
This is a reproduction of a library book that was digitized by Google as part of an ongoing effort to preserve the information in books and make it universally accessible.

GoogleTM books

<https://books.google.com>



SCHLESINGER LIBRARY



RS MDLB G

Schlesinger Library
Radcliffe College

Culinary Collection
From the Collection of
Sophie Coe



Not recorded in any
of the usual bibliographies.

Very scarce.

THE
TREASURY OF FRENCH COOKERY.

A COLLECTION OF THE BEST

FRENCH RECIPES,

ARRANGED AND ADAPTED FOR ENGLISH HOUSEHOLDS.

BY

MRS. TOOGOOD.



LONDON:

RICHARD BENTLEY, 8, NEW BURLINGTON STREET,

Publisher in Ordinary to Her Majesty.

1866.

Vault
641.64
T668t

LONDON: PRINTED BY W. CLOWES AND SONS, STAMFORD STREET
AND CHANCING CROSS.

PREFACE.

I HAPPENED, in a tour in France, to procure a French cookery book, and on my return I occasionally translated receipts from it for my own use. The success of these experiments induced me to translate the whole. This collection of receipts is taken from two French works. I publish it with the idea that what has been useful to myself may prove so to others.

Whether, when Sterne said, "They order this matter better in France," he was speaking of cookery, and if so, of cookery in general or of some dish in particular, I leave learned critics to decide. Certainly, a good cook will manage to make an agreeable dish of a material a bad one would reject as unpresentable. The most skilful agriculture is not always found in the richest districts. The increasing cost of provisions renders improvement in the art of cookery important from other motives than those of luxury among ourselves. The publication of approved receipts is a method by which this object has been lately greatly promoted.

Kirkby, 1866.

CONTENTS.



	PAGE
PREPARATIONS USED IN COOKERY	1
SAUCES, ETC.	13
SOUPS	32
FISH	41
BEEF	69
VEAL	87
MUTTON	108
LAMB	121
PORK	125
GAME	133
POULTRY	154
VARIOUS DISHES MADE OF POULTRY	174
VEGETABLES	177
VEGETABLE PULPS	208
EGGS	210
OMELETTES	217
MACARONI	221
SWEET DISHES, PUDDINGS, SOUFFLES	223
CREAMS	234
PASTRY	241

	PAGE
CAKES AND BISCUITS	250
SUGAR	258
COMPOTES AND STEWED FRUITS	259
MARMALADES	266
PRESERVES	266
ICES	276
COFFEE, CHOCOLATE, ETC.	278
RATAFIA, ETC.	279

CONTENTS.

PREPARATIONS USED IN COOKERY.		PAGE
Braising	1	
Meat juice	2	
—, second receipt	2	
Cullis, brown	3	
—, white	3	
—, of prawns	4	
—, second receipt	5	
Broth for fish, or court bouillon	5	
Broth	6	
— of fish	7	
Bouquet of herbs	7	
Thickening	8	
—, light colour	8	
—, white	8	
Glaze	9	
—, second receipt	9	
Batter for frying	9	
—, second receipt	9	
Thickening of eggs, cream, etc. (Liaisons)	10	
Garnish	11	
Fat for frying	12	
Lemon peel	12	
Grated bread	13	
SAUCES.		
Sauce, Allemande	13	
—, Allemande	13	
—, Allemande.—second receipt	13	
—, Anglaise	14	
—, anchovy	14	
—, Béchamel	14	
—, Béchamel au maigre	15	
Sauce, Béchamel au maigre.—		
—, second receipt	15	
—, tomato	15	
—, tomato.—second receipt	15	
—, au beurre blanc	15	
—, au beurre noir	16	
—, white	16	
—, blanche cosmopolite	16	
—, white.—second receipt	17	
—, caper	17	
—, blonde	17	
—, blonde.—second receipt	17	
—, piquante	17	
—, piquante.—second receipt	18	
—, shallot	18	
—, hachée	18	
—, hachée.—second receipt	18	
—, poivrade	19	
—, poivrade.—second receipt	19	
—, Ravigotte	19	
—, Ravigotte.—second receipt	19	
—, Robert	20	
—, Robert.—second receipt	20	
—, à la Provençale	20	
—, Indian Kari	20	
—, Indian Kari.—second receipt	20	
—, à la maitre d'hôtel	21	
—, à la maitre d'hôtel thickened	21	
—, for fish	21	
—, à la Tartare	21	
—, à l'huile	22	
—, mayonnaise	22	
—, mayonnaise.—second receipt	22	
—, au pauvre homme	23	
—, truffle	23	

	PAGE		PAGE
Sauce, Spanish	23	Rice	34
—, à la crème	23	Green peas	34
—, prawn	23	Peas à la purée	34
—, cold	24	Asparagus	34
—, oyster	24	À la Julienne	35
—, Italian	24	À la Julienne.—second receipt	35
—, orange juice	24	À la Faubonne	35
—, matelote vierge	24	Aux herbes	36
—, egg	25	Sorrel	36
—, à la d'Orléans	25	Priutancier	36
—, à la Perigueux	25	—, second receipt	36
—, Remolade	25	Game	36
—, à la Sultane	25	Purée of fowl... ..	37
—, for all dishes	26	Onion	37
—, trahison	26	À la vierge	37
—, wine	26	Chestnut	37
—, almond... ..	26	Chestnut.—second receipt ...	38
—, verjuice	26	Egg	38
—, green	27		
Essence for seasoning	27		
— of game... ..	27		
— of game.—second receipt	28		
— of ham	28		
— of vegetables... ..	28		
Marinade	28		
Anchovy butter	29		
Butter of prawns	29		
— of nuts	29		
FORCE-MEAT AND STUFFING.			
Stuffing for poultry	29		
— for fish	29		
Stuffing.—second receipt ...	30		
— for fish.—second receipt	30		
Forcemeat or godiveau	30		
— or godiveau.—second receipt	31		
Quenelles	31		
Hachis	31		
SOUPS.			
Broth in haste	32		
Broth	32		
Vermicelli	33		
Semolina	33		
Vermicelli.—second receipt ...	33		
		VERMICELLI, &c., MADE WITH MILK.	
		Vermicelli with milk	38
		À la Monaco	39
		Milk of almonds	39
		Vegetable marrow	39
		White soup	39
		Chicken broth	40
		Veal broth	40
		Balls for soup... ..	40
		Lait de poule... ..	41
		Panada	41
		FISH.	
		Turbot, to boil	41
		—, au bleu	41
		—, en salade	42
		—, au court bouillon	42
		Dab	43
		Salmon, au bleu	43
		—, au bleu.—second receipt	43
		—, à la broche	43
		—, collops	43
		—, smoked	44
		—, à la Genevoise	44
		—, broiled	44
		—, en mayonnaise	44

CONTENTS.

ix

	PAGE		PAGE
Salmon, en papillotes	44	Herrings, en caisse... ..	55
—, en salade	45	—, salt	55
—, salt	45	Whiting, aux fines herbes ...	56
—, à la maître d'hôtel ...	45	—, fried	56
Cod, à la Hollandaise	45	—, fried.—second receipt ...	56
—, à la Hollandaise.—second receipt	45	—, au gratin	56
—, salted	46	—, broiled	56
—, salted.—second receipt... ..	46	—, broiled.—second receipt	56
—, brandade	46	Gurnet, au court bouillon ...	57
—, au fromage	46	—, broiled	57
—, au gratin	47	—, au court bouillon... ..	57
—, à la Provençale	47	Smelts	57
—, en tourte	47	—	57
—, à la Béchamel	47	Sardines	58
Eels, à la broche	47	Anchovies	58
—, à la broche.—second receipt	48	—, canapé... ..	58
—, fried	48	—, salade	58
—, broiled	48	—, toast	59
—, en matelote	49	Oysters	59
—, piquée	49	—, en coquilles	59
—, à la poulette	49	—, fried	59
—, à la Tartare	50	—, à la poulette... ..	60
—, salt water	50	Lobster	60
Soles, fried	50	—, en salade	60
—, fried.—second receipt ...	50	—, salade.—second receipt... ..	60
—, frite à la Colbert	50	—, à la rémolade	61
—, au gratin	51	Tunny	61
—, au gratin.—second receipt	51	Pike, au bleu	61
—, filets de sole au gratin... ..	51	—, à la broche	61
—, à la Normande	51	—, au bleu.—second receipt	62
—, à la Normande.—second receipt	52	—, fricasseed	62
—, filet à la Horley	52	—, fried	62
—, filet en mayonnaise	52	—, en salade	62
Mackerel, à la maître d'hôtel... ..	53	—, à la broche. — second receipt	63
—, à la maître d'hôtel.—second receipt	53	Carp, à la Chambord	63
—, with mushrooms	53	—, à l'étuvée	63
—, à la sauce tomate	53	—, en matelote	63
—, en mayonnaise	54	—, fried	63
—, à la Tartare	54	—, fried.—second receipt ...	63
Mullet, red and grey	54	—, à la maître d'hôtel ...	64
Herrings, à la maître d'hôtel... ..	54	—, à la Provençale	64
—, fried	54	—, en fricassée	64
—, au gratin	54	—, au bleu... ..	65
—, broiled	55	—, au court bouillon... ..	65
—, en mayonnaise	55	—, au vin	65
—, salt	55	—, à la bourgeoise	65
		Barbel	66
		Trout	66

	PAGE		PAGE
Trout, à la bourgeoise	66	Beefsteaks, au vin de Malaga...	77
Perch, au bleu	66	—, with toast	77
—, au bleu.—second receipt	67	—, entré-côte sur le gril ...	78
Tench	67	—, braised... ..	78
Gudgeons	67	—, entré-côte dans son jus...	78
Matelote of fish	67	—, en fricandeau	78
Matelote à la marinière	68	—, hashed	79
Prawns	68	—, baked	79
—, boudin d'écrevisses	68	Ox kidney, fried	79
Kedjeree	69	—, fried.—second receipt ...	80
		—, sauté au vin... ..	80
		—, à la Parisienne	80
BEEF.		Ox liver	80
Beef, en persillade	69	Ox brain	80
—, en persillade.—second receipt	69	Tongue, to boil	81
—, en miroton	70	—, à l'écarlate	81
—, en miroton.—second receipt	70	—, braised... ..	81
—, en vinaigrette	70	—, roasted... ..	82
—, en vinaigrette.—second receipt	70	—, en paupiette... ..	82
—, à la mode	71	—, au gratin	82
—, à la mode.—second receipt	71	—, au gratin.—second receipt	83
—, à la braise aux oignons...	71	—, with ghefkens	83
—, roast sirloin	72	—, en papillotes	83
—, to roast	72	—, with mushrooms	84
—, roast	72	Beef palates	84
—, with vegetables	73	—, à la sauce piquante ...	84
—, rump, baked, roasted, or dressed in parsley ...	73	—, à la sauce Robert... ..	84
—, à l'écarlate	73	—, with tomato sauce ...	84
—, boiled... ..	74	—, croquets	84
—, rôti aux hussards... ..	74	—, —second receipt	85
—, charbonnée de bœuf en papillotes	74	—, en allumettes	85
Beefsteaks, broiled	75	Tripe, en fricassée de poulette	85
—, à la Chateaubriant	75	—, en fricassée de poulette.—second receipt... ..	86
—, broiled	75	—, broiled	86
—, with potatoes	76	—, à la Lyonnaise	86
—, with cress	76	—, à la Provençale	86
—, with anchovies	76	Beef marrow	87
—, fried	76		
—, fried.—second receipt ...	76	VEAL.	
—, with truffles	76	Veal, blanquette	87
—, sauté au vin... ..	77	—, blanquette.—second receipt	87
—, filet de bœuf sauté dans sa glace	77	—, fillet à la pélerine	87
—, with mushrooms... ..	77	—, côtelettes à la Bordelaise	88
—, braised... ..	77	—, côtelettes aux fines herbes	88
		—, côtelette au naturel ...	88

CONTENTS.

xi

	PAGE		PAGE
Veal, côtelette au naturel.—		Veal, loin à la bourgeoise ...	102
second receipt	89	—, fillet à la bourgeoise ...	102
—, côtelettes en papillotes ...	89	—, noux à la bourgeoise ...	102
—, côtelettes en papillotes.		—, loin roasted	103
—second receipt... ..	89	—, loin étouffée... ..	103
—, cutlets fried	89	—, breast stuffed	103
—, shoulder à la bourgeoise	90	—, breast stuffed.—second	
—, shoulder à la bourgeoise.		receipt	104
—second receipt... ..	90	—, breast à la poulette ...	104
—, shoulder glacée	90	Calf's ears	104
—, collops	90	—, au naturel	105
—, collops.—second receipt	91	—, fried	105
—, filets à la Provençale ...	91	Veal tendons, à la poulette ...	105
Calf's liver, à la bourgeoise ...	91	—, en matelote	106
—, à la bourgeoise.—second		—, broiled	106
receipt	91	—, à la braise, etc.	106
—, en biftick	92	Veal, knuckle mariné	106
—, roasted... ..	92	Calf's lights, au blanc	107
—, hashed	92	—, en matelote	107
—, en papillotes	93	—, en matelote.—second re-	
—, à la poêle	93	ceipt	107
—, fried	93	Veal, braisolles	108
—, à l'Italienne... ..	93		
Calf's head, au naturel	94		
—, au naturel.—second re-			
ceipt	94		
—, stuffed	95		
—, fried	96		
—, en tortue	96		
Ragout à la financière	96		
Calf's head, à la poulette ...	96		
Calf's tongue	97		
Calf's brains, à la poulette ...	97		
—, à la maître d'hôtel	97		
—, fried	98		
—, au beurre noir	98		
—, en matelote	98		
—, à la sauce piquante	98		
Veal, fricandeau	99		
—, fricandeau.—second re-			
ceipt	99		
Sweetbreads	99		
—, en caisse	99		
—, en caisse.—second receipt	100		
—, aux fines herbes	100		
Calf's feet	101		
—, en fricassée de poulet ...	101		
—, fried	101		
Veal, to roast	102		

MUTTON.

Mutton, loin à la bourgeoise ...	108
—, cutlets broiled	108
—, loin à la conti	109
—, leg roasted	109
—, leg braised	109
—, leg roasted.—second re-	
ceipt	110
—, gigot de sept heures ...	110
—, leg boiled	110
—, cutlets broiled	111
—, cutlets à la poêle	111
—, cutlets sautées à la poêle	111
—, cutlets à la soubise	112
—, cutlets au gratin	112
—, cutlets à la jardinière ...	112
—, cutlets à l'Italienne ...	113
—, hashed	113
—, hashed.—second receipt	113
—, hashed with onions, cu-	
cumbers, etc.	114
—, shoulder en musette ...	114
—, shoulder à la Sainte	
Menehould	114
—, filets	115

	PAGE		PAGE
Mutton, steaks larded and		Pork, to dress a ham.—second	
braised	115	receipt	128
—, steaks en chevreuil ...	115	—, to cure and smoke a ham	128
—, filet en paupiettes ...	115	—, cutlets de porc frais à la	
—, filet en braissoles ...	116	sauce	129
—, minced	116	Pig's kidneys, au vin	129
—, haricot	116	Pig's feet, stuffed	129
—, haricot.—second receipt	117	—, à la Sainte Menehould ...	130
—, breast broiled	117	—, —second receipt	130
Sheep's kidneys, à la brochette	117	White pudding	130
—, à la brochette.—second		White pudding.—second receipt	131
receipt	118	Pork sausages... ..	131
—, sautés au vin	118	—, saucissons de Lyons ...	131
—, au vin de champagne ...	119	—, sausages.—second receipt	132
Sheep's feet, fried	119	—, sausages and apples ...	132
—, au fromage	119	Pig's liver	132
—, à la poulette	120	Cervelas	133
—, à la Sainte Menehould...	120		
Sheep's tails	120		
—, braised	121		
LAMB.		VENISON.	
Lamb, roasted whole	121	Venison, to roast a haunch ...	133
—, quarter roasted	121	—, to roast.—second receipt	134
—, quarter roasted.—second		—, en civet	134
receipt... ..	122	—, en daube	134
—, quarter à la poulette ...	122	—, shoulders, roulées... ..	135
—, blanquette	122	—, cutlets	135
—, epigramme	123	—, cutlets and steaks... ..	135
—, cutlets à la Parmesane...	123		
—, broiled	123		
—, filets à la Béchamel ...	124		
—, galatine	124		
—, head	124		
PORK.		HARES.	
Pig's head, fromage de cochon...	125	Hare, to roast	136
—, fromage de cochon.—		—, mariné à la broche ...	136
second receipt	125	—, en daube	136
Pork, to give pork the taste of		—, with mushrooms	136
boar	126	—, au chasseur	137
—, sucking pig	126	—, civet	137
—, pig's head	126	—, civet à la bourgeoise ...	137
—, roast loin	127	—, fried	138
—, roast chine	127	—, en terrine	138
—, roast leg	127	—, au chaudron... ..	138
—, to dress a ham	128	—, pâté	139
		Leveret, fried	139
		RABBITS.	
		Rabbit, gibelotte	139
		—, mutelote	140
		—, civet	140
		—, young, roasted	140

CONTENTS.

xiii

	PAGE
Rabbits, croquettes... ..	141
—, with ham	141
—, à la Marengo	141
—, en papillotes... ..	142
—, à la poulette	142
—, à la Saint Lambert	142
—, à la Tartare... ..	143
—, à la crapaudine	143
—, with green peas	143
—, en blanquette	143
—, en fricandeau	143

PHEASANTS.

Pheasant, to roast	143
—, stuffed with truffles	144
—, à la braise	144
—, en daube	144
—, en salmis	144

PARTRIDGES.

Partridges, to roast	145
—, à la crapaudine	145
—, à la chipolata	145
—, de chartreuse	146
—, aux choux	146
—, aux choux.—second receipt	147
—, à l'estoufado	147
—, galatine	148
—, mayonnaise	148
—, en papillotes... ..	148
—, à la purée	149
—, salad	149
—, en salmis	149
—, en salmis.—second receipt	149
—, stuffed and roasted	150

SNIPES.

Snipes, to roast	150
—, stuffed	150
—, en salmis	151

QUAILS.

Quails, to roast	151
—, broiled	151

	PAGE
Quails, en salmis	152
—, en étuvée	152
—, à la braise	152

LARKS.

Larks, en salmis	153
—, à la minute	153
—, étuvée	153

THRUSH.

Thrush	153
---------------	-----

DUCKS.

Ducks, to roast	154
—, roasted.—second receipt	154
—, en daube	154
—, with turnips	155
—, with turnips.—second receipt	155
—, with olives	155
—, with olives.—second receipt	155
—, à la purée	156
—, with peas	156
—, en salmis	156
Ducklings	156
Wild ducks	156

GOOSE.

Goose, to roast	157
—, en daube	157
—, en daube.—second receipt	158

PIGEONS.

