LA CUISINE FRANÇAISE

BY François TANTY

late Chef of NAPOLEON III.

Chef of the late CZAR OF RUSSIA.

Class _____

Book _____

THE KATHERINE GOLDEN BITTING
COLLECTION ON GASTRONOMY
Presented by A. W. BITTING

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

LA CUISINE FRANÇAISE

FRENCH COOKING

FOR

EVERY HOME.

ADAPTED TO AMERICAN REQUIREMENTS.

BY

FRANÇOIS TANTY,

LATE "CHEF DE CUISINE" OF THE EMPEROR NAPOLEON III AND OF THE IMPERIAL FAMILY OF RUSSIA. LATE PROPRIETOR OF THE "GRAND HOTEL" AND THE RESTAURANT DUSSAUX AT ST. PETERSBURG. PURVEYOR TO THE FRENCH AND RUSSIAN ARMIES. MEMBER OF THE IMPERIAL ORDER OF THE RED CROSS.

(RUSSIA.)

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7. BRUNOISE.

(*Fat Soup—Clear.*) Two hours.

The brunoise is a simplified printanier, only carrots, turnips and green peas being used, the two former cut in small dices.

8. JULIENNE.

(*Fat Soup—Clear.*)

PROPORTIONS.—For five persons:

Stock or consomme.....2 to 3 quarts.
Vegetables.....1 carrot, ½ turnip, $\frac{1}{10}$ cabbage, ½ leek. (All very fresh.)

Time.—About 1¾ hours.

PREPARATION.—1st. Slice your vegetables into "julienne," that is to say into fine strips about 1½ inches long, put them in a sauce pan with some butter and a teaspoonful of sugar; let cook awhile. 2d. Pour your stock or consomme over and allow to cook for 1½ hours.*

9. POTAGE COLBERT.

SOUP A LA COLBERT. (*Fat Soup—Clear*).

PROPORTIONS.—For five persons:

Printanier or brunoise.....2 to 3 quarts.
Poached eggs.....5.

PREPARATION.—Make a printanier or brunoise as above, but with little vegetables and when in the tureen add a poached egg for each person.

NOTE.—There are different methods to poach eggs, but the following is the easiest and best. 1st. Pour your eggs in as much boiling water as will not stop the ebullition and let them boil for six minutes. 2d. Take the eggs out with a skimmer and pour cold water over them. (This will facilitate the shelling of the eggs.) 3d. Take the shells off carefully and put the eggs in the soup only when ready to serve.

10. CONSOMME AU RIZ.

CONSOMME WITH RICE. (*Fat Soup—Clear.*)

PROPORTIONS.—For five persons:

Stock or consomme.....2 to 3 quarts.
Rice.....½ tablespoonful.

PREPARATION.—1st. Wash your rice and let it boil in some water till soft. 2d. Let it drip, *cool it with cold water* and let it drip again.

* What distinguishes the "Julienne" from the former soups is that in this one the vegetables are not previously cooked in boiling water.

3d. Warm your stock or consomme and when ready to serve put the rice in the soup which you must not allow to boil again.

11. CONSOMME AU VERMICELLE.

VERMICELLI. (*Fat Soup—Clear.*)

12. CONSOMME AU MACARONI.

MACARONI. (*Fat Soup—Clear.*)

PROPORTIONS.—

Stock or consomme.....2 to 3 quarts.
Vermicelli or macaroni .....2 ounces.

PREPARATION.—1st. Break your vermicelli in pieces 1 inch long or the macaroni in pieces ½ inch long and let either cook in some boiling water and do as indicated above for the rice. (2d and 3d.)

13. POTAGE MILANAISE.

PROPORTIONS.—

Stock or consomme.....2 to 3 quarts.
Macaroni.....¼ lb.
Rasped cheese (Parmesan preferred).....2 oz.

PREPARATION.—As for the above, but when ready to serve add the rasped cheese and some white pepper.

14. POTAGE "OXTAIL."

OXTAIL SOUP. (*Fat Soup—Half thick.*)

PROPORTIONS.—For five persons:

Oxtail.....1.
Vegetables.....1 carrot, 1 onion.
Madeira.....1 glassful.
Corn starch.....1 small tablespoonful.
Red pepper.....A little.
Stock.....2 to 3 quarts.

PREPARATION.—1st. Take one oxtail, cut it in pieces one inch long let it boil in some water until tender. 2d. Let it drip, pare it to take off the grease and small bones. 3d. Put it in a sauce pan with 2 or 3 quarts of bouillon, ½ glass madeira, 1 onion and 1 carrot, some thyme and laurel. Let the whole cook for 3 hours. 4th. Pour the bouillon through a strainer in another sauce pan, take off the floating grease, add ½ of a glass of madeira, a little red pepper; allow to cook awhile and when ready to serve add, while stirring, 1 tablespoonful of corn starch mixed with 1 glass *cold* bouillon. 5th. Serve in a tureen in which you place the pieces of the tail.

15. POTAGE TORTUE.

TURTLE SOUP. (*Fat Soup—Half thick.*)

The real name should be "Mock Turtle," but prepared as follows this soup may replace the "genuine" turtle soup with advantage.

PROPORTIONS.—For five persons:

Calf Head..... .....½.
Vegetables.....2 onions, 3 carrots, some celery, thyme and laurel.
Mushrooms, truffles, cockscombs, "ad libitum."
Maderia.....1 glassful.
Vinegar.....½ glassful.
Flour.....2 tablespoonsful.
Starch.....1 tablespoonful.
Caramel ..... } A little.
Red pepper..... }
Whole pepper... }
Stock.....2 or 3 quarts.

PREPARATION.—Have the ½ of a calf's head, take the bone off, put the meat in a kettle with cold water; allow it to boil while skimming carefully for about ten minutes. 2d. Put the meat in cold water to cool it, let it drip. 3d. Put the meat in another kettle with two tablespoonsful of flour and add ½ gallon cold water, while stirring, and one-half (½) glass vinegar (this for the purpose of keeping the calf white), add 2 onions, 3 carrots, some thyme and laurel, some whole pepper, let boil one hour and skim. 4th. Allow the meat to drip, press the same between two loaded plates until cold. 5th. Cut the cold calf's head in dices, put them in a pan with mushrooms (also truffles, cockscombs), 1 glassful madeira, 2 quarts stock, let boil awhile and skim. 6th. When ready to serve add a little *caramel** (to give color), a little cayenne pepper and a cup of bouillon in which you have mixed 1 tablespoonful of corn starch.

* We call burned sugar caramel.

PREPARATION.—1st. Clean and mince 2 red beets, 1 onion, ⅛ of a cabbage, put the whole in a sauce pan with some butter, cook awhile, then add ½ tablespoonful of flour and 2 to 3 quarts of stock, cook 1 hour. 2d. Grate 1 red beet, press it through a napkin and when ready to serve pour the juice in the soup and add a glassful of milk.

22. POTAGE A LA REINE.

CREAM OF FOWL. (*Fat—Half thick.*)

PROPORTIONS.—For five persons:

Fowl..... 1 hen or chicken.
Vegetables.....1 onion, 1 carrot, 1 stalk of celery.
Water.....2 to 3 quarts.
Time—2½ hours.

PREPARATION.—1st. Take one chicken and allow it to cook for 2 hours in ½ gallon of water with ½ veal or beef knuckle, 1 onion, 1 carrot, 1 sprig of celery. 2d. When the chicken is quite tendor let it drip and strain the stock through a napkin. 3d. Take the chicken off, put the fillets apart and pound the remainder of the flesh in a mortar. 4th. Add, little by little, while beating, the stock, and sift that paste through a sifter so as to obtain a pap. 5th. Let melt in a sauce pan 2 tablespoonsful of butter with 1½ tablespoonsful of flour; pour the pap in, let it become hot, but don't allow it to boil. When ready to serve add the chicken fillets, cut into small dices.

23. CREME DE CELERI.

CREAM OF CELERY. (*Fat—Half thick.*)

PROPORTIONS.—For five persons:

Celery.....5 stalks.
Flour.....3 tablespoonsful.
Butter.....3 tablespoonsful.
Yolks .....3.
Sugar.....½ teaspoonful.
Cream .....1 glassful.
Stock.....2 to 3 quarts.

PREPARATION.—1st. Wash and clean the celery stalks, let them boil in water for 5 minutes, let them drip, cool them with cold water and let them drip again. 2d. Chop the celery stalks, put them in a sauce pan with 2 tablespoonsful butter and 3 tablespoonsful flour, allow the whole to cook awhile and add the stock. 3d. Let cook altogether for 1 hour, pass through a sifter, and put the pap in a sauce pan and heat it hot. 4th. When ready to serve make a "liaison" with 3 yolks, 1 glass cream, 2 tablespoonsful butter, and do as indicated above in No. 22 (See page 27, General Remarks.)

24. CREME D'ASPERGES.

CREAM OF ASPARAGUS. (*Fat—Half thick.*)

As for the above, but use three bunches of asparagus instead of celery.

30. CREME DE LENTILLES.

LENTIL SOUP. (*Fat or Lean—Half thick.*)

PROPORTIONS AND PREPARATION.—Same as above, but use lentils.

31. POTAGE PAYSANNE.

VEGETABLE SOUP. (*Lean—Clear.*)

PROPORTIONS.—For five persons:

Vegetables.....Cabbage ⅛, carrot 1, potato 1, turnip ½, onion ½, some celery.
Water.....2 to 3 quarts.
Milk.....1 glassful.
Butter.....1 tablespoonful.
Time—1½ hours.

PREPARATION.—1st. Take ⅛ cabbage, 1 carrot, 1 potato, ½ turnip, ½ onion, some celery, mince them all, then wash and let drip. 2d. Put those minced vegetables in a sauce pan with 2 to 3 quarts of water and a little salt, allow them to boil for 1½ hours. When ready to serve add 1 glass milk, 1 tablespoonful butter and some pieces of toast.

32. SOUPE A L'ONION.

ONION SOUP. (*Lean—Clear.*)

PROPORTIONS.—For five persons:

Onions.....12 (somewhat according to the size).
Butter.....2 tablespoonsful.
Flour.....1 tablespoonful
Bread.....½ lb.
Rasped cheese.....½ lb.
Water.....2 to 3 quarts.
Time.—1 hour.

PREPARATION.—1st. Have about 12 fine slices of bread and ½ lb. of rasped cheese, Parmesan preferred, place some slices on the bottom of a dish that can be put in an oven, pour over a bed of cheese, then a bed of bread, etc., finishing by a bed of bread but preserving enough cheese for a last bed. 2d. Chop about 12 onions, let them cook slowly in a sauce pan with about 2 tablespoonsful of butter until a light brown, add while stirring 1 tablespoonful of flour, stir the whole for a while, then add 2 quarts of water. 3d. Allow to cook for 5 minutes. 4th. Pour this soup through a strainer on the bed prepared as above. 5th. Pour over the dish a last bed of cheese, and let it bake until a light brown.

CAUTION.—In serving this soup take care to give each guest some of the crust, dry and palatable.

NOTE.—You may have a good family soup by doing only as indicated in the 2d. and 3d. and serving it with some toast and rasped cheese.

RECAPITULATION.

I. FAT SOUP. CLEAR.

1. Bouillon.
2. Consomme.....Fundament of other soups.
3. Consomme de volaille.....Consomme of fowl.
4. Pot au feu .....
5. Croute au pot.....
6. Printanier.....
7. Brunoise.....

