook it properly, poultry being spoiled by too much boiling. You may judge of its being enough boiled by feeling it; for when it yields a little to the finger, it is fit to serve; which you may then do, either in the soup, or separate, with a little broth and rock salt over it. Those who use gravy in their soups, should prefer that of veal to beef, as being more cooling and light, when made with care. Though, in using the *meat itself*, beef, as we have before stated, (1,) is preferable to veal.

30.

Potage en Fromage (en Gras et en Maigre.)—*Gruyère or Parmesan Cheese Soup.*

Prepare a good *soupe-maigre,* according to the directions given before, (27 and 28,) observing only that for this soup it is necessary to use more *cabbage* than any other vegetable. When the soup is done and strained, season it with a very little salt: take half or three quarters of a pound of Gruyère or Parmesan cheese, according to the quantity of soup you intend making, grate half, and cut the rest into small slices: then take your soup dish, (which should bear the fire,) put some of the grated cheese with some bits of butter into it, and cover them with a layer of bread, sliced very thin: lay three layers, one upon the other, in this way, first sliced cheese, then bits of butter, and then bread. Moisten the whole with a little of your *soupe-maigre,* then let it soak till none of the soup remains at the bottom of the dish. Before you serve, add the remainder of the soup and a little pepper. You may, if you choose, substitute a meat instead of a vegetable soup; but you should then use no butter, and be careful not to skim your soup too much.

31.

Potage Maigre aux Oignons.—*Onion Soup-Maigre.*

Put one or more onions, chopped small, and a bit of butter, into a stewpan, constantly moving them. When the pieces of onion are about half browned, add a little flour, which must fry with the onion till it is as much browned as possible: then put the proper quantity of hot water to form the soup, seasoning to your taste. Let it boil five minutes, then strain, and add some crusts of bread, well browned, together with a very little of the crumb. Leave them to soak, or not, as you like.—N. B. Peel the onions carefully, and cut off their tops and bottoms, to avoid any acrid taste.

32.

Potage à l'Oignon et au Lait.—*Onion and Milk Soup.*

Brown in a fryingpan some slices of onion, with a piece of fresh butter and a few pinches of flour. When the onion is well coloured, put into the pan a quart of boiling milk, season according to your taste, and let the milk boil up once or twice. Some persons serve this soup with the onion in it, others strain it through a sieve, and serve.

33.

Potage au Riz et Purée de Lentilles (en Maigre.) *Rice Soup, with Lentil Purée (Maigre.)*

Make first a good soup-maigre with cabbages, turnips, onions, celery, leeks, green peas, &c., the quantity of each being in proportion to the desired flavour of your soup. Boil, separately, in some of the soup-maigre as above, half a pint of lentils *à la reine;* when they are done, form them into a purée; then take a quarter of a pound of Carolina rice, and, having well washed it, boil it with a bit of butter in your soup-maigre, previously well strained. When the rice is well done, without breaking, and the soup seasoned to your taste, add to it the purée of lentils. Take care that the soup is not too thick.

34.

Riz au Lait.—*Rice Milk.*

Boil some rice in milk till it splits, adding a very little salt and some sugar, and, if you choose, the yolks of some eggs, and a little orange-flower water. A quarter of a pound of rice to a pint of milk is the usual proportion.

35.

Riz au Gras.—*Savoury Rice.*

This dish is very frequently in use in France for supper. "*Riz au Lait*" and "*Riz au Gras*" is written in almost every coffee-room window in Paris. It is precisely the same as rice soup, (which see,) but served up much thicker.

36.

Vermicelle au Lait.—*Vermicelli Milk.*

Put some vermicelli into boiling milk, and stir it about quickly, that it may not become a paste. Add a proper quantity either of salt or sugar, according to your taste. Very little salt, however, suffices. Half an hour is sufficient to split the vermicelli. You may add, if you please, any kind of *purée* or cullis to this soup.

37.

Potage aux Carottes Nouvelles.—*Young Carrot Soup.*

Cut some young carrots into small pieces. Blanch them in boiling water, then let them boil in some stock till they are done. Soak some bread in the tureen before pouring the soup into it.

38.

Potage à la Citrouille.—*Pumpkin Soup.*

Pare the rind from a quarter of a middle-sized pumpkin, and take out the inside, then cut it in smallish pieces, and boil it in water till it becomes of the consistence of marmalade, all the water being consumed. Next, stew it for two or three minutes with a very little salt and a small piece of butter. Add, afterwards, a pint of boiled milk, sweetened to your taste. Before serving, cut small slices of bread into your dish, moisten them well with the pumpkin soup, and set them, covered, at

the corner of your stove (taking care it is not too hot) for a quarter of an hour, so that the bread may have time to soak; then pour in the boiling soup.

39.

Potage d'Asperges à la Purée Verte.—*Asparagus Soup, with Green Peas.*

Make a good soup of roots, and, when it is strained, boil a pint of green peas in a part of it. Choose some asparagus, of a middling size: cut them into pieces three or four inches long, blanch them in boiling water, and then put them into cold water: next, drain, and tie them in small bundles, splitting, lightly, the green tips, and boiling them with the peas. When the peas are done, make a purée of them, (20 and 39,) and mix this with the root soup just before you serve, garnishing the rim of the dish with the asparagus. To make an asparagus pea soup with meat, the only difference is, to substitute good meat, instead of vegetable stock.

40.

Potage à la Purée de Navets.—*Turnip Purée Soup.*

Boil some turnips for a quarter of an hour in water; then finish cooking them in either meat or vegetable stock. Add a little onion juice, a bit of butter, salt, &c. Press them, when done, to a purée, as before directed. Let the soup simmer, then add the purée, and serve.

41.

Potage de Santé.—*Soup de Santé.*

Take some good stock, well cleared of the fat, adding, if desired, a very few of the roots which have been boiled with the stock, and some small squares of bread, or, what is better, thin small pieces of bread-crust, which have first been separately soaked.

42.

Potage à la Cressi.—*Cressi Soup.*

Cut off the red part of several carrots, to which add about one fourth the quantity of turnips, a root or two of leek or onion, (according to your taste,) and some celery. The whole being carefully cleaned, cut them up into very small bits, and stew them slowly with a slice of butter, frequently stirring, so that they may not burn. When done enough, rub them through a sieve, having previously diluted them with the desired quantity of stock. Then let the soup simmer gently, carefully skimming, and send it up with squares of bread fried in butter.

43.

Potage aux Abatis.—*Giblet Soup.*

Scald the giblets of three or four geese, removing the bones from the heads, feet, and pinions; cut the necks into pieces about an inch in length, and the livers and gizzards into several pieces: give the whole one boil, then throw them into cold water, and wash them well. Put them into a saucepan with two quarts of stock, and let them boil gently, till they are quite tender: next, put a quarter of a pound of butter in a stewpan, with a bunch of parsley and green onions, a quarter of a pound of lean ham, and half a pint of stock; put these over a slow fire, for about an hour, then add as much flour as will absorb all the butter, mixing in afterwards the whole of the stock in which the giblets were boiled, and half a pint of sherry wine. Boil a few minutes, then strain the soup through a sieve over the giblets, squeezing in a little lemon or Seville orange, and seasoning to your taste.

44.

Purée de Pois Verts.—*Purée of Green Peas.*

The following receipts for purées should, in strictness, be arranged with the *Entremets;* but as a knowledge of them is

requisite in the preparation of soups, we have thought it better to insert them in this place. Take a pint and a half of green peas and boil them in water, adding a quarter of a pound of butter, and mixing the whole well together; then pour off the water, and strain the peas through a coarse sieve; next, put them in a saucepan, over rather a slow fire, adding a handful of parsley leaves, and a few young chives; shake the pan over the fire for a quarter of an hour; throw in a little salt, and half a large wooden spoonful of *consommé* or stock. Boil now, on a more gentle fire, for about three quarters of an hour, taking care to keep your stewpan covered. Next, bruise the peas in a mortar, and strain them through a fine sieve, using a sufficient quantity of cold stock, or cullis, for this purpose. When you have strained over your purée, put it into a saucepan, and heat it before use.

45.

Purée de Pois Secs.—*Purée of Dried Peas.*

Take some split peas, wash them, put them in a saucepan, with about the same quantity of cold water, some bay salt, thyme, and a bay leaf or two; let them burst over a slow fire, moistening, if requisite, with some more water or hot stock. When the purée is made, add some rich gravy and lard, or rather some onions chopped small, and fried in butter. Stir the purée frequently, that it may not adhere to the saucepan. Serve it up in a dish, with some sausages.

46.

Purée d'Oignons.—*Purée of Onions.*

Cut thirty onions in slices, and put them into a stewpan, with a quarter of a pound of butter, salt, pepper, a bay leaf, and a little nutmeg; heat them by a slow fire till they are of a fine colour; then add a large wooden spoonful of stock, and dilute your purée sufficiently to strain it through a cullender.

Do not put it again on the fire, or it may lose its flavour; but keep it hot in a *bain-marie.**

47.

Purée Brune d'Oignons.—*Purée of browned Onions.*

Take off the outer coats of twelve onions, chopping them up, and browning them in a saucepan over a quick fire, with a piece of butter. When they are well browned, moisten them with about two table spoonfuls of *sauce à l'Espagnole,* then set them over a slow fire, being careful to stir frequently with a wooden spoon. Next, strain them through a sieve; replacing them afterwards in the saucepan with some more *sauce à l'Espagnole,* and letting them boil till they become of the proper consistence for a purée.

48.

Purée Blanche d'Oignons.—*White Purée of Onions.*

Prepare the onions as directed in the preceding receipt. Then heat them over a *slow* fire, that their colour may not change. When they are softened, add four table spoonfuls of *velouté,*† a pint of cream, and one lump of sugar. Reduce (by quickening your fire) the quantity of your purée, stirring it constantly till it thickens; then strain. If you should not have any *velouté,* substitute a spoonful of flour, some cream, salt, and pepper, and keep it hot in a *bain-marie* over a *slow* fire, that it may not boil.

* *Bain-marie,* in cooking, is a vessel used chiefly to preserve meat, soups, &c. hot. It is a sort of saucepan enclosed within a much larger one, which latter is filled with boiling water. It is sometimes applied to the cooking of vegetables, &c. which would do too quickly by an open fire.

† See "SAUCES."

49.

Purée de Haricots.—*Purée of Kidney-Beans.*

Boil some kidney-beans with some leeks, a bunch of thyme, sweet basil, a bay leaf or two, a slice of butter, and some salt; when they are done, work them through a sieve. Then put your purée into a saucepan with some butter and salt, and let it cook by a slow fire for half an hour, almost continually stirring; moistening it with the broth in which you boiled your beans, if you wish it to be maigre; if *not*, moistening with gravy or stock.

50.

Jus.—*Gravy.*

Put into a saucepan three pounds of lean beef-steaks, the legs and backs of two rabbits, a knuckle of veal, six carrots, six onions, two cloves, two bay leaves, a bunch of parsley, and some chives, with two ladlefuls of stock. Put the saucepan on a good fire, and when the stock is nearly boiled away, lessen the fire to almost none, leaving the saucepan on till all the juice is extracted from the meat. When the jelly, thus formed at the bottom of your saucepan, becomes of a dark colour, take the saucepan off, leaving the jelly about a quarter of an hour without moistening it, after which time fill up the saucepan again with stock or water. Let your gravy then simmer over the fire for three hours; skim it well, season and strain it through a sieve. Plain beef gravy is made the same, but without the addition either of veal or rabbit. Veal gravy is made in a similar way to beef gravy, the fillet cut in slices being the part generally used.

51.

Jus.—*Gravy.*

SECOND RECEIPT.

Put some slices of fat bacon in the bottom of a stewpan, and two or three peeled onions; then place some lean and

thick beef-steaks above the onions, and add enough stock to about half cover the meat. Heat it over a quick fire till the stock is nearly all reduced; then pierce the meat in several places, so that the gravy may escape, and let it stew very gently over a slow fire till the gravy becomes brown, without being burnt. Add more stock, and, after seasoning to your taste, boil for about an hour, skimming occasionally, and straining through a silken sieve, for use.

52.

Coulis.—*Cullis.*

Gravy may be made from any kind of meat, and economical cooks use chiefly for this purpose, the trimmings and odd bits, unavoidably collected in various culinary operations: there should always, however, be a little veal in it. Proportion the quantity of meat to the required strength of the gravy: in general, about a pound of meat for half a pint of gravy is a proper proportion. Put in five or six onions, the same number of carrots, and let the whole simmer in a closely covered pan, over a slow fire, till all the juice is extracted from the meat. You may then increase your fire till the meat begins to adhere to the saucepan: you must not, however, let it adhere much; for though the gravy is indeed, in such case, better coloured, it generally retains a peculiar taste, *(de rimé,)* which is communicated to all the sauces or ragouts for which it may afterwards be used. When, therefore, the meat is *nearly* dry, and just beginning to adhere, empty it into a dish with the vegetables; then make a sort of paste, or thick sauce, *(roux,)* in your saucepan, with fresh butter and flour. The proper quantity of butter to use for this purpose, is about the size of a nut for each pound of meat. Your *roux* being made, dilute it with a little stock; then replace your meat in the saucepan, without the vegetables, and let it stew gently about two hours, continually skimming off the grease. Lastly, strain through a silken sieve.

53.

Blond de Veau.—*Veal Gravy.*

To make *veal* gravy, put some slices of lean ham in a stewpan, and cover them with thick pieces of veal. Add enough stock to about half cover the meat. Heat over a quick fire, being attentive that the meat does not burn. Then proceed as for beef gravy.

54.

Blond de Veau.—*Veal Gravy.*

SECOND RECEIPT.

Put some lean ham into a thick stewpan, and over it some slices of lean veal; pour in a sufficient quantity of jelly stock to cover about half the meat, and let it stew over a brisk fire, being cautious that the meat does not burn. When the stock is reduced, thrust a knife through the meat in several places, so that the gravy may exude; then continue to stew the glaze, but over a slow fire. When the whole is *à glace*, it must still stew on, till brown, which must be effected with very little heat, or the meat would burn: you must also turn it several times, and keep stirring the pan. When the glaze is of a dark red colour, moisten it with some hot stock, detaching it from the pan before put on the fire, still to avoid its burning. Season with some shred mushrooms, parsley, and green onions. After boiling an hour, skim and strain through a sieve for use. To clarify veal gravy for table use, proceed as follows. Whip the whites of four eggs in a large pipkin; put the jelly to the whites of eggs, and set the whole on the fire in a stewpan, continuing to whip or stir till the jelly becomes white, when it will be near boiling. Then put it on the corner of your stove, with fire over and under it. When quite clear, strain it through a sieve.

SAUCES, *&c.*

55.

Sauce à la Béchamel.—*Bechamel Sauce.*

Chop, very fine, some shallots, parsley, and green onions, put them into a saucepan with a bit of butter, to which add a little flour, cream, salt, whole pepper, and nutmeg. Let the whole boil for a few minutes till it becomes thick.

56.

Sauce à la Béchamel.—*Bechamel Sauce.*

SECOND RECEIPT.

Take about four ounces of butter, three pounds of veal, half a pound of ham, some shallots, parsley, and green onions. Having cut the veal and ham into slices, place the whole in a stewpan, and let it stew for a short time, occasionally moving the meat, that it may not adhere to the pan. Then dilute with boiling milk, (or cream, if procurable,) thickened with a little flour. Keep stewing gently till the meat is thoroughly done, then season to your taste, and strain for use. The same receipt may be used without the meat.

57.

Sauce au Mouton.—*Mutton Sauce.*

Chop up fine a very little garlic, with some shallots; put them into a saucepan, and dilute with a spoonful of stock, afterwards adding two spoonfuls of cullis, pepper and salt. Then mix some more good stock with this sauce, and strain through a sieve into another saucepan. Heat it before serving.

58.

Sauce aux Truffes.—*Truffle Sauce.*

Chop together, very fine, some truffles, mushrooms, half a clove of garlic, parsley, and chives or young onions: put them on the fire, with a little oil, some stock, a glass of white wine, salt and pepper. Let the whole stew together: skim off the grease, and serve. Sometimes, instead of stock, you may put in a little flour, with some cullis *maigre*, and then the white wine, &c., as above.

59.

Sauce Verte.—*Green Sauce.*

Mix a little chopped parsley with a handful of spinage and some sprouts of leeks: blanch the whole; let them cool; and then squeeze and pound them together, straining them through a sieve, and moistening with cold stock.

60.

Sauce Bachique.—*Bachique Sauce.*

Put a spoonful of fine oil into a saucepan, with half a pint of good stock and a pint of white wine; boil them together till nearly the half is consumed; then put in some shallots, garden cress, tarragon, chervil, parsley, chives or leeks, &c., all shred very fine; seasoning with whole pepper and salt. Boil up the whole together, once only, then serve with a little cullis, if you have any by you. This sauce is good with any meat.

61.

Sauce Tomate.—*Love-Apple Sauce.*

Boil ten very ripe tomates or love-apples in some stock for half an hour; add pepper and salt, and strain to a *purée.*

Should not your sauce be thick enough, boil it again. Put a little meat gravy into three or four spoonfuls of the purée, and, when about to serve, add two ounces of butter, letting it melt in the sauce.

62.

Sauce Tomate.—*Love-Apple Sauce.*

SECOND RECEIPT.

Stew ten or twelve love-apples with a little minced ham and onion. You may add a clove or two, or a small sprig of thyme. When the love-apples are melted, rub them through a sieve, then add some *Espagnole*, and season to your taste. Finally, boil the whole for some minutes before you serve.

63.

Beurre d'Anchois.—*Anchovy Butter.*

Wash and scrape half a dozen anchovies well; pound them, after having removed the bones with much care, then press them through a sieve. Finally, mix them with an equal quantity of cold butter; or, you may pound them with the butter. This sauce is most excellent with beef-steaks. Some of the anchovy butter should be placed under the steak, just before serving: it then mixes with the gravy, when the steak is cut.

64.

Beurre d'Ail.—*Garlic Butter.*

Take two large cloves of garlic, pound them in a mortar, and reduce them to a paste, by mixing them with a bit of butter about the size of an egg. This garlic butter may be put into any sauces you think proper. Those who like the taste of garlic, season their roast or broiled meats with it.

65.

Buerre Noir.—*Black Butter.*

Put half a pound of butter in a saucepan, on the side of your stove, so as that it may just heat sufficiently to colour it: do not skim it, for it is the scum which causes the colour. Into a large glass of vinegar, put all sorts of sweet herbs, two or three cloves, salt, pepper, and a sliced shallot: reduce this over the fire, by one fourth of the quantity, then add to it the coloured butter; rack the whole off clear, and pass it through a fine sieve. Use it as wanted.

66.

Sauce à la Provençale.—*Sauce à la Provençale.*

Put two spoonfuls of sweet oil into a saucepan, with some shallot, chopped mushrooms, and garlic; to this add a little flour, with some stock, white wine, salt, pepper, a bunch of parsley and young onions. Let this sauce stew half an hour by a slow fire: skim it occasionally, leaving only sufficient oil to make the sauce pearly and light. Lastly, take out the parsley, garlic, and onions. Travellers, in Paris, who like sauce of this description, should dine at the restaurateur's in the *Palais Royal,* kept by *les Frères Provençaux.*

67.

Sauce à la Remolade.—*Sauce à la Remolade.*

Take about a small wine glassful of diluted mustard; put to it a sliced shallot, to which add three table spoonfuls of oil, three of vinegar, (tarragon vinegar, if you like it,) some pepper and salt. Mix the whole together, then add the yolks of two raw eggs, which must be well beat up with the sauce, making it rather thick. Lastly, press through a sieve. Some cooks use pounded yolks of hard eggs; others, one hard yolk and one raw one.

68.

Sauce à la Remolade.—*Sauce à la Remolade.*

SECOND RECEIPT.

Put into a stewpan a shallot, some parsley, young onions, a very little garlic, an anchovy cleaned and washed, and some capers, the whole being previously shred fine. Dilute with a little oil, mustard, and vinegar, then proceed as in the foregoing receipt.

69.

Sauce Piquante.—*Sharp Sauce.*

Make a *roux*, (which see,) moistening it with stock: add half a tumbler of vinegar, a very little allspice, a sprig of thyme, and a bay leaf; thicken the whole over a slow fire, then season to your taste, and press through a sieve: if you have a little gravy to add, it will be an improvement.

70.

Sauce Piquante.—*Sharp Sauce.*

SECOND RECEIPT.

Mix, in a small stewpan, sliced carrots, shallots, parsley, and any sorts of spice, also a few slices of lean ham, and about four ounces of butter; stew over a very slow fire, continually stirring, then add a little vinegar and sugar, allowing the whole to become again nearly dry, by evaporation over the fire. Next, dilute with some *Espagnole* to your taste and some good stock, seasoning with Cayenne, &c. Stew again for a short time, and skim; lastly, press through a sieve, and the sauce is fit for use.

71.

Sauce Piquante.—*Sharp Sauce.*

THIRD RECEIPT.

The following is excellent with cold meat. Shred some salad herbs very fine, with half a clove of garlic, and two

shallots; dilute the whole with a little mustard, sweet oil, vinegar, salt, and pepper. You may add a washed and boned anchovy, if you like the flavour.

72.

Sauce Piquante.—*Sharp Sauce.*

FOURTH RECEIPT.

Put into a small saucepan some vinegar, allspice, pepper, a bay leaf or two, and a sprig of thyme; let the half boil away; then add some *Espagnole* (see SAUCES) and a few spoonfuls of good stock, seasoning to your taste. Reduce your sauce to the proper quantity over a slow fire.

73.

Sauce Hachée aux Cornichons.—*Hashed Gherkin Sauce.*

Put into a saucepan a pinch of flour, a small bit of butter, some minced gherkins, salt, and pepper; moisten with some stock, then thicken over a slow fire, and serve.

74.

Sauce Blanche.—*White Sauce.*

Take four ounces of butter, a small spoonful of flour, some salt and pepper; mix them together; add a little vinegar and half a tumbler of water; then put the sauce on the fire, turning it constantly till it thickens. It must not boil, or it will have a bad taste.

75.

Sauce Blanche.—*White Sauce.*

SECOND RECEIPT.

Put some good meat, or, if you wish to make your sauce *en maigre*, vegetable stock, into a stewpan, with a large piece of crumb of bread, a bunch of parsley and green onions, a clove of garlic, a shallot, thyme, bay leaf, &c., also a clove or two, a

little grated nutmeg, some whole mushrooms, a glass of white wine, salt and pepper. Let the whole boil till half is consumed; then strain through a coarse sieve to draw off the *purée*. When you are ready to use the sauce, put in the yolks of three eggs, beat up, with some cream; thicken it over the fire, taking care that the eggs do not curdle. These white sauces may be used with all sorts of white meat, or fish.

76.

Sauce Blanche aux Câpres et Anchois.—*White Caper and Anchovy Sauce.*

Put a piece of butter, about the size of an egg, into a stewpan, with a little flour, an anchovy washed, boned, and chopped small, salt, peppercorns, whole capers, and two scallions, or some small onions. Moisten by degrees with stock, till you have given a high colour to your sauce; thicken it over the fire, but, if you find it is too thick, add a little more stock. Take out the onions before you use the sauce.

77.

Sauce Blanche ordinaire.—*French Melted Butter.*

To a quarter of a pound of butter add a smallish table spoonful of flour, a little salt, a wine glass of water, two tea spoonfuls of vinegar, and a very little grated nutmeg. Thicken the sauce over a slow fire, but by no means allow it to boil, or it will taste pasty.

78.

Sauce à l'Espagnole.—*Sauce à l'Espagnole.*

Put some cullis into a stewpan, with a good glass of white wine, the same quantity of stock, a bunch of parsley, and some shallots, two cloves of garlic, half a bay leaf, some coriander seed, two spoonfuls of oil, an onion sliced, adding any sort of root you choose to give it a flavour, and the half of a parsnip; let the sauce boil nearly two

hours over a very slow fire; skim occasionally, and afterwards strain, seasoning with salt and pepper.

79.

Sauce à l'Anglaise.—*Sauce à l'Anglaise.*

Mince the yolks of two hard eggs; put half the egg into a stewpan, with a washed anchovy, and some capers chopped, a tumbler of good stock, a little salt and whole pepper, and a piece of butter about half the size of an egg, and rolled in flour; thicken the sauce over the fire, and serve it with any dish you please, strewing the remainder of the egg upon the meat.

80.

Sauce à l'Allemande.—*Sauce à l'Allemande.*

Put some cullis, with an equal quantity of stock, into a stewpan; add a little parsley, blanched and chopped, the livers of two roasted fowls, a washed anchovy, some capers, (the whole shred very fine,) a piece of butter about half the size of an egg, salt and whole pepper; thicken the sauce over the fire, and use it for what you think proper.

81.

Sauce à l'Allemande.—*Sauce à l'Allemande.*

SECOND RECEIPT.

Thicken some *sauce tournée* with the yolks of three or four eggs, reducing it over the fire, and seasoning. This sauce is good for *blanquettes* of all sorts; for loin of veal *à la béchamel;* for white *financière,* &c.

82.

Sauce Robert.—*Robert Sauce.*

Stir a little flour over the fire in a stewpan, till it is of a brownish colour, then add three large peeled onions, minced

very fine, and a piece of butter large enough to fry the onions. When the onions are browned, dilute with some stock, skimming occasionally, and letting the sauce boil half an hour. When you are ready to serve, add salt, coarse pepper, a very little vinegar, and some mustard.

83.

Sauce Robert.—*Robert Sauce.*

SECOND RECEIPT.

Mince some onions and fry them, then add a little *Espagnole*, or flour them with the dredging-box, and add some stock instead of the *Espagnole*. Let the sauce boil about half an hour, skimming and adding mustard just before you serve.

84.

Sauce Bourgeoise.—*Bourgeoise Sauce.*

Boil a glass of wine over a slow fire half an hour, with the same quantity of gravy, a little grated bread, a piece of butter the size of a walnut, two shallots, parsley, salt, and whole pepper; when you serve, add a very little good vinegar.

85.

Sauce à pauvre Homme.—*Poor Man's Sauce.*

Mince five or six shallots and some parsley; put them into a saucepan with some stock or gravy, and water, a spoonful of vinegar, salt and pepper; let the sauce boil till the shallots are thoroughly done. This is used to eat up the remnants of any roast meats.

86.

Sauce à la Poivrade.—*Pepper Sauce.*

Put two ounces of butter into a stewpan, with two or three sliced onions, some carrots and turnips sliced, also a clove of garlic, two shallots, two cloves, a bay leaf, a sprig of thyme,

and some basil; keep turning these ingredients over the fire, till they begin to be coloured; then shake in some flour, and moisten the whole with a large glass of red wine, a glass of water, and a spoonful of vinegar; let the sauce boil half an hour, skimming frequently; season with salt and coarse white pepper, making it rather pungent. Serve with all dishes that require a high flavour.

87.

Sauce à la Tartare.—*Sauce à la Tartare.*

Take two or three shallots, some chervil, and tarragon; shred them very fine, then add some mustard, salt, pepper, and a very little oil and vinegar, stirring constantly. If your sauce gets too thick, put a little more vinegar, and if it tastes too salt, add a little oil and mustard.

88.

Sauce à la Ravigotte.—*Ravigotte Sauce.*

Take a handful of small salad, such as chervil, pimpernel, tarragon, and water-cresses; shred the whole very fine; put them in a saucepan, adding a ladleful of good stock, some vinegar, salt, and pepper; let the sauce boil a quarter of an hour; then take it off the fire, and put in a piece of butter rolled in flour, stirring till the butter is melted.

89.

Sauce à tous Mets.—*Family Sauce.*

To a pint of stock add a large glass of white wine, some white pepper and salt, a little thin lemon-peel, a bay leaf, and a very little good vinegar; let the whole infuse over hot cinders for eight hours; then strain. You may use it with any meat, fish, game, or vegetables you like. This sauce will keep some days without spoiling.

90.

Sauce à la Crême.—*Cream Sauce.*

Put a little butter into a stewpan with some parsley, a few green onions and shallots, the whole shred very fine; add one clove of garlic, entire; turn the sauce a few times over the fire; shake in some flour, and moisten with cream or new milk; boil a quarter of an hour, strain off the sauce, and, when you are ready to use it, put in a little good butter, with some parsley parboiled and chopped very fine, salt and whole pepper; lastly, thicken the sauce over the fire. This may be used with all kinds of side dishes that are done white. (See Sauce Blanche.)

91.

Sauce à la Maître d'Hôtel.—*Maître d'Hôtel Sauce.*

Put a quarter of a pound of butter into a saucepan, with some parsley and shallots chopped very fine, salt, pepper, and the juice of a lemon; beat up the whole together, and pour it over your meat when dishing.

92.

Sauce à la Maître d'Hôtel.—*Maître d'Hôtel Sauce.*

SECOND RECEIPT.

Boil a quarter of a pound of butter in a little flour, with some parsley and chopped shallots; put the ingredients into a saucepan, with half a glass of water, and some salt and pepper; just before your meat is ready, put the sauce on the fire, and stir it till it is well thickened; then add the juice of a lemon, and serve.

93.

Sauce à la Maître d'Hôtel.—*Maître d'Hôtel Sauce.*

THIRD RECEIPT.

The following is to be used cold. Mix well together some very finely chopped parsley, pepper, salt, and a piece of butter; then add the juice of a lemon, or a little good vinegar.

94.

Sauce Italienne.—*Italian Sauce.*

Put two spoonfuls of sweet oil into a stewpan, with some mushrooms cut small, a bunch of parsley, a few shallots, half a bay leaf, two cloves, and a clove of garlic; turn the whole a few times over the fire, and shake in a little flour: moisten with a glass of white wine, and as much good stock, adding a small quantity of cullis, salt, and whole pepper; let the sauce boil half an hour; then skim, take out the bunch of herbs, and serve. You may, if you please, use vegetable instead of meat stock, and, instead of the cullis, you may put in a little more flour, and two spoonfuls of onion juice.

95.

Roux Blanc.—*White Roux.*

Melt about a quarter of a pound of butter over a slow fire, and flour it, when melted, from the dredging-box, till you have made a thin paste; keep it on, after this, till lightly fried; then set it by in a jar, to use for thickening white sauces.

96.

Roux Brun.—*Brown Roux.*

Melt about a quarter of a pound of butter over a slow fire, and flour it, when melted, from the dredging-box, till you obtain a thin paste, then fry it over a quick fire, and afterwards more slowly, till it becomes of a darkish brown colour. Be particularly careful not to attempt to brown it at once by a quick fire, for, if you do so, the roux will be bitter. Set it by in a jar, to use for thickening brown sauces.

97.

Sauce Tournée.—*Tournée Sauce.*

Dilute some white roux with veal stock; add some chopped mushrooms, and a bunch of parsley and green onions or chives; skim well, and strain: set by the sauce for use.

98.

Sauce Velouté.—*Velouté Sauce.*

Take equal parts of *consommé* and of tournée sauce, and thicken them over a brisk fire; when thickened, add some rich boiling cream, and let the whole boil up together once or twice, seasoning to your taste, and, finally, straining through a sieve.

99.

Sauce à la Matelotte.—*Matelotte Sauce.*

Slice some onions, and boil them in a little stock, in which some brown *roux* has been melted; keep stirring; moisten with hot red wine, in which your fish has been stewed; add some chopped mushrooms, and a bunch of parsley and green onions, some spice, and potherbs to your taste; a little veal gravy will also be an improvement. Before serving, add some lemon-juice, a little essence of anchovies, and a few small glazed onions.

100.

Sauce à la Hollandaise.—*Dutch Sauce.*

Mix, in a stewpan, a quarter of a pound of butter, the yolks of six eggs, three or four spoonfuls of good vinegar, some salt, and a tea spoonful of flour. Stir the sauce continually over the fire, till it is rather thick; if it should curdle, you must strain it. This sauce is excellent with boiled fish.

101.

Glace.—*Glaze.*

Glaze is seldom made purposely. The most common way of procuring it is from remnants of stock or gravies, which must be reduced on a brisk fire, taking care not to keep up the reduction too long, or the glaze will become black and bitter. When you want to heat it for use, you should do so by means of the *bain-marie.*

CULLISES.

102.

Coulis Maigre.—*Maigre Cullis.*

Brown some sliced onions, carrots, celery, and parsley in a saucepan, with a small slice of butter; then add about a pint and a half of boiling water; let the whole boil well, and strain it thoroughly, to be ready for use when wanted.

103.

Coulis Consommé.—*Meat Cullis.*

See Jus.

TOAST SERVICES.

104.

Jambon ou Lard à Pain Rôti.—*Ham or Bacon Toast.*

Cut some thin slices of bread, about the size of two fingers each, and put over them a sufficient quantity of good ham or streaked bacon, cut in small pieces, and dipped into an egg mixed with shred parsley, green onions or shallots, and pepper; fry over a slow fire, and serve with any clear acidulous sauce, according to your taste.

105.

Anchois à Pain Rôti.—*Anchovy Toast.*

Cut some crumb of bread into long thin slices, and turn them over the fire in some butter; then arrange upon them half a dozen anchovies, well washed and opened, seasoning them with oil and pepper.

106.

Rognons de Veau à Pain Rôti.—*Veal Kidneys on Toast.*

Cut some pieces of crumb of bread like the former, putting over them a forcemeat of roasted veal kidneys, minced with an equal quantity of their fat, some parsley, green onions, or a shallot shred fine, pepper, and salt, and mixed with the yolks and whites of four eggs beat up. Put this forcemeat upon the toasts, draw a knife dipped in a beat egg over the whole, then grate bread on it, and cook upon a baking dish, with a fire under and over. Serve with a clear sauce.

107.

Epinards à Pain Rôti.—*Spinage on Toast.*

Have ready a well-flavoured ragout of spinage, made very thick; put in the yolks of two raw eggs, and arrange the spinage upon the toasts like the former; draw a knife dipped in a beat egg over the whole, and cover with grated bread; then fry. Serve the toasts and spinage without sauce. You may substitute French beans, occasionally, for the spinage.

108.

De la Viande à Pain Rôti.—*Meat Toast.*

Take any sort of meat that has been served at table; cut it into small square pieces, and make a well-thickened ragout of it; when cold, put in the yolks of two raw eggs; arrange the meat upon some crumb of bread, and draw a knife dipped in a beat egg over it. Grate some bread upon the whole: fry, and serve with a clear sauce.

109.

Concombres à Pain Rôt'.—*Cucumber Toast.*

Make a ragout of cucumbers, well thickened: put in the yolks of three eggs, dress them upon the crumb of bread, and finish like spinage toast.

110.

Pain Rôti à la Minime.—*Toast à la Minime.*

Cut some pieces of bread the length of two fingers, and the thickness of two crown-pieces; turn them over the fire in some oil, till they are of a fine colour, then put them into a dish, arranging some slips of anchovy over them. Put into the oil in which the bread was coloured, some shallots or green onions, parsley, and a little garlic, all shred fine; half a bay leaf, a sprig of thyme, some whole pepper, and a little vinegar; let these ingredients boil a minute or two, then pour them upon the toast through a sieve. Serve cold.

OF BEEF.

111.

Culotte de Bœuf.—*Rump of Beef.*

The rump is esteemed, in France, the best piece in the whole ox; it makes excellent soups, and graces the table as a middle dish. It is excellent boiled, and served up plain; or, when cleansed of its fat, it may be served with a sauce, made of cullis, parsley, green onions, anchovies, capers, and a little garlic, the whole shred very fine, and well seasoned. It may also be served boiled, and garnished with *petits-pâtés.*

112.

Bouilli.—*Boiled Beef.*

Take a rump of beef, or part of one; bone and tie it together in a neat form. and put it into a pot, with any odd bits of butcher's meat you may happen to have in the house, either beef, veal, or mutton; you may add, also, the bones, feet, and necks of poultry or game, the meat of which has

been taken for other dishes; place your pot on a moderate fire, not quite full of water, and skim gently. When it has boiled a short time, put in some salt, turnips, six carrots, and six onions, into one of which you should stick three cloves; add a bunch of leeks. Let the whole boil gently, till the beef is perfectly done; then take it out, and serve it up either with fresh parsley, with a sauce, or with onions or other vegetables.

113.

Culotte de Bœuf à la Braise.—*Rump of Beef à la Braise.*

Having taken the bone out of a rump of beef, tie it in a neat form with packthread, and stew in a vessel that will admit fire at the top, with a pint of white wine, some good stock, a slice of veal, a rasher of bacon, a large bunch of herbs, pepper, and salt; when it is *half* done, add about thirty Dutch or large red onions. The beef being done, take it out, and cleansing off the fat, dish it with the onions round, adding a good brown sauce over it. A rump of beef done in this manner, may be diversified with different sauces or ragouts, according to your taste.

114.

Culotte de Bœuf à la Cardinale.—*Rump of Beef à la Cardinale.*

Choose a rump of beef of ten or twelve pounds, and having taken out the bone, lard it with a pound of bacon, cut into bits, and seasoned with salt and spices. Do not lard the upper part of the beef, which is covered with fat. Next, take four ounces of powdered saltpetre, and rub it into the meat that it may look red; put it into a pan, with an ounce of bruised juniper berries, three bay leaves, a little thyme and basil, and a pound of coarse salt; let it remain eight days, the pan being well covered. When the meat has taken the salt, wash it in warm water, and put some slices of bacon upon the upper part, or that which is covered with fat, tying

a linen cloth over the whole with packthread; then stew gently five hours, with a pint and a half of red wine, a quart of water, five or six onions, two cloves of garlic, four or five carrots, two parsnips, a bay leaf, thyme, basil, four or five cloves, parsley, green onions, and the quarter of a nutmeg. When it is done, leave it to cool in its own liquor, and, when quite cold, serve. The short ribs of beef may be done in the same manner.

115.

Culotte de Bœuf à l'Anglaise—*Rump of Beef à l'Anglaise.*

Take a rump of beef, or any piece you choose of the same size; tie it up neatly with packthread, and put it into a stewpot with two or three carrots, a parsnip, three or four onions, a bunch of parsley and green onions, a clove of garlic, a bay leaf, thyme, and basil; moisten with some stock or water, season, and let the beef stew gently till half done then put in some small cabbages, prepared in the following manner: boil a large cabbage, and having squeezed it quite dry, take off the leaves one by one, and put within each leaf a little veal or other forcemeat, surrounding it with three or four more of the leaves, in such a manner, as to form little cabbages, something larger than an egg; tie these with packthread, and stew them with the beef. When the whole is done, clean away the outside loose fat, and dish your beef, cutting the little cabbages in half, and arranging them round the dish, with the cut side outward. Take a little of the stew, strain it through a sieve, and having skimmed off the fat, add a little cullis to thicken it. Reduce this over the fire to the consistence of a sauce, serving it over the meat and cabbages.

116.

Bœuf à la Mode.—*Beef à la Mode.*

Take a piece of boned beef; beat it well, lard it with fat bacon, and then put it into a stewpan with some rind of

bacon, a calf's foot, an onion, carrot, a bunch of fine herbs, a bay leaf, a clove of garlic, some cloves, pepper, and salt: pour upon the whole a glass of water, and let the meat stew till it is quite tender; then pass the gravy through a sieve, skim off the fat, and serve. Beef à la mode should be stewed at least six hours. It ought to be done over a slow fire, and be kept constantly covered.

117.

Bœuf à la Mode.—*Beef à la Mode.*

SECOND RECEIPT.

Take five or six pounds of boned beef and lard it, as directed in the preceding receipt; put into a saucepan a tumblerful of white wine, some bits of streaked bacon, some shallots or young onions cut fine, some small onions whole, and slices of carrot, seasoning with coarse pepper and salt. Put the beef in the saucepan upon the above materials, and over a gentle fire, taking particular care that the saucepan is well closed. Boil, or rather simmer, during five or six hours, then clean off the loose fat and serve, as before directed.

118.

Bœuf à la Mode à l'Italienne.—*Beef à la Mode à l'Italienne.*

Take three pounds of lean beef; beat it well to make it tender. Cut some bits of bacon for larding, and roll them well in pepper, salt, and ground spice. Lard the beef as equally as possible. Rub with a clove of garlic the whole inside of the earthen pan in which you mean to make your beef à la mode; then put a tea spoonful of vinegar in the pan, with a table spoonful of olive oil, a little salt and grated nutmeg, the rind of the bacon, and a little beef marrow. Give these ingredients a turn over the fire; then put the meat to them, and heat it up, adding two onions, with three cloves stuck in each. Take the pan off, cover it closely, and let the whole stand till the following day, when you must stew it over a very gentle fire for

the space of six hours, adding from time to time a very little stock, but not allowing it to boil.

119.

Bœuf au Four.—*Baked Beef.*

Bone and lard a rump of beef, as for *bœuf à la mode*, put it into a stewpan just large enough to contain it, together with half a pint of white wine, some green onions, mushrooms, shallots, and seasoning. Some lean bacon will also be an improvement. Close the edges of the pan with a strong paste, and let the meat stew in an oven for five or six hours, then serve it with its own sauce, strained.

120.

Entre-côte de Bœuf.—*Entre-côte of Beef.*

Take the slice of beef which is obtained between any two of the ribs, and, having taken out the sinewy parts, cut it regularly to about the thickness of two fingers; then beat it flat, and sprinkle over it salt and pepper. Cook it on the gridiron, over a clear fire. When done, serve with a sauce *à la maître d'hôtel*, or a *sauce piquante*. Some, before seasoning the *entre-côte*, dip it in oil or butter.

121.

Charbonnée de Bœuf en Papillotte.—*Short-Rib of Beef en Papillotte.*

Take a short-rib of beef, cut neatly; stew it slowly with some stock, or a pint of water, a little pepper, and salt; when the meat is done, reduce the sauce over the fire till it adheres to the meat, which you must then put to soak in sweet oil or butter, mixed with parsley, green onions, shallots, and mushrooms, shred fine, and a little basil in powder; next wrap the rib, so prepared and seasoned, in a sheet of white paper, folding the edges round in the form of a papillotte; grease the outside, and lay it upon the gridiron on another

sheet of greased paper, over a slow fire: when done on both sides, serve it in the paper.

122.

Palais de Bœuf à la Lyonnaise.—*Ox Palates à la Lyonnaise.*

When they have been cooked in a well-seasoned stock, cut them into small pieces, and serve on an onion purée.

123.

Palais de Bœuf à la Ménagère.—*Ox Palates à la Ménagère.*

Three palates are sufficient to furnish one dish. Having well cleansed and boiled them in water, take off their skins, pick out all that part which is black, and cut them in bits; turn an onion a few times over the fire, with a slice of butter, and, when it is half done, put to it the ox palates. Moisten the ragout with some good stock, a little gravy, (if you have any,) and some cullis; season to your taste, and add a bunch of herbs. When the sauce has been well skimmed, and is of a proper consistence, serve, adding a little mustard. You may mix, if you choose, some potatoes, cut in slices, with this dish.

124.

Palais de Bœuf en Blanquette.—*Ox Palates en Blanquette.*

Clean four ox palates, and boil them for five or six hours; then drain and clean them, and cut them into small pieces: next clarify and warm up a few spoonfuls of white cullis, and, when you are about to serve the palates, put in a quarter of a pound of good butter, and a little lemon-juice, taking particular care that it does not boil, otherwise it would turn into oil. Put in the palates quite hot and dry, and dish the whole up together.

125.

Croquettes de Palais de Bœuf.—*Beef Palate Croquettes.*

Boil three ox palates in water, pick them, and cut them through the middle lengthwise; let them simmer over a slow fire half an hour with some stock, a clove of garlic, thyme, basil, two cloves, a bay leaf, salt, and pepper, and, when they are drained and cool, spread over each piece of the palates some forcemeat, to about the thickness of half a crown; then roll up the palates, and dip them in a thick batter, made with flour, a spoonful of sweet oil, half a pint of white wine, and some salt; lastly, fry and serve them garnished with fried parsley.

126.

Palais de Bœuf Mariné.—*Marinade of Beef Palates.*

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

127.

Allumettes de Palais de Bœuf.—*Ox Palate en Allumettes.*

Boil two ox palates in water; pick, and cut them in the shape of matches, and steep them in lemon or vinegar, mixed with a little salt, parsley, and a few green onions chopped fine; when they have acquired a good flavour, drain, and dip them in batter made with a good handful of flour, a spoonful of sweet oil, a little salt, and some beer stirred in by degrees; lastly, fry of a good colour.

128.

Langue de Bœuf aux fines Herbes.—*Neat's Tongue with fine Herbs.*

Cut a neat's tongue, either roasted, or cooked *à la braise*, into very thin slices. Put into the dish in which you intend serving the tongue, a little stock, a tea spoonful of vinegar, some capers, parsley, green onions, shallots, and a little chervil, all chopped very fine, add salt, coarse pepper, and crumbs of bread; then arrange the slices of tongue with the same seasoning on the top as underneath, finishing with crumbs of bread. Place the dish over a stove till the lower layer of ingredients become *à gratin*.* When you serve, add a little more stock as a sauce, and brown the top with a salamander.

129.

Langue de Bœuf en Bresolles.—*Neat's Tongue en Bresolles.*

Parboil a neat's tongue in water, and having taken off the skin, cut the tongue into small thin slices, about the size of half a crown; put them into a stewpan with parsley, green onions, and mushrooms, the whole cut small, whole pepper, and sweet oil. Set it over a very slow fire, adding a glass of white wine when it begins to boil, and, when quite done, a little cullis. Should it not be high flavoured enough, you may, in serving, add the juice of a lemon.

130.

Langue de Bœuf à l'Ecarlate.—*Neat's Tongue à l'Ecarlate.*

Rub a neat's tongue well with two ounces of saltpetre in powder; put it into an earthen pan with salt, pepper, a bay

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

leaf, and thyme; let it soak in this brine five or six days. When about to use the tongue, put it in cold water for three hours, then blanch it in boiling water, and, taking it out, boil it in another vessel by a slow fire two or three hours, adding at the same time a third of its brine, with carrots, onions, cloves, salt, pepper, and a sufficient quantity of water. When done, take it off the fire, leaving it to cool in its sauce. Serve cold.

131.

Langue de Bœuf aux Cornichons.—*Neat's Tongue with Gherkins.*

Having soaked a neat's tongue, blanch it for half an hour, then leave it to cool, and, when quite cold, trim it neatly: season some long strips of bacon with salt, large pepper, and a few cloves, together with parsley and green onions chopped very fine; lard the tongue with this bacon, and put it into a saucepan, into which throw some thin slices of bacon, some veal and beef chops, carrots, onions, a bay leaf, thyme, and several cloves; moisten the whole with stock, and let the tongue cook by a slow fire four hours; when done, take off the upper skin, and serve with some red cullis, into which put some chopped gherkins.

132.

Langue de Bœuf à la Persillade.—*Neat's Tongue with Parsley.*

Having blanched a neat's tongue a quarter of an hour in water, lard it with fat bacon, and put it into a pot to boil with any piece of beef you may have doing. When done, and the skin taken off, cut it rather more than half through the middle lengthwise, so that it may open in two parts without the pieces separating, and serve it up with some stock, white pepper, and parsley shred fine, adding, if you choose, a sprinkling of vinegar,

133.

Langue de Bœuf en Gratin.—*Neat's Tongue en Gratin.*

Take a neat's tongue; and, after having blanched it, put it into a stewpot, and let it boil with any other meat till the skin will come off easily; then cut it into pieces, and shred small some parsley, green onions, five or six leaves of tarragon, three shallots, a few capers, and an anchovy; next mix a handful of grated crumbs of bread with a piece of butter half the size of an egg, and a part of the herbs you have shred, and arrange these for the table in a dish that will stand the fire; upon these crumbs, &c. place half the slices of tongue, then the remainder of the crumbs, with a second layer of the tongue, seasoning with salt and coarse pepper, and moistening the whole with three or four spoonfuls of stock and half a glass of wine. Let the whole stew over a stove till it forms a *gratin* in the bottom of the dish. When you serve, add a little more stock, merely as a sauce.

134.

Cervelles de Bœuf en Matelotte.—*Beef Brains en Matelotte.*

Clean and wash the brains carefully, removing the thin membrane that encloses them; let them soak for some hours, then boil them half an hour in water, mixed with some wine or vinegar, onions, thyme, bay leaves, parsley, and salt. When they are done, strain them. Brown some onions in butter, sprinkle them with flour, moisten them with the wine in which the brains were dressed, to which add, if you please, some mushrooms: dish the brains, pouring your ragout over them.

135.

Cervelles de Bœuf Marine.—*Marinade of Beef Brains.*

Make a marinade with a piece of butter rolled in flour, a little water, salt, pepper, vinegar, a clove of garlic, a few shallots,

three cloves, some parsley and green onions: make the marinade lukewarm, stirring it at the same time over the fire; put in some brains that have been soaked in lukewarm water, cut them in slices of half a finger in thickness, let them soak for two hours, then strain, and sprinkle them with flour: lastly, fry them, and dish up with fried parsley.

136.

Filet de Bœuf à la Broche.—*Roasted Fillet of Beef.*

The fillet is the tender under part of the sirloin. Tie it up and trim it ready for dressing. Lard it fine, and let it soak at least twelve hours, in some good oil, salt, pepper, bay leaves, and sliced onions; after which put it on the spit, and roast by a quick fire. It should not be too much done, and should be served up with a sauce consisting of its own gravy, with a dash of vinegar, a shallot, salt, and pepper.

137.

Filet de Bœuf piqué à la Broche.—*Roasted and Larded Fillet of Beef.*

Take off the superfluous fat, and tie the fillet ready for cooking: lard it at each extremity, leaving the middle without lard: let it soak some days in oil, seasoned with onions, parsley, lemon-juice, and pepper. Truss it in the form of a S, or a round, and roast it till it attains a good colour. Dish it with any sauce you may think best.

138.

Filet de Bœuf à la Chicorée.—*Fillet of Beef with Endive.*

Prepare the fillet according to the preceding receipt, and dish it with a ragout of endive under it.

139.

Filet de Bœuf à la Sauce Tomate.—*Fillet of Beef with Love-Apple Sauce.*

Prepare the fillet in the same manner as the preceding, and dish it over tomata sauce.

140.

Bifteck de Filet de Bœuf.—*Fillet of Beef-Steak.*

Cut the fillet into moderately thin and rounded slices, trim the edges of them, and take off all the skin and fat: season with salt and coarse pepper. Soak the steaks in lukewarm melted butter, then broil them over a quick fire: dish quickly, and do not let them be too much done. They may be served either in a *sauce piquante* or clear gravy, to which are sometimes added potatoes, peeled and cut in long slices, and fried in butter till they are well browned, being then sprinkled with salt, and placed round the steaks.

141.

Bifteck aux Pommes de Terre.—*Beef-Steaks with Potatoes.*

(See receipt 140.) The only difference is, that you use a rump-steak instead of the fillet.

142.

Bifteck au Beurre d'Anchois.—*Beef-Steaks with Anchovy Butter.*

This is a very excellent dish. Prepare the steaks as in the preceding receipts, and serve them up quickly on some anchovy butter. (See SAUCES.)

143.

Bifteck de Filet de Bœuf aux fines Herbes.—*Fillet of Beef-Steak with fine Herbs.*

Cut and prepare the fillet of beef into steaks, as above directed, then beat them flat; let them soak in melted butter, with salt and pepper: after a little time broil them over a quick fire, and serve them full of gravy upon a piece of cold butter, previously mixed with finely chopped parsley and a very little lemon-juice or vinegar.

144.

Rognons de Bœuf à la Bourgeoise.—*Beef Kidneys à la Bourgeoise.*

Cut the kidneys in thin slices, and set them upon the fire with a piece of butter, some salt, pepper, parsley, green onions, and a clove of garlic, the whole shred fine: when done, take them off the fire: they should not broil too long, otherwise they become tough: add, when serving, a few drops of vinegar, and a little cullis. Beef kidneys may also be served, cooked *à la braise*, with shallot sauce, or *sauce piquante.*

145.

Rognons de Bœuf au Vin Blanc.—*Beef Kidneys with Wine Sauce.*

Cut the kidneys into thin slices, sprinkle them with flour, and fry them in butter, with salt, pepper, parsley, and green onions, shred fine. When fried, moisten them with white wine, then add a little stock, and dish up.

146.

Rognons de Bœuf à la Parisienne.—*Beef Kidneys à la Parisienne.*

This dish is prepared the same as kidneys *à la bourgeoise* (See No. 144.)

147.

Hachis de Bœuf—*Hashed Beef.*

Chop three or four onions very fine, and stir them over the fire with a piece of butter and a little flour till nearly done and well browned, then moisten them with a little stock and half a glass of wine, adding some salt and coarse pepper; let them stew till they are thoroughly done, and very little sauce remains, then put in the cold beef, minced small, and let the whole simmer till it has taken the flavour of the onion. When you serve, add a spoonful of mustard and a little vinegar.

148.

Cœur de Bœuf à la Poivrade.—*Ox's Heart à la Poivrade.*

Take an ox's heart, cut it in slices, and let it soak some days, as you would a larded fillet of beef; when you wish to dress it, broil it, and dish up on a *poivrade* sauce.

149.

Tendons de Bœuf à l'Allemande.—*Beef Tendons à l'Allemande.*

Take two or three pounds of the breast of beef and cut it into three or four pieces of equal size; blanch them for a short time in boiling water; take also half a large cabbage, and blanch it for a quarter of an hour; then boil your breast of beef with some stock, a bunch of parsley and green onions, a clove of garlic, two cloves, a bay leaf, and a little thyme and basil. When it has boiled an hour, put in the half cabbage, previously cut in three pieces, well squeezed and tied together, also four large whole onions: when they are all nearly done, add four sausages, a little salt and coarse pepper; then finish the stewing till there remains very little sauce; strain the meat and vegetables, and wipe

off the loose fat with a cloth. Serve the meat in the centre of the dish, with the cabbage and onions round it, and the sausages placed on the meat; strain the remaining sauce through a sieve, and take off the fat, then pour it over the meat.

150.

Saucissons de Tranches de Bœuf.—*Beef Sausages.*

Take two beef-steaks, about the size of two hands, and the thickness of a finger, beat them well to make them flat, and pare the edges of them; then mince the parings with beef suet, parsley, green onions, mushrooms, two shallots, and some basil leaves, the whole shred fine, and mixed into a forcemeat with the yolks of four eggs; spread this forcemeat on the slices of beef, and roll them up in the form of sausages; tie them with packthread, and stew them with a little stock, a glass of wine, some salt, pepper, an onion stuck with two or three cloves, a carrot, and a parsnip; when they are done, strain the liquor, and, having skimmed off the fat, reduce it over the fire to the consistence of a sauce. Take care that the sauce be not too highly flavoured, and serve it over your sausages; or they may be served with any ragout of vegetables you may think fit. To serve the sausages cold, as a dish in the second course, reduce the sauce by letting it boil with the sausages till almost all the fat be consumed; then let them stand to cool with what remains of sauce adhering to them, and serve upon a napkin.

151.

Aloyau.—*Sirloin of Beef.*

This is usually served roasted, with a sauce in a boat or saucer, composed of some of the gravy of the fillet or under part of the sirloin, mixed with a tea spoonful of good vinegar, some chopped shallot, and pepper and salt.

152.

Gras-double en Fricassée de Poulet.—*Fricasseed Tripe.*

Scrape and clean some tripe very carefully; cut it into small pieces, and wash them several times, first in boiling, and then in cold water. Next, boil them with some sliced onion, a clove of garlic, and a few cloves. When done, shake them up over the fire in a little butter, with a pinch of flour in it; moisten with a spoonful or two of white stock, and thicken and colour with some yolks of eggs. A little shred parsley is considered an improvement by some persons.

OF VEAL.

153.

Veal should be six weeks or two months old. If younger, it is insipid; and if older, it is not sufficiently delicate. It should be from a suckling calf, the flesh and other parts being then more tender, delicate, and easy of digestion. Every part of veal is good to eat. The internal parts, when *quite* fresh, are likewise used. That a calf's head may be white, the animal should bleed to death.

154.

Tête de Veau au Naturel.—*Calf's Head au Naturel.*

Take out the jaws, and let the head soak for a night in cold water; then blanch it in boiling water, and afterwards cook it in a *blanc,* made by boiling a handful of flour in water. When it is quite done, let it drain: then open the brain, and dish it with a *sauce piquante,* poivrade sauce, or sauce *à la ravigotte.*

155.

Tête de Veau au Naturel.—*Calf's Head au Naturel.*

SECOND RECEIPT.

Take out the jaws, and let the head remain a whole night in cold water, then blanch it: boil a handful of flour in water and put the calf's head into the pot, with a bunch of parsley and green onions, carrots and parsnips, and when it is done and drained, serve it up with a vinegar sauce.

156.

Tête de Veau à la Vinaigrette.—*Calf's Head à la Vinaigrette.*

This is only another name for the calf's head au naturel; excepting that the head is served up garnished with very finely chopped parsley and shallot, or green onions, which is intended to be mixed, on the plate, with the oil and vinegar.

157.

Tête de Veau marinée.—*Marinade of Calf's Head.*

Cleanse a calf's head, soak it in cold water, then blanch it in boiling water. Cook it in some flour and water, with salt and pepper, onions and other roots; when done, you may serve it up *au naturel* with vinegar sauce. If you would marinate it, it must only be three quarters done; then let it drain; afterwards skin the tongue, the lower part of the cheeks, and the brains; cut the tongue down the middle, and let it marinate with some salt, pepper, vinegar, butter, flour, and some bay leaves, made lukewarm; then put in the calf's head, and let it soak for two or three hours. This marinade is only used to cook calves' heads from which the brains have been taken for *entrées*.

158.

Tete de Veau farcie à la Bourgeoise.—*Calf's Head à la Bourgeoise.*

Take a calf's head well cleansed and scalded, then skin it, being careful not to cut the skin: next, take out the brains, the tongue, and the eyes, and lastly, cut the cheeks from the bone: make a forcemeat with the brains, some fillet of veal, and beef suet, salt, pepper, shred parsley, green onions, thyme, and basil, half a bay leaf, two spoonfuls of brandy, and the white and yolks of two eggs: then take the tongue, the eyes, (having taken out the black part,) and the cheeks, parboil and hash them, and put them with the forcemeat into the skin you have taken off the head, folding it like a purse, and sewing it up; tie it in its natural form, and stew it in a vessel just large enough to contain it, with half a pint of white wine, twice as much stock, a bunch of parsley and green onions, a clove of garlic, some salt, pepper, onions, and three cloves. Let it stew gently three hours, then drain off the fat, and dry it with a cloth: strain part of the broth through a sieve, adding a little cullis, if you have any, and a sprinkling of vinegar, and reducing these over the fire to the consistence of a sauce, to be served over the head. A calf's head done thus, may be served cold in the second or third course; in which case, add a little more wine, salt, and pepper, but less stock, and leave it to cool in its own broth: serve upon a napkin.

159.

Tête de Veau à la Sainte Ménéhould.—*Calf's Head à la Sainte Ménéhould.*

Take out the jaws, and cut off the snout close to the eyes. Put the head into a a stewpot with water, skim it clean, and then add a bunch of parsley and green onions, two cloves of garlic, a bay leaf, thyme, and basil, salt, pepper, and three

cloves: when the head is done, drain it, and take out the bones which are over the brains, then dish the meat, pouring over it a sauce made thus: a piece of butter rather larger than an egg, a little flour, some salt and coarse pepper, with the yolks of three eggs, and two spoonfuls of vinegar; mix all these together, add half a cupful of stock, and thicken the sauce upon the fire. Having poured the sauce on the head, grate some bread upon it, baste with butter, and brown it in an oven, or with a salamander. Lastly, drain off the fat, and serve with *sauce piquante.*

160.

Poitrine de Veau frite.—*Breast of Veal fried.*

Take the tendons of a breast of veal and cut them in slices about the thickness of a finger, then blanch them in boiling water: put a piece of butter mixed with a spoonful of flour into a stewpan, with salt, pepper, parsley, vinegar, green onions, thyme, a bay leaf, basil, three cloves, onions, carrots, or turnips, and a little water: mix these over the fire till they are lukewarm. Steep the meat in this marinade three hours; and then, having dried and floured it, fry of a good colour, and serve, garnished with fried parsley. Fowls, rabbits, &c. may be flavoured in the same manner after being cut up.

161.

Poitrine de Veau aux petits Pois.—*Breast of Veal aux petits Pois.*

Take a breast of veal and cut it in slices, warm it over the fire, adding a pint or two of peas, a piece of butter rolled in flour, and a bunch of parsley and green onions; moisten with some good stock. When the meat and vegetables are done, salt and serve them with a thick sauce.

162.

Poitrine de Veau farcie.—*Breast of Veal stuffed.*

Take a breast of veal with the skin on, separate the skin from the flesh as far as the extremity of the tendon, put a meat stuffing between the skin and the flesh, then sew it up that the stuffing may not fall out; let it stew with some thin slices of bacon, some good stock, salt, pepper, a bunch of parsley, green onions, thyme, basil, and bay leaves; when done, take off the fat from the remaining sauce, pass it through a sieve, and add to it a little gravy and a sprinkling of flour, reducing it to a proper consistence.

163.

Poitrine de Veau farcie.—*Breast of Veal stuffed.*

SECOND RECEIPT.

Saw off the ends of the bones from a breast of veal, cut open the skin and sides, and put between any stuffing you like: sew up the joint so that the stuffing may not come out: dish with any sauce or ragout of vegetables you prefer, as lettuces, young peas, gherkins, or roots of any kind.

164.

Poitrine de Veau de différentes Façons.—*Breast of Veal different ways.*

To fricassee a breast of veal like fowls, parboil it, and then turn it a few times over the fire with a bit of butter, a bunch of parsley and green onions, and some mushrooms; next, shake in a little flour, moisten with stock, and when it is done and skimmed, thicken with the yolks of three eggs beat up with some milk: before you serve, add a dash of vinegar. Tó dress it with cabbage and bacon, cut it in pieces and parboil it; parboil also a cabbage and a bit of streaked bacon cut in slices,

leaving the rind on; tie each separately with packthread, and let them stew together with good stock: do not season it, on account of the bacon. When the whole is done, take out the meat and cabbage and put them into the tureen you serve them in: take the fat off the broth, put in a little cullis, and reduce the sauce, if there be too much, over the fire: mind it is well flavoured, and serve it thick over the meat. A breast of veal may be served also *en fricandeau*, or *à la braise*, with a ragout of asparagus. The brisket part is excellent with young peas: it should be cut and parboiled, and put, with the peas, a slice of butter, and a bunch of parsley, into a stewpan over the fire, being moistened with good stock and a little cullis.

165.

Poitrine de Veau au Roux.—*Breast of Veal with thick Sauce.*

Take a breast of veal, cut in pieces as before, or whole; stir a small slice of butter and a spoonful of flour over the fire, and, when of a good colour, put in a pint of water or some stock, and then the veal; stew over a slow fire, and season with pepper and salt, adding a bunch of parsley and green onions, cloves, thyme, a bay leaf, basil, and half a spoonful of vinegar. When the meat is done, skim the fat off the sauce and serve thick, adding some *roux*, if requisite.

166.

Poitrine de Veau à la Braise.—*Breast of Veal à la Braise.*

Place in a braising-pan some slices of streaked bacon; add parsley, green onions, thyme, bay leaf, cloves, carrots, pepper and salt; then put in the breast of veal, adding a glass of white wine, and enough water or stock to cover it; stew by a gentle fire for several hours, hermetically closing the lid of the pan, to prevent evaporation.

167.

Poitrine de Veau au Coulis de Lentilles ou Coulis de Pois.—*Breast of Veal with Purée of Lentils or Peas.*

Cut a breast of veal in pieces, about the size and length of a finger; blanch them in boiling water, then stew them with good stock, half a pound of streaked bacon cut in slices, a bunch of sweet herbs, a clove of garlic, and a little salt; whilst these are cooking, stew half a quartern of lentils, or dry peas, in some water or stock, and, when well done, strain them through a sieve; if the purée be of peas, before you strain it have ready a handful of spinage, boiled in water, squeezed and pounded, and put it into the purée to make it look green; add the purée to the veal broth, put in the meat and bacon, and serve the whole in a tureen.

168.

Côtelettes de Veau au petit Lard.—*Veal Cutlets with streaked Bacon.*

Cut some neat cutlets thin; put them in a stewpan, with some slices of streaked bacon, butter, parsley, green onions, and shallots, all shred fine, with a little salt and pepper; let them cook over a slow fire, turning from time to time. When done, take them out, and put into the stewpan a little stock, and half a glass of wine; let these boil about seven minutes; then put the cutlets in again, together with the yolks of some eggs, beat up in a little broth. Let the whole thicken on the fire, and serve with a few drops of vinegar.

169.

Côtelettes de Veau frites.—*Fried Veal Cutlets.*

Cut some cutlets nicely, and stew them in their own gravy, with a little bacon, and all sorts of fine herbs shred fine, also

some vinegar, salt, and pepper. Reduce the sauce, till sufficiently thick to adhere to the cutlets; then sprinkle them with flour, fry, and serve with fried parsley.

170.

Côtelettes de Veau en Papillottes.—*Veal Cutlets en Papillottes.*

Cut some cutlets rather thin, and put them into square pieces of white paper, with salt and pepper, also parsley, green onions, mushrooms, shallots, and crumbs of stale bread, all shred very fine, and mixed with a little oil or butter; twist the paper round the cutlets, letting the end of the bone of the cutlet remain uncovered; rub the outside of the paper with butter; lay the cutlets upon the gridiron, over a slow fire, with a sheet of buttered paper under them. When done, serve them in the papers. According to some cooks, you may add crumbs of bread to the herbs with which you season the cutlets.

171.

Côtelettes de Veau panées et grillées.—*Veal Cutlets breaded and broiled.*

Cut the edges of some cutlets neat; season them with salt and coarse pepper; make a little butter lukewarm, and dip each cutlet into it; then put them in a stewpan, in which must be some crumbs of bread; turn them in this, then take them out and put in some more bread crumbs: half an hour before dishing, put them on the gridiron over a slow fire, that the crumbs of bread may not be too much browned. When done, dish them, either with a clear gravy, clear sauce piquante, or without any sauce.

172.

Côtelettes de Veau à la Lyonnaise.—*Veal Cutlets à la Lyonnaise.*

Take a neck of veal cut into steaks, the chine bone being taken out; lard them with anchovies, bacon, and gherkins, seasoning with salt, coarse pepper, parsley, green onions, and shallots; let them stew by a slow fire, between two slices of bacon, and, when done, serve with a sauce made thus: shred fine some parsley, green onions, and shallots, and put them into a stewpan with salt, coarse pepper, and butter mixed with flour, add a spoonful of good stock, and thicken over the fire. When you serve, add the juice of a lemon.

173.

Blanquette de Veau.—*Blanquette of Veal.*

The *blanquette* is generally made from the remains of any piece of roast veal. Cut it in thin slices; put them in a stewpan with some fresh butter, a sprinkling of flour, some salt, pepper, a small bunch of parsley and green onions, and a bay leaf or two; mix these together, and moisten with some stock; let the whole boil gently five minutes, then serve with a thickened sauce, made by adding the yolks of some eggs and a little vinegar, moving the same over the fire till of a proper consistence.

174.

Blanquette de Veau.—*Blanquette of Veal.*

SECOND RECEIPT.

Cut some veal, which has been previously roasted, into small pieces, about the size of a penny; then clarify and reduce two ladlefuls of white cullis or *velouté* with a little jelly; thicken this with the yolks of three eggs, and add about a quarter of a pound of fresh butter, a little blanched parsley, and the juice of a lemon; put your blanquette into this sauce, and serve it quite hot.

175.

Fricandeau de Veau.—*Fricandeau of Veal.*

Cut some slices of a fillet of veal, the thickness of two fingers; lard them well on one side with streaked bacon, then put them in a stewpan with some carrots, onions, a bunch of parsley and green onions, bay leaves, thyme, cloves, salt, pepper, and a glass of water or stock. When done, take them out, strain the sauce, and reduce it till scarcely any remains; arrange the pieces of fricandeau in the dish, the larded side upwards; then moisten the remainder of the sauce with a little stock, and serve it under the fricandeau. You may also serve a fricandeau upon a ragout of endives, of spinage, or of young peas; but the most usual way is to dish it on sorrel.

176.

Fricandeau de Veau.—*Fricandeau of Veal.*

SECOND RECEIPT.

Take some pieces of fillet of veal, about two or three fingers thick; lard one side of them with large pieces of bacon, well seasoned, and put them in a braising-pan,* with all kinds of vegetables, and a large bunch of parsley, green onions, thyme, basil, and bay leaves; cover the whole with thin slices of bacon: then moisten with good jelly broth, and let it simmer four hours. Next, take out the slices of bacon, and put the veal in another brasier, skimming off the fat of the sauce which remained in the first, and passing it through a silken sieve into the other; lastly, reduce the sauce over a hot stove, and, when it is rather thick, turn the meat alternately on every side, that it may be equally coloured, and serve it up on sorrel or endive.

* *Brasier*, or *braising-pan*, is a sort of oblong camp-kettle, with a bordered lid, on which, and secured by the border, is put small burning coal, charcoal, or wood ashes.

177.

Fricandeau de Veau.—*Fricandeau of Veal.*

THIRD RECEIPT.

Take a slice of a raw fillet of veal, about the thickness of two fingers, lard it with streaked bacon, and put it into boiling water; let it boil up once, and then stew it with a bunch of parsley and green onions, thyme, a bay leaf, and basil: when it is done, take it out of the stewpan; skim off the fat, and strain the sauce through a sieve into another stewpan, where it must remain, over the fire, till nearly consumed; then put to it the fricandeau, and, when the sauce hangs well about the larded side, place it on a dish for table. Toss up what remains of the sauce in the stewpan, with a little cullis, and a very little stock; taste it, to determine the flavour, and serve it under the fricandeau. Every kind of fricandeau may be dressed according to this receipt.

178.

Cervelles de Veau en Matelotte.—*Calf's Brains en Matelotte.*

Take some calf's brains; carefully strip off the thin skin which covers them, and, when well cleansed, let them soak for three hours in cold water; then blanch them for ten minutes in boiling water, with a handful of salt and a little vinegar; take them out, and immerse them again in cold water. The brains being thus prepared, put them in a saucepan, with some bacon, roots, young onions, parsley, &c. cut and seasoned; moisten with some white wine, and let them stew almost an hour; while they are stewing, take some onions, and broil them in butter; make a *roux* with some white wine, gravy, mushrooms, and a bunch of fine herbs; put the onions in this sauce, and let it all stew together; when done, drain the brains, pouring the sauce over them, and serve.

179.

Cervelles de Veau en Matelotte.—*Calf's Brains en Matelotte.*

SECOND RECEIPT.

Take the brains from two calves' heads; clean them perfectly according to the preceding receipt; then stew them in white wine and stock, adding salt, pepper, and a bunch of parsley and green onions. Make a separate ragout of small onions and roots, which serve over the brains.

180.

Cervelles de Veau en Marinade.—*Calf's Brains en Marinade.*

Make a sort of paste with three handfuls of flour and a tumblerful of lukewarm water, then melt in it a slice of butter, about the size of a nut; season with salt, and add two whipped eggs, (yolks and whites.) Cook the brains in a marinade; cut them in four pieces, and, dipping each piece in the paste, fry. When of a good colour, dish with fried parsley.

181.

Cervelles de Veau au Beurre Noir.—*Calf's Brains with black Butter.*

Take three or four brains; clean, soak, and blanch them as before; then make ready a saucepanful of boiling water, with a little salt and half a glass of vinegar in it. When the brains have blanched five minutes, move them into the vinegar, salt, and boiling water, and let them remain in it till it becomes cool; this will render them firm. Next, cook them in a good marinade for three quarters of an hour, and, when about to serve up, pour some black butter into the dish, and garnish with fried parsley. To make black butter, put half a pound of butter into a saucepan, placed by the side of

a stove; let it heat sufficiently for the butter to become brown; you must be careful not to skim off the froth, for it is this froth which darkens the butter. Boil, separately, the following ingredients in a tumblerful of white vinegar, any sorts of spices, cloves, salt, coarse pepper, and shallots cut in slices; reduce it to two thirds of the quantity, pour the butter over this through a sieve; then strain the whole, and it is ready for use.

182.

Cervelles de Veau frites.—*Fried Calf's Brains.*

Wash, pick, and blanch them in the same way as those done *en matelotte,* then cut them into several pieces. Next, put them into a dish with salt, pepper, and vinegar. When they are ready to fry, drain, flour, and put them into the friture. When done, serve with fried parsley.

183.

Foie de Veau à la Marinière.—*Calf's Liver à la Marinière.*

Cut a calf's liver into thick slices, and put them into a saucepan with a slice of butter, salt, and pepper, letting them brown in the butter. When done on one side, turn them on the other, and, the whole being well browned, take them out of the stewpan, and put in some parsley, green onions, shallots, and capers, all shred fine, also half a pint of wine; boil these together for a minute or two; then put in the pieces of liver; warm them up without boiling, and serve quick.

184.

Foie de Veau à la Bourgeoise.—*Calf's Liver à la Bourgeoise.*

Cut a calf's liver into slices, and put them into a saucepan with parsley, shred onions, and a piece of butter; warm them over the fire, adding a little flour; then moisten with stock, a

spoonful of vinegar, salt, pepper, and spices. Cook till done, and serve.

185.

Foie de Veau à la Bourgeoise.—*Calf's Liver à la Bourgeoise.*

SECOND RECEIPT.

Cut a calf's liver in slices, and put it into a stewpan, with shallot, parsley, and green onions, shred fine, and a piece of butter; shake it over the fire, and dredge in a little flour. Then moisten with a tumblerful of water, and as much white wine, adding salt and coarse pepper; let this boil half an hour; then beat up the yolks of three eggs, with two spoonfuls of strong vinegar. When the liver is quite done, and the sauce nearly consumed, put in the eggs, thickening the sauce over the fire. Serve up quick.

186.

Foie de Veau à la Bourgeoise.—*Calf's Liver à la Bourgeoise.*

THIRD RECEIPT.