Pigeons, to roast	158
—, de chartreuse	159
—, compote de	159
—, compote.—second receipt	160
—, à la crapaudine	160
—, en marinade... ..	160
—, à l'étuvée	161
—, stuffed	161
—, fried	161
—, en papillotes	161
—, with peas	162

	PAGE		PAGE
Pigeons, à la Saint Lambert ...	162	Turkey, poult... ..	173
—, à la casserole	162	—, giblets	173
		—, fricasseed giblets	173
FOWL.			
Fowl, to roast	163	VARIOUS DISHES MADE	
—, to roast.—second receipt	163	OF POULTRY.	
—, en daube	163	Marinade of chicken	174
—, fried	163	— de volaille.—second re-	
—, with onions	164	cept	174
—, with rice	164	Croquettes of fowl... ..	174
—, with rice.—second receipt	164	Blanquette de volaille	175
—, with prawns	164	Capilotade de volaille	175
—, devilled	165	— de volaille.—second re-	
—, with tarragon	165	cept	175
—, stuffed	165	Salad with fowl	175
—, fricassée	165	— de volaille.—second re-	
—, fricassée.—second receipt	166	cept	176
—, fried	166	Mayonaise de volaille	176
—, broiled	166	— de volaille.—second re-	
—, à la Marengo	167	cept	176
—, à la Marengo.—second			
receipt	167	VEGETABLES.	
—, matelote de	168	Peas, green	177
—, à la parole	168	—, à l'Anglais	177
—, à la paysanne	168	—, with bacon	177
—, sauté	168	—, au lard.—second receipt	178
—, à la Tartare... ..	168	—, dried, with bacon... ..	178
—, with truffles... ..	169	—, pulp	178
CAPON.			
Capon, to roast	169	Beans, à la maître d'hôtel ...	178
—, to roast.—second receipt	169	—, au jus	178
—, au gros sel	169	—, à l'oignon	178
—, au gros sel.—second receipt	169	—, French à la bourgeoise ...	178
—, with rice	170	—, au gras	179
Pullet, à la Montmorency ...	170	—, en salade	179
		—, —second receipt	179
TURKEY.			
Turkey, to roast	170	—, rouges	179
—, en daube	170	—, à l'étuvée	180
—, legs en papillotes	171	Beans	180
—, with truffles... ..	171	—, blancs à la maître d'hôtel	180
—, with truffles.—second re-		—, blancs à la crème... ..	180
ceipt	171	—, blancs au gras	180
—, wings braised	172	—, broad à la bourgeoise ...	181
—, wings fricasseed	172	Cabbage, à l'Allemande	181
—, broiled	172	Brussels sprouts	181
		—, sprouts.—second receipt	181
		Cabbage, à la crème	181
		—, farci	182
		—, farci.—second receipt ...	182

CONTENTS.

XV

	PAGE		PAGE
Cabbage, farci.—third receipt	182	Potatoes, en matelote	194
—, red, à la Flamande	183	—, gâteau	194
—, larded	183	Asparagus	194
—, larded.—second receipt	183	—, with cheese	194
—, mariné...	183	—, aux petits pois	195
—, en ragout	184	Salsify and scorzonera	195
—, à la sauce blanche	184	—, second receipt	195
Cauliflower, à la sauce blonde...	184	Salsify, fried	196
—, à la sauce	184	Turnips	196
—, with butter	184	—, à la Béchamel	196
—, à la crème	185	—, glacés	196
—, fried	185	—, au jus	196
—, fried.—second receipt	185	—, à la moutarde	197
—, with cheese	185	—, à la poulette	197
—, au jus	186	—, purée	197
—, en salade	186	—, au sucre	197
Artichokes	186	—, without meat	197
—, à la barigoule	186	Carrots	197
—, à la barigoule.—second receipt	187	—, au blanc	198
—, stuffed	187	—, au gras...	198
—, stuffed.—second receipt	187	Beetroot	198
—, fried	187	Celery	198
—, fried.—second receipt	188	Onions, à la crème	199
Potatoes, à l'Allemande...	188	—, à l'étuvée	199
—, à l'Anglaise	188	—, à l'étuvée.—second receipt	199
—, à la barigoule	188	Cucumbers, à la Béchamel	199
—, sautées au beurre...	189	—, stuffed	200
—, with white sauce...	189	—, stuffed.—second receipt	200
—, à sauce blonde	189	—, fried	200
—, in balls	189	—, à la maître d'hôtel	200
—, second receipt	189	—, à la poulette	200
—, à la crème	190	—, à la poulette.—second receipt	201
—, duchesses	190	—, en salade	201
—, à l'étuvée	190	Vegetable marrow	201
—, stuffed	190	—, stuffed	201
—, fried	190	—, broiled	202
—, fried.—second receipt	191	—, purée	202
—, en galette	191	Sorrel, puree	202
—, en gâteau	191	Spinach	202
—, broiled	192	—, au sucre	203
—, with bacon	192	—, au jus	203
—, au lard.—second receipt	192	Lettuces, farcies	203
—, à la Lyonnaise	192	—, au jus	203
—, à la maître d'hôtel	192	—, without meat	204
—, à la Parisienne	193	—, in a salad	204
—, à la Polonaise	193	—, en salade à la crème	204
—, en pyramide...	193	—, au lard...	204
—, en salade	193	—, en mayonnaise	205

	PAGE		PAGE
Lettuces, salad with eggs ...	205	Eggs, poached.—second receipt	215
Truffles, au naturel ...	205	—, with asparagus ...	216
—, au naturel.—second receipt ...	205	—, à la tripe ...	216
—, with wine ...	205	—, à la tripe.—second receipt	216
—, in champagne ...	206	—, with bacon ...	216
—, ragout ...	206	—, à la crème ...	216
Mushroom, pulp ...	206	—, au gratin ...	217
—, en ragout ...	206		
—, toast ...	206		
—, en caisses ...	207		
—, à la Provençale ...	207		
Celery, fritters ...	207		
Medley of vegetables ...	208		
Tomatos, baked ...	208		

VEGETABLE PULPS OR PURÉES.

Pulps ...	208
—, onions ...	208
—, turnips ...	208
—, cutlets à la soubise ...	209
—, mushrooms ...	209
—, —second receipt ...	209
Purée of game ...	210

EGGS.

Eggs, à l'Ardennaise ...	210
—, à l'Aurore ...	210
—, au beurre noir ...	211
—, brouillés ...	211
—, brouillés au jus ...	211
—, brouillés.—second receipt	211
—, en caisse ...	212
—, boiled ...	212
—, aux fines herbes ...	212
—, fried ...	212
—, —second receipt ...	213
—, boiled ...	213
—, au lait ...	213
—, en matelote ...	213
—, soft ...	214
—, soft.—second receipt ...	214
—, à la neige ...	214
—, en neige.—second receipt	214
—, sur le plat ...	215
—, poached ...	215

OMELETTES.

Omelettes ...	217
—, asparagus ...	217
—, aux confitures ...	218
—, aux croûtons ...	218
—, aux croûtons.—second receipt	218
—, onion ...	218
—, apple ...	218
—, rum ...	219
—, soufflée... ..	219
—, soufflée.—second receipt	219
—, tunny ...	220
—, with herbs ...	220
—, cheese ...	220
—, herring... ..	221
—, ham ...	221
—, au sucre ...	221

MACARONI.

Macaroni... ..	221
—, —second receipt ...	222
—, en timbale ...	222
—, au gratin ...	222
—, and chestnuts ...	223

SWEET DISHES, &c.

Apple Charlotte ...	223
—, —second receipt ...	223
Charlotte Russe ...	224
—, —second receipt ...	224
Apples au beurre ...	224
Fritters, apple ...	224
—, apple.—second receipt ...	225
—, cherry ...	225
—, strawberry and raspberry	225
—, cheese ...	226

CONTENTS.

xvii

	PAGE
Fritters, potato	226
—, rice	226
—, à la crème	226
Pain perdu	227
Light puddings	227
—, second receipt	227
Choux en pâtisserie... ..	228
Gateau, rice	228
—, rice.—second receipt	229
—, almond	229
—, almond.—second receipt	229
—, de Madeleine	230
Pudding, almond	230
—, rice	230
Croquets, rice	230
Light puffs or roussettes	231
Pudding, semolina	231

SOUFFLÉS.

Soufflé, potato... ..	232
—, potato.—second receipt... ..	232
—, chocolate	232
—, rice	233
Pancakes... ..	233
—, second receipt	233
Plum pudding	234
—, second receipt	234
Cream, coffee	234
—, coffee.—second receipt... ..	235
—, tea	235
—, caramel	235
—, celery	236
—, chocolate	236
—, second receipt	236
—, lemon	236
—, orange flower	236
—, pâtissière	237
—, fried	237
—, fried.—second receipt	237
—, vanilla... ..	237
Blanc-manger... ..	238
—, cold	238
—, renversé	238
Fromage sucré	238
—, à la crème	239
Bouillie	239
—, renversé	239
Ramequins	239

Fromage à la Chantilly	240
Meringues	240

PASTRY.

Pastry, flaked... ..	241
—, flaked.—second receipt... ..	241
—, brisée... ..	242
—, à dresser	242
Batter	243
Vol-au-vent	243
Patties, hot	243
—, cold	243
—, small	244
—, small with gravy... ..	244
—, small with gravy.—second receipt	245
Paste for cold pies	245
Cold pies	246
Rissoles	247
Meat pies	248
Tarts	248
—, à la Frangipane	248
—, second receipt	249
—, gooseberry, à l'Anglaise	249
Jelly	249
Flan	250
Cakes, fromage	250
—, flaked	250
—, de plomb	250
—, almond... ..	251
Breakfast cakes—brioche	251
—, second receipt	251
Cakes, Polish or baba	252
—, Polish or baba.—second receipt	252
—, de Lorraine	253
—, de plomb.—second receipt	253
Biscuits, à la cuillère et en caisse	253
—, in cases	254
—, Savoy	254
Cake	255
Biscuits, de Rheims	255
Wafers	255
—, second receipt	255
Nougats	256
—, second receipt	256
Croquignolles	257

b

	PAGE		PAGE
Macaroons	257	Currant jelly.—second receipt	267
Massepains	257	Cherry jam	267
		Apple jelly	268
		— jelly.—second receipt	268
SUGAR.		Plums, preserved	268
Sugar, to boil... ..	258	—, jam	269
		Pears, preserved	269
COMPOTES AND STEWED		Strawberries	269
FRUITS.		Barberries	270
Compotes	259	Apricots in brandy... ..	270
—, apples	259	— à l'eau de vie.—second	
—, apples.—second receipt...	259	receipt	270
—, pears	260	Cherries in brandy... ..	271
—, cherries	260	— in brandy.—second re-	
—, cherries.—second receipt	260	ceipt	271
—, currants	260	Pears in brandy	271
—, currants.—second receipt	261	Grapes confiture	271
—, gooseberries	261	Orange flowers, or fleurs	
Currants, perlées	261	d'orange pralinées	272
Compote, plums	261	Gooseberries, or groseilles de	
—, plums.—second receipt...	261	bar	272
Stewed French plums	262	Chestnuts, marrons glacées ...	272
— French plums.—second		Oranges, glacées	272
receipt	262	Pears, or poires glacées	273
Compote or stewed apricots ...	262	—, dried, or poires tapées ...	273
—, peaches... ..	262	Plums, dried	273
—, strawberries and rasp-		—, glacées	273
berries	263		
—, strawberries and rasp-		SYRUP.	
berries.—second receipt	263	Syrup, cherry... ..	273
—, quinces... ..	263	—, barberry	274
—, quinces.—second receipt	263	—, currant	274
—, pears in wine	264	—, mulberry	274
—, grapes	264	—, almond... ..	274
Raisiné	264	—, apple	275
Compote, chestnuts... ..	265	—, sugar	275
Oranges, salade	265	—, raspberry	275
—, salade.—second receipt...	265	Sirop, de punch au rhum ...	276
Pears à l'Allemande	265	Barley sugar	276
Crouûtes aux abricots	265	Apple sugar	276
MARMALADES.		ICES.	
Marmalade, apple	266	Ices	276
—, apricot... ..	266	—, vanilla	277
		—, rose ice cream	277
PRESERVES.		—, coffee ice cream	277
Preserves	266	—, marasquino ice cream ...	277
Currant jelly	267		

CONTENTS.

xix

	PAGE
Ices, chocolate ice cream ...	277
—, fleurs d'orange pralinées, ice cream	278
Ice water, fruit	278
Punch à la Romaine, iced ...	278

CHOCOLATE, COFFEE, &c.

Chocolate	278
Coffee	278
Bavaroise au chocolate	278
—, au lait	278
—, à l'eau	278

RATAFIA.

	PAGE
Ratafia, de noyaux	278
—, blanc	280
—, de noyaux.—second re- ceipt	280
—, de grenoble	280
—, de groseilles	280
—, mulberry	280
—, de Genievre	280
—, punch	281
Punch, au rhum	281
—, with wine	281
Lemonade	281

THE TREASURY OF FRENCH COOKERY.

PREPARATIONS USED IN COOKERY.

BRAISING.

LAY in a braising pan slices of bacon, beef, and veal, cut into slices of about one inch thick, and seasoned with fine herbs, onions, carrots, thyme, a bay leaf, pepper, and nutmeg. On this seasoned layer, as on a nourishing bed, the article to be braised must be lightly laid. It is covered with ingredients similar to those under it, and is thus placed between two similar layers. Broth or strong stock is then poured in. The pan is covered down, and the edges of the cover are pasted so that nothing can escape. Fire is put both at the bottom and the top of the pan, and the heat is carefully sustained, and diminished gradually as the cooking advances.

For large joints of meat, such as a round of beef, a leg of mutton, etc., the time required for cooking will be five hours. It is easy to regulate the time by the size of the joint and the nature of the meat. Half an hour, or an hour more than is necessary absolutely to cook the joint, will do no harm.

Braises have great advantage in rendering butchers' meat, as well as game and poultry, tender, and in preserving their gravy and more delicate flavours ; but the

B

advantage of this mode of cooking does not end there. After the joint or dish is cooked, removed, and served, the juice, or rich gravy, remains. This juice is the fundamental and essential part in the preparation of a great number of dishes, and is an important ingredient in all the best sauces.

MEAT-JUICE.

Excellent meat-juice is obtained by reducing the gravy remaining from a braise. It may be coloured with burnt sugar. Meat-juice may also be made by boiling away broth until it forms a sort of jelly, and then putting a little of the same broth into it. But in a large kitchen, where there are numerous dishes of meat dressed, the remains of them will make meat-juice used in the composition of many dishes. These remains are put into a pan with a little butter, and some onions and carrots cut in slices. After these are fried until they begin to adhere to the bottom of the pan, a little broth is poured in. A bunch of herbs and a little pepper are added. This is boiled for two hours. It is then strained. The white of an egg, beaten up in a glass of water, is put into it to clarify it, and it is again boiled and strained. If the meat-juice thus obtained should not appear to be sufficiently strong, the defect may be remedied by reducing it and by boiling it.

Gravy without meat is made by substituting slices of carp, pike, etc., for the meat.

JUICE OF MEAT—SECOND RECEIPT.

Put into a stewpan two pounds of slices and a knuckle of veal. If you have remains of meat, poultry, or game, the slices of veal will not be required. Add carrots, cut

in rounds, and an equal quantity of onions, some parsley, green onions, a bay leaf, and cloves. Pour in broth, and put the stewpan over a quick fire, and let it remain there until the broth is reduced. Put in more broth, lessen the fire, and let it boil for three hours. Take off the same carefully and strain.

CULLIS,* BROWN.

Put into a pan of sufficient size, three pounds of fillet of veal, one and a half of ham, two or three partridges. The ham and veal should be cut in slices. Add two or three carrots cut in rounds, an equal quantity of onions, and a little butter. Place the pan on a quick fire. Stir the contents so that they may all be equally exposed to the heat. Add a little rich gravy. Diminish the heat of the fire, and let the meat become adhesive to the pan. At that moment put in a little melted bacon and a spoonful of flour, so that the meat may not burn. The whole must now be incessantly stirred with a wooden spoon until it is dark brown. When it is so, broth or strong gravy, or the gravy from a braise is put in. Pepper, cloves, basil, parsley, green onions, mushrooms, and truffles, cut up, are added. It is boiled for an hour, the scum being carefully taken off. It now only remains to remove the meat, take off the fat, and reduce the cullis and strain it through a sieve. This sauce is one of the principal materials in culinary preparations.

CULLIS, WHITE.

White cullis is made in nearly the same way as brown. The same quantity of veal is used. Instead of

* I have availed myself of the old word "cullis" to translate "coulis." To call it either stock or gravy would not be accurate.

ham and partridges, two fat fowls or capons are stewed down. In other respects it is made in the same manner and flavoured by the same articles. The only important difference is that the gravy must not be allowed to burn, and the flour on the meat must be moistened before it loses its whiteness. This cullis is used in several receipts which follow.

CULLIS OF PRAWNS.

Make a brown cullis by the preceding receipt. Cook thirty prawns in broth for dressing fish, or, court bouillon (see p. 5). Prepare the prawns, and pound the shells in a mortar with a dozen sweet almonds after they have been peeled. When this begins to form a paste, add the tails of the prawns before prepared, and again pound them all together. When all is well mingled in a smooth paste, pour boiling cullis into it, taking care to stir the contents of the mortar with a wooden spoon with one hand while doing so with the other. The cullis should be put in slowly. The mixture being finished should be strained through a tammy cloth.

The cullis thus made is a very delicate sauce, which may be very successfully used in soups, made dishes, and even with vegetables.

Cullis may be made without meat by substituting fish for it. An eel or pike cut into bits may be used for the purpose, and in other respects following the receipt for brown cullis. Court bouillon (see p. 5), in which fish has been dressed, is used instead of gravy.

Cullis or stock made of vegetables, used in some kitchens, is only vegetable pulp or purée (see vegetable pulps).

CULLIS—SECOND RECEIPT.

Put two pounds of fillet of veal into a stewpan with some bacon ; or the remains of dressed veal may be used. The meat should be cut into small pieces. Add two or three carrots, two white onions, with two cloves in them. Cover the pan securely, and place it over a slow fire. When the veal has yielded its gravy and become brown, pour in a pint of broth, and put into the saucepan a bit of butter and some flour, in the proportion of a teaspoonful to half a pint of cullis. Let it boil for six hours over a slow fire. Strain it, and if it should not be thick enough, let it boil away until it is so. It may be made of all sorts of meat, but veal should always form an ingredient.

BROTH FOR FISH, OR COURT BOUILLON.

Put into a saucepan or fish-kettle water and white wine, in the proportion of two parts of wine to one part of water ; add sprigs of parsley, and carrots, onions, and parsneps, cut in slices, thyme, a bay leaf, garlic, salt, and pepper. Fish to be eaten "au bleu," that is, with oil, should be dressed in this liquor. All sorts of shell-fish should be boiled in court bouillon. After the fish has been boiled in it the liquor should not be thrown away, which is what ignorant cooks do ; it should be kept for future use. Each time it is used, the quantity of parsley, onions, carrots, and parsneps, which should be put in fresh, should be diminished. Wine and water may also be added, to restore what has been lost by evaporation ; so that in a large kitchen, where this preparation is often used, it is always ready, and it improves by use. It will become bad if kept long without being used.

BROTH.

As boiled meat is merely flesh without the juice, so broth is merely the juice without the meat, diluted in a certain quantity of water. The composition of this is apparently not difficult; but as it is of importance, from the many uses to which it is applied, it is indispensable to make it well.

In a boiler which will contain ten quarts, put eight pounds of beef. Fill it within a few inches of the brim with cold water. A portion of the essence of the meat will escape almost as soon as it is thus immersed. Put the boiler on a slow fire. At the end of about half an hour, the water having attained about sixty degrees of heat, the albumen of the meat will be disengaged, and will form a scum, more or less thick, on the water; this must be taken off. The water is salted moderately when it begins to boil up. Carrots and turnips, a parsnep, some leeks, some celery, and two cloves stuck in a root of garlic are added.

All that is now necessary is to keep up an even gentle fire under the boiler, so that the boiling of the water, which should be so gentle as scarcely to be perceptible, shall not be interrupted for a moment. If the boiling should be violent, particularly at first, the exterior of the meat will be hardened, and the essence and juicy part of the meat will not be extracted. The meat boiled will not be the worse for this, doubtless, but the broth will be worthless. To suspend or check the boiling before the broth is made would have nearly the same effect. The boiling should continue without interruption for six hours. At the end of that time the meat may be removed—the broth is strained and the operation is terminated.

Broth thus obtained is the principal component of soups and many other preparations.

The pieces of beef best for the purpose are the sirloin, part of the round or the upper part of the leg, and the rump. The best end of the rump is sometimes used for this purpose, but it is inferior for the purpose to the pieces here named.