Stock or consomme with vegetables previously cooked apart in some boiling water.

8. Julienne .....

Stock or consomme with vegetables not having been cooked as above.

9. Colbert .....Printanier with poached eggs.
10. Consomme au riz.....
11. Consomme au vermicelle.....
12. Consomme au macaroni.....

Stock or consomme with farinaceous substances, having been previously cooked apart, in boiling water.

13. Potage milanaise .....

Consomme or stock with macaroni and rasped cheese.

II. FAT SOUPS. HALF THICK.

14. Ox tail.....
15. Potage tortue .....

Stock with madeira, starch and pieces of oxtail or calf's head.

16. Mullagatawny .....
17. Tchy a la Russe.....

Stock with flour and flesh, beef in the former and fowl in the second.

18. Potage Semoule Liee.....Stock with semolia, eggs and cream.
19. Potage a l'orge.....Stock with barley, cream, butter.
20. Potage Andaloux.
21. Borch a la Polonaise.....Beets, milk and stock.

III. FAT SOUP. PUREE OR CREAM.

22. Potage a la Reine.....Cream of fowl.....
23. Creme de Celeri.....Cream of celery.....
24. Creme d'asperges.....Cream of asparagus.....
25. Creme de choux fleurs..Cream of cauliflower.....
26. Puree Crecy.....Cream of carrots with rice..

Always prepared with stock.

27. *Potage St. Germain.....Cream of green peas.
28. *Potage Conde .....Cream of white kidney beans.
29. *Potage Musard .....Cream of red kidney beans.
30. *Creme de Lentilles.....Cream of lentils

I. LEAN SOUP. CLEAR.

31. Potage Paysanne.
32. Soupe a l'onion.
33. Soupe a l'oseille .....Sorrel soup.
34. Ouka de perches a la Russe...Fish soup.
35. Bouillabaisse .....Highly seasoned fish soup.
36. Soupe aux huitres.....Oyster soup.
37. Soupe aux clams.

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* May be prepared with water instead of stock for a lean dinner.

II. LEAN SOUPS. HALF THICK.

38. Potage velour.....Soup with starch, eggs and butter.
20. Potage andaloux.....Lean or fat.
39. Potage Parmentier.....Cream of potatoes.
40. Semoule au lait.....Semolia with milk.

III. LEAN SOUP. PUREE OR CREAM.

41.	Potage Princesse	Puree of bread	Lean or fat.
27.	Potage St. Germain	Cream of green peas	
28.	Potage Conde	Cream of white kidney beans	
29.	Potage Musard	Cream of red kidney beans	
30.	Creme de lentilles	Cream of lentils	
42	Creme de poturons	Cream of pumpkins	
43.	Creme de mais	Cream of sweet corn	
44.	Creme Duchesse Buckingham	Cream of almonds	
45.	Bisque de homards	Cream of lobsters	

PUREES OR CREAM.

GENERAL REMARKS.

The puree or cream is quite a thick soup, very palatable and substantial. It is made out of fowl, game, vegetables, or fish. In every case you have first to cook well the particular materials until tender and to sift them through a sifter to obtain quite a clear pap; to which you add what the French cooks call a "liaison," *binding*, to unite all the parts together. This is made with yolks, cream and butter (also sometimes flour or starch), and *don't forget*

1st. That this "liaison" should be added only when ready to serve

2d. That the sauce pan shall be placed on a corner of the range and that you should add some of the hot pap to your "liaison" before you pour it in the sauce pan.

3d. That you should never allow a soup to boil after you have poured in a "liaison."

They should be served when the guests are finishing their soup and be cooked just before serving. Therefore it is difficult to serve them when you have more than 8 or 10 guests, and we recommend them more for select lunch and tea parties than for regular dinners.

55. CROQUETTES VOLAILLE.

CROQUETTES OF FOWL.

NOTE.—The flesh of fowls having served to make the stock (see foot note 1) is advantageously employed for croquettes.

PROPORTIONS:

Fowl .....The flesh of one.
Yolks.....2.
Stock .....2 glassesful.
Butter .....2 tablespoonsful
Eggs... .....1 or 2
Flour.....2 tablespoonsful
Parsley ..... } A small amount.
Mushrooms..... }
Truffles..... }
Bread crumbs.....Enough to roll the croquettes in.

PREPARATION.—1st. Remove the flesh, chop it fine, chop also the mushrooms, the parsley and the truffles, mix all together. 2d. Let melt in a sauce pan 2 tablespoonsful butter mixed with 2 tablespoonsful flour, add little by little and while stirring about 2 glassesful of stock, let boil awhile in stirring till this sauce becomes a little thick. 3d. Add the chopped flesh, etc , stir well the whole and add two yolks, stir again till well mixed. 4th. Pour in a dish so as to obtain a coat 1 inch thick, let cool, taking care to place some buttered paper over to prevent the upper part from drying and becoming black. 5th. When cold, cut in pieces about two inches long and 1 inch wide, roll them in some flour, dip them in a beaten egg, roll them again in some bread crumbs. 6th. Let fry in butter, serve on a folded napkin.

56. FILLETS DE VOLAILLE.

FILLETS OF FOWL.

PROPORTIONS:

Fowl.....2 young chickens.
Flour.....2 tablespoonsful.
Milk ....1 glassful.
Bread crumbs .....Enough to roll the fillets in.
Butter..... .....Enough to fry the fillets.

Time.—½ hour.

PREPARATION.—1st. Take the fillets and the legs off, cut the fillets in 2 and the legs in 3 2d. Dip those pieces in some milk, roll them in flour or bread chipping and fry in butter.

NOTE —Use the bodies of the chicken when making stock.

57. HUITRES FRITTES.

Fried oysters. See oysters No. 145.

58. HUITRES GRILLEES.

Broiled oysters. See oysters No. 146.

59. COQUILLES DE SAUMON A LA PARISIENNE.

See No. 82.

60. COQUILLES DE TRUITE.

See No. 82.

61. COQUILLES DE PIKE.

See No. 82.

62. COQUILLES DE HOMARD.

See No. 139.

63. COTELETTES DE HOMARD.

See No. 138.

64. SOUFFLET AU FROMAGE.

PROPORTIONS.—For five persons:

Cheese	½ lb. (Swiss or Parmesan.)	Milk.....	2 glassesful.
		Flour	2 tablespoonsful.
Eggs.....	3.	Small paper boxes.	10.

Time.—1 hour.

PREPARATION.—1st. Break 3 eggs, put the yolks in a sauce pan and the whites apart. 2d. Add in the sauce pan a little salt and white pepper, 2 spoonsful of flour, stir well the whole, add 2 glassesful of milk, let cook while stirring for ¼ hour. 3d. Add ½ lb. rasped cheese (Swiss or Parmesan). 4th. The above being well mixed, put the sauce pan on a corner of the range, beat your white of egg, a salad dish is very convenient for that purpose* and add the beaten eggs little by little, while stirring. 5th. Fill your paper boxes ¾ full, put them on a baking plate, let bake in an oven until well risen and until the soufflet becomes bright yellow. Serve immediately.

* Never beat whites except in earthenware, glass or *copper* utensils.

FISH
AND
SHELL FISH.

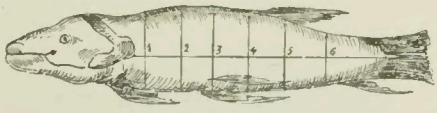
There is certainly a greater number of fish in the United States than we have mentioned in this chapter, but having selected the most typical and common and having given for each the most appropriate mode of preparation and sauces, we think we have enabled the house-wife to prepare, by analogy, any fish she may wish to handle.

Don't forget above all, that the first quality of a fish is its freshness, and to be fresh a fish should have these qualities:

1st. Its flesh thick and firm. 2d. Its eyes full and prominent.
3d. Its scales or gills bright.

SALMON AND TROUT.

67. SAUMON OR TRUITE AU COURT BOUILLON.



BOILED SALMON OR TROUT.

67a Sauce Hollandaise. 67b Sauce aux Capres (Caper Sauce.)
67c Sauce Polonaise.

NOTE.—According to the number of the guests you serve a whole salmon or a part of it; a family dinner of 5 will require about 3 to 4 lbs. of fish, and we recommend to cook the same entire instead of slicing before cooking.

TROUT.—The trout and especially the salmon trout having very great analogy to the salmon, what is said for the latter may be applied to the former.

The fishes cooked "au court bouillon" being served with the sauce apart, we recommend cooking about twice as much fish as the dinner requires, because the remainder may be kept fresh for some days in an ice box and served cold as indicated in No. 81.

PREPARATION.—We will tell here how to cook a whole salmon, from about 8 to 10 lbs. and it will be exactly the same with any other fish or part of fish to be cooked "au court bouillon." 1st. Clean and wash your fish, remove the gills and the fins, but preserve the tail, place the fish in a fish kettle (with a grate in the bottom so as not to break it, when you take it from the kettle) with 2 carrots, 1 onion sliced, some thyme and laurel, 6 grains of whole pepper and enough water to cover the fish well. 2d. Let heat and *as soon as it boils* place the fish pan on a corner of the stove and let simmer for about 1 hour without letting boil. 3d. Serve in a long dish on a folded napkin and dispose around the fish or serve apart 2 nice potatoes for each guest, boiled in slightly salted water and carefully carved. Serve the sauce apart. For the sauces see Nos. 151-152-159.

68. SAUMON OR TRUITE AU BLEU.

SAUCE GENEVOISE.

PREPARATION.—Same as for the above but cook the fish in half water and half red wine instead of pure water. For the sauce see No. 158.

69. SAUMON OR TRUITE AU BLANC.

69a Sauce aux Huitres. 69c Sauce Homard.
69b Sauce Cardinal. 69d Sauce Crevette.

PREPARATION.—Same as for the above but use white wine instead of red wine. For the sauces see Nos. 153-154-155-156.

70. TRUITE AU VIN BLANC.

PROPORTIONS.—For five persons:

Trout.....4 to 5 lbs.
Flour.....3 tablespoonsful.
Butter.....5 tablespoonsful.
Yolks .....2.
Stock.....2 glassesful.
White wine.....2 glassesful.
Vegetables.....1 onion, 1 carrot, some thyme and laurel.

Time.—1 hour.

PREPARATION.—1st. Clean and wash the pike, place it in a fish kettle (somewhat larger than the fish), with 3 to 4 sliced onions, 1 handful parsley, ¼ lb. butter, 1 pint white wine, 1 glassful stock, some salt and pepper, put the cover on and let cook slowly while basting for about ½ hour. 2d. Take the fish with care from the kettle, and place carefully on a warm dish, then add while stirring about ¼ lb. fresh butter to the sauce and pour it over the fish.

99. BROCHET FROID.

COLD PICKEREL.

99a Sauce Mayonnaise. 99b Sauce Tartare.
99c Sauce Vinaigrette.

As for the Truite Froide, No. 81.

CARP.

100. CARPE AU BLEU.

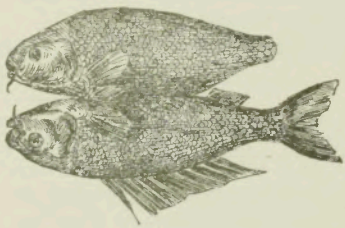
As for the Truite au Bleu, No. 68.

101. CARPE A LA JUIVE.

CARP JEWISH STYLE.