Lard a calf's liver with some large bits of bacon, previously rolled in finely shred parsley, pepper and salt. Make a *roux*, with some butter, flour, meat stock, pepper, and salt; add a bunch of sweet herbs, some carrots, and rind of bacon; let this sauce boil for two hours, and then put into it the calf's liver, together with a large glass of red wine. The liver will be done in an hour, when it must be served with the sauce strained over it.

187.

Foie de Veau à la Broche.—*Roasted Calf's Liver.*

Take a calf's liver and lard it with streaked bacon; roast and baste it frequently with its own gravy. When done, serve.

188.

Foie de Veau à la Braise.—*Calf's Liver à la Braise.*

Lard a calf's liver with bits of bacon, seasoned with garlic, fine herbs, salt, and pepper. Put it into a stewpot with half a tumblerful of water, some slices of bacon, part of a calf's foot, a bunch of parsley, onions, thyme, and bay leaves, salt, pepper, and spices, a large onion stuck with cloves, and half a glass of wine. Take particular care that the lid of the pot is well closed. When it begins to boil, cover up your fire with hot cinders, and let it continue cooking by a very slow fire for three or four hours. Calf's liver being very apt to burn and adhere to the pot, it should be placed upon little sticks, crossed at the bottom of it. Before serving up, take off the grease, and strain the sauce through a sieve. It is usually served cold, surrounded by its jelly.

189.

Filets de Veau à la Provençale.—*Sliced Veal à la Provençale.*

Take some cold roast veal; cut it in thin slices; then make a sauce with a piece of butter rolled in flour, half a glass of oil, parsley, green onions, and shallots, all shred fine, adding some salt and pepper. Thicken the sauce over the fire, so gradually that the oil continues mixed; lastly, squeeze in the juice of a lemon. Put the slices of veal into this sauce, and, warming them up without boiling, dish.

190.

Tendons de Veau à la Poulette.—*Veal Tendons à la Poulette.*

Cut the tendons of a breast of veal into little pieces two or three inches square; put some slices of bacon into a stewpan; place the tendons upon the bacon, with thyme, bay

leaves, parsley, green onions, three or four carrots, and as many onions; let them stew, moistening occasionally with some stock. When done, take them off the fire; thicken the sauce with the yolks of some eggs, and serve.

191.

Ris de Veau à la Purée d'Oseille.—*Sweetbreads with Sorrel.*

Sweetbreads are used in various ways in the French kitchen. In general, they are merely soaked for some time in lukewarm water, then blanched about seven or eight minutes, and put into any ragout. *A l'oseille,* they are prepared thus: soak and blanch two or three of them; then mix them in a saucepan with salt, pepper, a bay leaf, thyme, a bunch of parsley and green onions, and an onion stuck with cloves. When done, take them off the fire, drain, and serve them on a purée of sorrel.

192.

Ris de Veau piqués.—*Larded Sweetbreads.*

Soak and blanch four or five fine sweetbreads; lard them on the top; then bake them in an oven for three quarters of an hour; glaze* them a good colour, and serve on sorrel or endive à la crême.

193.

Ris de Veau aux fines Herbes.—*Sweetbreads aux fines Herbes.*

Shred very fine some parsley; add to it a clove of garlic, two shallots, and some mushrooms; mix these together with a piece of butter, about half the size of an egg, some fine salt,

* To *glaze,* is to reduce the sauce of any dish by heat till it adheres to the meat.

and coarse pepper; then take four veal sweetbreads, put them into a saucepan with some thin slices of bacon over them, adding a glass of white wine, and as much good jelly-broth; let the whole simmer over a slow fire. When the sweetbreads are done, skim the fat off the sauce you have made, which should be thick, mix it with a little clear cullis, then pour it over the sweetbreads.

194.

Langues de Veau à la Sauce Piquante.—*Calves' Tongues with sharp Sauce.*

Take six or seven calves' tongues, soaked, then blanched for about a quarter of an hour, and again put into cold water; next lard them with bacon well seasoned; cook them in a braising-pan, with some carrots, onions, cloves of garlic, thyme, bay leaves, and a kitchen ladleful of stock. When they have stewed over a slow fire for about three hours, skin them, glaze, and serve with *sauce piquante.*

195.

Oreilles de Veau.—*Calves' Ears.*

Take some calves' ears; scald them, pick the hair well off, and again blanch them; then put them into a stewpan, with a glass of white wine, some salt, pepper, thyme, bay leaves, parsley, green onions, and different kinds of roots; when done, serve them with *sauce piquante* or *à la ravigotte.* If you wish the ears fried, after having cooked them as above directed, dip them into whipped eggs and bread crumbs, and fry them. They may also be served with a purée of green peas.

196.

Oreilles de Veau à l'Italienne.—*Calves' Ears à l'Italienne.*

Scald eight calves' ears, pick the hair quite off, blanch them, and then plunge them in cold water; boil them in flour

and water, or simply in water; line your saucepan with slices of bacon; put in the ears, with a bunch of parsley and green onions well seasoned, and two or three slices of lemon, moisten with some jelly-broth and half a glass of good white wine; next cover the ears with thin slices of bacon, putting, over all, a piece of buttered paper. After they have cooked an hour and a half, drain and wipe them, and notch the ends neatly; serve with a sauce *à l'Italienne.*

197.

Pieds de Veau frits.—*Fried Calves' Feet.*

Take some calves' feet and chop them in two, (boning them, or not, as you like,) boil them in flour and water; then let them soak, together with a piece of butter rolled in flour, in some salt, pepper, vinegar, garlic, shallots, parsley, green onions, thyme, and bay leaves; when sufficiently flavoured with this marinade, flour and fry them covered with paste; serve with fried parsley.

198.

Pieds de Veau au Naturel, &c.—*Calves' Feet various ways.*

If you wish to serve calves' feet *au naturel,* when they are cleansed and boiled, drain and dish them hot, with salt, coarse pepper, and vinegar. If you wish to serve them *en fricassee de poulet,* cut them in small pieces when they are boiled, and put them in a saucepan with a large piece of butter, mushrooms, a bunch of parsley and green onions, two shallots, a bay leaf, thyme, and two cloves of garlic; warm them over the fire; then add a little flour, a glass of white wine, an equal quantity of stock, salt, and coarse pepper; let the whole boil half an hour over a slow fire; when the sauce is reduced to half the quantity, take out the herbs, and put in the yolks of some eggs; beat up with a spoonful of vinegar and as much stock; thicken, without letting it boil; then dish up quick.

199.

Pieds de Veau à la Sainte Ménéhould.—*Calves' Feet à la Sainte Ménéhould.*

Take four calves' feet, split them up the middle, scald them, tie them up, and let them stew in a good *braise;* when done, and the sauce nearly consumed, let them cool, then take them out, and grate some crumbs of bread over them; baste lightly with the fat of the *braise,* and broil of a fine colour.

200.

Ragoût de Veau à la Bourgeoise.—*Ragout of Veal à la Bourgeoise.*

Melt a piece of butter, and brown two spoonfuls of flour in it, then put in the piece of veal, and move it about till the flour adheres well to it; pour some warm water upon it, and stir till it boils, adding, also, some salt, pepper, two bay leaves, and a little thyme; let this boil an hour, then put in either onions, peas, mushrooms, carrots, morels, or any other vegetables. If you intend it for a white ragout, thicken with eggs: be sure it is well salted.

OF MUTTON.

201.

Gigot à l'Anglaise.—*Leg of Mutton à l'Anglaise.*

Lard the fleshy part of a leg of mutton with fat bacon, tie it with packthread, and put it in a pot just large enough to contain it, with some stock, a bunch of parsley and green onions, a clove of garlic, three cloves, a bay leaf, thyme, basil, salt and pepper. When done, let it drain; wipe off the fat with a cloth, and serve with a sauce made thus: put a tumblerful of stock,

and almost as much cullis, into a stewpan, with capers and anchovies, a little parsley, a shallot, and the yolk of an egg boiled hard: let the sauce boil a few minutes, and serve it with the mutton.

202

Gigot à l'Eau.—*Leg of Mutton boiled.*

Lard a leg of mutton with bacon and anchovies, tie it with packthread, and put it into a pot just large enough to contain it, with a pint of water, and as much stock; when it boils, add a bunch of parsley and green onions, half a clove of garlic, three shallots, two cloves, two onions, a carrot, and a parsnip. When the meat is done, strain off the broth, skim it, and let it remain upon the fire till reduced to a strong gravy *en glace*, as in a fricandeau: pour this over the mutton, detaching what may remain in the stewpan by the addition of a few spoonfuls of stock, or (if you have any) of cullis; serve it, when strained, over the mutton.

203.

Gigot à l'Eau.—*Leg of Mutton boiled.*

SECOND RECEIPT.

Take out the bone of a leg of mutton from the bull's eye to the rump bone; lard with large pieces of bacon, and season with salt, pepper, garlic, and spices, tie it neatly with packthread; put it in a saucepan: then cover it with thin broad slices of bacon, carrots, onions, cloves of garlic, three bay leaves, and thyme; moisten with water a little salted, then boil for five hours: take off the packthread, and put the mutton on a dish, with a little of the gravy in which it has been boiled passed through a sieve and poured over it. Some cooks add a glass of white wine and a little shred parsley, when the mutton is in the saucepan.

204.

Gigot à l'Etouffade.—*Leg of Mutton à l'Etouffade.*

Cut a little open the knuckle of a leg of mutton, and lard it with fat bacon, seasoning the larding with salt, fine spices, parsley, green onions, and shred shallots; line your earthen pot with slices of bacon, tie up the leg of mutton and put it in, with carrots, a bunch of parsley, green onions, thyme, bay leaves, some cloves of garlic, and a spoonful of brandy; cover up the saucepan; cook over a slow fire for three hours, and when done, strain off the fat from the sauce, and serve.

205.

Gigot à la Hollandaise.—*Leg of Mutton à la Hollandaise.*

Put a leg of mutton into boiling water, minding that the water boils up quickly. When it is in, add some salt. Boil separately some turnips, well skinned and washed. Let the leg of mutton be done exactly at the time wanted, as it should not stand after it is done. If it weighs six pounds, it should boil an hour and a half; and so on, according to the quantity, reckoning a quarter of an hour for each pound of meat.

206.

Gigot aux Cornichons.—*Leg of Mutton with Gherkins.*

Put a leg of mutton into a saucepan just large enough to contain it, with a little stock or water, a bunch of parsley and green onions, a clove of garlic, thyme, bay leaves, basil, two onions, two carrots, a parsnip, salt and pepper: when the mutton is done, strain off the sauce, skimming and reducing to a thick jelly. Put this over the mutton, and serve in the same dish a ragout of gherkins, made by cutting some gherkins into two or three pieces, (according to their size,) parboiling them a minute or two, to take off their acidity, and putting them into a thick sauce.

207.

Gigot aux Choux-fleurs.—*Leg of Mutton with Cauliflowers.*

Boil a leg of mutton *à l'Anglaise* and put it upon a dish for table, then arrange the cauliflowers round it, having first blanched and afterwards boiled them in another water, with a piece of butter and salt; lastly, pour over them a good sauce, made with cullis, a slice of butter, salt, and coarse pepper, and thickened over the fire. When you serve, add a little vinegar.

208.

Gigot aux Choux-fleurs glacé de Parmesan.—*Leg of Mutton with Cauliflowers and Parmesan.*

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

209.

Gigot de Mouton Marine.—*Leg of Mutton marinated.*

Lard the upper part of a leg of mutton; let it soak for about twelve hours in a warm pickle of water, vinegar, garlic, cloves, onions, thyme, bay leaves, parsley, green onions, salt, and pepper; then roast it, basting with its pickle; serve with a high flavoured sauce; or, if you prefer it, pass your marinade through a sieve, reduce it over the fire to the consistence of a sauce, add a little butter to thicken it, and serve. If you intend to use your marinade in this way as a sauce, you must put in very little salt.

210.

Gigot à la Régence.—*Leg of Mutton à la Régence.*

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

211.

Gigot à la Kretschmer.—*Leg of Mutton à la Kretschmer.*

Raise the skin of a leg of mutton carefully with a knife, take out the bone, then take half a pound of fresh butter, or a quarter of a pound only, if the leg is small; add salt, pepper, parsley and green onions shred fine, and a pinch of flour: make of this a kind of sausage, which you must put in the inside of the leg in place of the bone. Place it thus on the spit, keeping the meat together with skewers and packthread. Before you roast it, salt, pepper, and bread it in the following manner: moisten it well with oil, grease, or lukewarm butter, and then roll it in crumbs of bread, making them adhere as thickly as possible; sprinkle it over thus with as much flour as will remain on; put it before the fire, and let it turn gently on the spit. While roasting, dredge it again with flour, but be careful not to baste it with any kind of liquid. The crumbs of bread, flour, and grease will adhere together and form a crust which will totally prevent the evaporation of the gravy of the meat.

212.

Gigot panachée.—*Leg of Mutton larded.*

Lard it with gherkins, ham, and bacon, tie it with packthread, and put it into a vessel just large enough to contain it, with half a pint of stock, a glass of white wine, a slice of ham, parsley and green onions, three cloves, a clove of garlic, thyme, basil, and a bay leaf; stew it three or four hours over a slow fire, and strain part of the sauce through a sieve; skim

and add the yolks of three eggs, boiled hard and minced, capers, an anchovy, and boiled parsley; add also the slice of ham which was stewed with the mutton; mince all very fine, thicken it upon the fire with a little flour and butter, and serve it over the meat.

213.

Hachis de Mouton à la Bourgeoise.—*Hashed Mutton à la Bourgeoise.*

A roast leg of mutton is seldom all eaten on the same day; on the following one, therefore, a hash may be made of what remains. Cut off the skin, take away the coarse fibres, and having hashed the meat into small and thin pieces, put them into a saucepan; then reduce a few spoonfuls of cullis, adding it to your hash, with half a quarter of a pound of butter. Warm up the whole, taking care that it does not boil, and serve with soft poached eggs round.

214.

Emincé de Mouton.—*Minced Mutton.*

Mince the meat of a cold roast leg of mutton, and put it into a saucepan; make a *roux* moistened with a little stock and seasoned with salt and pepper; having reduced your sauce, add to it a piece of butter and some gherkins; put your mince-meat into this sauce, and let it cook gently without boiling. Serve with thin slices of bread round the dish.

215.

Côtelettes de Mouton.—*Mutton Chops.*

Cut a loin or neck of mutton into chops, and let them soak in melted butter, mixed with salt and pepper; also with parsley, green onions, and mushrooms, shred fine: cover them with bread crumbs, and broil them on a gridiron. Whilst they are cooking, pour a little of the butter over them from time to time, to prevent their burning or becoming too dry. They may be served either without sauce or with.

216.

Côtelettes de Mouton.—*Mutton Chops.*

SECOND RECEIPT.

Beat the cutlets, (previously neatly trimmed,) to make them lie flat and eat tender; sprinkle them with pepper and salt, and broil them over a quick fire for about ten minutes.

217.

Côtelettes de Mouton.—*Mutton Chops.*

THIRD RECEIPT.

Beat the cutlets well, then dip them into lukewarm butter, covering them thick with crumbs of bread, and seasoning them with pepper and salt. Broil over a bright fire for about ten minutes; place the chops upright, leaning one against another in the form of a crown. Serve them plain, or with a *maître d'hôtel* or clear gravy sauce.

218.

Côtelettes de Mouton à la Soubise.—*Mutton Chops à la Soubise.*

Cut some thick mutton chops and arrange them at the bottom of a stewpan; add one or two onions, a few sliced and blanched carrots, a bunch of parsley and green onions, and four or five spoonfuls of jelly stock, seasoning to your taste. Stew till the meat is entirely done, then take out the roots, put in a little glaze, and reduce over a large fire. When they are *à glace*, lay the chops on a cloth to drain off the fat, and serve them with onions *à la Soubise.* This dish is very good with the chops simply broiled and seasoned, and served on the onions *à la Soubise.*

219.

Carré de Mouton aux Légumes.—*Neck or Loin of Mutton aux Légumes.*

Take a neck or loin of mutton and lard it with lean bacon, having first taken out the bone; then roast it, and serve with a ragout of vegetables, such as of spinage, endive, sorrel, cucumber, cauliflowers, green or white harico beans, or potatoes.

220.

Carré de Mouton au Persil.—*Neck of Mutton with Parsley.*

Take a neck, loin, or saddle of mutton, trim it, and lift up the skin underneath, larding the whole with sprigs of fresh parsley: put it upon the spit to roast, and when the parsley is well dried, baste it with hog's lard from time to time till the meat is done, then toss up a little gravy, with some shallots cut small, salt and pepper, and serve it with the meat.

221.

Hachis de Mouton aux Concombres.—*Hashed Mutton with Cucumbers.*

Cut some cucumbers in very thin slices, having previously pared them and taken out the seeds; steep them two hours in vinegar and salt, drain them well, put them into a stewpan, and keep turning them over the fire, with a small piece of butter and a slice of ham, till they begin to be coloured, adding a little flour, and moistening with equal quantities of stock and gravy. If you have no gravy, let the cucumbers be more coloured before they are taken from the fire. They should then stew gently, the fat being skimmed off occasionally. When they are done, add a little cullis to thicken them, or, if you have not any cullis, put in a little more flour before you moisten them. Your ragout of cucumbers being thus prepared, take any joint of cold roast mutton, (the leg is best,) cut it into thin slices, and put it into the ragout to heat, not suffering it to boil.

222.

Carré de Mouton à la Conti.—*Neck or Loin of Mutton à la Conti.*

Take a loin or neck of mutton and trim it, lifting up the skin that is underneath; then take a quarter of a pound of streaked bacon, and two anchovies washed, cut them ready

for larding, and, shredding two shallots, some parsley and green onions, half a bay leaf, and three or four leaves of tarragon, very fine, dip the bits of bacon and anchovies into the shred herbs; then lard the mutton, and stew it three hours over a slow fire, with all the herbs that remain, a glass of white wine, and the same quantity of stock. When done, skim off the fat, and thicken the sauce over the fire with a little flour and butter; serve it with the mutton.

223.

Carré de Mouton à la Poivrade.—*Neck or Loin of Mutton à la Poivrade.*

Prepare properly two loins or necks of mutton, and lard them with bacon; let them soak a day or two in half a glass of oil and the juice of a lemon, with salt, pepper, two sliced onions, and some whole parsley. An hour before serving, roast, and then braise them till of a fine brown, serve with a *poivrade* sauce.

224.

Carré de Mouton à la Bourgeoise.—*Neck or Loin of Mutton à la Bourgeoise.*

Take a neck or loin of mutton and stew it in a saucepan with some stock, a glass of white wine, parsley, green onions, a clove of garlic, two cloves, salt, and pepper; when the stew is done, strain the sauce through a sieve, skim off the fat and reduce it; next, put in a piece of butter rolled in flour, and some chopped parsley; thicken it over the fire, adding the juice of a lemon or a little vinegar; serve the sauce over the meat.

225.

Carré de Mouton aux Lentilles.—*Neck or Loin of Mutton aux Lentilles.*

Cut the mutton into chops and stew them with good stock, a bunch of sweet herbs, and a very little salt; take also a pint

of lentils, boil them with some stock, rub them to a purée through a sieve, and add the soup of them to the stewed mutton chops. If you find the purée too clear, reduce it upon the fire; then take a tureen that will bear the fire, and put the mutton chops into it, with half the purée; cover them with some crumb of bread browned on one side, and set your tureen in the oven during an hour. When you are ready to serve, add the remainder of the purée.

226.

Haricot de Mouton.—*Haricot of Mutton.*

To make it *à la bourgeoise*, cut a shoulder of mutton in pieces about the width of two fingers, and a little longer; mix a little butter with a ladleful of flour, and put it over a slow fire, stirring it with a spoon till it becomes of the colour of cinnamon; then put in the pieces of meat, giving them two or three turns over the fire, and adding some stock, if you have any, or, if not, about half a pint of hot water, which you must stir in a little at a time, so that the flour and butter may be well tempered: then season with pepper and salt, adding parsley, green onions, a bay leaf, thyme, basil, three cloves, and a clove of garlic; set the whole over a slow fire, and when half done, skim off as much fat as you are able. Have ready some turnips, pared and cut in pieces, stew them with the meat, and when that and the turnips are done, take out the herbs, skim off the fat that remains, and reduce your sauce (if too thin) over the fire, to the consistence of a thick cream; then dish the turnips and meat for table with the sauce.

227.

Haricot de Mouton.—*Haricot of Mutton.*

SECOND RECEIPT.

Cut a neck or loin of mutton into pieces, and put them into a saucepan with a slice of butter over a quick fire; when the meat is partly done, and of a yellow colour, let it drain. Next, cut some turnips into long pieces, and stew them in the mutton fat,

and, when of a good colour, drain them. Then make a *roux*, into which put the pieces of meat, with salt, pepper, a bunch of fine herbs, two onions, a clove, and a bay leaf, with the stewed turnips; when the mutton is three quarters done, leave it to stew, and take off the fat: the stewing being finished, if there should be too much sauce, take away a part, and reduce the remainder to a proper consistence. Then dish the haricot, covering it with the turnips, and serve very hot.

228.

Haricot de Mouton.—*Haricot of Mutton.*

THIRD RECEIPT.

Take a neck or loin of mutton, cut the bones in half, stew the chops with some stock, a bunch of parsley and green onions, half a bay leaf, thyme, basil, two cloves, half a clove of garlic, some salt, and coarse pepper. Have ready some turnips cut in bits, boil them half a quarter of an hour in water, then stew them in some stock and gravy to give them a colour, adding a little salt and coarse pepper, and when the turnips are almost done, two or three spoonfuls of cullis: the meat being done, skim the sauce, strain it, and add it to the ragout of turnips; then dish the meat and turnips together for table.

229.

Haricot de Mouton.—*Haricot of Mutton.*

FOURTH RECEIPT.

Cut some mutton chops a little thicker than for broiling, pare the bones nicely, then fry the chops in a little butter of a nice brown colour; drain off the butter, and make a *roux*, by putting together in a stewpan a small piece of fresh butter and a spoonful of fine flour, placing them over a moderate fire, and stirring them with a wooden spoon till the flour is of a good brown colour, then moistening with some veal gravy of a fine colour, well seasoned. When this sauce boils, throw in the chops and the trimmings of your turnips, and let them stew

gently on the corner of the stove. Skim frequently: when the chops are nearly done, drain them into a clean stewpan. Have ready some turnips, cut in neatly shaped but largeish pieces; drain the sauce through a sieve over the turnips and chops, which stew in this sauce with a little sugar; continue skimming frequently. When the turnips and chops are done, keep them hot by the *bain-marie* till you serve.

230.

Côtelettes de Mouton à la Poële.—*Mutton Chops à la Poële.*

Take a loin of mutton that has hung till tender; cut it into chops, and put them into a stewpan with a slice of butter; keep turning them over a slow fire till done, then take them out to drain, leaving about half a ladleful of fat in the stewpan, to which add a large glass of stock, some shallots shred small, salt and pepper; let this boil, and then again put in the chops, together with the yolks of three eggs; thicken the sauce over the fire, and, before serving, add a sprinkling of vinegar and a little nutmeg.

231.

Côtelettes de Mouton lardées.—*Mutton Chops larded.*

Cut some mutton chops rather thick, trimming them properly, and larding with rather large pieces of bacon; put them into a stewpan, with some butter, salt, pepper, parsley, green onions, thyme, a bay leaf, some carrots, and a few slices of bacon; moisten the whole with stock; let the cutlets stew by a slow fire about two hours. When you wish to serve them, drain, and place them upright in your dish in the form of a crown, upon a purée of onions, or on the seasoning in which they are cooked.

232.

Côtelettes de Mouton au Gratin.—*Mutton Chops au Gratin.*

Cut a loin of mutton into chops, and put them into a stewpan on a little bacon or butter, with some parsley, green onions, and two shallots shred fine; turn the chops a few times over the fire, moistening with stock, adding salt and coarse pepper, and letting them stew gently: when the chops are done, skim the sauce, and add a little cullis to thicken it; then take the dish in which you mean to serve the meat, and cover the bottom of it with a *gratin* made thus: take a handful of crumb of bread, grated, and mix it with a piece of butter the size of an egg, the yolks of three eggs, a little parsley and some green onions shred fine: season to your taste; set the dish upon a stove over a moderate fire till the bread and herbs adhere to it, then drain off the butter, if there be too much, and serve the ragout over the *gratin.* All sorts of ragouts may be dressed in the same manner.

233.

Côtelettes de Mouton à la Marinière.—*Mutton Chops à la Marinière.*

Cut a loin of mutton into chops, rather short and thick; put them into a stewpan, with a piece of butter about the size of an egg, turning them a few times over the fire till they are rather brown; then moisten with a large glass of white wine and as much stock, adding a dozen of small white onions. Let the whole boil half an hour over a slow fire, then add a quarter of a pound of streaked bacon, a carrot, and a parsnip, all cut into bits, a small bunch of fine herbs, some chopped parsley, pepper, salt, and a sprinkling of vinegar. When the chops are done, and the sauce nearly consumed, dish them for table with the onions round, and the pieces of bacon, &c. upon them.

234.

Côtelettes de Mouton en Robe de Chambre.—*Mutton Chops en Robe de Chambre.*

Stew some mutton chops in a proper quantity of stock, adding a bunch of parsley and green onions: when the chops are done, take them out; skim the fat off the stock, strain and reduce it to a thick gravy, putting in the chops again that the gravy may adhere to them; then take them out a second time, and leave them to cool. Make some forcemeat with a bit of fillet of veal, some beef, two eggs, salt, pepper, parsley, green onions, and mushrooms, the whole cut small, and moistened with cream. Cover each chop with this forcemeat, grate bread over them, and put them into an oven, or brown them with a salamander: when they are of a good colour, drain off the fat, and serve with a good clear sauce.

235.

Côtelettes de Mouton aux Légumes.—*Mutton Chops aux Légumes.*

Trim some mutton chops, and set them to stew gently over the fire, with a slice of butter, a bunch of parsley and green onions, a few cloves, and a clove of garlic; moisten the whole with a tumbler of stock and as much wine, adding some sliced ham and a carrot; when done, skim off the fat, and serve the chops with the sauce, the ham, and the roots. Chops thus cooked, and *à la braise*, may be served with a ragout of any kind of vegetables, such as onions, cucumbers, turnips, green peas, or endive.

236.

Filets de Mouton grillés aux Pommes de Terre.—*Slices of Mutton broiled with Potatoes.*

Trim ten or twelve thin slices cut from the fillet of a loin of mutton; season with salt and ground pepper, first dipping

them into melted butter; when you are ready to serve, broil the chops of a fine colour, and place them on a dish with potatoes fried in butter and well seasoned.

237.

Filets de Mouton en Marinade.—*Slices of Mutton en Marinade:*

Take some slices from a loin, or from a leg of mutton, cut them into pieces of equal size, larding with lean bacon; let them soak two hours in a marinade, like that described for *calf's feet fried*, and afterwards roast them; serve with a high flavoured sauce.

238.

Filets de Mouton en Chevreuil.—*Slices of Mutton en Chevreuil.*

Cut twelve thin slices of mutton neatly, and lard them with bacon; let them soak three days in vinegar, mixed with spices, a bunch of parsley, and sliced onions; when you wish to use the meat, cook it in a thick sauce till of a fine colour, and serve very hot with a sauce *à la poivrade*.

239.

Epaule de Mouton à l'Eau.—*Boiled Shoulder of Mutton.*

Having broken the bone of a shoulder of mutton, boil it in some stock, with a bunch of fine herbs; when done, take it out, skim the fat off the stock, and reduce it to a jelly; then put the mutton in again that the jelly may adhere to it: toss a little clean cullis in a saucepan, with what remains of the stock, and serve this sauce with the meat.

240.

Epaule de Mouton aux Oignons.—*Shoulder of Mutton with Onions.*

Whilst the shoulder of mutton is roasting, melt a slice of butter, mixed with some onions and shallots cut small, a pinch of flour, a little stock, some salt and pepper; reduce this to a thick sauce. When the mutton is done, raise up the skin without taking it quite off; cut some slices from the meat underneath, and put them into the onion ragout, together with the yolks of one or two eggs, diluted with stock; thicken this over the fire; add a little vinegar; then place the meat upon a dish, with the ragout under the skin, so that the joint may appear entire.

241.

Epaule de Mouton à la Ste. Ménéhoulde.—*Shoulder of Mutton à la Ste. Ménéhoulde.*

Stew a shoulder of mutton with a little stock, a bunch of parsley and green onions, a clove of garlic, a bay leaf, some thyme, basil, onions, carrots, pepper, and salt: when the mutton is done, take it out of the stewpan, drain, and put it upon a dish for table; pour over it a thick sauce, made with two spoonfuls of cullis, a little flour and butter, and the yolks of three eggs, thickened over the fire; then strew some grated bread over the mutton, and baste it gently with the fat of the stew, browning the surface with a hot salamander. Serve with a clear shallot sauce, or, simply with a little gravy, pepper, and salt: if you have not any cullis to make the sauce, use some of the liquor of the meat, well skimmed; in which case you must mix up a little more flour with the butter.

242.

Epaule de Mouton au Four.—*Baked Shoulder of Mutton.*

Lard a shoulder of mutton with streaked bacon; put into an earthen pan, proportioned to the size of the meat, two or three

sliced onions, a parsnip and carrot also sliced, a clove of garlic, two cloves, half a bay leaf, and some leaves of basil, adding about a quarter of a pint of water or stock, (which is better,) some salt and pepper. If the meat should not be larded, use more salt. Put the mutton into the sauce, and set it in an oven. When the meat is done, strain the sauce through a sieve, and skim it, squeezing the vegetables so as to make a purée to thicken the sauce; then serve it with the meat.

243.

Epaule de Mouton à la Turque.—*Shoulder of Mutton à la Turque.*

Boil a shoulder of mutton in some stock, with a bunch of parsley and green onions, a clove of garlic, two cloves, a bay leaf, some thyme, basil, two onions, a few carrots and turnips; season with salt and pepper; when done, take a quarter of a pound of rice, wash it well, and boil it in the stock in which the mutton was cooked, first skimming off the fat and straining it; when the rice is done, and very thick, dish the meat for table, cutting it open in two or three places, and filling the openings with the rice, which you must cover over with the skin of the mutton. Lastly, scrape some gruyère or Parmesan cheese over the whole, and brown with a hot salamander. Serve with a cullis sauce.

244.

Epaule de Mouton à la Roussi.—*Shoulder of Mutton à la Roussi.*

Lard the upper part of a shoulder of mutton with some green parsley; put the meat upon the spit, and baste it lightly from time to time with hog's lard till almost roasted. For a sauce, shred two shallots, and mix them with a little gravy, adding salt and pepper; heat, and serve it in the dish.

245.

Epaule de Mouton en Saucisson.—*Shoulder of Mutton Sausage.*

Bone a shoulder of mutton; spread it upon a board, and put over it about the thickness of a crown-piece of veal forcemeat, and, over that, some pickled gherkins and ham cut into thin slices; spread another layer of forcemeat over the ham and gherkins, merely to prevent their falling off; then roll up the meat; wrap it very tight in a linen cloth, and stew it with a little stock, a bunch of parsley and green onions, a clove of garlic, three cloves, some onions, carrots, parsnips, pepper, and salt. When the meat is done, skim and strain the sauce. Add a spoonful of cullis, if the sauce is too thin, and serve it over the mutton.

246.

Hachis de Mouton couvert.—*Covered Hashed Mutton.*

Shred three or four onions and two shallots; colour them with a piece of butter and a little flour over the fire, and moisten them with two tumblerfuls of good stock, adding some chopped parsley; cook over a slow fire. Have ready a shoulder of mutton roasted; cut off all the meat from under the joint, taking care not to touch the skin, nor the upper part, as the shoulder must appear whole when dished: mince the meat you have taken off very fine, and put it over the fire with the onions, letting it heat, but not boil: baste the upper part of the shoulder with butter, cover it with grated bread, and brown with a hot salamander; then put the sauce into the dish, and lay the shoulder upon it.

247.

Hachis de Mouton à la bonne Femme.—*Hashed Mutton à la bonne Femme.*

Make a *roux* of flour and butter; warm up some finely shred onions in it till they are half done; moisten with stock, adding

salt, pepper, and a sprinkling of vinegar; when the onions are done, and the sauce becomes of about the consistence of *sauce blanche*, put in some cold roast mutton minced; heat the whole together, and serve.

248.

Poitrine de Mouton grillé.—*Broiled Breast of Mutton.*

Boil the mutton, and afterwards broil it, having previously covered it with shred parsley and green onions, some salt, pepper, and grated bread.

249.

Poitrine de Mouton à la Braise.—*Breast of Mutton braised.*

Cut a breast of mutton into either long, square, or oval pieces; and line the bottom of a braising-pan with some slices of ham and bacon; put the pieces of mutton upon these, arranging over them another layer of bacon; throw in two carrots and three or four onions cut in slices, some bay leaves, thyme, and a ladleful of stock; let the whole stew during three hours, with fire both above and below the pan; when done, drain the pieces of mutton, and dish them round some spinage, sorrel, or endive.

250.

Poitrine de Mouton à la Sainte Ménéhoulde.—*Breast of Mutton à la Sainte Ménéhoulde.*

Boil a breast of mutton; take out the ribs, trim the meat in a neat form, dip it in melted butter, season with pepper and salt, grate crumbs of bread over, and broil by a gentle fire; when done, put it in a Dutch oven, bread it again, if requisite, and brown it well; serve with a clear gravy, or, if more convenient, brown with a salamander.

251.

Bout Seigneux de Mouton ou Collet.—*Neck or Scrag of Mutton.*

Stew a neck or scrag of mutton in a braising-pan, with some stock, a bunch of herbs, pepper, and salt: you may serve it with a ragout of turnips, cucumbers, or celery, or with any sauce to your taste, (see SAUCES,) or you may broil it like a breast of mutton. (See 248.)

252.

Rosbif de Mouton.—*Saddle of Mutton.*

A saddle of mutton is generally roasted, larded with streaked bacon, and served with its own gravy as a middle dish. To dress it *à la Ste. Ménéhould*, stew it first in a braising-pan, in the same manner as a neat's tongue; then cover it with grated bread, and brown with a salamander, serving with a thick sauce in the dish. A saddle of mutton may also be stewed *à la braise*, and served with a ragout of different vegetables; or it may be larded, and made into a fricandeau.

253.

Langues de Mouton.—*Sheep's Tongues.*

Sheep's tongues are usually boiled in water, and then broiled; to dress them thus, first skin and then split them down the middle and dip them in grease, or sweet oil, which is better, mixed with parsley, green onions, mushrooms, and a clove of garlic, all shred fine, and adding salt and pepper; then cover them thick with crumbs of bread, and broil. Serve with an acid sauce.

254.

Langues de Mouton en Papillotes.—*Sheep's Tongues en Papillotes.*

Trim some sheep's tongues as for boiling, according to the last receipt, but adding half a lemon, cut in slices, to the oil &c.; then wrap up each half tongue, with its seasoning, in a piece of white paper, oiled, laying a thin slice of bacon over and under each paper; put them on the gridiron, over a slow fire: serve in the papers.

255.

Langues de Mouton en Papillotes.—*Sheep's Tongues en Papillotes.*

SECOND RECEIPT.

Stew ten or twelve sheep's tongues in a good braise; when done, split them in two and let them cool; mix up some fine herbs with half a pound of butter, some pepper, and salt; cover the tongues with this, wrapping each half tongue in a separate white oiled paper; then broil gently, and serve.

256.

Langues de Mouton à la Broche.—*Roasted Sheep's Tongues.*

Take four sheep's tongues and boil them in water, with some salt, an onion stuck with two cloves, a carrot, and parsnip. When the tongues are almost done, skin, and lard them through with fat bacon; then put them, wrapped in oiled paper, upon an iron skewer, and fasten them to the spit. When done, serve with the following sauce: mix three spoonfuls of gravy, two of vinegar, some salt and coarse pepper, and a little flour and butter; the whole thickened over the fire. If the tongues are bought at a tripe shop, do not get them too

much boiled; and before dressing them as above, flavour them with a little stock, some salt, pepper, half a clove of garlic, and a shallot.

257.

Langues de Mouton braisées.—*Braised Sheep's Tongues.*

Braised sheep's tongues generally form an *entrée* for the first course; they are dressed thus: take ten or twelve sheep's tongues; soak and then blanch them for half an hour, afterwards changing them into cold water; next drain and wipe them dry; cut out the kernels, and lard with streaked bacon well seasoned; let them stew in a good braise for five or six hours; drain and skin them; stew a second time, till they become almost a jelly, and serve hot with a *poivrade* sauce.

258.

Langues de Mouton à l'Italienne.—*Sheep's Tongues à l'Italienne.*

Stew some sheep's tongues in a braising-pan; whilst cooking, warm over the fire some shred onions mixed with oil; when the onions are half done, add a bunch of parsley and green onions, a few shred mushrooms, a little flour, and a moistening of wine; cook these ingredients over a slow fire, and, when the onions are quite done, put in the tongues, that they may imbibe the flavour; add salt, pepper, and a sprinkling of vinegar; dish the tongues in the sauce, which should be rather thin.

259.

Langues de Mouton en Surtout.—*Sheep's Tongues en Surtout.*

Put a piece of butter about the size of an egg, and rolled in flour, into a stewpan, with a glass of red wine, two spoonfuls of good stock, some parsley and green onions, mushrooms, shal-

lots, and half a clove of garlic, all cut fine; add salt and coarse pepper, with a little basil in powder; thicken this sauce over the fire: then take two or three sheep's tongues, boiled, but cold; cut them in thin slices, and arrange them in a dish in layers, putting a little of the sauce between each layer; put sippets round the tongues, and cover them with grated bread: baste with hot butter, and brown with a salamander.

260.

Langues de Mouton à la Flamande.—*Sheep's Tongues à la Flamande.*

Cut two or three onions in slices; put them in a stewpan; and whilst on the fire pour melted butter over them, adding a litttle flour, and moistening with a glass of white wine, and half as much gravy; stew them seven or eight minutes, with some mushrooms, shallots, parsley, and green onions cut small; adding salt, coarse pepper, and a little vinegar. Have ready three sheep's tongues, boiled; trim and split them in two, but do not entirely separate the pieces; let them boil with the sauce till they have imbibed its flavour, and till it is nearly consumed.

261.

Langues de Mouton en Canelons.—*Sheep's Tongues en Canelons.*

Take two sheep's tongues which have been previously boiled in water; trim and cut them lengthwise, in five or six pieces of equal size; then steep them in some stock well seasoned and mixed with a little vinegar; afterwards dry them with a cloth.

Make a forcemeat, consisting of three hard eggs, a little butter, some parsley, green onions, and a shallot, all shred fine, and a little basil in powder; thicken with the yolks of three eggs. Put a little of this forcemeat on each piece of tongue,

sprinkle with bread crumbs; then dip the tongue in an egg beat up, and bread a second time; lastly, broil of a fine colour.

262.

Langues de Mouton à la Poële.—*Sheep's Tongues à la Poële.*

Pick three boiled sheep's tongues, split them without entirely separating the pieces, and put them in a stewpan, with some good stock, and two spoonfuls of cullis; if you have not any cullis, put about two table spoonfuls of rasped bread crust into a little stock; let it boil a minute, and strain it through a sieve, pressing it through with a spoon: those who wish to avoid the expense or trouble of making a cullis, may thicken most common ragouts in the same way. After having put in the cullis, or bread, as above, add a glass of white wine, some parsley and green onions, a clove of garlic, and a few mushrooms, all shred fine, with salt, coarse pepper, and a slice of butter; let the whole stew about an hour, till the sauce is of a proper consistence.

263.

Langues de Mouton à la Gascogne.—*Sheep's Tongues à la Gascogne.*

Having boiled three sheep's tongues, and cut them in slices, have ready a dish which will bear the fire, and put into it a little cullis, (see preceding receipt,) with some parsley and green onions, half a clove of garlic, and a few mushrooms, all cut fine, with salt and coarse pepper. Then season your slices of tongue on both sides, arrange them upon this sauce, and cover them with grated crumbs of bread; sticking small pieces of butter, the size of peas, upon the grated bread, to prevent the bread from becoming black from the heat of the fire. Put the whole upon a stove, over a slow fire, browning, before you serve, with a salamander.

264.

Langues de Mouton en Gratin.—*Sheep's Tongues en Gratin.*

Stew some sheep's tongues half an hour, with a little stock, half a glass of white wine, some green onions, half a bay leaf, two cloves, a little thyme and basil, and half a clove of garlic, seasoning with pepper and salt, and adding a little cullis. To make the *gratin*, take a dish that will bear the fire, and cover the bottom of it, about the thickness of a crown-piece, with some forcemeat, made with crumb of bread, a piece of butter, or grated bacon, the yolks of two eggs, parsley and green onions, or chives, shred fine; adding either a little cullis, or a large table spoonful of stock, salt and coarse pepper: put the dish upon a stove, over a slow fire, till the forcemeat adheres to the bottom; then drain off the butter, and serve the tongues with their sauce upon them.

265.

Langues de Mouton à la Ste. Ménéhould.—*Sheep's Tongues à la Ste. Ménéhould.*

When the sheep's tongues are boiled and the skin taken off, split them down the middle, without entirely separating the pieces, and boil them half an hour, with half a pint of milk, a slice of butter, some parsley and green onions, a clove of garlic, two shallots, two cloves, salt, and coarse pepper. Then take out the herbs and dip the tongues in the fat part of the stew, cover them with crumbs of bread, broil of a good colour, and serve with a sauce made thus: take some onions, half a bay leaf, thyme, basil, and half a clove of garlic; shake them over the fire with a piece of butter till the onions begin to colour, then add a little flour, moistened with stock, a large spoonful of vinegar, some pepper and salt. Let the sauce boil a quarter of an hour; skim off the fat, and strain it through a sieve. This sauce may be used to all kinds of side dishes, either roasted or broiled, which require to be heightened.

266.

Langues de Mouton à la Cuisinière.—*Sheep's Tongues à la Cuisinière.*

Prepare them in the same manner as for broiling; (see 255;) then put a piece of butter the size of an egg into a stewpan, with the yolks of two eggs, two spoonfuls of vinegar, a little stock, some salt, pepper, and nutmeg; shake it over the fire till rather thick, and serve the tongues on this sauce.

267.

Langues de Bœuf en Matelotte.—*Sheep's Tongues en Matelotte.*

Take two sheep's tongues ready boiled; trim and slit them, without entirely separating the pieces, and put them into a stewpan, with two or three onions cut in quarters, mushrooms halved, some stock, a glass of white wine, some cullis, or a table spoonful of rasped crust of bread, some salt and coarse pepper; let the tongues boil till the onions are done; then skim the sauce, and, when it is sufficiently reduced, mix with it an anchovy cut small and some whole capers. Arrange the tongues upon a dish for table, garnishing them with fried bread; place the onions and mushrooms round the dish, and over the whole pour the sauce.

268.

Hatelettes de Langues de Mouton.—*Hatelettes of Sheep's Tongues.*

Take three boiled sheep's tongues; cut them into square pieces of equal size; then warm them over the fire in a stewpan, with a slice of butter, some salt and pepper, parsley, green onions, and mushrooms, all shred fine; moisten with a little cullis, if you have any, if not, with stock, adding a good pinch of flour. Let this ragout stew till the sauce is quite thick, then add the yolks of two eggs, thickening the sauce still

more without letting it boil; the ragout must then stand to cool. Next, proceed to spit all the pieces of tongue on little silver or wooden skewers; let the sauce adhere thickly to them, and grate some crumb of bread over them; then broil them, basting occasionally with melted butter. When done very brown, serve them dry on the skewers.

269.

Cervelles de Mouton aux petits Oignons.—*Sheep's Brains with small Onions.*

Take some sheep's brains; soak them in lukewarm water, and blanch them; then stew them with thin slices of bacon, a little white wine, some parsley, shallots, cloves, small onions, salt, and pepper. When done, arrange the brains on a dish, with the onions round, reduce the sauce, and serve. Calves' brains may be dressed in the same way.

270.

Rognons de Mouton à la Brochette.—*Broiled Sheep's Kidneys.*

To broil sheep's kidneys, cut them open, and put them on small skewers; season with salt and pepper, and when done, serve with a shallot, or a *maître d'hôtel* sauce.

271.

Rognons de Mouton au Vin Blanc, dits Rognons au Vin de Champagne.—*Sheep's Kidneys with White Wine Sauce, called "au Vin de Champagne."*

Cut the kidneys in thin slices, and then proceed as with beef kidneys, (receipt 145.)

272.

Queues de Mouton.—*Sheep's Rumps.*

Take five or six sheep's rumps, and stew them three or four hours in a braising-pan with some stock, two onions, a carrot, or turnip, salt, pepper, and a bunch of sweet herbs; when done in this manner, they may be served in various ways. To broil them, when cold, moisten them with the yolk of an egg, then cover them with grated bread, and dip them in sweet oil, or grease; grate bread on them a second time, and put them upon the gridiron, over a slow fire: whilst broiling, baste with the remainder of the oil or fat: serve dry, or with a clear shallot sauce. To fry them, when stewed as above, and cold, simply moisten them with eggs beat up, and grate bread over them; fry of a good colour, and dish, garnished with fried parsley. When stewed as above, they may be served hot, with a cullis of lentils and streaked bacon, or with a ragout of cabbage and bacon. To serve them with Parmesan cheese; put a little cullis and grated Parmesan into the dish you send to table, place the rumps on this sauce, and cover them with it: let them simmer a quarter of an hour over a stove; glaze with a salamander, and serve with a thick sauce.

273.

Queues de Mouton au Riz.—*Sheep's Rumps with Rice.*

Take five sheep's rumps, stew them over a slow fire with a little stock, a bunch of parsley and green onions, two cloves, thyme, and basil, half a bay leaf, some salt, pepper, and half a clove of garlic: when done, take them out of the stew-pan, and leave them to drain, and cool; skim and strain the sauce, and add to it five or six ounces of rice, well washed: stew this over a slow fire, and, when half cold, put a little of the rice into the bottom of the dish, laying the rumps upon it, at a proper distance from each other; cover them with the remainder of the rice; pour over the yolk of an egg beat up;

set the dish upon a stove over a slow fire, and brown with a salamander.

274.

Pieds de Mouton.—*Sheep's Trotters the usual way.*

After having boiled the sheep's trotters in water, the remainder of the hair must be carefully picked off, and the large bone taken out; then put them into a stewpan with a large slice of butter and a bunch of fine herbs, and turn them a few times over the fire; when done, and the sauce reduced, do not skim it, but add three eggs beat up with some milk, or cream if you have any; thicken it over the fire, and serve, with a sprinkling of vinegar.

275.

Pieds de Mouton à la Ste. Ménéhould.—*Sheep's Trotters à la Ste. Ménéhould.*

Boil some sheep's trotters in water; take out the large bone, and put them into a stewpan with a large slice of butter, some parsley, green onions, and garlic cut small, salt, and pepper; let them stew till the sauce is nearly consumed, taking care to stir them frequently lest they should burn: when done and cool, dip them in the sauce that remains, cover them with grated bread, and broil them; serve dry, or with a high gravy sauce.

276.

Pieds de Mouton à la Ravigotte.—*Sheep's Trotters à la Ravigotte.*

When the sheep's trotters are boiled, take out the large bone, and put them into a saucepan with some good butter, a bunch of fine herbs, some stock, good cullis, salt, and pepper; let the whole boil till the sauce is nearly consumed; when ready to serve, pour over them a sauce *à la ravigotte.* Let the sauce be seasoned, and neither too thick nor too thin.

277.

Pieds de Mouton à la Poulette.—*Sheep's Trotters à la Poulette.*

Singe about thirty sheep's trotters; boil them in flour and water; and when done, which will be in about four hours, drain them on a clean cloth. Then reduce a few spoonfuls of white cullis, with some mushrooms in it, that have previously been warmed in butter; thickening this sauce with the yolks of three eggs, and adding three quarters of a pound of fresh butter, a pinch of blanched parsley, and the juice of a lemon; put the sheep's trotters into this sauce, and serve.

278.

Pieds de Mouton à la Poulette.—*Sheep's Trotters à la Poulette.*

SECOND RECEIPT.

The trotters being well picked and cleaned, put them in a saucepan, with just enough water to cover them; add a large onion, a few cloves, a bunch of parsley and chives, some thyme, a bay leaf, and a small handful of salt; let them boil during three hours, then take them out and remove the large leg-bone; next, put them in a saucepan with a small piece of butter, some parsley and chives chopped very fine, salt, pepper, and a pinch of flour: moisten with stock; let them simmer half an hour, and, just before serving, thicken the sauce with some yolks of eggs, and add a little lemon-juice.

279.

Pieds de Mouton farcis.—*Sheep's Trotters stuffed.*

Boil a dozen trotters in water, and afterwards put them into a little stock, together with some salt and pepper, thyme, basil, garlic, and a bay leaf; let them simmer half an hour, and then

take them off the fire, removing as many of the bones as you can, and supplying their place by a stuffing made either of roast or boiled meat, as much beef suet, a little bread soaked in milk, some pepper and salt, parsley and chives, or green onions shred fine, and the yolks of three eggs. If the trotters are to be fried when stuffed, brush them with an egg beat up, and cover them with grated bread; but if you wish to broil or brown them with the salamander, dip them first in hot butter. You may serve with a gravy sauce.

280.

Pieds de Mouton à l'Anglaise.—*Sheep's Trotters à l'Anglaise.*

Take a dozen trotters previously boiled in water; put them into a stewpan with some stock, a spoonful of vinegar, salt, pepper, some slices of onions, a clove of garlic, and a carrot or turnip sliced; boil the whole half an hour, and when well done, bone them, and have ready some crumb of bread cut the size of the bones, and fried in butter; put one of the pieces of fried bread into each trotter, in place of the bones, and dish and serve them with a *sauce piquante.*

281.

Pieds de Mouton frits.—*Sheep's Trotters fried.*

Boil some sheep's trotters, and take out the bones as before; then let them simmer an hour in a marinade made with salt, pepper, garlic, vinegar, a little stock, some butter rolled in flour, a bay leaf, and a few cloves; when cool, stuff each trotter according to the receipt for stuffed sheep's trotters; then dip them in egg beat up, and cover them with grated bread; fry brown, and serve, garnished with fried parsley.

282.

Pieds de Mouton en Surtout.—*Sheep's Trotters en Surtout.*

Boil and bone the trotters as before directed; then take a dish proper for table, and that will bear the fire; cover the bottom of the dish with forcemeat moderately seasoned: arrange the trotters upon this forcemeat, and covering them with the same, draw a knife over them dipped in an egg beat up; cover them with grated bread, and put them in an oven, upon a stove, or under the cover of a baking-pan, with fire over, to brown them. Drain off the fat, and serve with a *sauce piquante.*

283.

Pieds de Mouton au Gratin.—*Sheep's Trotters au Gratin.*

Boil some trotters in water, and put them into a stewpan with a glass of white wine, three spoonfuls of stock, as much cullis, a bunch of parsley and green onions, two cloves, some salt, pepper, and half a clove of garlic; stew the whole over a slow fire till the sauce is reduced; then take out the herbs, and serve the trotters upon a *gratin,* the same as sheep's tongues.

284.

Pieds de Mouton aux Concombres.—*Sheep's Trotters with Cucumbers.*

Boil and flavour the trotters as directed in the first receipt for sheep's trotters; and, for sauce, serve them with a ragout of cucumbers.

285.

Pieds de Mouton aux Concombres, en Fricassée de Poulets.—*Sheep's Trotters with Cucumbers, in the manner of fricasseed Chicken.*

Cut each trotter into three pieces, and, having boiled them in water, put them into a stewpan, with as many cucumbers cut into large dice, having previously steeped them an hour in vinegar and salt, and well squeezed them; add to this a little butter, a bunch of parsley and green onions, two cloves, half a bay leaf, and a clove of garlic; turn the whole a few times over the fire, then add a little flour moistened with stock, and boil gently till the cucumbers are done, and the sauce nearly consumed; after which, put in the yolks of three eggs beat up and mixed with cream; thicken the whole over the fire, and season to your taste.

286.

Pieds de Mouton au Fromage.—*Sheep's Trotters with Cheese.*

Boil some trotters in water, bone and cut them in two, put them into a saucepan over the fire with a little butsome mushro o ms, parsley, and green onions, a clove of garlic, and a few cloves; moisten with stock, seasoning to your taste; when the trotters are done, reduce the sauce, adding a sprinkling of vinegar, and arrange the trotters upon a dish; next cover them with forcemeat about the thickness of a crown-piece, rubbing the trotters with egg beat up, that the forcemeat may adhere; then cover them again with an equal quantity of grated bread and grated cheese; brown in an oven, and serve with the sauce.

287.

Pieds de Mouton au Sauce Robert.—*Sheep's Trotters with Robert Sauce:*

Slice an onion, then put it into a stewpan with a piece of butter, and, when about half done, put in the trotters, each being cut into three pieces, and well picked; moisten with stock, and a little cullis well seasoned; when the whole is done, add a little mustard and a sprinkling of vinegar, and serve with a thick sauce.

OF LAMB.

(N. B. Lamb and Kid are dressed in the same manner.)

288.

Quartier d'Agneau pané et rôti.—*Quarter of Lamb roasted and breaded.*

Take a fore quarter of lamb; lard the upper side of the joint with lean bacon, and sprinkle the other side thick with crumbs of bread; next, cover with paper that the meat may no be burnt, and roast it. When nearly done, take it from the fire, and cover the part that is not larded a second time with bread crumbs, seasoned with salt, and parsley chopped very fine; then again put the lamb to a bright fire, in order to brown it; serve with a little vinegar poured over it.

289.

Quartier d'Agneau rôti.—*Roast Quarter of Lamb:*

SECOND RECEIPT.

Roast a quarter of lamb, and serve it with a sauce made thus: a slice of butter, some crumb of bread, a little stock,

glass of wine, some salt and pepper, parsley, green onions, and chopped shallots, the whole boiled together a quarter of an hour. Just before serving the lamb, squeeze some lemon-juice over it.

290.

Quartier d'Agneau.—*Quarter of Lamb various ways.*

Both the fore and the hind quarter of lamb are usually roasted. The fore quarter is the most delicate. They may be served *en fricandeau*, being prepared as fricandeau of veal, (third receipt.) In dressing it thus, to make the gravy adhere the better to the fricandeau, spread it over the meat with the back of a spoon. They may likewise be dressed *à la braise*, with a ragout of gherkins; or the ribs may be broiled as chops, and placed round the shoulder, either roasted only, or first roasted and then hashed.

291.

Filets d'Agneau en Blanquette.—*Hashed Lamb à l'Anglaise.*

Put a slice of butter into a stewpan, with a few mushrooms cut in pieces, and a bunch of herbs; shake them over the fire with a little flour, moistening with stock; then let the mushrooms stew till the sauce is nearly consumed. Next, put in some small slices of cold roast lamb, with the yolks of three eggs beat up with milk. Thicken the whole over the fire, taking care that it does not boil; season to your taste, and, before serving, add a sprinkling of vinegar.

292.

Filets d'Agneau à la Béchamel.—*Hashed Lamb à la Béchamel.*

Slice the cold lamb, as directed in the preceding receipt, and warm it up in *béchamel* sauce, (which see,) seasoning to your taste.

293.

Filets d'Agneau de ferme.—*Fried Slices of Lamb.*

Cut some cold lamb into slices, season, and fry them; when done, put them in a dish, and pour melted butter over them: then throw a little flour into a saucepan, with some beef stock, and a little walnut pickle: let this boil, and keep stirring. Serve the slices of lamb in this sauce, garnished with fried parsley.

294.

Carré d'Agneau à la Perigord.—*Loin of Lamb à la Perigord.*

Take a loin of lamb neatly trimmed; warm it over the fire in a stewpan with a little oil, mixed with some chopped green onions and mushrooms, salt, and pepper; then change the lamb into another stewpan, well lined with slices of veal, seasoned, and seven or eight truffles in slices, covered with thin rashers of bacon, and half a lemon cut in pieces; let the whole stew over a slow fire, moistening with stock, and, when done, skim the fat off the sauce, pass it through a sieve, dish the loin with the truffles, and pour the sauce over.

295.

Têtes d'Agneaux.—*Lambs' Heads.*

Take two lambs' heads and necks; after having well picked, trimmed, and blanched them, stew them with some good stock, half a pint of white wine, half a lemon pared and cut in slices, or a little vinegar, a bunch of parsley and green onions, some salt and roots, covering them with thin rashers of fat bacon: this is called *la braise blanche.* When done, uncover the brains, and dish the heads, pouring over them any sauce you think proper, as sauce *à l'Espagnole, à la ravigotte, à la poivrade,* thickened. If you choose a more

simple sauce, mix some thin stock, taking care that it be not too salt, with the yolks of three eggs, and a little chopped parsley, and thicken over the fire; or, in the place of sauces, use a ragout of cresses or truffles. Lambs' heads are also used to make white soups.

296.

Oreilles d'Agneau à l'Oseille.—*Lambs' Ears with Sorrel.*

Take twelve lambs' ears, and cook them in a braising-pan; then take a handful of sorrel chopped rather small, and boil it in a spoonful of stock with a slice of butter; add to it a table spoonful of cullis, pepper and salt, and a little nutmeg; let the whole simmer some minutes; then twist up the ears into a proper form, doing so through a cloth; dish them with the sorrel.

297.

Issues d'Agneau au petit Lard.—*Lamb's Purtenances with Bacon.*

By the word *purtenances* are meant the head, liver, heart, lights or lungs, and feet of a lamb. Soak them in lukewarm water, and blanch them; then stew them with some stock, a piece of streaked bacon cut in slices, a bunch of parsley and green onions, thyme, basil, and a bay leaf; also some carrots, turnips, and large onions: then take separately some parsley, chive, or green onion, bay leaves, a clove of garlic, cloves, shallots, salt and pepper, two spoonfuls of vinegar, a glass of stock, and a little sweet oil; let these all simmer together over some hot cinders without boiling up; next, arrange the purtenances, first well drained, in a dish for table; the head in the centre, with the brains uncovered, and the remainder of the purtenances and feet placed round the dish, with the streaked bacon laid on them; lastly, strain the sauce through a sieve, and serve it with the meat in a sauce-boat.

298.

Issues d'Agneau à la Bourgeoise.—*Lamb's Purtenances à la Bourgeoise.*

Take off the jaws and snout, and cleanse the head and the rest of the purtenances of a lamb in water; boil the whole a moment; then let them stew over a slow fire with some stock, a little butter, a bunch of herbs, salt and pepper. When done, beat up the yolks of three eggs with a little milk, and thicken the sauce over the fire; add a little vinegar. Dish the head with the purtenances round it, and the sauce poured over.

299.

Ris d'Agneau.—*Lambs' Sweetbreads.*

They may be dressed in the same manner as veal sweetbreads, (which see.)

300.

Ris d'Agneau à l'Anglaise.—*Lambs' Sweetbreads à l'Anglaise.*

First blanch the sweetbreads, then let them remain in cold water for some time: next, put them into a saucepan with a ladleful of stock, a little salt and pepper, a bunch of fresh onions, and a very little mace; add a slice of butter rolled in flour, and stir it round gently till it is melted; then let the whole simmer half an hour; have ready two or three eggs well beat up in cream, mixed with a little shred parsley and some nutmeg; add this, with some boiled asparagus heads, to the other ingredients, being careful there are no lumps in your sauce; lastly, squeeze in a little lemon-juice: if you would make a very choice dish, add some green peas or French beans.

301.

Pieds d'Agneau en Gratin.—*Lambs' Feet en Gratin.*

Stew a dozen of lambs' feet, and eighteen or twenty small onions *à la braise:* whilst cooking, make a small *gratin* with some crumb of bread, a little scraped cheese, a slice of butter, and the yolks of three eggs; mix the whole together, and spread it over the bottom of the dish, setting it upon a stove, or on a chafingdish, over a slow fire, till it adheres to the bottom; then put the lambs' feet and the small onions, intermixed, upon this *gratin:* let the whole simmer a little over the fire; drain off the fat, and serve a good sauce over. The tongue, feet, and rumps of lamb are cooked in the same manner as those of mutton.

PORK.

302.

Grosse Pièce de Cochon.—*Fore quarter of Pork.*

The fore quarter is the quarter which extends as far as the first rib, near the kidney; it is cut square with its skin on, which is to be sliced nearly through with a knife; small skewers are then passed through the side as far as the fillet, to keep it in proper shape: roast for four hours.

303.

La Poitrine, Echinée, et Carré de Cochon.—*Breast, Chine, and Loin of Pork.*

The breast is usually salted; the fillet, loin, and chine are either cut into cutlets or roasted, with mustard sauce, or a ragout of young onions.

304.

Echinée de Cochon.—*Chine of Pork.*

In cutting a chine, leave fat on it about the thickness of a finger; it should be covered with the skin, which should be cut in streaks; (302;) roast two hours, and serve with a sauce piquante; or it may be roasted, after having been picked; or the cutlets may be fried or broiled, and served with various sauces, such as *sauce piquante, sauce à la ravigotte, sauce tomate,* &c. (which see.)

305.

Jambon.—*Ham.*

The rump and shoulder are generally made into hams; they must be salted and smoked. To do this, make a kind of pickle of salt and saltpetre, mixed with all sorts of high flavoured herbs, as thyme, bay leaves, basil, balm, marjoram, savory, and juniper, moistening with an equal quantity of wine and water: let these herbs steep in the pickle four and twenty hours, then pass it through a sieve, and soak the hams in it for fifteen days; then take them out of salt, drain, wipe, and smoke them up the chimney. When quite dry, preserve them by rubbing in a mixture of wine and vinegar, and put them over some hot cinders, taking off the bad skin without touching the rind: when you wish to dress them, soak them two or three days to take out the salt, then wrap them in a clean cloth, and put them in a pot just large enough to contain them, with two pints of water, as much red wine, some carrots, turnips, celery, onions, and a bunch of all sorts of fine herbs; boil the ham five or six hours over a slow fire. When done, let it cool in its liquor; take it out, and gently pare off the rind without touching the fat; cover it with parsley, chopped fine, pepper, and bread crumbs, and serve it cold on a napkin for *entremets.* When hams are fresh and small, you may roast them, and serve either hot or cold for *entremets,* only be careful they are then much less salted.

306.

Jambon en Cingarat.—*Ham en Cingarat.*

Cut some ham in very thin slices, and put them in a stew or frying pan, with a little of their fat or some bacon; stew over a slow fire; when done, dish them, and toss up a little water, vinegar, and ground pepper in the same stewpan, serving this as sauce over the ham.

307.

Côtelettes de Porc en Ragout.—*Pork Chops en Ragout.*

Cut a loin or neck of fresh pork into chops, and stew them with a little stock, a bunch of herbs, pepper, and salt: have ready a veal sweetbread, parboiled, and cut into large dice; put it into a stewpan with mushrooms, the livers of any kind of poultry, and a little butter; set it over the fire with some flour, a glass of white wine, a little gravy, and as much stock; adding salt and coarse pepper, a bunch of parsley and green onions, a clove of garlic, and two cloves; let the whole boil, and reduce to a strong sauce, serving it over the chops; or dress the chops in the same manner as the ragout, and, when full half done, add the sweetbread, livers, and mushrooms. Some cooks omit the veal sweetbread and livers of poultry.

308.

Côtelettes de Porc grillées.—*Broiled Pork Chops.*

Cut the pork chops the same as veal cutlets, leaving a little fat on them; beat them to flatten them into a good shape; broil them, and serve, when thoroughly done, with a sauce *robert* or *aux cornichons.*

309.

Petit Salé de Cochon.—*Young Salted Pork.*

All parts of a pig are good to salt, but the fillet is considered the best: cut the pieces the size you wish, then take some

pounded salt, and to each fifteen pounds of meat put a pound of salt, rubbing it well into the meat in every part, and as you finish each piece put it into a vessel, which, when full, stop up, so that no air can penetrate. Salt pork will be ready to use in five or six days; if you wish to keep it long, add a little more salt; but the newer it is the better. If too salt, soak it before dressing in lukewarm water. It may be served with a purée of peas, of lentils, of turnips, a ragout of cabbages, or any other vegetables; but be careful not to put any salt in whatever ragout you may serve it with.

310.

Saucisses.—*Sausages.*

Take pork in which there is more fat than lean, mince it with parsley and green onions, seasoning with salt and fine spices; put the whole into the gut of a calf or pig, tie the sausages of a proper length, and broil them: you may give them any flavour you think proper, with truffles, shallots, &c. If with truffles, mince them with the meat according to the quantity you choose; if with shallot, put in very little, lest the taste should predominate. Flat sausages are made in the same manner, with this difference, that the meat is put into a pig's maw. Some cooks add a glass of white wine to the sausages when mixing.

311.

Andouilles.—*Chitterlings.*

Take the large gut of a pig, and, after having well washed it, cut it into pieces of the length you would wish the *andouilles;* soak the pieces in a quart of vinegar and water, mixed with thyme, bay leaves, and basil; then chop some of the pieces quite small, and mix them with some finely minced pork; season the whole with salt, fine spices, and a single aniseed; then fill the pieces of gut about three parts, as, if quite full, they will burst in cooking: tie the ends, and boil them in milk and water, throwing in some salt, thyme, bay leaves,

basil, and a little flare. When done, let them cool in their liquor, and then broil them.

312.

Boudin de Cochon.—*Black Puddings.*

Cut some onions small, and boil them with a little water and some hog's lard: when well done, and there remains nothing but fat, take the flare, cut it into dice, and put it into a stewpan, with the onions, some pig's blood, and a quart of cream; season with salt and spices; mix all well together, and then fill the pieces of gut, which should have been previously cleansed, and cut according to the length you wish the puddings; take care they are not too full, lest they burst in boiling; tie the ends of each pudding, put them in boiling water, and boil them a quarter of an hour; then prick them with a pin, and, if neither the blood nor the fat come out, they are sufficiently done; let them cool, and, before you serve, broil them on the gridiron.

313.

Boudin Blanc à la Bourgeoise.—*White Puddings à la Bourgeoise.*

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

them in a paper case. When done, take off the paper, and serve them hot. Some cooks add to the crumb of bread some kind of fowl, chopped fine.

314.

Plat de Sang sans faire du Boudin.—*Hog's Blood, &c. not in Puddings.*

Take an onion and cut it into squares; stew it in a saucepan on a stove, or in the fryingpan on the fire, with butter or hog's lard; when done, put in the blood, stirring it gently on the fire, and seasoning high with salt and pepper; if this is not quite so savoury as the pudding, the taste is equally good, and it is made quickly without any expense. You may add a little well-boiled rice or barley.

315.

Cervelas.—*Bologna, &c. Sausages.*

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

316.

Rognons de Cochon (dit) au Vin de Champagne.—*Pork Kidneys au Vin de Champagne.*

Mince some pork kidneys, and put them in a stewpan on a brisk fire, with a slice of butter, salt and pepper, some parsley, small onions, and shallots, all shred fine; keep stirring the kidneys, that they may not adhere to the pan. When the sauce is reduced, add a little flour, stirring it up in the hash; then pour in a glass of white wine; warm up again without boiling, and serve.

317.

Pieds de Cochon à la Ste. Ménéhould.—*Pig's Feet à la Ste. Ménéhould.*

Tie some pig's feet round with wide tape, and put them in a saucepan with some thyme, a bay leaf, carrots, onions, a few cloves, parsley, and green onions, a little brine, and half a bottle of white wine, more or less. As they should boil some time, they require much liquor: let them simmer four and twenty hours without intermission; then let them cool in their liquor; afterwards carefully take off the tape, and leave them till the next day. When ready to dish, dip them in lukewarm melted butter, season with coarse pepper, and roll them in crumbs of bread; broil over a slow fire, and serve without sauce.

318.

Cochon de Lait rôti.—*Roasted Pig.*

Plunge a sucking pig into a boiler of hot water in which you can bear your finger, and rub all the hair off with your hand; then take it out, and repeat this process two or three times till all the hair is completely off: next, soak it four and twenty hours, and hang it up to dry. When it has thus been prepared, put a large piece of butter, rolled in flour, into the stomach; roast it, basting frequently with good sweet oil, that it may be of a good colour, and serve.

319.

Cochon de Lait en Blanquette.—*Pig en Blanquette.*

Take the remains of a young pig that has been roasted, and cut it in small slices; then put into a stewpan a piece of butter about half the size of an egg, some chopped mushrooms, a bunch of parsley and green onions, a clove of garlic, two shallots, two cloves, thyme, basil, and half a bay leaf; shake the whole over the fire with a little flour, moistening with a glass of white wine and as much stock, and seasoning with salt and coarse pepper; let it boil gently till half is consumed; then take out the bunch of herbs, and put in the slices of pig to heat, but do not let them boil; add the yolks of three eggs, beat up with two large table spoonfuls of vinegar and as much stock; thicken over the fire, and serve hot.

320.

Cochon de Lait en Galantine.—*Pig en Galantine.*

Having well scalded a pig, bone and extend it upon a linen cloth; then lay over it a good meat stuffing, seasoned to your taste, putting over this stuffing, which should be laid on about the thickness of a crown, first, a layer of ham cut in thin slices, and then a layer of hard eggs; cover these layers with a little forcemeat; roll up the pig, taking care not to displace the layers, and cover it with thin slices of fat bacon, wrapping the whole in a filtering cloth; wind some packthread tight round it, and let it boil three hours, in equal quantities of stock and white wine, adding salt and coarse pepper, some roots and onions, a large bunch of parsley, shallots, a clove of garlic, cloves, thyme, bay leaves, and basil; when done, let it cool in the stock, and serve cold. You may add a layer of truffles, if to be procured.

321.

Cochon de Lait farci.—*Stuffed Pig.*

After having scalded a pig, and prepared it in the usual way, stuff it with its liver hashed, some blanched bacon, a few truffles, (if you have any,) mushrooms, shallots, fine capers, anchovies, fine herbs, pepper, and salt, all warmed together in a saucepan. Having filled the stomach with this stuffing, roast it, basting with sweet oil. It is generally served with a sauce *à l'orange de Seville*, seasoned with salt and white pepper.

ALL SORTS OF MEAT.

322.

Hachis de toutes Sortes de Viandes cuites à la Broche.—*Hashed Roast Meat of different Sorts.*

Take any kind of meat that has been roasted, either butcher's meat, poultry, or game; cut it into very thin slices, and put it into a stewpan, with some parsley, green onions, shallots, and mushrooms, all shred fine, one or two eggs beat up, a little good stock, some salt and coarse pepper. Let the whole simmer upon the fire a quarter of an hour; then take a dish for table, and put into it a little of the sauce of the meat, with some pieces of crumb of bread; place the slices of meat on the bread, and a little more crumb of bread upon the meat; put it over a stove moderately heated, till it adheres to the dish, and forms a little *gratin*; then pour in the rest of the sauce, adding a little vinegar.

323.

Casserolle.—*Rice Pillau.*

Boil half a pound of rice, till one fourth has evaporated, in a small saucepan, with some stock and slices of bacon at the bottom. When almost done, and that it has become thick and very fat, spread it about the thickness of two crowns over a silver or earthenware dish, proper to be sent to table, and that will bear the fire. Place upon this rice any sort of meat you think proper, or even different sorts mixed together, but they must previously have been dressed *à la braise*, and agreeably seasoned: then cover the meat completely with rice, and smooth it over with a knife; put the dish upon a hot stove; brown with a salamander; drain off the fat that may remain in the dish, and serve the rice dry, or, if you please, with a little sauce made in the usual manner of ragouts, but not too thick.

324.

Rissoles.—*Rissoles of Forcemeat.*

These, like *petits pâtés*, may be made with all kinds of forcemeat, or with cold roast meat, thus: mince some meat, and put it on the fire with a slice of butter, a little parsley and green onions, shred fine; shake in a little flour, and moisten with stock; add a little pepper, and reduce to a thick sauce that will adhere to the meat; then let it cool: next, make a paste with flour and water, and a little butter and salt; knead, and roll it with a rolling-pin as thin as a half-crown; put your meat upon it in small parcels, a full finger's distance from each other; wet the paste round the meat, and cover it with some of the same paste, rolled to the same thickness, pinching the paste round the parcels of meat with your fingers. Cut the *rissoles* separate, and fry them of a good colour. You may make this dish with the remains of a hash.

325.

Hachis aux Pommes de Terre.—*Hashed Meat with Potatoes.*

Peel and boil some potatoes; when done, mash and mix them with some minced cold meat, a little butter, salt, and pepper, parsley, green onions, shallots shred fine, and one or two eggs; mix the whole well together; then roll them into balls, and dip them into the white of an egg; flour, and fry them, and serve with a sauce, or garnished with fried parsley.

326.

Salmis.—*Salmis.*

Take some meat that has already been served, cut it into small slices, and put it into a saucepan, with a sufficient quantity of wine; add some mushrooms, anchovies, and capers, and let the whole cook together over a slow fire. When ready to serve, skim the fat off the sauce, and thicken with cullis, adding a little lemon-juice or vinegar.

327.

Salmis.—*Salmis.*

SECOND RECEIPT.

Put some pieces of meat or game into a stewpan; they should be rather under-done; cover the stewpan, if the game is still hot, andlet it stand till cool, and till the sauce is ready: to make which, take four or five shallots, some thin slips of ham, a sliced carrot, three or four mushrooms, a little parsley root, a bay leaf, a little thyme, two cloves, eight peppercorns, and as much allspice; fry all these ingredients lightly in a stewpan with a little butter, moistening with three glasses of white wine, six spoonfuls of *Espagnole*, and two spoonfuls of *consommé;* then put in the game or meat, and let the whole stew for about half an hour over a slow fire.

328.

Grillades de Veau et autres Viandes.—*Broiled Veal, or other Meats.*

Take part of a fillet of veal, some beef-steaks, part of a leg of mutton, or some pork, and cut the meat into pieces of the thickness of half a finger, and the width of four fingers; stew them a short time in a marinade made with a little sweet oil, salt and pepper, parsley, green onions, and shallots, all shred fine; then take some paper, and having rubbed it over with oil, form it into little cases, and put each separate piece of meat, with its seasoning, into these papers; next, broil them on a gridiron over a slow fire, covering them with a sheet of paper, and, as they cook, put in, from time to time, a few crumbs of bread. When done, add a sprinkling of vinegar: serve in the papers.