BROTH OF FISH.

Fry in good fresh butter, onions, carrots, and parsneps (cut in dice), until they are of a good dark brown colour. Flour them, and stir them constantly with a wooden spoon. When the flour is brown, add carp, perch, or pike, cut in slices. Fry them a little, and pour in water. Add salt, pepper, a bunch consisting of parsley, green onions, thyme, a bay leaf, and boil for one hour. Strain through a sieve or a cloth, pressing it slightly.

An excellent soup maigre may be made with this by adding to it cullis made with prawns (see p. 4). It may be successfully used in sauces made without meat for any sort of fish.

BOUQUET OF HERBS.

The bunch of herbs used to give flavour consists of sprigs of parsley, green onions, thyme, a bay leaf, tied together by a thread. It is never left in the dish, but should be taken out of the ragout or made dish for which it has been used. The bunch may also have a clove of garlic and two cloves stuck in it when the addition appears suited to the meat.

THICKENING.

BUTTER THICKENED WITH FLOUR.—BROWN-ROUX.

Put a bit of butter, of any size you may like, into a saucepan, and when it is melted throw in as much flour as will absorb it. While powdering in the flour with one hand, stir the contents of the saucepan vigorously with the other, with a wooden spoon. After the butter and flour are well mingled together, the mixture must be kept over the fire until it is of a nice brown colour. This object attained, it is taken off the fire and kept for use. This, however, is only done in large kitchens, where it is necessary to be prepared with what is required without delay or failure. In small kitchens this mixture of butter and flour is made at the time it is wanted. If, for instance, a duck with turnips is the dish to be dressed, the duck is fried in butter with slices of bacon. The duck and bacon, when done brown, are taken out of the pan, and flour is put into it, and left over the fire. When the thickening thus made is of a proper colour, broth, or the gravy from a braise, is poured in. The duck and bacon are then stewed in it.

BUTTER THICKENED WITH FLOUR.—LIGHT COLOUR.

This is made in the same way as brown thickening, only not being left over the fire it is not so brown.

BUTTER THICKENED WITH FLOUR.—WHITE.

This thickening requires care. The flour put into the butter must not be left to change colour. It must be done with less heat than a brown thickening, and be carefully moistened as soon as the least shade of colour is seen.

GLAZE.

Clarify the gravy from a braise (see braising, p. 1) by boiling it with two whites of eggs beaten up in a glass of water and strained through a cloth. Set it again over the fire, and boil it away until it is as thick as a thick sauce. This sort of sauce or glazing is used to glaze the surface of joints, poultry, and game.

GLAZE—SECOND RECEIPT.

Take a knuckle of veal, and after having bound it round with thread, put it into a saucepan with scraps of veal, some carrots and onions cut in slices, green onions and parsley tied in a bunch. Pour good broth into it. Take off the scum, and let it simmer until all is well dressed. Strain through a sieve, and clarify with the white of an egg well beaten up. Strain again, and reduce it over a fire until it is as thick as sauce, if it appears to want body.

BATTER FOR FRYING.

Mix flour with water so as to make a thin paste. Add a little salt and some brandy. Beat the white of an egg until it is a whip. Mix it with the paste and let it remain for an hour. This batter is used for fritters and for frying. The article to be fried must be soaked in it.

BATTER FOR FRYING—SECOND RECEIPT.

Mix one pound of flour with six yolks of eggs and two spoonfuls of melted butter, some salt, and a glass of beer. Take care there are no lumps in it. If it should be too thick add butter with two whites of eggs beaten up.

THICKENING OF EGGS, CREAM, ETC.

It is generally supposed that what is commonly called thickening is used only to give substance and consistence to sauces. This is a mistake. If the only object were to thicken, flour alone would answer that purpose. Thickenings are used to combine perfectly the different component parts of a dish without becoming predominant. It is not enough to give thickness; the ingredient used should also impart richness and agreeable flavour. The thickening should not itself be perceptible. The effect it should produce is the combination of the different constituent parts of a made dish.

Cream and the yolks of eggs are the principal articles in thickening, but other ingredients and preparations must be combined with them. Among these are cullis, the essence of game, and the gravy from a braise. In dishes in which meat is not used, yolks of eggs diluted with cream make the usual thickening. This, however, may be superseded with advantage by a thickening made with butter and flour put into the dish which is cooked after it has been removed from the fire. But in thickenings for sauces, whether rich, brown, or blond, or white, cullis judiciously used is the best thickening.

An experienced cook will be guided by the laws of affinity, and will employ for thickening ingredients suited to the meat for which it is required. Thus, for a fricasseed chicken, an appropriate thickening is some spoonfuls of white cullis, juice, or strong gravy from poultry, yolks of eggs, and the juice of a lemon. These should be mingled until they form a well mixed dish, and while the fricassee is being cooked, this thickening should be used to moisten it. The dish will be delicious.

When a thickening is wanted for a brown ragout or

made dish, as, for instance, pigeons en compote, eggs may be dispensed with. A dish is, however, never the worse for them; and some eggs might be mixed with a few spoonfuls of brown cullis or juice of poultry, and a thickening thus made.

In thickenings made for game, as in made dishes of hare, or rabbit, the juice of game (see p. 27) should be used. Finally, it may be added that a thickening should never be put into a dish for which it is intended before it is ready to be served. Thickenings in which there are eggs or cream turn and curdle if cooked with made dishes; they should therefore be added after they are done.

GARNISH.

The name of garnish is given to those materials used in cookery as agreeable additions, or as ornaments—such as mushrooms, cocks' combs, toast, artichoke bottoms, prawns, livers, roes of carp, truffles, etc. They require to be previously cooked. The following directions will be sufficient.

Mushrooms should be scalded in salt and water, and then cooked in gravy.

Cocks' combs.—Stew them in equal parts of stock, brown cullis, and white wine, a bouquet of herbs,* salt and pepper.

Toast.—Cut slices of crumb of bread, and fry them in butter.

Prawns.—Remove the filament which runs down the tail. Throw them into strong court bouillon while it is boiling. Take them out when they are red and drain them.

Livers.—Dress these in the same way as cocks' combs.

Carp's roes.—Dress these in the same way as cocks' combs, using white instead of brown cullis.

* See Bouquet of Herbs, p. 7.

Truffles.—After having peeled the truffles, cut them in slices, fry them in butter, with parsley, green onions, garlic, cloves, thyme, a bay leaf, salt, and pepper. The butter having melted, flour them over lightly. Stew them in equal parts of stock and white wine for half an hour. Add brown cullis when they are to be removed from the fire.

FAT FOR FRYING.

Cut into very small pieces an equal quantity of beef suet, lard, and veal fat. Melt it over a quick fire. Remove the scum as it rises, and let the fat boil. Clarify it, and it will be an excellent preparation for frying.

Before anything, of whatever kind it may be, is put on to fry, the fat should be so hot as to smoke, and, which is a more certain sign of its being of the proper heat, until it makes a sharp sound when a drop of water is thrown on it. Frying should be done over a clear quick fire, rather than by a stove. The time required to fry any article depends on its size. It should not be removed until it is done to a nice colour. When the fat for frying is taken off the fire to be put into the pot for future use, it should be carefully clarified. It is also important to have fat in two separate jars, as that which has once been used to fry fish cannot be used for other things afterwards.

LEMON PEEL.

The essential part of the lemon may be obtained by rubbing it with bits of broken loaf sugar. The outer skin, obtained by grating, is the part most useful in cookery.

GRATED BREAD.

Grated bread is frequently required in a kitchen. In order to obtain it good, dry bread or biscuit in the oven, and pass it through a sieve with large holes.

SAUCES.

SAUCE ALLEMANDE.

Put into a saucepan some butter, some slices of ham, and some slices of veal. Fry the meat, but not so as to make it brown. Flour it, and pour in broth. Add carrots and onions cut in slices, pepper, and nutmeg. When all are dressed, take off the fat, strain it, and thicken with yolks of eggs. This sauce is used particularly for soles à la Normande. The following is another sauce allemande, and is for more general use.

SAUCE ALLEMANDE.

Dress two or three gizzards of fowls in broth. Mince them with two anchovies. Put this into a pan with capers, a little parsley cut up, salt, pepper, and a sufficient quantity of butter to fry them. When they begin to become brown put in half a pint of stock and an equal quantity of brown cullis. Let it boil for a quarter of an hour, and then strain.

SAUCE ALLEMANDE—SECOND RECEIPT.

Cut up mushrooms. Dress them for a short time in butter, and add some spoonfuls of good broth or stock. Reduce to the thickness of sauce. Put as much butter as at first, parsley which has been scalded and cut up, thyme, a bay leaf, garlic, a clove. Strain, add a little fine pepper and the juice of half a lemon, and pour the sauce over the meat.

SAUCE ANGLAISE.

Cut some anchovies very small, with capers, and hard yolks of eggs. Put this into a saucepan with peppercorns. Pour in stock. Heat the same, but do not let it boil. Thicken with butter and flour mixed.

ANCHOVY SAUCE.

Wash the anchovies in vinegar. Remove the bones. Cut them very small and put them into a saucepan with equal parts of brown cullis and stock, peppercorns, and spices. Heat it and serve.

SAUCE BECHAMEL.

Cut up one pound of bacon and a quarter of a pound of veal fat, and put them into a pan with a bit of butter and put it over the fire to fry; add two or three onions, and some rounds of carrots and turnips. Hold it over the fire while the butter melts. When the butter is perfectly melted, and before the contents of the pan begin to turn brown, powder with three or four spoonfuls of flour. Fry again, but do not let the ingredients become brown. Put in some stock or the gravy from a braise. Add pepper, cloves, thyme, a bay leaf, and parsley. Boil for an hour and a half and strain.

SAUCE BÉCHAMEL AU MAIGRE.

Mix two spoonfuls of flour with a quart and a half of cream. Put it over a quick fire and stir until it changes colour. Into another saucepan put two or three shallots, a carrot cut small, some nutmeg, pepper, salt, a bunch of herbs, and some mushrooms or the parings of mushrooms. Boil in two glasses of water. When the cream is reduced and has become thick, mix it by a little at a

time with the contents of the other saucepan, taking care it is done so gradually that the cream is not turned. Strain it, and keep it hot over a stove.

SAUCE BÉCHAMEL MAIGRE—SECOND RECEIPT.

It may be made by the same rules as sauce Béchamel, only leaving out the meat and putting more butter. The quantity of carrots, onions, and turnips is increased, and mushrooms are added.

These Béchamel sauces may be used with different dishes; judgment must be used in an appropriate choice of them.

TOMATO SAUCE.

Squeeze some tomatoes so as to remove the seeds and juice, which are of no use. Put them into a saucepan with a bit of butter, some onions cut in slices, salt, pepper, cloves, parsley, thyme, and a bay leaf. Pour in stock or good broth. Boil for an hour. Two or three seconds before taking it off the fire add a few spoonfuls of brown cullis, and strain.

TOMATO SAUCE—SECOND RECEIPT.

Put ten or twelve tomatoes into a pan, after having cut them into quarters. Add salt and peppercorns, four or five onions cut in slices, a little parsley, some thyme, a clove, a quarter of a pound of butter. Boil for three quarters of an hour, and strain.

SAUCE AU BEURRE BLANC.

After having peeled a lemon, cut it up into thin rounds, and put these into a saucepan with a quarter of a pound of the best butter and half a pound of veal fat, the same quantity of scraped bacon, some carrots and onions

cut in slices, some salt, pepper, a bay leaf, a little thyme, and half a glass of water. Boil, stirring incessantly until the water is evaporated, and the remainder is on the point of sticking to the pan. Pour in a quantity of gravy from a braise—boil this up. Take off the scum and strain.

White cullis may be advantageously used instead of Béchamel sauce.

SAUCE AU BEURRE NOIR.

Heat some butter until it is quite brown. Throw in sprigs of parsley. Pour it over the dish for which it is intended, wash the heater out with a little vinegar, and pour this also over the dish.

WHITE SAUCE.—SAUCE BLANCHE.

Mingle a little butter and flour. Put them into a saucepan with cold water, in the proportion of six ounces of butter to a glass of water. Place the saucepan over the fire, and stir its contents without intermission until it is about to boil. Remove the pan before it boils. Add salt, pepper, the juice of a lemon. Stir so as to mix all well together, and serve.

SAUCE, WHITE.—SAUCE BLANCHE COSMOPOLITE.

Put a dozen fresh yolks of eggs into a basin. Add a little water and a small quantity of vinegar, some salt and pepper, and mix them well, which is all that is necessary.

The dishes for which the sauce is intended, such as cauliflowers, salsify, etc., ought to be burning hot when this sauce is poured over, as great heat is necessary to make it. A white sauce or cullis is to be preferred to it.

WHITE SAUCE.—SAUCE BLANCHE—SECOND RECEIPT.

Put six ounces of butter into a saucepan with a spoonful of flour, some salt, and peppercorns. Pour in a glass of water. Put it over the fire and stir. Take it off when it begins to boil, and put in salt. If the sauce should be too thick put in a little more butter. If not sufficiently so put butter mixed with flour. Before serving add a thickening of the yolks of eggs and a little vinegar, or, which is preferable, the juice of a lemon.

CAPER SAUCE.—SAUCE AUX CÂPRES.

Caper sauce may be made by the preceding receipt, capers being used instead of vinegar.

WHITE SAUCE.—SAUCE BLONDE.

Take butter thickened with flour, of a light colour (see p 8); pour in stock, or the gravy from a braise. Put it over the fire; remove the fat and boil for five minutes.

WHITE SAUCE.—SAUCE BLONDE—SECOND RECEIPT.

Make a thickening of butter and flour. Pour broth on it. Boil for half an hour, and then put in flour mixed with water.

SAUCE PIQUANTE.

Boil in half a glass of good vinegar a little thyme, a bay leaf, some pimento, and peppercorns. The vinegar being reduced by two-thirds, add some spoonfuls of stock or brown cullis. Let it boil until it is of the desired thickness. Shallots may be added.

c

SAUCE PIQUANTE—SECOND RECEIPT.

Put into a saucepan a glass of vinegar, thyme, a bay leaf, garlic, shallots, pepper, and two pods of capsicum or a little Cayenne pepper. Reduce to half and pour in broth. If you have juice of meat or cullis, put some in and strain.

SHALLOT SAUCE.

Cut shallots up small; wash them in a white cloth, and dress them in vinegar with some salt and pepper until two-thirds of the vinegar is dried away. Pour in good broth; stock or cullis is better.

SAUCE HACHÉE.

Melt some butter; add a little flour, parsley, green onions, small cucumbers cut up, and a little pepper. Put in stock and give it one boil.

SAUCE HACHÉE—SECOND RECEIPT.

Cut up small a handful of mushrooms, a little parsley, and some shallots. Put these into a saucepan with a glass of vinegar, some pepper, and salt. Reduce over a quick fire until the vinegar is nearly consumed by evaporation; then add a thickening of flour mixed with broth and a little vinegar, and hold it over the fire for a few moments. Cut up a spoonful of capers and some small cucumbers, and add these to the sauce. When about to serve put in one or two anchovies pounded up and mixed with butter.

SAUCE POIVRADE.

Cut onions, carrots, and parsneps in slices, and fry them in butter; when they begin to turn yellow flour them. Pour in good red wine, and add a little vinegar, a clove of garlic, parsley, a bay leaf, basil, a little Cayenne pepper, and salt. When this has boiled for half an hour, strain and add peppercorns.

SAUCE POIVRADE—SECOND RECEIPT.

Make a thickening of flour and butter, and put a glass of vinegar into it with green onions cut up, some parsley, two leaves of bay, a little thyme, a large carrot, and two onions cut in slices, a little pepper, and some butter. Reduce this by two-thirds, and then pour in broth and let it boil until the vegetables are dressed. Take off the fat and strain.

SAUCE A LA RAVIGOTTE.

After having cut up chervil, tarragon, burnet, cress, and onions, put them into a saucepan with a pint of stock, some peppercorns, and a bit of butter mixed with flour. Boil for a quarter of an hour, and a few seconds before taking it off the fire add a little white cullis.

SAUCE A LA RAVIGOTTE—SECOND RECEIPT.

Take a handful of chervil, tarragon, cress, and burnet, and chop them very fine. Boil them for a quarter of an hour in broth, with salt, pepper, and vinegar. Take it off the fire and put a bit of butter mixed with flour into the sauce, stirring it until this is melted.

SAUCE ROBERT.

Make a brown thickening of flour and butter (see thickening, p. 8). A little before it has attained the colour desired, put into it two or three onions cut small (more or less according to the quantity of sauce required). When the onion is dressed and the thickening is made pour in broth or stock. Boil for a quarter of an hour; strain the sauce, and add peppercorns, mustard, and vinegar.

SAUCE ROBERT—SECOND RECEIPT.

Brown over a slow fire a quarter of a pound of butter and eight or ten onions cut in dice. Put a little flour over the onions when they are soft; add a glass of broth, some salt, and pepper, and leave it over the fire for twenty minutes. A spoonful of mustard is added when it is served. This sauce is used with pork and for a turkey.

SAUCE À LA PROVENÇALE.

Chop up mushrooms, shallots, and a little garlic, and fry them. Flour them, and boil for twenty minutes in stock and white wine in equal quantities. Salt, pepper, and a bunch of herbs should be put into it.

INDIAN SAUCE, OR KARI.

Melt some butter; put a little flour into it, some saffron and grated nutmeg, with some Cayenne pepper. Boil in broth for twenty minutes, and strain.

SAUCE DE KARI—SECOND RECEIPT.

Put a quarter of a pound of butter into a saucepan, a pinch of saffron, five pods of capsicums, cut up and

broken, and two spoonfuls of flour. Boil these in broth for a quarter of an hour. Add grated nutmeg, and serve very hot, without taking off the grease or straining. This sauce is very good with poultry.

SAUCE A LA MAÎTRE D'HÔTEL.

Mix butter and parsley cut up very fine, pepper, salt, and the juice of a lemon. Butter thus prepared is put into the dish in which what it is required for is to be served, which should be sufficiently hot to melt the butter without putting it over the fire. [The parsley should have been previously scalded.]

SAUCE À LA MAÎTRE D'HÔTEL (THICKENED).

Put a glass of water into a saucepan, with a spoonful of flour, half a pound of butter, chopped parsley and green onions, salt, and peppercorns. Warm it over the fire, stirring it all the time. Add a little lemon juice. This sauce has the appearance of white sauce.

SAUCE FOR FISH.

Scald parsley, tarragon, chervil, burnet, and green onions. Mix them with the yolks of two hard eggs mashed up. Add four spoonfuls of oil, putting a very little at a time, two spoonfuls of mustard, and the same quantity of vinegar. This sauce is cold. It should be served in a sauce-boat.

SAUCE A LA TARTAR.

Chop chervil, tarragon, and two shallots very fine. Add mustard, salt, and pepper, and a little vinegar.

Pour in a little oil, stirring it continually as you do so. If the sauce should be too thick, put in more vinegar.

SAUCE À L'HUILE.

Mash hard eggs; mix them with some oil and some vinegar. Add salt, pepper, fine herbs, and shallots chopped up.

SAUCE MAYONAISE.

Put yolks of eggs into a basin with some pepper and a little vinegar; beat them up vigorously with a wooden spoon. Add to them some oil, by a little at a time, and as it becomes mingled with the eggs and attains the consistence of a smooth cream. This preparation is generally used for a salad composed of the white flesh of fowls, anchovies, gherkins, hard eggs, and the hearts of lettuces. The dish thus made is called mayonaise.

SAUCE MAYONAISE—SECOND RECEIPT.

Mix in a basin two yolks of eggs, pepper, salt, and a little vinegar. After these are well mixed continue to stir, and put in by a little at a time seven or eight ounces of good oil. Glaze may be used instead of eggs. This is an excellent sauce for cold fowls. It is essential that the vinegar and oil should be of equally good quality.