As for Brochet a la Juive, No. 98.

102. CARPE FRITTE.



FRIED CARP.

Take carp of medium size, clean and wash carefully, cut them in two (in length), and do as indicated for the Fillets a la Colbert, No. 74.

103. CARPES EN MATELOTTE.

Do as indicated for the "Matelotte Marinière" No. 106, and use about 6 lbs. carp.*

*We recommend, when possible, to make the matelotte out of several kinds of fish as pike, pickerel, carp, eel., etc.

137. COTELETTES DE HOMARD.

LOBSTER CHOPS.

PROPORTIONS.—For five persons:

Lobsters	2 of 3 lbs. each.	Mushrooms	¼ lb. can.
Butter	7 tablespoonsful.	Oysters	12.
Flour	2 tablespoonsful.	Truffles	⅛ lb. can.
Madeira	1 glassful.	*Time.*—	½ hour.

PREPARATION.—1st. Shell the tails and the claws of 2 cooked lobsters; cut about 10 steaks ½ inch thick; dispose them in crown on a buttered dish and insert in each of the slices one small paw to imitate the handle of a chop. 2d. Cut off all the parings of the chops and all the flesh you can take from the shell; slice ¼ lb. mushrooms (canned or previously cooked), also ⅛ can of truffles, 12 oysters cooked as indicated (No. 77). 3d. Place the chops in an oven to warm them. 4th. During that time let melt in a saucepan 2 tablespoonsful butter mixed with 2 tablespoonsful flour, the juice of the mushrooms, truffles, oysters, 1 glassful Madeira; let boil for awhile and add the chopped flesh, the mushrooms, oysters, truffles, etc.; let cook again for 5 minutes; place the saucepan on a corner of the range; add 3 yolks mixed with 3 tablespoonsful fresh butter; *don't allow to boil again*, and pour this garnish in the middle of the crown formed by the lobster's chops.

138. COQUILLES DE HOMARD A LA CALIFORNIENNE.

As for the Coquilles de Truite, No. 82, replacing the flesh of the fish by lobster flesh.

SHRIMP.

139. BUISSON DE CREVETTES.

BOILED SHRIMPS.

PROPORTIONS.—About ¼ lb. for each guest.

PREPARATION.—To boil shrimps, just dip them awhile in salted boiling water. Let drip and serve on a dish with green parsley.

CRAWFISH.

140. ECREVISSES EN BUISSON.

BOILED CRAWFISH.

PROPORTIONS.—For five persons:

Crawfish	50.	Parsley	2 handsful.
Onion	1.	White wine	½ pint.
Carrot	1.	*Time.*—	½ hour.

PREPARATION.—1st. Cook the crawfish alive in a sauce pan, with ½ pint white wine(or water with a little vinegar), one onion, one carrot sliced, till well red, taking care to turn them from time to time. 2d. Let them cool in their own juice, while turning from time to time. 3d. When cold let them drip and dispose gently on a dish with green parsley.

141. ECREVISSES BORDELAISE.

CRAWFISH A LA BORDELAISE.

PROPORTIONS.—For five persons:

Crawfish.....25.	Brandy.....⅛ glassful.
Onions ..... 2.	Hashed parsley.....
Carrot..... 1.	Salt.....
Butter..... 5 tablespoonsful.	Pepper, white and red.
White wine.....2 glassesful.	*Time.*—20 minutes.

PREPARATION.—1st. Cook in a sauce pan for 5 minutes 2 chopped onions and 1 carrot cut in small dices in 2 tablespoonsful butter, add 2 glassesful white wine and the crawfish, with salt, red and white pepper; let cook for 5 minutes, and when ready to serve add 1 glassful brandy, 3 tablespoonsful butter and some hashed parsley; serve in a hollow dish.

SOFT SHELL CRABS.

142. CRABES MOUS FRITS.

FRIED SOFT SHELL CRABS.

PROPORTIONS.—For five persons:

Soft shell crabs..... 20. Butter.....¼ lb.
Bread crumbs.....5 tablespoonsful.

PREPARATION.—After lifting up the shell, remove the spongy substance found on the back, wash and then drip them on a napkin. 2d. Dip them in beaten eggs, roll them in bread crumbs, fry slowly in butter until you obtain a yellow color. 3d. Serve on a folded napkin with fried parsley.

OYSTERS.

143. HUITERS FRAICHES.

OYSTERS ON THE HALF SHELL.

See No. 54.

144. HUITRES FRITTES.

FRIED OYSTERS.

PROPORTIONS.—For five persons:

Oysters.....5 doz. Bread crumbs...4 tablespoonsful.
Eggs.....3. Butter.....¼ lb.

PREPARATION.—1st. Take the oysters from the shell, dip them in beaten eggs, roll in bread crumbs and fry in butter. 2d. Serve on a folded napkin.

145. HUITRES GRILLEES.

BROILED OYSTERS.

PROPORTIONS:

Oysters.....5 doz. Butter.....5 tablespoonsful.
Bread crumbs.....4 tablespoonsful.

PREPARATION.—1st. Take the oysters from the shell, dip them in melted butter, roll in bread crumbs and broil on bright fire. 2d. Serve on a folded napkin.

146. HUITRES A LA POULETTE.

OYSTERS A LA POULETTE.

PROPORTIONS:

Oysters.....5 doz. Lemons.....1.
Butter.....4 tablespoonsful. White wine.....½ pint.
Flour.....1 tablespoonful. White pepper, a little...
Yolks.....2. *Time.*—½ hour.

PREPARATION.—1st. Place the oysters in a sauce pan, let them boil in their own juice and ½ pint white wine, some white pepper but no salt; let them drip and put the juice apart. 2d. Melt in a sauce pan 2 tablespoonsful butter mixed with 1 tablespoonful flour, add while stirring the juice of the oysters through a napkin because it always contains some sand. 3d. When ready to serve, add 2 yolks, 2 tablespoonsful butter and the juice of a lemon. Don't allow to boil and serve in a hollow dish.

MUSSELS.

147. MOULES A LA MARINIERE.

MUSSELS A LA MARINIÈRE.

PROPORTIONS.—For five persons:

Mussels.....2 quarts. Butter.....¼ lb.
Parsley.....½ handful. *Time.*—½ hour.

SAUCES TO BE SERVED WITH FISH.

1. Warm Sauces.

151. SAUCES HOLLANDAISE.*

HOLLANDAISE SAUCE. (*White.*)

PROPORTIONS.—For five persons:

Butter.....¾ lb.
Yolks.....3.
Flour.....2 tablespoonsful.
Lemon.....1.
Salt and white pepper...To suit the taste.
Water.....1 glassful.
Time.—10 minutes.

PREPARATION.—1st. Place in a sauce pan (on a corner of the range or, better, in another sauce pan half full of boiling water) ¼ lb. butter mixed with 2 tablespoonsful flour (use a wooden spoon), add the juice of 1 lemon, a little salt and white pepper (also rasped nutmeg if liked), 1 glassful water; stir well the whole till the pap becomes uniform. 2d. Add while stirring 3 yolks, then in small pieces about ½ lb. butter (very fresh), always stirring and never allowing to boil. Serve this sauce apart.

152. SAUCE AUX CAPRES.

CAPER SAUCE. (*White.*)

As for the Hollandaise Sauce, No. 151, but when ready to serve add 2 tablespoonsful pickled capers.

153. SAUCE AUX HUITRES.

OYSTER SAUCE. (*White.*)

PROPORTIONS.—For five persons:

Oysters.....3 doz.
Butter.....½ lb.
Yolks.....3.
White wine.....1 glassful.
Stock.....½ glassful.
Starch.....1 tablespoonful.
Salt and white pepper....To suit the taste.
Time.—20 minutes.

PREPARATION.—1st. Cook in a sauce pan 3 dozen oysters, in their own juice and also 1 glassful white wine, ½ glassful stock, a little salt and white pepper (also rasped nutmeg if liked). 2d. After boiling one minute drip the oysters, place them in a sauce bowl, and pour the juice in another sauce pan through a sifter or a napkin (there being always some sand, etc., in the oyster's juice). 3d. Warm this juice again and add while stirring 3 yolks and ½ lb. butter; don't allow to boil again and pour into the sauce bowl over the oysters.

* This is a simplified recipe for family use, but is quite as palatable as the complicated ones, which require some practice and are quite expensive.

PREPARATION.—1st. Let brown one onion chopped with one tablespoonful butter, sprinkle over 2 tablespoonsful flour, add 1 glassful red wine, some thyme and laurel, ⅓ handful parsley, let cook slowly for about ½ hour. 2d. Pass the whole through a sifter, pour the pap obtained in another sauce pan, add little by little about ½ lb butter and 2 anchovies broken fine in some of the butter. Don't allow to boil again and serve apart.

159. SAUCE POLONAISE.

POLISH SAUCE. (*Yellow.*)

PROPORTIONS.—For five persons:

Butter.....¾ lb.	Parsley.....⅛ handful.
Hard eggs.....Three.	*Time.*—10 minutes.

PREPARATION.—Let the butter melt; add the eggs and the parsley, both chopped fine; stir well the whole and serve in a sauce bowl apart.

160. SAUCE PROVENCALE.

TOMATO SAUCE A LA PROVENÇALE. (*Red.*)

PROPORTIONS.—For five persons:

Onion.....One.	Tomato sauce..3 tablespoonsful.
Garlic clove...One.	Parsley.....¼ handful.
Butter .....4 tablespoonsful.	*Time.*—

PREPARATION.—Chop the onion and garlic; let them brown with 1 tablespoonful butter; add 3 tablespoonsful tomato catsup, 2 tablespoonsful butter and hashed parsley. 2d. Stir well the whole and pour over the fish.

161. MAITRE D'HOTEL.

MELTED BUTTER WITH CHOPPED PARSLEY. (*Yellow.*)

We call a *maitre d'hotel* some fresh butter mixed with chopped parsley, which you place not *melted* over some fish or meat. It should be melted by the heat of the dish.

162. SAUCE MAYONNAISE.

MAYONNAISE SAUCE. (*Yellow.*)

PROPORTIONS.—For five persons:

Yolks.....Two.	Vinegar .....1 tablespoonful.
Oil .....½ pint.	Salt and pepper..A little.

Time.—¼ hour.

PREPARATION.—1st. Place in a bowl 2 yolks, which you beat well with some salt and white pepper; then add, *drop by drop*, and while

RECAPITULATION.

SALMON OR TROUT.

67. Saumon or Truite au Court Bouillon.....Boiled Salmon or Trout.
    - 67a Sauce Hollandaise. } Hollandaise Sauce.
    - 67b Sauce aux Capres.....with { Caper Sauce.
    - 67c Sauce Polonaise. } Polish Sauce.

68. Saumon or Truite au Bleu.
    Sauce Genevoise.

69. Saumon or Truite au Blanc.
    - 69a Sauce aux huitres.....With oysters
    - 69b Sauce cardinal.....
    - 69c Sauce homard.....Lobster sauce.
    - 69d Sauce crevette..... .....Shrimp sauce.

70. Truite au vin Blance.....With white wine.
71. Truite au Gratin.....
72. Saumon Grillè..... Broiled salmon.
    - 72a Maitre d'hotel.
    - 72b Sauce Mayonnaise.
    - 72c Sauce Tartare.
    - 72d Sauce Remoulade.
    - 72e Sauce Vinaigrette.