329.

Farce et Godiveau.—*Forcemeat and Stuffing.*

Take a pound of fillet of veal, a quarter of a pound of fresh pork, and some beef marrow; season with pepper, cloves, and grated nutmeg; then add some veal sweetbreads, truffles, and mushrooms, mincing the whole up together very small. Instead of veal, you may use, if you please, the white part of any poultry or game, or both in equal quantities, and instead of pork, sausage meat. It is with this stuffing or forcemeat that meat pies are garnished. If you wish to make this forcemeat up into balls, add the yolks of some eggs, and roll them in flour.

330.

Ragout de Foies.—*Ragout of Livers.*

Carefully remove the gall from some livers, and leave them whole; then blanch them a minute or two in boiling water, and afterwards put them into a saucepan, with three large spoonfuls of gravy or stock, half a glass of white wine, a bunch of parsley and green onions, half a clove of garlic, some salt and pepper; boil half an hour, skimming off the fat.

331.

Ragout de Farce.—*Ragout of Forcemeat.*

Put into a saucepan a slice of fresh butter, with some sorrel, lettuce, chervil, parsley, and green onions, the whole well washed, squeezed, and chopped fine; shake the saucepan over a good fire till the liquor of the vegetables is entirely consumed; then put in a little flour; moisten with some gravy and cullis, and add salt and coarse pepper. Let it boil till the herbs are well done, and the sauce wholly consumed; then add the yolks of three eggs beat up with cream, and thicken the ragout over the fire, without allowing it to boil.

POULTRY.

332.

Manière de préparer la Volaille avant de la faire cuire.—*Instructions for preparing Poultry before dressing.*

To serve poultry tender and delicate, it should be kept some hours after being killed, before boiling or roasting. Poultry that you intend serving for dinner ought to be killed the evening before, or if to be served in the evening, it should be killed very early in the morning. When the poultry has ceased to bleed, and before picking, put it into cold water, in a vessel large enough completely to cover it, and leave it thus till just before dressing: then take it out, soak it in boiling water for a few minutes, and pick it, being very careful to take out all the small feathers. Further, when you cleanse the inside of either poultry or game, be careful you do not burst the gall-bladder,

or it will give a bitter taste to the whole flesh. You must be equally careful not to tear the intestines near the gizzard, as it makes the inside dirty, and spoils the whole bird.

333.

Dindonneau.—*Turkey Poult.*

Turkey poults should be served roasted, being covered, when very young, with thin broad slices of bacon and white paper; and when older, larded finely. About an hour is requisite to dress a young bird, and an hour and three quarters for a large turkey. When nearly done, take off the paper, that the bird may brown. After it has been served and is cold, the remainder may be made into different *entrées;* sometimes *à la blanquette,* or *à la béchamel,* &c.; the legs may be broiled, and served with a sauce *Robert.*

334.

Dinde aux Truffes.—*Turkey with Truffles.*

Take a fat turkey, cleanse and singe it; if you should chance to burst the gall-bladder or intestines, wash the inside of the body very carefully. Then peel three or four pounds of truffles; chop up a handful of the worst with some fat bacon, and put them into a saucepan, together with the whole truffles, salt, pepper, spices, and a bay leaf; let these ingredients cook over a slow fire for three quarters of an hour; then take them off, stir, and leave them to cool; when quite cold, put them in the body of the turkey, sew up the opening, and let the bird imbibe the flavour of the truffles, by their remaining in for several days, if the season permit. When you wish to dress the turkey, cover it with thin broad slices of bacon, and over that, strong paper, and roast it two hours: when nearly done, take off the paper that the bird may brown a few minutes, and serve.

335.

Dindonneau aux Truffes.—*Turkey Poult with Truffles.*

Take a very fat young turkey; singe and cleanse it; make a stuffing with its liver, some truffles, parsley, green onions, and bacon, all chopped fine, adding salt and pepper, and thickening with the yolks of a few eggs. Fill the turkey with this stuffing; sew it up that none may fall out, and roast, covering with thin broad slices of bacon.

336.

Dindon en Daube.—*Turkey en Daube.*

To make a daube, an old turkey is best; after having picked, cleansed, and singed it, truss the claws within the body, lard with fat bacon, seasoned with salt and pepper, and with parsley, green onions, and a little thyme, all shred fine; sew it up, and tie it round with packthread; then put the turkey into the pot, with some slices of bacon and a knuckle of veal, some salt and pepper, a few onions a carrots, a bunch of parsley and green onions, a little thyme, a bay leaf, some cloves, and a clove of garlic; moisten with two spoonfuls of brandy and a sufficient quantity of stock, for the different ingredients to swim on the surface; cover up the pot well; let it stew over a slow fire, and be careful to turn the turkey when half cooked. When quite done, take it off the fire, skim and strain the sauce, and put the turkey in a dish for table, with its seasoning round it. Eight hours will be necessary to do it well. A turkey *en daube* is generally preferred on the following day, when cold, with its jelly. Some cooks make *brissoles fricandeaux*, and other side dishes, from old turkeys.

337.

Abattis de Dindon à la Bourgeoise.—*Turkey Giblets à la Bourgeoise.*

The giblets of a turkey consist of the pinions, feet, neck, liver, and gizzard. After having scalded and picked them well,

put them in a saucepan, with a piece of butter, a bunch of parsley and green onions, a clove of garlic, a sprig of thyme, a bay leaf, basil, mushrooms, and two cloves; heat the whole together, putting in a spoonful of flour; moisten with stock, and season with salt and coarse pepper; lastly, add some turnips, heated in butter, and browned of a good colour.

338.

Abattis de Dindon en Fricassée.—*Fricasseed Turkey Giblets.*

SECOND RECEIPT.

Scald and pick the giblets of two or three turkeys, and put them into a stewpan, with a slice of butter, a bunch of parsley and green onions, a clove of garlic, thyme, basil, a few mushrooms, a bay leaf, and two cloves; set the whole upon the fire; shake in some flour, moisten with water or stock, and season with salt and coarse pepper; let it stew and consume to a thick sauce. When ready to serve, take out the bunch of herbs, thicken with the yolks of three eggs beat up with cream, adding a little vinegar. If you wish to fricassee the giblets brown, after having floured them, moisten with equal quantities of stock and gravy, and reduce to a thick sauce. To dress giblets with young peas, put them into a stewpan over the fire, with a piece of butter and a little flour; moisten with an equal quantity of stock and gravy, let them boil and reduce to a thick sauce.

339.

Dindon dans son Jus.—*Turkey in its Gravy.*

Line a stewpan with slices of veal and pieces of butter, lay a turkey on them, the back upwards; cover with thin broad slices of bacon; then moisten with stock, and season with salt, pepper, and a bunch of fine herbs. Stew over a slow fire; strain the sauce; skim off the fat, and serve.

340.

Abattis de Dindon ou d'Oie en Fricassée.—*Fricasseed Turkey or Goose Giblets.*

Scald and pick some giblets; then put them in a saucepan, with a slice of butter, a bunch of parsley and green onions, some thyme, a bay leaf, and a few mushrooms; warm these over the fire, with a sprinkling of flour, and moisten with stock, or water, adding salt and pepper to your taste; let them stew, and reduce the sauce till very thick, adding to it the yolks of some eggs, and letting it simmer without boiling. Serve with a sprinkling of vinegar.

341.

Cuisses de Dindon à la Crême.—*Legs of Turkey à la Crême.*

If the legs of turkey have already been served at table, do not lard them; but if not, lard them with fat bacon, and dress them thus: put a piece of butter about the size of an egg, rolled in flour, into a stewpan, with some salt and pepper, parsley, chives, green onions, a clove of garlic, two shallots, a sprig of thyme, basil, three cloves, a bay leaf, a few coriander seeds, and a quarter of a pint of milk; stew these ingredients over the fire, till the milk boils; then put in the legs of turkey, and let them boil very gently; when they feel tender, take them out, and leave them to drain: then take the fat off the stew, and dip the legs of turkey into this fat, cover them with grated bread, and, thus prepared, broil them over a slow fire, basting lightly with the remainder of the fat. Lastly, put half a glass of gravy into a stewpan, with some salt and coarse pepper; toss it up, and serve it in the dish with the turkey legs.

342.

Dindon à la Bourgeoise.—*Turkey à la Bourgeoise.*

Pick and singe a turkey; flatten it a little on the breast, and truss the feet within the carcass; then put it into a stewpan

with a slice of butter, adding parsley and green onions, a few mushrooms, and a clove of garlic, all shred fine; set the whole over the fire a few minutes, and then change it into another stewpan, seasoning with salt and coarse pepper; next, cover the breast with thin slices of bacon, moisten with a tumbler of white wine and as much stock; stew over a slow fire, and skim the fat off the sauce, adding a little cullis to thicken it. A fowl or chicken may be dressed in the same way.

343.

Dindon en Galantine.—*Turkey en Galantine.*

Pick, singe, and well cleanse a fat turkey; take out the bones, and dress it in the same way as *pig en galantine,* (which see.)

344.

Dindon à l'Escalope.—*Turkey à l'Escalope.*

Take the wings and breast of a cold turkey, cut them in small thin slices, and arrange them in a stewpan in layers, strewing between each layer some parsley and green onions, shallots, basil, and a few mushrooms, all cut very fine, with salt, coarse pepper, and a little sweet oil; cover the whole with thin slices of bacon, and stew gently over a slow fire: when the stew is half cooked, moisten with half a glass of white wine, and let it continue on the fire till done; then skim off the fat, and serve the sauce upon the *escalope.* If you have any cullis, put in two spoonfuls to thicken the sauce; add also the juice of a lemon, or a little good vinegar.

345.

Dindon en Pain.—*Turkey en Pain.*

Take a fine turkey, and, when boned, stuff the carcass with a ragout, composed of poultry livers, mushrooms, and streaked bacon, all cut in small dice, and mixed up with salt, fine spices, shred parsley, green onions, and the yolk of an egg.

Sew up the turkey, giving it the form of a long loaf, and, having put a thin slice of bacon over its breast, wrap it in a filtering cloth. Then stew in a pot that is just large enough to contain it, with some good stock, a glass of white wine, and a bunch of sweet herbs. When done, take the turkey out of the pot and keep it hot. In the mean while put the liquor it was dressed in into a stewpan, and, after having taken off the fat, reduce it to a sauce, adding two spoonfuls of cullis. Then unwrap the turkey, remove the bacon from the breast, wipe off the grease, and serve with the sauce.

346.

Poulet rôti.—*Roast Chicken, side dish.*

Stuff the body of a chicken with a little grated bacon, the liver minced, some shred parsley and green onions, and a very little salt; sew it up so that none may fall out. Put it over the fire a few minutes, in a stewpan, with the skimmings of the pot; then roast it, covered with thin slices of bacon and paper. Do not let the fire be too hot, lest it should discolour the bird, which should be (if for a side dish) of a pale colour. When it is done, dish and serve with any of the following sauces or ragouts: for which see the chapter on SAUCES.

Sauce à la Ravigotte,
Sauce à l'Espagnole,
Sauce à l'Allemande,
Sauce à l'Angloise,
Sauce à l'Italienne,
Sauce Piquante,
Sauce à la Reine.
Sauce Blanche, with capers and anchovies.

Ragouts

Of Truffles,
Mushrooms,
Morels,
Of Small Onions,
Cucumbers,
Crawfish,
Of Fat Livers,
Gherkins,
Oysters.

347.

Poulet rôti.—*Roast Chicken.*

SECOND RECEIPT.

Having drawn and trussed a chicken, put it between some slices of bacon; take care to fasten the feet to the spit to keep it altogether; baste it with its gravy; when well done through, serve with cress round the dish, seasoned with salt and vinegar. The chicken and bacon should be covered with buttered paper till within five minutes of the bird being done. Then take off the paper, and finish the roasting by a very bright fire.

348.

Poulet à la Poële.—*Chicken à la Poële.*

Split a chicken in two, and put it over the fire with a piece of butter, adding a clove of garlic, two shallots, a few mushrooms, some parsley and green onions, all shred fine; then shake in a little flour, and moisten with a glass of white wine and as much stock; season with salt and coarse pepper; let the whole boil, and reduce to a thick sauce; skim off the fat before serving.

349.

Poulet grillé en Caisse.—*Chicken broiled in Paper.*

Split a chicken, and let it soak two hours in oil mixed with parsley, sliced onions, cloves, some salt, and pepper. Afterwards, cover each half with slices of bacon, and put the halves in papers, enclosing all their seasoning; broil by a very slow fire; when done, take off the paper, bacon, &c. and serve with a sauce *à la ravigotte*

350.

Poulet grillé en Caisse.—*Chicken broiled in Paper.*

SECOND RECEIPT.

Take two chickens; draw them, and truss the feet within the body; leave the wings untrussed, and make the chickens lay as flat as possible; then steep them in sweet oil mixed with parsley, green onions, shallots, and garlic, all shred fine, salt and coarse pepper. Make two cases of white paper; put in the chickens with all their seasoning, and cover them with thin slices of fat bacon and paper: set them over a slow fire upon a gridiron, and, when done, take away the fine herbs and slices of bacon, and serve them in the cases with a sprinkling of vinegar. Or they may be taken out of the papers, and served with any sauce you choose.

351.

Poulette en Matelotte.—*Chicken en Matelotte.*

Having parboiled a dozen small white onions, throw them into cold water, and take off the outer skins; then cut two middling-sized carrots and a parsnip into the form of little sticks: burn a small piece of butter with some flour in a stewpan till of the colour of cinnamon, turning it frequently; then moisten it with a tumbler of white wine and an equal quantity of stock, and put in the carrots, small onions, a bunch of parsley and green onions, half a clove of garlic, a sprig of thyme, basil, two cloves, half a bay leaf, salt, and coarse pepper; let all these ingredients boil together half an hour over a slow fire; then take a large chicken, (or two small ones,) set it over the fire a few minutes in fat or butter, and cut it into four quarters, put it into the above ragout, and, if you choose, add also the liver, neck, wings, and feet; let it boil an hour gently, and, when done, skim off the fat: lastly, mix a few minced anchovies and capers with the sauce, and serve.

352.

Matelotte de Poulet et d'Anguille.—*Chicken with Eels en Matelotte.*

Cut a fine fat chicken into quarters, and stew it between rashers of bacon, in some stock, with several small onions, and a proper quantity of salt. When done, put an eel, cut in pieces, into another stewpan, with half a bottle of wine, a bunch of parsley and green onions, a bay leaf, a sprig of thyme, and some cloves, adding also the stew in which the chicken was dressed; let the whole simmer together till the eel is done, and the sauce much reduced; then serve up the chicken with the eel, small onions, some slices of bread browned in butter, and the sauce poured over.

353.

Poulet farci.—*Stuffed Chicken.*

Put a pint of milk into a saucepan with a good handful of crumbs of bread; boil till very thick, then leave it to cool, and afterwards beat it up in a mortar, with some parsley and green onions chopped small, thyme, a bay leaf, salt and pepper, a piece of butter, and the yolks of four raw eggs; put this stuffing into the inside of two chickens properly prepared and trussed. Sew in the stuffing, and roast the chickens between rashers of bacon, serving with a sauce made with a piece of butter rolled in flour, some stock, a little vinegar, a minced anchovy, a few capers, some salt and nutmeg, and thickened over the fire. This stuffing may be used instead of poultry stuffing, with the addition of beef suet or butter.

354.

Poulet à la Tartare.—*Chicken à la Tartare.*

Parboil a chicken, and having cut in two, break the bones a little; then let it soak in fresh melted butter mixed with

some parsley and green onions, a few mushrooms, and a clove of garlic, all chopped fine, and salt and pepper. In an hour or two take it out, and cover it with crumbs of bread; broil, and serve plain, or with a clear sauce.

355.

Poulet à la Tartare.—*Chicken à la Tartare.*

SECOND RECEIPT.

Take two young chickens; split them and break the bones, taking out as many as you can; then make up the chickens into a round form, seasoning to your taste. Brush them all over with yolk of egg, and dip them in bread crumbs; or you may melt some butter, dipping the chickens into it, and into bread crumbs alternately; then flatten them, and broil over a clear fire, serving with a clear gravy, sauce *à l'Italienne*, or sauce *à la Tartare.*

356.

Poulet à l'Estragon.—*Chicken with Tarragon.*

Having blanched some tarragon leaves, put them into cold water, squeeze and chop them fine; then draw and truss two chickens, mince the livers, and mix them with a piece of butter, a part of the chopped tarragon, some salt and coarse pepper; put this forcemeat into the carcasses of the chickens, and set them over the fire for a few minutes in a stewpan, with some fat or butter. Then take them out, put a thin slice of bacon over the breast of each, and roast them. Throw the remainder of the tarragon into a stewpan, with two livers, and a piece of butter about the size of a walnut rolled in flour, the yolks of two eggs, half a glass of gravy, two spoonfuls of stock, some salt and coarse pepper, and a sprinkling of vinegar: thicken this sauce over the fire, taking care that it does not boil, for fear the eggs should curdle: serve it over the chickens.

357.

Poulet à la Jardinière.—*Chicken à la Jardinière.*

Take two chickens, blanch the feet, that you may peel off the skin, cut off the spurs, and, having trussed the feet within the bodies, put them over the fire for a few minutes, in some fat or butter; then cut each chicken in two, and flatten it with a cleaver. Have ready some hot melted butter, mixed with parsley and green onions, a clove of garlic, and a few mushrooms, the whole cut small, salt and coarse pepper; let the chickens steep in this an hour; make as much butter and herbs adhere to the chickens as you can; grate bread over, and broil them on a slow fire, basting with the remainder of the butter and herbs; when done of a good colour, serve with a sauce made with a little gravy, three spoonfuls of good vinegar, some salt, coarse pepper, and a little shred parsley; thicken over the fire with the yolks of three eggs.

358.

Poulet aux petits Pois.—*Chicken with Peas.*

Cut up a chicken, and put it into a stewpan with half a peck of young peas, a slice of butter, and a bunch of parsley and green onions; shake the whole over the fire, then moisten with a little *consommé*, veal gravy, and a few spoonfuls of cullis; add a small piece of white sugar, and let it stew about an hour and a half, till the chicken is done; then skim off the grease carefully, and serve the sauce thick.

359.

Poulet en Hatelettes.—*Chicken en Hatelettes.*

Take a cold roasted chicken, cut it up, and spit each piece separately upon a small silver or wooden skewer; dip the pieces in an egg beat up, and season each with salt, pepper, parsley and green onions shred fine, then cover them with grated bread, and dip them in sweet oil or butter; again

grate bread over them, and broil over a slow fire, basting gently with oil. Serve plain, or with a gravy sauce.

360.

Poulet à la Ste Ménéhould.—*Chicken à la Ste. Ménéhould.*

Take two chickens, truss and put them into a stewpan with a slice of butter, a large glass of white wine, some salt and coarse pepper, a bunch of parsley, a clove of garlic, a little thyme and basil, a bay leaf, and two cloves. Stew the whole over a slow fire, till the sauce is reduced to a jelly and hangs to the chickens; then take them up, brush them with egg beat up, and grate bread over them; dip them in butter, and again cover them with grated bread; broil of a good colour; serving either plain, or with a gravy sauce, sharpened.

361.

Poulet à la Parole.—*Chicken à la Parole.*

Put a chicken into a saucepan with slices of bacon over and under it, adding onions and carrots, a bunch of parsley and green onions, cloves, a bay leaf, salt and pepper; moisten with a little stock, and let it stew by a slow fire till done; then strain the stew through a sieve, skim it, and put in a piece of butter rolled in flour, with a little chopped parsley; thicken over the fire, and serve with lemon-juice or a little vinegar.

362.

Poulet à la Gibelotte.—*Chicken à la Gibelotte.*

Cut up a chicken, and put it into a stewpan with the giblets, a bunch of parsley and green onions, a clove of garlic, a bay leaf, thyme, two cloves, and a slice of butter: shake it over the fire with some flour, and moisten with a large glass of white wine, some stock, some gravy to colour the ragout, salt and coarse pepper: let it boil, and reduce to a thick sauce.

363.

Poulet frit.—*Fried Chicken.*

Cut up two chickens. Then put a quarter of a pound of butter, mixed with a spoonful of flour, into a stewpan, with pepper, salt, vinegar, parsley, and green onions, thyme, bay leaf, basil, two or three cloves, onions, carrots or turnips, and a little water; mix these over the fire till they are lukewarm. Steep the chickens in this marinade during three hours; then, having dried the pieces, and floured them, fry of a good colour, garnishing with fried parsley. You may dress any other white poultry in the same way.

364.

Poulet frit.—*Fried Chicken.*

SECOND RECEIPT.

Take a chicken, and having divided it in quarters, soak them with the giblets in warm water; then let them steep two or three hours over some hot cinders, in a mixture of vinegar, stock, salt and pepper, parsley, green onions, and a bay leaf; drain them, and dip them into the white of an egg whipt up; flour, fry, and serve them, garnished with fried parsley. Chickens that have been fricasseed may be disguised for making a fried dish; boil them in a saucepan with their sauce until it is become so thick that it adheres to the chicken; leave it to cool, dip it into egg beat up; cover with crumbs of bread, and fry of a fine brown. Serve, garnished with fried parsley.

365.

Poulet frit.—*Fried Chicken.*

THIRD RECEIPT.

Singe two chickens till they are firm; cut them up; put them into a saucepan with a little parsley and sliced onion,

seasoning to your taste, and adding some lemon-juice to make the whole rather acid. Let them steep in this marinade for about two hours, stirring occasionally. When you are ready to serve, drain the chickens, beat up the whites of two eggs, and dip the pieces alternately into the egg and into flour, covering them well; then fry, being cautious that the dripping is not too hot, or the chicken will be burnt and not done through: place the pieces as done on a clean cloth, and send them up dry, with fried parsley, or with a *poivrade* or *tomata* sauce.

366.

Poulet aux Croutons.—*Chicken aux Croutons.*

Take a fine chicken, or two, according to the size of your dish; make a stuffing of their livers, and roast them, covering with bacon and paper; when done, serve with a sauce made thus: take a little sweet oil, and fry two crusts of bread in it; let them drain, and brown two onions cut in slices in the same oil; when they are three parts done, add parsley and green onions, shallots, and the livers of some kind of poultry, all cut small, and moistened with a glass of white wine and a good spoonful of cullis. Skim the fat off, and season the sauce with pepper and salt; let it boil gently a quarter of an hour, and serve the chicken with the fried crusts at the side, or with the sauce poured over it.

367.

Poule frite à l'Indienne.—*Fried Fowl à l'Indienne.*

Slice some onions, and fry them in lard till of a fine colour, adding a pinch of flour; when the onions are well done, take them out with the skimmer, and keep them hot. Have ready a fowl cut up as for a *fricassee*, and the pieces blanched in boiling water. Put the pieces of fowl in the lard in which the onions have been fried, till they also take a fine colour; then pour on them some stock, adding salt, all-spice, Cayenne pepper, and a little turmeric or Indian saffron;

when the fowl is done enough, put in the fried onions; let the whole boil two or three minutes, and serve, sending up separately a dish of rice *à la Créole.*

368.

Fricassée de Poulet.—*Fricasseed Chicken.*

Take a chicken picked, singed, and drawn; cut it up, and cleanse it in some lukewarm water with the livers (the gall being carefully removed) and the gizzard split; drain it well; then put it into a stewpan with a slice of butter, a bunch of parsley and green onions, and a few mushrooms; warm it over the fire; then add a sprinkling of flour, a little stock, salt, and pepper; let it stew till the sauce is nearly consumed; when done, thicken the sauce with the yolks of two eggs, adding a little nutmeg, and serve with a sprinkling of vinegar. You may add a veal sweetbread cut in small pieces.

369.

Fricassée de Poulet.—*Fricasseed Chicken.*

SECOND RECEIPT.

Take a chicken, and having cut it up, cleansed, and drained it as before, put the pieces into a stewpan with a slice of butter, a bunch of parsley and green onions, a bay leaf, a little thyme, some basil, two cloves, some mushrooms, and a slice of ham or lean bacon. Set the whole over a quick fire till the sauce is almost all consumed; then shake in some flour, moisten with a little hot water, and season with coarse pepper: let it stew till there again remains very little sauce; and, when you are ready to serve, add the yolks of three eggs beat up with milk or cream, and thicken over the fire, taking care that it does not boil, lest the eggs should curdle: lastly, add some lemon-juice, and dish up; the feet, gizzard, and liver being first placed on the dish, the legs, wings, and breast over them, and the sauce and mushrooms over all. The

fricassee will look still more delicate if the chicken is skinned before being cut up.

370.

Fricassée de Poulet.—*Fricasseed Chicken.*

THIRD RECEIPT.

Cut up a chicken as before; wash the pieces in lukewarm water, and afterwards blanch them in boiling water; drain and again put them into cold water. Then put half a quarter of a pound of butter into a stewpan, with some small mushrooms, parsley, and green onions; on these lay the pieces of chicken and fry them lightly, dusting a little flour and salt over them, and moistening with hot water. Let them boil for above half an hour, skimming from time to time; then take them out and put them in another saucepan, reducing the sauce and straining it through a sieve over them: they should remain thus, in a *bain-marie,* till dinner-time, when you must thicken with the yolks of two or three eggs beat up with milk or cream, giving the whole one boil. Add lemon-juice, or not, according to your taste: you may also put in chopped parsley.

371.

Fricassée de Poulet à la Bourdois.—*Fricasseed Chicken à la Bourdois.*

Fricassee a chicken as before, and, when it is dished, cover it with grated bread; put pieces of butter upon the bread, about the size of peas, and brown it in the oven, or with a hot salamander. This is a good way to disguise a fricassee which has before been served at table.

372.

Fricassée de Poulet aux Artichauts.—*Fricasseed Chicken with Artichokes.*

Cut up a chicken as before, and put it over the fire in a stewpan with about two ounces of butter, a bunch of herbs,

and some artichoke bottoms cut in pieces: add some flour, a little gravy or stock, and a small glass of white wine; boil over a slow fire; then skim off the fat, and, when the chicken is done, serve it with any strong, well-flavoured sauce.

373.

Poularde.—*Pullet or young Hen.*

The pullet is generally used in France as a roast, surrounded by water-cress, which has been previously soaked in salt and vinegar; the livers are put into many ragouts. Pullets should be very fat, and never have laid any eggs. They may be dressed according to all the foregoing receipts for chickens.

374.

Poularde au Naturel.—*Pullet au Naturel.*

Having cleansed and trussed a pullet properly, lard it or not as you choose; then boil it in stock, seasoned to your taste, adding parsley and green onions, a bay leaf, some roots, cloves, and a large glass of white wine. It must not be overdone. Serve it in some of its broth.

375.

Poularde à la Montmorenci.—*Pullet à la Montmorenci.*

Lard the upper part of a pullet, and fill the carcass with liver cut into dice, streaked bacon, and chopped egg. Sew up the fowl that none of the stuffing may fall out; stew like a fricandeau, and glaze in the same manner.

376.

Poularde à la Duchesse.—*Pullet à la Duchesse.*

Put the pullet into a stewpan, with butter, some parsley, green onions, and mushrooms chopped fine, salt, and pepper; cover it with slices of bacon; moisten with stock, and cook by

a slow fire; when done, take some of the sauce, thicken it with the yolks of eggs over the fire, and serve it over the fowl with lemon-juice or vinegar to your taste.

377.

Poularde au Persil.—*Pullet with Parsley.*

Take a fowl, either raw, or that has been served at table, cut it up, and stew it in good stock, with some cullis, salt, and pepper. When done, and the sauce sufficiently reduced, add a little flour, and parsley which has been previously boiled, well squeezed, and shred fine. Before serving, add a sprinkling of vinegar or lemon-juice.

378.

Poularde au Persil.—*Pullet with Parsley.*

SECOND RECEIPT.

Draw and truss a pullet; divide it into quarters, and put it into a stewpan, on slices of veal, with parsley roots parboiled, and whole parsley; cover with rashers of bacon; season with salt and pepper; moisten the whole with stock, and let it cook by a very slow fire. When the fowl is done, dish it up, with the parsley over it, and the roots round; strain the sauce through a sieve, adding a little vinegar, and pour it over the fowl.

379.

Poularde aux Choux et Saucisses.—*Pullet with Sausages and Cabbage.*

Cut a cabbage in two, put it in boiling water, and boil it a quarter of an hour; then take it out, let it cool, and tie it up with packthread; next, stew it in some stock, and, when about half done, put in the pullet properly prepared, with a few sausages and some pepper; when the stew is done, dish the fowl, with the sausages on the cabbage, round.

380.

Poularde à la Moutarde.—*Pullet à la Moutarde.*

Cover a pullet with rashers of bacon and paper, and roast; serve with a sauce made in the following manner: put into a saucepan some chopped onions, a bunch of parsley and green onions, a shallot or two, and some butter; set it over the fire; moisten with stock and white wine, adding salt and pepper; boil the whole together, and afterwards add an anchovy and chopped capers; then boil up again, and, when the sauce is done, stir in some mustard, and strain through a sieve; lastly, warm up once more, and serve, well seasoned.

381.

Cuisses de Poularde au Jambon.—*Legs of Pullet with Ham.*

Take the legs of a fowl, and brown them over the fire with a little oil; then stew them with stock, half a glass of white wine, a piece of butter, a slice of ham, a little vinegar, some parsley and green onions, salt, and pepper; let them cook by a very slow fire, skimming occasionally. Lastly, strain through a sieve, and serve the sauce thick.

382.

Poularde à la Bourgeoise.—*Pullet à la Bourgeoise.*

Put a piece of butter and two onions, cut in slices, into a stewpan, with a pullet on them, the breast downward; cover it with two sliced onions, two roots sliced, a bunch of sweet herbs, and throw in a little salt; stew over a slow fire, and, when half done, put in half a glass of wine; when quite cooked, having skimmed and strained off the sauce, add a little cullis, and serve the sauce over the fowl.

383.

Poularde entre deux Plats.—*Pullet between two Plates.*

Warm up a pullet over the fire in a stewpan, with a slice of butter, some salt and pepper, finely shred parsley, green onions, mushrooms, and a little garlic. Lay some slices of veal at the bottom of a braising-pan, and put in the pullet with all its seasoning, covering it with thin rashers of bacon; let it stew over a very slow fire; when done, skim off the fat and strain the sauce, adding a spoonful of cullis, and a sprinkling of good vinegar.

384.

Chipoulate.—*Chipoulate.*

Take the legs or wings of pullets, or any other white poultry, some sausages, slices of streaked bacon, and small white onions, (previously parboiled,) stew them together in a little stock, putting over and under the rashers of bacon; add two slices of lemon, and a bunch of sweet herbs. When the poultry is done, drain, and dish it for table; then, having skimmed off the fat in the stewpan, strain the sauce, toss it up with a spoonful of cullis, and serve it over the fowl.

385.

Capilotade à l'Italienne.—*Capilotade à l'Italienne.*

Cut up a cold roast fowl. Then take a good slice of butter, and some shred mushrooms and potherbs. Fry these till they are about to turn brown, with a tea spoonful of flour; then add to them a large glass of white wine. Let the whole simmer together for a quarter of an hour; next, put in the pieces of fowl, and heat them up for a few minutes. Garnish your dish with fried slices of bread; and, just before you serve, pour into the saucepan two table spoonfuls of oil, taking care that it does not boil, and stirring it up well with the sauce.

386.

Kari.—*Curry.*

This is an Indian dish. To prepare it, you must cut up a fowl as for a fricassee; cut also into pieces a breast of mutton as if for a harico; throw all the meat into boiling water, to blanch for a quarter of an hour; then put it in a saucepan, with some stock, seasoned with salt, allspice, Cayenne pepper, and Indian saffron, or turmeric. When the meat is half cooked, add a table spoonful of curry powder, and serve as soon as the meat is thoroughly done, sending up with the curry a separate dish of rice *à la Créole.*

387.

Poularde aux Oignons.—*Pullet with Onions.*

Take a fine tender fowl, and mince the liver, mixing it with some bacon grated with a knife, parsley, green onions, and mushrooms shred fine; season with pepper and salt; put all this into the carcass; sew it up that none of the stuffing may fall out, and then put the fowl upon the spit, covered with bacon, and wrapped in paper. When done, serve with a ragout of small white onions, made as follows: slice the onions, and let them boil a quarter of an hour in water; then throw them into cold water, take off the outer skin, and boil them a second time in some stock. When thoroughly done and drained, put them into a good cullis well seasoned; then boil them up a few times upon a stove, and serve them with the fowl. Chickens with onions are done in the same manner.

388.

Poularde aux Oignons.—*Pullet with Onions.*

SECOND RECEIPT.

Roast the pullet, or dress it *à la braise,* mixing its sauce with a ragout of onions.

389.

Poulard masquée.—*Pullet masquée.*

Take a good pullet, and make a stuffing of its liver, with grated bacon, shred parsley, and green onions, shallots, the yolks of two eggs, pepper, and salt. Stuff the fowl with this, and sew up the two ends. Then put it over the fire a short time in a stewpan, with a little butter, and afterwards roast it, putting small narrow slices of ham and new bread lengthwise of the fowl, and round it. Cover the whole with several sheets of white paper, so as neither the fat nor gravy can run out. Roast by a very slow fire, but do not baste: when you take up, be careful to put something under the fowl to catch the gravy. Dish it, putting the slices of ham and new bread round, and the gravy in the dish.

390.

Poulard à la Cuisinière.—*Pullet à la Cuisinière.*

Stuff a pullet with its own liver, chopped up with a little butter, shred parsley and green onions, garlic, salt, coarse pepper, and the yolks of two eggs: roast it, and when done baste with a little hot butter, or the yolk of an egg beat up; cover it with grated bread; let it remain at the fire till of a fine brown, and serve with a sauce made with half a glass of stock and a little vinegar, thickened over the fire with a piece of butter, about half the size of an egg, rolled in flour, and seasoned with salt, coarse pepper, and a little grated nutmeg.

391.

Poularde au Court Bouillon.—*Pullet au Court Bouillon.*

Take a good pullet, and having heated the feet, in order to skin them more easily, cut the claws about the middle, and truss; tie it round with packthread, and put it into a stewpan just large enough to contain it, with a piece of butter, two sliced onions, a root, a parsnip, a bunch of parsley and green onions, a clove of garlic, three cloves, two shallots, salt, and

pepper; moisten with two glasses of stock, a glass of white wine, and a spoonful of good vinegar. Let the whole stew gently, and when the fowl feels tender, strain off the broth, reduce it over the fire to a sauce, and serve over the fowl.

392.

Poularde à la Béchamel.—*Pullet à la Béchamel.*

It is usual to make this dish with a fowl that has been already roasted and served at table. Hash it up, or what is better, when the fowl is almost entire, take out all the bones, and cut the meat into thin slices: then put a pint of cream or milk into a stewpan, and when it boils, thicken with a piece of butter half the size of an egg, and rolled in flour, adding, at the same time, salt and pepper, two shallots, half a clove of garlic, parsley, and green onions; let it boil gently half an hour: when reduced to the consistence of a sauce, put in the fowl to warm, without suffering it to boil. If the sauce should not be quite thick enough, add the yolk of an egg beat up, and, when serving, put in a few drops of vinegar or a little lemon-juice.

393.

Poularde à la Béchamel.—*Pullet à la Béchamel.*

SECOND RECEIPT.

Heat up some hashed cold fowl in sauce *à la béchamel*, adding a little lemon-juice just before you serve.

394.

Poularde en Canelons.—*Pullet en Canelons.*

Cut a fine fowl in two, take out the bones, and put upon each half a good forcemeat, made of poultry; roll it up, having previously covered the inside with thin rashers of bacon; tie it with packthread, and stew it an hour, with half a glass of white wine, some good stock, a bunch of parsley, salt, and

pepper; when done, strain off the sauce, skim it, and add two spoonfuls of cullis; reduce over the fire to a proper consistence; take off the bacon and packthread, and serve with the sauce.

395.

Poularde à la Crême.—*Pullet à la Créme.*

It is not usual to dress a fowl in this way, unless it has been roasted, and returned from table uncut. Take the meat off the breast, mince it very fine, and add to it a handful of crumbs of bread which have been previously boiled in half a pint of milk till very thick, and have stood till cold; add also to this nearly half a pound of beef suet, some parsley, green onions, and mushrooms cut small, also salt, pepper, and the yolks of five eggs; put this forcemeat into the carcass of the fowl, and, to supply the place of the meat taken from the breast, draw a knife, dipped in an egg beat up, over it, and cover it with grated bread; then put the fowl upon a bakingdish, with slices of bacon under it; cover it with paper, and set it in an oven, or upon a chafingdish; brown with a salamander, and, when done, serve with a sauce *piquante.*

396.

Poularde en Croustade.—*Pullet en Croustade.*

Truss, and well lard a pullet with large pieces of streaked bacon, and stew it with a little stock, salt, pepper, and a bunch of parsley. When done, and the sauce jellies, pour it over the fowl, and leave it to cool; then put a piece of butter rolled in flour, with a little salt and pepper, into a stewpan; thicken it over the fire, and, as you pour it over the fowl, strew grated bread over it till a crust is formed; lastly, brown with a hot salamander, and serve with sauce *piquante.*

397.

Poularde accompagnée.—*Pullet accompagnée.*

Take out the breast-bone, and fill the carcass of the pullet with any kind of ragout you may fancy. Then roast the fowl, covered with slices of bacon and paper, and serve with a good sauce, such as *à l'Espagnole.*

398.

Poularde en Filets.—*Pullet en Filets.*

Heat up slices of cold fowl in sauce *à la crême,* or *à la maître d'hôtel.* Thicken with yolk of egg.

399.

Chapon au gros Sel.—*Capon au gros Sel.*

It is usually an old capon that is dressed in this way. Having drawn and trussed it, cover it with rashers of bacon to preserve its whiteness; tie it up and put it into a saucepan, with a sufficient quantity of water. When done, serve with a little of its broth, and some rock salt sprinkled over. A capon is esteemed a great delicacy; they are best about seven or eight months old, and are almost always served roasted: should they not be very tender, they may be dressed *en daube,* like a turkey.

400.

Chapon rôti.—*Roasted Capon.*

Cover a capon with slices of bacon and paper; put it on the spit, and, whilst roasting, baste it with its gravy: when done, serve it upon a dish with the gravy, and surrounded by water-cress, previously seasoned with salt and vinegar.

401.

Chapon au Riz.—*Capon with Rice.*

Take a capon properly drawn and trussed; salt it, and cover it with rashers of bacon; next, wash thoroughly half a pound of rice, and put it into a pot with the capon, an onion stuck with cloves, a bay leaf, and some gravy; moisten the whole with stock, put it on the fire, and let it cook gently; when done, dish the capon, and serve with the rice round.

402.

Chapon au Riz.—*Capon with Rice.*

SECOND RECEIPT.

Put a capon in a saucepan, and fill it up with stock; after skimming well, put in half a pound of rice, washed in five or six waters; boil the whole over a slow fire for about two hours; then take out the fowl, and put it on a dish, with the rice over it, properly seasoned.

403.

Chapon (ou Poule) au Riz.—*Capon with Rice.*

THIRD RECEIPT.

Cover a fowl with a thin layer of bacon, and put it in a saucepan with a pound of rice, half under the fowl, and half above it. Fill up the saucepan with stock, and salt to your taste. Put the whole over a slow fire, with some charcoal on the lid of the saucepan. When the rice has absorbed the whole of the stock, serve it under the fowl.

404.

Lapin en Gibelote.—*Rabbit en Gibelote.*

First cut a rabbit into pieces; then make a *roux* with a spoonful of flour and a piece of butter; put the rabbit into it with its liver; turn it over the fire, and moisten with a little

stock, a large glass of red wine, and as much water, adding a bunch of parsley and green onions, thyme, a bay leaf, some salt and pepper; let the whole stew by a slow fire for half an hour; then add a dozen small onions and some mushrooms: let it finish cooking, and, before serving the chicken, take out the herbs, and skim the sauce. Serve very hot.

405.

Lapin au Coulis de Lentilles.—*Rabbit with Cullis of Lentils.*

Cut up some rabbits; stew them with some good stock, slices of streaked bacon, a bunch of herbs, and a very little pepper and salt; then stew also a pint of lentils with some stock and salt; when done, strain them through a sieve, and afterwards reduce them over the fire till you think the sauce thick enough to serve. Heat up the rabbit and bacon in a tureen, and serve with the cullis of lentils.

406.

Lapin en Matelotte.—*Rabbit en Matelotte.*

Stir a little butter and a small spoonful of flour over the fire till of a fine cinnamon colour; have a rabbit ready cut up, and put it into the stewpan with the flour and butter; turn it a few times over the fire, adding a large glass of red wine, two glasses of water and of stock, a bunch of parsley and green onions, a clove of garlic, a sprig of thyme, a bay leaf, two cloves, basil, salt, and coarse pepper. Let it stew gently half an hour, and then put in a dozen of small white onions, parboiled; you may add also an eel cut in pieces, if you choose, but do not put it in till the rabbit is three parts done. Before you serve, take out the bunch of herbs, skim the sauce well, and add some whole capers and a minced anchovy. Serve with small crusts of bread fried in butter, and pour the sauce over all.

407.

Lapin aux petits Pois.—*Rabbit and Peas.*

Cut up a rabbit, and dress it according to the receipt for chicken and peas.

408.

Lapin en Papillottes.—*Rabbit en Papillottes.*

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

409.

Lapin à la Bourgeoise.—*Rabbit à la Bourgeoise.*

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

410.

Lapereau au Gîte.—*Young Rabbit au Gîte.*

Stuff two young rabbits with their livers, a slice of butter, some parsley, green onions, and mushrooms, the whole shred fine, salt and coarse pepper: sew them up, truss the hind legs

under the belly, and the fore under the snout; then stew them with a large glass of white wine, some stock, a bunch of herbs, salt and coarse pepper. When done, strain off the sauce, and skim it well; put in a little cullis; reduce it properly, and dish the rabbits to look as if they were sitting in their forms.

411.

Lapin en Caisses.—*Rabbit en Caisses.*

Cut up a rabbit, and dress it in the same manner as pigeons *en surtout.*

412.

Lapin aux Herbes.—*Rabbit with Herbs.*

Cut up one or more rabbits and put them into a stewpan, with a slice of butter, some parsley and green onions, a few mushrooms, a clove of garlic, thyme, basil, and a bay leaf, all shred fine; turn them a few times over the fire, shaking in a little flour; then moisten with a large glass of white wine and a little gravy or stock, adding salt and coarse pepper. Let the whole stew and reduce to the consistence of a sauce. When ready to serve, take the livers, previously boiled, bruise them, and put them into the sauce.

413.

Lapin au Gratin.—*Rabbit au Gratin.*

Dress the rabbits as in the preceding receipts, with only this difference, that the herbs should be tied together, and not minced. Serve over a *gratin* made in the same manner as that with quails.

414.

Lapereau poëlé à la Minute.—*Young Rabbit poëlé à la Minute.*

Cut up a rabbit; then put a quarter of a pound of butter into a fryingpan to melt; when it is warm, put the rabbit into it, with some salt, coarse pepper, and a little grated nutmeg;

let it fry by a quick fire. When nearly done, add some parsley and green onions, chopped very fine: leave it three or four minutes longer on the fire, then serve hot and well seasoned. A quarter of an hour is sufficient to dress a rabbit in this way.

415.

Lapereau à l'Espagnole.—*Young Rabbit à l'Espagnole.*

Having cut up one or more rabbits, stew them with half a glass of white wine, a little stock, a bunch of herbs, salt and pepper, and serve with a sauce *à l'Espagnole.*

416.

Lapereau en Galantine.—*Young Rabbit en Galantine.*

Bone one or more rabbits, and dress them in the same way as a pig *en galantine.* When done, if to be served as a side dish, take them out hot, dry them, and serve with a sauce *à l'Espagnole;* but they are usually sent up cold, in which case they should be left to cool in their broth.

417.

Lapereau au Jambon.—*Young Rabbit with Ham.*

Cut up one or more rabbits in pieces; lard them with fat bacon, and let them stew with slices of ham, a little oil, a glass of white wine, a bunch of parsley and green onions, some stock, salt and pepper; strain the remaining sauce through a sieve; skim off the grease, and serve the sauce over the rabbit and ham.

418.

Lapereau en Hatelettes.—*Rabbit en Hatelettes.*

Cut up one or more rabbits, and stew them with half a glass of white wine, some stock, a bunch of herbs, salt and coarse pepper. When done, and the sauce reduced so as to adhere to the meat, let them cool; then put the pieces upon small skewers, wet them with an egg beat up, and grate bread over them; broil, and serve dry upon the skewers.

419.

Lapereau grillé.—*Broiled Rabbit.*

Take one or two tender young rabbits; cut them up, and let them steep some hours in a little oil, mixed with parsley, leeks, a few mushrooms, and a clove of garlic, all shred fine, salt and pepper; put each piece of rabbit, rolled in a rasher of bacon, with a part of the seasoning, into white paper; grease the papers inside with butter; broil upon a gridiron by a very slow fire, and serve hot in the papers.

420.

Lapereau à la Poulette.—*Rabbit à la Poulette.*

Cut up a rabbit; turn it over the fire with a piece of butter, a handful of mushrooms, and a bunch of parsley and leeks; add a little flour, some stock, salt and pepper. Let the whole stew till the sauce is reduced, thickening still more with the yolks of two eggs.

421.

Lapereau à la Tartare.—*Rabbit à la Tartare.*

Bone a rabbit; cut it up, and let the pieces soak in oil, seasoned with salt and pepper, and mixed with parsley, leeks, and shallots, chopped fine; then cover the pieces with crumbs of bread, and dress them on a gridiron, pouring over from time to time a little of the marinade; serve dry and of a fine brown colour, with a separate sauce *à la remolade.*

422.

Lapereau sauté.—*Rabbit sauté.*

It is dressed the same as hare *sauté.*

423.

Lapereau en Bigarrure.—*Rabbit en Bigarrure.*

Mince the liver of a rabbit and mix it with grated bacon, a little butter or beef marrow, some parsley, green onions, and

savory shred fine, salt and coarse pepper. Mix this stuffing with the yolks of three eggs, put it inside the rabbit and sew it up; then set the rabbit over the fire for a few minutes, with a piece of butter or fat; next, cut some slips of bread the length of the rabbit, with as many slips of streaked bacon, and cover the body of the rabbit with these, putting first a slip of bread, and then one of bacon, so that the head only may be seen; then proceed to wrap the rabbit in two sheets of paper well buttered, and roast. When done, and the bread a little crisped, take off the paper, and serve the rabbit with the slips of bread and bacon and its own gravy, adding a sprinkling of vinegar.

424.

Lapereau en Hachis.—*Minced Rabbit.*

Take the remains of a roasted rabbit, cut off all the meat, and mince it with a little roast mutton. Then break the bones of the rabbit into small pieces and put them into a stewpan, with a slice of butter, some shallots, half a clove of garlic, thyme, a bay leaf, and basil; turn these a few times over the fire, then shake in a little flour; moisten with a glass of red wine and as much stock, and let it boil half an hour over a slow fire: strain it off, and put in the mincemeat with salt and coarse pepper; let the whole heat without boiling, and serve hot: if you choose, you may garnish with fried bread.

425.

Filets de Lapereau aux Concombres.—*Hashed Rabbit with Cucumbers.*

Slice two large cucumbers as thin as you can, and steep them two hours in salt and vinegar; then strain them dry, and put them into a stewpan with a bunch of parsley and green onions, a bay leaf, thyme, and basil; set them over the fire, and keep turning till they are a little brown; then shake in a little flour, and moisten with two glasses of good stock. Let the whole stew slowly half an hour, that the ragout may thicken; then

take out the bunch of herbs, and put in the rabbit, cut in thin slices like the cucumbers; let it warm without boiling, add salt and coarse pepper, and serve. This is a good way to dress the remains of either roasted or boiled rabbits.

426.

Lapereau en Salade.—*Rabbit Sallad.*

Cut some crumb of bread in as small pieces as you would bacon for larding; fry it in butter of a good colour, and, when drained, take the remains of a roasted rabbit, cut the meat into slices, and arrange it in the dish for table upon the fried bread, adding two anchovies, cut very small and well washed, some capers, and, if you have any, some small white onions boiled; the whole tastefully intermixed: season with salt, coarse pepper, oil, and vinegar. The seasoning is generally added when the rabbit is upon table.

427.

Oie rôtie.—*Roast Goose.*

Take as many large chestnuts as you think necessary, peel and put them over the fire in a fryingpan with holes at the bottom, turning till they are sufficiently done to take off the inner skin; or, if you have not a pan with holes in it, put the chestnuts into boiling water, which will answer the same end. Separate the finest to make a ragout; mince the others, and put them into a stewpan with the meat of four or five sausages, the liver of a goose minced, two spoonfuls of hog's lard, or a good piece of butter, a shallot, a small clove of garlic, some parsley and green onions, the whole shred fine, and placed over the fire a quarter of an hour; put this forcemeat into a young goose prepared for the spit, roast, and serve in a ragout of chestnuts. Roast goose is not held in much esteem in France, and is most frequently met with on the tables of the lower orders.

428.

Oie de différentes façons.—*Goose in different ways.*

Take a whole goose, or merely the legs and wings; cook it in a braising-pan, and serve with any sauce you please, as *sauce Robert, sauce à la ravigotte,* or a ragout of turnips or young onions. It may likewise be served with purées either of peas, lentils, turnips, or onions.

429.

Oie à la Daube.—*Goose à la Daube.*

For this dish it is usual to take a goose that is not quite tender enough for the spit: lard it all over with bacon, and season by rubbing in a mixture of shred parsley and green onions, two shallots, half a clove of garlic, a bay leaf, thyme, and basil shred into powder, with salt, coarse pepper, and a little grated nutmeg. Having thus prepared the goose, tie it up, and put it into a pot just large enough to contain it, with two large glasses of water, as much white wine, and half a glass of brandy, adding a little more salt and pepper; close the pot well, and let the goose stew gently three or four hours: when done, and the sauce has become so strong as to jelly, dish the goose, and, when almost cold, pour the sauce over it, not serving till the whole is quite cold and jellied. Some cooks add carrots, onions, and a bunch of fine herbs to the stew; others omit the brandy.

430.

Oie à la Moutarde.—*Goose with Mustard.*

Take a young tender goose, mince the liver, and mix it with two shallots, half a clove of garlic, some parsley and green onions cut small, a bay leaf, thyme, and basil shred fine, a piece of butter, some salt and coarse pepper; put this seasoning into the goose, and, having sewed it up, roast, basting from time to time with a little butter, and placing a plate under to preserve

what falls. When the goose is almost done, mix a spoonful of mustard in the butter, and continue basting, throwing on grated bread till the goose be well covered. Let it remain at the fire till of a fine colour, and serve with a sauce in the dish, composed of a full spoonful of mustard, a spoonful of vinegar, a small glass of gravy or stock, salt and coarse pepper, thickened over the fire with a piece of butter half the size of an egg, rolled in flour.

431.

Oies conservées.—*To preserve Geese.*

Take any number of geese, and roast them till about three parts done, carefully preserving the fat that drops from them. Let them cool, and then cut each of them into four parts, taking off the legs, and keeping the breast and wings together; place them very close one upon the other in an earthen pot, putting between each layer three or four bay leaves and some salt: next, melt the goose grease you have preserved, with a good deal of hog's lard, and pour it into the pot, taking care that there is sufficient to cover the birds: twenty-four hours after close the pot with parchment, and, when the whole is quite cold, put it into a dry place to keep for use. Take the pieces of goose out of the fat as wanted, and, before using, wash them well in warm water.

432.

Cuisses d'Oie grillées à la Remolade.—*Legs of Geese à la Remolade.*

Dress the legs of one or more geese *à la braise;* then dip them in the fat in which they were cooked, and bread them; sprinkle a little good oil over, and broil of a fine brown; serve dry, with a separate sauce *à la remolade* made thus: mix a little mustard in a saucepan, with salt and pepper; also capers, anchovies, parsley, leeks, and a clove of garlic, chopped up together very fine, and diluted with a proper quantity of oil and vinegar.

433.

Canard en Hochepot.—*Duck in Hochepot.*

Cut a duck into quarters, and stew it in a small pot, with some turnips, the quarter of a cabbage, parsnips, carrots, and onions sliced, (all parboiled,) some good stock, a bit of streaked bacon cut in slices, with the rind left on, a bunch of sweet herbs, and a little salt. When the whole is done, put the duck into a tureen, and the vegetables round it: skim the fat off the liquor in which the vegetables were stewed; add a little cullis to thicken the sauce, which must be served over the duck.

434.

Canard rôti.—*Roast Duck.*

Roasted duck may be stuffed with fried sausages or parboiled chestnuts.

435.

Canard à la Bruxelles.—*Duck à la Bruxelles.*

Cut a veal sweetbread and some streaked bacon into dice, and mix them with parsley, green onions, mushrooms, and two shallots, all shred fine, some salt and coarse pepper. Put the whole into the carcass of a duck; sew it up, that none may fall out, and stew the duck, having a thin slice of bacon on its breast, with a large glass of white wine, as much stock, two onions, a carrot, half a parsnip, and a bunch of sweet herbs. When done, strain off the sauce, skim, and add a little cullis to thicken it.

436.

Canard aux Navets.—*Duck with Turnips.*

Burn a little butter and flour till of a fine colour, then moisten with some stock, and put in a whole duck, with a bunch of sweet herbs, and a little salt and coarse pepper. Have ready some turnips pared and cut properly to stew with the duck; if they are hard, put them in at the same time; but otherwise,

when the duck is about half done; when the ragout is completed and well skimmed, add a tea spoonful of vinegar, and serve with a thick sauce. This is called serving a duck with turnips *à la bourgeoise.*

437.

Canard aux Navets.—*Duck with Turnips.*

SECOND RECEIPT.

Stew the duck separately, *à la braise,* the turnips being cut small and parboiled in good stock, with the addition of some veal gravy and cullis. The ragout being thus made, serve it over the duck.

438.

Canard aux Navets.—*Duck with Turnips.*

THIRD RECEIPT.

Put a duck into the stockpot between layers of bacon, and moisten with a little stock, adding salt to your taste. Stew the duck, according to its size and age, from half an hour to an hour; when done, drain, and let it simmer in purée of turnips, with some of which you serve it.

439.

Canard aux Navets.—*Duck with Turnips.*

FOURTH RECEIPT.

Roast a duck; let it be rather underdone; then separate the legs and wings from the body, thus making five pieces. Next, fry a few slices of turnips in butter, with a little powdered sugar to colour them; then throw in a pinch of flour, and moisten with stock and a little gravy, seasoning to your taste, and adding some parsley and green onions; skim, and when the turnips are done, put them into a stewpan separately, with a very little of their sauce. Boil the duck in the remaining sauce; then skim, and serve altogether.

440.

Canard à l'Italienne.—*Duck à l'Italienne.*

Stew a duck with half a pint of white wine, as much stock, some salt and coarse pepper. Then put two large spoonfuls of sweet oil into a stewpan, with some parsley, green onions, mushrooms, and a clove of garlic, the whole shred fine. Set it upon the fire, and shake in a little flour, moistening with the liquor of the duck, which should previously be skimmed and strained off: reduce to the consistence of a light batter, skim off all the fat that may remain, and serve it over the duck.

441.

Canard à la Bourgeoise.—*Duck à la Bourgeoise.*

Lard a duck with fat bacon, and stew it over a slow fire, with some stock, a glass of wine, a bunch of parsley, some leeks, a bay leaf, cloves, salt, and pepper; skim and strain the sauce; reduce it to a proper consistence, and serve over the duck.

442.

Canard poëlé Sauce Bigarade.—*Duck à la Bigarade.*

Tie up a duck into a round form, rub the breast with lemon-juice, and put it into a saucepan, with rashers of bacon under and over it, and fire on the top of the saucepan. An hour before serving, let it simmer; then drain it, and, having untied the string, put it on a dish, and serve with the following sauce: three large spoonfuls of *Espagnole*, a little coarse pepper, and the juice of a Seville orange, with a little of the peel, put into a saucepan on the fire, and, when it begins to boil, poured round the duck. If you have not a Seville orange, a lemon will do nearly as well.

443.

Canard à la Béarnoise.—*Duck à la Béarnoise.*

Stew a duck with a little stock, half a glass of white wine, a bunch of parsley and green onions, some thyme, a bay leaf,

basil, and two cloves. For sauce, put seven or eight large onions sliced into a stewpan, with a piece of butter, and keep stirring them over the fire till they are coloured; then add a little flour, and moisten with the liquor of the duck: when the onion is quite done, and the sauce thick, skim it; add a sprinkling of vinegar, and serve over the duck.

444.

Canard à la Purée Verte.—*Duck à la Purée Verte.*

Boil half a pint of dry peas with a little stock, some parsley and green onions, and strain them through a sieve: if they are green peas, there should be a pint of them, omitting the parsley and green onions. Then stew a duck with some stock, salt, and pepper, a bunch of parsley and green onions, thyme, a bay leaf, basil, half a clove of garlic, and two cloves; when done, strain off the sauce, and add to it the purée of peas; reduce it till moderately thick, and serve over the duck. In stewing the duck, you may add a piece of streaked bacon, cut in slices, with the rind on, and serve round the duck.

445.

Canard à la Purée.—*Duck à la Purée.*

Put a duck into a saucepan with some stock, slices of bacon, a bunch of parsley, two or three leeks, a bay leaf, and a few carrots and onions; when done, strain the sauce through a sieve, adding any kind of purée you choose, and serving it round the duck.

446.

Canard en Globe.—*Duck en Globe.*

Is to be dressed in the same way as *turkey en ballon.*

447.

Canard en Daube.—*Duck en Daube.*

Is to be dressed in the same way as *goose à la daube.*

448.

Canard aux Olives.—*Duck with Olives.*

Dress a duck *à la braise*, in the same way as duck *à la purée;* when nearly done, blanch some olives, throw them into the sauce in which the duck was stewed, and boil them over a slow fire: when the olives are done, serve them on the dish round the duck.

449.

Canard aux Père Douillet.—*Duck au Père Douillet.*

Tie up a duck in a neat form with packthread, and put it into a stewpan just large enough to contain it, with a bunch of parsley and green onions, a clove of garlic, thyme, a bay leaf, basil, two cloves, some coriander seeds, slices of onion, a carrot, and a parsnip, a slice of butter, two glasses of stock and one of white wine: let the whole stew gently; and when the duck is done, skim off the fat, and strain the liquor through a sieve; then reduce it upon the fire to the consistence of a sauce, and serve over the duck. It may be done in the same manner cut in quarters.

450.

Caneton aux Pois.—*Duckling with Peas.*

Take one or two ducklings, scalded and drawn, and truss them so that the claws may not be seen; then put them into boiling water, and let it boil up once; take them out; burn a little flour and butter, and moisten it with stock; put the ducklings into it, with a pint of young peas and a bunch of parsley and green onions: let the whole boil gently till the ducklings are done, and, before serving, add a little salt. Serve with a thick sauce. Goslings are dressed in the same manner.

451.

Pigeons à la Braise.—*Pigeons à la Braise.*

Dress some pigeons in the same way as neat's tongue *à la braise;* when done, put them in a dish, garnishing with pieces of cauliflower boiled in flour and water, over which pour melted butter. You may also serve them with a ragout of cucumbers or small onions.

452.

Pigeons rôtis.—*Roast Pigeons.*

Truss the legs of some pigeons within the carcasses; cover the breasts with very thin rashers of bacon, and vine leaves, if in season. Mince their livers with a very little bacon, and put this in the bodies, sewing them up. Roast in paper, and, when done, serve with any of the following sauces or ragouts:

Shallot Sauce,	Egg Sauce,
Sauce à la Ravigotte,	Sauce à l'Italienne.
Parsley and Butter,	

Or,

Morel,	Asparagus,
Mushroom,	Pea, or
Truffle,	Lettuce Ragout.

453.

Pigeons Sauvages.—*Wild Pigeons.*

They are usually either broiled or fricasseed. If very fat, they may be roasted. These kind of pigeons are not considered so delicate as the other.

454.

Pigeons à la Bourgeoise.—*Pigeons à la Bourgeoise.*

Truss and scald some pigeons. When cold, put them either whole, or cut in halves, into a stewpan, with some stock, a bunch

of herbs, a few mushrooms, artichoke bottoms cut in quarters and parboiled, salt, and shred parsley. When done, add a little cullis to thicken the sauce. Should you not have any cullis, put in the yolks of three eggs diluted with stock. Some cooks recommend that the pigeons should be put into the stewpan with rashers of bacon under and over them, some *consommé*, and a bunch of herbs; when done, skimming the liquor in which they were cooked, clarifying and reducing it to a proper consistence, and adding a little *Espagnole*.

455.

Pigeons en Compote.—*Pigeons en Compote.*

Take off the necks and wings of some pigeons, and truss the feet in the carcasses; then parboil them; when cold, put them into a stewpan, with two or three truffles, some mushrooms, the livers of any kind of fowls, a veal sweetbread parboiled and cut into quarters, a bunch of parsley and green onions, a clove of garlic, two cloves, basil, and a little butter; shake these ingredients over the fire, adding a little flour, and moistening with equal quantities of stock and gravy, and a glass of white wine, adding also salt and coarse pepper. Let the whole boil to a thick sauce, taking care to skim off the fat. When about to serve, add the juice of a lemon or a sprinkling of vinegar.

456.

Pigeons en Compote.—*Pigeons en Compote.*

SECOND RECEIPT.

Having singed and drawn several pigeons, split, without dividing them entirely; let them soak and cleanse some hours in lukewarm water; then tie them round, blanch, and, when cold, put them into a saucepan between two slices of bacon; moisten with a little thick stock or consommé, and serve with any ragout you may think proper.

457.

Pigeons au Basilic.—*Pigeons with Basil.*

Take some small pigeons; draw, truss, and stew them *à la braise*, in the same manner as neat's tongue, putting in rather more basil: when done, take them out of the pot to cool; dip them in the yolks of two eggs beat up as for an omelet, and grate bread over them; fry of a good colour, and serve, garnished with fried parsley.

458.

Pigeons marinés.—*Pigeons marinated.*

Split some pigeons in two; then let them soak in a mixture of lemon-juice, salt, and pepper, parsley, leeks, shallots, cloves, nutmeg, and stock; next, having drained and dried, dip them into the white of an egg beat up; flour and fry them; serve, garnished with fried parsley. They may also soak in vinegar and water, mixed with all kinds of herbs, salt, pepper, and cloves, finishing as above.

459.

Pigeons marinés et grillés.—*Marinated and broiled Pigeons.*

Split the pigeons in two, flatten them, and let them soak in a mixture of oil, with some parsley, leeks, mushrooms, and shallots shred fine, salt, and fine spices; keep the seasoning round the pigeons as much as you can; then take them out, cover with crumbs of bread, and broil, at the same time basting with their *marinade;* serve with a sauce made of gravy, a piece of butter rolled in flour, some capers, chopped shallots, salt, pepper, and nutmeg; thicken this over the fire, and finally add a very little vinegar.

460.

Pigeons à la Crapaudine.—*Pigeons à la Crapaudine.*

Take some good pigeons; truss, and, if they are large, cut them in two; otherwise, only split the back, and flatten them,

without breaking the bone much: next, steep them in sweet oil, mixed with salt, coarse pepper, parsley, green onions, and mushrooms, all shred fine; then grate bread over them, keeping as much of the seasoning round the birds as possible; put them on the gridiron, over a very slow fire; baste with what remains of the oil and herbs, and, when done of a good colour, serve with a sauce made with an onion pounded with unripe grapes, and the juice mixed with some stock, salt, and pepper; serve hot over the pigeons. They may also be served without verjuice, substituting any other clear and rather sharp sauce: instead of the oil, you may also use butter or hog's lard.

461.

Côtelettes de Pigeons à la Bourgeoise.—*Pigeon Cutlets à la Bourgeoise.*

Split some pigeons completely in two; truss the feet into the body, so as to give to the halves of pigeon the form of cutlets; trim the feet; then season, and dip the pigeons in melted butter, and bread them; broil carefully, and serve in the form of a crown in the dish, with a clear gravy, or with shallot sauce. They may be broiled without the crumbs of bread, if preferred.

462.

Pigeons en Matelotte.—*Pigeons en Matelotte.*

Take pigeons of a middling size, scalded and trussed; put them into a stewpan, with a little butter, a dozen of small white onions parboiled and the skins taken off, a quarter of a pound of streaked bacon cut in slices, and a bunch of herbs; shake in a little flour, and moisten with equal quantities of stock and white wine: when the pigeons are done, and the sauce properly reduced, put in the yolks of three eggs, beat up with a little milk, adding, when you serve, a very little vinegar or verjuice.

463.

Pigeons à l'Etuveée.—*Pigeons à l'Etuvée.*

Pick, draw, and truss some small pigeons, and lard them with anchovies; then brown a little butter with some flour, and put into it a dozen small onions, moistening with some stock and a glass of wine; stew the pigeons in this, adding a bunch of parsley and green onions, and some cloves; serve with a sprinkling of vinegar, and garnish with crusts fried in butter.

464.

Pigeons aux fines Herbes.—*Pigeons with fine Herbs.*

Scald four pigeons; truss, and let them boil up in water; slit the backs a little, to make them lie flat, and put them into a stewpan, with the livers minced, a slice of butter rolled in flour, some salt and coarse pepper, a few mushrooms, shallots, parsley, and green onions, half a clove of garlic, half a bay leaf, and a sprig of thyme and basil, the whole shred very fine; let them simmer half an hour over a slow fire; then put in half a glass of white wine and as much stock. When the whole is done, skim off the fat, and serve the sauce thick.

465.

Pigeons en Surprise.—*Pigeons en Surprise.*

Truss five small pigeons; put them into boiling water, and let them boil up, keeping the livers apart; then take them out, and put into the same water five fine coss lettuces; let these boil a quarter of an hour, squeeze them well, and open them into two parts, without separating the leaves; then cover them with a forcemeat, made with the livers of the pigeons, some parsley and green onions, five or six leaves of tarragon, a little chervil, and two shallots, the whole shred fine, and mixed with some butter or grated bacon, salt, coarse pepper, and the yolks of two eggs; then put a pigeon upon each lettuce, and

cover it with the leaves in such a manner as that it cannot be seen; tie them thus with packthread, and stew slowly for an hour, with some rather fat stock, a bunch of parsley and green onions, two cloves of garlic, two large onions, a carrot and a parsnip, adding salt and pepper to your taste. When the pigeons are done, drain and untie them, wiping with a linen cloth: serve over them a good veal cullis, if you have any, otherwise put less salt into the stew; strain it off, skim, and reduce it to the consistence of a sauce, thickening over the fire with a piece of butter, about the size of a walnut, rolled in flour, and the yolks of two eggs beat up; serve the pigeons wrapt in the lettuces.

466.

Pigeons aux petits Pois.—*Pigeons aux petits Pois.*

Take two or three pigeons, according to their size, and, if large, cut them in two and truss the feet into the body; put them into a saucepan with a slice of butter and some streaked bacon; let them brown a little; then add a pint of green peas and a bunch of parsley and green onions; warm over the fire, and shake in a little flour, moistening with some stock; when done, and the sauce nearly consumed, add a piece of butter rolled in flour, and thicken over the fire with the yolks of two eggs beat up with cream; serve with the sauce.

467.

Pigeons aux petits Pois.—*Pigeons aux petits Pois.*

SECOND RECEIPT.

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

468.

Pigeons aux Asperges en petits Pois.—*Pigeons aux Asperges en petits Pois.*

Cut the tender part of some young asparagus into small bits; when you have about a pint and a half of these, wash in several waters, and boil them half a quarter of an hour, then shift them into cold water, and let them drain. Next, put in the pigeons, and proceed as in the last receipt, only that you should add to the herbs a little savory, and also put in two cloves.

469.

Pigeons au Court-Bouillon.—*Pigeons au Court-Bouillon.*

Take three or four large pigeons, truss and lard them with fat bacon; then put them into a stewpan just large enough to contain them, with a bunch of parsley and green onions, a clove of garlic, two shallots, two cloves, a bay leaf, thyme, basil, a parsnip, a carrot, two onions, and a piece of butter about half the size of an egg, some salt and pepper; moisten with a large glass of white wine and as much stock: let the whole stew over a slow fire. When the pigeons are done, strain off the sauce; and if there is too much, reduce it, adding half a spoonful of verjuice or vinegar, and serving the sauce over the pigeons.

470.

Pigeons à la Ste. Ménéhould.—*Pigeons à la Ste. Ménéhould.*

Take three large pigeons, truss and pick them: put into a stewpan a piece of butter about the size of an egg, rolled in flour, some parsley and green onions, two large onions sliced, some carrots and parsnips, a whole clove of garlic, salt and pepper, three cloves, a bay leaf, thyme, and basil;

moisten with three gills of milk, and boil; then put in the pigeons, and let them stew very gently an hour. When done enough, take them out to drain; skim the fat off the stew, put it upon the plate, and dip the pigeons into it, strewing them, as you take them out, with grated bread; broil of a fine colour, basting with the remainder of the fat, and serve them either plain, or with sauce *à la remolade.*

471.

Pigeons à la Marianne.—*Pigeons à la Marianne.*

Take three pigeons of a moderate size, flatten and cut them in two, and put them into a stewpan with two spoonfuls of oil, a glass of stock, salt, coarse pepper, and two bay leaves; let them boil very slowly, and when done, drain and dish them for table. Take the bay leaves out of the sauce, and skim off the fat, adding an anchovy minced, three shallots, a few capers also minced, and some grated nutmeg; thicken over the fire with a piece of butter about the size of a walnut, rolled in flour, and serve the sauce over the pigeons.

472.

Pigeons en Fricandeau.—*Fricandeau of Pigeons.*

After having larded the upper part of the pigeons with bacon, stew them in the same manner as *fricandeau de veau à la bourgeoise.*

473.

Pigeons en Fricassée de Poulets.—*Fricasseed Pigeons.*

Cut the pigeons, which should be large, into four quarters, or, if of a middling size, into halves, and dress them in the same manner as a fricassee of chickens.

474.

Pigeons au Soleil.—*Pigeons au Soleil.*

Take some young pigeons, and, having drawn them, run a skewer through the legs of each; then put them into boiling water, letting them boil up once. Next, change them into a stewpan, throwing in a glass of white wine, a bunch of parsley and green onions, a clove of garlic, salt and pepper, two cloves, and a small slice of butter. When done, drain, and leave them to cool, ready to dip into a thick batter made with two handfuls of flour, salt, some sweet oil, and a little white wine, stirred in by degrees, till the batter is of a proper consistence. Lastly, fry of a good colour, and serve hot, garnished with fried parsley.

475.

Pigeons à la Poële.—*Pigeons à la Poële.*

Having picked and drawn some small pigeons, warm them in a stewpan with a little good butter, some parsley and green onions, a few mushrooms, and a clove of garlic, all shred fine, salt and coarse pepper; then put them, with their seasoning, into another stewpan, adding some slices of veal parboiled, and half a glass of white wine; cover them with thin rashers of bacon and a sheet of white paper; close the stewpan, and let them simmer over a slow fire; then take the fat off, put in a little cullis to thicken the sauce, which serve over the pigeons.

476.

Pigeons en Hatelettes.—*Pigeons en Hatelettes.*

A ragout of pigeons that has been previously served at table may be used for this dish. Put a slice of butter into the ragout, heat it, and, to make it richer, add the yolks of two or three eggs; then spit the pieces of pigeon upon little skewers; let as much of their sauce adhere as you can, and

cover them with grated bread. Fry of a good colour, and serve dry.

477.

Beignets de Pigeon.—*Pigeon Fritters.*

Take some pigeons that have been previously served at table; cut them in halves, and give them a flavour by steeping them in herbs and oil. Let them cool, and then dip them in a paste, made with flour, white wine, a spoonful of sweet oil, and some salt; fry the pieces of a good colour, and garnish with fried parsley.

478.

Pigeons à la Dauphine.—*Pigeons à la Dauphine.*

Scald some small pigeons, and stew them between rashers of bacon, with a little stock, a slice of lemon, and a bunch of sweet herbs: serve with some veal sweetbreads, the whole being glazed like a fricandeau.

479.

Ragoût de Volaille.—*Ragout of Poultry.*

Cut up any remains of poultry previously dressed. Take some butter, shred shallots, parsley, and four or five mushrooms, also shred fine. When the butter is melted, add four spoonfuls of sauce *à l'Espagnole* and two of *consommé;* reduce over the fire, skim off the fat, and pour this sauce over the poultry. Then let the whole simmer for a good quarter of an hour, and serve.

480.

Boudin à la Reine.—*Pudding à la Reine.*

Chop up the meat of several cold fowls, and put it into some reduced *velouté* sauce, seasoning to your taste; then set it by to cool. When quite cold, form it into one or

more oblong puddings, which roll alternately in crumbs of bread and beat egg. When well covered with the crumbs, fry the puddings of a light colour, draining them, and wiping off the grease with a dry napkin. Serve them on well-fried parsley.

481.

Croquettes de Volaille.—*Croquettes of Poultry.*

These are made in the same manner as the *boudins à la reine,* but divided into oblong pieces, rather thicker than large quart-bottle corks. They should be served, standing erect on the dish, round the fried parsley.

GAME.

482.

Venaison.—*Venison.*

Buck and doe venison and fawn are all to be dressed in the same manner, thus: steep the fore quarters in vinegar, salt, pepper, and a litle water, and afterwards roast: they may also be served like *beef à la mode,* or made into a pasty or ragout. The roe-buck is usually served with very high flavoured sauces. To dress a hind quarter of a roe-buck, having properly cut the fillet and the haunch, lard with bacon, and put it into a tureen or other vessel with three or four bottles of vinegar, some salt and pepper, four bay leaves, six cloves, a little thyme, five sliced onions, a small handful of parsley, and some leeks: let it steep about forty-eight hours. When you wish to serve, take it out of the marinade, and roast: an hour and a quarter is sufficient to dress it properly. Serve with a pepper sauce.

483.