Sauce verte is made in the same manner; parsley and tarragon, chopped up, are added with the yolk of an egg. The success of these sauces mayonaise depends very much upon attention to mingling the oil, which should be poured in by a very small quantity at a time, and well mixed as it is poured.

THE POOR MAN'S SAUCE.—SAUCE AU PAUVRE
HOMME.

Put some broth or stock into a saucepan with shallots, chopped parsley, salt, pepper, and a little vinegar. Boil for a quarter of an hour. This sauce may be used with cold meat.

TRUFFLE SAUCE.—SAUCE AUX TRUFFES.

Chop up truffles, melt some butter and fry them in it. Pour in stock. Add a thickening of flour and butter (see thickening) made separately. Reduce the same until it is sufficiently thick.

SPANISH SAUCE.

Preserve the remains of game and fowl, and fry them in butter with a pound of fillet of veal, and a few mushrooms. Mix with these three or four spoonfuls of flour. Add carrots, onions, thyme, a bay leaf, salt, pepper, and cloves. Boil for two hours. Take out the bones and strain.

SAUCE A LA CRÈME.

Melt about half a pound of fresh butter. Add a spoonful of flour, some parsley and green onions chopped up, salt, pepper, and nutmeg. Pour in milk before these become brown, and boil for an instant.

SAUCE OF PRAWNS.

Make a white sauce and put in the tails of prawns.

SAUCE, TO BE USED COLD.

Pound tarragon, green onions, burnet, parsley, and chervil in a mortar. Put them into a cloth and squeeze out the juice. Beat it up in a basin with yolks of eggs, oil and vinegar, mustard, pepper, and salt. This sauce is used for fish dressed in court broth. The dish is called fish "au bleu."

OYSTER SAUCE.

Take the oysters out of their shells. Boil them once in their own liquor. Drain them and put them into white sauce.

ITALIAN SAUCE.

Chop up truffles and mushrooms. Fry them in butter, with chopped shallots and parsley. Pour in white wine. Oil may be added before the sauce is served.

ORANGE JUICE SAUCE.

Into a few spoonfuls of stock, or the gravy from a braise, put orange peel and peppercorns. When this has boiled for a quarter of an hour, take it off the fire, and add a thickening of flour and butter, and the juice of an orange. Strain.

SAUCE MATELOTE VIERGE.

Fry mushrooms and small onions in butter. Flour them over, and before they have become brown, pour in half stock and half white wine. Dress them over a slow fire, and thicken with yolks of eggs before serving.

EGG SAUCE.

Melt some butter. Add to it the yolks of eggs beaten up and mixed with a little water, some nutmeg, slices of lemon, salt, pepper, and a little vinegar. Thicken over a slow fire, stirring it continually with a wooden spoon. Take the sauce off the fire before it boils.

SAUCE À LA D'ORLÉANS.

Make a thickening of flour and butter. Pour in vinegar in which shallots have been boiled. Add gherkins, hard whites of eggs, and anchovies cut into small pieces, salt, pepper, a few capers. Leave it over the fire for a few minutes.

SAUCE A LA PERIGUEUX.

Chop up truffles; stew them in gravy made with fowls, or from a good braise with the fat taken off, and serve.

SAUCE RÉMOLADE.

Mix mustard with oil and the yolks of raw eggs. Add shallots chopped very fine, salt, pepper, and some spoonfuls of sauce Béchamel or sauce verte. It ought to be well mixed.

SAUCE À LA SULTANE.

Into a pint of broth, put two slices of lemon from which the rind has been cut. Add a glass of white wine, a clove of garlic, two carrots and two onions cut in slices, some parsley, thyme, and a clove. Boil for an hour, and strain. When it is to be served, add the yolk of a hard egg cut up—a pinch of fine herbs, and some peppercorns.

SAUCE FOR ALL DISHES.—SAUCE À TOUT METS.

Put a pint of stock into a saucepan, half a pint of white wine, a little of the outer peel of a lemon and its juice, salt, pepper, a bunch of herbs. Heat all together.

SAUCE TRAHISON.

Melt some bacon in a saucepan. Fry onions chopped up until they are yellow, and some slices of bread. Boil these once up in red wine and broth in equal quantities, having added salt, pepper, cinnamon, sugar, and mustard. Pass this through a sieve, so as to make it a sort of pulp or purée.

WINE SAUCE.—SAUCE AU VIN.

Mix a dozen yolks of eggs in a quart of wine. Add three or four ounces of sugar, some lemon peel, and cinnamon. Warm it, stirring the whole time. Take it off the fire when it begins to thicken. It should not boil.

ALMOND SAUCE.

Put six or seven ounces of almonds into boiling water and remove the skins. Pound them; pour over them a little rose-water and a quart of boiling milk. Mix this well together, and strain through a sieve. Add a quarter of a pound of sugar and two or three yolks of eggs. Heat, but do not boil it.

VERJUICE SAUCE.—SAUCE AU VERJUS.

Mix some spoonfuls of brown cullis with an equal quantity of verjuice;* add salt, chopped shallots, and pepper, and boil.

* It may be made from the juice of unripe grapes.

GREEN SAUCE.—SAUCE VERTE.

This is sauce Robert or Béchamel rendered green by the juice of spinach cut up, dressed, and strained through a cloth.

ESSENCE FOR SEASONING.—ESSENCE
D'ASSAISONNEMENT.

Boil in white wine, pepper, salt, spices, crushed coriander seed,* shallots, tarragon, parsley, chervil, carrots, onions, thyme, a bay leaf, cloves, and nutmeg. When it has boiled for two hours, set the pan on the edge of the stove or on warm ashes, so that it may continue hot without boiling. Let it remain there for six hours. It is pressed through a cloth and bottled for use.

ESSENCE OF GAME.

Into a vessel of sufficient size put a hare, and two partridges, some carrots and onions and a bay leaf, a little thyme, and two cloves. Pour in a bottle of white wine and place it over a quick fire. It will be reduced in a short time, and the wine and gravy yielded by the game will make a brown glaze. Let this continue to boil away until the meat begins to stick to the pan, then pour in stock. Cover the pan with coals, so that it have fire both at the top and the bottom, and let it remain until the game is perfectly cooked. Remove the hare and partridges, and strain the liquor. It will make excellent essence of game. It will be understood that the essence may be obtained in other proportions, and will be more or less strong according to the quantity of game used.

* This may be had at Fortnum and Mason's.

ESSENCE OF GAME—SECOND RECEIPT.

Put two rabbits into a pan with two partridges, two calves' feet, one pound of fillet of veal, and one pint of white wine. Boil until this becomes a jelly. Before the meat turns brown pour in half broth and half stock. Flavour with four carrots, three onions, two cloves, a little thyme, and basil. Take off the scum: put in no salt. When the meat is dressed, strain through a sieve. The remains of game and veal may be used to make the essence in a more economical manner.

ESSENCE OF HAM.

This may be made by the first receipt for essence of game, by using ham instead of game.

ESSENCE OF VEGETABLES.

This is made in the same way as the preceding, only instead of game a fowl is used, with twenty carrots, and an equal quantity of turnips and onions, four sticks of celery, a bunch of chervil, and three cloves. No wine is used. It is boiled in broth, and without salt, there being salt already in the broth.

MARINADE.

Brown slices of carrots and onions in butter. Stew them in white wine vinegar and double the quantity of water. Add salt, peppercorns, thyme, a bay leaf, basil, sprigs of parsley, some green onions, and half a clove of garlic. Let it boil. Strain, and keep it for use.

ANCHOVY BUTTER.

Take six anchovies and wash them. Take out the bones, pound the flesh, moistening it a little; pass it through a hair sieve, and mix it with an equal quantity of butter. Any quantity may be made in this proportion.

PRAWN BUTTER.

Prepare the prawns; mix them with butter. Melt this, and press it hard through a thin cloth.

BUTTER OF NUTS.—BEURRE DE NOISETTES.

Pound nuts in a mortar. Knead the paste formed from it, adding fine herbs, cut up very small.

**FORCE-MEAT AND STUFFING.****STUFFING FOR POULTRY.**

Boil slices of bread crumb in stock. Let it drain, and pound it in a mortar. Pound separately some of the white flesh of poultry. Mix these two preparations in the same mortar. Add as much of the udder of a calf as there is bread, the yolks of eggs, and a little salt, some parsley chopped very fine. Pound all together until they become a well mixed paste.

STUFFING FOR FISH.

This is made in the same way, only substituting slices of carp or pike for meat, and using an omelet half cooked instead of fat. It is moistened with broth from fish.

STUFFING—SECOND RECEIPT.

Cut the white flesh of uncooked fowls into small pieces; put it into a stewpan with a little butter, salt, peppercorns, and nutmeg. Put it over a fire for six minutes. Let the meat drain and get cold. Put into the same saucepan a bit of the crumb of bread, with broth and parsley chopped very fine. Mash the bread and boil away some of the broth. Pound separately the meat from the fowls, and add to it the bread crumb, and a good bit of butter, and continue to pound and mingle these three ingredients. Add five or six yolks of eggs, and continue the same process so that all may be thoroughly incorporated. This stuffing may be used for all sorts of meat.

STUFFING FOR FISH—SECOND RECEIPT.

Take any fish, it is unimportant of what sort; it should be of only one kind. Chop it, and mix with mushrooms that have been dressed, and hard yolks of eggs. Add bread which has been boiled in milk, and a bit of butter, some salt, a little nutmeg, some parsley which has been chopped, and three raw yolks of eggs. Pound this well, and mix in the whites of three eggs well beaten up. This stuffing may be used for any purpose.

FORCE-MEAT, OR GODIVEAU.

Pound veal cut from the fillet in a mortar with an equal quantity of beef suet. Put in first the yolks of eggs, and after they have been mixed in, the whites of eggs beaten into a white froth, some salt and pepper. When this is well mingled in a paste, small balls are

formed of it. They may be used in ragouts, and for various dishes.

FORCE-MEAT, OR GODIVEAU—SECOND RECEIPT.

Take one pound of veal, remove the strings and skin and chop it fine. Prepare two pounds of veal fat in the same way, and mix and pound them in a mortar with salt, pepper, and fine herbs. Put in six eggs, by two at a time, continuing to pound while you do so. When this is thoroughly mixed in a mass, if necessary, put in a little water to soften the paste. Form it into little balls. These are used in meat pies and for other purposes. One may be dressed to try whether it is well flavoured.

QUENELLES.

These are made of forcemeat rolled into oblong forms. The flesh of partridges, pheasants, larks, snipes, and hares is used instead of veal.

Quenelles may be made of salt and fresh water fish and butter and bread crumb soaked in milk.

HACHIS.

Take any sort of meat, game, or poultry, which has been roasted or otherwise dressed, and cut it up fine. Remove the skins and strings; add sausage. Season with parsley, green onion; add bread crumbs, and two or three eggs beaten up according to the quantity of the meat. Put it into a saucepan, and fry with a bit of butter and a pinch of flour. Pour in broth, and let it simmer for half an hour over a good fire.

This may be used as stuffing for a turkey or goose

or it may be used as an entrée. When it is so used the juice of half of a lemon should be squeezed over it, or there should be a sauce with it. It may also be made up into balls and fried, and so used as an entrée. Sausage alone is a less delicate and wholesome garnish than when thus mingled with veal.

SOUPS.

BROTH MADE IN HASTE.

Broth is sometimes required at short notice. It may be made by the following receipt in half an hour. Cut one pound of beef in three pieces. Cut into small dice a carrot of moderate size, a turnip, celery, and an onion. Put these with two cloves into the meat, which must be cut up. Pour a quart of water into the saucepan, and add salt. Boil for half an hour, and remove the scum. If rice is desired, tie some into a cloth and put it into the water while it is cold. Empty the rice into a tureen and pour the broth over it. Though the meat has lost the gravy it may be used. For that purpose fine herbs should be chopped and fried in butter, and to this, broth and a little flour are added. When the gravy is thus made, the meat is put in with salt and pepper.

BROTH.

The best pieces of beef to make broth are the cut from the upper part of the leg and rump. The meat ought to be very fresh. It is put into an earthenware vessel, which is preferable to any other for making

broth. When the scum is taken off, vegetables to give it flavour are put in, such as carrots, parsneps, turnips, leeks, a bunch of celery, and a clove of garlic. A burnt onion is added to give it a colour. It is simmered for five hours gently. The meat is taken out, and the broth is passed through a sieve, or tin strainer, to be used for soups and for other purposes.

VERMICELLI SOUP.

Vermicelli and macaroni soups are made in the same manner. Broth is heated, and as soon as it begins to boil, vermicelli, macaroni, or any other Italian paste, previously broken in the hand, is thrown in. This is boiled until it will bend with slight pressure. The proportion is three ounces of vermicelli, macaroni, &c., to one quart of stock.

Frequently a little Gruyère or Parmesan cheese is grated and added to macaroni soup. This addition is made just before the soup is taken off the fire, or grated cheese may be served separately.

SEMOLINA.

Semolina, like vermicelli and other Italian paste, is thrown into the stock while it is boiling. While the semolina is thrown in with one hand, the other should be employed in stirring the soup without intermission with a wooden spoon, so as to prevent the formation of lumps.

VERMICELLI SOUP—SECOND RECEIPT.

Put into a saucepan sufficient stock to make soup for eight persons. When it is boiling, put in half a pound

D

of vermicelli, a little broken up, so that none of the pieces shall be too long. Stir, and boil for twenty minutes.

RICE SOUP.

Put well washed rice into a saucepan. Pour in a sufficient quantity of broth to cover it, and put it over the fire. As the rice swells add warm stock until it comes to its full size.

Rice milk is made in the same way, milk being used instead of broth.

GREEN PEAS SOUP.—POTAGE AUX PETITS POIS.

Cut up a little lettuce, chervil, and sorrel. Fry them in butter, stew them in stock. Throw in green peas, and add salt.

PEA SOUP.—POTAGE À LA PURÉE DE POIS.

Boil peas in stock with carrots and onions. Mash them up and pass them through a sieve. Put this pulp on dice of bread fried in butter until they are of a light brown, and crisp.

To preserve the pulp of peas green, scald a handful of spinach, and squeeze the juice from it and put it into the pulp.

ASPARAGUS SOUP.—POTAGE AUX POINTES D'ASPERGES.

Take the tops of asparagus as far as they are tender; cut them into even lengths. Scald them in boiling water. Boil them in stock.

SOUP À LA JULIENNE.

Soup Julienne is made of good stock and all sorts of vegetables. The roots should be cut either in dice or in small slips. They should consist of carrots, turnips, parsneps, lettuces, celery, and leeks. Fry them in butter. When they begin to turn brown, pour in good stock. The soup is ready when the vegetables are sufficiently done to be broken by the finger.

Soup Julienne may be made with the addition of bottoms of artichokes, truffles, and mushrooms, cut up, or the pulp of peas, beans, or carrots, &c., with a good stock poured in quite hot.

Soup Julienne may be made *maigre* (without meat). Water is used instead of stock. It is enriched with cullis of prawns, and triple the quantity of butter is put into it.

SOUP À LA JULIENNE—SECOND RECEIPT.

Cut into small strips, carrots, parsneps, and turnips, and onions and leeks in thin slices. Fry in good butter. When these roots are brown, add lettuce, sorrel, and celery, also cut up. If in season, green peas, and tops of asparagus may be used—a handful of these, according to the quantity of the soup, may be put in. Boil in stock for half an hour or an hour, until the vegetables are perfectly dressed.

An instrument for cutting up these vegetables has been invented.

POTAGE À LA FAUBONNE.

This is a soup Julienne, in which the carrots, turnips, etc., are cut into dice.

SOUP AUX HERBES.

Cut up an equal quantity of chervil, sorrel, lettuce, and beet. Fry them in butter. Pour in stock. Boil this for twenty minutes, and thicken with yolks of eggs.

SORREL SOUP.

Make this by the receipt for soup aux herbes.

SOUP PRINTANIER.

Boil green peas, lettuce, a little chervil, and parsley, in water, with some onions and fresh butter. When these are dressed pass them through a sieve. Boil the purée thus obtained. Pour in a thickening of yolks of eggs and cream.

SOUP PRINTANIER—SECOND RECEIPT.

Scald an equal quantity of young carrots, turnips, onions, and leeks. Boil them in broth, with a few French beans, green peas, and broad beans, cucumbers, tops of asparagus, lettuces, rosemary, sorrel, and chervil. Add a small quantity of sugar. When these vegetables are reduced to a glaze, mix them with a purée of peas and some stock.

SOUP OF GAME.—POTAGE A LA PURÉE DE GIBIER.

Pound the flesh of a cold roasted partridge. Mix it with strong meat gravy, and pass it through a sieve. Add a sufficient quantity of stock to make this purée of the proper thickness. Heat it over a stove, but do not allow it to boil.

Made in this way, the soup of the purée of game is

very good. It may be improved by the addition of essence of game.* If stock is made expressly for this soup, two partridges or a pheasant should be substituted for the fowl or capon used for that preparation.

SOUP OF THE PURÉE OF FOWL.—POTAGE A LA
PURÉE DE VOLAILLE.

This is made in the same manner, fowls being used instead of game.

ONION SOUP.

Cut onions into small dice or very thin slices. Fry them in butter until they are of a nice light brown colour. Boil them in good stock. Press them through a sieve, to obtain a pulp or purée. Boil this in stock. Cullis of prawns may be added.

SOUP A LA VIERGE.

Pound in a marble mortar the white flesh of roasted poultry with some sweet almonds and yolks of eggs boiled hard. Boil this in stock, and pass it through a sieve. Add a little cream, and warm over a stove.

CHESTNUT SOUP.—POTAGE AUX MARRONS.

Chestnut soup made in the ordinary way is only chestnuts in a pulp with good stock. To make it, the chestnuts should be boiled in salt and water. The shells are removed, and they are pounded in a mortar and passed through a sieve. It is then merely a soup made with the pulp of chestnuts, which may be rendered

* See Essence of Game, p. 27.

stronger by the addition of a little cullis. The soup called *potage aux marrons*, or *potage distingué*, is made as follows :—

SOUP AUX MARRONS, OR CHESTNUT SOUP.

After having roasted a partridge and left it to become cold, pound the flesh in a mortar. Roast forty fine chestnuts, and take the shells off carefully. Boil them for two hours in good broth. Put them with the partridge, and pound together until the whole is well amalgamated. Pour in a little stock to moisten it, and pass it through a sieve. Boil the *purée* thus obtained.

This soup is very sustaining. It may be varied in many ways.

EGG-SOUP.—POTAGE AUX JAUNES D'ŒUFS.

Beat up the yolks of fifteen eggs. Mix them by a little at a time with stock. Place the dish on a saucepan full of boiling water. Let this continue to boil until the mixture becomes thick. Cut it with a ladle into thin slices. Put these into a proportionate quantity of hot stock, and serve.

The number of eggs is sufficient for a large tureen of soup. The stock should be richly flavoured. A little white wine improves it.

VERMICELLI, &c., MADE WITH MILK.

POTAGE AU LAIT.

All the Italian pastes, vermicelli, macaroni, etc., and rice, may be made with milk instead of broth. Sugar is used instead of salt.

POTAGE À LA MONACO.

Toast slices of bread and lay them in a tureen. Cover them with sugar. Pour boiling milk over them, and add a thickening of yolks of eggs. The bread may be omitted. This is an agreeable mixture for invalids.

MILK OF ALMONDS.—POTAGE AU LAIT D'AMANDES.

Throw half a pound of almonds into boiling water, so as to take off the skins. Dry them. Pound them in a mortar, using a little water, so as to prevent their becoming oily. Put into half a pound of sugar and a little cinnamon, some coriander seed, lemon peel, and a few grains of salt. Stir these in a little water, and boil it. Pass the pounded almonds through a sieve, and add them to the preparation. The liquid will be white, oily, and sweet scented. It is called milk of almonds.