73. Petites Truites a la Meuniere.....Brook trouts.
74. Fillets de Truite Frits a la Colbert..... { Fried fillets of trout a la Colbert.
75. Fillets de Truite au Gratin.....
76. " " " au vin Blanc .....With white wine.
77. " " " Normande .....
78. " " " a la Creme.....With cream.
79. " " " a la Tanty.....

80. Saumon Froid or Truite Froide } A l'Imperiale.

81. Saumon Froid or Truite Froide.
    - 81a Sauce Mayonnaise.
    - 81b Sauce Tartare.
    - 81c Sauce Remoulade.
    - 81d Sauce Vinaigrette.

82. Coquilles de Saumon or Coquilles de Truite. } A la Californienne.

PIKE.

83. Pike au Court Bouillon.
    - 83a Sauce Hollandaise.
    - 83b Sauce aux capres.
    - 83c Sauce Polonaise.

84. Pike au Bleu.
    Sauce Genevoise.

SAUCES TO BE SERVED WITH FISH.

WARM SAUCES.	151.	Sauce Hollandaise.....	White.
	152	Sauce aux Capres.....	Caper sauce, white.
	153.	Sauce aux Huitres.....	Oyster sauce, white.
	154.	Sauce Cardinal.....	Rose.
	155.	Sauce Crevette.....	Shrimp sauce, rose.
	156.	Sauce Homard.....	Lobster sauce, rose.
	157.	Sauce Moutarde.....	Mustard sauce, yellow.
	158.	Sauce Genevoise.....	Genevese sauce, red.
	159.	Sauce Polonaise.....	Polish sauce, yellow.
	160.	Sauce Provencale.....	Tomato sauce, red.
	161.	Maitre d'hotel.....	Melted Butter, yellow.
COLD SAUCES.	162.	Sauce Mayonnaise.....	Mayonnaise sauce, light yellow.
	163.	Sauce Tartare.....	Tartare sauce.
	164	Sauce Remoulade.....	Light brown.
	165.	Sauce Vinaigrette.....	
	166.	Sauce Raifort	Horseradish sauce.

PREPARATION.—1st. Warm the oil in a small frying pan and when very hot incline the pan a little, break the egg in the oil and let fry for about 3 minutes taking care in turning to fry both sides and not break it. 2d. Let drip and serve on a folded napkin.

175. OEUFS SUR LE PLAT.

SHIRRED EGGS.

PROPORTIONS.—For one person:

Eggs .....2 to 3. Salt and pepper...To suit the taste.
Butter. .....1 tablespoonful. *Time.*—10 minutes.

PREPARATION No. 1.—Have as many small dishes as you have guests, butter them, break the eggs in a sauce pan, one at a time*, slip them into the dish, sprinkle over some salt and pepper and allow to cook for 5 minutes in an oven.

No. 2.—1st. Break the eggs in a sauce pan, one at a time* and slip them into a frying pan, where you have melted the butter in advance. 2d. Cook for about 5 minutes and slip the eggs into a warm dish or plate.

NOTE.—The former way is more fashionable.

176. OEUFS AU JAMBON.

HAM AND EGGS.

PROPORTIONS.—For one person:

Eggs.....2 to 3. Butter .....1 tablespoonful.
Ham.....2 oz. Salt and pepper...To suit the taste.
Time.—10 minutes.

PREPARATION.—1st. Slice the ham and place the slices on the buttered dish, then do as indicated above in No. 175.

177. OEUFS AU LARD.

EGGS WITH BACON.

PROPORTIONS AND PREPARATION.—As for the above, but use bacon (not too fat) instead of ham.

178. OEUFS BROUILLES AUX CROUTONS.

SCRAMBLED EGGS WITH TOAST.

PROPORTIONS.—For five persons:

Eggs.....10. Salt and pepper...To suit the taste.
Butter.....¼ lb. *Time.*—10 minutes.

* By doing this you will recognize a bad egg, and it will not spoil the others.

PREPARATION.—1st. Break the eggs (as in No. 175), slip them into a sauce pan where you beat them with ¼ lb. butter, salt and pepper to suit the taste (also some rasped nutmeg if liked). *All this should be done before placing the sauce pan on the fire.* 2d. Allow to cook while stirring for about 5 minutes on a light fire and when the pap becomes quite thick, pour the whole into a hollow dish and serve with fried toasts on and around the eggs.

179. OEUFS BROUILLES AUX FROMAGE.

SCRAMBLED EGGS WITH CHEESE.

As for the above, but add ¼ lb. rasped cheese (Parmesan or Swiss), while mixing the eggs with the butter.

180. OEUFS BROUILLES AUX POINTES D'ASPERGE.

SCRAMBLED EGGS WITH ASPARAGUS TOPS.

PROPORTIONS.—For five persons:

Eggs.....8.	Asparagus .....2 bunches.
Butter .....¼ lb.	Salt and pepper..To suit the taste.

Time —¼ hour.

PREPARATION.—1st. Take the tender part of the asparagus (green ones preferred) and cut them in pieces about ½ inch long, cook them in some salted water for about 10 minutes and let them drip. 2d. Do as indicated in 1st. and 2d., No. 178, and when the eggs are quite cooked add the asparagus tops, mix well the whole with a wooden spoon and serve in a hollow dish with toast.

181. OEUFS BROUILLES AUX QUEUES D'ECREVISSE.

SCRAMBLED EGGS WITH CRAWFISH TAILS.

182. OEUFS BROUILLES A L'EMINCE DE HOMARD.

SCRAMBLED EGGS WITH MINCED LOBSTERS.

As for No. 180, but replace the asparagus by crawfish tails (cooked) or by lobster's flesh (also cooked), cut in small dices.

183. GENERAL REMARKS ON OMELETS.

In making an omelet care should be taken that the pan be clean, smooth and hot, otherwise the omelet will stick. To those who have not much practice in making omelets we recommend making several small omelets rather than a large one, for instance, for 5 persons make two omelets of 5 eggs each, instead of one of 10.

188. OMELETTE AUX ROGNONS.

OMELET WITH KIDNEYS.

PROPORTIONS.—For five persons:

As for No. 184
Mutton kidneys..4 to 5.
Butter.....1 tablespoonful.
Flour.....1 tablespoonful.
Vinegar.....½ tablespoonful.
Stock .....½ glassful.
Parsley.....A little.
Time.—20 minutes.

PREPARATION.—1st. Skin and slice the kidneys, let them cook awhile in a sauce pan with 1 tablespoonful butter, a little salt and pepper; sprinkle over 1 tablespoonful flour, add ½ tablespoonful vinegar, ½ glassful stock, some hashed parsley, let cook for 1 or 2 minutes and place the sauce pan on a corner of the range 2d. Make a plain omelet as indicated in No. 184, and at the time of turning it pour the kidneys in the gap formed in the middle of the omelet.

189. OMELETTE CELESTINE.

OMELET WITH CRAWFISH OR LOBSTERS.

PROPORTIONS.—For five persons:

As for No. 184.

Lobster..... 2 lbs.
or Crawfish .....12.
Onion ..... 1.
Milk .....1 glassful.
Butter.....1 tablespoonful.
Flour .....1 tablespoonful.
Time.—½ hour.

PREPARATION.—1st. Shell the crawfish or the lobster, take the tails and the flesh of the claws in the former or cut the flesh in dices in the last case. 2d. Chop fine 1 small onion, let it brown in butter, add the crawfish or lobster flesh, some salt and pepper, sprinkle over 1 tablespoonful flour and add 1 glassful milk; boil awhile and place on the corner of the range. 3d. As 2d. in No. 188.

190. OMELETTE AUX CONFITURES.

OMELET WITH PRESERVED FRUITS.

PROPORTIONS.—For five persons:

As for No. 184 and

Preserved fruits.....½ lb. Sugar.....3 tablespoonsful.

PREPARATION.—1st. Do as for the "Omelet with Kidneys." (No. 188.) Make a plain omelet, but replace the salt and pepper by 1 tablespoonful sugar and when about to turn the omelet pour ½ lb. preserved fruits in the gap formed in the middle of the omelet (See No. 184, 3d). 2d. When the omelet is on the dish, sprinkle 2 tablespoonsful granulated sugar over and burn this sugar, from place to place, with a red hot poker.

RECAPITULATION.

I. SIDE DISHES FOR BREAKFAST OR LUNCH.

167. Oeufs a la Coque.....Soft boiled eggs.
168. Oeufs Durs .....Hard boiled eggs.
169. Oeufs a la Creme .....Hard boiled eggs with cream.
170. Salad D'Oeufs.....Egg salad.
171. Oeufs Poches a la Parisienne...Poached eggs a la parisienne.
172 Oeufs a la Christophe Colomb. Eggs a la Christophe Colomb.
173. Oeufs a la Tzarine.....Eggs a la Tzarine.
174. Oeufs Frits.....Fried eggs.
175. Oeufs sur le Plat .....Shirred eggs.
176. Oeufs au Jambon .....Ham and eggs.
177. Oeufs au Lard..... .....Bacon and eggs.
178. Oeufs Brouilles aux Croutons..Scrambled eggs with toast.
179. Oeufs Brouilles au Fromage...Scrambled eggs with cheese.
180. Oeufs Brouilles aux Pointes D'Asperge..... } Scrambled eggs with asparagus tops.
181. Oeufs Brouilles aux Queues D'Ecrevisses ..... } Scrambled eggs with crawfish tails.
182. Oeufs Brouilles a l'Emince de Homard..... } Scrambled eggs with lobster.
183. General Remark on Omelets.
184. Omelette au Fines Herbes.....Plain omelet with parsley.
185. Omelette au Fromage..... ....Cheese omelet.
186. Omelette au Jambon..... .....Ham omelet.
187. Omelette au Lard .....Bacon omelet.
188. Omelette aux Rognons.....Kidney omelet.
189. Omelette Celestine .....Crawfish or lobster omelet

II. SWEET DISHES FOR DINNERS.

190. Omelette aux Confitures.....Omelet with preserved fruits.
191. Omelette aux Rhum.....Omelet with rum.
192. Oeufs a la Neige.....Snow eggs.

BEEF.

193. ROSBIF A L'ANGLAISE.

ROAST BEEF*. (*Releve or Roast.*)

PROPORTIONS.—For a fine roast beef which may be served cold afterwards.

Beef (loin or fore ribs)....12 to 15 lbs. Water or stock....1 glassful.
Water.....1 glassful. Salt.....To suit the taste.

Time.—1 hour to 1½ hours.

PREPARATION.—*To roast the beef.* 1st. Place the beef in an oblong stove pan (tinned or enameled); sprinkle some salt over; add one glass water and bake in a warm† oven from 1 hour to 1½ hours‡, while basting frequently.

Gravy.—The best sauce to be served with the roast beef is its own gravy, which you make as follows: When you have taken the roast beef from the pan, add one glass stock or water; let boil for one or two minutes on the range or stove; while stirring, skim the floating grease off, and pass this gravy through a fine strainer.

Garnishes.—When the roast beef is served as a releve, it should be accompanied by some vegetable as garnishes, especially with potatoes fried in butter, potato croquettes, stuffed tomatoes, etc. If served as a roast, it should be accompanied by salad.

194. COTE DE BOEUF NIVERNAISE.

FORE RIBS A LA NIVERNAISE. (*Releve.*)

PROPORTIONS AND PREPARATION.—Same as for the roast beef No. 193. Served with Carrots a la Nivernaise (No. 328) apart.