Le Sanglier.—*Wild Boar.*

The head, which is served cold, is the most esteemed part, and is dressed like a common pig's head: the feet are to be cooked *à la Ste. Ménéhould,* as the pig's, and the rest in the same way as the fillet of pork. The hind and fore quarters are to be roasted, having previously been steeped in a marinade. They may also be served in a cold pasty, as a ragout, or as *beef à la mode.* The young wild boar makes an excellent roast.

484.

Lièvre à la Broche.—*Roasted Hare.*

Having skinned and drawn a hare, parboil by a quick fire till the flesh becomes rather firm. Take it off; dip your hand into the blood, and rub it over the back and legs; then lard with bacon, and roast an hour. When done, serve with a separate sauce made thus: bruise the raw liver of the hare with the back of a knife, and put it into a saucepan with a small slice of butter, a few shallots, whole parsley, a sprig of thyme, and a bay leaf; add three quarters of a spoonful of flour, and warm the whole up together; then put in a glass of white wine, two glasses of stock, and turn the sauce over the fire till it boils. Add salt and pepper, reduce to less than half, strain and serve. A hare may be roasted without being larded: it should then be covered with rashers of bacon.

485.

Lièvre mariné à la Broche.—*Marinated Hare roasted.*

Take a hare, skin and draw it; then take off the inner skin from the legs and sides, lard with lean bacon, and steep for two hours in a lukewarm marinade made with vinegar, salt and pepper, a little water, onions, some parsley, thyme, bay leaf, and a piece of butter rolled in flour. Then roast, basting

frequently with its marinade. Reduce what remains of the marinade; strain it; add a little gravy, and serve it separate.

486.

Derrière de Lièvre à la Broche.—*Roasted Hind Quarter of Hare.*

Lard and roast the hind quarter of a hare; baste very frequently, and, when done, serve with a dark coloured sauce made with its gravy, vinegar, salt, pepper, and leeks. You may dress what remains of the fore part of the hare *en livet.*

487.

Levraut rôti.—*Roasted Leveret.*

Skin and draw a leveret, then heat it up for a few minutes with a slice of butter or fat; afterwards lard and roast. When done, serve with a vinegar and pepper sauce, which should be sent up in a sauce-boat. If you would introduce it as a side dish, when cold, cut it into small slices, serving them with a thick *poivrade*, shallot, or any other high flavoured sauce.

488.

Civet de Lièvre.—*Civet of Hare.*

Cut up a hare, (preserving the blood, if there is any,) and heat it up in a stewpan with a slice of butter and a bunch of herbs; shake in some flour, and moisten with a pint of white wine and some stock, adding salt and pepper. When done, if you have any of its blood, put it in, then thicken the sauce over the fire. It should be of a very dark colour. Some cooks add small pieces of bacon and young onions, browned over the fire in butter, to this stew, as also the blood and liver of the hare, reducing till the sauce becomes very thick.

489.

Civet de Filets de Lièvre.—*Civet of Slices of Hare.*

Take a roasted hare which has been served at table, and cut off all the meat in small slices: then bruise the bones, and put them into a stewpan with a piece of butter half the size of an egg, some sliced onions, a clove of garlic, a bay leaf, and two cloves; shake these ingredients a few times over the fire, adding a little flour; moisten the whole with a glass of stock and two glasses of red wine, and season with pepper and salt: let it boil till half is consumed; then strain, and put in the slices of hare with a little vinegar, letting them heat, but not boil.

490.

Pâté de Lièvre à la Bourgeoise.—*Hare Pie à la Bourgeoise.*

Cut up a hare, taking care to preserve the blood, and lard it with large slices of bacon, rolled in salt, parsley, green onions, and garlic, all shred fine; then stew it in a small pan with half a glass of brandy and a slice of butter; let it cook by a slow fire, and when done, and the sauce nearly consumed, add the blood, letting it heat, but not boil. Lastly, place the hare in a dish, laying the pieces so close that they may appear as one. Serve cold, as a side dish.

491.

Haricot de Lièvre.—*Haricot of Hare.*

Skin and cleanse a hare; and having separated the bitter part of the liver, cut it into bits, and put into a stewpan with a slice of butter, a bunch of parsley and green onions, a clove of garlic, two shallots, a bay leaf, thyme, and basil; turn them a few times over the fire, and put in a ladleful of flour; moisten with half a pint of white wine, two spoonfuls of vine-

gar, and two or three glasses of water, or some stock. Then have ready some turnips pared and cut properly; parboil them half a quarter of an hour in water, and put them into the stewpan with the hare, adding salt and coarse pepper; let them stew till done, and the liquor reduced to a thick sauce; then take out the bunch of herbs, and serve hot. If the hare is tender, put in the turnips at the same time.

492.

Levraut sauté.—*Leveret sauté.*

Having skinned, drawn, and cut up a leveret, warm it over the fire with a piece of butter; then add a little flour, the liver, parsley, leeks, and shallots chopped fine, salt and pepper; moisten with stock and a glass of red wine. Let the whole stew by a quick fire without stirring. A good quarter of an hour is sufficient. Serve with a sprinkling of vinegar.

493.

Faisan rôti.—*Roasted Pheasant.*

Roast a pheasant, either larded, or with a stuffing made of the livers minced, grated bacon, parsley and green onions shred fine, pepper and salt; cover it with slices of bacon and paper. Serve with sauce *à la provençale,* or any other that is high flavoured. They may be served also in pies, hot or cold, or in a tureen.

494.

Perdreau rôti.—*Roasted Partridge.*

To serve a partridge as a side dish: when you have plucked and drawn it, make a little stuffing of the liver, some grated bacon, a little salt, and some parsley and green onions minced; put this into the carcass, sewing up the opening, that none may fall out; then truss and warm up the bird in a stewpan with a little butter; afterwards roast, covering the

breast with thin rashers of bacon and white paper. A partridge is also excellent larded, and roasted without stuffing. When dressed in the first-mentioned manner, serve with any sauce or ragout you think proper: as sauce à la carpe, à l'Espagnole, or à la sultane; or, ragout of truffles, of lettuces, of olives, or au salpicon. A partridge may also be done *en papillotes*, upon the gridiron.

495.

Perdrix aux Choux.—*Partridges with Cabbage.*

Pick, draw, and singe two or three partridges, lard them with fat bacon, seasoned with salt and coarse pepper, truss and tie them round with packthread. Line a stewpan with thin broad slices of bacon, put in the partridges, with a pound of streaked bacon well skinned and cleaned, a sausage, and some slices of veal; then again cover the birds with slices of bacon, adding carrots and onions, two cloves, and some bay leaves. Next, parboil some cabbages, drain, tie, and put them in on the partridges, covering them over with slices of bacon and a roll of buttered paper, and moistening the stew with two spoonfuls of stock; let the whole simmer two hours. When ready to serve, take off the packthread from the partridges, and drain them; drain also the cabbages, squeezing quite dry, and serving them round the bird; cut the sausage and bacon into small pieces, and place them at intervals upon the cabbage, pouring over the whole a sauce *à l'Espagnole.*

496.

Perdrix à l'Etouffade.—*Partridges à l'Etouffade.*

Take three old partridges, and after having picked, drawn, and singed them, lard with bacon, and season with salt, coarse pepper, and strong flavoured herbs shred fine; truss, and tie them round with packthread. Then put some thin slices of bacon into a stewpan, the partridges upon these; and above, some slices of veal, two carrots, two onions, two

cloves, a bunch of parsley and green onions, a bay leaf, and a little thyme; next, lay a few slices of bacon, covering the whole with a piece of buttered paper; moisten with a glass of white wine and an equal quantity of seasoned stock; let the partridges simmer about an hour and a half, according to their toughness. When ready to dish, drain and untie them; reduce three ladlefuls of sauce *à l'Espagnole*, and three of the *fumé* of game, to half the quantity, and pour it over the partridges.

497.

Perdrix au Gratin.—*Partridges au Gratin.*

Take some roast partridges, previously served at table; cut them into pieces; then put a slice of butter into a dish that will bear the fire, strewing in some crumbs of bread, parsley, green onions, and shallots, shred fine, with salt and pepper; let this brown over the fire till it adheres to the dish; warm up the partridges in a little stock, adding salt, pepper, parsley, and a sprinkling of vinegar; serve the partridges on the *gratin*, with some crumbs of bread browned over them.

498.

Perdrix de différentes façons.—*Partridges in various ways.*

The remains of roast partridges make various dishes; the carcasses, boiled and moistened with a little stock or gravy, give an excellent flavour to a mutton hash. They may likewise be cut up and served with any kind of sauce to your taste.

499.

Canards Sauvages.—*Wild Ducks.*

They are usually roasted, but neither larded nor covered with bacon. To make a side dish; when roasted and cold, cut

them into thin slices, and serve with different sauces, as with Seville orange juice, anchovy, capers, &c. or as a *salmis.*

500.

Sarcelles.—*Teal.*

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

501.

Sarcelles.—*Teal.*

SECOND RECEIPT.

Pick and draw the teal, singing them slightly; then mix half a pound of butter with some salt, pepper, and grated nutmeg; put this seasoning into the body of the teal, secure it, and roast, covering with buttered paper. When ready to serve, untie them, and let the butter run out of their body; dish with a clear sauce *à l'Espagnole*, to which add the juice of half a lemon.

502.

Bécasses et Bécassines.—*Woodcocks and Snipes.*

Roast some woodcocks or snipes, either larded, or covered with thin slices of bacon and vine leaves; leave the trails in: put toasted bread under, to receive what falls whilst cooking, and serve the birds upon the toast. When roasted and cold, they may be dressed *en salmis.* To introduce them for a side dish, split them behind, and take out all the inside excepting the gizzard; mince and mix up the trail with grated bacon, a slice of butter, some parsley and green onions shred, and a little salt; put this stuffing into the carcasses, and sew them up, that none may fall out; then truss and roast, covered with bacon and paper. When done, serve with a sauce or ragout, like partridge. Snipes are served in the same

manner. They may be made into pies also; but in that case, you must draw them, and make a forcemeat of the trail to put at the bottom of the dish.

503.

Bécasses ou Bécassines farcies.—*Stuffed Woodcocks or Snipes.*

Singe some woodcocks or snipes, draw them at the back; make a stuffing of the trail, mixed with bacon, parsley and green onions, the yolks of two raw eggs, some salt and pepper; stuff the woodcocks, sew them up, truss and spit them. Then put some slices of bacon into a stewpan; lay the woodcocks with their seasoning upon them, and cover with more slices of bacon; let them stew a quarter of an hour; then moisten with a little stock and half a glass of wine; continue to stew over a slow fire; when done, dish the woodcocks, skim and strain the sauce, and pour it over, adding a sprinkling of vinegar.

504.

Salmis de Bécasse.—*Salmis of Woodcock.*

Cut off the limbs and breasts of four or five cold roasted woodcocks; then, with the remainder of the birds, mixed with half a bottle of white wine, shred shallots, thyme, bay leaves, and a bunch of parsley and green onions, make a *consommé* sauce, and when the flavour of the woodcocks is quite extracted, strain the sauce, clarify with an egg, reduce to a jelly, and mix with a little clarified sauce *à l'Espagnole;* warm up the woodcocks in this sauce till it adheres to them; pass the remainder through a sieve, adding a piece of butter about the size of an egg, and a few drops of lemon-juice; pour it over the birds, and serve with fried crusts of bread round the dish. Fried mushrooms are sometimes added.

505.

Cailles.—*Quails.*

Roast the quails, covered with bacon and vine leaves, or, if for a side dish, stew them *à la braise,* with a slice of veal, a bunch of sweet herbs, rashers of bacon, a little good butter, very little salt, half a glass of good white wine, and a spoonful of stock. When done, take them out, skim, and strain the liquor, adding a little cullis; serve over the quails.

506.

Cailles grillées.—*Broiled Quails.*

Take some quails; singe and draw, then split them down the back. Put them in a stewpan, with some oil, bay leaves, salt, and pepper; cover with rashers of bacon; stew over a slow fire, or hot cinders, and when nearly done, bread and broil them; toss up the remainder of the sauce in the stewpan with a little stock; skim, and serve over the quails.

507.

Cailles au Laurier.—*Quails with Bay Leaves.*

Having drawn and trussed them, mince the livers, and mix them with some parsley and green onions, a slice of butter, salt and pepper; put this stuffing into the carcasses of the quails, and roast, covered with paper. Boil four or five bay leaves in water; make them into a sauce with veal cullis, and serve over the quails.

508.

Etuvée de Cailles.—*Stewed Quails.*

Singe and draw some quails; then warm them in some butter browned with flour, and mixed with young onions; moisten with a glass of wine, and the same quantity of stock, adding parsley and green onions, a bay leaf, and a few cloves; garnish with fried bread, adding, according to your taste, the

bottoms of artichokes parboiled, small sausages, cocks'-combs, or livers.

509.

Cailles aux Choux.—*Quails and Cabbages.*

Dress them like a breast of veal, with cabbage; but do not parboil the quails.

510.

Cailles au Gratin.—*Quails au Gratin.*

Take six or seven quails, singed and drawn, and turn them a few times over the fire in a stewpan, with a slice of butter, a bunch of parsley and green onions, a clove of garlic, two cloves, half a bay leaf, thyme, basil, and some mushrooms. Then shake in some flour, and moisten with a glass of white wine, some stock, and as much gravy as will colour the sauce, adding salt and coarse pepper. When half done, put in a veal sweetbread, parboiled and cut into large dice; let it remain over the fire till done, and reduced to a thick sauce. The ragout being thus completed, of a good flavour, and the fat taken off, serve upon a *gratin* made as follows: mince the liver of the quails with parsley and green onions, and mix it with a little crumb of bread, a slice of butter, salt, pepper, and the yolks of two eggs; then take the dish upon which you are to serve, and spread this little forcemeat over the bottom; set it over a very slow fire till it is done, and adheres to the dish; serve the ragout upon it.

511.

Pluviers.—*Plovers.*

Pick and lard them, leaving the trail in; roast, with a toast under to receive what falls, serving the birds on it when done; or roast, with a stuffing made of the trail, like woodcocks, and serve with the same sauce; or dress them *à la braise* like quails, and serve the same.

512.

Ortolans.—*Ortolans.*

They are excellent, and should be roasted covered with bacon, and toast put under. Baste, whilst roasting, with melted lard, and serve with a sprinkling of verjuice or lemon-juice.

513.

Merles et Grives.—*Blackbirds and Thrushes.*

They are to be dressed in the same manner as woodcocks, with the trail left in.

514.

Vanneaux.—*Lapwings.*

They are to be roasted and served like wild duck.

515.

Alouettes.—*Larks.*

Roast them, larded and covered with bacon; or half the quantity one way, and half the other. Leave in the trails, and put roasted bread under them to receive what falls. For a side dish they are served many ways: to make them into a tourte, draw them, and take out the gizzard; put grated bacon at the bottom of the dish, and the larks upon it, having first taken off the heads and feet, and given them a few turns over the fire in a stewpan, with a little butter, some parsley and green onions, mushrooms, and a little garlic, the whole cut fine, and the larks left to cool: finish the tourte according to the rules in the general article of tourtes.

516.

Alouettes en Salmis.—*Salmis of Larks.*

Take some larks that have been roasted and served at table; cut off the heads, and take out any stuffing that may have been

put into the carcass; pound the heads and stuffing together in a mortar, mixing them, when pounded, with a little good stock; strain this cullis through a sieve, and season it with salt and pepper, adding a sprinkling of verjuice or vinegar. Then heat the larks in the sauce, not suffering them to boil, and serve, garnished with crusts of bread fried. Every sort of *salmis à la bourgeoise* is made in the same manner, by pounding the carcasses, or what is left of them.

517.

Alouettes en Ragôut.—*Ragout of Larks.*

Take a dozen of larks trussed as for the spit, and turn them a few times over the fire in a stewpan, with a slice of butter, a bunch of sweet herbs, a few mushrooms, and a veal sweetbread, shaking in a little flour, and moistening with a glass of white wine, one of stock, and gravy sufficient to colour the sauce; let this boil, and reduce till it be thick; then take the fat off, and season the sauce with salt and coarse pepper. This ragout, after being served at table, may be again served *en caisses*, thus: put a good forcemeat at the bottom of the dish in which you would serve it, and over this the ragout covered again with the same forcemeat; draw a knife over the whole, dipped in an egg, on which grate bread. Set it upon the stove, and brown with a salamander.

518.

Ramiers.—*Ringdoves.*

The ringdove is a species of wild pigeon, and is excellent larded and roasted. It may also be dressed in all other ways as pigeon.

519.

Guignards et Becfigues.—*Dotterel and Beccaficos.*

They are to be roasted as ortolans.

FISH.

520.

Turbot.—*Turbot.*

Cleanse a turbot well, and remove the gills; then stew it in equal quantities of brine and milk, in a stewpan large enough to contain it flat; let there be liquor enough to cover the fish, and take care that it only simmers, otherwise it will break. When it feels soft under your finger, it is done; serve dry upon a napkin, garnished with green parsley. To serve a turbot as a side dish, pour some sweet oil into a stewpan, adding salt, pepper, and a little vinegar; put it over the fire to heat, without boiling; serve this sauce over the fish. Some cooks boil a turbot in salt and water without any milk.

521.

Turbot.—*Turbot.*

SECOND RECEIPT.

Put into a stewpan a good handful of salt, a pint of water, some garlic and onions, all sorts of sweet herbs, parsley, chives, and cloves; boil the whole half an hour over a slow fire; let it settle; pour off the clear part, and strain through a sieve; then put the fish in it, over a very slow fire, letting it simmer. When the turbot is done, serve with any of the following sauces or ragouts: *sauce à l'Espagnole, hachée,* or *au vin de Champagne;* ragouts of cresses, *au salpicon,* of oysters, of truffles, or of mushrooms.

522.

Turbot en Salade.—*Turbot Salad.*

Cook it according to the first receipt, and when cold, cut it into pieces of any thickness or form you choose; put these upon a dish, and garnish with the hearts of some lettuces, hard eggs, anchovies, gherkins, capers, whole tarragon, and some small white onions previously boiled in *consommé*, &c. Dress the salad when on table, adding vinegar, salt, and pepper, with shallots chopped fine.

523.

Turbot à la Sauce Blanche.—*Turbot with Sauce Blanche.*

Cleanse the fish, and take out the gills; then put it in boiling water, with some vinegar, sliced onion, and salt. When done, serve with a *sauce blanche*, and some chopped capers in it.

524.

Turbot à la Sauce Blanche.—*Turbot with Sauce Blanche.*

SECOND RECEIPT.

Put into a stewpan a good piece of butter, rolled in flour, some salt, and coarse pepper, an anchovy washed and minced, and some capers; stir this sauce over the fire till thick; serve over a boiled turbot.

525.

Turbot à la Sauce Blanche.—*Turbot with Sauce Blanche.*

THIRD RECEIPT.

Having well washed and dried a small turbot, put into a stewpan a little thyme, parsley, some fine herbs, and a sliced

onion. Place the fish on these; then strew the same herbs over it, with the addition of some leeks and basil: next, pour into the saucepan an equal quantity of white wine and vinegar, so as to cover the fish, and sprinkle it with a little grey salt and coarse pepper. Let the turbot cook by a moderate fire, and when quite done, take it off, but leave it in the saucepan; then put into another saucepan a pound of butter, two anchovies boned and well washed, two large spoonfuls of capers minced fine, some whole leeks, a little pepper and salt, grated nutmeg, flour, a spoonful of vinegar, and a little water; turn these ingredients some time over the fire; then warm up the fish again, and serve with a little of this sauce poured over, and horse-radish round. Serve the remainder of the sauce in a boat.

526.

Barbue.—*Dab.*

This fish is to be dressed exactly the same as turbot.

527.

Saumon.—*Salmon.*

Cut a salmon in slices; then steep it in a little sweet oil, or good butter, seasoned with salt and pepper, and broil, basting with the oil. When done, serve over it any of the sauces or ragouts directed for the turbot: it may also be served *au court-bouillon* with the same sauces. When served as a principal dish, do not take off the scales; but when done, put the fish upon a napkin dry, with green parsley round it. If for a side dish, take off the scales. The court-bouillon, in which it should be boiled, is made with white wine, soup maigre, roots, onions shred, a bunch of sweet herbs, salt, pepper, and a slice of butter. Court-bouillon for every sort of fish is made in this manner.

528.

Saumon grillé et mariné.—*Broiled marinated Salmon.*

Take several slices of fresh salmon; let them soak for about an hour in sweet oil, mixed with parsley, green onions, and shallots shred fine, salt and pepper; then wrap the pieces in paper, with as much of this marinade as will adhere to them, and broil; when done, take off the papers, and serve on any sauce you may prefer: the most usual are white sauce with capers, and salad sauce.

529.

Saumon à la Maître d'Hôtel.—*Salmon à la Maître d'Hôtel.*

Marinate and broil the salmon as in the preceding receipt; then put the slices in a hot dish, and pour over them sauce *à la mâitre d'hôtel.*

530.

Saumon deux fois grillé.—*Twice broiled Salmon.*

After having steeped some slices of salmon in a mixture of lemon-juice, sweet oil, salt, and coarse pepper, broil till half done; then dip them in some butter and stock, mixed with parsley and green onions shred; finish broiling, and serve with a little lemon-juice, and some crumb of bread grated fine, over them.

531.

Saumon rôti.—*Roasted Salmon.*

Roast the salmon like an eel, basting with oil or butter; be careful to tie it well round with packthread, that it cannot fall off the spit. When done, serve with a *sauce blanche*, mixed with capers and lemon-juice, or a sprinkling of vinegar.

532.

Saumon au Bleu.—*Salmon au Bleu.*

Drain a salmon without ripping up the stomach; wash and dry it well; then put it in a fishkettle, and stew two hours, more or less, according to the size, in a good marinade; let the court-bouillon boil slowly, otherwise the fish will never do through. Before serving, drain it, place on a clean napkin, and garnish with parsley.

533.

Saumon à la Remolade.—*Salmon à la Remolade.*

Take a slice of salmon, and dress it in a court-bouillon; then drain, take off the scales, and put it into a dish, with a sauce *à la remolade;* garnish on the top with anchovies, previously soaked in water.

534.

Saumon en Caisses.—*Salmon en Caisses.*

Take two slices of fresh salmon; steep them an hour in sweet oil, with a few mushrooms, a clove of garlic, and a shallot, all shred fine, half a bay leaf, thyme, and basil, shred into a powder, salt and coarse pepper; then make a paper box that will contain the two slices of salmon, and put them in with all their seasoning, covered with grated bread. Next, either bake in an oven, or put the paper boxes with the salmon into a dish, and place them upon a stove; the salmon being done, brown with a salamander. When you serve, squeeze in the juice of a large lemon; if you prefer serving with sauce *à l'Espagnole,* the fat must be taken off the salmon before you add the sauce.

535.

Esturgeon.—*Sturgeon.*

To roast sturgeon: first put a piece of butter, rolled in flour, into a stewpan, with some salt and pepper, parsley, green

onions, sweet herbs, cloves, a gill of water, and a little vinegar: stir these ingredients over the fire, and when lukewarm, take them off, and put in the sturgeon to steep: as soon as it has taken the flavour of the herbs, roast, and serve with any vegetable sauce you think proper. It may also be dressed *au court-bouillon*, like salmon, and served with the same sauces.

536.

Esturgeon à la Bourgeoise.—*Sturgeon à la Bourgeoise.*

Steep several slices of sturgeon in vinegar, oil, salt, and pepper, and broil till three quarters done; then put them into a dish that will bear the fire, for table, with a slice of butter, a little stock, parsley, shred chives, salt, and pepper; let them boil on a stove till the liquor is reduced to the consistence of a sauce; then add a little vinegar; grate some bread very fine over, and serve quite hot.

537.

Esturgeon à la Marinade.—*Marinated Sturgeon.*

Take some sturgeon and cut it into small slices; let it soak in some sweet oil; then broil, basting lightly with the remains of the marinade; serve dry, or with a thin sauce, as gherkin sauce.

538.

Esturgeon à la Marinade.—*Marinated Sturgeon.*

SECOND RECEIPT.

Steep a slice of sturgeon in a marinade for a good hour; then boil, and serve hot, with a pepper sauce.

539.

Esturgeon à la Broche.—*Roasted Sturgeon.*

Lard some sturgeon with fat bacon; roast, and serve it with a sauce *à l'Italienne*, *à l'Espagnole*, or *à la ravigotte*, or with

a ragout of truffles, morels, mushrooms, or veal sweetbreads, or, if preferred, with cresses steeped in vinegar, and shelled eggs.

540.

Esturgeon au Four.—*Stoved Sturgeon.*

Make a marinade, with very little salt in it; then add a pint of good jelly-broth, and reduce over the fire to a quarter of the quantity; it will then be extremely glutinous: put the sturgeon into a fryingpan with this marinade, and let it stew over a stove, turning it now and then, and basting from time to time; when done, mix the sauce with some *Espagnole*, and reduce to a jelly, with which glaze the sturgeon.

541.

Esturgeon à la Braise.—*Sturgeon à la Braise.*

Put some sturgeon into a small braising-pan, with slices of veal and rashers of bacon, a gill of white wine, a bunch of herbs, onions, roots, salt and pepper, and some good stock. When done, serve with the same sauce or ragouts as when roasted.

542.

Esturgeon en Matelotte.—*Sturgeon en Matelotte.*

Cut some crumb of bread in pieces of the form and about the size of half-crowns; fry them in butter till of a good colour, then leave them to drain. Take a piece of sturgeon, and cut it into small thin slices; lay them upon a dish that will bear the fire, with a slice of butter, salt, and coarse pepper; put it over a slow fire, and as the slices of sturgeon do on one side, turn them on the other; a quarter of an hour will be sufficient to dress them: when quite done, take them out of the dish, and put in a little flour, mix it well with the butter, and add some shallots, parsley, and green onions, shred fine; put the sturgeon again into the sauce to heat, without boiling; throw

in a few capers cut small, and garnish the sides of the dish with the fried bread, taking care to pour a little of the sauce over it.

543.

Alose.—*Shad.*

Shad is dressed whole, or in halves; for a top dish, cleanse and boil it in court-bouillon, with the scales on, like salmon, and serve on a napkin, garnished with green parsley. For a side dish, take the scales off, and serve with different sauces, as capers, sweet oil, or Italian. It may also be broiled; to do which, having scaled and gutted, cut it a little upon the back, and lay it upon the gridiron, basting from time to time with butter, seasoned with salt and pepper. When done, which is known by the bone losing its red colour, serve over it a ragout of forcemeat agreeably seasoned; or it may be served, when broiled, with caper or anchovy sauce.

544.

Cabillaud.—*Codfish.*

Boil it in a white court-bouillon, like the turbot, and serve with either of the same sauces or ragouts.

545.

Cabillaud.—*Codfish.*

SECOND RECEIPT.

Cleanse the cod well, and soak it for half an hour in brine, for this fish imbibes no more salt than is just necessary to make it firm. Next, tie up the head of the fish, and put it into the fishkettle with its brine, and stew over a slow fire without boiling. If you serve it as a *relevé*, (or remove,) add to it a sauce *à la crême*, or *à la Hollandaise*. If to serve instead of a *rôt*, dish dry on a napkin, with parsley round it.

546.

Morue.—*Salt Cod.*

Scale and wash the fish, and boil it in river water; then drain and take it up in flakes, or, if you choose, let it remain whole; it may be served with different sauces. One method of serving it is, to put a little flour, butter, and pepper into a stewpan, mix these with some milk, and add afterwards some sour grapes, or a little lemon-juice. Thicken this sauce over the fire, and put the cod into it to heat. Some cooks add a little chopped parsley and green onions shred fine.

547.

Morue au Blanc.—*Salt Cod au Blanc.*

Let the cod soak in water four and twenty hours; then wash, scale, and cook it in river water till it begins to boil; then skim, and take it off the fire, covering, and leaving it to stand a quarter of an hour; after which, drain off the water; then put into a stewpan a very little flour, with a slice of butter and some pepper, mixed with a little milk; heat up the cod in this, that it may imbibe the flavour, and serve it with the fish as sauce.

548.

Morue à la Maître d'Hôtel.—*Salt Cod à la Maître d'Hôtel.*

Take any part of the cod you choose, and, after having scaled and washed, put it into a kettle of cold water, and set it on the fire; when ready to boil, skim, and take it from the fire as soon as it boils, covering the kettle with a napkin half a quarter of an hour; then take it out of the water to drain, and put it upon a dish, with parsley and green onions shred fine, some coarse pepper, grated nutmeg, a good slice of butter, and a spoonful of verjuice, or some lemon-juice; put the dish over a stove till the fish is heated, when you must serve immediately.

549.

Morue à la Maître d'Hôtel.—*Salt Cod à la Maître d'Hôtel.*

SECOND RECEIPT.

Cook like the cod *au blanc;* then put it into a dish, with shred parsley and green onions, coarse pepper, grated nutmeg, a large slice of butter, and a spoonful of verjuice or vinegar; warm it up in this, turning frequently, and serve quite hot.

550.

Morue aux Pommes de Terre.—*Salt Cod with Potatoes.*

Cook the fish in the same manner as cod *au blanc,* and with the same sauce, adding small potatoes cut in pieces, and some very finely shred parsley.

551.

Morue à la Crême.—*Salt Cod à la Crême.*

Boil the cod in water, and, when well drained, divide it into flakes. Next, put into a stewpan a slice of butter, half a spoonful of flour, a little garlic shred, and some coarse pepper; moisten with some milk or cream, and thicken over the fire; then put in the flakes of cod, heat them, and serve up. If you choose to cover the cod with grated bread, put in a little more butter, and the yolks of three eggs: dish the fish, grate the bread over, and brown with a salamander.

552.

Brandade de Morue.—*Brandade of Salt Cod.*

After having taken out all the bones, crush the fish, and put it into a stewpan, with a clove of garlic shred, the yolks of two eggs, and a spoonful of thick cream; place it on a stove over a slow fire; keep stirring constantly, and pour in, by degrees, half a pound of fine sweet oil; serve quite hot, with fried bread round.

553.

Tourte de Morue.—*Salt Cod Pie.*

The cod being boiled, drained, and cold, put it by flakes into the paste, with some butter, coarse pepper, and a bunch of sweet herbs. When the tourte is baked, take out the bunch of herbs, and put in a sauce made as for *morue à la crême.*

554.

Morue aux Câpres et Anchois.—*Salt Cod with Capers and Anchovies.*

Boil a cod in river water, drain, and serve it quite hot, with caper and anchovy sauce.

555.

Morue au Beurre Noir.—*Salt Cod with Black Butter.*

Cook it like *morue au blanc.* Then put it on a dish for table that will bear the fire, with half a glass of vinegar, the same quantity of stock, and a little pepper; let it boil half a quarter of an hour, and pour over some burnt butter, adding fried parsley.

556.

Morue au Beurre Noir.—*Salt Cod with Black Butter.*

SECOND RECEIPT.

Cook the cod as in the last receipt: fry some parsley crisp, and when the fish is done, send it up with a proper quantity of black butter poured over it, and garnished with the fried parsley.

557.

Morue en Stinquerque.—*Salt Cod en Stinquerque.*

Put into the dish you mean to serve at table a piece of butter, some parsley and green onions, anchovies, a very little garlic, and some capers, the whole shred fine; season, and

cover with thin slices of salt cod; lay several layers of fish in the same manner, with these ingredients between, till the dish is full; then grate bread over the whole, and stew gently over a stove, browning with a salamander.

558.

Morue à la Provençale.—*Salt Cod à la Provençale.*

Boil and drain the cod; then take a dish for table that will bear the fire, and cover the bottom of it with shallot, a very little garlic, parsley and green onions, some sliced lemon with the skin off, coarse pepper, two spoonfuls of oil, and a piece of butter the size of an egg; place the fish upon this; put the same seasoning over as under it, and grate over the whole some crumb of bread; place it over a stove to stew gently; then brown with a salamander.

559.

Morue marinée frite.—*Salt Cod marinated and fried.*

Boil it in water, and wash it by flakes; then steep them two or three hours in a little vinegar and water, with some salt and pepper, parsley, and green onions, a clove of garlic, sliced onions, and some cloves. Having dried the pieces, flour and fry them, serving with fried parsley.

560.

Beignets de Morue.—*Fritters of Salt Cod.*

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

561.

Raie.—*Skate.*

Crimpt skate is the most esteemed, and is served in different ways: the most common is, after having well washed it in

fresh water, and separated the gall from the liver, to put it into a fishkettle, with water, vinegar, some slices of onion, and a little salt, letting it boil up but twice, that it may not be too much done; you will know by the firmness when it is sufficiently so: then take it up, and putting it on a dish, trim the edges that the fish may look well at table. Next, drain, and serve with any sauce you think proper, as butter sauce with capers and anchovies, oil sauce, or black butter with fried parsley: to make this last sauce, heat the skate in the dish for table with some vinegar, salt, and a little pepper, pouring the butter over it, with the fried parsley round the dish.

562.

Raie à la Ste. Ménéhould.—*Skate à la Ste. Ménéhould.*

Take off the skin, and cut the skate in pieces about the thickness and length of two fingers. Let them boil slowly half an hour, and, while doing, put a piece of butter into another saucepan with a spoonful of flour, and mix them together; stir in by degrees a pint of milk, and add salt and pepper, a bunch of parsley and green onions, a clove of garlic, two shallots, three cloves, a sprig of thyme, a bay leaf, basil, an onion shred, and two or three roots. Let the whole boil a full quarter of an hour; then put in the skate, and, when done, dip each piece of fish in the fattest part of the sauce, cover them with grated bread, and lay them on the gridiron, basting with a little butter. Serve dry, with a separate sauce *à la remolade.*

563.

Raie à la Sauce Blanche.—*Skate with Sauce Blanche.*

After having gutted and washed the fish, put it into boiling water, with vinegar, some slices of onion, and a little salt; let it only boil up twice, that it may not be too much done; then put it into a dish, pick it, and cut off the edges to make it look nice. Lastly, drain, and serve on a *sauce blanche* with capers.

564.

Raie au Beurre Noir.—*Skate with Black Butter.*

Cook the fish by the preceding receipt; then put it on the dish for table; melt some butter in a fryingpan till it is burnt, fry some parsley in it, and pour the whole on the skate; then heat half a glass of vinegar in the same pan, and pour it likewise over the fish: serve quite hot.

565.

Raie à la Sauce de Foie.—*Skate with Liver Sauce.*

Cook the fish according to the preceding receipt, and serve it with a sauce made thus: put some parsley and green onions, and a clove of garlic, all shred very fine, into a stewpan, with a slice of butter; shake this a few times over the fire, adding a little flour; then put in another piece of butter, with some capers and an anchovy cut fine, also the liver of the skate boiled and bruised, some salt and coarse pepper; moisten with water or some stock, thicken the sauce over the fire, and serve on the skate.

566.

Raie au Fromage.—*Skate with Parmesan.*

Take the best half of a crimpt skate, cut it into four equal pieces, wash, and boil it in a gill of milk, with a piece of butter, half the size of an egg, rolled in flour, a clove of garlic, two shallots, two cloves, a bay leaf, thyme, basil, and a little pepper and salt. Let the sauce boil before you put in the skate: when the skate is done, take it out, strain the sauce through a sieve, and thicken over the fire; put half in the dish for table, and over it some grated gruyère or Parmesan cheese: arrange the pieces of skate upon it, and have ready a dozen of small onions boiled in stock, and well drained, also some bits of bread cut round and fried. Arrange the bread and onions neatly in and round the dish, and pour the remaining part of

the sauce over all, covering the whole again with cheese grated. Lastly, set the dish over a very slow fire, and let the sauce boil gently till nearly consumed; then put what remains over the skate, and glaze with a salamander.

567.

Raie marinée frite.—*Skate marinated and fried.*

Take off the skin and cut the skate in pieces; steep them two or three hours in a little water and vinegar, with salt, pepper, parsley, green onions, and a clove of garlic, all shred fine, some onions and roots sliced, and cloves; then, having dried and floured the pieces of fish, fry, and serve with fried parsley.

568.

Raie au Beurre Blanc.—*Skate with White Butter.*

To dress skate in this manner it should be very fresh; melt some butter in a dish for table that will bear the fire, adding salt, pepper, and a little vinegar verjuice; put the pieces of fish on this, and dress them as skate with black butter; serve quite hot.

569.

Merluche.—*Stockfish.*

The whitest is esteemed the best; before you put it into water, beat it well with a hammer to soften it, and then soak it several days, frequently changing the water. Before dressing, let it boil once up in river water, then take it out and divide it in flakes; put these into a stewpan, with equal quantities of sweet oil and good butter, some coarse pepper, a little garlic, and salt, if the fish be too fresh; set it upon a stove, and keep stirring till the butter thickens with the oil: it should be eat immediately, as the sauce, in cooling, will turn to oil. When dressed as above, it may also be put in a *tourte.*

570.

Limandes, Soles, Carrelets, Plies.—*Dabs, Soles, Flounders, Plaice.*

These four kinds of fish are dressed in the same manner, thus: after having scaled, gutted, washed, and dried them in a cloth, slit the back near the bone, flour and fry them in boiling hog's lard, over a clear fire: when done of a good colour, serve with caper, oil, or anchovy sauce, or with sauce *hachée*, or ragout of mushrooms. These fish may be broiled also, being first steeped in oil mixed with pepper, parsley, and green onions, all carefully taken out before the fish is served: whilst on the fire, baste with the marinade, i. e. the oil and herbs, and serve with any sauce you think proper. They may also be boiled in white court-bouillon, for which see the directions for dressing a turbot.

571.

Limandes, &c. au Gratin.—*Flat Fish au Gratin.*

Cleanse, wash, and dry the fish; then melt some good butter, and put it into the dish which you intend for table, adding parsley, leeks, and mushrooms, all chopped fine, salt, and pepper; place the fish on these ingredients, and strew them again with the same, adding half a glass of white wine; cover the dish and put it in an oven. When they are done, serve with a thick sauce. They may also be breaded and browned in the oven, or by a salamander.

572.

Plies.—*Plaice.*

Having drawn and cleaned the plaice, boil them in some thick stock; when done, serve with a sauce *à l'Italienne.*

573.

Eperlans.—*Smelts.*

Do not draw them, but having washed, dried, and floured, fry over a brisk fire, in plenty of oil or lard.

574.

Maquereau.—*Mackerel.*

Draw and wash the mackerel well, split them along the back, and having dried them with a linen cloth, broil upon the gridiron. If they are first steeped half an hour in oil, with pepper and salt, they will be all the better. When done, serve with a white sauce of capers and anchovies. Broiled mackerel may also be served in another way: when put upon the dish for table, split them in two, and pour over the following sauce: take some good melted butter (without flour) and a drop of water, with some parsley and green onions shred small, salt, pepper, and a little vinegar; warm this upon a stove. They may likewise be served with burnt butter and fried parsley, or *à la maître d'hôtel;* when broiled, put inside them some melted butter, mixed with parsley and leeks chopped fine, salt, and coarse pepper.

575.

Maquereau à l'Eau de Sel.—*Mackerel boiled in Salt Water.*

Take some fresh mackerel and draw them by the gills, without taking out the liver; split their backs a little, tie the heads round, and put them into boiling water, with some salt. A quarter of an hour is sufficient to dress them; then take them out, drain, and serve with a thick sauce *à la maître d'hôtel,* fennel sauce, or black butter.

591.

Rôties d'Anchois.—*Anchovies on Toast.*

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

592.

Merlans.—*Whitings.*

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

593.

Merlans frits.—*Fried Whitings.*

Wash and draw them; take off the skin, and roll them round with the tail in the mouth; dry them with a cloth, and rub them over with flour; melt sufficient hog's lard in a fryingpan to cover the fish, put them in, and fry of a good colour; let them drain on a fine cloth; serve on a hot dish, with anchovy or shrimp sauce.

594.

Merlans grillés.—*Broiled Whitings.*

Broil them, having previously made five or six incisions on each side, and steeped them in oil, mixed with parsley and green

onions, shred shallots, salt, and pepper; they must be done over a brisk fire, and basted with the remainder of their marinade; when done, serve with a white or caper sauce.

595.

Merlans grillés.—*Broiled Whitings.*

SECOND RECEIPT.

Draw and wash the fish; dry with a cloth, and rub with a little vinegar, and sprinkle them with flour; then rub the gridiron with butter, and let it heat well over the fire before you lay on the fish, or else they are apt to stick; turn them two or three times whilst dressing; and when done, put them in a dish with gherkins and melted butter round: serve quite hot.

596.

Barbeau.—*Barbel.*

This fish is usually cooked in court-bouillon. If you wish to serve it as a principal dish, stew it with some wine, a slice of butter, water, salt and pepper, onions, carrots, turnips, parsley, and green onions: when done, and well drained, serve upon a napkin, garnished with green parsley. If for a side dish, streak the sides slightly with a knife, and steep it half an hour in oil, mixed with pepper and salt, then put it upon a gridiron, basting, from time to time, with the oil that remains; and, when done, serve with any fish sauce you think proper.

597.

Homards, Crabes.—*Lobsters, Crabs.*

These are both served in the same manner: boil them half an hour over a good fire in salt and water, and, when cool, rub them with a piece of butter to improve their colour; break the little claws, split the lobsters in the middle, and serve them cold upon a napkin, with the large claws round

the dish. Some cooks consider the flavour of lobsters improved by boiling them in white wine instead of water, rubbing them also with oil instead of butter. Other cooks prepare them thus: boil them over a good fire for half an hour, with salt and water, pepper, vinegar, parsley, green onions, thyme, and bay leaves; let them cool in the liquor, then rub them with butter.

598.

Moules.—*Muscles.*

After having washed and scraped their shells in several waters, drain, and put them dry into a stewpan upon a good fire, letting them remain till the heat opens them. Then take them out of the shells one by one, being careful to pick off the beards where you find any; next, put them into a stewpan, with a slice of butter, and parsley and green onions shred small; shake them over the fire, add a little flour, and moisten with stock; when the sauce is consumed, put in the yolks of three eggs beat up with cream, thicken over the fire, and throw in a sprinkling of verjuice or lemon-juice. Muscles are used also in soup, thus: take the liquor that flows from the muscles when they open over the fire, and strain it through a fine napkin, put it into some good stock, and add the yolks of six eggs beat up; thicken over the fire, and mix the whole with some *consommé* soup when ready to serve, arranging the muscles round the dish.

599.

Moules à la Poulette.—*Muscles à la Poulette.*

Wash the muscles in several waters; carefully remove the threads that hang about the joint of the shell, and be cautious of the small crabs, as they are dangerous to eat. Stew the muscles over a quick fire, keeping the pan covered. When done, take off the shells one by one, and dip each muscle, as you do so, into their liquor, to clear it of sand. When they are all picked, let the liquor stand, drain it into a clean ves-

sel, and make the following sauce: put a small piece of butter, with a spoonful of flour, into a stewpan, heat it, and moisten with the liquor of the muscles, adding a small bunch of parsley and green onions; stew for half an hour; then take out the bunch, and put in a very little finely chopped parsley; next, thicken the sauce with the yolks of two or three eggs, and season to your taste. Mix the muscles with the sauce, heat them up, and, lastly, squeeze in the juice of a lemon. Muscles are dangerous in the hot months of the year.

600.

Beignets de Moules.—*Muscle Fritters.*

Shell them, and, after several washings, steep them two hours in a quart of vinegar, some water, and a little butter rolled in flour, with salt, pepper, parsley, green onions, tarragon, garlic, a little carrot and parsnip, thyme, bay leaf, and basil, the whole made lukewarm; then take out the muscles, dry and dip them in a batter made of flour, white wine, a spoonful of oil, and salt; fry them.

601.

Huîtres.—*Oysters.*

Oysters are generally eaten in France raw, with pepper and lemon-juice, and immediately before the soup is served at dinner.

602.

Huîtres en Escallopes.—*Scalloped Oysters.*

Open the oysters, and remove the flat shells; put on each oyster some seasoning made of bread crumbs, pepper, and lemon-juice; lay them on a gridiron to broil, and brown the tops with a salamander.

603.

Ragôut de Huîtres.—*Ragout of Oysters.*

Ragout of oysters may be served alone or with different meats, as chickens, turkey, veal, &c. To make it, let the oysters simmer a little over a very slow fire in their own liquor, taking care that they do not boil, lest they should grow hard: then throw them into cold water, and drain them on a sieve; lastly, put them into a good cullis, neither fat nor salt, with two finely minced anchovies; heat them up together, and servé.

604.

Huîtres en Hachis.—*Minced Oysters.*

Take half a hundred of oysters, put them into warm water, and, when ready to boil, shift them into cold: then drain them, and taking that part only that is tender, mince them fine. If you mix the flesh of a carp with the oysters, it will increase the size of your dish, and give a better flavour. Next, put a piece of butter, shred parsley, green onions, and mushrooms into a stewpan, and shake the whole over the fire: add a little flour, and moisten with half a pint of white wine and as much soup maigre: then put in the minced oysters, and let them stew till the sauce be consumed: season agreeably; and, when ready to serve, add the yolks of three eggs beat up with some cream.

605.

Brochet.—*Pike or Jack.*

If you would serve a pike as a principal dish, do not scale it, but take off the gills, draw it, and boil in court-bouillon. As a side dish, it is dressed many ways, as for instance; cut into pieces, leaving the scales on, and cook it in court-bouillon; when done, and you are ready to serve, take off the scales, and dish it for table, pouring over it any white sauce you think proper, to which it is usual to add capers.

It may be fricasseed also, like chickens: in this case, cut it into pieces, and put it into a stewpan, with a slice of butter, a bunch of sweet herbs, and some mushrooms; turn it a few times over the fire, and then shake in a little flour, moistening with some good stock and white wine, and stewing it over a brisk fire: when done, and agreeably seasoned, put in the yolks of three eggs beat up in cream. It may also be dressed *en matelotte;* or fried, having first been steeped in a marinade.

606.

Brochet à la Sauce Blanche.—*Pike with Sauce Blanche.*

Cut the fish in slices, without scaling, and cook it in court-bouillon; when ready to serve, scale, and dish it on a white sauce, or any other you like. Or it may be served whole with oil, vinegar, pepper, and salt.

607.

Brochet à l'Etuvée.—*Stewed Pike.*

Brown some butter with flour; adding a pint of red wine, a bunch of fine herbs, three or four cloves, from twenty to four and twenty small onions parboiled, some pepper, and salt: then put in the pike cut in pieces; let it simmer over a slow fire till quite done; then take out the herbs, and add a little melted butter, with shred capers and anchovies; garnish your dish with fried parsley, pour the sauce over the fish, adding, if you please, some artichoke bottoms or mushrooms.

608.

Brochet en Salade.—*Pike Salad.*

Cut in pieces the remains of a cold pike, and mix with it capers, gherkins, anchovies, (if you like the flavour,) and some shred herbs; serve the pike, garnishing the dish with lettuces

and hard eggs, both cut in quarters. Mix oil and vinegar at table.

609.

Petits Brochets à l'Allemande.—*Small Pike à l'Allemande.*

After having drawn the small pike, cut them in pieces, and put them in a saucepan with some slices of onion, whole parsley, two bay leaves, the leeks whole, two cloves, salt, coarse pepper, and a bottle of white wine. Having simmered half an hour, take them off the fire, scale them, cut off the fins, and put the slices in a saucepan. Then strain some court-bouillon through a silken sieve, pour it over the fish, and keep them hot. When you wish to serve, drain the slices of fish, and arrange them on the dish. Put a good piece of butter into a saucepan with a full spoonful of flour, some grated nutmeg, coarse pepper, and half a glass of court-bouillon; turn this sauce over the fire till it boils; then add the yolks of two eggs to thicken, stirring well, but without letting it boil; lastly, strain, and pour it over the fish.

610.

Carpe.—*Carp.*

Carp is a fish much used in the kitchen. When large, it is served *au bleu* as a principal dish. If stewed, mixed with other fish, it is said to be dressed *en matelotte;* and when done alone, is called stewed carp. It may also be served fried in many different ways.

611.

Carpe au Vin.—*Carp with Wine.*

Take a carp, and having scaled and drawn it, stuff it with a piece of butter mixed with parsley, leeks, and shallots, shred fine, salt and pepper; then tie up the carp, and let it stew with some stock, a pint of red wine, a piece of butter,

half a lemon sliced, some onions and roots sliced, cloves, thyme, and a bay leaf: when done, strain, and reduce the sauce; untie the carp, and serve it, pouring the sauce over it.

612.

Carpe à l'Etuvée.—*Stewed Carp.*

Having scaled and drawn a carp, stew it whole with some small onions and roots sliced, parsley, leeks, thyme, a bay leaf, salt, pepper, a pint of red wine, and a piece of fresh butter, mixed up with a little flour and vinegar: when the fish is done, take it out, strain, and reduce the sauce; adding to it an anchovy chopped fine, and some small capers. Serve over the carp.

613.

Carpe à l'Etuvée.—*Stewed Carp.*

SECOND RECEIPT.

Cut some lean bacon into small pieces, and warm them up in a saucepan with a slice of butter; then take them out, and put some very small onions into what remains of the grease; when they are of a clear white, take them out also: next, put into the same saucepan a spoonful of flour, and burn it over the fire; moisten with a glass of water and a pint of wine, adding a bunch of parsley and green onions, thyme, a bay leaf, some pepper, and a little salt; when the sauce begins to boil, throw in the bacon and onions, also some mushrooms and artichoke bottoms; boil by a quick fire about ten minutes, and then put in the carp, having first scaled, drawn, and cut it in pieces. The whole should then boil about ten minutes more. Serve the carp upon a dish, with slices of fried bread under it.

614.

Carpe en Matelotte.—*Carp en Matelotte.*

After having scaled a carp, and taken off the gills, cut it into pieces, and put it into a stewpan, with some fresh-water fish, such as eels, crawfish, barbel, or any other that you can conveniently procure: then put some butter, with a spoonful of flour, in another stewpan, and stir it over the fire till it is of a fine cinnamon colour; add to it some small onions cut into four, and, when they are half done, some more butter: then moisten with equal quantities of red wine and soup-maigre, and put the whole to the fish in the first stewpan, seasoning with salt, pepper, and a bunch of sweet herbs; let it boil over a brisk fire half an hour, and, when ready to serve, put some bits of toasted bread into the sauce.

615.

Carpe grillée Sauce aux Câpres.—*Broiled Carp and Caper Sauce.*

Having scaled and drawn one or more carp, let them soak on a dish with a mixture of salt, pepper, and oil; then take them out, and broil by a moderate fire; when done, serve with caper sauce.

616.

Carpe frite.—*Fried Carp.*

Scale and draw a carp, split the back in two, and take out the soft roe; then rub the fish over with flour, and fry it in hot hog's lard or melted butter; when about half done, put the roe into the fryingpan with the fish, and let them fry together. When done, serve, garnished with fried parsley.

617.

Carpe à la Provençale.—*Carp à la Provençale.*

Cut a carp in pieces, and put it into a stewpan, with oil, a pint of wine, a piece of butter rolled in flour, salt, pepper,

parsley, leeks, shallots, and mushrooms, shred fine: let it stew, and when done, reduce the sauce over the fire, and serve.

618.

Truite Saumonée et Commune.—*Trout.*

The flesh of salmon-trout is red, that of the common trout white; but the first is esteemed far superior to the latter: they are dressed the same. Boil them in a court-bouillon with red wine, and serve upon a napkin garnished with green parsley. For an *entrée*, serve a sauce over them; or broil them, after having first steeped them in oil, according to the rules laid down for other fish, and serve with a ragout of vegetables. They are to be dressed also in the same manner as fresh salmon.

619.

Truite au Court-bouillon.—*Trout au Court-bouillon.*

After having drawn the trout, without opening the stomach or scaling it, wash and dry it well; tie the head, put it into a fishkettle, and boil it in court-bouillon; let it simmer about an hour, more or less, according to its size; it is served as a principal dish, on a clean napkin, garnished with green parsley.

620.

Filets de Truite à la Chapelure.—*Sliced Trout à la Chapelure.*

Put some crumb of white bread into a stewpan, with butter and some parsley, green onions, and shallots, all shred fine, salt, fine spices, a glass of white wine, and as much stock; let it boil, and reduce to the consistence of a sauce; then, after having drawn and scaled a fine trout, cut it in slices, and let it boil with a little stock, lemon-juice, salt, and pepper; reduce it till no sauce remains; place it on the dish for table, and pour over it the sauce previously prepared; strew a few bread crumbs over the whole, and serve.

621.

Perche.—*Perch.*

Perch cooked in court-bouillon, is served unscaled on a napkin, as a principal dish. As an entrée, it should be served scaled, with a ragout of lobster, or any other you please. To serve perch fried, scale and draw them; slice them with a knife on each side, flour, and fry them of a good colour.

622.

Perche à la Suchet.—*Water Suchet.*

After cleansing and drawing the fish, put them in a stew-pan, with parsley roots, a bunch of parsley, some salt, and a little coarse pepper. Boil over a quick fire. Then take out the bunch of parsley and peppercorns, leaving in the roots, and adding a few leaves of the parsley. Serve in a tureen, accompanying the dish with slices of bread and butter.

623.

Perche à la Hollandaise.—*Perch with Dutch Sauce.*

Boil the perch in salt and water for about a quarter of an hour, and serve them on a napkin, with sauce *à la Hollandaise* in a boat.

624.

Tanche.—*Tench.*

Scale a tench; put it into boiling water, and let it boil up once; then take it out, and, beginning at the side of the head, take off the skin with the scales; then empty and wash the fish. Dress it on the gridiron as other fish, and serve with any sauce to your taste. Tench may also be cut into pieces and fricasseed like chickens, in the same manner as pike.

625.

Tanche aux fines Herbes.—*Tench with fine Herbs.*

Prepare the tench according to the preceding receipt; then let them soak in sweet oil, with parsley, green onions, and shallots shred fine, thyme, bay leaves, salt, and pepper: next, put them between two sheets of paper, with all their marinade; broil them thus, and lastly dish them without the paper, pouring any sauce you please over them.

626.

Tanche à l'Etuvée—*Stewed Tench.*

Stewed tench is dressed precisely the same as stewed carp.

627.

Tanche en Matelotte au Blanc.—*Tench en Matelotte au Blanc.*

Warm over the fire a slice of butter, a dozen small onions, some mushrooms, a bunch of parsley and green onions, a few cloves, thyme, and bay leaves, add a little flour, some salt and pepper, and moisten with white wine; let this simmer a quarter of an hour; then put in the tench cut in slices, and, when done, add a few capers and a shred anchovy, thickening the whole over the fire with the yolks of three eggs; serve with some fried crusts.

628.

Tanche à la Poulette.—*Tench à la Poulette.*

After having prepared the fish according to the first receipt for tench, dress it precisely the same as *eel à la poulette.*

629.

Tanche frite.—*Fried Tench.*

After having drawn, well washed, and dried the tench, slit them open down the back, season with salt, and put them in

the fryingpan into some boiling lard; fry of a good colour, and serve with the following sauce: an anchovy, some mushrooms, truffles, and capers, all shred fine, stewed in a little meat gravy, with lemon-juice and fish cullis.

630.

Lamproies.—*Lampreys.*

Lampreys resemble eels: there are river and sea lampreys: scale them in the same manner as tench, and cut them into pieces; then flour and fry them. They may also be broiled, and served with capers, or sauce *à la remolade;* or, for a side dish, mix some oil, vinegar, salt, pepper, and mustard together over the fire, and serve it for the lampreys in a sauce-boat. Lampreys are likewise stewed like carp, and served *en matelotte* as a side dish. Lampreys *à la Tartare* are prepared like eels *à la Tartare.*

631.

Ecrevisses.—*Crawfish.*

Cook them in a court-bouillon made with water, salt, pepper, vinegar, parsley, green onions, thyme, and bay leaves; when the water boils, throw in the crawfish, and when red, they are done: let them cool, and dish them with whole green parsley. They are prepared in the same way to use whole for sauces or ragouts.

632.

Ragoût d'Ecrevisses.—*Ragout of Crawfish.*

Parboil them, and pull off the tails, which are put into a stewpan, with half a glass of white wine, as much good stock, and a glass of good cullis, and, having boiled a quarter of an hour, serve as you please.

633.

Ecrevisses à la Poulette.—*Crawfish à la Poulette.*

Take some crawfish, and pick off the lesser claws; cut the large ones in half, beard them, and pick the tail: dry them

well in a cloth. Then take two spoonfuls of *velouté*, a quarter of a pound of butter, chopped parsley, pepper, salt, and the juice of a lemon. Heat up the crawfish in this sauce, thicken it, and serve.

634.

Goujons.—*Gudgeons.*

They are usually fried. Scale, empty, and wipe them clean without washing, and put them floured into a good boiling *friture* of lard or butter.

635.

Goujons à l'Etuvée.—*Stewed Gudgeons.*

Take off the scales, and empty the gudgeons; wipe without washing them; then take the dish upon which you serve them, and put into it some good butter, with parsley, green onions, mushrooms, two shallots, thyme, a bay leaf, and basil, all cut fine, with salt and pepper; lay the gudgeons on this, seasoning them over and under, and moistening the whole with a glass of red wine; cover the dish, and set it over a brisk fire, till the sauce is almost consumed: a quarter of an hour will be sufficient to do them. Smelts may be dressed in the same manner, being previously neither scaled nor emptied, but only wiped clean.

636.

Court-bouillon pour tous les Poissons d'Eau Douce.
Court-bouillon for all Sorts of fresh-water Fish.

Put into a fishkettle some water, a quart of white wine, a slice of butter, salt, pepper, a large bunch of parsley and green onions, a clove of garlic, thyme, bay leaves, and basil, all tied together, some sliced onions, and some carrots: boil the fish in this court-bouillon, (which will serve several times,) and do not scale it: when the fish will admit of it, take care to boil it wrapt in a napkin, which enables you to take it out with the greater ease, without danger of breaking.

VEGETABLES.

637.

Petits Pois.—*Peas.*

The smaller sort of green peas are to be had during the months of June, July, and August: the large sorts are later. Green peas may be served with any kind of meat, and make excellent ragouts.

638.

Petits Pois à la Bourgeoise.—*Peas à la Bourgeoise.*

Take a pint and a half of young peas, wash, and put them into a stewpan, with a slice of butter, a bunch of parsley and green onions, and a cabbage lettuce cut into quarters; let them stew in their own juice over a slow fire for an hour and a half; when done, and the sauce all consumed, put in a little sugar, a very little salt, and the yolks of two eggs beat up with some cream: thicken the whole over the fire, and serve.

639.

Petits Pois à la Française.—*Peas à la Française.*

Put two quarterns of peas into a stewpan, with a quarter of a pound of very fresh butter, a bunch of parsley, the middle of a lettuce cut in pieces, three or four small onions, a little salt and sugar; stir them round, and boil them by a slow fire half an hour, then take out the parsley, and serve. Some cooks thicken the peas with butter when done, havin stewed them with only a small piece.

640.

Petits Pois à la Française.—*Peas à la Française.*

SECOND RECEIPT.

Take three quarts of green peas; put them in an earthen pan, with a quarter of a pound of fresh butter and plenty of cold water. Handle the peas with the butter till they stick together; then take them out of the water, drain, and throw them into a cullender. Next, stew them over a moderate fire, with a bunch of parsley and green onions. When they have again become green, flour them; then stir, and moisten with boiling water, till the peas are entirely covered, reducing the water again quickly on a large fire. Directly you perceive that there is no liquor remaining, dip a small lump of sugar into some water, that it may soon melt, and put it with the peas, as also a pinch of salt. Next, take about a quartern of butter, and knead it with a spoonful of flour. Mind that the peas boil when you put the kneaded butter in; thicken them with it, remembering that when the peas are well dressed, there must be no sauce.

641.

Pois Goulus.—*Sugar Peas.*

When these peas are very young and tender, they are dressed like *petits pois*, but with their shells. They are one of the commonest vegetables in Holland, and are excellent in flavour.

642.

Pois Secs.—*Dry Peas.*

They make a good soup maigre; strain them through a sieve, fricassee them with some butter, parsley, and green onions shred fine, and season with pepper and salt.

643.

Petit Salé aux Pois.—*Peas with Salt Meat.*

Boil the meat with the peas, taking care to let it soak first, that the soup may not be too salt; put in also two roots, as

many onions, and a bunch of sweet herbs: when the peas are done, strain them through a coarse sieve.

644.

Haricots Verts.—*French Beans.*

Wash the beans, and cut off their ends. Then put into a stewpan a piece of butter, and parsley and green onions cut small: when the butter is melted, add the French beans, turn them a few times over the fire, shake in some flour, and moisten with a little good stock, properly seasoned: let them boil till the sauce is consumed; then put in the yolks of three eggs beat up with some milk, and, lastly, add a sprinkling of verjuice or vinegar: instead of the eggs, you may use cullis or veal gravy.

645.

Haricots Verts.—*French Beans.*

SECOND RECEIPT.

Having washed and cut the ends of the beans, put them, with some salt, into a pot of boiling water; when they feel soft to the touch, take them out, drain, and change them into cold water; then put a slice of butter into a saucepan, adding the beans, some coarse pepper, and some chopped and blanched parsley: keep stirring and thickening them over the fire, and serve very hot.

646.

Haricots Verts.—*French Beans.*

THIRD RECEIPT.

Boil the beans in salt and water, over a large fire; then drain, and put them on the fire in a stewpan, to dry perfectly. Then add a quarter of a pound of butter, some pepper and salt, and the juice of half a lemon, moving the stewpan without using a spoon, as that would break the beans. Serve hot.

647.

Haricots Verts au Beurre Noir.—*French Beans with Black Butter.*

After having boiled them, season with salt and pepper, and place them on a dish. Then burn some butter in a fryingpan, and, when it is of a bright cinnamon colour, pour it over the beans; heat in the same fryingpan half a glass of vinegar, pouring it also very hot over the French beans.

648.

Haricots Verts à la Maître d'Hôtel.—*French Beans à la Maître d'Hôtel.*

Boil them as before. When done, before taking them out of the water, put into a hot dish some fresh butter, mixed with finely chopped parsley, and let it melt, by putting the dish over the pot in which the French beans are cooking. Then take out the beans; drain them quickly, that they may not cool, and serve them on the dish with the parsley and butter, adding a little vinegar or verjuice, and shaking them a little over the hot steam, that they may mix well with the butter.

649.

Haricots Verts en Salade.—*Salad of French Beans.*

Boil them in salt and water, drain, and let them cool. Season them over night, or some hours before serving, with pepper, salt, and vinegar, and cover them carefully. Before sending them to table, drain again, and add salad herbs and oil.

650.

Haricots Verts conservés.—*Preserved French Beans.*

Take any quantity of French beans you wish to preserve, choosing those that are tender and least stringy: having cut off the ends, boil them in strong salt and water for a quarter of an hour, and shift them into cold water: when cold, drain,

dry, and put them into pots, which should be perfectly clean; pour brine over them, till it rises to the brim of the pots; then pour over all some butter, heated and half cold, which will congeal upon the brine, and keep the French beans from the air. Preserve them in a place which is neither too hot nor too cold, and cover close with paper. To make the brine, take two thirds of water, and one of vinegar, to several pounds of salt, according to the quantity of brine you would make, a pound to three pints; set it over the fire till the salt is melted, let it settle, and, before using, pour it off clear. To dry French beans, prepare any quantity you please like the former, and, when boiled and drained, string them upon a thread with a needle, and hang them in a dry place: they will keep a long time in this manner. When you wish to use any, soak them in lukewarm water, till they have regained their former colour, and cook them in the same manner as those fresh gathered. When preserved in brine, the preparation for dressing them is the same.

651.

Haricots Secs à la Provençale.—*Dried French Beans à la Provençale.*

Put into a small earthen dish a quartern of dried French beans, with four spoonfuls of oil, a small piece of butter, two sliced onions, some shred parsley, a bunch of fine herbs, the leg of a goose, or a bit of salt meat, some pepper, salt, and a little nutmeg: let them stew nearly four hours, more or less, till the sauce is sufficiently thick. Dried lentils and dried peas should be cooked in the same manner.

652.

Haricots Blancs.—*White Kidney Beans.*

Put the kidney beans into boiling water, then add a little salt, and let them boil over a quick fire: when done, strain them through a sieve, and dish them according to your fancy. Dried white kidney beans are dressed in the same manner,

excepting that you put them into cold water, and that they are longer in cooking.

653.

Haricots Blancs.—*White Kidney Beans.*

SECOND RECEIPT.

Boil them in water, and, when done, burn a little flour and butter in a stewpan, and put in an onion cut small; when the onion is done enough, put in the kidney beans, with some shred parsley, salt, pepper, and a little vinegar: let the whole boil a quarter of an hour, and serve. Instead of butter, you may use bacon, and moisten with good veal gravy. White kidney beans are frequently served under a roast leg of mutton.

654.

Haricots Blancs à la Bourgeoise.—*White Kidney Beans à la Bourgeoise.*

Boil some fresh white kidney beans in water with a little salt and butter; when done, drain them; then toss them in a stewpan, with a piece of butter, salt, pepper, shred parsley, and a little vinegar or lemon-juice.

655.

Haricots Blancs au Jus.—*White Kidney Beans with Gravy.*

Brown a little flour in a stewpan with some grease; the haricot beans having been previously boiled, as before directed, warm them up in the flour and grease, adding a little gravy, some stock, salt, and pepper: let the whole stew half an hour, and serve.

656.

Haricots Blancs en Salade.—*Salad of White Kidney Beans.*

They are prepared precisely in the same manner as green French beans *en salade.*

657.

Haricots Rouges à l'Etuvée.—*Red Kidney Beans stewed.*

Boil them in water, with some bacon and small onions; if the beans are fresh, put them into boiling water, and if dried, into cold. When done, put them into a stewpan, with some wine and a piece of butter; let them boil half an hour, and serve with the bacon and small onions. They require less water to cook them than white kidney beans. Good soups are made from the water in which green and white kidney beans are boiled, as *soupe aux herbes, à l'oignon,* &c.

658.

Fèves.—*Beans.*

Those that eat them without being skinned, should boil them, previous to cooking, half a quarter of an hour, to take off their acrid taste: in general, however, they are skinned; but the manner of cooking them is the same: put them into a stewpan, with some butter, a bunch of parsley and green onions, and a little savory; shake them over the fire, add a little flour, and a lump of sugar about the size of a walnut; moisten with some good stock, and, when done, add the yolks of three eggs beat up with a little milk.

659.

Fèves.—*Beans.*

SECOND RECEIPT.

When they are either blanched, or the skin taken off, boil them in salt and water, with a bunch of savory; then drain them in a clean cloth, and put them into a stewpan, with five spoonfuls of *sauce tournée* reduced, the yolks of three eggs, and a little salt; lastly, add a piece of fresh butter, thickening the sauce by stirring it well round.

660.

Fèves.—*Beans.*

THIRD RECEIPT.

Boil the beans in salt and water, peeled or not. When nearly done, drain them, and stew in a little *sauce tournée,* with a bunch of parsley and green onions, a little finely chopped savory, and a small lump of sugar. When the sauce is enough reduced, add the yolks of two eggs, previously beat up in cream; season to your taste. Let the sauce be thick.

661.

Fèves à la Macédoine.—*Beans à la Macédoine.*

Put some parsley, green onions, and mushrooms, all shred fine, with a piece of butter rolled in flour, into a stewpan; moisten with some stock and white wine, adding a bunch of parsley and green onions, and savory; let this boil over a slow fire; then put in three artichoke bottoms, blanched a quarter of an hour in boiling water, and cut in small squares, with a quartern of young garden beans, the skins off and parboiled; stew them, seasoning with salt and pepper; then take out the herbs, and serve the beans with the sauce thick. To dress them *à la crême,* put in neither wine nor artichokes; but when ready to dish, thicken with the yolks of some eggs and cream.

662.

Lentilles.—*Lentils.*

Choose them large and white, and, after having washed and picked them, boil in water; when done, fricassee them like white kidney beans. There is a small sort of lentil, which is not much used to fricassee, but is the best to make cullis, both from the colour being finer, and the flavour better.

663.

Lentilles à la Maître d'Hôtel.—*Lentils à la Maître d'Hôtel.*

Boil the lentils in salt and water; then drain, and put them into a saucepan, with a large piece of butter, shred parsley, some salt, and pepper; toss them in the stewpan, and serve quite hot, with crusts of bread round.

664.

Coulis de Lentilles.—*Cullis of Lentils.*

Cullis or purée of lentils is thus made: after having washed and picked some small lentils, stew them with some good stock, either of vegetables or meat; when they are done, rub them through a sieve, moistening with their liquor; season the cullis to your taste, and put it to any use you think proper.

665.

Genièvre.—*Juniper.*

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

666.

Choux.—*Cabbages.*

Cabbages are generally simply tied round and boiled. If you wish to stew them, cut a cabbage into four; boil it a quarter of an hour, with a piece of streaked bacon cut into bits, and the rind on. Afterwards change it into cold water; squeeze it well, and tie each quarter, that it may keep its form. Then stew it with some stock, salt, and pepper, a bunch of parsley and green onions, cloves, a little nutmeg, two or three roots, and the meat you intend to serve with it; when both the meat and cabbage are done, wipe off the grease, and dish

it for table, the streaked bacon on it, and serve with a sauce of good cullis, agreeably seasoned. The different parts of meat that cabbages are best boiled with, are veal tendons, breast of beef, a bit of round of beef, pork chitterlings, a shoulder of mutton boned and tied into a round, or a trussed capon. Whatever meat the cabbage is stewed with, should be previously boiled a few minutes in water, to take off the scum.

667.

Choux à la Bourgeoise.—*Cabbage à la Bourgeoise.*

Take a whole cabbage, boil it during a quarter of an hour, and then shift it into cold water; squeeze it, taking care not to break the leaves, which you must take off one by one, spreading over each a little forcemeat, made like that for stuffed duck. Put the leaves again one over the other, that they may appear as if the cabbage was entire; secure them thus with packthread, and stew them *à la braise* in the same manner as neat's tongue, seasoning to your taste. When the cabbage is done, press it lightly in a linen cloth, to take off the fat, cut it in two and put it on a dish, pouring over it a good cullis.

668.

Choux à la Bourgeoise.—*Cabbage à la Bourgeoise.*

SECOND RECEIPT.

Take out the hearts of some large cabbages, parboil them, and then stuff the centre of the cabbage between each leaf with the following stuffing: mince the white part of the poultry or game with some bacon and veal; if you have no poultry, the veal is sufficient; thicken with the yolks of some eggs: tie up the cabbage, that none of the stuffing may fall out, and boil it in some stock, with the saucepan lid on.

669.

Choucrôute.—*Sour-Kraut.*

Cut some large white-heart cabbages into thin slices of equal thickness; put them into a tub, and leave them to ferment, for twelve hours at least, but not more than twenty-four; then press sufficiently to force out the juice with which they are filled, through a hole in the tub, that they may remain quite dry. Have ready a cask sufficiently large to contain the quantity of cabbage you intend to prepare; open it at one end, put a layer of salt at the bottom, on which you lay some slices of cabbage; on this put another handful of salt, a little pepper, and a few very ripe juniper berries; then put another layer of cabbage, and so on, alternately, till the cask is nearly full: put it in a cellar or some other cool place. Get a piece of wood, just large enough to enter the opening in the cask, put it on the cabbages, with one hundred and twenty or one hundred and forty pounds weight on the top of it, that the cabbages may be equally pressed. In a short time, the water, extracted by this pressure, will form a sort of crust on the top of the lid; and then it is that the kraut is fit to use. Be careful when you take any of the sour-kraut out of the cask, to use a wooden spoon, and not only to put the lid and weight on again, but to close the opening very carefully with a wet cloth, so that no air can possibly penetrate. Leave only just sufficient brine to cover the sour-kraut, and frequently wash the lid with salt and water, and empty part of the cask. When you use any sour-kraut, let it steep some hours, to take out the salt. Cook it with butter or lard, and serve it with bacon, ham, or sausages.

670.

Choux à la Crême.—*Cabbage à la Créme.*

Wash and boil the cabbage in water with a handful of salt; when soft, take it out, squeeze it, and put it into a stewpan, with some butter, salt, pepper, nutmeg, and a spoonful of flour, moistening with a little cream.

671.

Choux à la Flamande.—*Cabbage à la Flamande.*

Cut a cabbage into quarters, parboil, and then change it into cold water; squeeze it, take out the heart, and tie it round; then stew it with a piece of butter, some good stock, seven or eight onions, a bunch of herbs, and a little salt and coarse pepper; when almost done, put in some vinegar; and when the whole is sufficiently cooked, take a crust of bread rather larger than the palm of your hand, fry it in butter, and put it in the bottom of the dish, upon which place the cabbage and sausages, with the onions round, taking care that the fat be well dried off the whole; then skim the sauce, add a little cullis to it, and serve it, neither too thick nor too thin, poured over the whole.

672.

Choux de Milan en Salade.—*Salad of Savoy Cabbage.*

Boil a Savoy cabbage in water; drain, and dress it as you would a salad, with salt, pepper, some Provence oil, and vinegar, adding one or two anchovies and a few capers: it may be served either hot or cold.

673.

Choux à l'Allemande.—*Cabbage à l'Allemande.*

Take some Scotch kail, brocoli, young sprouts, or very small headed cabbages, and, after blanching, cut them up rather small, and turn them a few times over the fire in a stew-pan, with a sufficient quantity of melted butter or lard; when nearly done, moisten with a little gravy or jelly broth, and serve with bacon or sausages.

674.

Choux en Surprise.—*Cabbage en Surprise.*

Take a good whole cabbage, and, having boiled it a quarter of an hour, put it into cold water, and squeeze it, taking care

not to break the leaves; then carefully take out the heart, and supply the place with parboiled chestnuts and sausages, replacing the leaves in such a manner as to conceal what is within; tie the cabbage with packthread, and stew it with some stock, a little salt and coarse pepper, roots, onions, and a bunch of herbs. When done, drain, and serve with a good butter sauce.

675.

Choux en Ragoût.—*Ragout of Cabbage.*

Take several full heads of cabbages; take off the green leaves, and tie the rest round with packthread, and blanch them; boil them in fat stock, adding a little gravy, or, if you do not happen to have any, a black butter sauce in the usual manner.