It may be heated over a stove, and poured over soft toast powdered with sugar, or used in other ways.

VEGETABLE-MARROW SOUP.—POTAGE AU POTIRON.

Boil vegetable marrow, after it has been peeled and had the seeds removed, in good stock, and reduce it to a pulp. Mix it with butter and a little salt. Heat it up in stock with cream.

This soup may be made without meat, if required. The pulp is mixed with boiling milk and sugar.

WHITE SOUP.*

Take the whole meat and bones of the remains of a turkey. Stew it in two and a half quarts of water, with

* This is not a French soup.

a teacup of rice and a bit of ham or lean bacon, a large onion, some blades of mace, two dozen allspice berries, the outer peel of half a lemon, and a little nutmeg, some herbs, and a little celery—the green leaf and stems will answer the purpose. Let this simmer together for some hours, and get cold. Take off the fat and pass the liquor through a sieve. Blanch two dozen sweet almonds, and pound them to a paste, mixing a teacup of cream with them. Boil up the soup, and mix the almonds into it. Vermicelli may be added

CHICKEN BROTH.

Boil a fowl of middle size for three hours in three quarts of water, with some chervil, lettuce leaves, and a very little salt.

VEAL BROTH.

This is made in the same way as chicken broth, a slice from a fillet of veal being used instead of fowl.

BALLS FOR SOUPS.—QUÉNÈFES.

Mix one pound of flour with stock. Add one dozen yolks of eggs, and four or five whites, pepper, and grated nutmeg. The paste should be very liquid. Throw it by spoonfuls into boiling soup or broth. Each spoonful will form a little ball. These are put into a tureen and the soup is poured over them.

They may also be served with vegetable pulp or purée. See vegetable pulp.

LAIT DE POULE.

Beat up two yolks of eggs, and mix them with one or two ounces of sugar in powder, and a little orange-flower water. Continue to beat, and while doing so, pour in a glass of boiling water. Serve immediately.

This may be made with milk instead of water.

PANADA.

Fry bread in fresh butter. When it is of a nice brown colour, add peppercorns and salt, and dissolve it in water by boiling. Take the saucepan off the fire, and add a bit of fresh butter to its contents, and when this has melted, pour over it a thickening of yolks of eggs and cream.

FISH.

TO BOIL TURBOT.

After having prepared and cleaned the turbot, cut it down along the back, to prevent its breaking. Rub it with lemon juice. Put it whole into a fish-kettle of suitable size. Cook it over a good fire. When it is about to boil, diminish the heat, and let it simmer on the edge of the fire, so that it may not break. Serve it on a napkin, and with a white sauce, separately, or with butter of anchovies, or oil.

TURBOT "AU BLEU."

Boil the turbot in liquor composed of two parts wine* to one part water, in which parsley, carrots, onions,

* Light wine is intended in these receipts. If strong wine should be used, a smaller quantity will be sufficient.

parsneps, all cut in slices, thyme, a bay leaf, garlic, salt, and pepper have been boiled. Dish the turbot on a napkin, with the lower part upwards. Garnish it with sprigs of parsley, and serve it with cold sauce. See sauces, p. 24.

It may also be served, when dressed by this receipt, with caper sauce, sauce à la maître d'hôtel, or butter (beurre noir). See sauces.

TURBOT EN SALADE.

Turbot may be served in a salad. It should be cut in slices, very thin, and put in a deep dish, with hard eggs, gherkins cut up, strips of anchovy, lettuces, and capers. Over these a cold sauce ravigotte is poured. See sauces.

TURBOT DRESSED IN COURT BOUILLON.

After having prepared the turbot as for boiling, put into a saucepan, half full of water, a handful of salt, two bay leaves, a bunch of thyme, some parsley, a few green onions, onions cut in slices, some cloves, and a little garlic. Boil these for half an hour, and then strain the liquor through a sieve. Rub the turbot with lemon-juice, and put it into a kettle with a double bottom, from which it may be removed without being broken. Pour the liquor over it, and let it simmer for half an hour or more, according to its size. Drain it, and serve it on a napkin, accompanied by a white sauce, a sauce blanche (see sauces), with anchovies, and with oil.

Boiled turbot, and turbot "au bleu" or "au court bouillon," may be served with either white sauce, caper sauce, sauce maître d'hôtel, sauce haché, or Béchamel.

The dab may be cooked by the same receipts as the turbot.

SALMON.—SAUMON "AU BLEU."

Dress the salmon in court bouillon, or broth for fish (see p. 5). Put it into the dish, and garnish it with parsley. It should be served with a cold sauce. See sauces.

SAUMON "AU BLEU"—SECOND RECEIPT.

Prepare the salmon. Put it into a fish-kettle with a sufficient quantity of light wine to cover it. Add salt, pepper, onions in slices, garlic, cloves, a bay leaf, a bunch of parsley, a little thyme, and seven or eight carrots. Let the salmon simmer for two hours in this liquor. Serve it on a napkin. It should be strained and wiped, and be garnished with parsley. Oil and vinegar are served with it.

If required for a remove, it is served with a sauce made of a thickening of butter and flour mixed with a ladle of good broth, which has been reduced by being boiled, a few peppercorns, gherkins cut in dice, anchovies, capers, and pickled nasturtiums.

SALMON ROASTED.—SAUMON A LA BROCHE.

Put the salmon on the spit. Baste it frequently with butter, and serve it with caper sauce.

SALMON COLLOPS.—ESCALOPPES DE SAUMON.

Cut the salmon into small thin slices. Fry them in butter. Arrange them on the dish, and pour a sauce Italienne over them. See sauces, p. 24.

SALMON SMOKED.

Cut it in slices and broil them. As soon as they are done, take them off the fire.

SALMON.—SAUMON À LA GÉNEVOISE.

Boil slices of salmon in equal parts of broth and red wine, with salt, pepper, chopped parsley, shallots, and mushrooms. When it is done, mix a bit of butter with some flour, melt it in a saucepan, and pour into it some of the liquor in which the salmon has been cooked. Boil it for a few seconds, and dish the salmon with the sauce over it.

SALMON BROILED.—SAUMON GRILLÉ.

Soak slices of salmon in oil in which there are onions, shallots, parsley, and green onions, all chopped up, salt, and pepper. Wrap each slice with some of this preparation in a sheet of oiled paper, and dress it on a gridiron. When they are done, take off the paper, and serve the salmon on caper sauce. See sauces.

SALMON MAYONAISE.—SAUMON EN MAYONAISE.

Boil slices of salmon in white wine, with mushrooms, carrots, and onions, cut in slices, salt and pepper, and a bunch of herbs. When they are done, they should be left to get cold in the liquor. They are drained and served with sauce mayonnaise. See p. 22.

SALMON CUTLETS.—SAUMON EN PAPILOTTE.

Cut salmon in slices. Cook them by the receipt for veal cutlets en papillote. See p. 89.

SALMON SALAD.—SAUMON EN SALADE.

Boil the salmon in court bouillon (see p. 5). Cut it into small thin slices. Arrange these in a deep dish, with hard eggs, gherkins cut in strips, strips of anchovy, lettuces, and capers. Pour a cold sauce ravigotte over. See sauces.

SALTED SALMON.—SAUMON SALÉ.

Salted salmon should be soaked in water for two days. This water should be changed several times. Put it after this into a pan with a sufficient quantity of water to cover it, and take it off the fire when the water begins to boil. It may be served with sauce à la maître d'hôtel, caper sauce, or sauce à la Béchamel. See sauces.

SALMON.—SAUMON À LA MAÎTRE D'HÔTEL.

Broil it on a gridiron, and serve it with melted butter.

COD.—CABILLAUD À LA HOLLANDAISE.

Boil the cod in court bouillon (see p. 5). Garnish it with potatoes which have been steamed, and sprigs of parsley. Serve it with sauce Hollandaise. See sauces.

COD.—CABILLAUD À LA HOLLANDAISE—SECOND
RECEIPT.

Boil the cod with rounds of lemon from which the seeds have been removed, slices of onions, a bay leaf, and a bit of butter. It should be served with boiled potatoes. A white sauce may be used instead of melted butter.

COD SALTED.

Put the cod into a large kettle of cold water. When it is done, serve it with boiled potatoes and a sauce à la maître d'hôtel, with a few drops of lemon-juice in it.

COD SALTED—SECOND RECEIPT.

Let the salted cod soak in water for two days. Change the water frequently. Put the cod over the fire with a sufficient quantity of water to cover it. It should simmer rather than boil. It is served with sauce à la maître d'hôtel, caper sauce, or sauce Béchamel.

COD.—BRANDADE DE MORUE.

Cook the cod by the preceding receipt. Tear it into small pieces, and put it into a pan which is placed on hot ashes. Oil is dropped into it by one drop at a time. While this is done with one hand, the contents of the saucepan are stirred quickly with a wooden spoon with the other. When a liquor like a thick cream is produced, a little chopped garlic and parsley, some of the outside of a lemon peel, and truffles, which have been cooked in wine and cut in slices, are added, and it is served.

COD.—MORUE AU FROMAGE.

Dress the cod by the preceding receipt. Put it into a sauce Béchamel with grated cheese. Lay it in a buttered dish, and cover it with bread crumbs and grated Gruyère or other suitable cheese. A little melted butter is added and it is put over a gentle fire. It may be done in an oven. It should be of a nice colour when it is taken out.

COD.—MORUE AU GRATIN.

This is prepared as in the preceding receipt. Cheese is left out.

COD.—MORUE A LA PROVENÇALE.

Boil and drain the cod. Put at the bottom of the dish in which it is to be served, some shallot, garlic, parsley, green onions, slices of peeled lemon, peppercorns, a bit of butter the size of an egg, and two spoonfuls of oil. Arrange the cod in flakes on this. Put it both over and under the cod. Sprinkle bread crumbs over it. Cook it over a gentle fire and brown it with a salamander.

COD.—MORUE EN TOURTE.

Dress the cod, drain it, and let it get cold. Separate the flesh in flakes. Fill the paste of a pie with them, mixing in butter, peppercorns, and spices. When done, a sauce à la crème is poured over it.

COD.—MORUE À LA BÉCHAMEL.

The cod is boiled, and served with a sauce à la Béchamel.

EELS ROASTED.—ANGUILLE À LA BROCHE.

Skin, wash, and prepare a large eel. Cut it in slices and soak them in oil, with parsley, green onions, salt and spices. Bind the slices with thread on a wooden skewer. Attach it to the spit, and roast it, basting it from time to time with the oil. Serve with a sauce poivrade in a sauce tureen. See sauces.

EELS.—ANGUILLE À LA BROCHE—SECOND RECEIPT.

After having skinned a fine eel, broil it on both sides over a quick fire; wipe it, and scrape it with a knife. Remove the inside, and form it into a round. Secure it with a wooden or silver skewer. Put it into a stewpan with a little butter, slices of carrot, spices, parsley, green and large onions, some stock, half a glass of wine, and boil it. When half cooked, wrap it in a buttered paper and put it on a spit, and finish dressing it before a clear fire. Remove the paper, so that it may acquire a good colour. Dish it, and serve it with either a sauce à la ravigotte, a sauce poivrade, or a remolade. See sauces.

EELS FRIED.—ANGUILLE FRITE.

Cut the eel into slices. Boil them in equal quantities of water and white wine, with carrots and onions cut in slices, a bunch of herbs, salt, spices, thyme, and a bay leaf. When done, drain it and cover it with bread crumbs, soaking it in a mixture of melted butter and flour, and the gravy in which it has been dressed, and then bread crumbs; after this soak it in eggs which have been beaten up, and again put it into bread crumbs. Fry the eel thus prepared, and serve it dry, or with tomato sauce. See sauce.

EELS BROILED.—ANGUILLE GRILLÉE.

The eels being cooked as in the preceding receipt, and covered with bread crumbs, are broiled on a grid-iron, and served with a sauce piquante. See sauces.

EELS.—ANGUILLE EN MATELOTE.

The fish usually put into a matelote are the eel, the barbel, the carp, and the tench. Either one, or all of these fish, may be dressed en matelote. After having skinned the eels, and scraped the other fish, cut them in pieces, and fry them in bacon cut small. When done brown, remove them from the fire. Fry small onions and mushrooms in butter to a nice colour. Make a thickening with flour, and pour in red wine. Add salt, pepper, spices, and a bouquet of herbs. When this liquor begins to boil, put the fish, bacon, onions, and mushrooms into it. It should be placed on a quick fire. When the fish is done, prawns previously dressed are added, and a little brandy is put in.

EELS.—ANGUILLE PIQUÉE.

Lard a large eel with very nice bacon, and cook it by the receipt for fried eels. It may be served with sorrel, or with tomato sauce:

EELS.—ANGUILLE À LA POULETTE.

Skin, prepare, and wash eels. Cut them into pieces. Put them into boiling water, in which a little vinegar has been mixed, and take them out after eight or ten minutes. Mingle flour and butter, and melt it in a stewpan. Pour in equal quantities of white wine and water. Add mushrooms, a bouquet of herbs,* salt, and pepper. After it has remained over the fire during three quarters of an hour thicken with yolks of eggs. See thickening, p. 8. The juice of half a lemon may be added.

* See Bouquet of Herbs, p. 7.

EELS.—ANGUILLE À LA TARTARE.

The eels being cooked and broiled, as in the receipt for broiled eels, should be served with a sauce Tartare. See sauces.

EELS—SALT WATER.

Boil them in salt and water, with a large bunch of parsley, pepper, tied up in a bag, and three or four bay leaves. Serve with white sauce and capers, or a tomato sauce. See sauces.

When cold it may be eaten with oil.

SOLES FRIED.

Clean and prepare the soles. After having wiped them cut them through the back, soak them in milk, and fry them. Drain them and serve them with fried parsley. They will be more delicate if they are skinned before they are fried.

SOLES FRIED—SECOND RECEIPT.

Wash the soles; take the skin off the back. Wipe them well and flour them. The fat in which they are to be fried should be boiling hot when they are put into it. Serve them with fried parsley.

SOLES FRIED.—SOLE FRITE À LA COLBERT.

Remove the skin from the back; cut the back down the middle, and fry, as in the preceding receipt. When it is done remove the back bone carefully, and in its place put butter mixed with chopped parsley, a little fine salt, and the juice of a lemon.

SOLES.—SOLE AU GRATIN.

Wash the sole ; remove the skin from the back. Butter a dish with butter mingled with flour. Chop up mushrooms, green onions, and parsley ; mix these, and add salt and pepper. Spread a layer of these on a buttered dish. Sprinkle very fine bread raspings over, and lay the sole on it. Cover the sole with a similar layer. Moisten with strong gravy, and dress it with fire all round it.

SOLES.—SOLE AU GRATIN—SECOND RECEIPT.

Cook them by the receipt for fried soles. Butter a silver or other dish with butter mixed with flour, and spread over it fine herbs, shallots, and mushrooms, cut very small, salt and pepper. Put the soles in this, and cover them lightly with fine bread raspings. Sprinkle a little melted butter over ; pour in white wine, and dress over a gentle fire in an oven.

SOLES.—FILETS DE SOLE AU GRATIN.

Take slices of soles ; roll them, and fill the inside with forcemeat (see forcemeat), either of poultry or of fish. Butter a dish, and make a layer of the forcemeat. Place the rolled fillets on it, and cover them with forcemeat, small bits of butter, and a little very fine bread raspings. Put the dish into an oven. The fillets should be done to a nice colour by gentle heat. A four de campagne may be used, if convenient.

SOLES.—SOLE À LA NORMANDE.

Wash the sole ; remove the skin from the back, and put it on a well-buttered dish. Put parsley in sprigs on

it, a little chopped onion, some oysters scalded in their own liquor, truffles and mushrooms cut in slices, and equal parts of strong gravy and white wine. When this is two thirds cooked, part of the liquor is taken away, and sauce allemande takes its place. Fried gudgeons and dressed prawns are added. The cooking is completed with fire under and over it.

SOLES.—SOLE NORMANDE—SECOND RECEIPT.

Choose a fine sole; prepare and wash it carefully. Put a bit of butter of good size into a silver or other dish. Place the sole in it, with chopped herbs, shallots, and mushrooms, pepper, salt, and spices. Fry it gently over a stove. Add a thickening of melted butter and flour, mixing an equal quantity of cullis* or strong gravy with it. Place also a dozen oysters nicely round the dish, with four or six gudgeons, with a few drops of butter on them. Cook it by a gentle fire. In the mean time dress cut up mushrooms in butter. A piece of bread may be added to them. Add these to the sole when it is done. It may be garnished with prawns.

SOLES.—FILETS DE SOLES A LA HORLEY.

Take the skin off the soles. Cut off slices, and soak them for an hour in lemon juice, with parsley, slices of onion, salt, and pepper. Drain them, put them in flour. Fry and serve with tomato sauce.

SOLES.—FILETS DE SOLES EN MAYONAISE.

Take two yolks of eggs; mix them in an earthenware pan, with lemon juice, salt, and pepper. These should

* See Cullis, p. 3.

be well mixed together. Add, in very small quantities at a time, two spoonfuls of oil, stirring and mixing the whole time. This mixture being made, is poured over cold fillets of soles after they have been dressed.

MACKEREL.—MAQUEREAUX A LA MAÎTRE D'HÔTEL.

Prepare the mackerel and wipe it. Broil it, and when it is done cut down the back, and put butter mixed with chopped parsley into it, with salt and pepper.

MACKEREL.—MAQUEREAUX À LA MAÎTRE D'HÔTEL.

SECOND RECEIPT.

After having prepared and wiped the mackerel, cut them down the back, wrap them in buttered paper, and broil them. When they are done, stuff them with fine seasoned herbs mixed with butter, and sprinkle lemon juice over them.

MACKEREL AND MUSHROOMS.—MAQUEREAUX AUX CHAMPIGNONS.

Put the mackerel into cold water with a little salt. Place them on the fire, and remove them when they have once boiled up. Wipe them, and after having cut them down the back, put them on a dish. Garnish them with butter mixed with chopped mushrooms and parsley. Dress them in an oven* with gentle heat, and when they are done sprinkle lemon juice over them.

MACKEREL À LA SAUCE TOMATE.

Broil, and serve with tomato sauce.

* Or with a four de campagne.

MACKEREL EN MAYONAISE.

Serve with mayonaise. See soles en mayonaise, p. 52.

MACKEREL.—MAQUEREAUX A LA TARTARE.

Soak slices of mackerel in good oil, with parsley, green onions, and fine salt. Broil them, and serve with a sauce Tartare. See sauces.

RED AND GREY MULLET.

This fish may be dressed in the same way as mackerel.

FRESH HERRINGS A LA MAÎTRE D'HÔTEL.

Prepare and scrape the herrings. After wiping them, put them on a gridiron over a quick fire, and take care to turn them well. Place them on the dish, and put butter mixed with parsley into the inside, with salt and pepper. Serve hot.

HERRINGS FRIED.—HARENGS FRITS.

Prepare and scrape the herrings. Flour them, fry them, and serve with fried parsley round them.

HARENGS AU GRATIN.

The herrings being prepared, scraped, and wiped, a dish on which they are to be served is rubbed with butter and bread crumbs. A layer of chopped mushrooms, green onions, and parsley, salt, and pepper, is made in it, and the herrings are put on this, and covered with another similar layer. It is moistened with equal parts of stock

and white wine. It may be dressed in an oven, or on a stove, with a four de campagne.

HERRINGS BROILED.

Scrape the herrings, broil them, and serve them with a sauce maître d'hôtel, a tomato sauce, or a sauce Tartar. Or they may be served with melted butter, or with a mustard sauce, which is simply a sauce blonde with two spoonfuls of mustard mixed with it.

HERRINGS.—CHARENGS EN MAYONAISE.

Cut the herrings in slices and broil them. Let them get cold, and serve them with a mayonaise sauce. See sauces.

HERRINGS—SALT.