195. FILLET ROTI.

ROAST TENDERLOIN. (*Roast.*)

PROPORTIONS AND PREPARATION.—Same as for the Roast Beef No 193, but roast only for about one hour.

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*The best parts of beef for roasting are the loin and fore ribs. The middle ribs and shunk ribs may be employed, but are less tender.

†If the oven is not warm enough the meat will bake, but not roast.

‡You can be certain that the roast is well cooked by pressing it with your finger. If ready it is firm, and if not it is soft.

214. BOEUF SAUTE A LA STROGONOFF.

BEEF SAUTE A LA STROGONOFF. (*Entree.*)

PROPORTIONS.—For five persons:

Beef (tenderloin, roll or steak)....2 lbs.	Flour.....1 tablespoonful.
Onion.....1.	Cream.....2 glassesful.
Butter.....3 tablespoonsful.	Worcestershire sauce.....2 tablespoonsful.

Time.—25 minutes.

PREPARATION.—1st. Slice your beef in slices the size of a half dollar but twice as thick. 2d. Let brown 1 chopped onion in a sauce pan with 3 tablespoonsful butter, add the sliced meat and let fry for about 5 minutes. 3d. Sprinkle over 1 tablespoonful flour, 2 glassesful cream, 2 tablespoonsful Worcestershire Sauce. Add some chopped parsley, let cook awhile and serve in a warm hollow dish.

215. FILLET SAUTE AUX PETITS POIS.

TENDERLOIN WITH GREEN PEAS. (*Entree.*)

PROPORTIONS.—For five persons:

Tenderloin....3 lbs.	Flour.....1 tablespoonful.
Butter.....3 tablespoonsful.	Stock.....½ glassful.

Time.—15 minutes.

PREPARATION.—1st. Slice the tenderloin about 1 inch thick. Let brown in butter in a shallow stew pan or a frying pan for five to ten minutes. Place them on a dish which you keep in a warm (but not hot) place. 2d. Add in the pan 1 tablespoonful flour, ½ glassful stock or water, let boil awhile and pour this sauce over the tenderloin steak. Serve with the French peas (No. 358) apart.

216. FILLET SAUTE AUX OLIVES.

TENDERLOIN STEAK WITH OLIVES. (*Entree.*)

PROPORTIONS.—For five persons:

Tenderloir.....3 lbs.	White wine.....½ glassful.
Olives.....About 24.	Stock.....1 glassful.

Time.—20 minutes.

PREPARATION.—1st. Stone about 24 olives (pickled), dip them awhile in boiling water and let them drip. 2d. As indicated in 1st. in No. 215. 3d. Add in the same pan 1 tablespoonful flour, ½ glassful white wine, 1 glassful stock, and the olives, let boil for 5 minutes and pour over the tenderloin steaks.

221. FILLET SAUTE A LA MOELLE.

TENDERLOIN STEAK WITH MARROW. (*Entree.*)

PROPORTIONS.—For five persons:

Tenderloin.....3 lbs.	Flour.....1 tablespoonful.
Butter .....2 tablespoonsful.	Madeira.....½ glassful
Marrow bones.1 or 2.	Stock .....1 glassful.

Time.—20 minutes.

PREPARATION.—1st. Take the marrow out of one or two marrow bones; slice it about ¼ inch thick; dip these slices a little while in boiling water and let them drip. 2d. Same as 1st. in No. 215, but do not let the steak cook too much. 3d. Place the steaks on a warm dish, with the marrow slices over them. 4th. Add in the same sauce pan 1 tablespoonful flour, 1 glassful stock, ½ glassful Madeira; let boil awhile and pour over the tenderloin steak.

222. PETITS FILLETS ROSSINI.

(*Entree*)

PROPORTIONS.—For five persons:

Tenderloin.....3 lbs.	Madeira .....½ glassful.
Butter .....2 tablespoonsful.	Stock ..... 1 glassful.
Paté de foie gras. ¼ to ½ lb.	*Time.*—20 minutes.

PREPARATION.—1st. As indicated in No. 215, but don't let them cook too much. 2d. Dispose the steaks on a warm dish and place over each a slice of paté de foie gras; keep the dish in a warm but not hot place for awhile. 3d. Add in the same pan 1 tablespoonful flour, ½ glassful Madeira, 1 glassful stock, ⅛ can truffles sliced quite fine or cut in dices, with their own juice; let boil awhile and pour over the tenderloin steaks.

223. BITOCKS A LA RUSSE.

(*Entree*)

PROPORTIONS.—For five persons:

Beef (shou'der pieces)2 lbs	Flour.....4 tablespoonsful.
Bread crumbs.....1 lb.	Worcestershire
Butter .....¼ lb.	sauce .....1 tablespoonful.
Milk .....1 glassful.	*Time.*—½ hour.

PREPARATION.—Chop the meat; mix it well with one-half pound bread crumbs which have been soaked in 1 pint milk till soft. 2d. Divide that pap in cakes (about six for each pound); roll them in flour, giving the form of beefsteak; let them fry in butter for 10 minutes, and

place them on a warm dish. 3d Add in the pan 2 tablespoonsful flour, 1 pint milk, 1 tablespoonful Worcestershire sauce; let boil awhile. 4th. Pour this sauce over the meat and let bake in an oven until light brown.

224. STRAZI A LA POLONAISE.

(*Entree.*)

PROPORTIONS.—For five persons:

Beef (steak)...2 lbs.	Stock .....2 glassesful.
Sausage meat 1 lb.	Carrots .....2.
Butter .....2 tablespoonsful.	Onions .....2.
Madeira.....1 glassful.	Salt and pepper..To suit the taste.

Time.—2¼ hours.

PREPARATION.—1st. Slice the meat the size of the hand and about ⅓ of an inch thick. 2d. Chop the sausage meat with one-half handful parsley; place about 2 tablespoonsful on a piece of meat; roll them in the shape of small cylinder and tie both ends with a little thread. 3d. Let them brown awhile in butter in a shallow stew pan, then add 1 glassful Madeira, 2 glassesful stock, 2 carrots and 2 onions sliced; salt and pepper to suit the taste; cover the pan and let cook for about 2 hours. 4th. When ready to serve place them on a warm dish, cut the thread off, the pieces remaining rolled; pass the juice through a sifter and pour over the meat; serve with mashed potatoes apart.

225. BŒUF A LA MODE.

BEEF A LA MODE. (*Entree.*)

PROPORTIONS.—For five persons*:

Beef (shoulder, rump, round, etc.).....5 to 6 lbs.	Carrots.....3
	Small onions .....6.
Calf's feet. .....2.	Parsley..... .....½ lb.
Veal knuckle ..... 1.	Thyme and laurel.....A little.
White wine..... .1 glassful.	Salt and pepper.....To suit taste.
Fat or lard .....2 tablespoonsful.	

Time.—5 hours.

PREPARATION.—1st. Warm two tablespoonsful fat or lard in a shallow stew pan, and brown the meat till well colored on both sides. 2d. Add one glassful stock or water, 3 carrots cut in four endwise, 6 small onions, ¼ handful parsley tied with some thyme and laurel, also one glassful wine, white preferred, two calf's feet cut in four and 1 veal knuckle (these are to make an unctuous sauce). 3d. Bake in an oven slowly for five hours, turning and basting the meat from time to time. 4th. Skim the floating grease off and serve with a vegetable in a hollow dish.

*The beef a la mode may be warmed over; therefore it is better to prepare it in quite a large quantity.

233. BEEF STEAK PIE

(*Entree.*)

PROPORTIONS.—For five persons:

Beef tenderloin.....4 to 5 lbs.	Egg .....1.
Flour.....1 lb.	Stock.....1 glassful.
Butter .....6 tablespoonsful.	Worcestershire sauce..1 tablespoonful.
Water .....1 glassful.	
Onion .....2 pieces.	Salt and pepper.....To suit the taste.
Potatoes .....6.	
Hard boiled eggs ...3.	*Time* —1½ hour.

PREPARATION.—1st. Make a pie paste with 1 lb. flour, 4 tablespoonsful butter, 1 glassful water and a little salt; divide this dough in 2 parts and roll both quite thin. 2d. Place one half in a baking dish or tin, taking care that the dough falls over the edge about ½ inch (to be folded after over the upper crust of the pie). 3d. Cook the tenderloin as indicated in No. 215, and when half cooked place in the baking dish with 3 hard boiled eggs sliced, 6 boiled potatoes sliced. 4th. Put in the pan in which this has been fried 1 glass stock, 1 tablespoonful Worcestershire sauce, some salt and pepper, stir well the whole and pour over the steaks. 5th. Place the upper crust, fold the edges of the lower crust over the edge of the upper, make a slit in the middle of the crust, brush with a beaten egg, and bake for about one hour.

234. LANGUE DE BŒUF SAUCE PIQUANTE.

(*Entree.*)

PROPORTIONS.—For five persons:

Beef tongue.....1.	Celery.....1 stalk.
Carrots.....2.	*Time.* To freshen...4 hours.
Onions.....2.	To cook .....4 hours.

PREPARATION.—1st. Freshen the tongue in fresh water for about 4 hours (water should be changed at least four times). 2d. Place the tongue in a kettle with enough cold water to cover it well, add 3 carrots, 2 onions, 1 stalk of celery, all these sliced, let cook for 4 hours. 3d. Dip the tongue in cold water, skin it, put it again in the stock in which it has been cooked and as soon as it is warm place it in a warm dish with green parsley around and serve with a sauce piquante apart No. 321.

235. LANGUE FROIDE.

COLD SALTED OR SMOKED TONGUE.

PROPORTIONS AND PREPARATION.—Freshen, cook and skin the tongue as above and serve cold for breakfast, lunch or picnic.

236. SANDWICHES A LA LANGUE.

TONGUE SANDWICHES. (*Entree.*)

PROPORTIONS.—For 10 sandwiches:

Tongue	1 lb.	Salt and pepper	To suit the taste.
Butter	5 tablespoonsful.	Cayenne pepper	A little.
Mustard	1 tablespoonful.	Bread	20 slices.

PREPARATION.—Make a dressing by mixing 5 tablespoonsful butter with 1 tablespoonful mustard, salt and pepper to suit the taste, a little cayenne pepper. Trim the crust from 20 slices bread, butter them with the dressing and lay between every two some slices of cold tongue.

237. SANDWICH AU ROSBIF.

BEEF SANDWICH.

PROPORTIONS AND PREPARATION.—As for No. 236, but use cold roast beef instead of tongue.

238. CERVELLES DE BŒUF A LA POULETTE.

BEEF BRAIN A LA POULETTE. (*Entree.*)

PROPORTIONS.—For five persons:

Beef brains	3 or 4.	Milk	2 tablespoonsful.
Onion	1.	Butter	4 tablespoonsful.
Parsley	¼ handful.	Flour	1 tablespoonful.
Yolks of eggs	2.	Vinegar	½ glassful.

Time.—¾ hour.

PREPARATION.—1st. Take the skins off the brains and let them freshen from 3 to 4 hours in cold water, change every hour. 2d Cut the brains in two, place them in a stew pan with one sliced onion, ½ glassful of vinegar, some salt and pepper, and enough cold water to cover them well. Let cook half an hour. 3d Let them drip, cut each half in four and place in a warm, hollow dish, which you keep in a warm place. 4th. Melt in another sauce pan 2 tablespoonsful butter, mixed with one tablespoonful flour. Mix well with one glassful of water, in which the brain has been cooked. Let boil awhile, then add some chopped parsley and when ready to serve, place the sauce pan on the corner of the range, add 2 tablespoonsful butter, mix it with 2 yolks of eggs and 2 tablespoonsful milk. Do not let boil again and pour over the brains.