676.

Choux en Ragoût.—*Ragout of Cabbage.*

SECOND RECEIPT.

Boil the half of a middling sized cabbage half an hour, and then change it into cold water; squeeze it well, and take out the heart; cut the cabbage a little, and put it into a stewpan with a slice of good butter; turn it a few times over the fire, and shake in some flour; put in sufficient gravy to give a colour to the ragout; let it boil over a slow fire till the cabbage is done and reduced to a thick sauce: season with salt, coarse pepper, and a little grated nutmeg, and serve under any meat you think proper.

677.

Chou farci.—*Stuffed Cabbage.*

Blanch a large Savoy cabbage, and then put between its leaves some forcemeat, made of any cold meat you have in the house, adding an equal quantity of sausage, some pepper, salt, chopped parsley, and a small handful of boiled rice. When you have put into the cabbage as much stuffing as it will con-

tain, tie it well up with packthread. Next, make a *roux* with some butter, flour, and stock, properly seasoned; heat up the cabbage in this *roux*, being careful that it does not break. Keep adding stock from time to time, so that the cabbage may be always covered. When it is perfectly done, serve it in a deep dish in its soup.

678.

Choux-fleurs.—*Cauliflowers.*

Having picked, washed, and blanched them, take them out, and finish the cooking in water, mixed with a spoonful of flour, a little butter, and some salt. Serve them *en gras*, with a sauce or cullis having a little butter in it, and *en maigre*, with a white sauce. If you would serve as a side dish, cook in the same way, arranging the cauliflower round the meat you serve it with, and pouring over it the same sauce you use with the meat, with the addition, always, of a little butter.

679.

Choux-fleurs au Jus.—*Cauliflower with Gravy.*

Having boiled and drained the cauliflower, heat it up a minute or two in a saucepan with dripping or other grease, and a little flour; add to this some gravy, salt, pepper, nutmeg, and a little stock: shake it as little as possible, that it may not break.

680.

Choux-fleurs au Beurre Blanc.—*Cauliflower with White Butter.*

Having boiled and drained a cauliflower, heat it up in a stewpan, with a piece of fresh butter, salt, pepper, and spices. Serve on a dish, with fried bread round.

681.

Choux-fleurs en Pain.—*Cauliflower Bread.*

Take some fine cauliflowers, parboil, and then shift them into cold water, and drain them on a sieve. Next, put them into a stewpan of the size of the bottom of the dish you intend serving them upon, first covering the bottom of the pan with thin slices of fat bacon, and putting the cauliflowers upon the bacon, with the flowers downwards. Then make a good forcemeat with some fillet of veal, beef suet, parsley, green onions, and mushrooms all shred fine, some salt, pepper, and the yolks and whites of three eggs: when this forcemeat is well mixed, put it into the vacant spaces between the cauliflower, forcing it in with your fingers; stew the whole with good stock, and season to your taste. When the cauliflower bread is done, and the sauce consumed, turn it out gently upon a dish for table; take away the bacon, and serve a good cullis over it.

682.

Choux-fleurs frits.—*Fried Cauliflower.*

Having picked and washed them, throw them into boiling water with a little salt, and, when three quarters done, take them out, drain, and put them into an earthen pan, with salt, pepper, and vinegar; heat them over the fire in this seasoning, then fry in batter made as follows: to three spoonfuls of flour add two eggs, a little salt, some oil, and a tea spoonful of brandy; dilute to the consistence of a thin paste.

683.

Choux-fleurs en Salade.—*Cauliflower Salad.*

Having picked, washed, and boiled the cauliflowers in salt and water, take them out, drain, and let them cool; then cut them in pieces, season with salt, vinegar, pepper, and oil, and serve cold.

684.

Choux-fleurs au Parmesan.—*Cauliflower with Parmesan Cheese.*

Carefully cleanse a cauliflower in cold water, and boil it, putting it in when the water is hot, and adding salt and a little butter; when nearly done, which will be in five or six minutes, take it out, pick it in pieces, and place them in a dish that will stand the fire, pouring on them a little thick sauce *à la béchamel,* and rasping some Parmesan cheese over them, adding also a little melted butter; strew the whole thickly over with bread crumbs and rasped cheese mixed, and brown with a salamander, letting the dish stand all the time over the corner of the stove.

685.

Pommes de Terre.—*Potatoes.*

The most usual method of boiling potatoes, namely, by putting them into water, is bad, as by this means a great part of their flavour is extracted. They should be done by steam: for this purpose put them into a steamer, covering them well over that none of the steam may evaporate.

686.

Pommes de Terre à la Maître d'Hôtel.—*Potatoes à la Maître d'Hôtel.*

Having boiled your potatoes in water, cut them in slices, and put them into a stewpan, with a good piece of butter, some salt, and coarse pepper; place them over the fire, taking care to shake them from time to time; then make a sauce *à la maître d'hôtel,* as follows: put a quarter of a pound of butter, more or less, according to the quantity of potatoes, into a stewpan, with some parsley and shallots shred fine, some salt, pepper, and lemon-juice, mix it well, and pour this sauce over the potatoes.

687.

Pommes de Terre (dites) à l'Anglaise.—*Potatoes (called) à l'Anglaise.*

Wash and boil some potatoes in salt and water, and skin them; then warm up some butter in a stewpan, and, having cut the potatoes in slices, put them into it, adding salt and pepper, and a little grated nutmeg; shake the potatoes in the butter, and serve. Do not let the butter turn to oil.

688.

Pommes de Terre à la Parisienne.—*Potatoes à la Parisienne.*

Peel the potatoes, and boil them in salt and water; dry, mash, and put them into a saucepan, with a piece of butter about the size of an egg, and a tea spoonful of orange-flower water, adding a little salt and a good half pint of water; boil the whole together, and keep constantly stirring till it is so thick that it adheres to the saucepan; then change quickly into another saucepan, and break in some yolks of eggs till it becomes a moderately soft paste; make this up into little balls about the size of a walnut, and put them into a warm *friture*, shaking constantly till they rise, and are of a fine brown; serve hot, sprinkled with pounded white sugar.

689.

Pommes de Terre à la Sauce Blanche.—*Potatoes à la Sauce Blanche.*

Having boiled some potatoes, peel as hot as possible, and cut them in slices, serving with a white sauce poured over them made as follows: put a slice of butter about the size of an egg into a saucepan with a little potato flour; dilute with a glass of stock, adding some salt and pepper, and thicken over the fire. You may add, if you please, a chopped anchovy, or minced capers.

690.

Pommes de Terre à l'Allemande.—*Potatoes à l'Allemande.*

Boil, peel, and cut some potatoes in slices; cut also some bread in small thin square bits, and fry the whole together in butter; then make a batter with potato flour and milk, mixed with the yolk of one or two eggs and some salt; pour it into the dish in which you have placed the friture; sprinkle or not with pounded white sugar, brown with a salamander, and, when sufficiently baked over a stove, serve.

691.

Pommes de Terre frites.—*Fried Potatoes.*

Make a paste with potato or wheat flour, two eggs beat up with water, a spoonful of oil, the same quantity of brandy, salt, and pepper; mix the paste well that there may be no lumps, then peel some raw potatoes and cut them in thin slices, dip them in the paste, and fry brown: before serving, sprinkle some salt over them.

692.

Pommes de Terre frites.—*Fried Potatoès.*

SECOND RECEIPT.

Cut some raw potatoes into thin slices, and fry them in clarified butter or goose dripping; when brown and crisp, drain off all the grease on a towel, and serve on a napkin or in a deep dish, sprinkling them with a little fine salt.

693.

Pommes de Terre frites à la Hollandaise.—*Fried Potatoes à la Hollandaise.*

Having boiled some potatoes in salt and water, peel and wash them to make a purée, which must be strained; season

with some salt, pepper, and fine herbs, and moisten with a gravy cullis; the purée should be very thick: then make it into balls, which, having dipped in egg beat up, fry, and serve with fried parsley.

694.

Pommes de Terre frites à la Sybarite.—*Fried Potatoes à la Sybarite.*

Boil, peel, and mash some potatoes, make a purée of them, and, when pressed through a sieve, add some good cream, salt, and a little sugar; form them into balls, roll them in some paste, and fry of a good colour.

695.

Pommes de Terre en Boulettes.—*Potato Balls.*

Boil, peel, and mash some potatoes; then mince the remains of any meat you may have, either boiled or roast, adding a little butter, salt, and pepper, with some parsley, green onions, and shallots, all shred fine, and one or two eggs; take the same quantity of potatoes you have of minced meat, mix the mash together, and form it into middling sized balls, which dip into the whites of some eggs; roll in flour, and fry, serving garnished with fried parsley.

696.

Pommes de Terre à la Nanette.—*Potatoes à la Nanette.*

Make a roux of good colour with butter and flour; moisten with meat or vegetable stock; put into it some peeled raw potatoes cut into thin slices, adding salt, pepper, and a bunch of parsley and green onions. When the potatoes are done, you may serve separately, or under any roast meat.

697.

Pommes de Terre à la Provençale.—*Potatoes à la Provençale.*

Put a large slice of butter into a saucepan, with three spoonfuls of oil, the outside peeling of half a lemon, some parsley and green onions chopped fine, a little grated nutmeg, a pinch of flour, some salt, and coarse pepper. Having previously boiled some potatoes, peel them whilst hot, cut them into four or six pieces, and turn them over the fire in the above seasoning without letting them boil: serve with the juice of a lemon or some vinegar. You may add, if you choose, a few anchovies which have previously been soaked a little.

698.

Pommes de Terre au Blanc.—*Potatoes au Blanc.*

Boil, peel, and cut some potatoes in slices, then put them into a saucepan, with some parsley and green onions shred fine; turn them over the fire a short time, moistening well with milk before serving.

699.

Pommes de Terre en Matelotte.—*Potatoes en Matelotte.*

Boil, peel, and cut some potatoes in slices, then heat them up in a saucepan, with a slice of butter, some salt and pepper, shred parsley and green onions, and a little flour; moisten with meat or vegetable stock, and about a glass of good wine, more or less, according to the quantity of potatoes; serve the sauce thick.

700.

Pommes de Terre à la Polonaise.—*Potatoes à la Polonaise.*

Put some potatoes into a saucepan, with some river water, two large onions cut in four, thyme, bay leaves, basil, some

cloves, salt, coarse pepper, and a little butter; let them boil gently till quite soft to the touch; then peel while hot, cut each potato in two or three pieces, and pour over a white sauce, in which are some minced capers.

701.

Pommes de Terre à la Maîtresse de Maison.—*Potatoes à la Maîtresse de Maison.*

Wash some potatoes of the best quality, and then boil them in some stock, or with your *pot au feu*, not putting them in till the meat is nearly done. Take them out directly they are boiled enough, that they may not split; do not put too many into the broth, or they will diminish the flavour of the soup; serve with cold butter, which you add at table, with a little salt.

702.

Pommes de Terre à la Lyonnaise.—*Potatoes à la Lyonnaise.*

Take some kidney potatoes of the red kind, boil them in the usual way, peel, and cut them in slices, then pour the following sauce over them : put some fine sweet oil, some butter, coarse pepper, a few shallots, and a little salt, into a stewpan, place it over a stove, and keep constantly stirring it till the oil is well mixed with the butter. This sauce should be served quite hot, as it will otherwise turn.

703.

Pommes de Terre à la Lyonnaise.—*Potatoes à la Lyonnaise.*

SECOND RECEIPT.

When your potatoes are boiled, cut them in slices, and put them into a stewpan; then make a clear purée of onions, (see *purée of onions*,) and pour it over them, keeping the potatoes quite hot without letting them boil. Or you may dress them

thus: brown eight onions, sliced, in some butter and a spoonful of flour, adding salt, pepper, a small table spoonful of stock or water, and a little vinegar, and letting them simmer a quarter of an hour; then put them over the potatoes, and serve quite hot.

704.

Pommes de Terre à la Morue.—*Potatoes à la Morue.*

Peel and boil some potatoes, and, when three quarters done, add to them a piece of the back of a stockfish, previously soaked: when the stockfish and potatoes are both quite done, strain them; then put the fish, with the potatoes round it, in a dish that will stand the fire, (cutting the potatoes in two, if large,) and adding a slice of butter, with some parsley, green onions, and shallots, shred fine, a little verjuice or vinegar, and some coarse pepper; set the dish on the fire, and stir the sauce round; serve quite hot.

705.

Ragoût aux Pommes de Terre.—*Potato Ragout.*

Parboil some good potatoes, peel, and after having cut them in slices, put them into a saucepan with a large piece of butter, over a slow fire; moisten with half a glass of wine and two spoonfuls of thick sauce *à l'Espagnole;* then finish cooking them, with the fire still low; skim the grease off the sauce, and, adding a piece more butter, serve.

706.

Pommes de Terre à l'Etuvée.—*Stewed Potatoes.*

Boil, peel, and cut them in slices; then put them in a saucepan with some butter, pepper, salt, shred parsley and green onions, and a little flour; moisten with some meat or other stock, and about a glass of wine, according to the quantity of potatoes; it should be served with the sauce thick and well seasoned.

707.

Pommes de Terre à la Barigoulle.—*Potatoes à la Barigoulle.*

Peel whilst raw some middling-sized potatoes; then put them into some meat or herb soup, with a little water, two spoonfuls of good oil, a little salt and pepper, an onion, some roots, a bunch of parsley and green onions, thyme, basil, and a bay leaf; stew till there is no more sauce; then fry them a minute in oil, and, when of a good colour, serve, with oil, vinegar, salt, and coarse pepper.

708.

Pommes de Terre sous un Gigot.—*Potatoes under a Leg of Mutton.*

Choose some potatoes of a middling size, and after boiling put them into the drippingpan near enough the fire to roast, but the dripping must, at the same time, drop on them from the leg of mutton; keep them quite hot, and serve round the leg of mutton.

709.

Farce de Pommes de Terre.—*Potato Stuffing.*

Peel some small raw potatoes, then boil them in meat or vegetable gravy, and, when done, mash, and season them well; stuff any roast poultry with them, especially geese or turkeys.

710.

Pommes de Terre au Beurre Noir.—*Potatoes with Black Butter.*

Boil some good potatoes according to the usual method, cut them in pieces, and arrange them on a dish; then make a sauce of burnt butter, and pour it over the potatoes, garnishing with fried parsley.

711.

Pommes de Terre à la Duchesse.—*Potatoes à la Duchesse.*

Boil some red potatoes in salt and water with a bunch of savory in it, then peel and cut them in pieces, putting them in a saucepan with four or five spoonfuls of thick sauce, the yolks of three eggs, and a little salt, add a large piece of butter, and thicken, by stirring it round constantly.

712.

Pommes de Terre au Verjus.—*Potatoes with Verjuice.*

Boil, peel, and cut in slices some potatoes; then put them in a dish, and make the following sauce to pour over them: put into a saucepan two spoonfuls of verjuice, an equal quantity of cullis, some salt and coarse pepper, with green onions and shallots shred fine; make the sauce thick, and having poured it over the potatoes, let them simmer over the fire for a few minutes, and serve.

713.

Pommes de Terre aux Câpres et Anchois.—*Potatoes with Capers and Anchovies.*

Boil some potatoes according to the foregoing directions, cut them in pieces, and arrange them in a dish, pouring over them an anchovy and caper sauce.

714.

Pommes de Terre aux Champignons.—*Potatoes with Mushrooms.*

Take some red potatoes, and after having boiled them in salt and water, put them in a stewpan with green onions, mushrooms, and shallots, all shred fine, and a large slice of butter; turn them a few times over the fire, then add a little flour moistened with stock, and season with salt and coarse

pepper; let the whole stew till the sauce is nearly consumed; then add the yolks of two eggs mixed with some verjuice, vinegar, or lemon-juice.

715.

Pommes de Terre à la Crême.—*Potatoes with Cream.*

Make a sauce thus: put a piece of butter rolled in flour into a saucepan, with some salt and coarse pepper; mix these well together, adding a glass of cream; then place the sauce on the fire, and stir it round till it boils; have ready some boiled potatoes cut in slices, put them into the sauce, and, after warming them up, serve quite hot. Some cooks add to the sauce a little grated nutmeg and some shred parsley and green onions.

716.

Pommes de Terre à la Poële.—*Potatoes à la Poële.*

Boil, peel, and cut some potatoes in thin slices, put them in a fryingpan, with a very little butter or lard; shake them till well browned, and then serve without any sauce. Thus dressed, you may garnish a dish of spinage or any hashed meat with them.

717.

Pommes de Terre grillés.—*Broiled Potatoes.*

Boil some large potatoes in the usual way, and, having peeled and cut them in two or three pieces, broil them over a slow fire till quite crisp. To give them more flavour and delicacy, baste with a little sweet oil mixed with salt.

718.

Pommes de Terre en Salade.—*Potato Salad.*

When boiled and cold, peel, slice, and season them with fine herbs, salt, pepper, oil, and vinegar, adding some beet-root and gherkins cut in slices.

719.

Pommes de Terre en Salade.—*Potato Salad.*

SECOND RECEIPT.

Dress them according to the preceding receipt, adding a large proportion of chopped young onions.

720.

Pommes de Terre aux Oignons.—*Potatoes with Onions.*

Having browned some onions in butter, cut some potatoes, parboiled, in slices, and finish dressing them with the onions, moistening with a little meat or vegetable stock. Serve hot.

721.

Pommes de Terre au Lard.—*Potatoes with Bacon.*

Fry some small slices of bacon, and, when done, add to them half a spoonful of flour, which you colour by stirring it constantly; then throw in some pepper, a little salt, a bunch of parsley, thyme, and a bay leaf, moistening with some stock or water; let the whole boil five minutes, then put in some raw potatoes, well washed and peeled, and if large, cut in pieces; when the potatoes are sufficiently fried, skim the fat off the sauce, and serve.

722.

Pommes de Terre à la Flamande.—*Potatoes à la Flamande.*

Put some potatoes, without any water, into a well covered saucepan, and let them cook by a slow fire from their own moisture, stirring them frequently without raising the lid, that the vapour may not escape. When done, peel them while quite hot, and serve with any seasoning you prefer.

723.

Pommes de Terre en Potage.—*Potato Soup.*

Peel some potatoes and boil them in water, till they become a purée; then press them through a sieve, and fricassee them with some butter, parsley, and green onions, shred fine, salt, and pepper; moisten with the water in which the potatoes were boiled, which forms the soup; steep slices of bread in the soup in the usual way.

724.

Pommes de Terre en Haricot.—*Potatoes en Haricot.*

Parboil some potatoes, peel, and (if large) cut them in half; then finish boiling them in the same water with the piece of mutton you mean for a haricot, only substituting the potatoes for turnips.

725.

Gâteau de Pommes de Terre, ou Gâteau Economique. *Potato Cake, or Economical Cake.*

Roast some potatoes on the cinders, peel and mash them; then put a pound of them into a large tureen, adding the yolks of six eggs and four ounces of powdered sugar; mix this well together; then put in the peel of a lemon grated, with its juice, and the whites of the six eggs; place the whole in a baking-pan greased with butter, so that the cake may not adhere, and bake.

726.

Gâteau de Pommes de Terre.—*Potato Cake.*

SECOND RECEIPT.

Steam some potatoes very dry, and mash them with a slice of butter; then mix some milk, that they may be neither too thick nor too thin. Next, add two spoonfuls of brandy, two

spoonfuls of powdered sugar, and a little scraped lemon-peel; boil the whole together a short time, and, when cold, add the yolks of three eggs beat up with milk, stirring them well in, and then the whites beat up; grease your baking-pan, and bake the cake in the oven.

727.

Carottes.—*Carrots.*

Scrape and wash the carrots, then blanch, and cut them in slices; next, turn them a few times over the fire with a slice of butter, salt, pepper, and shred parsley; moisten with some milk, and, when done, thicken the sauce with the yolks of some eggs, and serve. You may do them another way, by putting them into a stewpan with a few slices of bacon, some parsley and green onions, salt and pepper, moistening with stock or gravy, and letting the sauce stew till it is thick and reduced; serve all together.

728.

Carottes à la Sauce Blanche.—*Carrots with White Sauce.*

Parboil and cut them in slices; then boil them in a pint of water, with the least piece of butter and some salt; when done, and the sauce has become thick, make it into a *sauce blanche* with butter and flour, and serve.

729.

Carottes à la Flamande.—*Carrots à la Flamande.*

Peel and parboil some small carrots; then put them into a stewpan with a slice of butter and a very little salt; let them stew over a slow fire till done; then take them off, and, after stirring them well round with a piece of fresh butter, serve.

730.

Carottes en Ragoût.—*Ragout of Carrots.*

Cut some carrots about the length of two fingers, shaping them round; boil them a quarter of an hour in water, and then put them into a stewpan with some good stock, a glass of white wine, a bunch of herbs, and a little salt: when done, add a little cullis to thicken the sauce, and serve the ragout with any dish you think proper.

731.

Racines hâchies.—*Minced Roots.*

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

732.

Racines à la Crême.—*Roots à la Crême.*

Take some large roots, scraped and washed, and boil them half an hour; then cut them in large slices, and put them into a stewpan with a piece of butter, a bunch of parsley and green onions, a clove of garlic, two shallots, two cloves, and some basil; turn them a few times over the fire, and then put in a little flour, salt, and coarse pepper, with some good stock; let them boil, and reduce to a thick sauce: then take out the bunch of herbs, and add the yolks of three eggs beat up, and some cream. Thicken over the fire, taking care that it does not boil, and, before use, add a little vinegar.

733.

Navets en Ragoût.—*Ragout of Turnips.*

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

734.

Navets en différentes façons.—*Turnips.*

Cut some turnips in pieces, and parboil them with salt; then drain, and stew them with a piece of butter, shred parsley and green onions, salt, pepper, and nutmeg: when done, serve them with the sauce thick. Or they may be done thus: having parboiled and drained the turnips, serve with a white and mustard sauce mixed together. Or, cut the turnips in pieces, brown them in butter, moisten with stock or cullis, stew over a slow fire, and serve with the sauce thick.

735.

Oignons.—*Onions.*

They are particularly useful in cookery, when used with moderation, especially in soups, as likewise in gravy and cullis. The small white onions are best to make ragouts: for this purpose, cut off the two ends, and boil them a quarter of an hour, then change them into cold water, take off the first skin, and stew them in some stock. When done, put in two spoonfuls of cullis to thicken the sauce, season to your taste, and serve with any dish you think proper. When small bulbs of onion are boiled in good stock, well drained, and cold, they are excellent as a salad, with pepper, salt, oil, and vinegar.

736.

Oignons à l'Etuvée.—*Stewed Onions.*

Make a *roux* of good colour with butter and flour; moisten with a pint of red wine and some stock; put in some onions, which have been previously boiled for a quarter of an hour, with a bunch of parsley, some chives, a clove or two, a bay leaf, thyme, and basil. Boil the onions in the wine sauce, and serve up thick, garnished with fried pieces of bread, whole capers, and minced anchovies.

737.

Oignons à la Soubise.—*Onions à la Soubise.*

Take twelve white onions; peel, wash, halve, and trim them; then mince them very fine, blanching the minced onion in boiling water. Put them in a pan with a little butter, and, when thoroughly done, and dry, add four spoonfuls of sauce *à la béchamel;* season to your taste, putting in a lump of sugar; then rub the *purée* through a sieve, and keep the sauce hot, but without boiling.

738.

Betterave.—*Beet-Root.*

Beet-root is either to be boiled or baked, and is eaten in salad or in fricassee. To fricassee beet-root, put it in a stewpan with a slice of butter, shred parsley and green onions, a little garlic, flour, vinegar, salt, and pepper; boil a quarter of an hour, and serve with white sauce.

739.

Concombres.—*Cucumbers.*

To ragout cucumbers, let them soak two hours in half a spoonful of vinegar and a little salt; turn them frequently, by which means the water, which is so cold to the stomach,

will be drawn out; next, squeeze and put them into a stewpan with some stock, a bunch of herbs, and a slice of butter; let them stew, and, when done, add a little cullis; take the fat off the ragout, and serve; or, when you have squeezed the cucumbers, put them into a stewpan with some butter, and, having turned them a few times over the fire, shake in a little flour, and moisten with stock; when done, and the sauce consumed, add the yolks of two eggs beat up with some milk, and serve them in the last course, under soft eggs, or without eggs. If you wish to make a soup of them, boil the cucumbers once up in water, and then dress them with some stock and a little gravy, to give them a colour; when done, garnish the rim of your soup dish with them, and reserve the water they were boiled in to put into the soup. To preserve cucumbers, choose those that are small, and not too old, arrange them in pots, and pour over them a brine made like that for French beans: when you have occasion to use them, take the rind off, and dress them in the same manner as the fresh vegetable.

740.

Concombres en Salade.—*Cucumber Salad.*

Peel and slice a cucumber, or peel it only without slicing, and let it steep in vinegar for at least twenty-four hours. When to be used, drain off the vinegar, and season the cucumber with salt and pepper.

741.

Concombres à la Crême.—*Cucumbers with Cream.*

Cut some peeled cucumbers in small squares, and put them into salt and water, first letting it boil up; when they are soft to the touch, take them out, and throw them into cold water; let them drain in a cloth, make a thick sauce *à la crême*, put the cucumbers into it, and serve.

742.

Cornichons.—*Gherkins.*

Dutch gherkins are esteemed the best; they are used, when boiled, to garnish salads, and also to make ragouts, thus: boil them a moment in water to take off the strength of the vinegar; then put them into a good sauce or ragout, not suffering them to boil again; serve with any dish you think proper.

743.

Cornichons, (manière de les confire.)—*Pickled Gherkins.*

Take some small gherkins; rub, without peeling them, and put them into stone pots or jars, with some sea-fennel, tarragon, cloves, and small onions; then take some vinegar mixed with salt, and, having boiled it, pour it hot over the gherkins and seasoning; boil some more vinegar again the following day, pouring it as before over the gherkins; repeat this a third time, and, when the whole is cold, cover the jar with parchment.

744.

Cornichons, (manière de les confire.)—*Pickled Gherkins.*

SECOND RECEIPT.

Take ten pounds of gherkins, rub them well, cut off the ends, and put them into an earthen or stone pot, with two handfuls of salt; rub them well in the salt, that they may be thoroughly impregnated with it; then leave them four and twenty hours, at the end of which time pour off the liquor which you will find has been extracted from them, and, when the gherkins have drained a minute or two, put them back into the same vessel, pouring over them sufficient boiling vinegar to cover them; close the pot carefully, and let them

steep four and twenty hours; by that time they will have assumed a yellow colour; pour off the vinegar, boil it up again over a quick fire, and then again throw in the gherkins; when they begin to boil, stir them round gently, and in about five minutes, they will become green again as at first; then take them out, and leave them to cool; next, put them into jars or pots, covering them with seasoning herbs, such as sea-fennel and tarragon, adding some allspice, small onions, and garlic; pour vinegar over the whole so as to cover it completely; then close the jars carefully. The gherkins will be sufficiently preserved in about eight days, but they will keep one, two, or even three years.

745.

Champignons et Morilles.—*Mushrooms and Morels.*

The best mushrooms are those which are gathered off beds: they can be had fresh all the year; but it is different with the small wild-mushrooms and morels, which grow in woods, and are only found at the roots of trees in the months of March and April. To keep them the whole year: after having cut off the end of the stem, boil them an instant in water, then drain, and dry them in a cool oven; when dried, keep them in a place that is not too damp, and, before using, soak them in lukewarm water. Garden mushrooms are dried in the same manner. To make powder of mushrooms, champignons, and morels: when they are well dried, according to the preceding directions, pound them very fine, and use them in all ragouts in which are shred parsley and green onions.

746.

Crôute aux Champignons.—*Mushrooms with Crust.*

To serve mushrooms *à la crême*, for a dish in the last course: put them into a stewpan with a piece of butter, and a bunch of parsley and green onions; turn them a few times over the fire, and then shake in some flour; moisten with

hot water, and add a little salt and sugar. When they are done, put in the yolks of some eggs beat up with cream; fry a crust of bread in some butter, put it at the bottom of your dish, and serve the ragout of mushrooms over it.

747.

Crôute aux Champignons.—*Mushrooms with Crust.*

SECOND RECEIPT.

Peel some mushrooms, and steep them in cold water mixed with a little vinegar; then put them in a saucepan with a piece of butter and a bunch of parsley and green onions; after they are heated up, add a pinch of flour, and moisten with a little boiling water, with some salt and a lump of sugar in it. When the mushrooms are done enough, and the sauce all reduced, add some yolks of eggs beat up in cream; place a fried crust in a dish, and pour the mushrooms over it, serving very hot.

748.

Crôute aux Champignons.—*Mushrooms with Crust.*

THIRD RECEIPT.

Take some mushrooms; wash, without peeling them; then put them into a few spoonfuls of good oil in a frying-pan, and heat them over a quick fire during seven or eight minutes. Whilst they are cooking, add pepper, salt, grated nutmeg, and shred parsley and shallots; lastly, pour the whole over a fried crust, and serve immediately.

749.

Champignons en Caisse.—*Mushrooms en Caisse.*

Peel and cut some mushrooms in pieces; then make a paper case, butter it, and put in the pieces of mushroom with a little butter, shred parsley, green onions and shallots, some salt and pepper; put the cases on the gridiron; cook the mushrooms over a slow fire, and serve.

750.

Champignons en Ragoût.—*Ragout of Mushrooms.*

When the mushrooms are peeled, throw into a saucepan a spoonful of vinegar, some parsley and green onions shred fine, salt and nutmeg; put the mushrooms into this sauce, which should be rather thick, as a great deal of water comes from them; let the whole boil gently a quarter of an hour; then thicken, and serve with the yolks of some eggs beat up.

751.

Champignons sur le Gril.—*Broiled Mushrooms.*

Choose some large mushrooms, skin them, and take off the stems; then place them on the gridiron with the hollow part upwards, filled with butter, salt, and pepper.

752.

Champignons en Fricassée de Poulet.—*Fricasseed Mushrooms.*

Having peeled some mushrooms, and, if large, cut them up, wash them in cold water with some vinegar, and blanch them, afterwards dip them again into cold water, and wipe them dry. Then heat them over the fire, with a piece of butter rolled in flour, some salt and pepper, and a bunch of parsley; moisten with hot water or stock, and, just before serving, thicken with the yolk of an egg, and half a spoonful of vinegar.

753.

Truffes.—*Truffles.*

They are usually dressed boiled in wine and consommé, mixed with some salt and pepper, a bunch of fine herbs, roots, and onions, but having previously been soaked in lukewarm water, and well rubbed with a brush, that not the least earthy taste may attach to them; when done, serve them as a side dish under a napkin; they are excellent in all kinds of ragouts, either chopped up, or cut in pieces, being first peeled.

754.

Truffes à la Maréchale.—*Truffles à la Maréchale.*

Take some fine truffles well washed and rubbed with a brush; put each truffle, seasoned with salt and pepper, and wrapt in a separate bit of paper, into a little pan. Heat them a full hour over some cinders, without any liquor, and then serve.

755.

Truffes à la Parole.—*Truffles à la Parole.*

Take some fine truffles, and, having peeled and cut them in slices, put them into the dish you intend serving, with parsley and green onions, shred shallots, salt, pepper, and a little oil; cover the dish, put it over the fire, and, when the truffles are done on both sides, serve them with lemon-juice.

756.

Truffes en Ragoût.—*Ragout of Truffles.*

Peel some middling-sized truffles, and cut them into slices; then put them into a stewpan with a small piece of good butter, a bunch of parsley and green onions, half a clove of garlic, and two cloves; turn them a few times over the fire, and shake in a little flour; moisten the whole with a glass of stock and as much white wine; cook it over a slow fire for half an hour; then take the fat off, and add a little cullis, salt, and coarse pepper.

757.

Truffes en Ragoût.—*Ragout of Truffles.*

SECOND RECEIPT.

Skin and clean well a handful of truffles, then cut them in slices or small squares, and put them into a stewpan with a piece of butter, over a slow fire; when they have stewed a short time, moisten with half a glass of white wine and two ladlefuls of thick sauce *à l'Espagnole;* let the whole cook

over a slow fire, skim the fat off the sauce, and add a slice more butter, which you must stir well into the truffles.

758.

Truffes à la Périgourdine.—*Truffles à la Périgourdine:*

After having cut some truffles in small squares, turn them a few times over the fire in some butter, adding two or three large spoonfuls of sauce *à l'Italienne*, or *Espagnole*, and a little white wine; when done, put in a piece more butter. This ragout is served with partridges, chickens, fowls, or stuffed turkey.

759.

Citrouille.—*Pumpkin.*

They are generally used with milk to make soup: boil the pumpkin first in water, and, when done, and the water nearly consumed, put in some milk, a slice of butter, salt, and some sugar: you may likewise add bread, soaking it or not, as you please. To fricassee a pumpkin, boil it in water, and put it into a stewpan with a piece of butter, some parsley and green onions, salt, and pepper; when boiled a quarter of an hour, and the sauce consumed, add the yolks of some eggs beat up with some cream or milk, and serve hot.

760.

Salsifis.—*Salsify.*

Scrape, wash, and dress it like cauliflowers, or serve it with a white sauce.

761.

Salsifis.—*Salsify.*

SECOND RECEIPT.

Scrape them, to take off the black spots, and, as fast as you do this, throw them into water and vinegar; then cook them

in a *blanc* composed of flour, water, lemon-juice, and salt; serve either with a cream sauce, or sauce *à l'Espagnole*, adding a slice of butter: if you wish to fry them, let them previously steep for some hours in vinegar and a little salt; then dip them into batter, and fry with parsley.

762.

Salsifis.—*Salsify.*

THIRD RECEIPT.

It is generally eaten fried: scrape the pieces till quite clear of all black spots, and, as you do them, throw them into vinegar and water, with a little salt and a spoonful of flour; when done, let them steep in salt, pepper, and vinegar for a minute or two; then roll them in a paste similar to that for frying artichokes, and fry of a good colour.

763.

Céleri.—*Celery.*

When it is very white and tender, it is eaten as a salad, with salt, pepper, oil, vinegar, and mustard; it is likewise put into soups, but very little is sufficient, as the flavour is much stronger than other vegetables. If you wish to serve it as a ragout with any meat, soak and wash it well in cold water; then boil it half an hour, and shift into cold water; next, drain it well, and stew it with some stock and cullis; take the fat off, season to your taste, and serve with any meat you think proper.

764.

Cerfeuil, Oseille, et Poireé conservés.—*Preserved Chervil, Sorrel, and Beet.*

All these herbs are excellent to make soups and stuffing: they are frequently preserved in summer for winter use in the following way: take sorrel, chervil, and beet, with purslain and cucumbers, if in season, parsley and scallions, or green

onions, of each in proportion to its strength; pick and wash them in several waters, cut them small, squeeze them, and then put them into a kettle with a large piece of butter, and as much salt as is necessary to salt them well. Put them upon a slow fire, and when done, and their water consumed, let them cool, and then put them into pots. The more herbs you have occasion to consume, the smaller the pots should be, as, when once they are opened, the herbs will not keep more than three weeks at the most. When the herbs are entirely cold in the pots, melt some butter, and, when that is half cold, pour it upon the herbs, pressing them down close with a spoon; cover the pots with paper, and keep them in some place of moderate temperature: they may be preserved in this manner till Easter, and are very useful in winter. When you would use them, put them into some good stock that is made without salt, and you have a soup ready to serve immediately. To use them in forcemeat, put them into a stewpan with a piece of butter; let them boil a moment, add the yolks of some eggs beat up with milk, and serve either under hard eggs, or any sort of broiled fish. The best time to pot herbs is about the end of September.

765.

Sariette.—*Savory.*

This herb is very seldom used, excepting with Windsor beans.

766.

Topinambours.—*Jerusalem Artichokes.*

This vegetable is not much esteemed by the French. They should be peeled, boiled in water, and served in a white sauce with mustard in it.

767.

Laitues Pommées et Romaines.—*Cabbage and Coss Lettuces.*

Pick and wash any quantity of lettuces you choose; then boil them a quarter of an hour, and shift them into cold water; squeeze them with your hands, and, if you are preparing them for a soup, tie them together with packthread; put their liquor into the soup, and the lettuces arranged round the dish. To serve them for an entrée, stew them with some butter, good stock, and cullis, agreeably seasoned; when you are ready to serve, skim the ragout, and put it under any meat you think proper. The shoots of lettuces are good for side dishes, or to garnish some meats for a first course, thus: having picked and washed them, boil them in water mixed with a spoonful of flour, adding a bunch of sweet herbs, two onions, some roots, a little butter, and some salt; when done, serve with a white sauce, or with the yolks of some eggs beat up with milk, in the same way as a fricassee of chickens; or, put them into some cullis, and, when they have taken the flavour, serve them with any sort of meat you choose, or alone for a side dish. The shoots of lettuces are also eaten as a salad, when young and tender.

768.

Laitues en Maigre.—*Lettuces en Maigre.*

Wash and boil them in boiling water, with some salt; when done, press, and chop them up; then put into a stewpan some fresh butter and a spoonful of flour, adding the lettuce, some nutmeg, salt, and a little vinegar: let the whole boil ten minutes. You may, if you choose, leave out the vinegar, and add, instead, some milk or cream, and a thickening of the yolks of eggs.

769.

Laitues farcies.—*Stuffed Lettuces.*

Take from eight to twelve cabbage lettuces, according to their size boil them a quarter of an hour, shift them into cold water, and squeeze them well; then draw aside the leaves, without separating them entirely, and put into the middle a forcemeat, agreeably seasoned; cover it with the leaves, and tie each lettuce round; stew them *à la braise*, and, when done, dry them in a linen cloth, dip them in a batter made with flour, white wine, a spoonful of oil and salt, and fry of a good colour, or dip them in an egg beat up; cover them with grated bread, and fry them. Stuffed in this manner, and done *à la braise*, they may be used to garnish side dishes, or may be served alone with different sauces, such as white sauce, &c.

770.

Laitues au Jus.—*Lettuces with Gravy.*

Having prepared and boiled some lettuces in the same way as to dress them *en maigre*, chop them up, and put them into a saucepan with a little flour, dripping or butter, and gravy; moisten with stock, and serve.

771.

Chicorée.—*Endive.*

White endive is only eaten in salad. The green is used in some soups.

772.

Chicorée Blanche.—*White Endive.*

It is eaten in salads, or used for ragouts; for the latter, having picked and washed, boil it half an hour in water; then change it into cold water, squeeze it well, and stew it with a little butter and cullis, if you have any, otherwise thicken the sauce with a little burnt flour and butter; when done, season to your taste, skim

off the fat, and add a little shallot, for those who like the flavour; serve this ragout under a roasted shoulder, leg, or loin of mutton. If you wish to serve it white, instead of flour, add the yolks of eggs beat up with cream, and serve it under eggs boiled soft. Some cooks, in stewing endive, add to the butter some salt, pepper, and nutmeg, moistening the sauce with *velouté* and a pint of cream, and, when reduced, serve the ragout with eggs boiled soft, or with pieces of fried bread round it.

773.

Epinards.—*Spinage.*

The spinage picked and washed, boil it in water: then shift it into cold water, and squeeze it thoroughly: next, put it into a stewpan with a slice of butter, and let it boil over a slow fire a quarter of an hour, adding a little salt and some flour, and moistening the whole with milk or cream. Instead of cream, you may use a good cullis if you choose, or some veal gravy: when done in this manner, serve it with any kind of roast meat.

774.

Epinards.—*Spinage.*

SECOND RECEIPT.

Having boiled the spinage and removed it into cold water, according to the preceding receipt, chop it, and put it into a stewpan with a piece of butter, and let it cook for a quarter of an hour over a slow fire; then add a little salt, sugar, grated nutmeg, and a pinch of flour; moisten with milk or cream, or with good stock or gravy, and garnish with fried bread.

775.

Epinards.—*Spinage.*

THIRD RECEIPT.

Pick the spinage with great care, and wash it in several waters. Boil some water in a large saucepan; put in first, a

spoonful of salt, and then the spinage, stirring it occasionally; when it has had a few boils, put it into a cullender to drain: when dry, remove it into cold water, and, as soon as it is quite cold, form it into balls, squeezing them well. Then spread it on a table, to examine that it is quite free from extraneous substances; chop it fine, put it with a piece of butter into a stewpan, and add a very little flour. Moisten with *consommé* or veal gravy, and stew quickly, that it may not turn yellow.

776.

Asperges.—*Asparagus.*

Asparagus are eaten in many different ways; the largest are esteemed the best; they make excellent ragouts to garnish soup and side dishes of meat or fish, but are usually served simply with a sauce, being first boiled in salt and water. To be well done, they should be crisp: half a quarter of an hour is sufficient to boil them. If dressed *en gras,* take some good cullis, and put into it a little butter, salt, and pepper; thicken it over the fire, and serve it over the asparagus. To do them *en maigre,* serve them with a white sauce over them. Asparagus, when boiled and cold, are eaten with pepper, salt, oil, and vinegar.

777.

Asperges en Ragoût.—*Ragout of Asparagus.*

Take only the most tender, and, having cut them about the length of two fingers, boil and drain them well; put them into a good sauce, and serve with any dish you think proper.

778.

Asperges en Potage.—*Asparagus Soup.*

Choose the smallest asparagus, and use only the part which is green; boil them a moment in water, and tie them in little bundles, finishing boiling in the broth of which you intend to make your soup; garnish the rim of the dish with them.

779.

Asperges en petits Pois.—*Asparagus en petits Pois.*

After having cut the green part of some young asparagus into pieces the size of young peas, and washed them, boil them a moment in water; then drain and cook them like young peas *à la bourgeoise*, omitting only the lettuces.

780.

Asperges en petits Pois.—*Asparagus en petits Pois.*

SECOND RECEIPT.

Cut the tender part of some young asparagus into small pieces. Wash them well, and throw them into boiling water, with a little salt; when nearly done, drain them through a sieve, and wipe them dry with a cloth. Then put them into a stewpan with a slice of butter, and a bunch of parsley and green onions, and heat them over the fire for about ten minutes; next, add a little flour from the dredging-box, a small lump of sugar, and moisten with boiling water: let them now boil over a quick fire. When the sauce is well reduced, take out the parsley and onions, and thicken with the yolks of two eggs beaten up with cream and a little salt. The asparagus, when served, must taste sweet, and have no sauce. You may serve them with poached or with hard eggs, or alone.

781.

Artichauts.—*Artichokes.*

Artichokes are served in general as a side dish, and artichoke bottoms are used to garnish all sorts of ragouts. The most usual way of dressing this vegetable is as follows: cut away the green underneath, take off some of the outer leaves, and boil the artichokes in water, with a little salt and a bunch of sweet herbs; when done enough, let them drain, and take out the choke; then take a good cullis, and put into

it a piece of butter, a little vinegar, salt, and coarse pepper; thicken over the fire, and put in the artichokes: or, instead of this, you may use a white sauce, if you like it better. Artichokes boiled in water, and cold, may be eaten as a salad, with pepper, salt, oil, and vinegar.

782.

Artichauts frits.—*Fried Artichokes.*

Take some young artichokes, and cut them into quarters; trim, pare, and wash them well, and rub them over with lemon, throwing them into a pan, and seasoning with pepper and salt, adding more lemon-juice; then put to them four spoonfuls of flour, three eggs, (yolk and white,) two tea spoonfuls of oil, and stir the whole up with a wooden spoon till the sauce is well mixed with the artichokes. Fry them in dripping or lard, minding that the pieces do not stick together; lay them on a napkin to drain, and serve with fried parsley.

783.

Artichauts frits.—*Fried Artichokes.*

SECOND RECEIPT.

Cut them into pieces; take out the choke, wash and cleanse them well, and leave them to drain; then put them into a stewpan with a small handful of flour, the white and yolks of two eggs, some salt, pepper, and a little vinegar: fry till they are yellow, and serve with fried parsley.

784.

Culs d'Artichauts confits.—*Preserved Artichoke Bottoms.*

Take the bottoms of some artichokes, and throw them into water till you are ready to cook them; then boil till the chokes will come off easily; throw them again into cold water, and, having well drained, put them upon a hurdle in a cool oven: if you can keep your hand in the oven without being burned,

the heat will be sufficient to dry them. When dried, they are used to put into ragouts, having first soaked them in lukewarm water. They are still better preserved in brine, like French beans, choosing the artichokes tender, and of a bluish colour.

785.

Artichauts à la Lyonnaise.—*Artichokes à la Lyonnaise.*

Cut some artichokes, if they are large, into eight pieces, or four, if small; take away the hard part at the bottom, the choke, and likewise the leaves, excepting three or four; cut these leaves less, and throw the artichokes into water one by one as you prepare them; then wash and well drain them. Next, put into a saucepan half a pound of butter; melt it, and put the artichoke bottoms into it, sprinkling salt and pepper over them. Half an hour before serving, put them over a quick fire, with fire on the lid also; be careful they do not burn. When done, serve with melted butter over them.

786.

Artichauts à la Provençale.—*Artichokes à la Provençale.*

Prepare some artichokes properly, and boil them a quarter of an hour; then take out the chokes, and put them into a baking-pan with oil, some cloves of garlic, salt, and pepper; let them bake on hot cinders, with fire on the top; when they are done, take out the cloves of garlic, and serve dry, with some lemon-juice.

787.

Artichauts à la Barigoulle.—*Artichokes à la Barigoulle.*

Take two or three artichokes, according to the size of your dish; cut away the green underneath, and half the leaves; then put them into a stewpan with some stock and water, two spoonfuls of good oil, a little salt and pepper, an onion, two roots, and a bunch of sweet herbs; let the whole boil, and, when the sauce is nearly consumed, fry the artichokes a

moment in oil, to make them crisp; next, put them upon a baking dish, with the oil that remains in the stewpan; take out the choke, and colour the leaves with a salamander, or in a hot oven: when of a fine colour, serve with a sauce of oil, vinegar, salt, and pepper.

788.

Artichauts à la Barigoulle.—*Artichokes à la Barigoulle.*

SECOND RECEIPT.

For this dish, the artichokes should be small and tender; having cut them in quarters, throw them into some water, mixed with a little vinegar, that they may not blacken. Then melt some butter in a stewpan, and put in the artichokes, having first shaken out all the water; fry them till they are a good colour; then add some shred parsley and green onions, salt, pepper, and a handful of bread crumbs; moisten with a ladleful of stock, and let them stew thus till the sauce is quite thick; then serve them upright on the dish.

789.

Artichauts au Verjus.—*Artichokes au Verjus.*

Take three or four artichokes, and, having prepared them in the same way as *à la barigoulle,* season them lightly, and stew them *à la braise;* then let them drain, take out the choke, and serve them with a sauce made as follows: put into a stewpan a piece of butter rolled in flour, the yolks of two eggs, a sprinkling of vinegar, some salt, and pepper: when you have thickened the sauce over the fire, add a few sour grapes, parboiled in water, and serve the whole over the artichokes.

790.

Pâte à frire pour Artichauts et autres Légumes.—*Paste to fry Artichokes and other Vegetables.*

Take three spoonfuls of flour, two eggs, a little salt, and some oil and brandy: mix all together, pouring in as much

water as will give the paste the consistence of pap. Dip the artichokes in this paste, and fry them of a fine cinnamon colour, in some very hot *friture*. Serve, garnished with fried parsley, and sprinkled with salt.

791.

Marrons en Ragoût.—*Ragout of Chestnuts.*

Peel half a hundred of chestnuts; put them into a fryingpan pierced with holes, and stir them over the fire till you can take off the second skin; then put them into a stewpan, with a glass of white wine, two spoonfuls of cullis, a little stock, and some salt; let them boil, and reduce to a thick sauce. Take care that they are done whole.

792.

Pistaches en Ragoût.—*Ragout of Pistachio Nuts.*

Take a handful of pistachio nuts, and, having blanched them in boiling water, throw them into cold water; then let them drain, and put them into a sauce made with a good cullis.

793.

Calalou Français.—*French Calalou.*

The real calalou is an American dish made from a vegetable of that name, which grows plentifully in Louisiana. In France, the dish is imitated as follows: boil some spinage with a slice of salt pork in some stock; when the pork is well done, season, and serve it with the spinage and soup without any other preparation. A dish of rice *à la Créole* should be sent up with it, to be mixed with the soup at table. This dish is preferred by many persons, highly seasoned with Cayenne pepper.

EGGS.

794.

Œufs conservés.—*Preserved Eggs.*

Since eggs are very dear in winter, and with difficulty procured in a good state of preservation, families should lay in their stock for the winter between the 15th of August and 15th of September. They should be arranged carefully in a very dry cask, in layers, with about three inches depth of wood ashes between each layer of eggs. The cask should be kept carefully closed in a dry place, but not too hot. Some persons, in the oil countries, preserve their eggs well covered with oil; in other districts, this mode would be too expensive. The best method of preserving boiled eggs is as follows. About the 15th of September, procure some new-laid eggs; boil them in the shell about two minutes and a half, and pack them in a drawer, or some other dry close place. When to be used during the winter season, put them into cold water, and, directly it boils up, over a brisk fire, take them out. It is said that boiled eggs, thus preserved, will be as milky and good all the winter, as when new laid. Where wood ashes cannot be procured for preserving raw eggs, sawdust or dry hay may be substituted; but they will not keep so well as in ashes.

795.

Œufs bruillés.—*Eggs beat up.*

The simplest way is, to put some eggs into a stewpan with a little butter, two ladlefuls of a ragout of cullis, and seasoning: beat them up with a small stick over the stove, and, when

done, serve them quickly: instead of cullis, you may, if you prefer it, substitute cream. If you wish to heat them up with any ragout of vegetables, as celery, lettuces, endive, &c., the ragout must first be completely ready to serve; then mince it up very fine, and mix two large spoonfuls of the ragout with the eggs, beating up the whole together over the fire.

796.

Œufs bruillés.—*Eggs beat up.*

SECOND RECEIPT.

Break a dozen eggs, and pass them through a sieve, seasoning them with salt, pepper, and a little nutmeg, and adding a spoonful of cullis, cream, or consommé; keep stirring them over a slow fire till they begin to thicken; then take them off, mix a large piece of butter with them, and serve.

797.

Œufs frits.—*Fried Eggs.*

You may fry eggs with hog's lard or butter, thus: when the friture is quite hot, break the eggs into it, being careful to turn the pan round constantly, that they may not lose their round form, and not to let the yolks harden.

798.

Œufs frits.—*Fried Eggs.*

SECOND RECEIPT.

Eggs with black butter are made thus: put a piece of butter into a fryingpan, and burn it; have the eggs ready broken into a dish, and seasoned with pepper and salt; put them into the fryingpan, and, when done, brown the upper part with a salamander. When you serve, pour a little vinegar over them.

799.

Œufs frits.—*Fried Eggs.*

THIRD RECEIPT.

Make three very thin omelets of three eggs each; season them with parsley and green onions, salt and pepper; as the omelets are done, spread them out flat on the cover of a saucepan, and roll them tight up; cut each omelet into two, dip each piece into an egg beat up, grate bread over them, and fry them of a good colour: serve, garnished with fried parsley.

800.

Œufs à la Bagnolet.—*Eggs à la Bagnolet.*

Poach eight new-laid eggs; put into a stewpan some ham cut small, with a little cullis, some stock, a sprinkling of vinegar, pepper, and some salt; warm the sauce, and serve it over the eggs.

801.

Œufs au Lait.—*Eggs with Milk.*

Take three eggs, and beat them up with half a spoonful of flour, a small lump of sugar, a little salt, and three quarters of a pint of milk; then put them in the dish you mean to serve, set them over a stove a quarter of an hour, and pass a salamander over them.

802.

Œufs au Miroir.—*Eggs au Miroir.*

Take a dish that will bear the fire; melt some butter in it, break the eggs into the butter, seasoning with salt, pepper, and two spoonfuls of milk: set them over a stove, and, when done, pass a salamander over them. This dish is also called *œufs sur le plat.*

803.

Œufs au Miroir.—*Eggs au Miroir.*

SECOND RECEIPT.

Butter the dish in which you mean to serve the eggs, break eight or ten eggs into it, and season to your taste; put small pieces of butter over the eggs; then place the dish on a stove till the eggs are done, browning them on the top with a salamander.

804.

Œufs au Miroir aux Asperges.—*Eggs au Miroir with Asparagus.*

Cut some small tender asparagus in pieces; boil them a quarter of an hour in boiling water; then put them into a stewpan with a bunch of parsley and green onions and a slice of butter; turn them a few times over the fire, then add a pinch of flour and a little water; let them finish cooking, and then put in a little salt and sugar; the sauce being all reduced, put the asparagus into a dish that will bear the fire, break some eggs over it, and season with salt, coarse pepper, and a little nutmeg; set the whole over the stove, and, whilst the eggs are doing, pass a salamander over them: mind the yolks are soft.

805.

Œufs à la Duchesse.—*Eggs à la Duchesse.*

Boil a pint and a half of cream with some sugar, orange-flowers, crisped almonds, preserved lemon peel, and almond cakes, all shred very fine; have ready eight eggs; beat up the whites, and put the yolks apart; poach two or three spoonfuls at once of the whites in the cream, to appear like eggs poached without the yolks; let them drain, and dish them one upon the other, till you have formed eight upon the dish for table; put some cream over the fire to reduce to the consistence of a sauce, and, when you are ready to serve it up, put in the eight yolks; thicken over the fire, and pour the sauce over the whites.

806.

Œufs à la Farce.—*Eggs à la Farce.*

Eggs with forcemeat are nothing more than eggs served hard upon a ragout of forcemeat.

807.

Œufs à la Tripe.—*Eggs à la Tripe.*

Take some cucumbers; cut them into small pieces about the size of a finger; turn them a few times over the fire, with butter, shred parsley, and green onions; shake in a little flour, and moisten with water, seasoning with pepper and salt; when done, and all the sauce consumed, put in some eggs boiled hard, and cut in four slices, with some milk; let the whole boil up; mind they are agreeably seasoned, and serve. To dress eggs *à la tripe* with a *roux*, take a little butter and a spoonful of flour and stir it over the fire till of a fine cinnamon colour; then put in a handful of small onions cut into dice, and dress them in the *roux*, adding a little more butter, and moistening with stock. When the onions are done, put in some eggs boiled hard and cut in slices; let them boil up once; then add a little vinegar, some salt and pepper, and serve. Another way is, to put some onions sliced into a stewpan, and set them over a slow fire with some butter; when done, add a little vegetable cullis, if you have any; if not, make a *roux* by stirring some flour and butter over the fire; then moisten with a glass of white wine and a little water; season with pepper and salt, and, when done, and the sauce reduced to a proper consistence, have ready an omelet well dried; cut it into bits, and put it into the ragout of onions. Heat the whole, without suffering it to boil, and, when ready to serve, put in some mustard.

808.

Œufs au Gratin.—*Eggs au Gratin.*

Take a dish that will bear the fire, and put over it a little *gratin*, made thus: some crumb of bread, a piece of butter,

an anchovy cut small, parsley, green onions, and a shallot, all shred: mix the whole together with the yolks of three eggs, and spread it over the bottom of the dish about the thickness of a crown-piece; then set the dish for a minute or two over a slow fire, that the *gratin* may adhere to it. Next, break over it seven or eight eggs, seasoning with pepper and salt: set them over the fire to do gently, taking care that the yolks do not harden, and pass over them a salamander.

809.

Œufs à la Crême.—*Eggs with Cream.*

Put half a pint of cream into a deep dish for table; let it boil over a stove till half is consumed; then put in eight eggs, seasoned with salt and coarse pepper: let them boil together about a quarter of an hour, and pass a salamander over the top.

810.

Œufs en Timbales.—*Eggs en Timbales.*

Butter six little copper pans of an oval form; then take the whites and yolks of six eggs, and beat them up with three or four spoonfuls of cullis, seasoning with pepper and salt, and straining through a sieve; put the eggs into the pans, taking care not quite to fill them; set the pans in some water over the fire, and let the water boil gently till the eggs are set; then loosen them from the pans, and turn them out upon a dish, serving with a clear gravy.

811.

Œufs au petit Lard.—*Eggs and Bacon.*

Take a quarter of a pound of streaked bacon, cut it in small thin rashers, and put it into a stewpan over a slow fire till it be done, taking care to turn it often; then put the melted fat of the bacon into the dish you mean to serve, with two spoonfuls of gravy, and break seven or eight eggs over it; add also

the slices of bacon, some coarse pepper, and a little salt, and let the whole cook over a slow fire: pass a salamander over the top, and serve.

812.

Œufs en Peau d'Espagne.—*Eggs en Peau d'Espagne.*

Beat up the yolks of six eggs with three spoonfuls of cullis, as much gravy, some salt, and pepper; strain, and put them into a dish for table; set the dish in hot water till the eggs are set, and, when you serve, cut them two or three times with a knife, and pour some clear gravy over them.

813.

Œufs aux fines Herbes.—*Eggs aux fines Herbes.*

Stew, for a quarter of an hour, some parsley, green onions, and shallots shred very fine, adding salt and pepper, half a glass of white wine, and a piece of butter rolled in flour: when the sauce is sufficiently thick, pour it over some soft boiled eggs, grating some crumb of bread over them; serve hot.

814.

Œufs aux petits Pois.—*Eggs with Peas.*

Boil some young peas in stock, and, when quite done, break in some eggs, seasoning them with salt and pepper; put the whole in a braising-pan, with a slow fire over and under, that they may be equally done; serve with fried bread.

815.

Œufs en Filets.—*Sliced Eggs.*

Take a slice of butter, some onions and mushrooms cut in slips, and a little garlic; set them over the fire, and, when the onion begins to be coloured, shake in some flour, and moisten with stock and a glass of white wine, adding salt and pepper; let the whole boil half an hour, and reduce to the consistence

of a sauce; then put in some eggs boiled hard, the whites cut in bits, and the yolks whole; let them remain over the fire an instant, and then serve.

816.

Œufs au Fromage.—*Eggs with Cheese.*

Put into a baking dish four spoonfuls of thick cream, break ten eggs into it, being careful not to break the yolks; sprinkle some grated Parmesan cheese over the whole, and a pinch of ground pepper; bake in an oven, without letting the yolks harden.

817.

Œufs au Fromage.—*Eggs with Cheese.*

SECOND RECEIPT.

Take a quarter of a pound of gruyère cheese grated, a piece of butter about half the size of an egg, parsley and green onions shred, a little grated nutmeg, and half a glass of white wine; put the whole into a stewpan, and let it boil gently, stirring till the cheese is dissolved; then put in six eggs; continue to cook over a slow fire, and serve, garnishing the rim of the dish with crumb of bread.

818.

Œufs aux Macarons.—*Eggs with Macaroons.*

Take six eggs, and put three of the whites into a stewpan, mixing them with two macaroons, some orange flowers, and lemon peel, all shred fine, grated sugar, a little salt, and an ounce of melted butter; then mix the above with the rest of the eggs, beating the whole up together as if for an omelet: put it into the dish for table, and cook it in hot water; (*au bain-marie;*) when the eggs are nearly done, glaze with some sugar, and pass a salamander over them.

819.

Œufs à la Provençale.—*Eggs à la Provençale.*

Boil ten cloves of garlic half a quarter of an hour in water, pound them with two anchovies, washed, and some capers; then mix in some oil, a little vinegar, some salt, and pepper; put this sauce into the bottom of a dish, and some eggs boiled hard upon it.

820.

Œufs à la Bourgeoise.—*Eggs à la Bourgeoise.*

Spread some butter about the thickness of the blade of a knife over the bottom of the dish you would serve at table; put into it some thin slices of crumb of bread, and some gruyère cheese cut in small slices, with eight or ten eggs; season the whole with a little salt, grated nutmeg, and pepper, and let it cook upon a stove over a slow fire, using the salamander for the top.

821.

Œufs grillés.—*Broiled Eggs.*

Take a large sheet of white paper, cut it into eight little square pieces of equal size, double each into the form of a small drippingpan, and butter them within and without; then take a piece of butter, mix it with half a handful of crumb of bread, shred parsley and green onions, a little garlic, salt, and pepper, and put some of this seasoning into each paper case; next break an egg into each, sprinkling a little salt and pepper over, and putting them on the gridiron over a slow fire; let the eggs be done neither too soft nor too hard, and serve in the paper cases.

822.

Œufs à la Neige.—*Eggs à la Neige.*

Break twelve eggs, and separate the yolks from the whites, then whip the whites as if for biscuits, adding two spoonfuls of

powdered sugar, and a little orange-flower water: next, boil a pint of milk, half a pound of sugar, and a little orange-flower water, together, and when it boils add a large tea spoonful of the white of egg, and repeat the same till you have poached the rest of the whites in this sauce; when they are all done, take them out and arrange them on a dish for table; thicken the sauce with the yolks of the eggs, strain it through a sieve, and pour it over the poached whites. Some cooks add half a bay leaf to this receipt.

823.

Œufs à la Neige.—*Eggs à la Neige.*

SECOND RECEIPT.

Beat up some whites of eggs, and boil them in milk with a very little salt; then cut them into pieces of equal size with a spoon, and drain; next, boil a pint of cream; when it boils, add the outside peel of half a lemon and a little sugar; let the lemon steep; then beat up the yolks of four eggs with the cream, and let it thicken over the fire; when of a proper consistence, strain through a sieve, and pour it over the pieces of white of egg.

824.

Œufs pochés au Jus.—*Poached Eggs with Gravy.*

Fill a saucepan three parts full of water, adding a little salt and vinegar, place it on the edge of a stove, that it may keep constantly boiling slow, break five eggs carefully into it without injuring the yolks, take them out with a proper egg spoon immediately they are done, that they may not be too hard; but if this should happen to be the case, putting them into a little cold water will rectify it. Eggs that are poached should be very fresh. As a side dish drain them, pepper each egg a little, and serve with some gravy in the dish.

825.

Œufs à la Jardinière.—*Eggs à la Jardinière.*

Put four or five large sliced onions into a stewpan with a piece of butter, and stir them over the fire till they are almost done; then shake in some flour, and moisten with a pint of milk; season with salt and coarse pepper, and boil till the sauce be thick; then take it off the fire, and put in the eggs, previously well beat up; pour the whole into a dish for table that will bear the fire, setting it over a slow fire, and browning with a salamander.

826.

Œufs à l'Eau.—*Eggs à l'Eau.*

Put a pint of water into a stewpan with a little sugar, orange-flower water, and some green lemon peel; let it boil over a slow fire for a quarter of an hour; then let it cool, and, in the mean time, break the yolks of seven eggs into another stewpan; next, beat the eggs up well with the water you have left to cool, strain them through a sieve into a dish, and set the dish in boiling water upon a stove till the eggs are done: to be well done, they ought to be moderately firm without any water being left at the bottom of the dish.

827.

Omelettes.—*Omelets.*

Beat up any quantity of eggs you think necessary, with fine salt and pepper, parsley and green onions shred very fine; put some butter into a fryingpan, let it melt, and then put in the eggs; fry the omelet till it is of a good colour underneath, and turn it into a dish for table. To make any particular omelet, as with bacon, veal kidneys, heads of asparagus, truffles, morels, or mushrooms, the ragout must be first made, seasoned as you wish, and, when cold, minced, that it may mix well with the eggs; beat the whole well together, and then

make these omelets in a fryingpan, the same as others. Regulate the seasoning of the omelet according to that of the ragout, taking care that it be not too highly seasoned.

828.

Omelette aux Harengs Sorés.—*Red Herring Omelet.*

Open the herrings at the back and broil them, then mince and put them into the omelet: do not add any salt to the eggs, and finish the omelet as others.

829.

Omelette au Jambon.—*Omelet with Ham.*

Break eight eggs into a pan with some pepper, beat them well, then put an ounce and a half of butter into a fryingpan, and melt it over a brisk fire; pour the eggs into the pan, which is not to be kept too close to the fire; keep turning continually, but never let the middle of the pan be over the fire, or the omelet will be burnt at that part; loosen the omelet from the pan on the outside, and, before you roll it, put in a proper quantity of finely minced lean ham: turn the omelet with care (when rolled) from the pan into the dish.

830.

Omelette au Sucre.—*Omelet with Sugar.*

First beat up separately the whites of a dozen of eggs, and mix with their yolks some lemon peel cut very thin; then beat up the yolks and whites together, adding a little cream and very little salt; next, put the omelet into the fryingpan, powdering it with white sugar while frying; turn it carefully, the lower side uppermost, into the dish, cover it with more white sugar, and pass a salamander over it to glaze it; serve quite hot.

831.

Omelette aux Confitures.—*Omelet with Sweetmeat.*

Take six eggs and beat up the whites separately; then mix a little lemon peel cut very thin with the yolks; lastly, beat up the yolks and whites together, adding a little cream and two spoonfuls of any sweetmeat. Or you may make the omelet, and put in the sweetmeat separately, just before rolling; lastly, powder with sugar, and glaze with the salamander.

832.

Omelette aux Pommes.—*Omelet with Apples.*

Peel and quarter some good apples, carefully removing the pips and core. Melt in a saucepan a quarter of a pound of butter; when melted, add to it the apples and some grated loaf sugar. Turn the apples over the fire till they take a fine yellow colour, then throw in some fresh eggs beat up as for an omelet, and finish according to the other receipts for that dish.

833.

Omelette soufflée.—*Omelet soufflée.*

Separate the yolks and whites of six eggs; mix four tea spoonfuls of powdered sugar, and some thin slices of lemon peel, minced fine, to the yolks; and, when you wish to serve, whip the whites of the eggs, mix them well with the yolks, and fry in a quarter of a pound of butter over a quick fire, putting the eggs in when the butter is melted; then toss the omelet over to the other side; when done, and all the butter absorbed, turn the omelet into a buttered dish, and place it over some cinders, powder with white sugar, and pass a salamander over; serve quite hot.

834.

Omelette soufflée.—*Omelet soufflée.*

SECOND RECEIPT.

Break half a dozen eggs; separate the whites from the yolks; mix the yolks with three ounces of pounded loaf sugar and the thin yellow peeling of half a lemon, minced very fine; whip the whites of eggs, and then beat them up with the yolks; melt over a quick fire half a pound of butter, in a dish that will bear heat; immediately it is melted, put in the eggs; place the dish near the fire in a Dutch oven, or put on the dish a *four de campagne* very hot; cook for from five to ten minutes till the omelet rises well; sugar the top from a dredge, and serve quickly.

835.

Omelette soufflée.—*Omelet soufflée.*

THIRD RECEIPT.

Break half a dozen eggs; separate the whites from the yolks; mix the yolks with a little rasped lemon peel or some orange flowers, adding a little sugar and a small pinch of salt, and beating them well; next, proceed to beat up the whites till *en neige*, and then mix them lightly with the yolks. Put a lump of butter into an omelet pan on the fire; immediately the butter is melted put in the eggs; when the omelet is firm enough on one side to hold the liquid part, turn it over on the dish you send up; then bake it in an oven, or use the Dutch oven. When well raised, glaze the omelet, and serve quick. Mind that the omelet must be closely covered, with a good deal of fire over it, or it will not rise.

836.

Omelette au Fromage.—*Omelet with Cheese.*

Grate some gruyère or Parmesan cheese, and beat it up with some eggs in an earthen pan, seasoning with salt and

pepper, according to the saltness of the cheese: pour the omelet into the fryingpan, in which you have previously melted some butter, and, when done, serve it hot. Omelets with cheese may likewise be made in the following manner: make a common omelet; when it is done, sprinkle some grated cheese over it, and glaze with a salamander; serve quite hot.

837.

Omelette aux Croûtons.—*Omelet with Crusts.*

Broil some small pieces of crumb of bread cut in squares; warm them up again with some gravy, adding, if you have any, some slices of poultry or partridge; when the pieces of bread are quite soft, mix them, as also the slices of poultry, with a dozen of eggs beat up; fry this omelet as usual, rolling it up whilst frying; serve hot. For this omelet to be perfectly good, the grease or butter into which it is thrown should be boiling.

838.

Omelette à l'Oignon.—*Omelet with Onion.*

Cut some onions in slices, and brown them in butter; when done, moisten them with a little milk, adding salt and pepper; mix them with some eggs beat up, as in the preceding receipt, and fry as usual.

RICE, MACARONI, *&c.*

839.

Riz.—*Rice.*

Directions for making *meat soup* of rice, are given under the head of Soups. To make it into a soup-maigre, take some rice,

and, having washed it in three or four waters lukewarm, stew it in a good soup-maigre, made with parsnips, carrots, onions, roots of parsley, cabbage, celery, turnips, and pea water, all in equal proportions, so that no vegetable flavour, particularly of the celery or parsley root, may predominate; add to this broth a piece of butter and some onion juice, till the rice is sufficiently coloured. Let it stew gently three hours, season to your taste, and, when done, serve it of a proper consistence; if you would have it white, do not put in any onion juice: when the rice is done, beat up the yolks of six eggs with some of the broth, and keep them hot, to put into the rice at the moment of serving.

840.

Riz à la Créole.—*Rice à la Créole.*

Wash from half a pound to a pound of rice in two waters, and put it in a copper saucepan, with a sufficient quantity of cold soft water to cover it the depth of four fingers. Put the saucepan on a very clear fire, and let the rice boil without stirring it, till the water is entirely absorbed, and you perceive the rice sinking, and fall in holes; then turn it out on a dish, which you must place over a moderately hot stove, so as thoroughly to dry the rice. It is in this state that it is eaten in India, instead of bread, with all kinds of fried fish, the Indians adding to it, in general, a little lemon-juice and salt. It is also, as is well known, eaten by them with curry. They likewise frequently put it in very strong coffee.

841.

Macaroni.—*Macaroni.*

Put into boiling water a slice of butter, half a pound of macaroni, an onion stuck with two cloves, and a little salt. Boil for three quarters of an hour; then try with the fingers if the macaroni is soft and flexible, in which case, take it off the fire, and strain it well in a sieve; then put it in a saucepan without the onion, but with two ounces of butter, six ounces

of grated Parmesan cheese, a pinch of coarse pepper, and a little grated nutmeg; give the whole a turn over the fire, adding, gradually, three spoonfuls of cream; when the macaroni becomes ropy, salt it to your taste, and serve.

842.

Macaroni.—*Macaroni.*

SECOND RECEIPT.

Take half a pound of macaroni and put it in a saucepan, with sufficient water to cover it well, salt, pepper, and an ounce of butter; boil till the water is all consumed; grate half a pound of old gruyère or Parmesan cheese, put it to the macaroni, together with an ounce of butter; heat up the whole over the fire till the cheese is well melted; take another saucepan, grease it with butter round the sides and at the bottom, and cover the whole inside of the saucepan with a thin layer of paste, as for *timbales;* in this put the macaroni, and cover it at the top with paste of the same description; put fire both under and on the lid of the saucepan, and let the macaroni cook gently for at least half an hour, when, if the paste seems well done, turn the whole into a dish, and serve.

843.

Macaroni.—*Macaroni.*

THIRD RECEIPT.

Boil some Italian macaroni in water with a small slice of butter, and salt to your taste. When done, put into a stewpan a quarter of a pound of butter, some grated Parmesan or gruyère cheese, a little pepper, and a spoonful of cream; add the macaroni, having previously well drained it, and turn the whole over the fire till the cheese is well done, and the macaroni becomes ropy; then pour it into a dish, grate some more cheese over it, baste it with melted butter, brown with a salamander, and serve.

CHEESE.

844.

Fromage à la Crême.—*Cream Cheese.*

Make a pint of good milk lukewarm, and stir in a bit of runnet, about the size of a pea, previously diluted with some of the milk; put it over a few hot embers, and cover it with fire at the top; when the curd is set, put it into a little osier basket, made for the purpose, and, when well drained, turn it into a dessert dish; serve with good cream and fine sugar over it.

845.

Fromage en Neige.—*Cheese en Neige.*

Put into an earthen pan three half pints of very thick cream, about the size of a large pea of gum adraganth, (in powder,) and a little grated young lemon peel; whip the cream well, and, as the froth thickens, take it off with a skimmer, and put it in a small osier cheese basket. If the basket is not closely made, put in the bottom of it a bit of muslin or fine linen. When the cream is all whipped and skimmed, let the cheese drain; turn it over into a deep dish for table, sugar it, and serve.

846.

Ramequins.—*Ramequins.*

Put a piece of good cheese into a stewpan; bruise it with about a quarter of a pound of butter, half a pint of water, either cold or hot, very little salt, and an anchovy cut small; boil the whole together, and put in as much flour as the sauce will

absorb, keeping it over the fire till a thick paste is formed; then put it into a stewpan, and mix it with as many eggs as the paste will imbibe without becoming liquid: put this paste, in small pieces about the size of a pigeon's egg, upon a dish, and bake in an oven. If well made, the ramequins will be light, and of a fine colour.

847.

Ramequins.—*Ramequins.*

SECOND RECEIPT.

Put a pint of cream with a quarter of a pound of butter into a saucepan; when this mixture begins to move, throw in two handfuls of flour, and let this paste thicken till it will adhere to your fingers; then take it off the fire, and mix in eight eggs, two at a time, adding also half a pound of gruyère or Parmesan cheese cut in small dice, and a very little ground pepper; roll out the ramequins into thin leaves, glaze them with an egg, and bake them in an oven not too hot; take them out when of a good colour.

848.

Ramequins.—*Ramequins.*

THIRD RECEIPT.

Put a quarter of a pound of butter, a little salt, and a large wine glassful of water into a small stewpan, and boil; when the butter is melted, add two or three spoonfuls of flour; stir with a wooden spoon, and, when the paste no longer adheres to the pan, take it off; break some fresh eggs, and add them to the paste till of a good consistence; then put in a table spoonful of grated Parmesan, and a quarter of a pound of gruyère or mild Cheshire cheese, cut in very small square pieces; mix gently, so as not to break the cheese; put the ramequins in small white paper cases, and bake them with care, and by a gentle fire.

849.

Fondue au Fromage.—*Fondue of Cheese.*

Make a sort of pap with half a pint of cream or good milk and potato flour; add a little salt. When the pap is boiled enough, put to it four yolks of eggs, half a pound of grated gruyère or Parmesan cheese, and lastly, four whites of eggs, whipped till *en neige*. Stir the whole well together. Next, pour the pap into a mould, place it over a stove covered with a lid, and fire on the top. It will be done enough in ten minutes, when it should be quickly served and eaten.