Soak them in water for twenty four hours. Boil them, and serve them with peas made into pulp.* Or they may be dressed, cut into pieces and eaten in a salad.

HERRINGS.—HARENGS SAURS EN CAISSE.

Divide five or six dried herrings by flakes. Chop up parsley, green onions, and mushrooms. Make a paper case and butter it. Make a layer of the chopped herbs and place some of the herring on it. Cover this with herbs and butter. Put a second layer of herring. Cover all with bread raspings, and broil.

HERRINGS.—HARENGS—SALT.

Take off the skin. Soak them for five hours after the skin is removed. They are eaten uncooked like anchovies, or broiled and eaten with a mustard sauce.

* See Vegetable Pulps, p. 208.

WHITING.—MERLAN AUX FINE HERBES.

Prepare and wipe a whiting. Cut off the head and tail; put it on a buttered dish. Cover it with fine herbs; sprinkle a little melted butter over it. Pour in white wine, and dress it with fire under and over it. When it is done, dish it, thickening the sauce by adding a little butter mingled with flour to it. This sauce is poured over it.

WHITING FRIED.—MERLAN FRIT.

Make incisions on both sides of the whiting; flour it. Put it into very hot fat to fry it, and serve with fried parsley.

WHITING FRIED.—MERLANS FRITS—SECOND RECEIPT.

Scrape the whiting, and cut off the tail and fins. Prepare them. Put the liver into the body. Notch them on both sides with a knife, and after having floured them, fry them to a nice colour. Drain them, and sprinkle over them a little fine salt, and serve them on a napkin.

WHITING.—MERLANS AU GRATIN.

See soles au gratin, p. 51.

WHITING BROILED.—MERLANS GRILLÉS.

Cut them on both sides. Broil them and serve with a sauce maître d'hôtel, or caper sauce. See sauces.

WHITING BROILED.—MERLANS GRILLÉS—SECOND RECEIPT.

Prepare them as for frying. Pour oil over them. Season with salt and pepper. Place them on a gridiron

over a quick fire. Serve them with melted butter or a tomato sauce.

GURNET.—ROUGET AU COURT BOUILLON.

Prepare the roach. Cut off the head, and dress it in court bouillon.* When it is done, scrape it. Take the skin off nicely, and serve it on parsley. It may be eaten with oil and vinegar, or a white sauce with capers.

GURNET BROILED.—ROUGET GRILLE.

Prepare the roach and dress it on the gridiron. It may be served with a sauce maître d'hôtel, caper sauce, sauce à la ravigotte, sauce hachée, or a mayonnaise. See sauces.

GURNET.

This fish may be dressed in court bouillon (see p. 5), and eaten with oil, or broiled and eaten with white sauce; or it may be cut in slices and soaked in melted butter, and then laid in bread crumbs and broiled, and served with sauce Tartar. See sauces.

SMELTS.

The inside of the smelt is not removed. Wash and wipe them. Flour them, and fry them over a quick fire.

SMELTS.

The smelt resembles the whiting, but is more delicate. They may be dressed "au gratin," or fried in the same way as the whiting. See whiting.

* See Court Bouillon, p. 5.

SARDINES.

Sardines and anchovies are much alike, and may generally be treated in the same manner. Salted sardines are not unfrequently broiled, and cooked thus are served with a little oil. Should they be large, they may be prepared as herrings are.

ANCHOVIES.

Anchovies are usually eaten with oil. They should be washed first in water and then in vinegar. The bone is removed, and the anchovies are cut into very thin strips, and placed in square and lozenge shapes on a dish, with yolks and whites of hard eggs, capers, and chopped chervil. Over this a little oil is sprinkled. They are also cut into strips, and put between slices of bread and butter. They may also be served en canapé.

ANCHOVIES.—CANAPÉ.

To make this dish, cut thin slices of bread and butter about eight inches long and four inches wide. Fry them in butter or oil. Prepare a sauce composed of oil, vinegar, capers, and green onions and shallots cut up small, and a little pepper. Mix this well together, and spread it over the fried bread. Cut the anchovies in slices and lay them upon it. A little of the best oil is sprinkled over. These canapés are delicious.

Anchovies are used to make several sauces.

ANCHOVY SALAD.—SALADE D'ANCHOIS.

Cut up hard eggs, keeping the whites and yolks separate. Make a salad. Arrange it nicely, and mix in

anchovies in slices. Season with oil and a little vinegar.

ANCHOVY TOAST.—RÔTIES D'ANCHOIS.

Fry slices of bread in butter until they are brown on both sides. Cover them with slices of anchovies. Pepper them, and add oil.

OYSTERS.

Oysters may be eaten uncooked, with a little pepper and the juice of a lemon. A sauce of vinegar, pepper, and shallot, chopped very fine, may be served with them.

OYSTERS.—HUITRES EN COQUILLES.

Take the oysters out of their shells. Boil them for an instant in their own water. Fry in butter, chopped mushrooms, shallots, and parsley. Add salt and pepper. Flour this slightly. Pour in equal quantities of stock and white wine. Boil this. Put the oysters into it and remove it from the fire in a second. Put three or four oysters into scallops with some of the sauce. Cover them with bread crumbs and a bit of butter. Place them on a stove, and serve as soon as the bottom begins to stick to the scallop.*

OYSTERS FRIED.—HUITRES FRITES.

Take the oysters out of their shells and boil them in their own liquor. Soak them in lemon juice for half an hour. Lay them in batter (see batter, p. 9). Then put them into hot frying fat. Drain them, and serve with fried parsley.

* A four de campagne may be used.

OYSTERS.—HUITRES À LA POULETTE.

Having boiled the oysters in their own liquor, as in the preceding receipt, put them into a saucepan with some butter. Flour them. Moisten with a little of their own liquor. Add chopped parsley and a little vinegar. Boil them for an instant. When ready to serve, add a thickening of yolks of eggs beaten up.

LOBSTER.

Throw the lobsters into court bouillon (see court bouillon, p. 5). It should be boiling. They are left to boil for an hour at least. They are then taken out and drained. They are cut down the back. The claws are cracked, and they are served on parsley in sprigs, with a sauce Rémolade in a sauce tureen. See sauces, p. 25.

LOBSTER SALAD.—HOMARD EN SALADE.

Cut up a lobster. Put it into a deep dish, with hard eggs cut in quarters, slices of anchovy, and hearts of lettuce, truffles which have been cut in slices and dressed in wine, gherkins cut up, some capers, and fine herbs placed round. This dish should be tastefully arranged, so as to have an agreeable appearance.

Crabs may be dressed in the same way.

LOBSTER SALAD—SECOND RECEIPT.

Cut up the flesh of the lobster. Make a salad with lettuces and hard eggs in slices. Season with oil, vinegar, pepper, and salt.

LOBSTER À LA RÉMOLADE.

Boil them for half an hour in water, with salt, pepper, vinegar, and a bunch of parsley. They are generally eaten à la Rémolade. They are prepared thus. Crack the shells of the lobsters. Cut them down the back from the head to the tail. Take out their contents with a spoon. Mash it up, mingling it in an earthenware pan with mustard, some parsley, shallot, salt, pepper, plenty of oil, and a little vinegar. If the lobster should have eggs, these should be also mixed in. The remainder of the lobster is taken from the shell and served with this after it has been well mixed together.

TUNNY.

This fish is found in the Mediterranean. It is soaked in oil. It may be procured at the shops, and is used in the same way as anchovies.

PIKE.—BROCHET "AU BLEU."

Prepare the pike. Take off the gills, but do not scrape off the scales. Put it into a fish kettle, with a sufficient quantity of court bouillon to cover it entirely (see court bouillon, p. 5). When it is done, leave it in the court bouillon to get cold. It is served cold, and garnished with sprigs of parsley.

PIKE ROASTED.—BROCHET À LA BROCHE.

After having prepared the pike and scraped off the scales, lard it with pieces of bacon of moderate size. Wrap it in buttered paper, and put it on the spit.

While it is being dressed it should frequently be basted with white wine mixed with lemon juice. When done, the liquid with which it has been basted has pounded anchovies added to it, and some oysters. A thickening is then made (see thickening, p. 8) of melted butter and flour; salt, pepper, and capers are put into the sauce, and it is poured over the pike.

PIKE.—BROCHET "AU BLEU"—SECOND RECEIPT.

Dress it by the receipt for pike "au bleu," and serve with white sauce with capers in it.

PIKE FRICASSEED.—BROCHET EN FRICASSÉE DE
POULET.

Dress the pike by the receipt for pike "au bleu." Take the flesh off in slices, and follow the receipt for fricassee of chicken (see p. 165).

PIKE FRIED.—BROCHET FRIT.

The pike must be prepared and scraped, and after being powdered with flour, is put into boiling fat to fry. The pike may be dressed en matelote. See matelote, p. 49.

PIKE SALAD.—BROCHET EN SALADE.

Dress the pike by the receipt for pike "au bleu" (see p. 61). The flesh is removed, and cut in bits about two inches in length. These are arranged on a dish with hard eggs, the hearts of lettuces, strips of anchovy, and some capers. These should be arranged tastefully. A cold sauce à la ravigotte is poured over it. See sauces.

PIKE ROASTED.—BROCHET À LA BROCHE—SECOND
RECEIPT.

Prepare and scrape the pike. Cut it slightly, and lard it with pieces of bacon which have been seasoned in pepper, salt, nutmeg, and fine herbs and green onions chopped very small. Put it on the spit, and baste it with white wine and the juice of a lemon. It may be served with any sort of sauce.

CARP.—CARPE À LA CHAMBORD.

Scrape the scales off the carp. Lard it with small pieces of bacon; cook it in court bouillon. Take brown cullis (see p. 3), and dress in it the roes of carp, sweetbread, truffles, mushrooms, the comb and kidneys of a cock. When these are done, pour it out on a dish, and put the carp into it, glazing it with meat glaze. See glaze, p. 9.

CARP.—CARPE A L'ETUVÉE.

This is carp dressed en matelote. See matelote, p. 49.

CARP FRIED.—CARPE FRITE.

Prepare and scrape the carp. Cut it all down the back without separating the two parts. Flour it, and put it into boiling fat to fry. When it is done serve it with fried parsley. If the carp should be a large one, the roe is removed and put in to be fried when the fish is half cooked.

CARP FRIED.—CARPE FRITE—SECOND RECEIPT.

Scrape the carp. Cut off the fins. Make incisions in it, and cut it all down the back. Remove the inside

Take off the head and the fins. Wash it with milk, and flour it. Fry it in oil or lard. Put the roe and the eggs in when the fish is half cooked. When it is of a good colour, serve, garnished with fried parsley.

Carp has sometimes, when caught in ponds, a very disagreeable taste of mud. This may be got rid of by making the living fish swallow strong vinegar. This brings out a dampness on the body, which may be removed when the scales are scraped off. The flesh becomes firm, and the taste of mud is not perceptible.

CARP.—CARPE À LA MAÎTRE D'HÔTEL.

Follow the receipt for mackerel à la maître d'hôtel. The carp will require to be scraped.

CARP.—CARPE À LA PROVENÇALE.

The carp being prepared, is cut into pieces. These are put into a stewpan, with a little butter and flour, fine herbs, garlic, green onions, and mushrooms, chopped, salt and pepper; equal quantities of olive oil and white wine are poured in. It is cooked over rather a quick fire. When done it is taken off. The liquor in which it was dressed is reduced and poured over it.

CARP.—CARPE EN FRICASSÉE DE POULET.

Cut the carp into pieces. Put these into a stewpan, with some butter and chopped parsley, green onions, and mushrooms. Add a pinch of flour. Fry it, pour in one pint and a half of white wine. Make a thickening of yolks of eggs, and serve.

CARP.—CARPE “AU BLEU.”

Remove the inside of the carp without cutting it too much; carefully avoid injuring the scales and breaking the gall. Take off the gills. Cook it by the receipt for pike “au bleu.”

CARP.—CARPE AU COURT BOUILLON.

Prepare the carp by the preceding receipt. Boil some vinegar. Pour it over the carp. Dress it in court bouillon (see court bouillon).

CARP DRESSED IN WINE.—CARPE AU VIN.

Scrape and prepare the carp. Mix chopped parsley, green onions, shallots, salt, and pepper with butter. Put these into the body of the fish. Bind it up in linen; boil it in broth, a pint of red wine, a bit of butter, slices of onions, turnips, and carrots, some cloves, thyme, and a bay leaf. When it is done, strain the liquor through a sieve, and reduce it. Remove the cloth and serve it with the sauce made from the liquor.

CARP.—CARPE À LA BOURGEOISE.

Scrape the carp; remove the bladder and gall. Cut it down the stomach, and open it. Fry in a thickening of some mushrooms, bacon, and small onions, seasoned with pepper and salt. Flatten the carp out in this. Pour in some stock and half a glass of white wine. Cover the carp down close, and let it simmer over a gentle fire until it is done.

F

BARBEL.

The barbel may be dressed by the receipts for the carp.

CARP.

The eggs of the barbel and pike should not be dressed or eaten.

TROUT.

Salmon trout may be dressed by the receipts for salmon.

TROUT.

Small trout may be broiled or fried, and served with caper sauce. See sauces.

TROUT.—TRUITE A LA BOURGEOISE.

Prepare the trout without opening the stomach ; leave the scales on. Wash and wipe it. The head should be fastened with thread. Cover it with salt, and let it remain so for an hour. Boil it for a quarter of an hour (according to the size) in a bottle of white wine, butter mingled with flour, onions, a bunch of herbs, a clove of garlic, cloves, a little thyme, and some basil. Dish the trout with scalded parsley over it, and a sauce from which the onions, herbs, &c., have been taken.

PERCH.—PERCHE "AU BLEU."

Dress it in court bouillon,* and serve it like pike.

* See Court Bouillon, p. 5.

PERCH.—PERCHE “AU BLEU”—SECOND RECEIPT.

Prepare the perch. Take off the gills. Cook it in court bouillon, by the receipt for turbot “au bleu.” When done scrape off the scales and serve with oil, white sauce with capers, or any other that appears suitable.

TENCH.

Tench may be cooked by the receipts for carp.

GUDGEONS.

Gudgeons are fried. The inside should be removed, and they should be washed. After being floured they are put into grease, which should be boiling hot. They are drained, and a little fried parsley is put round them. Fine salt should be sprinkled on them.

MATELOTE OF CARP, EELS, AND OTHER FISH.

Take any sort of fresh-water fish, as carp, eels, barbel, pike, tench, &c.—of these carp and eels are best for the purpose. Scrape and prepare them. Cut them into pieces of equal size. Make a thickening with butter and a spoonful of flour. Put into it twenty small onions. When they are half cooked, pour in a quart of red wine and an equal quantity of water. Put the fish into this, with plenty of mushrooms, a bunch of herbs,* salt, and pepper. Boil over a quick fire for an hour. Arrange the fish in a pyramid. The head should be in the middle, the roe and eggs over it, and the mushrooms and onions round it.

* See Bouquet of Herbs, p. 7.

MATELOTE À LA MARINIÈRE.

Prepare the fish as in the preceding receipt. Hang a warmer over the fire, with red wine, a bit of butter, small onions which have been fried in butter, a clove of garlic, a little thyme, a bay leaf, pepper, salt, and suitable spices. Boil it over a clear fire with the fish in it. Let the wine catch fire. Reduce the sauce by two-thirds, and dish as in the preceding receipt.

PRAWNS.

Prepare the prawns by removing a small filament. Boil them in court bouillon in which there is no butter. They will be done in ten minutes. Cover down the saucepan, and leave them in the liquor for a quarter of an hour. Drain them and serve them in parsley.

PRAWNS.—BOUDIN D'ÉCREVISSES.

Prepare the prawns by the preceding receipt. Clean the tails and cut them into dice. Cut the white flesh of cold fowl in the same way. Pound up the shells of the prawns until they form a paste, and mix them with fresh butter. Put into a stewpan the prawns and fowl cut into dice, the shell mixed with butter, a little bread crumb, some sweetbread, yolks of eggs, salt, pepper, and a little white or brown cullis. Fry it for a second, so as to mix it well, and put it into pigs' skins, like sausages. It may be broiled. The skins should have small incisions cut in them before they are put on the gridiron to broil.

KEDJEREE.—A BREAKFAST DISH.*

Boil four ounces of rice in the same way as for a curry. When it is cold put it into a saucepan, with an equal quantity of cold fish cleared of skin and bone and divided into flakes. Cut up one ounce of butter. Add a seasoning of Cayenne pepper, and a sufficient quantity of salt. Stir this mixture constantly over the fire until it is hot through, and then mix in two eggs beaten up. It should not boil after these are added. Serve when they are set.

BEEF.**BŒUF EN PERSILLADE.**

Cut slices of cold boiled beef. Put them into a dish with some parsley, some chopped shallots, and a little butter. Sprinkle it over with bread raspings. Pour in broth. Place the dish in the oven, or over a feeble fire on a stove, and let it simmer for half an hour.

Remains of beef à la mode may be thus dressed.

BEEF.—BŒUF EN PERSILLADE—SECOND RECEIPT.

Cut the beef in small thin slices. Arrange them in the form of a crown at the bottom of a stewpan. Put in salt and pepper, a spoonful of the juice of meat, or broth. Let it simmer for half an hour. Make a sauce of herbs, a little vinegar, pepper, and salt. Turn the beef into the dish, and put the sauce into the middle.

* This is not a French receipt.

BEEF.—BŒUF EN MIROTON.

Fry onions cut into small dice until they are of a nice brown colour. Powder them with flour, and when it is of a good colour put in broth. Let it boil away until the sauce is of a good thickness. Add slices of boiled beef, and serve them when they are well warmed through.

BEEF.—BŒUF EN MIROTON—SECOND RECEIPT.

Take ten onions, cut them in slices, and fry them in butter until they are dressed. Add a little flour. Stew it in broth and white wine. Put in salt and pepper, and continue to stir until the onions are dressed and the liquor dries up. Put boiled beef cut into small slices on the onion. Heat it so that it may receive their flavour. Season with mustard and a little vinegar, and serve.

BEEF.—BŒUF EN VINAIGRETTE.

Cut cold boiled beef in small thin slices. Season them with tarragon, chervil, capers, gherkins cut up, salt and pepper, oil, and vinegar—burnet may be added if liked.

BEEF.—BŒUF EN VINAIGRETTE—SECOND RECEIPT.

Remove the skins and strings from the beef. Cut it in thin slices and arrange them in a salad bowl. Garnish it with anchovies. Put in tarragon, green onions, and gherkins cut up. Season with salt, vinegar, and oil, as for a salad.

BEEF.—BŒUF A LA MODE.

After having larded a nice piece of beef, dress it in a gravy from a braise, or in a rich stock. Put in a shin of veal, and white wine and strong broth or stock in equal quantities. Let it simmer for five hours. Dish the beef with the gravy from a braise, or with gravy reduced and strained, and spread thick glaze over it. If the beef à la mode should be required cold, gravy from a braise, or rich gravy, is still used. This is strained and reduced over the fire, and clarified by having the white of an egg beaten up in a glass of water poured in while it is boiling, and by being skimmed carefully. When this is done, the gravy is again strained. When cold this forms an excellent jelly, which is served with the cold beef.

BEEF.—BŒUF À LA MODE—SECOND RECEIPT.

Take a good piece of beef, and lard it with bacon seasoned with peppercorns, spice, and parsley. Put it into a stewpan, which may be covered down so as to exclude the air. Stew it with four onions, four carrots, a bunch of herbs (see bouquet of herbs, p. 7), a shin of veal, and a glass of water. This becomes a jelly. Care must be taken that the meat does not burn. Add half a glass of brandy, or a glass of wine, and a little salt. Simmer for six hours.

BEEF.—BŒUF A LA BRAISE AUX OIGNONS.