239. CERVELLES AU BEURRE NOIR.

BEEF BRAIN WITH BROWN BUTTER. (*Entree.*)

PROPORTIONS.—For five persons:

Brains	3 to 4.	Parsley	¼ handful.
Butter	½ lb.	Vinegar	¼ glassful.

PREPARATION.—Dip the chops in melted butter, roll them in bread crumbs and let them brown on slow fire. Serve with a Maitre d'Hotel, No. 200.

248. COTELETTE DE VEAU AUX PETITS POIS.

VEAL CHOPS WITH FRENCH PEAS. (*Entree.*)

PROPORTIONS.—For five persons:

Veal chops..... 6 to 8. French peas.....No. 422.
Butter.....¼ lb. *Time.*—20 minutes.

PREPARATION.—1st. Let melt ¼ lb. butter in a shallow stew pan, fry the chops for about 20 minutes turning them frequently. 2d. Place those chops on a warm dish, pour over the sauce in which they have been fried and serve with the French peas (No. 358) apart.

249. COTELETTE DE VEAU JARDINIERE.

VEAL CHOPS JARDINIERE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 248. Serve with a jardiniere (No. 324) apart.

250. COTELETTES DE VEAU AUX EPINARDS.

VEAL CHOPS WITH SPINAGE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 248. Serve with spinage (No. 365) apart.

251. COTELETTES DE VEAU SAUCE TOMATE.

VEAL CHOPS WITH TOMATO SAUCE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above. Serve with a tomato sauce (No. 318) apart.

252. COTELETTES DE VEAU AUX CHAMPIGNONS.

VEAL CHOPS WITH MUSHROOMS. (*Entree.*)

PROPORTIONS.—For five persons:

Veal chops.....6 to 8. Flour.....2 tablespoonsful.
Butter.....¼ lb. White wine... .....½ glassful.
Time.—½ hour.

PREPARATION.—1st. As 1st. No. 248. Dispose the chops in a warm dish and add in the same saucepan 2 tablespoonsful flour, stir well, add ½ glass white wine, ¼ lb. can mushrooms (minced), with their juice, let boil awhile and pour over the chops.

258. ESCALLOPPE DE VEAU JARDINIERE.

ESCALOPPE OF VEAL JARDINIERE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 257, and serve with a Jardiniere, No. 324, instead of French peas.

259. ESCALOPPE DE VEAU AUX EPINARDS.

ESCALLOPPE OF VEAL WITH SPINAGE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 257, but serve with spinage (No. 365) instead of French peas.

260. ESCALOPPE DE VEAU SAUCE TOMATE.

ESCALOPPE OF VEAL WITH TOMATO SAUCE. *Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 257, but serve with tomato sauce apart, No. 318.

261. FOIE DE VEAU GRILLE.

BROILED VEAL LIVER. (*Entree.*)

PROPORTIONS.—For five persons:

Veal liver..... 2 to 3 lbs. Salt and pepper. To suit the taste.
Butter..... .... ¼ lb. *Time.*—10 minutes.

PREPARATION.—1st. Take 2 to 3 lbs. veal liver (this should be of a clear and not dark color), slice in pieces of the size of the hand and about ¾ inch thick, dip it in melted butter, let broil on bright fire and serve with a Maitre d'Hotel. (No. 200.)

262. FOIE DE VEAU SAUTE AUX FINES HERBES.

VEAL LIVER SAUTE WITH PARSLEY. (*Entree.*)

PROPORTIONS.—For five persons:

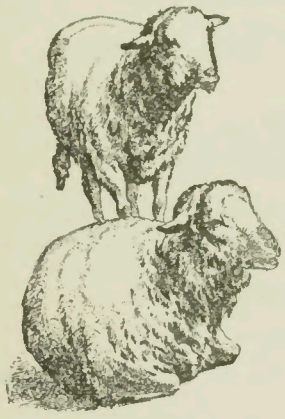
Veal.....2 to 3 lbs. Parsley.....⅛ handful.
Butter.....2 tablespoonsful. Salt and pepper. To suit the taste.
Time.—10 minutes.

PREPARATION.—1st. Slice the veal liver as indicated above, No 261, and let it fry in butter in a shallow stew pan or frying pan. 2d. When ready to serve, sprinkle some chopped parsley over, place the slices in a warm dish and pour over the butter in which they have been fried.

278. PIEDS DE VEAU A LA VINAIGRETTE.

CALF FEET A LA VINAIGRETTE. (*Entree.*)

PREPARATION.—1st. and 2d. As for the above, No. 275, but serve cold with a vinaigrette sauce (No. 166).



MUTTON.

279. SELLE DE MOUTON A L'ANGLAISE.

SADDLE OF MUTTON ROASTED. (*Roast.*)

PROPORTIONS.—For 10 persons:

Saddle.....12 to 15 lbs.
Water.....1 glassful.
Salt and pepper..To suit the taste.
Time.—1 hour.

PREPARATION.—1st. Trim the grease and take off a kind of membranous skin which covers the back of the saddle: place it in a stove pan; sprinkle over some salt; add 1 glassful water and let bake in an oven for 1 hour as indicated for the roast beef, No. 193. Serve with potatoes fried in butter and the gravy apart.

280. SELLE DE MOUTON JARDINIERE.

SADDLE OF MUTTON JARDINIERE. (*Releve.*)

PROPORTIONS AND PREPARATION.—Roast the saddle as above, No. 279, and do as indicated for the Fillet Braise Jardiniere, No. 196.

281. SELLE DE MOUTON RICHELIEU.

SADDLE OF MUTTON RICHELIEU. (*Releve.*)

PROPORTIONS AND PREPARATION.—Roast the saddle as above, No. 279, and do as indicated for the Fillet Braise Richelieu, No. 197.

282. GIGOT DE MOUTON A LA FRANCAISE.

LEG OF MUTTON A LA FRANCAISE. (*Roast.*)

PROPORTIONS.—For five persons:*

Leg of mutton.....7 to 8 lbs. Garlic cloves.....2 (if liked).
Time.—About 1½ hours.†

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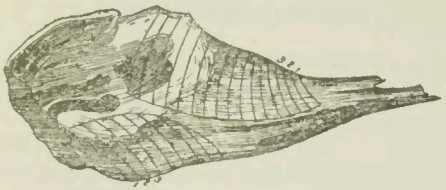
* The leg of mutton may be served cold for breakfast or lunches.

† 15 minutes roasting for every pound.



PREPARATION. — Pare the mutton leg and let it roast as indicated for the roast beef, No. 193, and serve with potatoes fried in butter or a salad.

NOTE.—In France we insert 2 or 3 garlic cloves in the meat in the portion near the handle.

283. GIGOT DE MOUTON A LA BRETONNE.

LEG OF MUTTON A LA BRETONNE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 282, and serve with kidney beans a la Bretonne, No. 330.

284. GIGOT DE MOUTON BOUILLI A L'ANGLAISE.

BOILED LEG OF MUTTON. (*Entree.*)

PROPORTIONS.—For five persons:

Leg of mutton.....7 to 8 lbs. *Time.*—1¾ to 2 hours.

PREPARATION.—1st. The leg being prepared as above, No. 282, tie it in a napkin in a kettle with salted *boiling* water* and let it boil without interruption 15 minutes for each pound of meat. Serve with boiled potatoes apart.

285. GIGOT DE MOUTON BOUILLI SAUCE AUX CAPRES.

BOILED LEG OF MUTTON WITH CAPER SAUCE. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 284, and serve with a caper sauce, No. 152.

286. GIGOT D'AGNEAU SAUCE MENTHE.

LEG OF LAMB, MINT SAUCE. (*Roast.*)

PROPORTIONS.—For five persons:

Leg of lamb .....5 to 6 lbs. *Time.*—1¼ to 1½ hours.

PREPARATION.—Roast the leg as indicated No. 282 and serve with a mint sauce apart, No. 323.

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*There should be enough water so that the immersion of the leg will not stop the ebullition. If the ebullition is stopped the leg will not retain its juice.

SAUCES TO BE SERVED WITH MEATS.

314. SAUCE BEARNAISE.

BEARNAISE SAUCE. (*Yellow.*)

PROPORTIONS.

Vinegar	¼ glassful.	Butter	¼ lb.
Echalotte	1.	Yolks	3.

Time.—30 minutes.

PREPARATION.—1st. Place in a sauce pan ¼ glass white vinegar (teragon vinegar preferred) with 1 tablespoonful butter, 1 echalotte, a little pepper, and boil on bright fire till the vinegar is half boiled down. 2d. Place the sauce pan on a corner of the range, add while stirring a little butter and three eggs. 3d. Place the sauce pan in another larger one, half full of boiling water and add little by little, and while stirring about two tablespoonsful butter till the sauce is quite thick.

NOTE.—This sauce is one of the most palatable known, but it will require some practice.

315. SAUCE SOUBISE.

SOUBISE SAUCE. (*White.*)

PROPORTIONS.

Onions	12.	Flour	2 tablespoonsful.
Butter	2 tablespoonsful.	Milk	1 pint.

Time.—1 hour.

PREPARATION.—1st. Peel 12 fine onions, slice them and let them cook for 15 minutes in boiling water to remove their acrity. 2d. Drip them, dip them in cold water to cool them and drip them again carefully. 3d. Melt in a saucepan 2 tablespoonsful butter mixed with 2 tablespoonsful flour, add, while stirring, about 1 pint water and as soon as it boils add the onions and cook the whole slowly for about ½ hour. 4th. Sift through a sifter and serve apart with steaks, beaf steaks and chops.

316. SAUCE PARISIENNE.

(*White.*)

PROPORTIONS.

Echalottes	2.	Flour	½ tablespoonful.
Butter	2 tablespoonsful.	Salt and pepper	To suit the taste.
Vinegar	1 tablespoonful.	*Time.*	—10 minutes.

PREPARATION.—Brown in a sauce pan 2 chopped echalottes with 1 tablespoonful butter, add 1 tablespoonful vinegar and 1 tablespoonful butter mixed with ½ tablespoonful flour. Boil awhile and pour over the steaks, beefsteaks or veal chops.

233. Beefsteak Pie.
234. Langue de Boef, Sauce Piquante. Tongue of Beef, Sauce Piquante.
235. Langue Froide.....Cold Salted or Smoked Tongue.
236. Sandwiches a la Langue .....Tongue Sandwiches.
237. Sandwich au Rosbif .....Beef Sandwich.
238. Cervelles de Boeuf a la Poulette. Beef Brain a la Poulette.
239. Cervelles au Beurre Noir.....Beef Brain with Brown Butter

VEAL.

ROAST.

240. Longe de Veau Rotie .....Roast Loin of Veal.

RELEVES.

241. Longe de Veau Jardiniere.....Loin of Veal Jardiniere.
242. Longe de Veau a la Creme.....Loin of Veal with Cream.

ENTREES.