850.

Polenta à l'Italienne.—*Polenta à l'Italienne.*

Make a thick pap of the flour of Indian corn with milk or cream, adding a little salt; when boiled enough, pour it into an earthen tureen, and let it stand till cold; when quite cold, turn it over on a dish, when it will appear a sort of cake; cut it into thin even slices with a piece of brass wire. Have ready a mould, as nearly as possible of the same dimensions as the tureen or pan in which the pap was placed till cold; put at the bottom of this mould a table spoonful of excellent butter, melted *au bain-marie;* on the butter, grate a little Parmesan cheese, then put in one slice of the pap cake; next, add the same quantity of melted butter, then again the grated cheese and cake as before, and so on till the mould is quite filled, ending by rather a thicker layer of grated cheese. Put the mould over a gentle fire, covering it with a lid that will also contain some charcoal. It is sufficiently done when it appears of a yellow colour, and can be easily detached from the mould. You must then turn it over on a dish for table, and serve very hot. Sometimes the polenta is left to get cold, when it is cut in thick slices, which are fried in butter, and served round a roast sirloin of beef or leg of mutton.

CREAMS.

851.

Crêmes à l'Italienne.—*Italian Creams.*

Put a pint and a half of milk into a stewpan, boil, and then add the peel of a young lemon, some coriander seed, a bit of cinnamon, a little more than half a quarter of a pound of sugar, and two or three grains of salt; let it then boil till half is consumed; leave it to cool, and have ready, in another stewpan, a little flour, beat up with the yolks of six eggs: stir it into the cream, little by little, strain it through a sieve, and put it in the dish it is to be served in, placing the dish in some hot water over the fire till the cream is set. Before serving, brown with a salamander.

852.

Crême au Café.—*Coffee Cream.*

Roast a quarter of a pound of coffee in a fryingpan, and put it into a pint of boiling milk or cream, covering it over that the coffee may steep; if you would make the cream in little cups or glasses, you should add the yolks of eggs in the proportion of one to each cup; you must also put in some sugar, and a very little salt: if the cream is meant for a single side dish, follow the same proportions as to eggs: put the cream in a dish, and set it over the fire in hot water, with fire over it, taking care that it does not boil. Every liquid put into creams should be strained.

853.

Crême au Café.—*Coffee Cream.*

SECOND RECEIPT.

Boil three ounces of coffee with a pint and a half of water, and, when it has boiled up four or five times, let it settle, and then pour it off clear; next, put it into a stewpan with a pint of milk, sweeten to your taste, and let it boil till there remains no more than sufficient for the size of the dish: then beat up the yolks of five eggs with a little flour, adding some cream; mix it with the coffee; strain the whole through a sieve into a dish, which should be placed in a stewpan in boiling water, upon a slow fire, and should remain till the cream is set; pass a salamander moderately hot over the cream, and serve hot.

854.

Crême au Café.—*Coffee Cream.*

THIRD RECEIPT.

Boil a pint of milk rather more than a quarter of an hour, with two ounces of burnt coffee, as much ground raw coffee, and the peel of a lemon; strain this through a sieve, and add half a pound of powdered sugar, half a dozen yolks and three whites of eggs, beat up and mixed with a spoonful of cream; put the whole into the dish you intend serving, and set it in a stewpan in hot water, as described above; glaze it with sugar, and pass a salamander; let it cool, and serve.

855.

Crême au Café.—*Coffee Cream.*

FOURTH RECEIPT.

Boil together a pint of cream and a pint of milk; when done, add a lump of sugar and a few grains of salt. Roast some coffee, and, whilst quite hot, throw it into the cream; cover up the stewpan, and let the coffee infuse till the milk is cold; next, add some yolks of eggs, in the proportion of one to

each coffee cupful of cream; pass the cream twice through a fine sieve, and then put the small cups or dish, in which the cream is to be served, into a pan containing enough boiling water to reach above half way up the cream; cover this pan, and put a little fire on the lid; when done, and the cream cool, serve.

856.

Crême au Chocolat.—*Chocolate Cream.*

Scrape half a pound of chocolate, and let it melt over the fire with half a glass of water and some sugar; then mix it with some cream, a grain or two of salt, and the yolks of some eggs, in the same proportion as described for coffee cream; set the whole over the fire in warm water, as above-mentioned, and serve.

857.

Crême au Chocolat.—*Chocolate Cream.*

SECOND RECEIPT.

Scrape two squares of chocolate, and put them into a stew-pan with half a quarter of a pound of sugar, a pint of milk, and half a pint of cream; let it boil till a third is consumed, and, when half cold, beat up the yolks of six eggs with it, and strain the whole through a sieve. Set the cream in the same manner as coffee cream.

858.

Crême au Chocolat.—*Chocolate Cream.*

THIRD RECEIPT.

Take a pint of milk, half a dozen yolks of eggs, and five ounces of sugar, and mix the whole together, put it on the fire, and keep stirring it constantly with a wooden spoon; let it boil till reduced to one fourth, and then add four ounces of scraped chocolate: when it has boiled a little, leave it to cool, and serve.

859.

Crême frite.—*Fried Cream.*

Put about three spoonfuls of flour, mixed gradually with the yolks and whites of six eggs, into a stewpan, with a little grated lemon peel, some dried orange flowers shred fine, a pint of milk, a small lump of sugar, and a grain or two of salt; boil over a slow fire half an hour, stirring the whole time; when the cream is very thick, spread it about the thickness of half a finger upon a floured dish, and dredge some flour over it: when cold, cut it into any form you please, and fry in a very hot pan: glaze with sugar and a salamander.

860.

Crême frite.—*Fried Cream.*

SECOND RECEIPT.

Make a very thick pap with three pints of milk, some flour, very little salt, some grated lemon peel, and sugar. Let this boil at least a quarter of an hour; then break into it, whilst over the fire, twelve eggs, two by two, stirring them in well. When perfectly mixed, pour out the pap upon a floured board, flouring the top of it also. When quite cold, cut it in slices, and fry them like fritters. Serve hot, with powdered sugar.

861.

Crême au Caramel.—*Cream au Caramel.*

Take an ounce of pounded sugar, and put it into a fryingpan that is not tinned, without water; boil it over a stove, and, when it becomes of rather a dark colour, add a very little dried orange flower, moistened with a spoonful of water: mix the whole with cream or milk, and finish in the same way as coffee cream.

862.

Crême à la Vanille, à la Fleur d'Orange, au Citron, au Thé, &c.—*Perfumed Creams.*

Boil some cream, take it off the fire, and steep any of the above-named perfumes in it during the space of an hour; finish exactly the same as coffee cream.

863.

Crême à la Vanille.—*Vanilla Cream.*

Take a pint of milk, a large vanilla cut into small bits, and half a pound of sugar, and boil the whole a quarter of an hour; take it off the fire and strain, then add three whites and six yolks of eggs, after having beat them up well together; put the cream in the dish you intend sending to table, set it in a stew-pan with boiling water in it, and leave it till the cream is set; glaze with sugar, and brown with a salamander; leave it to cool, and serve.

864.

Crême à la Fleur d'Orange.—*Cream à la Fleur d'Orange.*

Boil a pint of milk with six ounces of sugar; then beat up together eight yolks and four whites of eggs, with three spoon-fuls of orange-flower water; take the milk off the fire and strain it; then mix the eggs, and finish like the preceding.

865.

Crême aux Fraises.—*Strawberry Cream.*

Take about half a pint of strawberries, and, having picked, washed, and well drained them, pound them in a mortar; then boil a pint and a half of cream with half a pint of milk and some sugar, till consumed to half; take it off the fire, and, when rather cool, put in the strawberries, mixing them well, adding also, whilst lukewarm, a small piece of runnet about the size

of a coffee berry; strain the whole through a sieve, and put it into a dessert plate that will bear heat; cover it with a lid that will admit fire on it, and, when the cream is set, put it into a cool place or upon ice, till you are ready to serve.

866.

Crême aux Framboises.—*Raspberry Cream.*

It is made in the same manner as strawberry cream, with this difference, that when the cream is sufficiently reduced, and you take it off the fire, put in the yolks of two eggs, beat up with two spoonfuls of cream; replace it upon the fire, merely to cook the eggs, taking care that the cream does not boil lest the eggs should curdle; finish the same as the preceding receipt.

867.

Crême de Fraises ou de Framboises fouettée.—*Whipt Strawberry or Raspberry Cream.*

Whip a pint and a half of thick cream, and, as the froth rises, take it off with a skimmer, and put it upon a sieve, with a dish under to receive what drops; then take two handfuls of strawberries or raspberries well picked, and rub them through a sieve; add to them two ounces of fine sugar, and mix the whole together, whipping it with the cream a moment before you serve.

868.

Crême de Thé, d'Estragon, de Céleri, de Persil.—*Tea, Tarragon, Celery, or Parsley Cream.*

Put half a pint of cream and a pint of good milk into a stewpan with nearly a quarter of a pound of sugar, and let it boil till a third is consumed; then, if it is for tea cream, put in as much tea as is required to make five cups: let it boil a moment, and strain. To make tarragon cream; take two branches of tarragon, let them boil in the cream, but not

a minute longer than is necessary to give it the flavour, or the taste may predominate too much; the cream being strained, beat up with it the yolks of five eggs and a little flour, and set it in hot water, like coffee cream. If you wish to serve it cold, put in neither eggs nor flour, but, when the cream is strained, and only lukewarm, mix it with runnet or the skin of gizzards of poultry cut small; strain it, and put it into a dish for table; set it over some hot embers, put a cover over it which will admit a little fire, and let it remain till the cream is set: keep it in a cool place till you are ready to serve.

869.

Crême à la Frangipane.—*Cream à la Frangipane.*

Put two spoonfuls of flour into a stewpan, with a bit of lemon peel grated, some dried orange flowers shred fine, and a little salt; dilute this with the whites and yolks of five or six eggs beat up with a pint of milk and a small lump of sugar; make it boil, and stir it over the fire during half an hour; when cold, use it to make a franchipane pie or tartlets, for which nothing more is necessary than to put it upon a puff-paste, and, when cold, to glaze it with sugar: marrow pies are made in the same manner, with this difference, that the beef marrow, having been melted and strained through a sieve, is put into the cream before it is taken from the fire, and just boiled up once in it.

870.

Crême Blanche au Naturel.—*White Cream au Naturel.*

Take a pint of milk, or half a pint of cream, and a small lump of sugar; boil them together till consumed to a third of the quantity, and, when the milk is cool enough to bear your finger in it, dilute a little runnet with water in a spoon, mix it well with the cream, and strain the whole through a sieve; then take the dish in which you intend serving, and set it over some hot cinders; pour in the cream, cover it with a lid

that will admit fire upon it, and, when the cream is thickened, set it in a cool place, to serve cold.

871.

Crême glacée.—*Glazed Cream.*

Put into a stewpan a small handful of flour with some lemon peel cut very fine, some orange flowers dried and pounded, and a small lump of sugar; then beat up the yolks of eight eggs with a pint of cream and half a pint of milk, keeping the whites apart; mix the yolks well together in the stewpan with the flour and other ingredients, and let them boil gently half an hour; when the cream is thickened, take it off the fire, and whip the whites of the eggs till they are well frothed; then mix them with the cream, and put the whole into the dish for table; strew over sufficient sugar to cover the cream: put the dish into an oven moderately hot, and, when the cream rises well, and is glazed, serve. To make it rise, the dish should be completely covered with some lid that will bear fire on the top of it.

872.

Crême fouettée.—*Whipt Cream.*

Put into an earthen pan a pint of good cream mixed with half a quarter of a pound of fine sugar, a litle gum adraganth in powder, and some orange-flower-water; whip the cream with a whisk, and, as the froth rises, skim it off, and dress it in the form of a pyramid on a dish, garnishing round with little slices of preserved lemon, or, if you choose, you may, before whipping the cream, put in a little green lemon chopped very fine.

873.

Créme Sabaïone à l'Italienne.—*Sabaïone Cream à l'Italienne.*

Take twelve yolks of very fresh eggs, four large glasses of Madeira wine, six ounces of lump sugar, and a pinch of

powdered cinnamon. Put the whole in a saucepan over a quick fire, constantly turning a chocolate mill in it till the whole saucepan is filled with froth: then serve the cream as quickly as possible in custard glasses.

874.

Crême Légère.—*Light Cream.*

Put a pint and a half of milk into a stewpan with some sugar, a bit of lemon peel, and some orange-flower water; let the whole boil together and consume to one half; then take it off the fire, and let it cool; in the mean time, beat up a tea spoonful of flour with the yolks of six eggs, (keeping the whites apart,) and gradually mix the yolks with the cream; strain the cream through a sieve, and set the vessel which contains it in some boiling water over the fire: when the cream is set, take it out of the *bain-marie,* beat up the whites of eggs to a froth, add to them some fine sugar, and cover the cream with the whites of eggs in the form of a dome; finally, bake it under a lid that will admit of fire at the top; let the heat be moderate, and serve the cream of a fine colour.

875.

Crême Bachique.—*Bacchic Cream.*

Put a pint and a half of white wine, with some thin lemon peel, some coriander seed, a bit of cinnamon, and three ounces of sugar, into a stewpan, and let them boil a full quarter of an hour; then mix half a tea spoonful of flour with the yolks of six eggs in another stewpan, and stir in, by degrees, the wine and other ingredients you have boiled. When about half cold, strain the whole through a sieve, and put it in a dish, in hot water, over the fire, till the cream is set; lastly, take it out, and put it in a cool place till ready to serve.

876.

Crême à l'Ananas.—*Pineapple Cream.*

This is made like the other fruit creams, but infusing the rind only of the pineapple in the boiling cream. You must not put in the body of the pineapple, or it will turn the cream.

FRITTERS.

877.

Beignets à la Crême.—*Cream Fritters.*

Take a handful of flour, and mix it with the whites and yolks of two eggs, and the yolks of six, four bruised macaroons, some dried orange flowers browned in sugar, (pralinée,) a little preserved lemon peel cut small, half a pint of cream, the same quantity of milk, and a good lump of sugar: let the whole boil over a slow fire for a quarter of an hour, that the cream may become a thick paste; then set it to cool upon a floured dish, shaking flour over it. When cold, cut the paste into small pieces, roll them in your hands to make them round, and fry them of a good colour: when you serve, powder them with fine sugar.

878.

Beignets à la Crême.—*Cream Fritters.*

SECOND RECEIPT.

Put into a saucepan half a pint of cream and the same quantity of milk, with a little salt, and a little preserved lemon peel cut small; boil till reduced to half, when add

three large spoonfuls of flour, stirring the whole over the fire till quite thick: then turn it out on the table, and roll it till about the thickness of a crown-piece; cut it in small pieces, and fry it, powdering with white sugar, and glazing with a salamander.

879.

Beignets soufflés.—*Fritters soufflés.*

Put a piece of butter, about the size of an egg, into a stewpan, with a litle grated lemon peel, a tea spoonful of orange-flower water, a quarter of a pound of sugar, a little salt, and a good half pint of water; let the whole boil up together once, then add as much flour as is necessary to form a thick paste, and stir it well over the fire with a wooden spoon till it adheres to the pan; then stir in two eggs, add, afterwards, two more, and continue the same process till the paste becomes soft, without being too thin: then put it on a dish, and spread it with a knife to about the thickness of a finger: next, make some lard moderately hot in a fryingpan, dip a tea spoon into this *friture*, and then take up with it a small bit of the paste, about the size of a walnut, dropping it into the fryingpan near the rim, and continuing to take up the paste in the same way till all used; fry over a slow fire, and stir constantly: when the fritters are well raised, and of a good colour, serve hot, powdered with fine sugar: if well made, they will be light, and hollow within. You may also fry them thus: put the paste in little heaps, one near the other, about the size of a walnut, upon a sheet of white paper, and place them thus with the paper in the *friture*, when it is made lately hot. When the fritters no longer adhere to the paper, take it away, and fry them as before. It is with this paste that what are called *little cabbages* are made, the only difference is to put more butter into the paste, and to cook them in an oven.

880.

Beignets soufflés.—*Fritters soufflés.*

SECOND RECEIPT.

Mix together, till of the consistence of paste, half a pound of flour, the yolks of four eggs, half a spoonful of sweet oil, a pinch of salt, and the whites of the eggs, they having been first well beat up *en neige*. Divide this paste into pieces about the size of a walnut, and roll them in flour; throw these balls into a hot *friture* of oil, or hog's lard; fry them a good colour, powder with sugar, and serve quite hot. The paste should be made some hours before using, that it may have time to rise, which will make it much lighter.

881.

Beignets de Brioche.—*Fritters of Brioche.*

Take some small *brioche* cakes, cut them in halves, take out the middle, and supply the place with a made cream, or some sweetmeats; put the two halves together, in such a manner that the cakes may appear whole; dip them in a paste made with flour, a little oil, and a sprinkling of salt, mixed with some white wine, fry of a good colour, and glaze with sugar and a salamander.

882.

Beignets de Pomme.—*Apple Fritters.*

Cut some apples in quarters; peel, take out the cores, and let them steep two or three hours in brandy; when they have imbibed the flavour, drain, and put them in a linen cloth with some flour; fry a good colour, and powder with white sugar.

883.

Beignets de Pomme.—*Apple Fritters.*

SECOND RECEIPT.

Peel and cut in slices some apples; take out the cores, and let them steep in brandy; then dip them in a paste about the

consistence of pap, and made with half a pound of flour, a spoonful of sweet oil, some salt, the yolks of four eggs, a spoonful of orange-flower water, two spoonfuls of brandy, and some water; whip the whites of two eggs, and stir them gently into this paste. The paste should be made two or three hours before using, that it may be light. Put the pieces of apples dipped in this paste into a good *friture;* fry of a good colour; afterwards let them drain, powder with white sugar, and serve hot.

884.

Beignets de Pomme.—*Apple Fritters.*

THIRD RECEIPT.

Pare and cut some apples in quarters, and take out the cores; then let them steep two or three hours in brandy, with some sugar, thin lemon peel, and orange-flower water; when they have taken the flavour, drain, and afterwards put them into a linen cloth with some flour, turning them well in it, that the flour may adhere to them; fry of a good colour, and glaze with sugar and a salamander. Apple fritters may also be made in paste; but then scoop out the core, pare the apples, and cut them into slices about the thickness of a crown-piece; steep as the former, then dip in a paste made like that of the fritters *de brioche;* fry, and glaze with sugar.

885.

Beignets de Pêche.—*Peach Fritters.*

Fritters of peach are excellent, and are made in precisely the same way as apple fritters.

886.

Beignets d'Orange.—*Orange Fritters.*

Take five or six oranges; peel, and cut them into quarters, take out the seeds, and boil the oranges with a little sugar;

then make a paste with some white wine, flour, a spoonful of sweet oil, and a little salt; mix it neither too thick nor too thin, so that it will rope in pouring from a spoon; dip the quarters of orange into this paste, and fry in lard till of a good colour; serve, glazed with fine sugar and a salamander.

887.

Beignets d'Orange.—*Orange Fritters.*

SECOND RECEIPT.

Prepare some oranges in the same way as the former, boiling with sugar; then make a paste with half a pound of flour, a spoonful of sweet oil, some salt, the yolks of four eggs, a spoonful of orange-flower water, and two spoonfuls of brandy and water; dip the pieces of orange in this paste, fry, and serve, powdered with sugar.

888.

Beignets de Blanc-manger.—*Blancmange Fritters.*

Put a quarter of a pound of ground rice into a stewpan, mix with it two eggs, a pint of milk, and two ounces of sugar: let it boil two hours, stirring frequently; when well thickened take it off, and add a little thin lemon peel grated, some orange flowers dried and shred small, and a little salt: the whole being well mixed, spread the cream upon a floured dish, shake some flour also over it, and, when cold, cut it into little bits, and make them up, with your hands floured, into middling-sized balls; fry in boiling lard, and, when dark-coloured, take them out quickly, sugar, and serve.

889.

Beignets de Feuilles de Vigne.—*Vine Leaf Fritters.*

Steep some young vine leaves, during an hour, in a little brandy, then drain, and put into them a little franchipane cream, wrapping it well in the leaves; dip them in a paste, like the former fritters, and finish the cooking the same.

890.

Crêpes.—*Pancakes.*

Mix a pound of flour with six eggs, a spoonful of brandy, a little salt, a glass of milk, and some water, if you find it necessary, for the purpose of giving the whole the consistence of pap. Make a bright fire, and melt in a fryingpan a piece of hog's lard about the size of a walnut, or else some butter or oil; then pour in a ladleful of the batter; let it spread so as to cover the pan, that it may be very thin; when done on one side, toss it lightly over on the other: they should be eat quite hot.

891.

Crêpes roulées à la Crême.—*Rolled Pancakes à la Crême.*

Make a batter as for common pancakes, adding to it a little grated lemon peel and sugar. As the pancakes are done, roll them up, and arrange them round a deep dish. Have ready some whipped cream as for eggs *à la neige*, and put a little flour to it to thicken it; pour this cream into the centre of a pancake dish, which must be placed over a stove for a quarter of an hour; then serve hot.

892.

Beignets de Pâte.—*Paste Fritters.*

Take half a quartern of flour, a piece of butter about the size of an egg, some salt, and nearly half a glass of water; knead this into paste; then beat very thin, and cut as for *petits pâtés;* put upon each bit of paste a little franchipane cream, which cover with another piece of paste; then moisten the edges, and join them together; fry these fritters of a fine yellow, and glaze with sugar and a salamander.

893.

Beignets Mignons.—*Mignon Fritters.*

Put two good spoonfuls of flour into a stewpan, and mix it with the whites and yolks of two eggs, a little salt, two ounces of sugar, some lemon peel grated, half a spoonful of milk, and the same quantity of cream; stir over a slow fire, and, when done and well thickened, spread the cream upon a floured dish, shake flour over it, and, when cold, cut it into bits with a paste-cutter, the same as for *petits pâtés;* dip each bit into a paste made with two spoonfuls of flour, a spoonful of brandy, and a little salt, mixed with two eggs; fry the fritters, and serve, glazed with sugar and a salamander.

894.

Beignets de Pain.—*Bread Fritters.*

Boil half a pint of milk, till half consumed, with a little sugar, salt, half a spoonful of orange-flower water, and a little lemon peel shred fine: have ready some pieces of crumb of bread, cut into the size of half-crowns, but much thicker; put them into the milk to soak a minute, and, when they have imbibed the milk, drain, flour, and fry them; glaze with sugar and a salamander.

PASTRY, NOT SWEET.

895.

Pâte pour les Tourtes.—*Paste for Tourtes.*

To a pound and a half of flour put a pound and a quarter of fresh butter, a little salt, four or five yolks of very fresh

eggs, and a small wine glassful of water. Mix the paste lightly, and with as little kneading as possible; spread it out with the rolling-pin, fold it in three, roll it out again, and thus continue, till rolled out for the fourth time, when it should be ready for use.

896.

Pâte pour les Tourtes.—*Paste for Tourtes.*

SECOND RECEIPT.

To a quartern of flour take a pound and a quarter of butter and about an ounce of salt; put the flour on a very clean board; make a hole in the middle of the flour to contain the salt and the butter, divided in little bits, adding water with caution, as, if you have too much, the paste will be spoiled. Mix with your hand lightly, and by degrees, the butter, salt, and water with the surrounding flour. When the flour has soaked up all the water, knead with your hands, and remember, that the paste cannot be too thick, provided it is smooth, and contains no lumps. The paste should be prepared at least two hours before use, that it may have time to rise.

897.

Pâte pour les Tourtes.—*Paste for Tourtes.*

THIRD RECEIPT.

Take six ounces of butter to eight ounces of flour; mix them with as little water as possible, that the paste may be thick; beat well, and roll it heavily: this is the best kind of crust for cold pies, and also to preserve fruits: it should be baked in an oven moderately hot.

898.

Pâte pour Fritures.—*Paste for frying.*

The best, lightest, and simplest of all pastes for frying meat, vegetables, or fruit, is that which is composed only of fine flour diluted with milk, and with the addition of a little salt and

vinegar. This paste should not be made till the moment it is wanted.

899.

Pâte de Mouton à la Perigord.—*Perigord Mutton Pie.*

Take a loin of mutton, cut it into short chops, leaving only the bones that mark the chops; cover the bottom of a dish with paste about as thick as a crown-piece, on which arrange the chops, seasoning them with salt and mixed spices, and putting peeled truffles between them: next, add thin rashers of bacon, and then spread over the whole slices of butter about the thickness of a half-crown. Lastly, cover with paste; then beat up an egg, and glaze the outside of the crust: put the pie in an oven, and let it remain three hours: when done, gently remove the upper crust, for the purpose of skimming off the fat, and taking out the bacon, and pour in a good cullis, mixed with a glass of Champagne, or, if you have none, any white wine. If the pie be made without truffles, there need not be any wine in the cullis. A veal pie made of the brisket part of the breast is prepared in the same manner, excepting that the meat is first parboiled.

900.

Tourtes de Gibier.—*Game Tourtes.*

To make a hare or rabbit tourte, cut up the hare or rabbit, and break the bones a little with a cleaver. In a hare pie, all the bones should be taken out, and the meat only be used, the bones being made into a *civet.* A woodcock pie should be made with two birds cut into quarters, mincing the trail with any forcemeat or bacon, and putting it at the bottom of the dish. For a lark pie, cut off the heads and feet of the larks, and make the trail into a forcemeat to put at the bottom of the dish, like that of woodcocks. After the above particular directions, the following general rules will be sufficient for all sorts of game or wild fowl pies. Put the game into a pie dish, with a bunch of sweet herbs, salt, and bruised spices; cover it with slices of bacon and some butter; put the

crust over, and complete the pie according to the directions in the preceding receipt. When done, and the fat taken off, put in a good cullis, and, when you serve, add the juice of two Seville oranges: if, in the place of a cullis, you put in a good ragout of veal sweetbreads and mushrooms, or a ragout of truffles cut in two, the pie will be the better; but with whatever you moisten, be careful always, in serving, to add the juice of a Seville orange or lemon.

901.

Tourte de Farce.—*Forcemeat Pie.*

Take any sort of meat, as a tender piece of beef, fillet of veal, leg of mutton, game, or poultry, and chop it up with the same quantity of beef suet, parsley, green onions, and mushrooms shred fine, and season with salt and mixed spices, moistening with two eggs and half a pint of cream. When the forcemeat is made, cover the bottom of the pie dish with paste, and put the forcemeat over it about the thickness of an inch, completing the pie as others. Set it an oven two hours, and, if it be of beef or mutton, still longer. When done, open the pie, cut the forcemeat into squares, and, having skimmed off the fat, put in a good cullis.

902.

Tourte de Langue de Bœuf.—*Neat's Tongue Pie.*

After having laid the bottom crust of the pie, cover it with some stuffing or forcemeat, a bunch of fine herbs, some mushrooms, and slices of ham; then lard a neat's tongue with fat bacon, and boil it *à la braise* till three quarters done; then put it in the pie, and cover it with bacon and a good deal of butter; lastly, put on the upper crust, close the pie well round the edges, and glaze it over with some egg: when baked, take out the bacon, ham, and bunch of fine herbs, put in any sauce you please, and serve.

903.

Tourte de Poissons.—*Fish Pie.*

Take any sort of fish you think proper, and, having scaled and cut it in pieces, cover the pie dish with crust, and put the fish into it, with a bunch of sweet herbs, salt and bruised spices, and a layer of butter on the top; then put on the upper crust: an hour and a half will be sufficient to bake a fish tourte. When done, and the fat taken off, put in a good vegetable ragout, made thus: take a little flour, and stir it over the fire with butter till of a fine cinnamon colour; moisten with half a pint of white wine, some soup maigre, or warm water, and put in some mushrooms, a bunch of herbs, and a little salt; let the whole boil half an hour, skim, and then add, (if you can procure them,) the soft roes of carp parboiled; let them stew a quarter of an hour, and then put the ragout into the tourtes. Any sort of vegetable ragout may be served instead of the above in these tourtes, such as, of truffles, mushrooms, morels, or the heads of asparagus.

904.

Timbales.—*Tymbals.*

Make a paste thus: take a pound of flour, and mix it well with a little water, half a glass of oil, a quarter of a pound of lard, the yolks of two eggs, and a little salt: knead this paste till very firm: then take two thirds of it, and beat it with a rolling-pin till about the thickness of a half-crown, putting it upon the bottom, and round the sides of the stewpan, that it may take its form; next, put over it any ragout of fish or meat you please, provided it be well done, cold, and thick. A ragout that has been once served at table may be disguised in this manner: cover it with the paste that remains, (beat of the same thickness,) and put it into an oven, or bury the stewpan in hot embers, covering it also with a lid that will admit fire at the top: when done, turn it gently out upon a dish; cut a

bit of crust out of the middle, and pour into the tymbal any sauce you think proper: lastly, replace the bit of crust, and serve.

905.

Poupelin.—*Poupelin.*

Put into a stewpan over the fire a pint of water, half a quarter of a pound of butter, the peeling of a lemon, and a little salt; when near boiling, add as much flour, passed through a sieve, as will suck up the water. When very thick, let it cook over a slow fire, stirring gently with a wooden spoon; then let it cool, and break an egg into it, mixing it with the paste, and keep thus adding eggs one after the other till the paste is quite soft: next, butter a large tin pan, into which put the paste, and bake it in an oven hotter than for biscuits. It should be rather dry: let it fill, at first, but a quarter of the pan, and then, when baked, it will rise to the top: lastly, take it out of the pan, and serve.

906.

Pâte brisée pour les Pâtés froids.—*Paste for cold Pies.*

Take half a bushel of flour, two pounds of butter, and some salt; put the flour on the table, making a hole in the middle, into which put the salt and butter, pouring in some almost boiling water, and stirring it about till the butter is quite melted; then knead the paste as quickly as you can; the firmer it is the better; let it rise three hours, and make it into any meat pie you please.

907.

Pâtes de Viande.—*Meat Pies.*

Take a fillet of veal, leg of mutton, partridges, woodcocks, slices of hare, fowls, capons, or any other sort of meat you choose, (the manner of seasoning and cooking them being nearly the same in all.) Turkeys boned, with some veal, make

likewise excellent pies. Partridges, woodcocks, capons, and fowls, after being trussed, and the bones a little bruised, are put a few minutes over the fire with some fat, and afterwards larded with fat bacon previously seasoned with salt, mixed spices, parsley and green onions shred fine : mutton and veal are to be larded the same, but not to be put over the fire with fat. When the meat is prepared, cut some slices of bacon ready. Take the half of the paste, and roll it to the thickness of half an inch; put it on some buttered paper, and lay the pieces of meat close to each other, seasoning them with salt and beat spices; cover the whole with slices of bacon, and spread butter over the top; then put on the upper crust as thick as the under; moisten with some egg the edges which join, that they may adhere well together; then glaze the whole of the pie with the same, ornamenting according to your fancy: when you have done this, make a small hole in the middle of the pie, and form from it a chimney of paste, in which put a card rolled, lest the hole should close in baking. Before you set the pie in the oven, put in at the chimney two spoonfuls of brandy, which will give it an agreeable flavour. It will require at least four hours to bake, but you must regulate the time by the size of the pie. When done, set it in a cool place, and close the hole with a bit of paste till you are ready to serve.

908.

Feuilletage.—*Puff, or Vol-au-Vent Paste.*

Take a quartern of flour, put it upon a pie-board with a little salt, and as much water as the flour can absorb, knead it together, and let it stand two hours; then take almost as much butter as you have paste; flatten the paste with a rollingpin, put the butter into the middle, and roll out five times in the summer, and six in the winter, throwing from time to time a little flour on the paste as you roll it. When you have finished each roll, fold the paste into three, and begin again. This paste is proper to make all sorts of tarts, *petits pâtés*, and puffs.

909.

Feuilletage.—*Puff, or Vol-au-Vent Paste.*

SECOND RECEIPT.

Knead two quarterns of flour with half an ounce of fine salt and some cold water till the paste is firm and thick; cover it up, and let it rise two hours; then roll it out very thin. Next, take some good fresh butter, warm it over the fire without letting it quite melt, whip it lightly with a bunch of feathers, to make it froth, and put a layer on the paste; then, by means of your feather-brush, double the paste, sprinkle it with flour, roll it out again, and butter it again in the same way, sprinkling more flour; continue thus for five or six times till the paste is done, rolling it the last time very thin for use.

910.

Feuilletage.—*Puff, or Vol-au-Vent Paste.*

THIRD RECEIPT.

Take a pound of butter, and the same quantity of flour. Sift the flour very dry, lay it on a table, and make a large hole in the middle, into which put a very little salt previously melted in water, a few small pieces of butter, and two yolks of eggs: knead the flour with a sufficient quantity of water to make the paste of the consistence of butter, soft or hard, according to the season of the year. Thus, of coarse, in winter, you must make the paste very firm, because then the butter is so; whilst in summer, you may make the paste very soft for the contrary reason. The reason you are obliged to do so is, that if the paste were not made of the same substance as the butter, this latter, when you turn the paste, would break through. When you have worked lightly the flour, mould it into a large ball, which you flatten as quickly as possible; turn it in a spiral direction, and then flatten the middle. Lay butter on the table, with a little water, handle it a little, to extract the white

liquid, and squeeze it in a clean towel, that no moisture may remain. Lay the ball of butter over the paste, flatten the butter with a cloth, then fold the paste over the butter all round, but in a square form, so as to wrap it well all over. Try whether the paste is firm enough to prevent the butter from breaking through it. Now powder a little flour over the table and the paste. Roll the paste out as long and as smooth as possible with the rollingpin, fold it in three, and roll it over once again, taking care always to powder it over with a little flour, to prevent its sticking to the table or to the rollingpin. After having spread it well, fold it again in three. Make two marks on the top with the rollingpin, to remember that it has been rolled twice. Then put it into a *profond*, trimmed with a little flour, and place it on the ground to keep it cool, leaving it there for a little time. Immediately after put the paste on the dresser, and proceed to roll it twice more as before; then let it rest again, and give it two turnings more, which will make six. Next, give it a long shape, and fold it in two. You may then use it to make a *vol au vent*. When at the latter end of the process you fold the paste double only, (which is called half a turning,) of course you are aware that the paste must have had, in all, six turnings and a half, otherwise it would not be fit for a *vol au vent*; it must also be kept thicker than for other small articles of pastry. Cut the *vol au vent* of the size of the dish in which it is to be served up, and, immediately after, put it into a *profond*: brush it over with the yolks of eggs, open it all round with the point of a knife, and put it into a very hot oven. Mind that puff paste always requires the oven to be very hot. If you are not careful to keep the oven so, the *vol au vent* will not rise properly. When it is well baked, and of a fine colour, and you are certain that it is done through, take it out of the oven, remove the middle, which serve as a cover, empty, and throw away the paste of the middle which is not baked, and lay the *vol au vent* cleanly on some paper, to extract the butter. When you are ready to serve up, dish the *vol au vent*, and fill it with whatever you think proper.

With regard to small articles of pastry, spread more puff paste, and cut it with cutters into different shapes; if intended for entrées, brush the paste over with the yolk of eggs, but do not glaze it with sugar. By glazing is meant, the sifting of fine pounded sugar over the pastry when baked and emptied, and sing over it a redhot salamander, or else putting it into a hot oven for the sugar to melt and glaze.

911.

Petits Pâtés.—*Patties.*

Make some puff paste according to the preceding directions; then take a small piece of fillet of veal, and an equal quantity of marrow or beef suet, mince them well together, and add parsley, green onions, and mushrooms shred fine, two whole eggs, some salt, and pepper, dilute this forcemeat with a gill of cream, cover the pattypans with some puff paste about the thickness of a crown-piece; put in the forcemeat, and cover the patties with some more of the paste: when done, glaze them with an egg, and serve hot. To make the patties more delicate, you may, whilst they are baking, take the white meat of some sort of poultry which has been roasted, and mince it very small; then put about a pint of good stock, a small bunch of sweet herbs, and a little butter, into a stewpan: let it boil till three parts are consumed; take out the bunch of herbs, and put in the minced fowl, with a little salt, and the yolks of three eggs beat up with some cream: thicken over the fire, and afterwards add the juice of lemon. When the petits pâtés are taken out of the oven, lift up the upper crust, take out half of the forcemeat, and in its place put the minced fowl, a spoonful to each patty; replace the crust, and serve as hot as you can.

912.

Vol au Vent à la Béchamel.—*Vol au Vent à la Béchamel.*

Vol au vent is made the same as puff paste, only with six turns and a half, as before stated; then cut the *vol au vent* to the shape of the dish, rub the top of it lightly with a brush dipped in egg, mark the intended division of the upper and under crust with the point of a knife, and bake in a hot oven. When the *vol au vent* is done, take off the top crust, and, scooping out the inner paste or crumb, fill the aperture with sauce *à la bechamel* and small balls of forcemeat, about the size of marbles: or you may put in calves' brains, or cocks'-combs with the forcemeat and sauce. If you have time, you had better let the *vol au vent* drain of its grease on a clean sheet of paper for about an hour before you add the béchamel, &c.

913.

Galettes.—*Galets.*

Take three *litres* of flour, and heap it together, making a hole in the middle; put in this hole a pound of fresh butter, an ounce of fine salt, and some water; knead and roll, flouring the table, that the paste may not adhere: roll it to the thickness of an inch; brush it over with egg, put it in the oven, and bake of a good colour.

914.

Gâteau de Lard.—*Bacon Cake.*

Cut three quarters of a pound of streaked bacon in very thin slices, and put them into a stewpan for half an hour over a slow fire; then put a quartern and a half of flour on a pie-board; make a hole in the middle, and pour into it the melted fat of the bacon, a little salt, and some water; knead the paste, and let it rest an hour, to rise; then put in the slices of bacon at

small distances from each other, so as, with the paste, to form a cake. Bake it a full hour.

915.

Gâteau de Viande.—*Meat Cake.*

To make them good, they should consist of equal parts of butcher's meat and of game. For a mutton cake, skin a leg of mutton, and take off all the meat; mince it with a little beef suet; add a pound of fat bacon cut into dice, the yolks of six eggs, salt and ground spices, half a glass of brandy, and some parsley, green onions, shallots, and mushrooms chopped fine. Put some thin slices of bacon in a stewpan, and the mutton forcemeat upon them, well mixed and seasoned; let it stew at least three hours: when done, and cool, turn it out on a dish; let the slices of bacon, which will be found to adhere to the mutton, remain; scrape them lightly with a knife, and serve the mutton cake on a napkin placed in a dish.

SWEET PASTRY AND CAKES.

916.

Tourtes de Confiture.—*Tarts with Preserves.*

Take any kind of preserve you please. Put some puff paste into the bottom of a tart dish, placing the preserve on it, till it reaches within about a finger's width of the top of the pie dish; wet this part with the feathered end of a pen dipped in water; lay some thin strips of paste across it in what form you please, so as to cover the preserve; make a border of paste round the dish; bake in an oven, and, when done, powder the tart with fine sugar, and glaze with a salamander. You may make tarts of this kind with the remainder of different sorts of preserve

that cannot again be sent to table, mixing them all together, like a marmalade.

917.

Tourtes de la Gelée.—*Jelly Tarts.*

As jelly, if put into an oven, would melt, to avoid this inconvenience, put some paste at the bottom and round a tart dish, as for other tarts, and bake it: when done, put some fine sugar upon the edge of the dish, and glaze it with a salamander: when cold, fill this tart with any kind of jelly or jam you choose. Serve as a side dish.

918.

Tourtes de Pomme.—*Apple Tarts.*

Scald eight or ten large apples; peel them when cold, and mash them with a spoon till they become a marmalade; then mix with them six yolks and four whites of egg, and beat the whole up well together, adding as much grated nutmeg and sugar as you think proper. Next, put a rich puff paste over the inside of a tart dish, and the marmalade over the paste; bake an hour in an oven; slide the tart out of the tart dish on another dish, and cover it with very fine powdered sugar.

919.

Charlotte de Pommes.—*Charlotte of Apples.*

Peel some well-flavoured apples, take out the cores, and cut them into pieces. Then boil them in a saucepan, with lemon peel and sugar, stirring often, that they may not burn: next, make a paste the same as for *galotte;* roll it to about the thickness of the little finger, and line the whole inside of a saucepan with it that has previously been well buttered. Then put the marmalade into this paste by layers, adding between each layer one of apricot marmalade: cover over with some of the same paste, and cook by a quick fire both above and below the *charlotte.*

920.

Charlotte de Pommes.—*Charlotte of Apples.*

SECOND RECEIPT.

Take a dozen rennets, cut them in quarters, peel, and put them into a pan, with a slice of butter, a very little cinnamon, the peel of half a lemon, and some pounded sugar to your taste. Stew over a quick fire, stirring so as not to permit the apples to burn. When nearly done, take the apples off the fire, and mix them with some apricot marmalade, and put the whole into a mould, trimmed with slices of bread dipped into melted butter; also cover the top with the same bread. Bake in a pretty hot oven. Separate the *charlotte* from the mould with much care, and serve.

921.

Charlotte de Pommes.—*Charlotte of Apples.*

THIRD RECEIPT.

After having peeled and cut out the cores of several apples, cut them in pieces, and add a sufficient quantity of sugar and a little powdered cinnamon. When they become a marmalade, reduce them till no water remains; then let it cool; cut some long pieces of bread very thin, and of equal thickness; arrange them symmetrically in a *charlotte* mould; then add your marmalade of apples. Cover the marmalade with crumb of bread dipped in butter; set the *charlotte* over a hot stove, or on hot cinders, with a lid to hold fire on the top; let it remain thus a quarter of an hour, and then serve.

922.

Tartelettes.—*Tartlets.*

Make a puff paste; roll it to the thickness of a half-crown; cut it into pieces to fit round the whole inside of the pattypans; then fill them with a small spoonful of franchipane cream, or

any sort of sweetmeats you choose, excepting jellies, and cover with bands of paste. Put them half an hour in the oven, and glaze with sugar and a salamander.

923.

Gâteau d'Amandes.—*Almond Cake.*

Put a quartern of flour upon a pie-board, and make a hole in the middle to receive a piece of butter the size of an egg, a little salt, a quarter of a pound of fine sugar, and six ounces of sweet almonds pounded very fine: knead the whole, and form it into a cake: bake, and glaze it with sugar and a hot salamander.

924.

Gâteau d'Amandes.—*Almond Cake.*

SECOND RECEIPT.

Weigh three eggs in their shells; take the same weight, as of the eggs, of flour, of the finest fresh butter, and of grated loaf sugar. Pound with these ingredients three ounces of sweet almonds previously peeled in boiling water; add a little grated lemon peel, or orange-flower water, and the whites and yolks of three eggs. Continue the pounding till the whole forms a smooth paste. Butter the bottom of a baking pan, and put in the cake, with fire above and below. You may serve this cake either hot or cold, with grated sugar over it

925.

Gâteau de Riz.—*Rice Cake.*

Having washed some rice well, and split it in boiling water, add some sugar, scraped lemon peel, and milk, and cook them together till very thick. Then take four eggs, separate the white from the yolks, mixing the latter well with the rice; whip the whites; take the saucepan off the fire, and stir them in; turn the rice into a large dish, with a buttered paper at the

bottom of it; gild it with the yolk of an egg, and put it into a very hot oven.

926.

Gâteau en Losange.—*Cake en Losange.*

Make a puff paste; roll it out to the thickness of half a finger; cut it into lozenges the width of two fingers, and gild over the cakes, when made, with the yolk of an egg: let them remain a full quarter of an hour in an oven, and glaze with sugar and a salamander.

927.

Gâteau de Savoi.—*Savoy Cake.*

Put fourteen whole eggs in a pair of scales on one side, and their weight in fine sugar on the other side of the scale. Then take out the whole of the sugar, and seven of the eggs, balancing the remaining seven with fine flour: set aside the flour, break the eggs, put the yolks and whites separate; add to the yolks the sugar that you have weighed, a little rasped lemon peel, and some chopped dried orange flowers: beat them up together during half an hour; then whip the whites of the eggs, add them to the flour, and very gradually mix the whole together, stirring the ingredients with the whisk as you proceed. Have ready a cake ring, butter it well, put in the cake, and set it in an oven, moderately hot, a full hour and a half: when done, turn it out gently upon a dish; if it is of a fine golden colour, serve it simply, but if it is too much coloured, ice it with very fine sugar, the white of an egg, and the juice of half a lemon, beat together with a wooden spoon till the *glace* is very white: take care not to serve the cake till the ice is dry.

928.

Gâteau à la Crême.—*Cream Cake.*

Put a pound of flour upon a pie-board; make a hole in the middle, and put in half a pint of clotted cream and a little salt; knead the paste lightly, leave it half an hour, and then add a

good half pound of butter; roll it out five times like puff paste, and form it into several small cakes; gild them with the yolk of an egg, and bake in an oven.

929.

Gâteau à la Royale.—*Cake à la Royale.*

Put a very little lemon peel, shred fine, into a stewpan, with two ounces of sugar, a small pinch of salt, a piece of butter half the size of an egg, a glass of water, and four or five spoonfuls of flour; stir over the fire till the paste becomes thick, and begins to adhere to the stewpan; then take it off, put in an egg, and stir it in the paste till it is well mixed: continue to add one egg at a time, till the paste softens without becoming liquid; then put in some dried orange flowers, and two bitter-almond biscuits, the whole shred fine: make the paste into little cakes about the size round of a half-crown; place them upon buttered paper, gild with the yolk of an egg beat up, and bake half an hour in an oven moderately hot.

930.

Gâteau de Brioche.—*Brioche.*

Take half a quartern of fine flour, and knead one third of it with a quarter of an ounce of yeast, and some water rather more than lukewarm: the paste should be very soft: leave it to rise half an hour in winter, but not at all in summer. Next, knead the other two thirds of flour with a quarter of an ounce of fine salt, three eggs, a quartern of butter, and some lukewarm water: when you have kneaded it well, spread it out, and lay what is risen upon it, mixing and kneading the whole together; wrap it in a clean cloth, and leave it seven or eight hours. Then divide this paste into pieces of the size you wish to make the brioches; moisten, in order to form the cakes, gild with the yolk of an egg, and bake in an oven.

931.

Gâteau de Brioche.—*Brioche.*

SECOND RECEIPT.

Take a pound of dry fine flour, half a pound of butter, and four eggs. Sift the flour, and put it on the table; divide it into four parts, taking one to make the leaven: make a hole in the centre, and put in a large table spoonful of well-washed yeast, pouring gently on it some hot water, and mixing the paste immediately: it must be made of a moderately firm consistence. Next, take a small stewpan, dredge some flour into it, and put in the leaven, making slight notches on it with a knife: cover up the pan, and set it before the fire: in a quarter of an hour see if the leaven has risen, and if so, proceed directly as follows. Take the remaining three fourths of the flour, put a little salt and water on it, and half the quantity of sugar; make a hole in the centre; put in the half pound of butter by very small pieces: next, break the eggs, being very cautious that they are all quite fresh; mix the whole well together, and then work it thus: spread it lengthwise on the edge of the table; then with the palms of the hands press on it, and push it by degrees towards the middle of the table; work it thus a second time; then again bring it to the edge of the table, and pour the leaven all over it: next, divide it into small pieces, shifting them from one part to another, so as to mix in the leaven equally with the rest of the paste. Now work it from the edge of the table as before, a third and a fourth time, and gather the whole up together. Take an earthen pan with a cloth in it; powder a little flour over the cloth; put the paste on it, and cover it with the cloth. In summer, set the paste in a cool place; in winter, in a warm one. The paste is better for use if made on the preceding day: break the paste several times before you use it; then cut it into equal pieces, and shape them with your hands: brush them with egg; make a hollow at the top of each brioche, and put a little ball of the same paste into it, being doubly coated all round with egg: bake in a hot oven.

932.

Darioles.—*Dariols.*

Put a little more than half a quartern of flour upon a pie-board, with a quarter of a pound of buttter, a little salt, and a glass of water; knead the whole together so as to make a firm paste, and then roll it to the thickness of half a finger: cut it into bits about the size of a small pattypan, and form them with your hands into moulds, having an edge raised about an inch deep; put them into an oven moderately hot, and, half a quarter of an hour afterwards, put into each half a pint of cream, mixed with two spoonfuls of flour, very little salt, and an ounce of sugar: when done, strew sugar over them.

933.

Croquantes.—*Croquants.*

Take half a quartern of flour, half a quarter of a pound of powdered sugar, the white of an egg, half a glass of orange-flower water, and a little salt; knead the whole together, to make a firm paste; beat it very thin; cut, and put it upon the pattypans. Place them in a very cool oven for a quarter of an hour; take them out, and, when cold, lift them gently, and fill the pattypans with goosberry jam, or any other preserve.

934.

Feuillantines.—*Feuillantines.*

Make a puff paste, and roll out an under crust large enough to cover a tart pan, and of the thickness of half a crown; put it upon a tart pan, with some franchipane cream over it; cover with a light crust, close it well, and gild it over with the yolk of an egg; then bake. Small feuillantines are made a little larger than tartlets, and in the same manner.

935.

Poupelin.—*Poupelin.*

Put three glasses of water into a stewpan, with some salt, and a piece of butter half the size of an egg: when it has boiled, take it off the fire, and put in half a quartern of flour; set it again upon the fire, and stir it till the paste thickens, and begins to adhere to the stewpan; then put it into another stewpan, and stir in some eggs, one at a time, till the paste becomes soft without being liquid. Have ready a stewpan of the size you would make the cake, butter it inside, put in the paste, and set it in an oven an hour and a half; then take it out, cut it through the middle, lift up the top, and take out the paste which is not done; rub the inside with hot butter, and shake over it some powdered sugar: glaze with a hot salamander.

936.

Meringues.—*Meringues.*

Take six whites of very fresh eggs; whisk them to a froth directly they are broken, and, when well raised, add some grated lemon peel and a good deal of powdered sugar, still whisking lightly just to mix the lemon peel and sugar, without melting the latter; put the *meringues* in little heaps about the size of half an egg upon a sheet of white paper, and place them under a cover, that will contain a few hot cinders on the top; when they are done on the outside, and of a fine colour, remove them from the paper, take out the paste which is not done within, and supply its place with any sweetmeat; join the two sides of the meringues well together again, and serve them as dry as you can.

937.

Croquettes.—*Wafers.*

Take a quarter of a pound of grated loaf sugar, the same quantity of flour, half of Indian corn and half of wheat, the

same weight of fresh butter, and either a little rasped lemon peel, or orange-flower water; pound the whole in a marble mortar till it becomes of the consistence of paste, which you must then roll out very thin, and cut into pieces of whatever form you think fit. Place these pieces in a baking pan, with fire above and below them. When done, serve hot, with sugar grated over them.

VINEGARS.

938.

Vinaigre Printanier.—*Spring Vinegar.*

In the spring of the year, take all sorts of salad herbs, as cresses, tarragon, pimpernel, chervil, &c.; dry them in the sun, and put them into a pitcher that will contain about six quarts, with ten cloves of garlic, as many shallots, six onions, a handful of mustard seed, twenty cloves, half a drachm of coarse pepper, and a lemon cut in slices with the peel on; fill the pitcher with vinegar, and, having stopped it close, expose it ten days to the heat of the sun; then strain it through a filtering bag; put it into bottles, and, having well corked them, keep the vinegar for use.

939.

Vinaigre à la Rose.—*Rose Vinegar.*

Dry an ounce of rose leaves two days in the sun, and put them, with a quart of vinegar, into a closely stopped bottle, letting them infuse fifteen days in the sun. Tarragon, elder-flower, and carnation vinegar is made the same. To make orange-flower vinegar, do not dry the leaves.

SUGAR.

940.

Sucre clarifié.—*Clarified Sugar.*

Take the white of an egg, and beat it up with the hand in water, mixing it with the sugar you mean to use; set it over the fire, and let it boil, from time to time putting in cold water till the sugar is clear, and till you have well skimmed it; then take it off the fire, strain it through a napkin or fine sieve, and use it as you have occasion.

STEWED FRUITS, OR COMPOTES,

ALL FOR DESSERTS.

941.

Compote de Pommes à la Portugaise.—*Compote of Apples à la Portugaise.*

Choose a sufficient quantity of good eating pippins, to form a dessert dish; take out the cores without breaking the apples, and arrange them in an earthen or silver dish; then put a little sugar into each pippin, either in lump or in powder, and a little at the bottom of the dish: set the dish in an oven, and, when the apples are done, serve hot, with powdered sugar over them.

942.

Compote de Pommes.—*Compote of Apples.*

Cut six large pippins in half, take off the rind, and throw the pippins, as you pare them, into cold water; afterwards stew them with a large glass of water, the juice of a lemon, and a small lump of sugar; when done, put them upon the dessert plate, and pour the sirup over them. Common apples have less consistence than pippins, they are, therefore, not peeled, but cut in two, the pips taken out, pricked in several places on the outside, and then stewed.

943.

Compote de Pommes farcies.—*Compote of stuffed Apples.*

Pare twelve golden pippins, and take out the cores with a small knife, being careful not to break the apples; then boil a quarter of a pound of sugar in a large wine glassful of water, and skim well. When, on putting a spoon into the sirup, and blowing across the spoon, you perceive long sparkles of sugar arise, the sirup is in the right state to put in the apples; boil, and dish them in the dessert plates, filling them with sweetmeats; then reduce the sirup till it is candied, and let it cool upon its dish; heat the dish over hot water, merely to detach the sugar, and put it over the apples.

944.

Compote de Poires.—*Compote of Pears.*

Take some pears, pare them if you choose, though they are more frequently served without being peeled; take off the bottom, scrape the end of the stalks, and put them in a small earthen pan, putting in a pewter spoon to make them red, some water, a quarter of a pound of sugar, (or more, if the pan be large, and you have many pears,) and a bit of

cinnamon; cook them upon the fire, and when done, and the sirup not too thin, serve hot.

945.

Compote de Poires.—*Compote of Pears.*

SECOND RECEIPT.

Blanch some good pears in boiling water, and when three parts done, throw them into cold water, and peel them either whole, or cut in halves: next, boil some sugar with half a pint of water, and then put in the pears, with a slice of lemon; when done, and the sirup is thick, serve hot, or according to your taste.

946.

Compote de Poires grillées:—*Compote of baked Pears.*

Take some baking pears, put them into a hot Dutch oven till the skin is well burned, taking care to turn them that they may bake equally; then put them into water, and rub off the skin; cut them in halves, take out the pips, and wash them in several waters: next, put them into a pot with a pint of water, a liitle cinnamon, and a quarter of a pound of sugar, cover close, and let them stew till soft; reduce the sirup, and serve hot.

947.

Compote de Poires à la bonne Femme.—*Compote of Pears à la bonne Femme.*

Take some pears, and put them whole into a pot, with a glass of water, a little cinnamon, two cloves, and half a quartern of sugar; let them stew, the pot being well covered, over a few hot embers, and when half done put in a glass of red wine; being wholly done, reduce the sirup, of which there should be but little, and serve it over the pears.

948.

Compote de Verjus.—*Compote of sour Grapes.*

Take the seeds out of some sour grapes, and put the grapes into a saucepan, with a quarter of a pound of sugar and a glass of water, letting them simmer over a slow fire; when very green, and the sirup reduced, put them into a dessert dish, and serve cold.

949.

Compote de Cerises.—*Compote of Cherries.*

Cut off the ends of the stalks, and put some cherries into a saucepan, with half a glass of water and a quarter of a pound of sugar: set them upon the fire, and let them boil up two or three times; then arrange them upon the dessert plate, with the stalks upward; pour the sirup over, and serve them cold. Some cooks add a few raspberries, or the peeling of a lemon, to give the compote a more agreeable flavour.

950.

Compote de Fraises.—*Compote of Strawberries.*

Boil a quarter of a pound of sugar with a glass of water, till it becomes a very strong sirup; take care to skim it well, and have ready some fine strawberries not too ripe; pick, wash, and well drain them, put them into the sirup, and take it from the fire, that the strawberries may settle a moment; then let them boil up once, and take them out quickly lest they should not remain whole.

951.

Compote de Groseilles.—*Compote of Currants.*

Make a very strong sirup like the preceding; then take a pound of fine currants, either picked, or in the bunch, but

washed and well drained, and put them into the sirup; let them boil up strongly three times; take them off the fire, and skim them well before you put them into the dessert plate. To make a compote of *green* currants, having taken out the seeds, boil them once in hot water acidulated with vinegar, in order to restore them to their green colour: next, throw them into the sirup, like ripe currants, and finish them in the same way.

952.

Compote de Framboises.—*Compote of Raspberries.*

They are done in the same manner as strawberries, with this difference only, that the raspberries should not be washed.

953.

Compote d'Abricots.—*Compote of Apricots.*

Blanch some apricots in boiling water, and, when soft, remove them into cold water: then boil a quarter of a pound of sugar with a small glass of water in a saucepan; let the apricots boil up in it three or four times; skim well, and arrange in a dessert plate; pour the sirup over them, and serve either hot or cold.

954.

Compote d'Abricots.—*Compote of Apricots.*

SECOND RECEIPT.

Take any quantity of apricots almost ripe; split them in two, and take out the stones; put some sugar in a dish that will bear heat, with half a glass of water; arrange the apricots upon it, and set them over a moderate fire to boil till they are nearly done underneath, and the sauce almost consumed; then take them off, throw some sugar over them, and cover them with a pot lid which will admit fire on it. When the

upper part is done, and glazed of a fine colour, put them into a dessert plate, and serve.

955.

Compote d'Abricots Verts.—*Compote of Green Apricots.*

Put some water into a saucepan with two handfuls of bran, and when it has boiled up twice, throw in some green apricots: let them boil up once; then take them out with a skimmer, and rub them well in your hands to take off the down; as you do this, throw them into cold water: next, put them into some boiling water in another saucepan, and let them boil: you will know when they are done enough by pricking them; if the pin enters easily, and the apricot falls of itself, they are sufficiently done; you may then put them into cold water, and proceed to boil some sugar in a saucepan; after which put the apricots into this sirup; let them boil gently over a slow fire till very green, then serve. Some cooks do not boil the apricots or almonds with bran, but simply rub them with salt to take off the down, and afterwards parboil and finish them as above. Almonds may be stewed in the same way.

956.

Compote de Pêches.—*Compote of Peaches.*

Take seven or eight peaches nearly ripe, split, take out the stones, and throw them into boiling water, taking them out as soon as you can peel off the skin. Next, boil a quarter of a pound of sugar with a glass of water, skim it well, and then put in the peaches to boil: reduce the sirup, should there be too much, and pour it over the peaches when dished for the dessert.

957.

Compote de Pêches à la Portugaise.—*Compote of Peaches à la Portugaise.*

Put seven or eight peaches upon a dish, with sugar under and over them; cover them with the cover of a baking dish, and bake them with fire under and above; when done and well glazed, serve hot.

958.

Compote de Tranches de Pêches.—*Compote of sliced Peaches.*

Take five or six fine peaches very ripe; peel, take out the stones, cut them in slices, and arrange them on powdered sugar, in a dish that will bear the fire: shake some fine sugar over them; apply fire above and under them for a few minutes only. Serve when cold.

959.

Compote de Prunes.—*Compote of Plums.*

Parboil some plums, and, when very soft, take them out with a skimmer, and throw them into cold water; then put them into a saucepan, with a little sugar, over a slow fire, till they become green. Serve cold.

960.

Compote de Prunes à la bonne Femme.—*Compote of Plums à la bonne Femme.*

Boil a quarter of a pound of sugar in water for a quarter of an hour, taking care to skim it well; when a sirup, put in a pint of plums almost ripe, and let them boil till done; then take off the scum, and put them into a dessert plate: if there be too much sirup, reduce before you pour it over the plums.

961.

Compote de Citrons ou d'Oranges.—*Compote of Lemons or Oranges.*

Cut them in small pieces, and boil them in water till tender, then change them into cold water: next, make a sirup with a glass of water and a quarter of a pound of sugar, and put in the fruit; let it simmer gently over a slow fire for half an hour, and serve cold.

962.

Compote de Coings.—*Compote of Quinces.*

Parboil, then throw them into cold water, and quarter them; take out the cores, and pare them; then put a quarter of a pound of sugar into a saucepan with half a glass of water, and, when it has boiled, and is well skimmed, put in the quinces to finish boiling; serve either hot or cold, with a thick sirup.

963.

Compote de Raisins.—*Compote of Grapes.*

Boil a quarter of a pound of sugar with half a glass of water till reduced to a strong sirup; skim, and then put into it a pound of muscadine grapes, picked from the stalks, and the seeds taken out; let them boil up two or three times, and then place them in a dessert dish: if there be any scum upon them, wipe it off with white paper.

964.

Compote d'Oranges crues.—*Compote of raw Oranges.*

Cut the upper part of six good oranges, so that you can put them together again to appear whole; pierce the pulp in several places with a small knife, and fill the incisions with fine sugar powdered; then replace the pieces you have cut

off, and serve the oranges in a dessert dish: they may also be served peeled, cut in slices, and arranged in a dessert dish, with sugar under and over.

965.

Compote de Marrons.—*Compote of Chestnuts.*

Having roasted and shelled some chestnuts as if to serve in a napkin, when peeled, put them into a saucepan with a quarter of a pound of sugar and half a glass of water; let them simmer over a slow fire about half a quarter of an hour; then, before you serve, add a little lemon-juice, and, when dished, strew over lightly a little powdered sugar.

MARMALADES, ALL FOR DESSERTS.

966.

Marmelade d'Amandes Vertes ou d'Abricots Verts.—*Marmalade of Green Almonds or Green Apricots.*

Take off the down of some green apricots or almonds, according to the directions in the article of compote of green apricots, and boil them in water till very tender; then shift them into cold water; drain, and mash them, and rub the pulp through a sieve: stir this marmalade over the fire till ready to stick to the saucepan; then weigh it, and put the same weight of sugar upon the fire in another saucepan with half a pint of water: as it boils, skim, and let it continue boiling till sufficiently done, which you may know by putting your fingers into cold water, then in the sugar, and instantly again in the cold water, when, if the sugar, which adheres to your fingers, breaks off, you must instantly put in

the marmalade, stirring well with the sugar, and taking care that it does not boil; lastly, put it into pots.

967.

Marmelade d'Abricots.—*Apricot Marmalade.*

Cut out all the spots, and remove the kernels of some ripe apricots; then cut the apricots in pieces, and set them over the fire in a pan, with three quarters of a pound of sugar to a pound of fruit; three quarters of an hour is sufficient to boil them. To know when they are done, take a little of the marmalade on the top of your finger, press it with your thumb, and if, when you separate your thumb and finger, the marmalade forms a thread, it is sufficiently done; then take it off the fire, and put it into pots. Whilst the marmalade is stewing, keep constantly stirring, and mind it does not burn. Break the stones of the fruit, take out the kernels, skin them in boiling water, and put them into the marmalade a short time before taking it off the fire, mixing, so that each pot may have an equal quantity of kernels.

968.

Marmelade d'Abricots.—*Apricot Marmalade.*

SECOND RECEIPT.

Cut into very thin slices six pounds of apricots, not too ripe, and put them into a clean saucepan; break the stones, and peel and cut the kernels very fine, adding them to the apricots; put in also four pounds and a half of fine sugar; set the pot over a clear fire, constantly stirring with a skimmer, lest the marmalade stick to the bottom; when the apricots are partly done, bruise those pieces which do not turn well to marmalade; finally, put it into pots.

969.

Marmelade de Pêches.—*Peach Marmalade.*

Peel some peaches which are not too ripe, and, having taken out the stones, cut the fruit into thin slices, and make the marmalade in the same manner as directed in the preceding receipt.

970.

Marmelade de Prunes.—*Plum Marmalade.*

Stone any quantity of plums you choose, and boil them with a little water till reduced to a marmalade; pass it through a sieve, and then replace it on the fire; let it boil (constantly stirring) till the marmalade almost adheres to the pot; then weigh, and take an equal weight of sugar. Put the sugar upon the fire with a full half pint of water; boil and well skim, till the sirup will snap short between your finger and thumb; put the marmalade into this, and stir well over the fire till it begins to simmer slowly. Let it stand till cold, then put it into pots, grating a little fine sugar over each.

971.

Marmelade de Poires.—*Pear Marmalade.*

Boil any quantity of baking pears till tender; take off the rind and strain the pulp through a sieve, then put it on the fire till near sticking to the pot; next, weigh the marmalade, and put an equal weight of sugar into the saucepan, with half a pint of water, boil till, when you dip in the skimmer, you see large sparkles of sugar arise and cluster together; then put in the marmalade, mix it well with the sugar, and when it begins to simmer, put it into pots; when cold, strew some powdered sugar over it.

972.

Marmelade de Coings.—*Quince Marmalade.*

Take any quantity of quinces you please, boil them in water till tender, and then change them into cold water; when quite cold, quarter them, and take out the cores; bruise and rub them through a sieve, set the marmalade upon the fire, and keep stirring till it is thick; weigh it, and boil the same weight of sugar as directed in the preceding receipt; then add the marmalade to the sugar, and stir well over the fire; take it off when they begin to simmer, and put it into pots.

973.

Marmelade de Pommes.—*Apple Marmalade.*

Boil some pippins till they begin to be tender; then change them into cold water, take off the skins, and remove the cores; squeeze the pulp hard through a sieve, and put it over the fire, letting it remain till it becomes very thick; then weigh as much fine sugar as you have marmalade, and skim and boil it to the same degree of consistence as for pear marmalade; put the marmalade to the sugar, and stir them well together with a wooden spoon till the apple begins to boil: then take it off, and when a little cool, put it into pots, but do not cover them up till quite cold.

974.

Marmelade de Fraises.—*Strawberry Marmalade.*

Pick and wash half a pound of strawberries, and drain and rub them through a sieve; then put a pound of sugar with a glass of water upon the fire; skim and boil it to the same degree as for pear marmalade, and then add the strawberry marmalade, stirring it into the sugar over a moderate fire, and not suffering it to boil; lastly, put it into pots.

975.

Marmelade de Cerises.—*Cherry Marmalade.*

Boil two pounds of sugar according to the direction for strawberry marmalade; then put in four pounds of cherries, having stoned them, and taken off the stalks; boil them together till the sirup adheres to your fingers, and then put them into pots.

976.

Marmelade de Fleurs d'Orange.—*Orange-Flower Marmalade.*

Put a pound and a half of sugar into a saucepan with half a pint of water, and boil it to the same degree as for pear marmalade; then take half a pound of orange flowers picked, and boil them for seven or eight minutes in water; after which put them upon a sieve to drain, previously throwing a little alum into the water in which they were boiled: next, put some more water upon the fire, and, when it boils, squeeze in the juice of a lemon, and put in the orange flowers, letting them boil in the lemon water till quite tender; then throw them into cold water mixed with a little lemon-juice, squeeze them in a linen cloth, and pound them in a mortar till reduced to a marmalade; stir this marmalade into the sugar over a slow fire, taking care that it does not even simmer: lastly, put it into pots, and, when cold, strew over it a little fine sugar.

977.

Marmelade de Verjus.—*Marmalade of sour Grapes.*

Put four pounds of grapes, nearly ripe, having previously picked them from the stalks, into some hot water, and, when they are ready to boil, take the pan off the fire, and cover it close that the grapes may retain their colour; being cold, take them out, and draw from them as much marmalade as

you can, by rubbing them through a sieve with a wooden spoon: put this marmalade into a saucepan over the fire till the moisture is evaporated, and it becomes thick: next, to each pound of marmalade take a pound of sugar, boiling it separately to the same degree as for pear marmalade; then take it off the fire, and mix the grapes with it; replace it on the fire merely that it may heat, stir, and then put it into pots.

JELLIES.

978.

Gelée de Groseilles.—*Currant Jelly.*

Take six pounds of red currants, three of white, and two pounds of strawberries, all quite ripe; put them into an earthen pan, and mash them with your hands, taking out the stalks, &c.; then put the fruit into a cloth, and press it well, till all the juice is extracted. Put this juice into a deep wide pan over a good fire, and skim it; when it has boiled about a quarter of an hour, add sugar, in the proportion of three quarters of a pound to each pint of juice; let it then boil another half hour, and keep skimming it. In order to ascertain if the jelly is sufficiently boiled, pour a spoonful of it on a plate, and if it congeals, it is done. Pour it into pots covering them well.

979.

Gelée de Groseilles à la Bourgeoise.—*Currant Jelly à la Bourgeoise.*

Clarify some sugar according to the directions given under that head; then take any quantity of currants you please, and set them over the fire in a saucepan, letting them boil up

once or twice: next, put them upon a sieve to drain; measure the juice of the currants, and put into another saucepan as many pints of clarified sugar: boil till, in taking a little out, and quickly putting it into cold water, it will roll in your fingers like paste, and, when cold, remain firm; then put in the currants, and let them boil up twice with the sugar; skim, and put into pots.

980.

Gelée de Pommes.—*Apple Jelly.*

Apple jelly is made in the same manner as currant jelly, with this difference, that the juice of the apples must be drawn out by boiling them in a little water, and afterwards straining them through a linen cloth: you will know when the jelly is done by taking some in the skimmer, and letting it fall into the saucepan; if it falls in pearls, it is time to put it into pots. Apple jelly is made red by adding a little cochineal. Some cooks add bits of lemon peel and cloves to the apples.

981.

Gelée de Raisins.—*Grape Jelly.*

Stone twelve pounds of grapes with a fine needle, carefully preserving the juice that falls, and not breaking the stones; boil the grapes, to extract all the juice. Take about the proportion of a quarter of a pound of sugar to each pound of grapes, and make it into a sirup, boiling the grape-stones in the sugar till they lose their green colour; then take them out with a skimmer, and put in the juice of the grapes; let it boil over a quick fire till it begins to form a jelly; lastly, again add the grape-stones to the whole, and let it boil up again till the jelly is quite done; half a quarter of an hour is sufficient.

982.

Gelée de Raisins.—*Grape Jelly.*

SECOND RECEIPT.

Take out the grape-stones, and mash the grapes with your hands; then squeeze them through a cloth to extract the juice, and boil the same as currant jelly. Half a pound of sugar is sufficient to each pound of juice.

983.

Gelée de Verjus.—*Sour Grape Jelly.*

The jelly of sour grapes requires a pound of sugar to each pound of fruit; it is made the same as ripe grape jelly; but a little sweet grape juice is requisite, notwithstanding the quantity of sugar, to take off the acidity it still retains.

984.

Gelée d'Epine-vinette.—*Barberry Jelly.*

This jelly requires a pound of sugar to each pound of fruit. When the barberries are picked from the stalks, blanch them in boiling water which has had two sliced lemons in it, but which have been removed before putting in the barberries; let the barberries only remain in the water till their extreme acidity is, in some measure, destroyed: then strain them through a sieve, and finish the jelly like currant jelly.

985.

Gelée de Cerises.—*Cherry Jelly.*

Stone, and take off the stalks of twelve pounds of very ripe cherries; have ready two pounds of currant juice, prepared as for currant jelly, and a pound of strawberry juice; put the whole into a pan over a quick fire; let it boil half an hour, very frequently skimming; then add as many pounds of

sugar as you have pounds of juice; let the whole boil another half hour, and then pour it instantly into pots. Some cooks omit the strawberry juice, and to forty pounds of juice only put fifteen pounds of sugar.

JAMS AND PRESERVES,

ALL FOR DESSERTS.

986.

Confiture d'Abricots.—*Preserved Apricots.*

Cut some apricots in pieces, weigh them, and add in the proportion of fourteen pounds of white or brown sugar to forty pounds of fruit; clarify the brown sugar, if it is not very fine; put in the sugar or sirup, if it is clarified, with the fruit, and keep constantly stirring, as this jam is liable to adhere to the pan; when the humidity has entirely evaporated, it is sufficiently done; then break the stones of the fruit, and throw the kernels into boiling water to take off the skin; when the preserve is nearly done, put the kernels in, stirring them in well, that each pot may contain an equal quantity.

987.

Confiture de Prunes.—*Preserved Plums.*

Stone twelve pounds of plums, boil them a quarter of an hour, and pass them through a sieve, to extract the juice; then pick as many plums as you intend to preserve, and mix them with the juice and a quarter of a pound of sugar to each pound of fruit. Finish like preserved apricots; but it requires to be rather more boiled. If you use brown sugar,

it should be clarified; as indeed for all other preserves, if it is not very fine.

988.

Confiture de Prunes à la bonne Ménagère.—*Preserved Plums à la bonne Ménagère.*

Prepare some common plums, or damsons, in the same way as in the preceding receipt, and preserve them in every way the same, excepting that they do not require separate juice; put only two pounds of brown sugar to from five and twenty to thirty pounds of fruit. When it is sufficiently thick to tire the person who stirs it, pour it into pots, and put them into an oven, not too hot, till the next morning: this preserve will keep at least two years.

989.

Confiture Gelée de Groseilles.—*Gooseberry Jam.*

Clarify some sugar according to the directions given under that head, and set it upon the fire; to know when sufficiently boiled,[5] try it in the same manner as in making apricot marmalade; but observe that, when cool, the sugar should break under your fingers; then put in the fruit, and let it boil up strongly twice: take the saucepan off the fire, strain the jam through a sieve, and immediately put it into pots. When cold, cover the pots with paper, dipping the inner cover in brandy, that the jam may keep the better; a method you should indeed observe with all sweetmeats; likewise, mind never to cover the pots of sweetmeats till perfectly cold.

990.

Confiture de Framboises.—*Raspberry Jam.*

Boil a pound of sugar to a sirup, in the same way as stated in former receipts, and then add to it two pounds of raspberries, previously picked, rubbed through a sieve with a wooden

spoon, and stirred over the fire till the moisture evaporates, and it is ready to stick to the saucepan; then put it into the sugar, let them boil up together a few times, skim carefully, and put it into pots.

991.

Confiture de Cerises.—*Preserved Cherries.*

Pick and stone the quantity of cherries you wish to use; then boil about the quantity of three quarters of a pound of sugar to each pound of fruit till, on dipping in the skimmer, you see large sparkles of sugar arise and cluster together; then put in the cherries, and boil the whole together till the preserve is quite thick.

992.