Bone a piece of beef. Bind it round with thread. Stew it in a good braise, or with gravy and a pint of wine, some broth, a slice of veal which has been larded,

a bouquet or bunch of herbs, salt, and peppercorns. When half dressed put in about twenty onions. When it is done take off the fat, and dish the beef, with the onions round it, with a good brown sauce.

ROAST SIRLOIN.

After having cut the beef into a neat form, soak it in oil for eight or ten hours, with onions cut in slices, parsley, thyme, a bay leaf, salt, and pepper. It is then roasted before a quick fire for about two hours. The time must be regulated by its size. The gravy which comes from it makes a sauce by the addition of chopped shallots, salt, pepper, and a little vinegar. This is served separately.

TO ROAST BEEF.

In order to ascertain whether a piece of beef before the fire is perfectly roasted, run the blade of a narrow sharp knife into the centre and immediately draw it out. If the gravy which comes from the narrow opening is rather brown than red, the beef is roasted brown. Prepare a piece of beef to roast. Lard it with small pieces of bacon. Put it on the spit before a good fire. Baste it with butter.

It may be served alone, or with sauce piquante or tomato sauce.

ROASTED BEEF.—BŒUF À LA BROCHE.

Soak it in oil for a few days, with onions, parsley, lemon juice, cinnamon, and spices. Put it into a good shape, and roast it to a nice colour. It is served with a sauce hachée (see sauces, p. 18) in a sauce-boat, or with

a sauce made with its gravy, a little vinegar, chopped shallots, salt, and pepper.

BEEF WITH VEGETABLES.—FILET DE BŒUF
AUX LÉGUMES.

Prepare a piece of beef by the foregoing receipt. Stew it with carrots, onions, slices of bacon, a bunch of parsley, white wine, broth, and a little salt. Set it boiling over a good fire. Cover the pan, and put hot coals on the top, at the same time diminish the heat under the pan. When it is dressed strain the liquor. Reduce it by boiling. Put flour into it, and add vegetables which have been dressed separately.

BEEF—RUMP.—BAKED, ROASTED, OR DRESSED IN
PARSLEY.

Bone a piece of rump of beef. Lard it with bacon seasoned with spice and parsley. Season it with spices, and lay it in a pan proportionate to its size. Pour in white wine and cover it down. Paste the edges of the lid. Let it remain for five or six hours cooking. Take off the fat and serve.

Beef prepared as above may be dressed in pastry or roasted.

SALTED BEEF.—BŒUF À L'ÉCARLATE.

Let a piece of rump of beef hang as long as possible without becoming tainted. Bone and lard it. Put in salt and saltpetre. Put it in a dish, with peppercorns, spices, ginger, parsley, green onions chopped up, garlic, cloves, thyme, and basil. Add some onions cut in

slices, and cover with a cloth and then with the lid of the dish. Let the beef soak for a fortnight. It should remain untouched for the first eight days, and be turned every day during the latter part of that period. Boil it in water, with carrots, onions, a bunch of parsley, and some green onions. The beef should be wrapped in a linen cloth and bound round with thread when put into the water. When it is boiled it should remain in the liquor to get cold. It is served with parsley like a ham, or it may be used hot, with peas in pulp, or other vegetables round it.

BOILED BEEF.

Beef which has been boiled to obtain broth may afterwards be used to make different sorts of entrées, such as beef en miroton, en persillade, en blanquette, en rémolade, or served with sauce Robert, sauce piquante, or tomato sauce.

BEEF.—BŒUF RÔTI AUX HUSSARDS.

Roast a slice of beef. Remove it from the fire when it is half dressed. Wash and pound some onions so as to obtain their juice. Mix this with bread crumbs, butter, and salt. Make a thickening by mixing flour and melted butter, and add this to the onion juice. Pour in stock. Cut the beef in slices, and stew them in this preparation. When it is to be served arrange the slices in the dish. Thicken the sauce with yolks of eggs, and pour it over the meat.

BEEF.—CHARBONNÉE DE BŒUF EN PAPILOTTE.

Take ribs of beef, and boil them over a slow fire in broth or water with pepper and salt. Reduce the gravy

so that it adheres to the beef. Put it to soak in oil or melted butter, with parsley, green onions, shallots, and mushrooms, all cut up very fine. Wrap the beef in white paper with the herbs on it, and fold the paper over it. Grease it, and put it on a gridiron on a greased paper. It may be served on the paper.

BROILED BEEFSTEAK.

Cut a beefsteak. Sprinkle it with salt and pepper, and broil it over a quick fire. When the gravy begins to rise to the surface, turn it and serve it very soon, either alone or with anchovy butter or a sauce *mâitre d'hôtel*. It may also be sent to table with watercresses, or with potatoes cut in slices and fried brown.

BEEFSTEAK.—FILET À LA CHATEAUBRIANT.

This is a beefsteak, double the thickness of an ordinary one, broiled on the gridiron and served with a well-flavoured anchovy sauce.

BROILED BEEFSTEAK.

Cut a beefsteak about an inch thick. Beat it flat; trim and cut the edges. Remove the skin. Season it with salt and pepper. Soak it in melted butter. Dress it on a gridiron over a good fire. In the mean time prepare on a dish a bit of butter in proportion to its size. Season it with salt, pepper, a little parsley, and the juice of a lemon. Lay the beefsteak on this. It should not be over dressed. Serve hot.

BEEFSTEAK AND POTATOES, AUX POMMES DE TERRE.

This is prepared in the same way as the preceding. Potatoes fried in slices are added.

BEEFSTEAK AU CRESSON.

Beefsteak with cress seasoned with vinegar.

BEEFSTEAKS AND ANCHOVIES—AU BEURRE D'ANCHOIS.

Beefsteaks with anchovy butter. See anchovy butter.

FRIED BEEFSTEAKS.—FILET DE BŒUF SAUTÉ.

Cut beef in slices as for beefsteaks. Fry them in butter over a quick fire. When they begin to grow stiff turn them. In a few seconds put in cullis (see cullis, p. 3), and finish cooking them. Dish them, and pour a strong meat glaze over them.

BEEFSTEAK.—SAUTÉ DE FILET DE BŒUF.

Melt some butter in a heater. Put slices of beef, cut about half an inch thick, into it, after they have been seasoned. Let them remain until the butter fries. Put in a spoonful of flour. Stir, and if the sauce is too thick put in water.

BEEFSTEAKS AND TRUFFLES.

Prepare these by the receipt for beefsteak sauté, adding truffles cut in slices with the cullis.

**BEEFSTEAKS IN WINE.—FILET DE BŒUF SAUTÉ
AU VIN.**

Dress them by the receipt for fried beefsteaks or filet de bœuf sauté, using meat glaze instead of cullis, and white wine.

**BEEFSTEAK.—FILET DE BŒUF SAUTÉ DANS SA
GLACE.**

Use meat glaze and the gravy from a braise.

**BEEFSTEAK AND MUSHROOMS.—FILET DE BŒUF
SAUTÉ AUX CHAMPIGNONS.**

Dress it by the receipt for fried beefsteaks, and put in mushrooms instead of truffles.

BEEFSTEAK BRAISED.—FILET DE BŒUF BRAISÉ.

Lard the beefsteak with small bits of bacon, and dress it in a thick braise, and follow the first receipt for beef à la mode.

BEEFSTEAK.—FILET DE BŒUF AU VIN DE MALAGA.

Dress this in the same way as the preceding, using half stock and half wine.

**BEEFSTEAK WITH TOAST.—FILET DE BŒUF AUX
CROÛTONS.**

This may be made with the remains of roast beef. It is cut into slices, which are merely heated, without being stewed, in strong meat gravy. Pieces of bread

are cut into the form of lozenges and fried in butter. These are arranged alternately with slices of beef round the dish in the form of a crown. A gravy made of meat-juice, a bit of butter mixed with chopped parsley, and the juice of a lemon is poured over.

BEEF.—L'ENTRE-CÔTE SUR LE GRIL.

Take the cut of beef under the shoulder. Heat it to make it tender, taking care not to tear it. Season it with salt and pepper, and soak it in oil or melted butter. Broil it on the gridiron over a slow fire, for an hour or three quarters of an hour according to its thickness. Dish it, and pour a sauce piquante or gravy with gherkins over it.

BEEF.—L'ENTRE-CÔTE BRAISÉE.

Fry the beef with bacon. Take it out of the pan. Make a thickening with flour. Put the beef back again into the thickening, with carrots, onions, a bunch of herbs, salt, and pepper. Stew it in equal parts of wine and stock. After it has stewed for four hours, take it out; take off the fat and dish the beef on the gravy.

BEEF.—L'ENTRE-CÔTE DANS SON JUS.

This is done like the preceding, only without thickening.

BEEF FRICANDEAU.—BŒUF EN FRICANDEAU.

Cut slices of beef. Lard them, and dress them like beef à la mode (see p. 71). Dish them on their own gravy

reduced, or on spinach, or sorrel, or glazed with a strong meat glaze.

HASHED BEEF.—BŒUF EN HACHIS.

Cut the beef up small, and season it with onions that have been fried. Let it simmer in equal parts of wine and stock—or the minced meat may be made into balls and rolled in flour, and then fried. These may be served with tomato sauce or cullis reduced.

BAKED BEEF.—BŒUF AU FOUR.

Take a piece of beef. Cut it up with half its weight of fat. Put it into a stewpan, with lean bacon cut into dice, parsley, green onions, mushrooms, and shallots, all cut up very fine, some pepper and salt, a little brandy, and four yolks of eggs. Mix all well together. Lay slices of bacon in the pan. Put the meat into it, covering it well, and pasting the edges of the lid. Let it bake in the oven for three or four hours. Take out the bacon. Remove the fat from the sauce. It may be served cold.

OX KIDNEYS FRIED.—ROGNONS DE BŒUF SAUTÉ.— ENTRÉE.

Cut ox kidneys into small thin pieces, taking care to remove the fat. Fry them in a little butter. Add mushrooms after they have been scalded, and some spoonfuls of cullis. They should be stewed for a few minutes and served immediately.

OX KIDNEYS.—ROGNONS DE BŒUF SAUTÉS.—
ENTRÉE—SECOND RECEIPT.

Cut ox kidneys into small slices. Put them into a pan, with a bit of butter, chopped parsley, shallot, mushrooms, salt, pepper, and nutmeg. Fry this over a good fire until the gravy is dried up. Put in a little flour, half a glass of white wine, and two spoonfuls of broth. Take it off the fire before it has boiled. Thicken with a bit of butter. Add lemon juice, and serve very hot.

OX KIDNEYS.—ROGNONS DE BŒUF SAUTÉS AU VIN.
—ENTRÉE.

Dress it by the first receipt until the meat is fried, then powder with flour. Let it turn yellow. Stir it constantly. Pour in red or white wine. Truffles may be added.

OX KIDNEYS.—ROGNONS DE BŒUF À LA
PARISIENNE.—ENTRÉE.

Dress them by the second receipt for kidneys, using a little vinegar, and good stock instead of wine. Cullis is preferable to stock. The kidneys should not boil up after wine is put in.

OX LIVER.

A good ox liver may be dressed in the same way as calf's liver, and is nearly as good.

OX BRAIN.

May be dressed like calves' brains, but is less delicate.

TO BOIL A PICKLED TONGUE.

When it is dressed soak it for three or four hours in fresh water. Take it out and put it into a pan with water in which there are onions cut in slices and a good bunch of herbs. Let it boil gently for six or seven hours, and get cold in its liquor, and then drain it

TONGUE.—*LANGUE DE BŒUF À L'ÉCARLATE.*

Prepare the tongue; put it over the fire so as to be able to remove the skin. Put it into a pan which will close well. Rub it with pepper and saltpetre. Lay salt in the bottom of the pan, and salt the tongue. Add cloves, a little thyme, and two bay leaves. In twenty-four hours salt it again. The tongue should be covered with brine. Leave it in this for twelve or fourteen days. Smoke it over a wood fire. It may be wrapped in an ox skin, which should be fastened at the ends.

Put it into a pan of cold water, with some onions, two cloves, a little thyme, and a bay leaf. Let it boil for six or seven hours. Leave it in the liquor to get cold, and drain it. It is to be used cold.

BRAISED TONGUE.

It should be boiled for a few minutes, so that the skin may be removed. Lard it with small bits of fat bacon, and braise it (see braising, p. 1). When it is done it is served whole. A thickening is made with flour in the gravy in which it has been cooked. Mushrooms, shallots, and a bunch of herbs are boiled in the sauce, which is poured over it.

TONGUE ROASTED.—*LANGUE DE BŒUF RÔTI.*

Prepare the tongue by the preceding receipt. It is taken out of the braise before it is quite done, and roasted. It is served with *sauce piquante*.

TONGUE.—*LANGUE DE BŒUF EN PAUPIETTE.*

Prepare the tongue. Soak it in boiling water for a quarter of an hour. Boil it until the skin may easily be taken off. Let it get cold and then cut it into thin slices. Cover each of these with *godiveau* or forcemeat, in layers rather thicker than a five-shilling piece. Press them with a knife which has been put into yolk of egg, so as to consolidate it. Put a bit of bacon into each slice. Roll them up and put them on a skewer and roast them. When they are nearly done put bread crumbs over the bacon, and brown them nicely before a clear fire. Serve with *sauce piquante*.

TONGUE.—*LANGUE DE BŒUF AU GRATIN.*

Scald the tongue and dress it. Take off the skin and let it get cold. In the mean time, chop parsley, green onions, and tarragon, three shallots, capers, and an anchovy. Take a piece of crumb of bread, about the size of an egg, and half that quantity of butter, and mix them together. Put half of this at the bottom of a dish. Cut the tongue in slices and lay them on the herbs. Season them with salt and pepper. Put another layer of the herbs, and on that another of the slices of tongue. Pour over this three or four spoonfuls of stock and half a glass of wine. Leave it on the stove until the contents of the dish stick to it.

TONGUE.—*LANGUE DE BŒUF AU GRATIN*—SECOND
RECEIPT.

This may be made with the remains of a dressed tongue. It is cut in slices, and these are arranged in a dish with a little stock, shallots, fine herbs, gherkins chopped, a little pepper, and grated bread crumbs. The dish is placed over a stove until the contents stick to it.

TONGUE AND GHERKIN.—*LANGUE DE BŒUF AUX
CORNICHONS*.

Wash the tongue, and soak it in boiling water for half an hour. When it is cold lard it with bacon which has been seasoned with pepper, spices, parsley, and green onions chopped up. Dress it in a saucepan, with a seasoning of fine herbs, slices of bacon, of veal, and beef, some carrots, onions, and different sorts of spices. Stew these in broth for four hours. Before serving, trim it neatly and take off the skin. Make a sauce with cullis or thick gravy, into which chopped gherkins should be put.

TONGUE.—*LANGUE DE BŒUF EN PAPILLOTES*.

Prepare the tongue as in the preceding receipt. Cut it in slices like cutlets. Arrange these in a dish, and pour sauce hachée (see sauces, p. 18) over them. Put a slice of bacon on either side, wrap each cutlet of tongue in paper which has been oiled, and fold it as firmly as possible, so that the sauce may not escape. Broil the cutlets on the gridiron over a gentle fire. Arrange them round a dish with a clear gravy.

TONGUE AND MUSHROOMS.—*LANGUE DE BŒUF
AUX CHAMPIGNONS.*

Having prepared the tongue by the preceding receipt, cut mushrooms and fry them in butter with the juice of a lemon. Mix two or three spoonfuls of thickening of flour and butter with six spoonfuls of stock. Reduce this by boiling, and pour it over the tongue cut in two.

BEEF PALATES.—*ENTRÉE.*

Put the beef palates into boiling water, so as to be able to remove the hard dark skin. Cut them in pieces about two inches square, and serve with white sauce.

PALATES.—*PALAIS DE BŒUF A LA SAUCE
PIQUANTE.—ENTRÉE.*

Palates may be dressed as above, and served with sauce piquante.

PALATES.—*PALAIS DE BŒUF.*

Dress them by the first receipt, and serve with sauce Robert.

PALATES WITH TOMATO SAUCE.

Dress them by the first receipt, and serve them with tomato sauce.

PALATES—CROQUETS.—*PALAIS DE BŒUF EN
CROQUETTES.—ENTRÉE.*

Cut beef palates into small square pieces. Dress them in a sauce blond. Reduce it by boiling. Divide into

small portions. Put yolks of eggs and bread crumbs over, and fry them.

PALATES—CROQUETS.—CROQUETTES DE PALAIS
DE BŒUF—SECOND RECEIPT.—ENTRÉE.

Take two beef palates which have been soaked and dressed in water. Cut them across the long way. Stew them over a gentle fire in stock, with a clove of garlic, two cloves, salt, pepper, thyme, and a bay leaf. Let them drain. Cover each piece with forcemeat well seasoned. It should be in layers of the thickness of a five-shilling piece. Roll them, and soak them in batter made of flour mixed with half a pint of white wine, a spoonful of olive oil, and some salt. The batter should be sufficiently liquid without being too clear. Fry and serve very hot with a garnish of parsley also fried.

PALATES.—PALAIS DE BŒUF EN ALLUMETTES.—
ENTRÉE.

Cut the palates in small strips. Let them soak for two hours in good broth, with salt, pepper, a bay leaf, thyme, basil, cloves, mixed spices, slices of onion, a bit of butter mixed with fine herbs in a little flour. This should be hot. Drain the palates, soak them in batter, and fry them. They should be of a good light colour and garnished with parsley—or the palates may be soaked in lemon juice, with a little salt and parsley, and then fried.

TRIPE FRICASSEED.—GRAS DOUBLE EN FRICASSEE
DE POULETTE.—ENTRÉE.

Scald and clean tripe well. Let it soak in water during four or five hours. Then boil it in water for five

or six hours, with a little flour, some onions and carrots cut in slices, a bunch of herbs, salt, pepper, cloves, and garlic. Cut it into pieces about the size of a five-shilling piece. Put it into a pan with butter and a little flour. Stew it in broth for a quarter of an hour. Take it off the fire. Put a thickening of yolks of eggs, and serve.

TRIPE FRICASSEED.—GRAS DOUBLE EN FRICASSÉE
DE POULETTE—SECOND RECEIPT.—ENTRÉE.

Boil the tripe. Cut it into small pieces. Put it into a saucepan, with butter, mushrooms, chopped parsley, salt, pepper, and nutmeg. After it has stewed, add yolks of eggs and the juice of a lemon. Toast may be arranged round the dish.

TRIPE BROILED.—GRAS DOUBLE GRILLÉ.—ENTRÉE.

Tripe is prepared by the first receipt. It should not be cut very small. Soak it in melted butter and sprinkle it with bread crumbs, salt, pepper, and herbs. Broil it, and serve it with sauce piquante or tomato sauce.

TRIPE.—GRAS DOUBLE A LA LYONNAISE.—ENTRÉE.

Dress it by the first receipt for fricasseed tripe. Cut it into pieces an inch square. Heat it with butter, oil, onions cut in dice, salt, pepper, and chopped parsley. When it is done yellow, serve.

TRIPE.—GRAS DOUBLE A LA PROVENÇALE.

Put grated bacon into a stewpan, with onions, carrots, a bay leaf, thyme, parsley, garlic, cloves, allspice, salt, and peppercorns. Cut the tripe into pieces, and stew it

with this in a pint and a half of white wine and a few spoonfuls of stock. This should simmer for six hours. Let it get cold. Fry onions with chopped parsley, and put the tripe into it.

BEEF MARROW.

Melt the marrow. Pass it through a sieve, and add a thickening of yolks of eggs and some stock. Pour it on toast.

VEAL.

VEAL.—BLANQUETTE DE VEAU.—ENTRÉE.

The remains of roast veal may be dressed in this way. The meat is cut into small thin slices, and is put into a white sauce. It should be heated but not be allowed to boil.

VEAL.—BLANQUETTE DE VEAU.—SECOND RECEIPT.— ENTRÉE.