243. Veau a la Bourgeoise .....Veal a la Bourgeoise.
244. Poitrine de Veau Farcie .....Stuffed Veal Brisket.
245. Blanquette de Veau ..... Blanquette of Veal.
246. Veau a la Provencale.....Veal a la Provencale.
247. Cotelette de Veau Grillee.....Broiled Veal Chop.
248. " " aux Petits Pois Veal Chops with French Peas.
249. " " Jardiniere.....Veal Chops Jardiniere.
250. " " aux Epinards. Veal Chops with Spinage.
251. " " Sauce Tomate. Veal Chops with Tomato Sauce.
252. " " aux Champignons ..... } Veal Chops with Mushrooms.
253. Cotelette de Veau aux Truffes ...Veal Chops with Truffles.
254. " " Milanaise.....Veal Chops a la Milanaise.
255. " " en Papilotte. Veal Chops in Papilottes.
256. Escaloppes de Veau Grillees Maitre d'Hotel..... } Escaloppes of Veal a la Maitre d'Hotel.
257. Escaloppes de Veau aux Petits Pois..... } Escaloppes of Veal with French Peas.
258. Escaloppes de Veau Jardiniere. Escaloppes of Veal Jardiniere.
259. Escaloppe de Veau aux Epinards..... } Escaloppe of Veal with Spinage.
260. Escaloppe de Veau, Sauce Tomate. ..... } Escaloppe of Veal with Tomato Sauce.
261. Foie de Veau Grille .....Broiled Veal Liver.
262. " " aux Fines Herbes. Veal Liver Saute with Parsley.
263. " " Saute au Madere..Veal Liver Saute with Madeir
264. " " Bonne Femme.....Backed Veal Liver.
265 Rognons de Veau Brochette.....Veal Kidney Broiled.
266. Rognons Saute au Madere .....Kidney Saute with Madeira.
267. Langue de Veau Sauce Piquante Veal Tongue with Sauce Piquante.
268. Riz de Veau a la Financiere.....Sweet Breads a la Financiere.
269. " " aux Epinards..... Sweet Breads with Spinage.
270. Riz de Veau, Sauce Tomate ....Sweet Breads with Tomato Sauce.

PREPARATION.—1st. Prepare the ducks as indicated, No. 331. 2d. Rub them with 2 tablespoonsful butter, place in a stove pan and roast as indicated for the roast chicken, No. 334. Serve on toast made as follows: Fry the toast in butter, spread over the liver chopped with some salt and pepper and 1 tablespoonful butter, and warm in an oven for 5 minutes before serving the duck.

351. CANARD AUX PETITS POIS.

DUCK WITH FRENCH PEAS. (*Entree.*)

PROPORTIONS.—For five persons:

Ducks.....2.	Stock .....1 glassful.
Butter.....3 tablespoonsful.	Peas ....1 quart.
Bacon.....½ lb.	Salt and pepper..To suit the taste
Flour..... ...1 tablespoonful.	*Time.*—1¼ hours.

PREPARATION.—Warm in a stew pan 3 tablespoonsful butter, add the ducks (prepared as indicated No. 331), and let them brown till well colored 2d. Add ½ lb. bacon cut in dices, sprinkle over 1 tablespoonful flour, add 1 glassful stock, 1 quart green peas, ½ handful parsley (tied), some salt and pepper and cook for about 1 hour. Serve the ducks and the peas apart, as it will be easier to carve.

352. CANARD AUX NAVETS.

DUCK WITH TURNIPS. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for the above, No. 351, but instead of peas add 6 or 8 turnips, cut in 6 or 8 according to their size, and fried awhile in two tablespoonsful butter and 1 tablespoonsful sugar.

353. CANARD AUX OLIVES.

DUCK WITH OLIVES. (*Entree.*)

PROPORTIONS AND PREPARATION.—As for No. 351, but instead of peas add 2 dozen olives stoned about 10 minutes before serving.

354. CANARD AUX ONIONS.

DUCK WITH SMALL ONIONS. (*Entree.*)

As for the above, No. 351, but instead of peas add 24 small onions (raw).

PIGEONS.

355. PIGEONS ROTIS.

ROAST PIGEONS. (*Roast.*)

PROPORTIONS.—For five persons:

Pigeons..... .....5. Bacon.....½ lb.
Toasts.....5.

RECAPITULATION.

331. General Remarks.

Turkey.

332. Dinde Rotie.....Roast Turkey. (Roast.)
333. Abatis de Dinde.....Turkey Giblets. (Entree.)

Chicken.

334. Poulet Roti.....Roast Chicken (Roast.)
335. Poulet Grille.....Broiled Chicken. (Entree.)
336. Cotelettes de Volaille.....Fowl Cutlets. (Entree.)
337. Fillets de Volaille.....Fillets of Fowl. (Hors d'Œuvre)
338. Fritto de Poulet a l'Italienne.....Fried Chicken. (Entree.)
339. Croquettes de Volaille.....Croquettes of Fowl. (Hors d'Œuvre.
340. Poule au riz.....Boiled Chicken, with Rice. (Entree.)
341. Jeune Poulet Saute Fermiere { Chicken Saute a la Fermiere. (Entree.)
342. Poulet Saute Marengo. (Entree.)
343. Poulet Saute aux Champignon { Chicken Saute, with Mushrooms. (Entree.)
344. Poulet Saute a la Hongroise.. { Chicken Saute a la Hongroise. (Entree.)
345. Fricassee de Poulet.....Fricassee of Chicken. (Entree.)

Guinea Hens.

346. Pintade Rotie.....Roast Guinea Hen. (Roast.)
347. Pintade Braisee.....Braised Guinea Hen. (Entree.)

Goose.

348. Oie Roti.....Roast Goose. (Roast.)
349. Abatis d'Oie.....Goose Giblets. (Entree.)

Ducks.

350. Canard Roti.....Roast Duck. (Roast.)
351. Canard aux Petits Pois.....Duck with French Peas. (Entree.)
352. Canard aux Navets.....Duck with Turnips. (Entree.)
353. Canard aux Olives.....Duck with Olives. (Entree.)
354. Canard aux Onions.....Duck with Small Onions. (Entree.)

Pigeons.

355. Pigeons Rotis.....Roast Pigeons. (Roast.)
356. Pigeons a la Crapaudine.....Broiled Pigeons. (Entree.)
337. Pigeon aux Petits Pois.....Pigeon with French Peas.

RECAPITULATION.

VENISON.

ROASTS.

357a. Selle de Chevreuil.....Saddle of Venison.
357d. Cuissot de Chevreuil.....Roast leg of Venison.

RELEVES.

357b. Selle de Chevreuil, Sauce Poivrade..... } Saddle of Venison with sauce Poivrade.
357c. Selle de Chevreuil, Sauce Venaison..... } Saddle of venison with venison sauce.
357e. Cuissot de Chevreuil, Sauce Poivrade ..... } Leg of Venison. Sauce Poivrade.
357f. Cuissot de Chevreuil, Sauce Venaison ..... } Leg of Venison. Sauce Venison.

ENTREES.

357g. Fillet de Chevreuil, Sauce Venaison ..... } Venison steak, sauce venison.
357h. Cotelettes de Chevreuil, Sauce Poivrade..... } Venison chops or cutlets. Sauce Poivrade.
357i. Civet de Chevreuil.....Venison stew.

HARE.

ROAST.

357j. Rable de Lievre.....Roast back of Hare.

ENTREE.

357k. Civet de Lievre a la Parisienne. Stew of Hare a la Parisienne.

RABBIT.

ROAST.

357l. Rable de Lapin.....Roast back of Rabbit.

ENTREES.

357m. Civet de Lapin.....Rabbit stew, No. 1.
357n. Gibelotte de Lapin.....Rabbit stew, No. 2.
357o. Lapin Saute Chasseur .....Rabbit Saute a la Chasseur.

WILD TURKEY

ROAST.

357p. Dinde Sauvage Roti ..... Wild Turkey roasted.

ENTREE.

357q. Salmis de Dinde.....Salmis of Turkey.

PRAIRIE CHICKEN, PHEASANT, PARTRIDGE.

ROAST.

357r. Poule de Prairie, Faisant ou Perdrix Roti..... } Prairie Chicken, Pheasant or Partridge roasted.

ENTREES.

357s. Poule de Prairie, Faisant ou Perdrix grille..... } Prairie Chicken, Pheasant or Partridge broiled.

357t. Salmis de Poule de Prairie, Faisant ou de Perdrix..... } Salmis of Prairie Chicken, Pheasant, or Partridge.

WILD DUCK.

ROAST.

357u. Canard Sauvage Roti..... .....Wild duck roasted.

ENTREE.

357v. Salmis de Canard Sauvage.....Salmis of Wild Duck.

SMALL BIRDS.

357w. Quail, Snipe, Reed Birds, etc.

SAUCES TO BE SERVED WITH GAME.

357x. Sauce Poivrade.
357y. Sauce Venaison..... .....Venison Sauce.
357z. Pickling No. 1. Pickling No. 2.

PREPARATION.—1st. Clean the string beans as indicated, No. 361, 1st. 2d. Melt in a sauce pan two tablespoonsful butter; add the beans, ½ glassful water, 1 onion whole, ½ handful parsley, some salt and pepper; cook slowly for about ¼ hour. 3d. When ready to serve add 2 tablespoonsful butter and 2 eggs beaten with ½ glassful milk. Don't allow to boil, and serve in a *warm* hollow dish as a side dish.

363. GROS SOISSONS AU BEURRE.

LIMA BEANS WITH BUTTER.

PROPORTIONS AND PREPARATION.—As for No. 362.

364. HARICOTS SECS A LA MENAGERE.

KIDNEY BEANS A LA MENAGERE.

PROPORTIONS AND PREPARATION.—As indicated for the "Bretonne," No 330, but don't use onion.

NOTE.—With the water in which the beans have been cooked you can make a very good family soup by doing as indicated in note of No. 32.

SPINAGE.

365. EPINARDS A LA CREME.

SPINAGE WITH CREAM.

PROPORTIONS.—For five persons:

Spinage.....½ peck.	Sugar.....2 teaspoonsful.
Butter.....4 tablespoonsful.	Cream or milk...1 glassful.
Flour. .....1 tablespoonful.	Salt ....A little.

Time.—30 minutes.

PREPARATION.—1st. Clean and wash 3 or 4 times, about ½ peck of spinage; let it cook for 10 minutes in quite a large quantity of salted boiling water. 2d. Take the boiling water off and replace it by cold water till the spinage be cold enough. 3d. Let it drip, and then chop it very fine. 4th. Ten minutes before serving put the spinage in a sauce pan with 4 tablespoonsful butter, 1 tablespoonful flour, a little sugar and salt; let cook awhile, and add while stirring 1 glass milk; serve as side dish or as a garnish.

PREPARATION.—1st. Cut out a small core at the top of the tomato and squeeze slightly with the hand so as to remove some of the seeds and then stuff with a stuffing made as follows: 2d. Chop 1 onion, put it in a saucepan with 2 tablespoonsful flour, 4 oz. chopped meat (already cooked or sausage meat) 3 oz. white bread having been dipped in some milk or stock, a little chopped parsley. Let cook awhile. 3d. Put this stuffing in the tomatoes, pour over some bread crumbs, some rasped cheese, brush over with some melted butter and let bake in an oven for ¼ hour.

CUCUMBERS.

381. CONCUMBRES A LA CREME.

CUCUMBERS WITH CREAM.