Confiture de Verjus.—*Preserved sour Grapes.*

Having taking out all the seeds, weigh as many pounds of grapes as you have pounds of sugar; put a part of the grapes into a saucepan, and a part of the sugar, powdered, over them, continuing to put the sugar and grapes in layers till you have used the whole quantity; next, put the grapes over a slow fire, letting them boil gently till they become green; then put them into pots.

993.

Confiture de Verjus.—*Preserved sour Grapes.*

SECOND RECEIPT.

To a pound of fruit unstoned add a pound of powdered sugar; put both into a saucepan over a good fire, and let them boil up strongly three or four times; if the grapes are not very green, boil them till they become greener, and then put them immediately into pots.

994.

Confiture d'Amandes Vertes ou d'Abricots Verts.—*Preserved Green Almonds or Green Apricots.*

After taking off the down from the green apricots or almonds, as directed for the compote of green apricots, boil them in water till, on pricking them, a pin easily enters, and the apricot shrinks: then clarify some sugar, a pound to a pound of fruit: boil up the sirup four or five successive days, morning and evening, without the fruit, which you leave to drain upon a sieve; lastly, put the fruit into a pan, and, when rather more than lukewarm, pour the sirup over it: when the apricots or almonds look very green, the sweetmeats are properly done.

995.

Macédoine de Confitures.—*Macédoine of Preserves.*

Take equal weights of stoned cherries, currant juice, and whole raspberries; have ready half a pound of grated loaf sugar for each pound of fruit. Put a layer of the fruit into a preserving pan, and then a layer of sugar, and so on alternately, boiling the whole over a quick and clear fire. The *macédoine* is sufficiently done when it jellies on placing a spoonful of it in a plate.

SIRUPS.

996.

Sirops pour l'Hiver.—*Sirups for Winter Use.*

Take two pounds of sugar to a pound of either strawberries, raspberries, or currants, and boil it to the same

degree as for apricot marmalade; then add the fruit, and let the whole boil up together once; take it off the fire, strain it through a sieve, and, when cold, put it into bottles, merely corking them with paper. Sirups may be drunk with water, or iced.

997.

Sirop de Violettes.—*Sirup of Violets.*

Pour half a pint of boiling water upon a quarter of a pound of violets, picked and put into an earthen pan; place something upon the violets to keep them down in the water; cover them, and put them upon a very slow fire for two hours; then throw them into a linen cloth, and squeeze them till you obtain a pint of juice, which this quantity of violets will yield: if you have a pint, take two pounds and a half of sugar, with half a pint of water, boil and skim well, and let it continue boiling until, dipping your fingers first into cold water, then in the sugar, and then again in cold water, the sugar that adheres snaps quite off; then pour in the violet water, taking great care that the sirup does not boil: when well incorporated together, put the sirup into an earthen pan; cover it, and set the pan upon hot embers during three days, keeping the heat as equal as you can, and not too violent: when the sirup extends into a thread between your fingers, put it into bottles.

998.

Sirop de Cerises.—*Cherry Sirup.*

Take two pounds of cherries, very ripe and very sound; pick off the stalks, take out the stones, and put them upon the fire, with a large glass of water; let them boil up eight or ten times; then strain through a sieve: next, put two pounds of sugar over the fire, with a glass of water; boil it to the same degree as for pear marmalade; then put in the cherry juice, and boil the whole together till they acquire the consistence of a sirup.

999.

Sirop d'Abricots.—*Sirup of Apricots.*

According to the time you have occasion to keep sirups, it is necessary to put more or less sugar. To keep apricot sirup from one season to another, the proportion is two pounds of sugar to a pound of fruit: stone a pound of apricots well ripened, and, having blanched and peeled the kernels, and cut them into little bits, cut the apricots also into slices; then put two pounds of sugar into a saucepan with a glass of water, and boil it in the same manner as for pear marmalade. Next, put in the apricots with their kernels, and boil the whole together over a moderate fire, till the sirup will extend into a thread between your fingers without breaking, when you must strain it through a sieve. Or make the sirup thus: having cut the apricots and kernels as before directed, put them upon the fire with a glass of water, and boil them till reduced to a marmalade; then put them into a sieve, and strain off all the juice; let it settle, and strain it again through a napkin; add this juice to the sugar, and let it boil to the consistence of a strong sirup.

1000.

Sirop de Mûres.—*Mulberry Sirup.*

Take two hundred of fine mulberries, very ripe; put them upon the fire with a glass of water, and let them boil up five or six times, till all their juice is extracted; then strain them through a sieve; let the juice settle, and strain it a second time through a closer sieve: next, take two pounds of sugar, set it upon the fire with half a pint of water, and skim and boil it to the same degree as for sirup of violets; then put in the mulberry juice, and stir the whole well over the fire till the juice is incorporated with the sugar, taking care that it does not boil: change it into an earthen pan, well covered, and set it three days over some hot embers, keeping the heat as equal as you can, and not too violent: when the sirup will extend into

a [thread between your fingers without breaking, put it into bottles, but do not close them till the sirup is quite cold.

1001.

Sirop de Verjus.—*Sirup of sour Grapes.*

Put two pounds of brown sugar upon the fire with half a pint of water; boil and skim it, letting it continue to boil till, on dipping the skimmer into the sugar, shaking it over the pan, and blowing across the holes, the sugar rises in little sparkles: have ready the juice of two pounds of sour grapes, very green and large, the seeds being first taken out, and the fruit pounded; put the grapes into the sugar, letting the whole boil together till reduced to a very strong sirup, which you will know by its forming a strong thread between your fingers, like the preceding.

1002.

Sirop de Coings.—*Sirup of Quinces.*

Take a dozen of very ripe quinces, pare them, and take out the cores; then pound, and wring them in a linen cloth to extract the juice; let it settle; pour it clear off; then to half a pint of juice take a pound of brown sugar; boil it in the same manner for sirup of verjuice, and, when it is boiled to the proper degree, put in the quince juice, and let the whole boil together to a strong sirup of the same consistence as the preceding.

1003.

Sirop de Guimauves.—*Sirup of Marsh-mallows.*

Boil a pound of brown sugar in the same manner as that for the sirup of verjuice; then put in some juice of marsh-mallows prepared thus: boil three quarters of a pound of mallow roots, cut small, scraped, and washed in a pint of water; let them boil till the water adheres to your fingers; then wring them in a linen cloth, to obtain the juice; let it settle, and put the

clear part into the sugar, and boil the whole together to the consistence of a strong sirup, proving it like the preceding.

1004.

Sirop de Citrons.—*Sirup of Lemons.*

Sirup of lemons is not usually made till wanted for use: when you have occasion for it, put half a pound of sugar into a saucepan with a small glass of water; make it boil, skim it carefully, and let it continue to boil till it will extend to a thread between the fingers, break, and form a drop; then put in the juice of a small lemon; let the whole boil up a few times, and the sirup is ready for use.

1005.

Sirop de Citrons.—*Sirup of Lemons.*

SECOND RECEIPT.

Peel several lemons, cut them in slices, and put them in a bowl with some sugar; the next day pour it into a pan, and clarify the sugar over a slow fire; then put the sirup into bottles, to use when required.

1006.

Sirop de Pommes.—*Sirup of Apples.*

Take a quarter of a pound of golden pippins perfectly sound, cut them into very thin slices, and boil them with a quarter of a pint of water: when reduced to a marmalade, wring them in a linen cloth, and extract all the juice; let the juice settle, pour it clear off, and to each half pint of juice take a pound of sugar; boil the sugar as for sirup of cherries, and then put in the juice of the apples: let the whole boil together till the sirup will extend to a very thin thread between your fingers.

1007.

Sirop de Capillaire.—*Capillaire.*

Put an ounce of the leaves of the herb called maidenhair for a moment into boiling water; take them out, and put them in a little tepid water, leaving them to infuse for at least twelve hours upon hot embers; then strain them through a sieve: next, put a pound of sugar into a saucepan with a good glass of water; boil it to the same degree as for sirup of violets, then put to it the capillaire or maidenhair water, not suffering it to boil; take it off the fire as soon as it is well mixed with the sugar, put it into an earthen pan closely covered, and set the pan, during three days, over hot embers, keeping the heat as equal as you can, but not too violent: when the sirup will extend into a strong thread between your fingers, put it into bottles, taking care not to cork them till the sirup is quite cold.

1008.

Sirop d'Orgeat.—*Orgeat.*

To half a pound of sweet almonds add an ounce of caraway and cardamomum seeds and half an ounce of bitter almonds: blanch the bitter almonds in boiling water, throwing them as finished into cold water; when they are drained, put them into a mortar with the seeds, and pound the whole together till very fine: to prevent its turning to oil as you are beating it, put in from time to time half a spoonful of cold water; afterwards mix the whole with a full half pint of warm water, and let it infuse over a very slow fire three hours; strain through a coarse napkin, squeezing hard with a wooden spoon that the powder of the almonds may pass; then take a pound of sugar, and boil it in the same manner as for the sirup of violets, and finish the sirup in the same way upon hot embers.

FRUITS IN BRANDY.

1009.

Abricots à l'Eau de Vie.—*Apricots in Brandy.*

Choose some fine apricots, not quite ripe, rub off the down with a cloth, and prick them through with a large pin; put them into boiling water a moment, then take them out, drain, and dry them: this is called blanching them.

For five and twenty apricots you should clarify about a pound of sugar in a pint of water. Then put the apricots into it, and, when they have boiled up, take them off the fire, and leave them in the sirup till the following day, when they should be strained again. Boil the sugar up again several times, again put in the apricots, let them simmer a little, and then take them off. When cold, put them into large bottles, adding the sirup, reduced as much as possible, but taking great care that it does not become candied. Fill your bottles up with brandy, and cork them tight. If you are obliged to use ripe apricots, it will be unnecessary to blanch them.

1010.

Ratafia d'Abricots.—*Ratafia of Apricots:*

Cut a quarter of a pound of apricots in small pieces, and, having broken the stones, take out the kernels, peel and bruise them, and put them into a jar with the apricots and a quart of brandy, half a pound of sugar, a little cinnamon, eight cloves, and a very little mace: close the jar tight, and let them infuse fifteen days, or three weeks, shaking the jar often; then strain through a filtering bag, and bottle off.

1011.

Pêches à l'Eau de Vie.—*Peaches in Brandy.*

They are prepared exactly in the same manner as apricots, only requiring more care in handling, as they are very easily bruised. Proportion the sugar to the quantity of fruit you intend preserving, according to the directions given for apricots.

1012.

Ratafia de Cerises.—*Ratafia of Cherries.*

Stone and pick the stalks off some fine ripe acid cherries; add a few raspberries to them, and bruise the whole together: let it infuse in a jar, close stopped, four or five days, taking care to stir up the pulp two or three times every day; then press out all the juice, measure it, and to three pints of juice add three of brandy; to five pints of ratafia add three handfuls of cherry kernels bruised, and a quarter of a pound of sugar to each pint: let the whole infuse in the same jar, with a handful of coriander seeds and a little cinnamon; stir it every day during seven or eight days, after which strain it through a filtering bag, and put it into bottles close stopped.

1013.

Cerises à l'Eau de Vie.—*Cherries in Brandy.*

Take some fine acid cherries, pick off the stalks, and put them into a jar with boiling water, then drain them, and when dry, put them into some good brandy, with a sirup made with white or brown sugar, in the proportion of three quarters of a pound to each pint of brandy. You may add to the cherries, when bottled, a little cinnamon and a few cloves: keep them in a cool, dry place.

1014.

Poires à l'Eau de Vie —*Pears in Brandy.*

Follow the same directions and proportions as for apricots. They should be peeled after they have been blanched.

1015.

Ratafia de Raisins.—*Ratafia of Grapes.*

Pick some fine muscadine grapes off the stalks; bruise and press them, so as to extract all their juice; then melt some sugar in the grape juice, adding to it brandy and a little cinnamon: let the whole infuse for a fortnight; then strain through a filtering bag, and bottle off. The proper proportions are a pint of brandy and ten ounces of sugar to a pint of grape juice.

1016.

Ratafia de Raisins.—*Ratafia of Grapes.*

SECOND RECEIPT.

Take some ripe muscadine grapes, and press out as much of their juice as you can; strain through a sieve, and add the same quantity of brandy as of juice, with a quarter of a pound of sugar to each pint, and a little mace, cinnamon, and cloves in proportion: let the whole infuse together in a well-closed jar during five or six days, taking care to stir every day; then strain through a filtering bag, and, when the liquor is clear, put it into well-closed bottles.

1017.

Ratafia de Fruits Rouges.—*Ratafia of Red Fruits.*

Take two pounds of cherries, (having first stoned them and picked off their stalks,) a pound of currants, a pound of black cherries, a pound of raspberries, and a pound of mulberries, which, if you have not time to procure them all at once, may be put in at different times: bruise all these fruits together, and put them into a jar with their juice, and half the cherry kernels peeled and pounded: let the whole work together three days, and then strain the juice through a sieve; put it again into the jar with as much brandy, a quarter of a pound of sugar to a pint of ratafia, and a roll of cinnamon: let the whole

infuse two months, and then pour off the ratafia very clear into bottles.

1018.

Ratafia de Coings.—*Ratafia of Quinces.*

Pare and pound some good quinces, and take out the cores; wring them well in a new linen cloth, and measure the juice you have extracted from them, putting a quart of brandy to three pints of the juice, and a quarter of a pound of sugar to a pint of the ratafia, some cinnamon, ginger, and mace in moderate quantities: let the whole infuse ten or twelve days, stopping the jar close; then strain through a filtering bag, and bottle for use.

1019.

Ratafia de Fleurs d'Orange.—*Ratafia of Orange Flowers.*

Take six ounces of fresh orange flowers, and infuse them twenty-four hours in three pints of good brandy. Melt a pound and three quarters of sugar in a pint of water; strain the orange flowers through a sieve, and mix the infusion with the sugar, finally passing the whole through a filtering bag, and bottling for use.

1020.

Ratafia de Fleurs d'Orange.—*Ratafia of Orange Flowers.*

SECOND RECEIPT.

Put three quarters of a pound of orange flowers into a jar with three pints of water, and less than two of brandy, adding a pound and a half of sugar; set the jar in a caldron of boiling water upon the fire during ten hours; then take it off, and let it cool in the jar before you strain.

1021.

Ratafia de Framboises.—*Ratafia of Raspberries.*

Take a pound and a quarter of raspberry juice, and a quarter of a pound of cherry juice; boil two pounds of sugar in this mixture; then add four pints of brandy, and let it stand. When it is become clear, put it into bottles.

1022.

Ratafia de Framboises.—*Ratafia of Raspberries.*

SECOND RECEIPT.

Take eight pounds of raspberries, pick off the stalks, and mash the fruit with your hands; put them into a cask with thirty-two quarts of good brandy, two pounds of powdered sugar, and a pint of sherry wine; stir the whole well together, and leave it to infuse a month; then change the ratafia into another cask, and, when clear, put it into well corked bottles.

1023.

Ratafia de Noyaux et de Graines.—*Ratafia of Kernels and Seeds.*

Take a pound of apricot kernels, or you may, if you please, use only almonds. Infuse them eight days in two bottles of brandy and a bottle of water, with a pound of sugar, a handful of coriander seed, and a little cinnamon; then strain through a filtering bag, and, when quite clear, bottle off. All ratafias of this kind are made in the same manner.

1024.

Ratafia de Noyaux d'Abricots.—*Ratafia of Apricot Kernels.*

Peel and pound some apricot kernels, and put them with the apricots into brandy: let the whole infuse two or three months,

then strain, and add your sirup, for which the proportion is a pound of sugar to each pint of brandy. Add also, according to your taste, cinnamon, nutmeg, or cloves, &c.

1025.

Noyau.—*Noyau.*

Put into a jar six ounces of apricot kernels cut into small pieces, and let them infuse for three weeks, with three pints of brandy, stirring from time to time. Then strain the kernels; boil a pound and three quarters of sugar in a pint of water: mix the whole together, strain through a filtering bag, and bottle off.

1026.

Ratafia de Noix.—*Ratafia of Walnuts.*

When the walnut is formed, take a dozen whole ones, split them in half, and put them into a jar, with three pints of brandy; stop the jar close, and keep it during six weeks in a cool place, shaking the jar from time to time; then boil a pound of sugar with half a pint of water, skim it well, and when you have strained the brandy through a napkin, add to it the sugar, with a bit of cinnamon, and a little coriander seed; let the whole infuse about a month, pour it off clear, and put it into bottles.

1027.

Ratafia de Brout de Noix.—*Ratafia of Green Walnut Shells.*

Take four and twenty walnuts of a middling size, and so unripe that you may stick a pin through them; pound them, and let them infuse for two months in four bottles of brandy, at the end of which time, strain them through a sieve into a jar; put into this liquor two pounds of sugar, and leave it another three months; strain again through a filtering bag, and bottle off.

1028.

Ratafia d'Anis.—*Ratafia of Aniseed.*

To make a quart of aniseed ratafia, boil two pounds of sugar in a preserving pan with half a pint of water, till the sugar is well skimmed and clear; then boil half a pint of water, and put into it three ounces of aniseed; let it infuse a quarter of an hour, and add to it the sugar, with three pints of brandy; stir the whole together, and put it into a jar, stop it close, and let it infuse in the sun three weeks; then strain through a napkin or filtering cloth, and bottle for use.

1029.

Ratafia d'Huile de Roses.—*Ratafia of Oil of Roses.*

Take a quarter of a pound of rose leaves; pick them to pieces, taking care not to leave any of the green part, and infuse them in a pint of warm water for two days; then strain them through a cloth, pressing it well, in order to extract all the liquor; take as much brandy as you have of the infusion, and add to each pint half a pound of sugar; season the whole with a little coriander seed and cinnamon; let it infuse fifteen days, strain through a filtering bag, and bottle.

1030.

Ratafia de Genièvre.—*Ratafia of Juniper.*

To make three pints of ratafia, put a quart of brandy into a jar, with a handful of juniper berries, and a pound and a half of sugar, boiled in a quart of water, and well skimmed: stop the jar close, and set it for about five weeks in a warm place; then strain through a filtering cloth, and, when it is quite clear, put it into bottles, taking care to cork them well. This ratafia is the better for keeping.

1031.

Ratafia de Genièvre.—*Ratafia of Juniper.*

SECOND RECEIPT.

Pound two ounces of ripe juniper berries, and infuse them in two pints of brandy, adding half an ounce of cinnamon, three cloves, a little aniseed and coriander seed; add half a pound of sugar to each pint of brandy, having first boiled it in a very little water. Let the whole infuse in a jar for six weeks, then strain, and bottle.

1032.

Ratafia d'Angélique.—*Ratafia of Angelica.*

Take some stalks of angelica or lungwort, when the plant is nearly in flower, pluck off the leaves, split the stalks in four, and half fill a jar with them, filling it up with brandy, and letting the infusion remain in the sun during a month; then strain, adding six ounces of sugar to each quart, also a little cinnamon; let it stand thus during another month, then strain through a filtering bag, and bottle.

HOME-MADE WINES.

1033.

Vin de Cerises.—*Cherry Wine.*

To make five bottles of cherry wine, take fifteen pounds of acid cherries and two of currants, bruising them well together; add two thirds of the cherry kernels, peeled and pounded, and put the whole into a small cask, with a quarter of a pound of sugar to each quart of juice: the barrel should be quite filled; set it in sand, and cover it only with a vine leaf whilst working, which will be nearly three weeks: take care to keep

the cask always full, by adding more cherry juice, as required. When the fermentation has subsided, stop the cask with a bung, and, two months afterwards, draw the wine clear off into bottles.

1034.

Vin de Groseilles Noires.—*Black Currant Wine.*

Take three pounds of ripe black currants: pick and bruise them, and put them into a deep basin, with four bottles and a half of brandy; add, if you choose, some cloves, and a little bruised cinnamon, and set the jar in a warm place for two months. At the end of that time, strain off the liquor, pressing the currants well, in order to extract all the juice, which put again into the jar, with a pound and three quarters of sugar; leave it till the sugar is quite melted, and then strain through paper, and bottle off. This liquor becomes excellent, after three or four years' keeping.

1035.

Vin de Groseilles Rouges ou Blancs.—*Red or White Currant Wine.*

Take thirty pounds of either red or white, and an equal quantity of black currants and small cherries, not stoned, and with the stalks left on: put the whole into a cask, and bruise them together with a large stick; then boil half a quartern of juniper berries in five or six pints of water, to which add half a pound, or a pound at most, of honey, to make the juniper berries ferment; when they have done so, mix them with the juice of the fruits. Stir it together two or three times in four and twenty hours, and then fill up the cask with water, and close it. This quantity of fruit will make a hundred and fifty bottles of excellent wine. If you wish to make it stronger, add a pint or two of brandy.

1036.

Piquette Economique.—*Economical Wine.*

This is an economical wine, consisting of a mixture of any kind of fruits, and kernels of fruits, &c. Put two pails of water into a clean and newly emptied wine cask, with a quarter of a pailful of juniper berries to preserve the water fresh during the time the fruits are collecting, to be put into it. As soon as any red fruits are ripe, keep all kernels and stalks of them, and throw them into your cask. In making currant or jelly preserves, add all the skins, stones, &c., that are not otherwise serviceable. Take also any other fruits as they ripen and fall, such as pears, apples, and plumbs, and bruise them together in a wooden vessel, and throw them into the cask, adding likewise, if you have them, grape stalks and pear peelings. If you begin to make this beverage early in the year, it will be fit to drink from about the month of August; but whenever you draw any of it from the cask, you must add the same quantity of water. In the grape season, if you can procure a sufficient quantity of grape stalks, empty the cask almost entirely, throw in the refuse of the grapes, and fill it up with water; then leave it six weeks without touching. This wine will keep a year, if not exposed to the frost.

DRIED FRUITS WITHOUT SUGAR.

1037.

Cerises au Sec.—*Dried Cherries.*

Take some sound ripe cherries, and arrange them upon little hurdles, made for the purpose, taking care not to heap them one upon the other; leave on the stalks, and put the cherries

into a cool oven, letting them remain as long as the oven retains any heat; take them out to turn them upon the hurdles, then put them in again, when the oven is at the same degree of heat as at first, that is to say, just after you have drawn your bread; leave them till you think they are sufficiently dry, and when cool, tie them up in little bundles, keeping them for use in a dry place.

1038.

Prunes au Sec.—*Dried Plums.*

Plums are dried in the same manner as cherries; they must be gathered very ripe; those that fall from the trees without being gathered are the best, being more full of pulp, and of a higher flavour.

1039.

Pêches au Sec.—*Dried Peaches.*

These should be gathered fresh from the trees, then dried in the same manner as plums: split them in halves, take out the stone, and when they are half dried, put them upon a clean board and flatten them a little that they may dry equally: then put them into the oven till quite dry.

1040.

Poires au Sec.—*Dried Pears.*

They are dried either peeled or with the rind on: for the first method, which is the best, pare, and put them, with their rind, into boiling water, letting them boil till they begin to be tender; (be careful in peeling not to take off the stalks;) then dry them in an oven in the same way as plums.

1041.

Pommes tapées.—*Dried Apples.*

Peel some fine pippins, and, with a scoop, take out their cores; then place them upon little hurdles, so as not to touch each other, and put them in the oven; the next day the apples will be sufficiently dry to flatten them, by beating them with a piece of wood; then replace them on the hurdles, and put them into the oven again, moderately heated, beat them again when taken out, and continue the same process till sufficiently dry: then put them into boxes, in a very dry place. Pears may be done in the same way, but the stalks should not be taken off.

DRIED FRUITS WITH SUGAR,

ALL FOR DESSERTS.

1042.

Prunes de Damas au Sec.—*Dried Damsons.*

Make a thin sirup, boil and skim it, and then put in the damsons, having first taken out their stones; boil them up once, then leave them in the sirup till the following day; make another good sirup with some refined sugar, and only sufficient water to damp it; boil this sirup till it is candied, then take the damsons out of the first sirup and put it into this; let them simmer in it a little over the fire, and leave them in afterwards till the following day; then put them one by one on a sieve, and dry them in a stove or nearly cold oven, turning them twice a day. When dry, put them, by layers, into boxes, with paper between each layer: keep them in a dry cool place.

1043.

Prunes au Sec.—*Dried Plums.*

Take some large fine-coloured plums; peel, split, and put them into a large saucepan, filled with fresh spring water; put the saucepan over a slow fire, and be careful that the plums do not crack; when done, take them off, and take a pound of powdered sugar for each pound of plums. Put a little of this sugar at the bottom of a large bowl; lay the plums one by one upon the sugar, and throw the rest of it over them; leave them all night in a stove; the following day, warm them up again by a moderate fire, and put them again into the stove or cool oven, leaving them twelve days, and turning them twice a day; then take them out of the sirup, dry, and arrange them in boxes, according to the preceding receipt.

1044.

Pêches au Sec.—*Dried Peaches.*

Peel some fine peaches, and put them into fresh water; then take as many pounds weight of refined sugar as you have of peaches, make a clear sirup with the half of the sugar, and put the peaches into it, boiling them till they are transparent; then split them in halves, and take out the kernels, boiling them again till quite soft; next, drain them on a sieve; then boil the other half of the sugar till nearly candied, take the peaches out of the first sirup and put them into this, letting them remain all night; the next day, put them in a bowl into a stove till they are quite dry; then place them in boxes, with paper between each layer.

1045.

Abricots au Sec.—*Dried Apricots.*

Take the kernels out of some ripe apricots, put the apricots into a sweetmeat pan, with a pound of sugar to each pound of fruit; sprinkle a little of the sugar between each of the apricots,

and throw the rest over them: let them remain in the pan four and twenty hours, turning them three or four times in the sirup; then boil them over a quick fire till they become transparent; take them off, but do not pour off the sirup; when cold, put them on a flat piece of glass, and dry them in a stove, turning them frequently; when quite dry, put them in boxes like the preceding.

1046.

Poires au Sec, Façon de Rheims.—*Dried Pears, as at Rheims.*

Peel some fine pears lengthwise, and cut the stalks short, also scraping them: as you peel each pear, throw it into cold water, and, when all are done, boil them till they are tender; then take them out with a skimmer, throw them into cold water, and drain them; next, put to each half a hundred of pears a pound of sugar in two quarts of water; when the sugar is melted, put in the pears, and leave them to soak two hours; then place them upon small hurdles, and set them in an oven heated as for bread, all night. The next day, dip the pears again into the sirup, and replace them, in the same manner, in the oven; repeat this process four days, and the last time you put the pears into the oven, do not take them out till they are quite dried: they will keep any time you please in a dry place.

1047.

Raisins au Sec.—*Dried Grapes.*

Take some fine muscadine grapes; put them into an oven on hurdles, carefully turning them frequently; when the grapes are quite dry, put them into a deal box hermetically closed, covering them lightly with brown sugar and bay leaves.

BISCUITS.

1048.

Biscuits.—*French Biscuits.*

Take the weight of eight eggs in fine sugar, and of four in flour, and put them separately upon a plate: break eight eggs, and beat up the yolks for half an hour with the sugar and a little green lemon peel; then whip the whites separately, and when they are well frothed, mix them with the yolks and sugar, and stir in the flour lightly and by degrees; have ready some tin or paper moulds, buttered within; put in the biscuit paste, filling the moulds but a little more than half; throw some powdered sugar over them, and set the biscuits in an oven for half an hour; when of a fine gilt colour, and half cold, take them out of the moulds.

1049.

Biscuits à la Liqueurs.—*Biscuits to use with Liqueurs.*

Take the weight of five eggs in sugar, and the same in flour; put the sugar into a pan, with the peel of a green lemon shred fine, some crisped orange flowers shred fine also, and the yolks of five eggs, and beat them together till the sugar is well mixed with the eggs; then stir in the flour, and beat the whole together: next, whip the whites of the eggs till they rise in froth, and mix them with the sugar and flour: have ready some white paper made into the form of little trenches, each about the depth and length of a finger, put two spoonfuls of biscuit into each trench, throw some powdered sugar over, and put them into a mild oven; when done of a good colour, take them out of the papers and put them upon a sieve in a dry place, till you have occasion to use them. These biscuits are excellent dipped in *liqueurs*.

1050.

Biscuits Légers.—*Light Biscuits.*

Take ten eggs, put the yolks of five into a pan, with a few crisped orange flowers and the peel of a green lemon, both shred very fine, adding also three quarters of a pound of fine sugar; beat the whole together till the sugar is dissolved, and well mixed with the eggs; then beat the whites of the ten eggs, and when they are well frothed, mix them with the sugar; stir in lightly and by degrees six ounces of flour, and put the biscuits into buttered moulds, powdering them with fine sugar, and baking them in an oven moderately heated.

1051.

Biscuits de Confiture.—*Sweetmeat Biscuits.*

Pound the peel of a preserved lemon in a mortar, with some dried orange flowers; add two spoonfuls of apricot marmalade, three ounces of fine sugar, and the yolks of four fresh eggs; mix the whole together, and rub it through a sieve with a spoon; then add the whites of the eggs well beat up to a froth. Place the biscuits, in an oblong form, on some white paper; throw a little fine sugar over them, and bake in an oven moderately heated.

1052.

Biscuits de Chocolat.—*Chocolate Biscuits.*

Take six eggs, and put the yolks of four into one pan, and the whites of the whole six into another; add to the yolks an ounce and a half of chocolate, powdered very fine, with six ounces of fine sugar; beat these ingredients well together, and then put in the whites of the eggs whipt to a froth; when they are well mixed, stir in by degrees six ounces of flour, and put the biscuits upon white paper, or in little paper moulds, buttered: throw over them a little fine sugar, and bake in an oven moderately heated.

1053.

Biscuits d'Amandes ou d'Avelines.—*Almond or Filbert Biscuits.*

To make sweet almond or filbert biscuits, take a quarter of a pound of sweet almonds or filberts; peel, and pound them fine in a mortar, sprinkling them, from time to time, with a little fine sugar; then beat them up for a quarter of an hour with an ounce of flour, the yolks of three eggs, and four ounces of fine sugar, adding, afterwards, the whites of four eggs whipt to a froth: have ready some paper moulds made like boxes, and about the length of two fingers square; butter them within, and put in the biscuits, throwing over them equal quantities of flour and powdered sugar: bake in a cool oven, and when the biscuits are done of a good colour, take them out of the papers. Bitter almond biscuits are made in the same manner, with the difference only, that to two ounces of bitter almonds must be added an ounce of sweet almonds.

1054.

Gâteaus de Fleurs d'Orange.—*Orange-Flower Cake.*

Make a mould with a sheet of white paper doubled, and plaited round in the form of a drippingpan, the edge being about the height of two fingers; make this mould the size of the cake you design to make: for a cake of a middling size, put a pound of sugar into a saucepan with a large glass of water, and boil it to the same degree as for pear marmalade; then put in a quarter of a pound of orange-flower leaves, and boil them, stirring quickly with a wooden spoon, till the sugar begins to candy: have ready a little fine sugar beat up with the white of an egg to the consistence of a thick cream; put this into the sugar, stir it in well, and pour the cake, thus finished, into the paper mould, holding the bottom of the saucepan over the cake while it is hot to prevent its sinking. Violet cakes are made in the same manner, with this difference, that to a quarter of a pound of violets, three quarters of a

pound of sugar only will be necessary. Crisped orange-flower cakes are made in the same way, excepting that the flowers must be first dried over the fire with a little powdered sugar, before they are put into the boiled sugar.

1055.

Bread-making with Leaven.

Bread is made in France as in England, except that it is worked up longer, and leaven is used instead of yeast. The leaven is a bit of paste preserved from the last baking, and kept covered with a cloth in the bakehouse till it becomes sour or in a fit state for use, which usually happens in about eight days. When bread is to be made, a piece of leaven is mixed with hot water and a small quantity of flour the over-night; in the morning, more flour and hot water is to be added, covered up, and left for about three hours, till the paste begins to crack; then mix the remaining quantity of flour, and proceed as usual. One pound of leaven will make about twelve pounds of bread. A piece of the paste must be preserved from each making, to come successively into use.

SUNDRY RECEIPTS.

1056.

Kirschen-wasser Economique.—*Cheap Kirschen-wasser.*

Bruise the kernels of some cherries, and throw them, with their shells, into brandy; let them infuse till the season when you can add some apricot kernels, without the shells, still leaving them to infuse two months longer, when you must filter off the infusion, and then distil it, by means of which it becomes as clear as the real *kirschen-wasser* of the Black Forest.

1057.

Punch à la Bourgeoise.—*French Punch.*

Peel three fine lemons as thin as you can; take off the inner white skin, which is useless, and cut the juicy part into thin slices, taking out the seeds. Put these slices and the peeling into boiling water, and boil it up a few times; throw in a large pinch of green tea, and let it infuse for five minutes; strain the whole through a napkin; then add a pint of brandy, and three quarters of a pound of sugar; put the punch upon the fire, and, when nearly boiling, pour it into a bowl, and serve.

1058.

Boisson d'Eté.—*Summer Beverage.*

Take any sort of fruit you like, whether cherries, currants, strawberries, raspberries, or mulberries; to a pound of fruit, put a pint of water, bruising the fruit and mixing it with the water; then strain through a cloth, adding a little sugar, and keeping the beverage in a cool place till you have occasion to use it. It is better if iced before use; in which case, you should add a little more sugar, stirring it incessantly when in the mould, that it may ice quickly. Even when it begins to congeal, you should stir from time to time, till it be quite iced, or the edges will be too much congealed, and the middle not at all.

1059.

Pâte d'Amandes.—*Almond Paste.*

Take a pound of sweet almonds, blanched, and pound them in a mortar, moistening them, from time to time, with a little water, lest they should turn to oil: when well pounded, add half a pound of sugar, pounded also, and mix the whole into a paste, to use when you have occasion. This paste will keep six, and even twelve months. When you use it, take a bit about the size of an egg, mix it with three gills of water, and

strain it through a napkin. Or you may keep the almond paste prepared in the same manner as above, but without sugar.

1060.

Pâte sèche pour la Soupe.—*Dry Paste for Soups.*

Mix a pound of coarse salt with five or six pounds of flour; moisten with a sufficient quantity of water to enable you to knead; roll the paste out into thin pieces, and leave it to dry, being careful it does not get so dry as to break; then cut it into whatsoever forms you please; or, if you wish to imitate Italian paste, get little moulds to make it into the proper form. To imitate rice, form it into that shape with your fingers. Put it in boxes, and set them in a dry place; this paste may be eaten either with soup or macaroni.

1061.

Massepains.—*Marchpane.*

Pound, in a mortar, a pound of sweet almonds, blanched, and, as you beat them, put in the whites of three eggs; then add some apricot marmalade, or any other sweetmeat that is not too liquid, and some candied orange flowers, pounded: when the whole is well mixed, put the paste into a stewpan with some powdered loaf sugar, and dry it over the fire; then put it upon a board, and mix it with sugar till the paste no longer sticks to your hands; then roll it, and form the marchpanes of any shape you please; have ready the whites of six eggs, half beat them, and mix them with some green lemon peel, shred fine; dip the marchpanes into this white of eggs, and afterwards into some powdered sugar, till they have taken as much as they will retain: bake them upon white paper, upon sheets of copper, in an oven moderately heated. To see that the oven is properly heated, put in a piece of the paste upon a card; if the card becomes coloured, it is a sign that the oven is too hot.

1062.

Gauffres.—*Gauffres.*

Take a pound of fresh butter, a pound of fine dry flour, and six or seven eggs; first mix the eggs with the butter in a basin, put a little salt, then sift the flour over the eggs and butter, and add to it a spoonful of yeast. Next, mix with the above a pint of double cream, work it well with your hand, and put the basin on the dresser till dinner time. Grease the gauffre mould* with bacon fat for the first only, as the others will come out easily without any additional grease. When you serve up, sprinkle some fine sugar over them. If you put the sugar earlier, it will make them soft.

1063.

Guignes au Beurre à l'Allemande—*Cherries au Beurre à l'Allemande.*

Take two pounds of black-heart cherries, and pull off the stalks: put into a saucepan a quarter of a pound of butter, and fry in it a large quantity of little pieces of bread, cut in the form of dice. When the bread is well coloured, take it out with a skimmer, and keep it hot, putting the cherries into the same saucepan, with the remaining butter; add a large glass of red wine and some sugar, and let the cherries stew till cooked well through; then take them out with the skimmer, and put them in the dish for table, giving the fried bread one more turn over the fire in the cherry juice, then serving it upon the cherries. This dish should be sent quite hot to table. It is very common in Germany.

1064.

Eau de Groseille.—*Currant Water.*

To three pounds of picked fresh currants, add a pound of raspberries not very ripe. Press the juice quickly and lightly

* A covered iron fryingpan divided into several little squares.

through a fine sieve, and put it into pint bottles, corking them well and securing the corks with packthread. Wrap the bottles round with haybands, and place them thus in a standing position, and close together, in a caldron filled with water as high as their necks, letting the water boil up two or three times; then take the caldron off the fire, letting the bottles remain in the water till cold, when you must place them, buried in sand, in a cellar. Currant juice thus preserved will keep a whole year round.

1065.

Confiture au Miel.—*Preserves with Honey.*

Use the finest clarified honey in the same proportion as ordered for sugar; the preserves will be equally good. To clarify honey, put it into a saucepan, over a stove, and, when it boils, skim well: to know when it is boiled to the proper degree, put in an egg; if it sinks the boiling is imperfect. Take care, as honey is subject to burn, to boil it over a very slow fire, stirring constantly with a wooden spatula.

1066.

Café.—*Coffee.*

Take a coffee-pot containing one quart, and fill it within two inches of the brim with boiling water, adding two ounces of the best coffee; let the water simmer very gently till the coffee is forced up by the boiling, and the cake it had formed begins to be separated by large bubbles; then take the pot off the fire, and, pouring out about half a tea cupful of the coffee, return it in at the top, adding two or three shavings of isinglass. Let the whole stand five minutes to settle, and it will be fit for use.

1067.

To make excellent Coffee.

The coffee-pot should be three parts full of boiling water: the coffee is to be added a spoonful at a time, and well stirred between each; then boil gently, still stirring to prevent the mixture from boiling over as the coffee swells, and to force it into combination with the water; this will be effected in a few minutes, after which, the most gentle boiling must be kept up during an hour. The coffee must then be removed from the fire to settle; one or two spoonfuls of cold water thrown in assists the clarification and precipitates the grounds. In about an hour, or as soon as the liquor has become clear, it is to be poured into another vessel, taking care not to disturb the sediment.

Coffee made in this manner will be of the finest flavour, and may be kept three days in summer, and four or five in winter; when ordered for use, it only requires heating in the coffee-pot, and may be served up at two minutes' notice.

The grounds or sediment which remain will make a second quantity of coffee, by boiling with fresh water for an hour: this is frequently used by servants. As this process requires some time and a little attention, it is frequently the custom for the cook to make it in the evening when the hurried work of the day is over.

1068.

Café à la Crême.—*Coffee à la Créme.*

Make the coffee according to either of the above receipts, and use it with equal parts of *boiling* milk or cream. This is the usual breakfast in France.

A

GLOSSARY

OF VARIOUS TERMS

USED IN FRENCH COOKERY,

WITH

PRACTICAL OBSERVATIONS.

Assiette, plate. In speaking of the smaller *entreés* or *hors-d'œuvre*, the French use the word *assiette* instead of *plat*.

Bain-marie is a flat vessel containing boiling water, meant to hold other saucepans, either for purposes of cookery, or to keep dishes hot. The advantage of preserving the heat of dishes by the *bain-marie*, is, that no change is effected in the flavour of the ingredients. This is much the best way to heat up rich soups, &c.

Barder. To tie with packthread thin slices of bacon on the breast and back of poultry whilst roasting.

Blanc. A mixture of butter, salt, water, and a slice of lemon. Another *blanc* is as follows. Take one pound of beef suet cut into dice, one pound of fat bacon, also cut into dice, half a pound of butter, the juice of a lemon, salt and pepper, one or two onions, a bunch of parsley, a little thyme, a bay leaf, and spice.

Blanch. To put in boiling water for a short time; in some cases, letting the water boil up once or twice.

Blond, veal gravy. In making it, mind it does not burn.

Bouillon Premier. (See *Stock.*)

Bouillon, Broth or *Stock.* Three or four pounds of beef are sufficient for an ample provision of soup and bouilli for a family of from six to eight in number. Indeed, if what remains after dinner is not to be restewed for stock, there ought to be sufficient left to make a pleasant soup for the second day, with the addition of a strong vegetable broth, made from roots in winter, or from dried herbs in summer.

Bouquet, a bunch of parsley and green onions or scallions tied together, to put in ragouts, &c. It is called a *bouquet garni,* when thyme, basil, and bay leaf are added to it.

Braise. To dress a dish *à la braise* you must have a braising-pan, which is a sort of saucepan with the lid fitting close, and bordered, so as to hold hot ashes or charcoal on it. It is usual in France to secure the lid of the pan hermetically with paste, so that the contents may stew without the least evaporation. This mode of cookery excellently preserves the flavour of the viands used. Care must be taken that they are done thoroughly, and well seasoned with carrot, onion, parsley, thyme, bay leaf, and clove. (See Prefatory Remarks.)

Breaded. (See *Pané.*)

Browning, butter and flour coloured over the fire.

Clarification. Any thing clarified requires much seasoning, and is consequently less healthy. If stock has been carefully skimmed, it will not want clarifying.

Consommé, jelly broth or *jelly stock.*

Courses. (See *Services.*)

Cuisinière. The best age for a woman cook is from thirty to forty, there being no domestic employment in which the giddiness of youth is more to be feared, or where the usual faults of old age are more insupportable. The appearance of a cook should announce cleanliness, simplicity, and order:

the first *coup-d'œil* of an experienced mistress of a family will enlighten her on these points, when she is hiring a cook. Dirty looking or concealed hair; a bonnet or neck-handkerchief stained with grease or carelessly adjusted; a gown half pinned or dragging on the ground, with dirty shoes or stockings; these appearances, which are usually accompanied by the display of trumpery trinkets, or gaudy coloured ribands, will at once decide a judicious mistress of a family against hiring an applicant, who evinces, in her personal appearance, qualities totally opposed to those which are most desirable in a cook. Neither is it difficult to judge, on the first interview, of the good sense and mental promptitude of a servant, by the style in which she explains her capability for the required place: if her words, though few, are clear and definite, she is greatly to be preferred to a person who appears bustling and loquacious: much may also be discovered by accurate observation of the eye, complexion, and general countenance. In fine, a cook ought to be middle-aged, cleanly, active, and of sedate and circumspect conduct; in which case a mistress should overlook many foibles in temper, or remediable deficiencies in the culinary art.

Cullis. Meat cullis is a thickened preparation of veal gravy. Vegetable cullis is synonymous with *pureé.*

Dîné. A French dinner is usually composed of seven sorts of eatables: first the soup, second the *bouilli*, third the *hors-d'œuvre*, (by-dishes,) either hot or cold, fourth the *entrées*, (or regular first course dishes,) fifth the roast, sixth the *entremets*, (or relishing dishes,) and seventh the dessert. As to the number of dishes, the following is a genteel dinner for eight or ten persons: one soup, bouilli, two hors d'œuvre, two entrées, one roast, four entremets, consisting, for instance, of two dishes of hot vegetables, a salad, and a dish of creams or cold pastry, and, lastly, a dessert of seven or nine dishes. The following is considered in Paris as a dinner *très confortable* for two or three persons and three servants. A meat and vegetable soup, three pounds of bouilli, two pounds

of other meat for an *entrée*, a fowl, two pigeons, or a dish of game, one dish of *entremets*, composed either of eggs or vegetables, and three dishes of dessert. Such a dinner, including a bottle of good *vin ordinaire* for the parlour, and one of an inferior quality for the servants, bread, &c. will cost in Paris about seventeen francs, the meat being averaged at about sevenpence per pound. On the days that the soup is served up for the second time, it is customary in many French families to have a roast of butcher's meat, as a substitute for the larger quantity of *bouilli*.

Dinner, French. (See *Diné*.)

Entremet. There is no word equivalent to this in the English language. All dishes of vegetables, jellies, pastries, salad, prawns, lobsters, and, in general, every thing that appears in the second course, except the roast, is termed *entremet*.

Entrée. This word has no precise equivalent in English. Any dish of butcher's meat, fowl, game, or fish cooked for the *first* course, is called an *entrée*.

Farce, forcemeat or stuffing; made either of chopped vegetables and eggs, or of different sorts of minced meat, with fine herbs, egg, &c. Eggs *à la farce*, are hard eggs, with stewed sorrel.

Fricandeau. The best part of veal for *fricandeau* is that which is intermixed with fat.

Glace. (See *Glaze*.)

Glaze. To glaze, is to reduce broth or sauce till it adheres to the meat. In stewing glaze till brown, put it over redhot ashes, which will prevent its burning. (See *Blond*.) The browner the glaze becomes, the better; but if burnt, it tastes bitter. Glaze is usually made of remnants of broth, the liquor of *braise*, or of fricandeaux, &c., which are to be reduced over a brisk ash fire. Always warm up *glaze* by means of a *bain-marie*.

Gras. Dishes with meat in them are said to be *en gras*, in opposition to those *en maigre.* (See *Maigre.*)

Gratin, crumbs of bread, butter, yolks of egg, chopped parsley, onions, &c. adhering to the bottom of a dish, when any thing has been dressed in it. (See p. 84.)

Gravy. (See *Jus.*)

Hors d'œuvre. The small dishes (assiettes) served with the *entrées* are so called.

Jus. Mistresses of families will do well to look closely to the precise quantity of meat used for gravy, otherwise cooks will misrepresent the requisite consumption for this purpose. Meat used for gravy ought to be stewed with carrots and onions till it is quite dried of its juices; of course, therefore, it is not fit to eat after this process; for which reason a faithful and clever cook will procure all the gravy she wants from the trimmings of joints, and various odd bits collected in the kitchen.

Liaison. (See Thickening.)

Maigre. Maigre soups and other dishes are prepared without meat, principally for the fast-days of the Roman Catholics.

Marinade, pickle, or, sometimes, pickled meat fried.

Masqué, covered with.

Menu, bill of fare of a fixed dinner.

Noix de Veau. The leg of veal is divided by the French butchers into three distinct fleshy parts, besides the middle bone; the larger part, to which is attached the udder, is what is called *la noix;* the flat white part under it, *sous noix;* and the side part, *contre noix.* For these three parts the English have no name by which the French appellations may be rendered.

Pané. Cutlets, fish, &c. are usually breaded thus: break two eggs, beating up the yolks and whites with a little salt; dip the cutlets into this omelet, and then into crumbs of bread, repeating the same process, if requisite.

Parures, trimmings.

Piquante, sharp.

Poëlé. This is almost the same operation as braising; the only difference is, that what is *poëlé*, must be underdone, whereas a *braise* must be done through.

Poivrade. Sauces so named have pepper for their principal ingredient.

Pot au feu. The usual meat and vegetable family soup is often so called by the French. (See *Bouillon.*)

Potage, soup.

Purée, any vegetable boiled and rubbed through a sieve or tammy. The *purées* intended for soups are not to be so thick as those for sauces. The most usual *purées* are of carrots, turnips, celery, white beans, red beans, lentils, green peas, and of the cress, which is various vegetables mixed together.

Reduced, boiled down till reduced. For this process a quick fire is generally preferred.

Relevé, a remove.

Roux. This word has no equivalent in English. It is an indispensable article in French cookery, serving to thicken sauces. It will keep many weeks.

Salmi, a sort of hash, with wine in the sauce.

Sauces. Too much attention cannot be paid in the preparation of the sauces for occasional use; as by having good ones an agreeable dinner can be served at a very short notice. If sauces, when making, are kept too long on the fire, they lose their proper taste, and become acrid or rancid. Take care the sauces are not too thick, or they cannot be properly

skimmed. Good *velouté* is the foundation of most white sauces; and remember that acids usually impair the flavour of white sauces.

Sauté, fried lightly on a stove.

Services. A genteel French dinner usually consists of three courses. In the first course, the dishes ought to be mild and little spiced; in the second course, they should be more delicate, and higher seasoned; and in the third course, (or dessert,) the sweet dishes should appear.

Singer, to put flour in a stewpan, by means of the dredging-box.

Skimming. The smallest drop of fat or grease in soups is insufferable, and is a proof of bad cookery. Be careful to skim off the black scum from a soup as it rises, and pour a little cold water into the soup occasionally, to raise up the white scum. (See *Stock* and *Clarification.*)

Sorrel. In dressing sorrel, you should always put some lettuce or spinage with it, to correct its acidity; you should likewise add a very little sugar.

Stock. It is on *good stock*, or *first broth*, that you must depend for good French cookery. For instance, if the skimming of the stock has not been carefully performed, it is never clear, and should you, in consequence, be obliged to clarify it, it loses its goodness and savour, and requires additional seasoning. From the stock-pot or pot au feu is made the soup, white and brown sauces, &c. for the same day's dinner, a reserve of stock being put by for the two or three succeeding days, or longer, according to the season. (See Prefatory Remarks.) In making stock, keep the pot always full, in order that the broth may not be too high in colour. You must also be careful that the stock-pot does not remain too long on the fire, or the broth will become too brown, and acquire an acrid flavour. Stock is more savoury and mellow when the meat it was made from has not been overdone. It should be strained through a cloth or silken sieve when wanted for use. When made expressly for kitchen use, and not in the first place for soup, you should

put in fewer vegetables, as a strong flavour of them does not accord well with all the made-dishes in the composition of which stock is required. If you set a stock-pot on towards the evening, the broth should be skimmed well and strained the same night, or it will turn sour.

Thickening, yolks of eggs, called by the French *liaison.*

Velouté, a sauce which forms the foundation of most white sauces.

Vermicelli. Always blanch *vermicelli* to take off the taste of dust before you use it for soups, &c. When you put it in soup, it must be boiling, or the vermicelli will stick together.

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782 ——— *frits*
783 ——— *ibid.*
784 ——— *culs d', confites*
785 ——— *à la Lyonnaise*
786 ——— *à la Provençale*
787 ——— *à la barigoulle*
788 ——— *ibid.*
789 ——— *au verjus*
790 ——— *pâte à frire les*
781 Artichokes
766 ——— Jerusalem
782 ——— fried
783 ——— ibid.
784 ——— preserved bottoms
785 ——— à la Lyonnaise
786 ——— à la Provençale
787 ——— à la barigoulle

No. of Receipt.
788 Artichokes à la barigoulle
789 ——— au verjus
790 ——— paste to fry, and other vegetables
776 Asparagus
777 ——— ragout of
778 ——— soup
779 ——— en petits pois
780 ——— ibid.
776 *Asperges*
468 ——— *pigeons aux, en petits pois*
777 ——— *en ragoût*
778 ——— *en potage*
779 ——— *en petits pois*
780 ——— *ibid.*
1053 *Avelines, biscuits d'*

60 *Bachique, sauce*
875 ——— *crême*
800 *Bagnolet, œufs à la*
596 *Barbeau*
596 Barbel
527 *Barbue*
707 *Barigoulle, pommes de terre à la*
787 ——— *artichauts à la*
788 ——— *ibid.*
457 Basil, pigeons with
457 *Basilic, pigeons au*
644 Beans, French
645 ——— ibid.
646 ——— ibid.
647 ——— ——— with black butter
648 ——— ——— à la maître d'hôtel
649 ——— ——— salad of
650 ——— ——— preserved
651 ——— ——— dried, à la Provençale
652 ——— white kidney
653 ——— ibid.
654 ——— ——— à la bourgeoise
655 ——— ——— with gravy
656 ——— ——— salad of
657 ——— red kidney stewed
658 ——— ibid.
659 ——— ibid.
660 ——— ibid.
661 ——— à la Macédoine

No. of Receipt.
49 Beans, purée of kidney
443 *Béarnoise, canard à la*
502 *Bécasses et bécassines*
503 ——— *farcies*
504 *Bécasse, salmis de*
519 Beccaficos
519 *Becfigues*
56 *Béchamel, sauce à la*
912 ——— *vol au vent à la*
55 ——— *sauce à la*
292 ——— *filets d'agneau à la*
392 ——— *poularde à la*
393 ——— *ibid.*
111 Beef, rump of
112 —— boiled
113 —— rump of, à la braise
114 —— ——— à la cardinale
115 —— ——— à l'Anglaise
116 —— à la mode
117 —— ibid.
118 —— ——— à l'Italienne
119 —— baked
120 —— entre-côte of
121 —— short rib of, en papillotte
122 —— palates à la Lyonnaise
123 —— ——— à la ménagère
124 —— ——— en blanquette
125 —— palate croquettes
126 —— marinade of, palates
127 —— palate en allumettes
136 —— roast fillet of
137 —— roasted and larded fillet of
138 —— fillets of, with endive
139 —— fillet of, with love apple sauce
147 —— hashed
149 —— tendons à l'Allemande
151 —— sirloin of
140 Beefsteak, fillet of
141 ——— with potatoes
142 ——— with anchovy butter
143 ——— fillet of, with fine herbs
764 Beet, preserved
738 Beet-root
477 *Beignets de pigeon*
894 ——— *de pain*
560 ——— *de morue*
600 ——— *de moules*

No. of Receipt.
877 *Beignets à la crême*
878 ——— *ibid.*
879 ——— *soufflés*
880 ——— *ibid.*
881 ——— *de brioche*
882 ——— *de pomme*
883 ——— *ibid.*
884 ——— *ibid.*
885 ——— *de pêche*
886 ——— *d'orange*
887 ——— *ibid.*
888 ——— *de blanc-manger*
889 ——— *de feuilles de vigne*
892 ——— *de pâte*
893 ——— *mignons*
738 *Betterave*
1063 *Beurre, guignes au*
64 ——— *d'ail*
680 ——— *blanc, choux-fleurs au*
568 ——— ——— *raie au*
63 ——— *d'anchois*
142 ——— ——— *bifteck au*
65 ——— *noir*
181 ——— ——— *cervelles de veau au*
555 ——— ——— *morue au*
556 ——— ——— *ibid.*
564 ——— ——— *raie au*
576 ——— ——— *maquereau*
647 ——— ——— *haricots verts au*
710 ——— ——— *pommes de terre au*
1057 Beverage, summer
140 *Bifteck de filet de bœuf*
143 ——— ——— *aux fines herbes*
141 ——— *aux pommes de terre*
142 ——— *au beurre d'anchois*
442 *Bigarade, canard à la*
423 *Bigarrure, lapereau en*
1048 *Biscuits Français*
1049 ——— *à la liqueurs* (to use with liqueurs)
1050 ——— *légers* (light)
1051 ——— *de confitures* (sweet-meat)
1052 ——— *de chocolat*
1053 ——— *d'amandes ou d'avelines* (almond or filbert)
312 Black puddings

No. of Receipt.

513 Blackbird
888 *Blanc-manger, beignets de*
870 *Blanche, crême, au naturel*
74 ——— *sauce*
75 ——— *ibid.*
76 ——— —— *aux câpres et anchois*
77 ——— —— *ordinaire*
523 ——— *turbot à la sauce*
524 ——— *ibid.*
525 ——— *ibid.*
563 ——— *raie à la sauce*
586 ——— *hareng frais à la sauce*
689 ——— *pommes de terre à la sauce*
606 ——— *brochet à la sauce*
728 ——— *carottes à la sauce*
124 *Blanquette de palais de bœuf*
173 ——— *de veau*
174 ——— *ibid.*
291 ——— *de filets d'agneau*
319 ——— *de cochon de lait*
532 *Bleu, saumon au*
53 *Blond de veau*
54 *Ibid.*
314 Blood, hog's, &c. not in puddings
483 Boar, wild
111 *Bœuf, culotte de*
113 ——— ——— *à la braise*
114 ——— ——— *à la cardinale*
115 ——— ——— *à l'Anglaise*
116 ——— *à la mode*
117 ——— *ibid.*
118 ——— ——— *à l'Italienne*
119 ——— *au four*
120 ——— *entre-côte de*
121 ——— *charbonnée de, en papillotte*
122 ——— *palais de, à la Lyonnaise*
123 ——— ——— *à la ménagère*
124 ——— ——— *en blanquette*
125 ——— ——— *en croquettes*
126 ——— ——— *mariné*
127 ——— ——— *allumettes*
152 ——— *gras-double, en fricassée*
151 ——— *aloyau*
150 ——— *saucissons de*
149 ——— *tendons de, à l'Allemande*

No. of Receipt.

148 *Bœuf, cœur de, à la poivrade*
128 ——— *langue de, aux fines herbes*
129 ——— ——— *en bresolles*
130 ——— ——— *à l'écarlate*
131 ——— ——— *aux cornichons*
132 ——— ——— *à la persillade*
133 ——— ——— *en gratin*
134 ——— *cervelles de, en matelotte*
135 ——— ——— *marinés*
136 ——— *filet de, à la broche*
137 ——— ——— *piqué à la broche*
138 ——— ——— *à la chicorée*
139 ——— ——— *à la sauce tomate*
140 ——— *Bifteck de filet de*
143 ——— ——— ——— *aux fines herbes*
141 ——— ——— *aux pommes de terre*
142 ——— ——— *au beurre d'anchois*
144 ——— *rognons de, à la bourgeoise*
145 ——— ——— *au vin blanc*
146 ——— ——— *à la Parisienne*
147 ——— *hachis de*
902 ——— *tourte de langue de*
1057 *Boisson d'été*
315 Bologna sausages
247 *Bonne femme, hachis de mouton à la*
12 ——— *potage à la*
312 *Boudin de cochon*
313 ——— *blanc à la bourgeoise*
480 ——— *à la reine*
112 *Bouilli*
1 *Bouillon, premier*
2 *Ibid.*
695 *Boulettes, pommes de terre en*
371 *Bourdois, fricassée de poulet à la*
84 *Bourgeoise, sauce*
144 ——— *rognons de bœuf à la*
158 ——— *tête de veau à la*
184 ——— *foie de veau à la*
185 ——— *ibid.*
186 ——— *ibid.*
200 ——— *ragoût de veau à la*
213 ——— *hachis de mouton à la*

No. of Receipt.
224 *Bourgeoise, carré de mouton à la*
298 ——— *issues d'agneau à la*
313 ——— *boudin blanc à la*
337 ——— *abattis de dindon à la*
342 ——— *dindon à la*
409 ——— *lapin à la*
382 ——— *poularde à la*
441 ——— *canard à la*
454 ——— *pigeons à la*
461 ——— *côtelettes de pigeons, à la*
490 ——— *pâté de lièvre à la*
536 ——— *esturgeon à la*
587 ——— *hareng frais à la*
638 ——— *petits pois à la*
654 ——— *haricots blancs à la*
668 ——— *choux à la*
820 ——— *œufs à la*
1057 ——— *punch à la*
979 ——— *gelée de groseilles à la*
134 Brains, beef, en matelotte
135 ——— marinade of beef
269 ——— sheep's, with small onions
552 *Brandade de morue*
113 *Braise, bœuf à la*
166 ——— *poitrine de veau à la*
188 ——— *foie de veau à la*
248 ——— *poitrine de mouton à la*
257 ——— *langues de mouton à la*
451 ——— *pigeons à la*
541 ——— *esturgeon à la*
129 *Bresolles, langue de bœuf en*
930 *Brioche*
931 *Ibid.*
881 *Brioche, beignets de*
930 ——— *gâteau de*
931 ——— *ibid.*
136 *Broche, filet de bœuf à la*
137 ——— ——— *piqué à la*
187 ——— *foie de veau à la*
256 ——— *langues de mouton à la*
322 ——— *hachis de toutes sortes de viande à la*

No. of Receipt.
484 *Broche, lièvre à la*
485 ——— ——— *mariné à la*
486 ——— *derrière de lièvre à la*
539 ——— *esturgeon à la*
270 *Brochette, rognons de mouton à la*
605 *Brochet*
606 ——— *à la sauce blanche*
607 ——— *à l'étuvée*
608 ——— *en salade*
609 ——— *petit, à l'Allemande*
2 Broth
3 ——— jelly
435 *Bruxelles, canard à la*
63 Butter, anchovy
64 ——— garlic
65 ——— black
795 *Bruillés, œufs*
796 ——— *ibid.*

666 Cabbages
667 ——— à la bourgeoise
668 ——— ibid.
670 ——— à la crême
671 ——— à la Flamande
672 ——— salad of Savoy
673 ——— à l'Allemande
674 ——— en surprise
675 ——— ragout of
676 ——— ibid.
677 ——— stuffed
544 *Cabillaud*
545 *Ibid.*
1065 *Café à la Française*
1066 ——— *ibid.*
1067 ——— *à la crême*
852 ——— *crême au*
853 ——— *ibid.*
854 ——— *ibid.*
855 ——— *ibid.*
505 *Cailles*
506 ——— *grillées*
507 ——— *au laurier*
508 ——— *étuvée de*
509 ——— *aux choux*
510 ——— *au gratin*
349 *Caisse, poulet grillé en*
350 ——— *ibid.*
411 ——— *lapin en*
534 ——— *saumon en*

No. of Receipt.
582 *Caisse, harengs sorés en*
749 ——— *champignons en*
914 Cake, bacon
915 —— meat
923 —— almond
924 —— ibid.
925 —— rice
926 —— en losange
927 —— savoury
928 —— cream
929 —— à la royale
930 —— brioche
931 —— ibid.
1054 —— orange-flower
793 Calalou, French
793 *Calalou Français*
178 Calf's Brains en matelotte
179 ——— ibid.
180 ——— en marinade
181 ——— with black butter
182 ——— fried
183 ——— liver à la marinière
184 ——— à la bourgeoise
185 ——— ibid.
186 ——— ibid.
187 ——— roasted
188 ——— à la braise
195 ——— ears
196 ——— à l'Italienne
197 ——— feet fried
198 ——— various ways
199 ——— à la Sainte Ménéhould
154 ——— head au naturel
155 ——— ——— ibid.
156 ——— ——— à la vinaigrette
157 ——— ——— marinade of
158 ——— ——— à la bourgeoise
159 ——— ——— à la Sainte Ménéhould
194 ——— tongues with sharp sauce
433 *Canard en hochepot*
434 ——— *rôti*
435 ——— *à la Bruxelles*
436 ——— *aux navets*
437 ——— *ibid.*
438 ——— *ibid.*
439 ——— *ibid.*

No. of Receipt.
440 *Canard à l'Italienne*
441 ——— *à la bourgeoise*
442 ——— *poëlé à la bigarade*
443 ——— *à la béarnoise*
444 ——— *à la purée verte*
445 ——— *à la purée*
446 ——— *en globe*
447 ——— *en daube*
448 ——— *aux olives*
449 ——— *au père Douillet*
450 *Caneton aux petits pois*
499 *Canards sauvages*
261 *Canelons, langues de mouton en*
394 ——— *poularde en*
385 *Capilotade à l'Italienne*
1007 *Capillaire*
399 Capon au gros sel
400 —— roasted
401 —— with rice
402 —— ibid.
403 —— ibid.
615 *Câpres, carpe grillée sauce aux*
554 ——— *et anchois, morue aux*
713 ——— *pommes de terre aux*
861 *Caramel, crême au*
727 *Carottes*
728 ——— *à la sauce blanche*
729 ——— *à la Flamande*
730 ——— *en ragoût*
610 Carp
611 —— with wine
612 —— stewed
613 —— ibid.
614 —— en matelotte
615 —— broiled, and caper sauce
616 —— fried
617 —— à la Provençale
610 *Carpe*
611 —— *au vin*
612 —— *à l'étuvée*
613 —— *ibid.*
614 —— *en matelotte*
615 —— *grillée aux câpres*
616 —— *frite*
617 —— *à la Provençale*
570 *Carrelets*
727 Carrots
728 ——— with white sauce
729 ——— à la Flamande

No. of Receipt.
730 Carrots, ragout of
323 *Casserolle*
678 Cauliflowers
679 ——— with gravy
680 ——— with white butter
681 ——— bread
682 ——— fried
683 ——— salad
684 ——— with Parmesan cheese
763 *Céleri*
868 —— *crême de*
763 Celery
764 *Cerfeuil conservé*
949 *Cerises, compote de*
975 ——— *marmelade de*
985 ——— *gelée de*
991 ——— *confiture de*
998 ——— *sirop de*
1012 ——— *ratafia de*
1013 ——— *à l'eau de vie*
1033 ——— *vin de*
1037 ——— *au sec*
315 *Cervelas*
134 *Cervelles de bœuf en matelotte*
135 ——— ——— *mariné*
178 ——— *de veau en matelotte*
179 ——— *ibid.*
180 ——— *de veau en marinade*
181 ——— ——— *au beurre noir*
182 ——— ——— *frites*
269 ——— *de mouton aux petits oignons*
745 *Champignons*
714 ——— *pommes de terre aux*
746 ——— *croûte aux*
747 ——— *ibid.*
748 ——— *ibid.*
749 ——— *en caisse*
750 ——— *en ragoût*
751 ——— *sur le gril*
752 ——— *en fricassée de poulet*
399 *Chapon au gros sel*
400 ——— *rôti*
401 ——— *au riz*
402 ——— *ibid.*
403 ——— *ibid.*

No. of Receipt.
620 *Chapelure, filets de truite à la*
919 *Charlotte de pommes*
919 Charlotte of Apples
920 ——— ibid.
921 ——— ibid.
844 Cheese, cream
845 ——— en neige
849 ——— fondue of
949 Cherries, compote of
975 ——— marmalade of
991 ——— preserved
1012 ——— ratafia of
1013 ——— in brandy
1037 ——— dried
1063 ——— au beurre à l'Allemande
764 Chervil, preserved
791 Chestnuts, ragout of
965 ——— compote of
238 *Chevreuil, filets de mouton en*
346 Chicken, roast, side dish
347 ——— ——— ibid.
348 ——— à la poële
349 ——— broiled in paper
350 ——— ibid.
351 ——— en matelotte
352 ——— with eels en matelotte
353 ——— stuffed
354 ——— à la Tartare
355 ——— ibid.
356 ——— with tarragon
357 ——— à la jardinière
358 ——— with peas
359 ——— en hatelettes
360 ——— à la Ste. Ménéhould
361 ——— à la parole
362 ——— à la gibelotte
363 ——— fried
364 ——— ibid.
365 ——— ibid.
366 ——— aux croûtons
368 ——— fricasseed
369 ——— ibid.
370 ——— ibid.
371 ——— à la bourdois
372 ——— with artichok
771 *Chicorée*
772 ——— *blanche*
138 ——— *filet de bœuf*

No. of Receipt.
384 Chipoulate
311 *Chitterlings*
856 *Chocolat, crême au*
857 ——— *ibid.*
858 ——— *ibid.*
1052 ——— *biscuits de*
215 Chops, mutton
216 ——— ibid.
217 ——— ibid.
218 ——— ——— à la soubise
307 ——— pork, en ragoût
308 ——— pork, broiled
666 *Choux*
6 ——— *potage aux*
7 ——— ——— *à la Provençale*
10 ——— ——— *à l'Allemande*
379 ——— *poularde aux, et saucisses*
495 ——— *perdrix aux*
667 ——— *à la bourgeoise*
668 ——— *ibid.*
669 ——— *croûte*
509 ——— *cailles aux*
670 ——— *à la crême*
671 ——— *à la Flamande*
672 ——— *de Milan en salade*
673 ——— *à l'Allemande*
674 ——— *en surprise*
675 ——— *en ragoût*
676 ——— *ibid.*
677 ——— *farcis*
678 *Choux-fleurs*
207 ——— ——— *gigot aux*
208 ——— ——— *et Parmesan, gigot aux*
679 ——— ——— *au jus*
680 ——— ——— *au beurre blanc*
681 ——— ——— *en pain*
682 ——— ——— *frits*
683 ——— ——— *en salade*
684 ——— ——— *au Parmesan*
306 *Cingarat, jambon en*
862 *Citron, crême au*
961 ——— *compote de*
1005 ——— *sirop de*
759 *Citronille*
38 ——— *potage à la*
488 *Civet de lièvre*

No. of Receipt.
489 *Civet de filets de lièvre*
302 *Cochon, grosse pièce de*
303 ——— *poitrine, échinée, et carré de*
304 ——— *échinée de*
309 ——— *petit salé de*
312 ——— *boudin de*
314 ——— *sang de*
316 ——— *rognons de, au vin de Champagne*
317 ——— *pieds de, à la Ste. Ménéhould*
318 ——— *de lait rôti*
319 ——— ——— *en blanquette*
320 ——— ——— *en galantine*
321 ——— ——— *farci*
544 Codfish
545 Ibid.
546 ——— salt
547 ——— ——— au blanc
548 ——— ——— à la maître d'hôtel
549 ——— ——— ibid.
550 ——— ——— with potatoes
551 ——— ——— à la crême
552 ——— ——— brandade of
553 ——— ——— pie
554 ——— ——— with capers and anchovies
555 ——— ——— with black butter
556 ——— ——— ibid.
557 ——— ——— en stinquerque
558 ——— ——— à la Provençale
559 ——— ——— marinated and fried
560 ——— ——— fritters of
148 *Cœur de bœuf à la poivrade*
1065 Coffee
1066 Ibid.
1067 ——— à la crême
962 *Coings, compote de*
972 ——— *marmelade de*
1002 ——— *sirop de*
1018 ——— *ratafia de*
455 *Compote, pigeons en*
456 ——— *ibid.*
941 ——— *de pommes à la Portugaise*
942 ——— ——— *ibid.*
943 ——— ——— *farcies*

No. of Receipt.
944 *Compote de poires*
945 ——— *ibid.*
946 ——— *poires grillées*
947 ——— *poires à la bonne femme*
948 ——— *verjus*
949 ——— *cerises*
950 ——— *fraises*
951 ——— *groseilles*
952 ——— *framboises*
953 ——— *d'abricots*
954 ——— *ibid.*
955 ——— ——— *verts*
956 ——— *de pêches*
957 ——— ——— *à la Portugaise*
958 ——— *tranches de pêches*
959 ——— *prunes*
960 ——— ——— *à la bonne femme*
961 ——— *citrons ou d'oranges*
962 ——— *coings*
963 ——— *raisins*
964 ——— *d'oranges crues*
965 ——— *de marrons*
109 *Concombres à pain rôti*
739 *Ibid.*
740 ——— *en salade*
741 ——— *à la crême*
284 ——— *pieds de mouton aux*
285 ——— *pieds de mouton aux, en fricassée de poulets*
831 *Confitures, omelette aux*
916 ——— *tourtes de*
986 ——— *d'abricots*
987 ——— *de prunes*
988 ——— ——— *à la bonne ménagère*
989 ——— *gelée de groseilles*
990 ——— *framboises*
991 ——— *cerises*
992 ——— *verjus*
993 ——— *ibid.*
994 ——— *d'amandes vertes*
994 ——— *abricots verts*
995 ——— *Macédoine de*
1065 ——— *au miel*
1051 ——— *biscuits de*
431 *Conservées, oies*

No. of Receipt.
650 *Conservées, haricots verts*
784 ——— *culs d'artichaut*
794 ——— *œufs*
3 *Consommé*
4 *Ibid.*
222 *Conti, carré de mouton à la*
742 *Cornichons*
743 ——— *manière de les confire*
744 ——— *ibid.*
73 ——— *sauce aux*
131 ——— *langue de bœuf aux*
206 ——— *gigot aux*
172 *Côtelettes de veau à la Lyonnaise*
461 ——— *de pigeons à la bourgeoise*
168 ——— *de veau au petit lard*
169 ——— ——— *frites*
215 ——— *de mouton*
216 ——— *ibid.*
217 ——— *ibid.*
218 ——— ——— *à la soubise*
307 ——— *de porc en ragoût*
308 ——— ——— *grillées*
170 ——— ——— *en papillottes*
171 ——— ——— *panées et grillées*
230 ——— *de mouton à la poële*
231 ——— ——— *lardées*
232 ——— ——— *au gratin*
233 ——— ——— *à la marinière*
234 ——— ——— *en robe de chambre*
235 ——— ——— *aux légumes*
52 *Coulis*
102 ——— *maigre*
103 ——— *consommé*
167 ——— *poitrine de veau au*
664 ——— *de lentilles*
469 *Court-bouillon, pigeon au*
391 ——— *poularde au*
619 ——— *truite au*
636 ——— *pour tous les poissons d'eau douce*
636 Court-bouillon for all sorts of fresh-water fish
597 *Crabes*

No. of Receipt.
597 Crabs
460 *Crapaudine, pigeons à la*
631 Crawfish
632 ——— ragout of
633 ——— à la poulette
851 Cream, Italian
852 ——— coffee
853 ——— ibid.
854 ——— ibid.
855 ——— ibid,
856 ——— chocolate
857 ——— ibid.
858 ——— ibid.
859 ——— fried
860 ——— ibid.
861 ——— au caramel
862 ——— perfumed
863 ——— vanilla
864 ——— à la fleur d'orange
865 ——— strawberry
866 ——— raspberry
867 ——— whipt strawberry or raspberry
868 ——— tea, tarragon, celery, or parsley
869 ——— à la frangipane
870 ——— white, au naturel
871 ——— glazed
872 ——— whipt
873 ——— sabaïone à l'Italienne
874 ——— light
875 ——— bacchic
876 ——— pineapple
90 *Crême, sauce à la*
341 ——— *cuisses de dindon à la*
395 ——— *poularde à la*
551 ——— *morue à la*
670 ——— *choux à la*
715 ——— *pommes de terre à la*
741 ——— *concombres à la*
732 ——— *racines à la*
809 ——— *œufs à la*
844 ——— *fromage à la*
851 ——— *à l'Italienne*
852 ——— *au café*
853 ——— *ibid.*
854 ——— *ibid.*
855 ——— *ibid.*
856 ——— *au chocolat*
857 ——— *ibid.*

No. of Receipt.
858 *Crême au chocolat*
859 ——— *frite*
860 ——— *ibid.*
861 ——— *au caramel*
862 ——— *à la vanille, à la fleur d'orange, au citron, &c.*
863 ——— *à la vanille*
864 ——— *à la fleur d'orange*
865 ——— *aux fraises*
866 ——— *aux framboises*
867 ——— *de fraises ou de framboises fouettées*
868 ——— *d'estragon*
868 ——— *de céleri*
868 ——— *de persil*
868 ——— *de thé*
869 ——— *à la frangipane*
870 ——— *blanche au naturel*
871 ——— *glacée*
872 ——— *fouettée*
873 ——— *sabaïone à l'Italienne*
874 ——— *légère*
875 ——— *bachique*
876 ——— *à l'ananas*
877 ——— *beignets à la*
878 ——— *ibid.*
928 ——— *gâteau à la*
840 *Créole, riz à la*
890 *Crêpes*
891 ——— *roulées à la crême*
933 *Croquantes*
933 Croquants
937 *Croquettes*
481 ——— *de volaille*
125 ——— *de palais de bœuf*
396 *Croustade, poularde en*
366 *Croûtons, poulet aux*
746 ——— *aux champignons*
747 ——— *ibid.*
748 ——— *ibid.*
837 ——— *omelette aux*
739 Cucumbers
740 ——— salad
741 ——— with cream
52 Cullis
102 ——— maigre
103 ——— meat
951 Currants, compote of
1064 Currant water
386 Curry

No. of Receipt.
266 *Cuisinière, langues de mouton à la*
390 ——— *poularde à la*
168 Cutlets, veal, with streaked bacon
169 ——— fried veal
170 ——— veal, en papillottes
171 ——— —— breaded and broiled
172 ——— —— à la Lyonnaise

526 Dab
570 Ibid.
1042 Damsons, dried
932 *Darioles*
932 Dariols
336 *Daube, dindon en*
429 ——— *oie à la*
447 ——— *canard en*
478 *Dauphine, pigeons à la*
334 *Dinde ou dindon aux truffes*
342 ——— *à la bourgeoise*
336 ——— *en daube*
338 ——— *abattis de, en fricassée*
340 ——— ——— *ou de oie fricassée*
339 ——— *dans son jus*
337 ——— *abattis de, à la bourgeoise*
343 ——— *en galantine*
344 ——— *à l'escalope*
345 ——— *en pain*
341 ——— *cuisses de, à la crême*
333 *Dindonneau*
335 ——— *aux truffes*
519 *Dotterel*
449 *Douillet, canard au père*
376 *Duchesse, poularde à la*
711 ——— *pommes de terre à la*
805 ——— *œufs à la*
433 Duck in hochepot
434 —— roast
435 —— à la Bruxelles
436 —— with turnips
437 —— ibid.
438 —— ibid.
439 —— ibid.
440 —— à l'Italienne
441 —— à la bourgeoise

No. of Receipt.
442 Duck à la bigarade
443 —— à la béarnoise
444 —— à la purée verte
445 —— à la purée
446 —— en globe
447 —— en daube
448 —— with olives
449 —— au père Douillet
450 Duckling with peas
499 Ducks, wild

195 Ears, calves'
196 —— —— à l'Italienne
296 —— lambs', with sorrel
1009 *Eau de vie, abricots à l'*
1011 —— —— *pêches à l'*
1013 —— —— *cerises à l'*
1014 —— —— *poires à l'*
1064 —— *de groseille*
130 *Ecarlate, langue de bœuf à l'*
631 *Ecrevisses*
632 ——— *ragoût d'*
633 ——— *à la poulette*
794 Eggs, preserved
795 —— beat up
796 —— ibid.
797 —— fried
798 —— ibid.
799 —— ibid.
800 —— à la bagnolet
801 —— with milk
802 —— au miroir
803 —— ibid.
804 —— with asparagus
805 —— à la duchesse
806 —— à la farce
807 —— à la tripe
808 —— au gratin
809 —— with cream
810 —— en timbales
811 —— and bacon
812 —— en peau d'Espagne
813 —— aux fines herbes
814 —— with peas
815 —— sliced
816 —— with cheese
817 —— ibid.
818 —— with macaroons
819 —— à la Provençale
820 —— à la bourgeoise

No. of Receipt.
821 Eggs boiled
822 —— à la neige
823 —— ibid.
824 —— poached, with gravy
825 —— à la jardinière
826 —— à l'eau
214 *Eminicé de mouton*
771 Endive
772 —— white
573 *Eperlans*
773 *Epinards*
774 *Ibid.*
775 *Ibid.*
107 —— *au pain rôti*
984 *Epine-vinette, gelée d'*
344 *Escalope, dindon à l'*
602 —— *de huîtres*
812 *Espagne, œufs en peau d'*
78 *Espagnole, sauce à l'*
415 —— *lapereau à l'*
356 *Estragon, poulet à l'*
868 —— *crême d'*
535 *Esturgeon*
536 —— *à la bourgeoise*
537 —— *à la marinade*
538 —— *ibid.*
539 —— *à la broche*
540 —— *au four*
541 —— *à la braise*
542 —— *en matelotte*
204 *Etouffade, gigot à l'*
496 —— *perdrix à l'*
463 *Etuvée, pigeons à l'*
508 —— *de cailles*
612 —— *carpe à l'*
613 —— *ibid.*
607 —— *brochet à l'*
635 —— *goujons à l'*
626 —— *tanche à l'*
706 —— *pommes de terre à l'*
657 —— *haricots rouges à l'*
736 —— *oignons à l'*

493 *Faisan rôti*
329 *Farce et godiveau*
901 —— *tourte de*
806 —— *œufs à la*
331 —— *ragoût de*
709 —— *de pommes de terre*
162 *Farcie, poitrine de veau*

No. of Receipt.
163 *Farcie, poitrine de veau*
279 *Farcis, pieds de mouton*
321 —— *cochon de lait*
353 —— *poulet*
503 —— *bécasses*
503 —— *bécassines*
677 —— *choux*
769 —— *laitues*
943 —— *compote de pommes*
317 Feet, pigs' à la Ste. Ménéhould
197 —— calves', fried
198 —— —— various ways
199 —— —— à la Ste. Ménéhould
301 —— lambs', en gratin
934 *Feuillantines*
908 *Feuilletage*
909 *Ibid.*
910 *Ibid.*
658 *Fèves*
659 *Ibid.*
660 *Ibid.*
661 —— *à la Macédoine*
1053 Filbert biscuits
236 *Filets de mouton grillés aux pommes de terre*
237 —— —— *en marinade*
238 —— —— *en chevreuil*
291 —— *d'agneau en blanquette*
292 —— *à la béchamel*
293 —— *de ferme*
398 —— *poularde*
425 —— *lapereau aux concombres*
189 —— *veau à la Provençale*
620 —— *truite à la chapelure*
815 —— *œufs en*
128 *Fines herbes, langue de bœuf aux*
143 —— *bifteck aux*
193 —— *ris de veau aux*
571 Fish, flat, au gratin
636 —— court-bouillon for all sorts of fresh-water
260 *Flamande, langues de mouton à la*
671 —— *choux à la*

No. of Receipt.
729 *Flamande, pommes de terre à la*
722 ——— *carottes à la*
864 *Fleur d'orange, crême à la*
976 ——— ——— *marmelade de*
1019 ——— ——— *ratafia de*
1020 ——— ——— *ibid.*
570 Flounders
183 *Foie de veau à la marinière*
184 ——— *à la bourgeoise*
185 ——— *ibid.*
186 ——— *ibid.*
187 ——— *à la broche*
188 ——— *à la braise*
330 ——— *ragoût de*
849 *Fondue au fromage*
329 Forcemeat and stuffing
324 ——— rissoles of
331 ——— ragout of
119 *Four, bœuf au*
242 ——— *épaule de mouton au*
540 ——— *esturgeon au*
367 Fowl, fried, à l'Indienne
950 *Fraises, compote de*
865 ——— *crême aux*
974 ——— *marmelade de*
866 *Framboises, crême aux*
952 ——— *compote de*
990 ——— *confiture de*
1021 ——— *ratafia de*
1022 ——— *ibid.*
639 *Française, petits pois à la*
640 ——— *ibid.*
793 ——— *calalou*
869 *Frangipane, crême à la*
1056 French punch
793 ——— calalou
175 *Fricandeau de veau*
176 *Ibid.*
177 *Ibid.*
472 ——— *pigeons*
338 *Fricassée, abattis de dindon en*
752 ——— *de champignons*
152 ——— *de gras-double*
368 ——— *de poulet*
369 ——— *ibid.*
370 ——— *ibid.*
371 ——— ——— *à la bourdois*
372 ——— ——— *aux artichauts*

No. of Receipt.
473 *Fricassée de poulets, pigeons en*
363 *Frit, poulet*
364 ——— *ibid.*
365 ——— *ibid.*
367 ——— ——— *à l'Indienne*
559 ——— *morue marinée*
616 ——— *carpe*
682 ——— *choux-fleurs*
160 ——— *poitrine de veau*
169 ——— *côtelettes de veau*
182 ——— *cervelles de veau*
281 ——— *pieds de mouton*
197 ——— ——— *veau*
293 ——— *filets d'agneau*
567 ——— *raie marinée*
585 ——— *harengs frais*
593 ——— *merlans*
629 ——— *tanche*
691 ——— *pommes de terre*
692 ——— *ibid.*
693 ——— ——— *à la Hollandaise*
694 ——— ——— *à la Sybarite*
782 ——— *artichauts*
783 ——— *ibid.*
797 ——— *œufs*
798 ——— *ibid.*
799 ——— *ibid.*
859 ——— *crême*
860 ——— *ibid.*
877 Fritters, cream
878 ——— ibid.
879 ——— soufflés
880 ——— ibid.
881 ——— of brioche
882 ——— apple
883 ——— ibid.
884 ——— ibid.
885 ——— peach
886 ——— orange
887 ——— ibid.
888 ——— blancmange
889 ——— vine leaf
892 ——— paste
893 ——— mignons
894 ——— bread
898 *Fritures, pâte pour*
286 *Fromage, pieds de mouton au*

No. of Receipt.
566 *Fromage raie au*
684 ——— *choux-fleurs au*
816 ——— *œufs au*
817 ——— *ibid.*
836 ——— *omelette au*
844 ——— *à la crême*
845 ——— *en neige*
849 ——— *fondue au*
1017 *Fruits rouges, ratafia de*
1017 Fruits, ratafia of red

320 *Galantine, cochon de lait en*
343 ——— *dindon en*
416 ——— *lapereau en*
913 Galets
913 *Galettes*
263 *Gascogne, langues de mouton à la*
914 *Gâteau de lard*
915 ——— *de viande*
923 ——— *d'amandes*
924 ——— *ibid.*
925 ——— *de riz*
926 ——— *en losange*
927 ——— *de Savoi*
928 ——— *à la crême*
929 ——— *à la royale*
930 ——— *de brioche*
931 ——— *ibid.*
1054 ——— *de fleurs d'orange*
1062 *Gauffres*
1062 Gauffres
978 *Gelée de groseilles*
979 ——— *à la bourgeoise*
980 ——— *de pommes*
981 ——— *raisins*
982 ——— *ibid.*
983 ——— *verjus*
984 ——— *d'épine-vinette*
985 ——— *de cerises*
665 *Genièvre*
1030 ——— *ratafia de*
1031 ——— *ibid.*
742 Gherkins
743 ——— pickled
744 ——— ibid.
362 *Gibelotte, poulet à la*
404 ——— *lapin en*

No. of Receipt.
900 *Gibier, tourtes de*
337 Giblets, turkey, à la bourgeoise
338 ——— ——— fricasseed
340 ——— fricasseed turkey or goose
202 *Gigot à l'eau*
203 ——— *ibid.*
204 ——— *à l'étouffade*
205 ——— *à la Hollandaise*
206 ——— *aux cornichons*
207 ——— *aux choux-fleurs*
208 ——— ——— *glacé de Parmesan*
201 ——— *à l'Anglaise*
209 ——— *mariné*
210 ——— *à la régence*
211 ——— *à la Kretschmer*
212 ——— *panachée*
708 ——— *pommes de terre sous un*
410 *Gite, lapereau au*
101 *Glace*
871 *Glacée, crême*
101 Glaze
446 *Globe, canard en*
329 *Godiveau*
427 Goose, roast
428 ——— in different ways
429 ——— à la daube
430 ——— with mustard
431 ——— to preserve
432 ——— legs of, à la remolade
641 *Goulus, pois*
634 *Goujons*
635 ——— *à l'étuvée*
1023 *Graines, ratafia de noyaux et de*
948 Grapes, compote of sour
963 ——— compote of
977 ——— marmalade of sour
992 ——— preserved sour
993 ——— ibid.
1015 ——— ratafia of
1016 ——— ibid.
1047 ——— dried
152 *Gras-double en fricassée de poulet*
133 *Gratin, langue de bœuf en*
283 ——— *pieds de mouton au*

No. of Receipt.
232 *Gratin, côtelettes de mouton au*
264 ——— *langues de mouton en*
301 ——— *pieds d'agneau en*
413 ——— *lapin au*
497 ——— *perdrix au*
510 ——— *cailles au*
808 ——— *œufs au*
571 ——— *limandes, &c. au*
50 Gravy
51 Ibid.
53 ——— veal
54 ——— ibid.
513 *Grives*
328 *Grillades de veau et autres viandes*
171 *Grillées et panées, côtelettes de veau*
594 ——— *merlans*
595 ——— *ibid.*
248 ——— *poitrine de mouton*
528 ——— *saumon mariné et*
530 ——— ——— *deux fois*
419 ——— *lapereau*
236 ——— *filets de mouton, aux pommes de terre*
308 ——— *côtelettes de porc*
459 ——— *pigeons marinés et*
506 ——— *cailles*
951 *Groseilles, compote de*
978 ——— *gelée de*
979 ——— ——— *à la bourgeoise*
989 ——— *confiture de gelée de*
1034 ——— *noires, vin de*
1035 ——— *rouges ou blancs, vin de*
1063 ——— *eau de*
634 Gudgeons
635 ——— stewed
519 *Guignards*
1063 *Guignes au beurre à l'Allemande*
1003 *Guimauves, sirop de*

731 *Hachies, racines*
322 ——— *de viande*
325 ——— ——— *aux pommes de terre*

No. of Receipt.
424 *Hachis, lapereau en*
147 ——— *de bœuf*
213 ——— *de mouton à la bourgeoise*
221 ——— ——— *aux concombres*
246 ——— ——— *couvert*
247 ——— ——— *à la bonne femme*
604 ——— *de huîtres*
305 Ham
306 ——— en cingarat
484 Hare, roasted
485 ——— ——— marinated
486 ——— ——— hind-quarter of
488 ——— civet of
489 ——— ——— slices of
490 ——— pie à la bourgeoise
491 ——— haricot of
584 *Hareng frais*
580 ——— *sorés*
581 ——— ——— *à la Ste. Ménéhould*
582 ——— ——— *en caisse*
583 ——— *salés*
585 ——— *frais frites*
586 ——— ——— *à la sauce blanche*
587 ——— ——— *à la bourgeoise*
588 ——— ——— *à la maître d'hôtel*
589 ——— ——— *à la moutarde*
828 ——— *sorés, omelette aux*
226 *Haricot de mouton*
227 ——— *ibid.*
228 ——— *ibid.*
229 ——— *ibid.*
491 ——— *de lièvre*
724 ——— *pommes de terre en*
49 ——— *purée de*
644 ——— *verts*
645 ——— *ibid.*
646 ——— *ibid.*
647 ——— ——— *au beurre noir*
648 ——— ——— *à la maître d'hôtel*
649 ——— ——— *en salade*
650 ——— ——— *conservés*
651 ——— *secs à la Provençale*
652 ——— *blancs*

No. of Receipt.
653 *Haricots blancs*
654 ——— ——— *à la bourgeoise*
655 ——— ——— *au jus*
656 ——— ——— *en salade*
657 ——— *rouges à l'étuvée*
268 *Hatelettes de langues de mouton*
359 ——— *poulet en*
418 ——— *lapereau en*
476 ——— *pigeons en*
154 Head, calf's, au naturel
155 ——— ——— ibid.
156 ——— ——— à la vinaigrette
157 ——— ——— marinade of
158 ——— ——— à la bourgeoise
159 ——— ——— à la Ste. Ménéhould
295 Heads, lambs'
148 Heart, ox's, à la poivrade
464 *Herbes, fines, pigeons aux*
813 ——— ——— *œufs aux*
412 ——— ——— *lapin aux*
128 ——— ——— *langue de bœuf aux*
193 ——— ——— *ris de veau aux*
625 ——— ——— *tanche aux*
583 Herrings, salted
584 ——— fresh
585 ——— fried fresh
586 ——— fresh, with sauce blanche
587 ——— ——— à la bourgeoise
588 ——— ——— à la maître d'hôtel
589 ——— ——— with mustard sauce
580 ——— red
581 ——— à la Ste. Ménéhould
582 ——— en caisse
433 *Hochepot, canard en*
314 Hog's blood
100 *Hollandaise, sauce à la*
205 ——— *gigot à la*
623 ——— *perche à la*
597 *Homards*
1065 Honey, preserves with
601 *Huîtres*
602 ——— *en escallopes*

No. of Receipt.
603 *Huîtres, ragoût de*
604 ——— *en hachis*
605 Jack
989 Jam, gooseberry
990 ——— raspberry
305 *Jambon*
104 ——— *à pain rôti*
306 ——— *en cingarat*
381 ——— *cuisses de poularde au*
417 ——— *lapereau au*
829 ——— *omelette au*
357 *Jardinière, poulet à la*
825 ——— *œufs à la*
978 Jelly, currant
979 ——— ——— à la bourgeoise
980 ——— apple
981 ——— grape
982 ——— ibid.
983 ——— ——— sour
984 ——— barberry
985 ——— cherry
19 Indian corn soup
367 *Indienne, poule frite à l'*
297 *Issues d'agneau au petit lard*
298 ——— *à la bourgeoise*
94 *Italienne, sauce à l'*
196 ——— *oreilles de veau à l'*
258 ——— *langue de mouton à l'*
440 ——— *canard à l'*
850 ——— *polenta à l'*
851 ——— *crêmes à l'*
873 ——— *sabaïone à l'*
385 ——— *capilotade à l'*
118 ——— *bœuf à la mode à l'*
665 Juniper
1030 ——— ratafia of
1031 ——— ibid.
50 *Jus*
51 *Ibid.*
655 ——— *haricots blancs au*
679 ——— *choux-fleurs au*
770 ——— *laitues au*
824 ——— *œufs pochés au*
386 *Kari*
1023 Kernels, ratafia of
1024 ——— ratafia of apricot

No. of Receipt.
106 Kidney, veal, on toast
144 ——— beef, à la bourgeoise
145 ——— with wine sauce
146 ——— à la Parisienne
270 ——— broiled sheep's
271 ——— sheep's, with white wine sauce
316 ——— pork, au vin de Champagne
49 Kidney-beans, purée of
1056 Kirschen-wasser, cheap
1056 *Kirschen-wasser économique*
211 *Kretschmer, gigot à la*

801 *Lait, œufs au*
34 —— *riz au*
36 —— *vermicelli au*
768 *Laitues en maigre*
767 ——— *pommées et romaines*
769 ——— *farcies*
770 ——— *au jus*
288 Lamb, quarter of, roasted and breaded
289 ——— ——— roasted
290 ——— ——— various ways
291 ——— hashed, à l'Anglaise
292 ——— ——— à la béchamel
293 ——— fried slices of
294 ——— loin of, à la Perigord
295 Lambs' heads
296 ——— ears with sorrel
297 ——— purtenances with bacon
298 ——— ——— à la bourgeoise
299 ——— sweetbreads
300 ——— ——— à l'Anglaise
301 ——— feet en gratin
630 Lampreys
630 *Lamproies*
128 *Langue de bœuf aux fines herbes*
902 ——— *tourte de*
129 ——— *en bresolles*
130 ——— *à l'écarlate*
131 ——— *aux cornichons*
132 ——— *à la persillade*
133 ——— *en gratin*

No. of Receipt.
253 *Langues de mouton*
254 ——— *en papillottes*
255 ——— *ibid.*
256 ——— *à la broche*
257 ——— *braisées*
258 ——— *à l'Italienne*
259 ——— *en surtout*
260 ——— *à la Flamande*
261 ——— *en canelons*
262 ——— *à la poêle*
263 ——— *à la Gascogne*
264 ——— *en gratin*
265 ——— *à la Ste. Ménéhould*
266 ——— *à la cuisinière*
267 ——— *en matelotte*
268 ——— *hatelettes de*
194 ——— *veau à la sauce piquante*
410 *Lapereau au gîte*
414 ——— *poêlé à la minute*
415 ——— *à l'Espagnole*
416 ——— *en galantine*
417 ——— *au jambon*
418 ——— *en hatelettes*
419 ——— *grillé*
420 ——— *à la poulette*
421 ——— *à la Tartare*
422 ——— *sauté*
423 ——— *en bigarrure*
424 ——— *en hachis*
425 ——— *filets de, aux concombres*
426 ——— *en salade*
404 *Lapin en gibelote*
405 —— *au coulis de lentilles*
406 —— *en matelotte*
407 —— *aux petits pois*
408 —— *en papillottes*
409 —— *à la bourgeoise*
411 —— *en caisses*
412 —— *aux herbes*
413 —— *au gratin*
514 Lapwings
104 *Lard à pain rôti*
168 —— *côtelettes de veau au petit*
297 —— *issues d'agneau au petit*
721 —— *pommes de terre au*
811 —— *œufs au petit*

No. of Receipt.
914 *Lard, gâteau de*
231 *Lardés, côtelettes de mouton*
515 Larks
516 —— salmis of
517 —— ragout of
507 *Laurier, cailles au*
219 *Légumes, carré de mouton aux*
235 ——— *côtelettes de mouton aux*
961 Lemons, compote of
662 Lentils
663 ——— à la maître d'hôtel
664 ——— cullis of
662 *Lentilles*
663 ——— *à la maître d'hôtel*
664 ——— *coulis de*
225 ——— *carré de mouton aux*
405 ——— *lapin au coulis de*
767 Lettuces, cabbage and coss
768 ——— en maigre
769 ——— stuffed
770 ——— with gravy
492 Leveret sauté
487 ——— roasted
487 *Levraut rôti*
492 ——— *sauté*
484 *Lièvre à la broche*
485 ——— ——— *mariné*
486 ——— ——— *derrière de*
488 ——— *civet de*
489 ——— ——— *filets de*
490 ——— *pâté de, à la bourgeoise*
491 ——— *haricot de*
570 *Limandes*
571 ——— *au gratin*
330 Liver, ragout of
597 Lobsters
926 *Losange, gâteau en*
122 *Lyonnaise, palais de bœuf à la*
702 ——— *pommes de terre à la*
703 ——— *ibid.*
785 ——— *artichauts à la*
172 ——— *côtelettes de veau à la*

841 *Macaroni*
842 *Ibid.*
843 *Ibid.*
818 *Macarons, œufs aux*

No. of Receipt.
661 *Macédoine, fèves à la*
995 ——— *de confitures*
574 Mackerel
575 ——— boiled in salt water
576 ——— with black butter
577 ——— salted
19 *Maïs, potage à la farine de*
91 *Maître d'hôtel, sauce à la*
92 ——— ——— *ibid.*
93 ——— ——— *ibid.*
663 ——— ——— *lentilles à la*
548 ——— ——— *morue à la*
549 ——— ——— *ibid.*
588 ——— ——— *hareng frais à la*
648 ——— ——— *haricots verts à la*
529 ——— ——— *saumon à la*
686 ——— ——— *pommes de terre à la*
701 *Maîtresse de maison, pommes de terre à la*
574 *Maquereau*
575 ——— *à l'eau de sel*
576 ——— *au beurre noir*
577 ——— *salé*
1060 Marchpane
754 *Maréchale, truffes à la*
471 *Marianne, pigeons à la*
237 *Marinés, filets de mouton*
458 ——— *pigeons*
459 ——— ——— *et grillés*
126 ——— *palais de bœuf*
135 ——— *cervelles de bœuf*
157 ——— *tête de veau*
180 ——— *cervelles de veau*
209 ——— *gigot*
485 ——— *lièvre, à la broche*
537 ——— *esturgeon*
538 ——— *ibid.*
559 ——— *morue, frite*
528 ——— *saumon, et grillé*
567 ——— *raie, frite*
183 *Marinière, foie de veau à la*
233 ——— *côtelettes de mouton à la*
966 *Marmelade d'amandes vertes*
966 ——— *d'abricots verts*
967 ——— *d'abricots*
968 ——— *ibid.*

No. of Receipt.
969 *Marmelade de pêches*
970 ——— *de prunes*
971 ——— *de poires*
972 ——— *de coings*
973 ——— *de pommes*
974 ——— *de fraises*
975 ——— *de cerises*
976 ——— *de fleurs d'orange*
977 ——— *de verjus*
791 *Marrons en ragoût*
965 ——— *compote de*
1061 *Massepains*
389 *Masquée, poularde*
99 *Matelotte, sauce à la*
134 ——— *cervelles de bœuf en*
178 ——— ——— *de veau en*
179 ——— *ibid.*
267 ——— *langues de mouton en*
351 ——— *poulette en*
352 ——— *de poulet et d'anguille*
406 ——— *lapin en*
462 ——— *pigeons en*
542 ——— *esturgeon en*
614 ——— *carpe en*
627 ——— *tanche en, au blanc*
699 ——— *pommes de terre en*
322 Meat, hashed roast, of different sorts
325 ——— ——— with potatoes
123 *Ménagère, palais de bœuf à la*
988 ——— *confiture de prunes à la bonne*
265 *Ménéhould, langues de mouton à la Sainte*
241 ——— *mouton à la Sainte*
470 ——— *pigeons à la Sainte*
159 ——— *tête de veau à la Sainte*
199 ——— *pieds de veau à la Sainte*
275 ——— *pieds de mouton à la Sainte*
241 ——— *épaule de mouton à la Sainte*
250 ——— *poitrine de mouton à la Sainte*
317 ——— *pieds de cochon à la Sainte*

No. of Receipt.
360 *Ménéhould, poulet à la Sainte*
562 ——— *raie à la Sainte*
581 ——— *harengs sorés à la Sainte*
936 *Meringues*
592 *Merlans*
593 ——— *frits*
594 ——— *grillés*
595 ——— *ibid.*
513 *Merles*
569 *Merluche*
1065 *Miel, confiture au*
893 *Mignons, beignets*
34 Milk, rice
36 ——— vermicelli
110 *Minime, pain rôti à la*
802 *Miroir, œufs au*
803 ——— *ibid.*
804 ——— ——— *aux asperges*
116 *Mode, bœuf à la*
375 *Montmorenci, poularde à la*
745 Morels
745 *Morilles*
546 *Morue*
547 ——— *au blanc*
548 ——— *à la maître d'hôtel*
549 ——— *ibid.*
550 ——— *aux pommes de terre*
551 ——— *à la crême*
552 ——— *brandade de*
553 ——— *tourte de*
554 ——— *aux câpres et anchois*
555 ——— *au beurre noir*
556 ——— *ibid.*
557 ——— *en stinquerque*
558 ——— *à la Provençale*
559 ——— *marinée frite*
560 ——— *beignets de*
704 ——— *pommes de terre à la*
598 *Moules*
599 ——— *à la poulette*
600 ——— *beignets de*
380 *Moutarde, poularde à la*
430 ——— *oie à la*
589 ——— *harengs frais à la*
57 *Mouton, sauce au*
201 ——— *gigot de, à l'Anglaise*
202 ——— ——— *à l'eau*
203 ——— ——— *ibid.*

No. of Receipt.
204 *Mouton, gigot de, à l'étouffade*
205 ——— ——— *à la Hollandaise*
206 ——— ——— *aux cornichons*
207 ——— ——— *aux choux-fleurs*
208 ——— ——— *aux choux-fleurs et Parmesan*
209 ——— ——— *mariné*
210 ——— ——— *à la régence*
211 ——— ——— *à la Kretschmer*
212 ——— ——— *panaché*
239 ——— *épaule de, à l'eau*
240 ——— ——— *aux oignons*
241 ——— ——— *à la Ste. Ménéhould*
242 ——— ——— *au four*
243 ——— ——— *à la Turque*
244 ——— ——— *à la Roussi*
245 ——— ——— *en saucisson*
219 ——— *carré de, aux légumes*
220 ——— ——— *au persil*
222 ——— ——— *à la Conti*
223 ——— ——— *à la poivrade*
224 ——— ——— *à la bourgeoise*
225 ——— ——— *aux lentilles*
226 ——— *haricot de*
227 ——— *ibid.*
228 ——— *ibid.*
229 ——— *ibid.*
248 ——— *poitrine de, grillé*
249 ——— ——— *à la braise*
250 ——— ——— *à la Ste. Ménéhould*
251 ——— *collet de*
252 ——— *rosbif de*
270 ——— *rognons de, à la brochette*
271 ——— ——— *au vin de Champagne*
274 ——— *pieds de*
275 ——— ——— *à la Ste. Ménéhould*
276 ——— ——— *à la ravigotte*
277 ——— ——— *à la poulette*
278 ——— ——— *ibid.*

No. of Receipt.
279 *Mouton, pieds de, farcis*
280 ——— ——— *à l'Anglaise*
281 ——— ——— *frits*
282 ——— ——— *en surtout*
283 ——— ——— *au gratin*
284 ——— ——— *aux concombres*
285 ——— ——— *aux concombres en fricassée de poulets*
286 ——— ——— *au fromage*
287 ——— ——— *au sauce Robert*
253 ——— *langues de*
254 ——— ——— *en papillottes*
255 ——— ——— *ibid.*
256 ——— ——— *à la broche*
257 ——— ——— *braisées*
258 ——— ——— *à l'Italienne*
259 ——— ——— *en surtout*
260 ——— ——— *à la Flamande*
261 ——— ——— *en canelons*
262 ——— ——— *à la poêle*
263 ——— ——— *à la Gascogne*
264 ——— ——— *en gratin*
265 ——— ——— *à la Ste. Ménéhould*
266 ——— ——— *à la cuisinière*
267 ——— ——— *en matelotte*
268 ——— ——— *hatelettes de*
269 ——— ——— *cervelles de, aux petits oignons*
272 ——— *queues de*
273 ——— ——— *au riz*
899 ——— *pâte de, à la Perigord*
213 ——— *hachis de, à la bourgeoise*
221 ——— ——— *aux concombres*
246 ——— ——— *couvert*
247 ——— ——— *à la bonne femme*
214 ——— *émincé de*
215 ——— *côtelettes de*
216 ——— *ibid.*
217 ——— *ibid.*
230 ——— ——— *à la poêle*

No. of Receipt.
231 *Mouton, côtelettes de, lardées*
232 ——— ——— *au gratin*
233 ——— ——— *à la marinière*
234 ——— ——— *en robe de chambre*
235 ——— ——— *aux légumes*
218 ——— ——— *à la Soubise*
236 ——— *filets de, grillés aux pommes de terre*
237 ——— ——— *en marinade*
238 ——— ——— *en chevreuil*
579 Mullet, red
1000 *Mûres, sirop de*
598 Muscles
599 ——— à la poulette
600 ——— fritters
745 Mushrooms
746 ——— with crust
747 ——— ibid.
748 ——— ibid.
749 ——— en caisse
750 ——— ragout of
751 ——— broiled
752 ——— fricasseed
201 Mutton, leg of, à l'Anglaise
202 ——— ——— boiled
203 ——— ——— ibid.
204 ——— ——— à l'étouffade
205 ——— ——— à la Hollandaise
206 ——— ——— with gherkins
207 ——— ——— with cauliflowers
208 ——— ——— with cauliflowers and Parmesan
209 ——— ——— marinated
210 ——— ——— à la régence
211 ——— ——— à la Kretschmer
212 ——— ——— larded
213 ——— hashed, à la bourgeoise
214 ——— minced
215 ——— chops
216 ——— ibid.
217 ——— ibid.
218 ——— ——— à la Soubise

No. of Receipt.
219 Mutton, neck or loins of, with légumes
220 ——— neck of, with parsley
221 ——— hashed, with cucumbers
222 ——— neck or loin of, à la Conti
223 ——— ——— à la poivrade
224 ——— ——— à la bourgeoise
225 ——— ——— aux lentilles
226 ——— haricot of
227 ——— ibid.
228 ——— ibid.
229 ——— ibid.
230 ——— chops à la poële
231 ——— ——— larded
232 ——— ——— au gratin
233 ——— ——— à la marinière
234 ——— ——— en robe de chambre
235 ——— ——— aux légumes
236 ——— slices of, broiled with potatoes
237 ——— ——— en marinade
238 ——— ——— en chevreuil
239 ——— boiled shoulder of
240 ——— shoulder of, with onions
241 ——— ——— à la Ste. Ménéhould
242 ——— ——— baked
243 ——— ——— à la Turque
244 ——— ——— à la Roussi
245 ——— ——— sausage
246 ——— covered hashed
247 ——— hashed, à la bonne femme
248 ——— boiled breast of
249 ——— breast of, braised
250 ——— ——— à la Ste. Ménéhould
251 ——— neck or scrag of
252 ——— saddle of
253 ——— tongue
254 ——— ——— en papillotes

No. of Receipt.
255 Mutton, tongue, en papillotes
256 ——— ——— roasted
257 ——— ——— braised
258 ——— ——— à l'Italienne
259 ——— ——— en surtout
260 ——— ——— à la Flamande
261 ——— ——— en canelons
262 ——— ——— à la poële
263 ——— ——— à la Gascogne
264 ——— ——— en gratin
265 ——— ——— à la Ste. Ménéhould
266 ——— ——— à la cuisinière
267 ——— ——— en matelotte
268 ——— ——— hatelettes of

696 *Nanette, pommes de terre à la*
40 *Navets, potage de*
436 ——— *canard aux*
437 ——— *ibid.*
438 ——— *ibid.*
439 ——— *ibid.*
733 ——— *en ragoût*
734 ——— *en différentes façons*
822 *Neige, œufs à la*
823 ——— *ibid.*
845 ——— *fromage en*
1026 *Noix, ratafia de*
1027 ——— ——— *brout de*
1025 *Noyau*
1023 *Noyaux, ratafia de*
1024 ——— ——— *d'abricots*
792 Nuts, ragout of Pistachio

794 *Œufs conservés*
795 ——— *brouillés*
796 ——— *ibid.*
797 ——— *frits*
798 ——— *ibid.*
799 ——— *ibid.*
800 ——— *à la bagnolet*
801 ——— *au lait*
802 ——— *au miroir*
803 ——— *ibid.*
804 ——— ——— *aux asperges*
805 ——— *à la duchesse*
806 ——— *à la farce*
807 ——— *à la tripe*
808 ——— *au gratin*
809 ——— *à la crême*

No. of Receipt.
810 *Œufs en timbales*
811 ——— *au petit lard*
812 ——— *en peau d'Espagne*
813 ——— *aux fines herbes*
814 ——— *aux petits pois*
815 ——— *en filets*
816 ——— *au fromage*
817 ——— *ibid.*
818 ——— *aux macarons*
819 ——— *à la Provençale*
820 ——— *à la bourgeoise*
821 ——— *grillés*
822 ——— *à la neige*
823 ——— *ibid.*
824 ——— *pochés au jus*
825 ——— *à la jardinière*
826 ——— *à l'eau*
427 *Oie rôtie*
428 — *de différentes façons*
429 — *à la daube*
430 — *à la moutarde*
431 — *conservées*
432 — *cuisses d', grillés à la remolade*
43 — *abattis d', potage aux*
735 *Oignons*
720 ——— *pommes de terre aux*
31 ——— *potage maigre aux*
46 ——— *purée d'*
47 ——— ——— *brune d'*
240 ——— *épaule de mouton aux*
269 ——— *cervelles de mouton aux petits*
387 ——— *poularde aux*
388 ——— *ibid.*
838 ——— *omelette à l'*
736 ——— *à l'étuvée*
737 ——— *à la Soubise*
48 ——— *purée blanche d'*
44 *Olives, canard aux*
827 *Omelettes*
828 ——— *aux harengs sorés*
829 ——— *au jambon*
830 ——— *au sucre*
831 ——— *aux confitures*
832 ——— *aux pommes*
833 ——— *soufflée*
834 ——— *ibid.*
835 ——— *ibid.*
836 ——— *au fromage*

No. of Receipt.
837 *Omelettes aux croûtons*
838 ——— *à l'oignon*
827 Omelets
828 ——— red herring
829 ——— with ham
830 ——— with sugar
831 ——— with sweetmeat
832 ——— with apples
833 ——— soufflée
834 ——— ibid.
835 ——— ibid.
836 ——— with cheese
837 ——— with crusts
838 ——— with onions
46 Onions, purée of
47 ——— ——— browned
48 ——— white purée of
735 ——— ibid.
736 ——— stewed
737 ——— à la soubise
976 Orange-flower marmalade
1019 ——— ——— ratafia of
1020 ——— ——— ibid.
886 *Orange, beignets d'*
887 ——— *ibid.*
961 Oranges, compote of
964 ——— ——— raw
195 *Oreilles de veau*
196 ——— ——— *à l'Italienne*
296 ——— *d'agneau à l'oseille*
18 *Orge perlée, potage à l'*
1008 *Orgeat, sirop d'*
512 *Ortolans*
512 Ortolans
764 *Oseille conservé*
191 ——— *ris de veau à la purée d'*
296 ——— *oreilles d'agneau à l'*
122 Ox palates à la Lyonnaise
123 ——— à la ménagère
148 — heart à la poivrade
601 Oysters
602 ——— scalloped
603 ——— ragout of
604 ——— minced

345 *Pain, dindon en*
681 —— *choux-fleurs en*
894 —— *beignets de*
104 —— *rôti, jambon ou lard à*
105 —— —— *anchois à*

No. of Receipt.
106 *Pain rôti, rognons de veau à*
107 —— —— *épinards à*
108 —— —— *de la viande à*
109 —— —— *concombres à*
110 —— —— *à la minime*
122 *Palais de bœuf à la Lyonnaise*
123 ——— *à la ménagère*
124 ——— ——— *en blanquette*
125 ——— *croquettes de*
126 ——— *muriné*
127 ——— *allumettes de*
212 *Panaché, gigot*
890 Pancakes
891 ——— rolled à la crême
171 *Panées, côtelettes de veau*
121 *Papillottes, bœuf en*
170 ——— *côtelettes de veau en*
254 ——— *langues de mouton en*
255 ——— *ibid.*
408 ——— *lapin en*
146 *Parisienne, rognons de bœuf à la*
688 ——— *pommes de terre à la*
684 *Parmesan, choux-fleurs au*
208 ——— *gigot aux choux-fleurs glacé de Parmesan*
755 *Parole, truffes à la*
361 ——— *poulet à la*
132 Parsley, neat's tongue with
494 Partridges, roasted
495 ——— with cabbage
496 ——— à l'étouffade
497 ——— au gratin
498 ——— in various ways
895 Paste for tourtes
896 —— ibid.
897 —— ibid.
898 —— for frying
906 —— for cold pies
908 —— puff, or vol-au-vent
909 —— —— ibid.
910 —— —— ibid.
790 —— to fry vegetables
1059 —— almond
1060 —— dry, for soups
790 *Pâte à frire les légumes*
895 —— *pour les tourtes*
896 —— *ibid.*

No. of Receipt.
897 *Pâte pour les tourtes*
898 —— *pour fritures*
906 —— *brisée pour les pâtés froids*
1059 —— *d'amandes*
1060 —— *sèche pour la soupe*
892 —— *beignets de*
490 —— *de lièvre à la bourgeoise*
899 —— *à la Perigord*
900 —— *de gibier*
901 —— *de farce*
902 —— *de langue de bœuf*
903 —— *de poissons*
907 —— *de viande*
911 *Pâtés petits*
911 Patties
969 Peach marmalade
956 Peaches, compote of
957 ——— ——— à la Portugaise
958 ——— ——— sliced
1011 ——— in brandy
1039 ——— dried
1044 ——— ibid.
944 Pears, compote of
945 ——— ibid.
946 ——— ——— baked
947 ——— ——— à la bonne femme
971 ——— marmalade
1014 ——— in brandy
1040 ——— dried
1046 ——— —— as at Rheims
44 Peas, purée of green
45 —— —— of dried
637 Peas
638 —— à la bourgeoise
639 —— à la Française
640 —— ibid.
641 —— sugar
642 —— dry
643 —— with salt meat
885 *Pêches, beignets de*
956 ——— *compote de*
957 ——— ——— *à la Portugaise*
958 ——— ——— *tranches de*
969 ——— *marmelade de*
1011 ——— *à l'eau de vie*
1039 ——— *au sec*

No. of Receipt.
1044 *Pêches au sec*
86 Pepper sauce
621 Perch
623 —— with Dutch sauce
621 *Perche*
622 ——— *à la suchet*
623 ——— *à la Hollandaise*
494 *Perdreau rôti*
495 *Perdrix aux choux*
496 ——— *à l'étouffade*
497 ——— *au gratin*
498 ——— *de différentes façons*
294 *Perigord, carré d'agneau à la*
899 ——— *pâte de mouton à la*
758 *Périgourdine, truffes à la*
220 *Persil, carré de mouton au*
377 ——— *poularde au*
378 ——— *ibid.*
868 ——— *crême de*
132 *Persillade, langue de bœuf à la*
493 Pheasant, roasted
899 Pie, perigord mutton
901 —— forcemeat
902 —— neat's tongue
903 —— fish
907 —— meat
490 —— hare, à la bourgeoise
197 *Pieds de veau frits*
198 —— ——— *au naturel*
199 —— ——— *à la Ste. Ménéhould*
317 —— *de cochon à la Ste. Ménéhould*
301 —— *d'agneau en gratin*
274 —— *de mouton*
275 —— ——— *à la Ste. Ménéhould*
276 —— ——— *à la ravigotte*
277 —— ——— *à la poulette*
278 —— ——— *ibid.*
279 —— ——— *farcis*
280 —— ——— *à l'Anglaise*
281 —— ——— *frits*
282 —— ——— *en surtout*
283 —— ——— *au gratin*
284 —— ——— *aux concombres*
285 —— ——— *aux concombres en fricassée de poulets*

No. of Receipt.
286 *Pieds de mouton au fromage*
287 —— —— *au sauce Robert*
318 Pig roasted
319 —— en blanquette
320 —— en galantine
321 —— stuffed
317 Pig's feet à la Ste. Ménéhould
451 *Pigeons à la braise*
452 —— *rôtis*
453 —— *sauvages*
454 —— *à la bourgeoise*
455 —— *en compote*
456 —— *ibid.*
457 —— *au basilic*
458 —— *marinés*
459 —— *marinés et grillés*
460 —— *à la crapaudine*
461 —— *côtelettes de, à la bourgeoise*
462 —— *en matelotte*
463 —— *à l'étuvée*
464 —— *aux fines herbes*
465 —— *en surprise*
466 —— *aux petits pois*
467 —— *ibid.*
468 —— *aux asperges en petits pois*
469 —— *au court-bouillon*
470 —— *à la Ste Ménéhould*
471 —— *à la Marianne*
472 —— *en fricandeau*
473 —— *en fricassée de poulets*
474 —— *au soleil*
475 —— *à la poële*
476 —— *en hatelettes*
477 —— *beignets de*
478 —— *à la Dauphine*
605 Pike
606 —— with sauce blanche
607 —— stewed
608 —— salad
609 —— small, à l'Allemande
584 Pilchard
323 Pillau rice
876 Pineapple cream
69 *Piquante, sauce*
70 —— *ibid.*
71 —— *ibid.*
72 —— *ibid.*

No. of Receipt.
194 *Piquante, langue de veau à la sauce*
192 *Piqués, ris de veau*
1036 *Piquette économique*
792 *Pistaches en ragoût*
570 Plaice
572 Ibid.
570 *Pliés*
572 *Ibid.*
511 Plovers
959 Plums, compote of
960 —— à la bonne femme
970 —— marmalade
987 —— preserved
988 —— à la bonne ménagère
1038 —— dried
1043 —— ibid.
511 *Pluviers*
442 *Poële, canard à la*
348 —— *poulet à la*
475 —— *pigeon à la*
230 —— *côtelettes de mouton à la*
262 —— *langues de mouton à la*
414 —— *lapereau, à la minute*
716 —— *pommes de terre à la*
764 *Poirée conservé*
944 *Poires, compote de*
945 —— *ibid.*
946 —— —— *grillées*
947 —— —— *à la bonne femme*
971 —— *marmelade de*
1014 —— *à l'eau de vie*
1040 —— *au sec*
1046 —— —— *façon de Rheims*
637 *Pois, petits*
161 —— —— *poitrine de veau aux*
20 —— —— *potage à la purée de*
358 —— —— *poulet aux*
407 —— —— *lapin aux*
450 —— —— *caneton aux*
468 —— —— *pigeons aux asperges en*
466 —— —— *pigeons aux*
467 —— —— *ibid.*
638 —— —— *à la bourgeoise*
639 —— —— *à la Française*

No. of Receipt.
640 *Pois, petits, à la Française*
814 —— —— *œufs aux*
779 —— —— *asperges aux*
780 —— —— *ibid.*
641 *Pois goulus*
642 —— *secs*
633 —— —— *petit salé aux*
45 —— —— *purée de*
44 —— *purée de, verts*
903 *Poissons, tourte de*
86 *Poivrade, sauce à la*
148 —— *cœur de bœuf à la*
223 —— *carré de mouton à la*
850 *Polenta à l'Italienne*
700 *Polonaise, pommes de terre à la*
882 *Pommes, beignets de*
883 —— *ibid.*
884 —— *ibid.*
942 —— *compote de*
918 —— *tourtes de*
919 —— *charlotte de*
920 —— *ibid.*
921 —— *ibid.*
941 —— *compote de, à la Portugaise*
943 —— —— *farcies*
973 —— *marmelade de*
980 —— *gelée de*
1006 —— *sirop de*
1041 —— *tapées*
832 —— *omelette aux*
685 —— *de terre*
550 —— —— —— *morue aux*
325 —— —— *hachis de viande aux*
141 —— —— *bifteck aux*
236 —— —— *filets de mouton aux*
686 —— —— *à la maître d'hôtel*
687 —— —— *à l'Anglaise*
688 —— —— *à la Parisienne*
689 —— —— *à la sauce blanche*
690 —— —— *à l'Allemande*
691 —— —— *frites*
692 —— —— *ibid.*

No. of Receipt.
693 *Pommes de terre frites à la Hollandaise*
694 —— —— *à la Sybarite*
695 —— —— *en boulettes*
696 —— —— *à la Nanette*
697 —— —— *à la Provençale*
698 —— —— *au blanc*
699 —— —— *en matelotte*
700 —— —— *à la Polonaise*
701 —— —— *à la maîtresse de maison*
702 —— —— *à la Lyonnaise*
703 —— —— *ibid.*
704 —— —— *à la morue*
705 —— —— *ragoût de*
706 —— —— *à l'étuvée*
707 —— —— *à la barigoulle*
708 —— —— *sous un gigot*
709 —— —— *farce de*
710 —— —— *au beurre noir*
711 —— —— *à la duchesse*
712 —— —— *au verjus*
713 —— —— *aux câpres et anchois*
714 —— —— *aux champignons*
715 —— —— *à la crême*
716 —— —— *à la poêle*
717 —— —— *grillés*
718 —— —— *en salade*
719 —— —— *ibid.*
720 —— —— *aux oignons*
721 —— —— *au lard*
722 —— —— *à la Flamande*
723 —— —— *en potage*
724 —— —— *en haricot*
725 —— —— *gâteau de*
726 —— —— *ibid.*
307 *Porc, côtelettes de, en ragoût*
308 —— —— *grillées*
302 Pork, fore-quarter of
303 —— breast, chine, and loin of
304 —— chine of
307 —— chops en ragoût
308 —— —— broiled
309 —— young salted

No. of Receipt.
316 Pork kidneys au vin de Champagne
941 *Portugaise, compote de pommes à la*
1 *Pot au feu*
11 *Potage à l'eau*
12 ——— *à la bonne femme*
23 ——— *de croûtes à la purée verte*
5 ——— *au pain*
6 ——— *aux choux*
7 ——— ——— *à la Provençale*
8 ——— ——— *et au fromage à la Provençale*
9 ——— ——— *et au lait*
13 ——— *à la Julienne*
14 ——— *ibid.*
15 ——— *ibid.*
16 ——— *au riz*
17 ——— *au vermicelle*
18 ——— *à l'orge perlée*
20 ——— *de différentes purées*
25 ——— *à la purée de lentilles*
26 ——— *à l'Italienne à la purée de lentilles*
21 ——— *aux croûtons et à la purée*
22 ——— *ibid.*
27 ——— *maigre*
28 ——— *ibid.*
29 ——— *aux herbes*
30 ——— *en fromage*
31 ——— *maigre aux oignons*
32 ——— *à l'oignon et au lait*
10 ——— *aux choux à l'Allemande*
33 ——— *au riz et purée de lentilles*
37 ——— *aux carottes nouvelles*
38 ——— *à la citrouille*
39 ——— *d'asperges à la purée verte*
40 ——— *à la purée de navets*
19 ——— *à la farine de blé de Turquie*
778 ——— *asperges en*
723 ——— *pommes de terre en*
41 ——— *de santé*
42 ——— *à la cressi*

No. of Receipt.
43 *Potage aux abattis*
685 Potatoes
686 ——— à la maître d'hôtel
687 ——— (called) à l'Anglaise
688 ——— à la Parisienne
689 ——— à la sauce blanche
690 ——— à l'Allemande
691 ——— fried
692 ——— ibid.
693 ——— ——— à la Hollandaise
694 ——— à la Sybarite
695 ——— balls
696 ——— à la Nanette
697 ——— à la Provençale
698 ——— au blanc
699 ——— en matelotte
700 ——— à la Polonaise
701 ——— à la maîtresse de maison
702 ——— à la Lyonnaise
703 ——— ibid.
704 ——— à la morue
705 ——— ragout
706 ——— stewed
707 ——— à la barigoulle
708 ——— under a leg of mutton
709 ——— stuffing
710 ——— with black butter
711 ——— à la duchesse
712 ——— with verjuice
713 ——— with capers and anchovies
714 ——— with mushrooms
715 ——— with cream
716 ——— à la poêle
717 ——— broiled
718 ——— salad
719 ——— ibid.
720 ——— with onions
721 ——— with bacon
722 ——— à la Flamande
723 ——— soup
724 ——— en haricot
725 ——— cake, or economical cake
726 ——— ——— ibid.
373 *Poularde*
387 ——— *aux oignons*
388 ——— *ibid.*
389 ——— *masquée*

No. of Receipt.
390 *Poularde à la cuisinière*
391 ——— *au court-bouillon*
392 ——— *à la béchamel*
393 ——— *ibid.*
394 ——— *en canelons*
395 ——— *à la crême*
396 ——— *en croustade*
397 ——— *accompagnée*
398 ——— *en filets*
381 ——— *cuissesde, au jambon*
374 ——— *au naturel*
375 ——— *à la Montmorenci*
376 ——— *à la duchesse*
377 ——— *au persil*
378 ——— *ibid.*
379 ——— *aux choux et saucisses*
380 ——— *à la moutarde*
382 ——— *à la bourgeoise*
383 ——— *entre deux plats*
367 *Poule frite à l'Indienne*
346 *Poulet rôti*
347 ——— *ibid.*
348 ——— *à la poële*
349 ——— *grillé en caisse*
350 ——— *ibid.*
351 ——— *en matelotte*
352 ——— *et d'anguille, matelotte de*
353 ——— *farci*
354 ——— *à la Tartare*
355 ——— *ibid.*
356 ——— *à l'estragon*
357 ——— *à la jardinière*
358 ——— *aux petits pois*
359 ——— *en hatelettes*
360 ——— *à la Ste. Ménéhould*
361 ——— *à la parole*
362 ——— *à la gibelotte*
363 ——— *frit*
364 ——— *ibid.*
365 ——— *ibid.*
366 ——— *aux croûtons*
368 ——— *fricassée de*
369 ——— *ibid.*
370 ——— *ibid.*
371 ——— ——— *à la bourdois*
372 ——— ——— *aux artichauts*
190 *Poulette, tendons de veau à la*
277 ——— *pieds de mouton à la*

No. of Receipt.
278 *Poulette, pieds de mouton à la*
420 ——— *lapereau à la*
633 ——— *écrevisses à la*
599 ——— *moules à la*
628 ——— *tanche à la*
333 Poult, Turkey
332 Poultry, instructions for preparing before dressing
479 ——— ragout of
481 ——— croquettes of
905 Poupelin
935 Ibid.
995 Preserves, Macédoine of
1065 ——— with honey
7 *Provençale, potage aux choux à la*
66 ——— *sauce à la*
189 ——— *filets de veau à la*
558 ——— *morue à la*
617 ——— *carpe à la*
651 ——— *haricots secs à la*
697 ——— *pommes de terre à la*
786 ——— *artichauts à la*
819 ——— *œufs a la*
959 *Prunes, compote de*
960 ——— ——— *à la bonne femme*
970 ——— *marmelade de*
987 ——— *confiture de*
988 ——— ——— *à la bonne ménagère*
1038 ——— *au sec*
1043 ——— *ibid.*
1042 ——— *de damas au sec*
312 Pudding, black
313 ——— white, à la bourgeoise
480 ——— à la reine
908 Puff paste
909 Ibid.
910 Ibid.
373 Pullet
374 ——— au naturel
375 ——— à la Montmorenci
376 ——— à la duchesse
377 ——— with parsley
378 ——— ibid.
379 ——— with sausages and cabbage
380 ——— à la moutarde

No. of Receipt.
381 Pullet, legs of, with ham
382 —— à la bourgeoise
383 —— between two plates
387 —— with onions
388 —— ibid.
389 —— masquée
390 —— à la cuisinière
391 —— au court-bouillon
392 —— à la béchamel
393 —— ibid.
394 —— en canelons
395 —— à la crême
396 —— en croustade
397 —— accompagnée
398 —— en filets
759 Pumpkin
1057 *Punch à la bourgeoise*
1057 Punch French
24 *Purée de lentilles*
44 ——— *de pois verts*
45 ——— —— *secs*
46 ——— *d'oignons*
47 ——— *brune d'oignons*
48 ——— *blanche d'oignons*
49 ——— *de haricots*
444 ——— *verte, canard à la*
445 ——— *canard à la*
297 Purtenances, lamb's, with bacon
298 ——— à la bourgeoise

505 Quails
506 ——— broiled
507 ——— with bay leaves
508 ——— stewed
509 ——— and cabbages
510 ——— au gratin
272 *Queues de mouton*
273 ——— ——— *au riz*
962 Quinces, compote of
1018 ——— ratafia of
972 ——— marmalade

404 Rabbit en gibelote
405 ——— with cullis of lentils
406 ——— en matelotte
407 ——— and peas
408 ——— en papillottes
409 ——— à la bourgeoise
410 ——— young, au gîte

No. of Receipt.
411 Rabbit en caisses
412 ——— with herbs
413 ——— au gratin
414 ——— young, poëlé à la minute
415 ——— ——— à l'Espagnole
416 ——— ——— en galantine
417 ——— ——— with ham
418 ——— en hatelettes
419 ——— broiled
420 ——— à la poulette
421 ——— à la Tartare
422 ——— sauté
423 ——— en bigarrure
424 ——— minced
425 ——— hashed, with cucumbers
426 ——— salad
731 *Racines hâchies*
732 ——— *à la crême*
200 *Ragoût de veau à la bourgeoise*
330 ——— *de foies*
331 ——— *de farce*
479 ——— *de volaille*
517 ——— *alouettes en*
603 ——— *de huîtres*
632 ——— *d'écrevisses*
676 ——— *de choux*
705 ——— *de pommes de terre*
730 ——— *de carottes*
750 ——— *champignons en*
733 ——— *navets en*
757 ——— *truffes en*
758 ——— *ibid.*
777 ——— *asperges en*
791 ——— *marrons en*
792 ——— *pistaches en*
307 ——— *côtelettes de porc en*
561 *Raie*
562 —— *à la Ste. Ménéhould*
563 —— *à la sauce blanche*
564 —— *au beurre noir*
565 —— *à la sauce de foie*
566 —— *au fromage*
567 —— *murinée frite*
568 —— *au beurre blanc*
963 *Raisins, compote de*
981 ——— *gelée de*
982 ——— *ibid.*

No. of Receipt.
1016 *Raisins, ratafia de*
1047 ——— *au sec*
846 *Ramequins*
847 *Ibid.*
848 *Ibid.*
518 *Ramiers*
952 Raspberries, compote of
1021 ——— ratafia of
1022 ——— ibid.
1010 *Ratafia d'abricots*
1012 ——— *de cerises*
1015 ——— *de raisins*
1016 ——— *ibid.*
1017 ——— *de fruits rouges*
1018 ——— *de coings*
1019 ——— *de fleurs d'orange*
1020 ——— *ibid.*
1021 ——— *de framboises*
1022 ——— *ibid.*
1023 ——— *de noyaux et de graines*
1024 ——— *de noyaux d'abricots*
1026 ——— *de noix*
1027 ——— *de brout de noix*
1028 ——— *d'anis*
1029 ——— *d'huile de roses*
1030 ——— *de Genièvre*
1031 ——— *ibid.*
1032 ——— *d'angélique*
88 *Ravigotte, sauce à la*
276 ——— *pieds de mouton à la*
210 *Régence, gigot à la*
480 *Reine, boudin à la*
67 *Remolade, sauce à la*
68 ——— *ibid.*
533 ——— *saumon à la*
432 ——— *cuisses d'oie à la*
839 Rice
35 —— savoury
323 —— Pillau
840 —— à la Créole
518 Ringdoves
191 *Ris de veau à la purée d'oseille*
192 ——— *piqués*
193 ——— *aux fines herbes*
299 —— *d'agneau*
300 —— ——— *à l'Anglaise*
839 *Riz*
34 —— *au lait*

No. of Receipt.
35 *Riz au gras*
16 —— *potage de*
33 —— ——— *avec purée*
273 —— *queues de mouton au*
401 —— *chapon au*
402 —— *ibid.*
403 —— *ibid.*
925 —— *gâteau de*
840 —— *à la Créole*
324 *Rissoles*
234 *Robe de chambre, côtelettes de mouton en*
82 Robert sauce
83 ——— ibid.
287 *Robert, pieds de mouton à la sauce*
106 *Rognons de veau à pain rôti*
144 ——— *de bœuf à la bourgeoise*
145 ——— ——— *au vin blanc*
146 ——— ——— *à la Parisienne*
270 ——— *de mouton à la brochette*
271 ——— ——— *au vin blanc*
316 ——— *de cochon au vin de Champagne*
731 Roots minced
732 —— à la crême
252 *Rosbif de mouton*
939 *Rose, vinaigre à la*
1029 —— *ratafia d'huile de*
1029 Roses, ratafia of oil of
187 *Rôti, foie de veau*
136 —— *filet de bœuf*
151 —— *aloyau*
256 —— *langues de mouton*
288 —— *quartier d'agneau pané et*
289 —— *ibid.*
318 —— *cochon de lait*
346 —— *poulet*
347 —— *ibid.*
400 —— *chapon*
427 —— *oie*
434 —— *canard*
452 —— *pigeons*
486 —— *lièvre*
487 —— *levraut*

No. of Receipt.
493 *Rôti, faisan*
494 —— *perdreau*
500 —— *sarcelles*
505 —— *cailles*
499 —— *canard sauvage*
502 —— *bécasses*
502 —— *bécassines*
535 —— *esturgeon*
631 —— *saumon*
591 *Rôties d'anchois*
579 *Rouget*
244 *Roussi, épaule de mouton à la*
95 *Roux blanc*
96 —— *brun*
165 —— *poitrine de veau au*
929 *Royale, gâteau à la*
272 Rump, sheep's
273 —— —— with rice

873 *Sabaïone, crême, à l'Italienne*
426 Salad, rabbit
683 *Salade de choux-fleurs*
718 —— *de pommes de terre*
719 —— *ibid.*
740 —— *concombres en*
426 —— *lapereau en*
522 —— *turbot en*
608 —— *brochet en*
649 —— *haricots verts en*
656 —— —— *blancs en*
672 —— *choux de Milan en*
643 *Salé, petit, aux pois*
309 —— —— *de porc*
326 *Salmis*
327 *Ibid.*
504 —— *de bécasse*
504 —— *de bécassine*
516 —— *alouettes en*
527 Salmon
528 —— broiled marinated
529 —— à la maître d'hôtel
530 —— twice broiled
531 —— roasted
532 —— au bleu
533 —— à la remolade
534 —— en caisses
760 *Salsifis*
761 *Ibid.*
762 *Ibid.*
760 Salsify

No. of Receipt.
761 Salsify
762 Ibid.
314 *Sang, plat de*
483 *Sanglier*
500 *Sarcelles*
501 *Ibid.*
584 *Sardine*
765 *Sariette*
55 *Sauce à la béchamel*
56 —— *ibid.*
57 —— *au mouton* (mutton)
58 —— *aux truffes* (truffle)
59 —— *verte* (green)
60 —— *bachique*
61 —— *tomate* (love-apple)
62 —— *ibid.*
66 —— *à la Provençale*
67 —— *à la remolade*
68 —— *ibid.*
69 —— *piquante* (sharp)
70 —— *ibid.*
71 —— *ibid.*
72 —— *ibid.*
73 —— — *hachée aux cornichons* (gherkin)
74 —— *blanche* (white)
75 —— *ibid.*
76 —— —— *aux câpres et anchois* (white caper and anchovy)
77 —— —— *ordinaire* (French melted butter)
78 —— *à l'Espagnole*
79 —— *à l'Anglaise*
80 —— *à l'Allemande*
81 —— *ibid.*
82 —— *Robert*
83 —— *ibid.*
84 —— *bourgeoise*
85 —— *à pauvre homme* (poor man's sauce)
86 —— *à la poivrade* (pepper)
87 —— *à la Tartare*
88 —— *à la ravigotte*
89 —— *à tous mets* (family)
90 —— *à la crême* (cream)
91 —— *à la maître d'hôtel*
92 —— *ibid.*
93 —— *ibid.*
94 —— *Italienne*

No. of Receipt.
97 *Sauce tournée*
98 ——— *velouté*
99 ——— *à la matelotte*
100 ——— *à la Hollandaise* (Dutch)
310 *Saucisses*
379 ——— *poularde aux choux et*
150 *Saucissons de tranches de bœuf*
245 ——— *épaule de mouton en*
527 *Saumon*
528 ——— *grillé et mariné*
529 ——— *à la maître d'hôtel*
530 ——— *deux fois grillé*
531 ——— *rôti*
532 ——— *au bleu*
533 ——— *à la remolade*
534 ——— *en caisses*
310 Sausages
150 ——— beef
310 ——— pork
315 ——— Bologna, &c.
422 *Sauté, lapereau*
492 ——— *levraut*
453 *Sauvages, pigeons*
499 ——— *canards*
765 Savory
927 *Savoi, gâteau de*
543 Shad
996 *Sirop pour l'hiver*
997 ——— *de violettes*
998 ——— *cerises*
999 ——— *d'abricots*
1000 ——— *de mûres*
1001 ——— *verjus*
1002 ——— *coings*
1003 ——— *guimauves*
1004 ——— *citrons*
1005 ——— *ibid.*
1006 ——— *pommes*
1007 ——— *capillaire*
1008 ——— *d'orgeat*
996 Sirups for winter use
997 Sirup of violets
998 ——— cherry
999 ——— apricots
1000 ——— mulberry
1001 ——— sour grapes
1002 ——— quinces
1003 ——— marsh-mallows
1004 ——— lemons
1005 ——— ibid.

No. of Receipt.
1006 Sirup of apples
561 Skate
562 ——— à la Ste. Ménéhould
563 ——— with sauce blanche
564 ——— with black butter
565 ——— with liver sauce
566 ——— with Parmesan
567 ——— marinated and fried
568 ——— with white butter
573 Smelts
502 Snipes
503 ——— stuffed
474 *Soleil, pigeons au*
570 Soles
764 Sorrel, preserved
737 *Soubise, oignons à la*
218 ——— *côtelettes de mouton à la*
833 *Soufflée, omelette*
834 ——— *ibid.*
879 ——— *beignets*
880 ——— *ibid.*
5 Soup, bread
6 ——— cabbage
7 ——— ——— à la Provençale
8 ——— ——— and cheese, à la Provençale
9 ——— ——— and milk
10 ——— German cabbage
11 ——— water
12 ——— à la bonne femme
13 ——— Julienne
14 ——— ibid.
15 ——— ibid.
16 ——— rice
17 ——— vermicelli
18 ——— pearl barley
19 ——— Indian corn
20 ——— of different purées
21 ——— purée, with crusts
22 ——— ibid.
23 ——— green pea, with crusts
25 ——— lentil purée
26 ——— Italian, with lentil purée
27 ——— vegetable, maigre
28 ——— ibid.
29 ——— herb
30 ——— gruyère or Parmesan cheese
31 ——— onion, maigre

No. of Receipt.
32 Soup, onion and milk
33 —— rice, with lentil purée maigre
37 —— young carrot
38 —— pumpkin
39 —— asparagus, with green peas
40 —— turnip purée
41 —— de santé
42 —— cressi
43 —— giblet
669 Sour-kraut
773 Spinage
774 Ibid.
775 Ibid.
107 ——— on toast
557 *Stinquerque, morue en*
1 Stock
4 —— jelly
569 Stockfish
950 Strawberries, compote of
974 ——— marmalade
321 Stuffed pig
353 ——— chicken
503 ——— woodcocks or snipes
329 Stuffing
535 Sturgeon
536 ——— à la bourgeoise
537 ——— marinated
538 ——— ibid.
539 ——— roasted
540 ——— stoved
541 ——— à la braise
542 ——— en matelotte
622 *Suchet, perche à la*
622 Suchet, water
830 *Sucre, omelette au*
940 —— *clarifié*
940 Sugar, clarified
1058 Summer beverage
455 *Surprise, pigeons en*
674 ——— *choux en*
282 *Surtout, pieds de mouton en*
259 ——— *langues de mouton en*
694 *Sybarite, pommes de terre frit à la*
191 Sweetbreads with sorrel
192 ——— larded
193 ——— aux fines herbes
299 ——— lambs'

No. of Receipt.
300 Sweetbreads, lambs', à l'Anglaise

624 *Tanche*
625 ——— *aux fines herbes*
626 ——— *à l'étuvée*
627 ——— *en matelotte au blanc*
628 ——— *à la poulette*
629 ——— *frite*
87 *Tartare, sauce à la*
354 ——— *poulet à la*
355 ——— *ibid.*
421 ——— *lapereau à la*
922 *Tartelettes*
922 Tartlets
916 Tarts with preserves
917 —— jelly
918 —— apple
500 Teal
501 Ibid.
624 Tench
625 —— with fine herbs
626 —— stewed
627 —— en matelotte au blanc
628 —— à la poulette
629 —— fried
149 *Tendons de bœuf à l'Allemande*
190 ——— *veau à la poulette*
154 *Tête de veau au naturel*
155 ——— *ibid.*
156 ——— *à la vinaigrette*
157 ——— *marinée*
158 ——— *à la bourgeoise*
159 ——— *à la Ste. Ménéhould*
295 *Têtes d'agneaux*
868 *Thé, crême au*
578 *Thon*
513 Thrush
904 *Timbales*
810 ——— *œufs en*
104 Toast, ham or bacon
105 —— anchovy
106 —— veal kidneys on
107 —— spinage on
108 —— meat
109 —— cucumber
110 —— à la minime

No. of Receipt.
61 *Tomate, sauce*
62 ——— *ibid.*
139 ——— ——— *filet de bœuf à la*
128 Tongue, neat's, with fine herbs
129 ——— en bresolles
130 ——— à l'écarlate
131 ——— with gherkins
132 ——— with parsley
133 ——— en gratin
194 ——— with sharp sauce
Tongue, sheep's (see Mutton tongue)
766 *Topinambours*
97 *Tournée, sauce*
900 *Tourte de gibier*
901 ——— *farce*
902 ——— *langue de bœuf*
903 ——— *poissons*
553 ——— *morue*
490 ——— *lièvre*
899 ——— *mouton à la Perigord*
907 ——— *viande*
916 ——— *confiture*
917 ——— *la gelée*
918 ——— *pomme*
152 Tripe, fricasseed
807 *Tripe, œufs à la*
274 Trotters, sheep's, the usual way
275 ——— à la Ste. Ménéhould
276 ——— à la ravigotte
277 ——— à la poulette
278 ——— ibid.
279 ——— stuffed
280 ——— à l'Anglaise
281 ——— fried
282 ——— en surtout
283 ——— en gratin
284 ——— with cucumbers
285 ——— in the manner of fricasseed chicken
286 ——— with cheese
287 ——— with Robert sauce

No. of Receipt.
618 Trout
619 ——— au court-bouillon
620 ——— sliced, à la chapelure
753 *Truffes*
58 ——— *sauce aux*
334 ——— *dinde aux*
335 ——— *dindonneau aux*
754 ——— *à la maréchale*
755 ——— *à la parole*
756 ——— *en ragoût*
757 ——— *ibid.*
758 ——— *à la Périgourdine*
753 Truffles
754 ——— à la maréchale
755 ——— à la parole
756 ——— ragout of
757 ——— ibid.
758 ——— à la Périgourdine
618 *Truite*
619 ——— *au court-bouillon*
620 ——— *filets de, à la chapelure*
578 Tunny
520 *Turbot*
521 *Ibid.*
522 ——— *en salade*
523 ——— *à la sauce blanche*
524 ——— *ibid.*
525 ——— *ibid.*
520 Turbot
521 Ibid.
522 ——— salad
523 ——— with sauce blanche
524 ——— ibid.
525 ——— ibid.
334 Turkey with truffles
336 ——— en daube
339 ——— in its gravy
341 ——— legs of, à la crême
342 ——— à la bourgeoise
343 ——— en galantine
344 ——— à l'escalope
345 ——— en pain
337 ——— giblets à la bourgeoise
338 ——— ——— fricasseed
340 ——— or goose giblets fricasseed
333 ——— poult
335 ——— ——— with truffles

No. of Receipt.
733 Turnips, ragout of
734 ——— ibid.
243 *Turque, épaule de mouton à la*
904 Tymbals

863 *Vanille, crême à la*
862 ——— ——— *à la fleur d'orange, au citron, au thé*
514 *Vanneaux*
153 Veal
160 —— breast of, fried
161 —— ——— aux petits pois
162 —— ——— stuffed
163 —— ——— ibid.
164 —— ——— different ways
165 —— ——— with thick sauce
166 —— ——— à la braise
167 —— ——— with purée of lentils or peas
168 —— cutlets with streaked bacon
169 —— ——— fried
170 —— ——— en papillottes
171 —— ——— breaded and broiled
172 —— ——— à la Lyonnaise
173 —— blanquette of
174 —— ibid.
175 —— fricandeau of
176 —— ibid.
177 —— ibid.
189 —— sliced, à la Provençale
190 —— tendons à la poulette
200 —— ragout of, à la bourgeoise
328 —— broiled, or other meats
153 *Veau*
154 —— *tête de, au naturel*
155 —— *ibid.*
156 —— ——— *à la vinaigrette*
157 —— ——— *marinée*
158 —— ——— *farcie à la bourgeoise*
159 —— ——— *à la Ste. Ménéhould*
160 —— *poitrine de, frite*
161 —— ——— *aux petits pois*
162 —— ——— *farcie*
163 —— ——— *ibid.*

No. of Receipt.
164 *Veau, poitrine de, de différentes façons*
165 —— ——— *au roux*
166 —— ——— *à la braise*
167 —— ——— *au coulis de lentilles ou coulis de pois*
168 —— *côtelettes de, au petit lard*
169 —— ——— *frites*
170 —— ——— *en papillottes*
171 —— ——— *grillées et panées*
172 —— ——— *à la Lyonnaise*
173 —— *blanquette de*
174 —— *ibid.*
175 —— *fricandeau de*
176 —— *ibid.*
177 —— *ibid.*
178 —— *cervelles de, en matélotte*
179 —— ——— *ibid.*
180 —— ——— *en marinade*
181 —— ——— *au beurre noir*
182 —— ——— *frites*
183 —— *foie de, à la marinière*
184 —— ——— *à la bourgeoise*
185 —— ——— *ibid.*
186 —— ——— *ibid.*
187 —— ——— *à la broche*
188 —— ——— *à la braise*
189 —— *filets de, à la Provençale*
190 —— *tendons de, à la poulette*
191 —— *ris de, à la purée d'oseille*
192 —— ——— *piqués*
193 —— ——— *aux fines herbes*
194 —— *langues de, à la sauce piquante*
195 —— *oreilles de*
196 —— ——— *à l'Italienne*
197 —— *pieds de, frits*
198 —— ——— *au naturel*
199 —— ——— *à la Ste. Ménéhould*
200 —— *ragoût de, à la bourgeoise*
328 —— *grillades de*
98 *Velouté, sauce*

No. of Receipt.
482 *Venaison*
482 Venison
712 *Verjus, pommes de terre au*
36 *Vermicelle au lait*
17 ——— *potage au*
108 *Viande, de la, à pain rôti*
322 ——— *hachis de*
907 ——— *pâtes de*
915 ——— *gâteau de*
889 *Vigne, beignets de feuilles de*
271 *Vin, rognons de mouton au*
316 ——— ——— *cochon au*
145 ——— ——— *bœuf au*
611 ——— *carpe au*
1033 ——— *de cerises*
1034 ——— *de groseilles noires*
1035 ——— ——— *rouges ou blancs*
1036 ——— *piquette*
938 *Vinaigre printanier*
939 ——— *à la rose*
156 *Vinaigrette, tête de veau à la*
938 Vinegar, spring
939 ——— rose

No. of Receipt.
997 *Violettes, sirop de*
332 *Volaille, manière de la préparer avant de la faire cuire*
479 ——— *ragoût de*
481 ——— *croquettes de*
912 *Vol au vent à la béchamel*

937 Wafers
1026 Walnuts, ratafia of
1027 ——— ——— green, shells
313 White puddings à la bourgeoise
592 Whitings
593 ——— fried
594 ——— broiled
595 ——— ibid.
1033 Wine, cherry
1034 ——— black currant
1035 ——— red or white currant
1036 ——— economical
502 Woodcocks and snipes
503 ——— stuffed
504 ——— salmis of

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French domestic cookery

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