PROPORTIONS.—For five persons:

Cucumbers.....6.	Sugar... .....2 teaspoonsful.
Butter.....¼ lb.	Salt .....A little.
Cream.....2 glassesful.	*Time.*—20 minutes.

PREPARATION.—1st. Peel the cucumbers, cut them in four endwise, take the seeds out and cut them in pieces about 2 inches long. 2d. Melt ¼ lb. butter in a shallow stew pan and when warm add the cucumbers. Cook on *bright* fire for about 10 minutes. 3d. Add 2 glassesful cream, a little salt and sugar, boil awhile and serve as a side dish.

MUSHROOMS.*

382. CHAMPIGNONS A LA CREME.

MUSHROOMS WITH CREAM.

PROPORTIONS.—For five persons:

Mushrooms.....2 lb. can.	Cream or milk.....1 glassful.
Yolks..... ..2.	Parsley..... ¼ handful.
Starch.....1 tablespoonful.	*Time*—15 minutes.

PREPARATION.—1st. Pour a 2-lb. can of mushrooms in a sauce pan with their juice and boil a while. 2d. Place the sauce pan on a corner of the range and add two yelks mixed in a bowl with 1 tablespoonful corn starch, 1 tablespoonful cream and some chopped parsley. Serve as a garnish for fine dinners

* It requires some experience to select fresh mushrooms, therefore we give only recipes for canned ones.

PREPARATION.—Wash the potatoes; place them in a stove pan; let them bake in an oven for ½ hour, and serve with fresh butter apart

392. POMMES DE TERRE SAUTTEES.

POTATOES FRIED IN BUTTER.

PROPORTIONS AND PREPARATION.—As for the sweet potatoes fried in butter, No. 389.

393. POMMES DE TERRE A LA CREME.

POTATOES WITH CREAM.

PROPORTIONS.—For five persons:

Boiled potatoes..12. Chopped parsley..¼ handful.
Butter.....2 tablespoonsful. Salt and pepper...To suit the taste.
Cream.....2 glassesful. *Time.*—10 minutes.

PREPARATION.—Slice the boiled potatoes; place them in a sauce pan with two tablespoonsful butter and 2 glassesful cream; sprinkle over some salt and pepper and some chopped parsley and boil for 10 minutes.

394. POMMES DE TERRE AU GRATIN.

POTATOES AU GRATIN.

PROPORTIONS.—As for No. 393, and

Butter.....2 tablespoonsful. Rasped cheese..2 tablespoonsful.
Time.—20 minutes.

PREPARATION.—Prepare the potatoes as in No. 393; place them in a dish; sprinkle over some rasped cheese; brush over with butter; place in an oven and let bake till well colored.

395. PUREE DE POMMES DE TERRE.

MASHED POTATOES

PROPORTIONS.—For five persons:

Potatoes .....10. Butter.....2 tablespoonsful.
Cream .....1 glassful. *Time.*—15 minutes.

PREPARATION.—1st. Peel the potatoes, slice them, place them in a sauce pan with enough water to cover them (no more), and cook till tender (about 10 minutes). 2d. Let them drip; place them in a warm sauce pan and mash (with a fork or potato-masher) with 2 tablespoonsful butter; add 1 glassful cream; let warm, but not boil, and serve as a side dish or a garnish.

403. MACARONI SAUCE TOMATE.

MACARONI WITH TOMATO SAUCE.

PROPORTIONS AND PREPARATION.—As for No. 402, and add three tablespoonsful tomato catsup.

404. MACARONI AU GRATIN.

MACARONI AU GRATIN.

PROPORTIONS.—As for No. 402 and

Bread crumbs...2 tablespoonsful. Butter.....1 tablespoonful.
Rasped cheese.....3 tablespoonsful.

PREPARATION.—1st. Do as indicated for No. 402. 2d. Place the macaroni on a dish, pour over it some bread crumbs and rasped cheese, brush over with melted butter and let it bake in an oven till well colored.

405. RIZ A LA MILANAISE.

RICE A LA MILANAISE.

PROPORTIONS.—For five persons:

Rice.....1 lb. Butter.....¼ lb.
Onion.....1. Cheese.....¼ lb.
Time.—½ hour.

PREPARATION.—1st. Wash 1 lb. of rice in cold water several times till the water is clear. 2d. Cook it in boiling water till quite soft.* 3d. Let it drip, cool and drip again. 4th. Place in a sauce pan 1 chopped onion with ¼ lb. butter, let it brown awhile, add the rice and ¼ lb. rasped cheese and mix well (with 2 forks so as not to break the rice). 5th. Cover the pan and let it bake in an oven for ¼ hour. Serve in a hollow dish as a side dish.

406. RIZ A LA GEORGIENNE.

RICE A LA GEORGIENNE.

PROPORTIONS.—For five persons:

Rice.....1 lb. Butter.....¼ lb.
Time.—½ hour.

PREPARATION.—1st., 2d. and. 3d. as for No. 405. 4th. Melt in a sauce pan ¼ lb. butter, add the rice and some salt and pepper. 5th. Mix well, cover the sauce pan and bake in an oven for ¼ hour. Serve as a side dish or as a garnish.

* The rice will be done when you can cut it easily with your finger nail, but before the grains are so soft as to mash between the fingers.

412. POIRES A LA CONDE.

PEARS A LA CONDE, and

413. ANANAS A LA CREOLE.

PINE APPLE A LA CREOLE.

PROPORTIONS AND PREPARATION.—As for 411, but use pears or pine-apples instead of peaches.

414. PECHES A LA BOURDALOUE.

PEACHES A LA BOURDALOUE.

PROPORTIONS.—For five persons:

Peaches	canned...½ lb. can.	Eggs.....3.	
	fresh.....6.	Flour.....3 tablespoonsful.	
Kirsch .....2 tablespoonsful.		Sugar.....3 tablespoonsful.	
Apricot sauce..1 glassful.		Lemon .....Yellow rind of one.	
Milk.....1 pint.		*Time.*—½ hour.	

PREPARATION.—1st. As 1st., No. 411, but do not let the peaches drip and add 2 tablespoonsful kirsch and 1 glassful apricot marmalade to the juice. Place the sauce pan aside on a corner of the range or in a warm, but not hot place. 2d. Make a Bourdaloue as follows: Break 3 eggs in a sauce pan, add 3 tablespoonsful flour, 3 tablespoonsful sugar, the yellow rind of a lemon, beat the whole and add little by little and while beating 1 pint milk, and cook till quite thick (about 10 minutes). Pour this pap in a hollow dish, and bake in an oven till a crust is formed over. 4th. Place the peaches in a crown and pour over the syrup.

415. SOUFFLE A LA VANILLE.

PROPORTIONS.—For five persons:

Eggs.....3.		Flour.....3 tablespoonsful.	
Milk .....1 pint.		Vanilla...A little.	
Sugar.....½ lb.		Lemon ...The yellow rind of one.	
		Time.—½ hour.	

PREPARATION.—1st. Break 3 eggs, put the white apart and the yelks in a sauce pan. 2d. Add in this sauce pan ½ lb. sugar, 3 tablespoonsful flour, some vanilla, the yellow peel (zest) of a lemon, 1 pint milk, allow it to cook while beating till thick enough (about 10 minutes). 2d. Beat the whites and pour in the sauce pan little by little. 3d. Pour the whole in a buttered cake-mould, and allow it to bake in an oven (not too warm) till it swells, and has a nice, yellow color. Serve with some granulated sugar sprinkled over it.

419. POUDDING DIPLOMATE.

PROPORTIONS.—For five persons:

Raisins	Malaga ..... 2 oz.	Eggs..	5.
	Sultana ..... 2 oz.	Corn starch...	1 tablespoonful.
	Corinth..... 2 oz.	Milk.....	2 glassesful.
Lemon or orange peel.....	2 oz.	Rum.....	1 or 2 tablespoonsful.
Lady fingers.....	¼ lb.	Sugar.....	4 tablespoonsful.

PREPARATION.—1st. In a cake-mould put a row of dried grapes (if possible, Malaga, Smyrna or Corinth), and dices of preserved orange peel, then a row of lady fingers, then a row of grapes and so on, the last row being a row of lady fingers. Don't fill the mould. 2d. Make a sauce with 5 eggs, 1 tablespoonful corn starch, two glassesful milk, 1 or 2 tablespoonsful rum, 4 tablespoonsful sugar and mix the whole. 3d. Pour this sauce in the mould, put in a bain-marie and bake in an oven (not too warm). 4th. Knock out the pudding on a dish and serve with a Sambayon sauce, No. 430.

420. PLUM PUDDING.

PROPORTIONS.—For five persons:

Kidney fat.....		¼ lb.
Raisins	Malaga.....	2 oz.
	Smyrna.....	2 oz.
	Corinth.....	2 oz.
Dices of preserved lemon or orange peel.....		2 oz.
Flour.....		4 oz.
Bread.....		¼ lb.
Sugar (brown).....		¼ lb.
Apples.....		3.
Milk.....		1 glassful.
Rum.....		½ glassful.
Salt.....		A little.
Cinnamon.....		A little.

Time.—5 hours.

PPEPARATION.—1st. Place the whole in a large bowl, the fat having been chopped fine and the apples peeled and cut in dices, and beat well with a wooden kitchen spoon. 2d. Butter a napkin and powder with flour inside; place it in a bowl, the buttered part inside, and so as to form a hole, in which you pour the pudding. 3d. Bind the napkin with twine, and let pudding boil for 5 hours in a kettle full of water. 4th. When ready to serve, let it drip in a strainer, take the napkin off, place the pudding on a dish hollow enough to con-

425. PECHES FRITTES

FRIED PEACHES. AND

426. ANANAS FRIT.

FRIED PINEAPPLE.

PROPORTIONS AND PREPARATION.—As for No. 424, but cut the peaches in 2 or 4, according to the size and don't peel them. Cut the pine apples in slices ¼ inch thick.

427. CREMES FRITTES.

FRIED CREAM.

PROPORTIONS.—For five persons:

Eggs.....5.	Milk.. .....1 pint.
Flour..... .....3 tablespoonsful.	Lemon.....The yellow rind of 1.
Sugar..... ..... 2 tablespoonsful.	Vanilla.....A little.
Fat.....Enough to fry.	

PREPARATION.—1st.—Take 3 eggs, 3 tablespoonsful flour, 2 tablespoonsful sugar, the zest of a lemon, or some vanilla, mix all together. 2d. Add little by little and while beating, 1 pt. boiling milk, till you obtain a thick pap; allow it to cook for 10 minutes, always stirring. 3d. Pour this on a plate in a ¼ inch layer and let it cool. 4th. Cut the cold pap in cakes, steep them in 2 beaten eggs, roll in bread crumbs and fry. 5th. Serve on a napkin, with granulated sugar.

428. POMMES AU BEURRE.

APPLES WITH BUTTER.

PROPORTIONS.—For five persons:

Apples..... .....8. Sugar.....3 tablespoonsful.
Apricot sauce..... .....1 glassful.

PREPARATION.—1st. Pare and core 8 nice apples, and dispose them on a buttered dish. 2d. Sprinkle sugar over them and let them bake in an oven until soft. 3d. Prepare a hot syrup with some marmalade of apricot and water, and pour over the apples.

429. POMMES AU FOUR.

BAKED APPLES.

PROPORTIONS AND PREPARATION.—As for No. 428, but do not peel the apples. Core them, put some granulated sugar in the hole and let them bake. When ready to serve, sprinkle some granulated sugar over.