Cut remains of roast veal into thin pieces. Do not leave much fat, and take out the pieces of skin. Melt fresh butter in a pan. Put a pinch of flour into it. Do not let it become brown. Add salt, pepper, and a bunch of parsley. Heat the veal in this. Pour in stock, make a thickening of yolks of eggs. Squeeze in the juice of half a lemon, or use a little vinegar, and serve.

Fowl may be dressed by this receipt.

VEAL.—FILLET A LA PÉLERINE.

Lard a fillet of veal with fat bacon. Fry it—oil or butter may be used for this purpose. When it is done

to a yellow colour, pour in water, and add salt, a bunch of herbs, and let it stew. Fry large onions in butter; stew them in red wine and some of the liquor in which the fillet has been dressed. Add a few mushrooms and let it stew. When it is done, dish the veal with the gravy in which it was cooked, and put the onions and mushrooms round it. A little potato flour is put into the sauce with the onions. This is reduced, and poured over it.

VEAL CUTLETS.—CÔTELETTES DE VEAU A LA
BORDELAISE.—ENTRÉE.

Beat up forcemeat of poultry (see p. 29) with some eggs, using both yolks and whites. Spread it over a buttered dish. Put the cutlets on it. Cover them with more of the forcemeat and some small bits of butter. Put the dish on the stove, and cover it with a four de campagne. It will be done in an hour. It may be baked in an oven.

VEAL CUTLETS WITH HERBS.—CÔTELETTES DE
VEAU AUX FINES HERBES.—ENTRÉE.

Sauté or fry the cutlets in a small quantity of butter. Add chopped mushrooms, fine herbs, salt, and pepper. Turn them frequently. Squeeze the juice of a lemon in when they are cooked.

VEAL CUTLETS.—CÔTELETTES DE VEAU AU
NATUREL.—ENTRÉE.

These are prepared like mutton cutlets (see p. 111), as are cutlets done with bread crumbs.

VEAL CUTLETS.—CÔTELETTES DE VEAU AU
NATUREL—SECOND RECEIPT.—ENTRÉE.

Prepare the cutlets; soak them in melted butter. Sprinkle them with pepper and salt. Broil them on a gridiron. When done on both sides they should be served alone, or with sauce piquante.

VEAL CUTLETS.—CÔTELETTES DE VEAU EN
PAPILLOTES.—ENTRÉE.

Cover both sides of the cutlet with forcemeat of fowl. Envelope them in buttered paper, or paper soaked in salad oil. Broil them over a gentle fire. Some cooks fry the cutlets in butter before they are put into paper. They are thus more easily dressed, but are not so savoury.

VEAL CUTLETS.—CÔTELETTES DE VEAU EN
PAPILLOTES—SECOND RECEIPT.—ENTRÉE.

Cover both sides of the cutlet with forcemeat composed of bacon, parsley, green onions, and mushrooms chopped very fine. Lay thin slices of bacon on them. Butter some papers. Wrap the cutlets in these. Put them on a gridiron over a gentle fire. Let them remain there for three-quarters of an hour, and serve.

VEAL CUTLETS FRIED.—CÔTELETTES DE VEAU
SAUTÉES.—ENTRÉE.

Fry cutlets with salt, pepper, parsley, and shallots, chopped very fine. Sprinkle over melted butter. Put them over a quick fire. When they are done on one side, turn them, and dress them on the other. Add a little

flour and butter, and pour in gravy. Stew them, and pour the sauce over the cutlets.

VEAL—SHOULDER.—ÉPAULE DE VEAU A LA
BOURGEOISE.

Bone the shoulder. Sprinkle the inside with salt, pepper, and grated nutmeg. Roll and bind it round with thread. Fry it on butter. Stew it in stock. Dress it with fire all round it. When it is done take off the thread and dish the veal. The gravy is reduced and poured over it.

VEAL—SHOULDER.—ÉPAULE DE VEAU A LA
BOURGEOISE—SECOND RECEIPT.

Put a shoulder of veal into an earthenware jar, with a glass of water, two spoonfuls of vinegar, three onions cut in slices, parsley, green onions, two cloves of garlic, a bay leaf, two cloves, and a good bit of butter. Cover it close down by pasting the two sides of the lid. Put it into the oven, and let it remain there during four hours, or it may be dressed on a stove. Take the fat off the gravy, strain it, and pour it over the veal.

SHOULDER OF VEAL.—ÉPAULE DE VEAU GLACEE.

Bone a shoulder of veal. Lard it, and bind it round with a thread. Braise it (see braising, p. 1). Reduce the gravy to a jelly or glaze. Dish the shoulder, and pour this over it.

VEAL COLLOPS.—ESCALOPPES DE VEAU.—ENTRÉE.

Cut thin slices of veal. Fry them in oil or butter over a quick fire. Take them out. Add stock, bread

raspings, chopped parsley, salt, and pepper. Put the collops back into this preparation. Dress them with gentle heat. When about to serve add the juice of a lemon.

VEAL COLLOPS.—ESCALOPPES DE VEAU—SECOND
RECEIPT.—ENTRÉE.

They may be seasoned, and covered with bread crumbs.

VEAL.—FILET DE VEAU À LA PROVENÇALE.—
ENTRÉE.

This dish is made of the remains of cold roast veal, which must be cut into slices. Oil, butter kneaded with flour, pepper, salt, parsley, green onions, shallots, and a little chopped garlic are put into a stewpan. This is thickened, and a little lemon juice is added to it. The slices of veal are put into it, and heated without being boiled.

VEAL.—CALF'S LIVER.—FOIE DE VEAU À LA BOUR-
GEOISE.—ENTRÉE.

Make a brown thickening of flour and melted butter. Put into it a calf's liver which has been larded with moderately fat bacon. Pour in equal parts of stock and red wine. Add carrots, onions, a bouquet of herbs, salt, and pepper. Dress for three hours. Take off the fat and serve.

VEAL.—CALF'S LIVER.—FOIE DE VEAU À LA BOUR-
GEOISE—SECOND RECEIPT.—ENTRÉE.

Select a light-coloured fat liver. Wash it and remove the strings. Lard it with bacon seasoned with salt and

spices, parsley, green onions, chopped very small. Lay slices of bacon at the bottom of the dish, with onions and other roots, and a bunch of herbs. Pour in a little stock and boil it gently. When half done add two glasses of good wine. Strain the sauce when the meat is cooked, and take off the fat. Thicken with a little baked flour. Add capers cut fine. Pour the sauce over the liver.

VEAL.—CALF'S LIVER.—FOIE DE VEAU EN
BIFTICK.—ENTRÉE.

Cut a calf's liver in slices. Sprinkle it with salt and pepper. Broil it, and serve it with Italian sauce. See sauces.

VEAL.—CALF'S LIVER ROASTED.—FOIE DE VEAU
À LA BROCHE.—ENTRÉE.

The liver being larded, is soaked for two hours in oil, with thyme, a bay leaf, some parsley, and green onions. It is then enveloped in paper which has been buttered or oiled, and is roasted. It is served in its own gravy.

VEAL.—CALF'S LIVER.—FOIE DE VEAU HACHÉ.—
ENTRÉE.

Cut up a calf's liver with a quarter of its weight in the fleshy part of a knuckle, the same quantity of beef-steak, fresh pork, and bacon. Mix into these a little onion, garlic, and parsley, chopped up, pepper, salt, and nutmeg. Wrap this together in pig's skin, and put it in a pie dish which has been buttered. Put the dish into an oven. When it is done make a thickening of melted butter and flour, pour stock into it, and add

gravy from the meat. This sauce is put into a dish, and the liver is served on it.

VEAL.—CALF'S LIVER.—FOIE DE VEAU EN
PAPILLOTES.—ENTRÉE.

Cut the liver into slices. Cook it after the receipt for veal cutlets en papillotes. See p. 89.

VEAL.—CALF'S LIVER.—FOIE DE VEAU À LA
POÊLE.—ENTRÉE.

Cut the liver in slices. Fry them in butter. Add fine herbs chopped up. Flour it over. Put in equal parts of stock and wine. Add pepper and salt. Boil it once up, and serve.

VEAL.—CALF'S LIVER FRIED.—FOIE DE VEAU
SAUTÉ.—ENTRÉE.

Cut a calf's liver into slices. Put them into a pan, with shallots, parsley, and green onions, chopped up. Fry them in a small quantity of butter over a quick fire. When the butter is melted mix in a pinch of flour. When the meat becomes firm turn it. Pour in red wine, seasoned with salt and pepper. Take it off the fire when it begins to boil. If the gravy should not be sufficient stock may be added to it.

VEAL.—CALF'S LIVER.—FOIE DE VEAU A
L'ITALIENNE.—ENTRÉE.

Cut the liver into thin slices. Chop up very fine some parsley, green onions, mushrooms, two shallots, half a clove of garlic and half a bay leaf, thyme, and basil,

which should be chopped into powder. Sprinkle salt, peppercorns, oil, and herbs over the liver. Form the liver and seasoning into alternate layers. Cook it over a slow fire for an hour. Take it out of the pan with a ladle used for skimming. Remove the fat from the same. Put a small bit of butter mixed with flour into it, with the juice of a lemon, or a little vinegar. Thicken it, and stir it with a spoon. If necessary, the quantity of the sauce may be increased by adding meat juice or stock. Heat the liver in the sauce.

VEAL.—CALF'S HEAD.—TÊTE DE VEAU AU
NATUREL.

Scald a calf's head well. Put it into a white water, that is, water in which a little flour is mixed, with salt, vinegar, parsley, and onions, cut in slices. When the head is dressed remove the muzzle. The skull bone is also taken away, so as to leave the brains open. The head is served with parsley round it, and accompanied with a cold sauce. See sauces.

VEAL.—CALF'S HEAD.—TÊTE DE VEAU AU
NATUREL—SECOND RECEIPT.

Let the calf's head soak in water for one night. Scald it in plenty of water. Take it out of this when the scum has risen, and put it into cold water. Drain it on a cloth. Take away the lower jawbone and the muzzle carefully, so as not to injure the skin. Cut the mouth without touching the tongue. Rub the calf's head with lemon juice. Wrap it in a cloth, and boil it in water, with salt, pepper, half a glass of vinegar, a bunch of herbs, and a clove of garlic. Let it boil over a slow fire

for four hours. Take care that the water covers it completely. At the end of that time take it out. Cut the skin carefully. Remove the skull bone, so as to open the brain. Cover it with the skin, and serve it hot, with a sauce piquante, a sauce poivrade, or a sauce ravigotte. See sauces.

VEAL.—CALF'S HEAD STUFFED.—TETE DE VEAU
FARCIE.

After the calf's head is scalded, take the skin off carefully, so that it may not be cut. Bone the head. Make a forcemeat of the brains, using for that purpose a slice of fillet of veal and beef suet. These should be cut up small. Season it with salt, pepper, parsley, and green onions, chopped, half a bay leaf, and basil, cut so fine as to be almost a powder. Put in two spoonfuls of brandy. Thicken with three yolks of eggs and three whites beaten up. Scald and prepare the tongue and meat. Cut them in strips or square pieces, and add them to the forcemeat. Put the skin, before it has been scalded, into a saucepan, laying the ears under. Fill it with the forcemeat. Sew it up, and bind it round with thread. It should be brought, as much as possible, into the form of the calf's head. Cook it in a pan proportionate to its size, with half a pint of white wine, twice that quantity of stock, a bunch of parsley, green onions, a clove of garlic, a little carrot, turnip, onions, salt, and pepper. It should be done over a slow fire for three hours. Drain it of its fat, and wipe it, after having removed the binding thread. Strain part of the liquor through a sieve, and add a little vinegar and cullis (see p. 3). Reduce this, and pour it over the calf's head.

Should the calf's head be required cold, a little more

wine is used, and the quantity of broth is lessened. It should be left in its liquor to get cold.

VEAL.—CALF'S HEAD FRIED.—TÊTE DE VEAU FRITE.

The calf's head is prepared in the same way as for calf's head au naturel (1st receipt). It is soaked in batter, and fried. A little fine salt is sprinkled over it.

VEAL.—CALF'S HEAD.—TÊTE DE VEAU EN TORTUE.

Prepare the head as for calf's head au naturel (1st receipt), and pour a ragout à la financière over it. It is made thus :—

RAGOUT À LA FINANCIÈRE.

Mix melted butter and flour so that it shall be thick. Add stock and a little white wine. Put into it some mushrooms, bottoms of artichokes, truffles, cocks' combs and kidneys, and sweetbread (all should be three parts cooked), salt, pepper, a bouquet of herbs (see p. 7). Stir these together for twenty minutes, and serve.

VEAL.—CALF'S HEAD.—TÊTE DE VEAU À LA
POULETTE.—ENTRÉE.

Fry in butter some herbs with a little flour. Pour in stock and a little salt. In this, as in all cases, the quantity of salt must depend on the saltiness of the broth or cullis. Add peppercorns. The pieces of calf's head are put into this. It should simmer, and not boil,

to heat the meat through, and no longer. The juice of a lemon or a little vinegar is added.

VEAL.—CALF'S TONGUE.

A calf's tongue may be dressed in the same way as an ox's tongue; it is more delicate.

VEAL.—CALF'S BRAINS.—CERVELLES DE VEAU À LA POULETTE.—ENTRÉE.

Soak and scald four brains of calves. Melt some butter, and mix a table-spoonful of flour in it. Pour in a glassful of water. Add mushrooms and small onions, and let it stew for an hour. Put in salt, pepper, and nutmeg. Lay the brains on this. They will be dressed in ten minutes. Make a thickening of yolks of eggs. Flavour with the juice of a lemon, and serve.

VEAL.—CALF'S BRAINS.—CERVELLES DE VEAU À LA MAÎTRE D'HÔTEL.—ENTRÉE.

Prepare the brains as in the preceding receipt. Boil them for a quarter of an hour in flour and water, after they have been scalded for five minutes in boiling water. When they are done, drain them and arrange them on the dish. Put a quarter of a pound of good butter into a pan. Knead it with three parts of a table-spoonful of flour, using a wooden spoon to do so. Put in salt, peppercorns, a little vinegar, and a little water. Place the saucepan on the fire. Stir the sauce, and make it thick enough to conceal the brains.

H

VEAL.—CALF'S BRAINS FRIED.—CERVELLES DE
VEAU FRITES.—ENTRÉE.

Prepare the brains by the foregoing receipt. When they are dressed cut them into six pieces. Put them into a vessel, with fine salt, pepper, and vinegar. Drain them, and fry them in batter (see batter). Put them into fat to fry. It should not be very hot. Fried parsley is put round them.

VEAL.—CERVELLES DE VEAU AU BEURRE NOIR.—
ENTRÉE.

Take three or four brains. Prepare and soak them. Boil some water with half a glass of vinegar, some salt, pepper, a bunch of herbs, and two onions. Cook the brains in this. They will require three quarters of an hour. Serve with beurre noir sauce and fried parsley. See sauces.

VEAL.—CALF'S BRAINS.—CERVELLES DE VEAU EN
MATELOTE.—ENTRÉE.

Prepare and scald the brains. Stew them in broth with white wine, salt, peppercorns, a bouquet of herbs, and mushrooms. Fry small onions, and add flour to make a thickening. Add this to the brains, and serve it in ten minutes.

VEAL.—CALF'S BRAINS A LA SAUCE PIQUANTE.—
ENTRÉE.

Prepare them as for brains au beurre noir, and serve them with sauce piquante. See sauces.

VEAL.—FRICANDEAU DE VEAU.

Fricandean is merely a slice cut, not very thick, from the fillet of veal. It should be larded with good bacon, and braised (see braising, p. 1). It is served with the gravy from the braise, strained, and after the fat has been removed. This should be reduced by boiling, or it may be dished with a pulp of sorrel (see vegetable pulps), or tomato sauce, or spinach dressed in gravy. In any case it should be glazed when it is served.

VEAL.—FRICANDEAU DE VEAU—SECOND RECEIPT.

Take a slice of veal about an inch and a half thick. Lard it with thin bacon. Put it into a stewpan, with water, butter, large onions, carrots, and a bouquet of herbs (see p. 7). Stew it gently during four or five hours. Take the meat out of the stewpan. Remove the fat from the sauce. Strain it, and reduce it till it becomes strong. Thicken it with potato or common flour. Put the veal back into the sauce to glaze and turn it brown. Dish it, and pour the sauce, which has been thickened after it has been increased in quantity, over the meat.

The veal may be served either with sorrel, or spinach, etc.

VEAL.—SWEETBREAD.—RIS DE VEAU.—ENTRÉE.

Lard the sweetbread with small pieces of bacon, and dress it by the receipt for fricandean.

VEAL.—SWEETBREAD.—RIS DE VEAU EN CAISSES.—ENTRÉE.

Braise the sweetbreads (see braising, p. 1). In the mean time fry mushrooms, green onions, and chopped

parsley, with peppercorns grated, bacon, and butter. Pour this preparation over the sweetbreads after they have been well drained, and let them get cold. Make paper cases, and butter them. Put the sweetbreads into them, with a little of the seasoning at the top and bottom. Sprinkle bread gratings over them. Put them into a dish, and dress them in an oven or by a four de campagne, and serve them as soon as they are of a good colour.

VEAL.—SWEETBREAD.—RIS DE VEAU EN CAISSES—
SECOND RECEIPT.—ENTRÉE.

Having prepared the sweetbreads, cut them in small slices and soak them in oil, with green onions, parsley, shallots, and mushrooms, chopped up, salt, and peppercorns. Make six or eight paper cases, according to the number of the sweetbreads, about four inches long. Rub them with oil on the lower part. Put the sweetbreads and the oil and herbs into them, and place them on a gridiron, with an oiled paper under them. Let them remain over a fire of ashes for half an hour, taking care they do not burn. When they are done, squeeze a little lemon juice over them.

VEAL.—SWEETBREAD.—RIS DE VEAU AUX FINES
HERBES.—ENTRÉE.

Chop parsley, garlic, shallots, and mushrooms very small. Mix this with butter and peppercorns. Put the sweetbreads into a pan, and lay some slices of bacon on them. Pour in half a glass of white wine and the same quantity of stock. Let this simmer over a gentle fire.

When they are done take them off, and remove the fat from the sauce, the quantity of which may be increased, if necessary, by adding cullis (see cullis, p. 3) or stock. This is poured over them.

VEAL.—CALF'S FEET.—ENTRÉE.

—Calf's feet may be dressed by the receipts for sheep's feet. The bones are taken out in the same manner. Thus dressed they may be eaten with vinegar. They are also eaten hot or cold with fine herbs, or they may be cut into pieces and soaked in batter (see p. 9) and fried, and so dressed be served with fried parsley.

VEAL.—CALF'S FEET.—PIEDS DE VEAU EN FRICAS-
SÉE DE POULET.—ENTRÉE.

The calf's feet are cut into pieces after they are dressed, and put into a pan with a large bit of butter, a bunch of herbs, some mushrooms, green onions, two shallots, and a clove of garlic. These are fried. A little flour is put in a glass of wine and an equal quantity of stock, with seasoning of salt and peppercorns. These are stewed together for half an hour. The bunch of herbs is taken out. The sauce is thickened with three yolks of eggs. A spoonful of vinegar and the same quantity of stock are added.

VEAL.—CALF'S FEET FRIED.—PIEDS DE VEAU
FRITS.—ENTRÉE.

Having cooked the calf's feet, and soaked them in seasoning, lay them in batter (see p. 9) and fry them.

VEAL—TO ROAST.

The pieces of veal usually roasted are the loin, accompanied by the kidney, and the fillet. As it ought to be thoroughly done, it should be roasted before a moderate fire. Before it is put on the spit it should be wrapped in a buttered paper, which should be removed when the veal is nearly done, so that it may become brown. It may also be larded before it is roasted. It should lay in oil for some hours previously to its being dressed. When it is done it is served with its own gravy, with the addition of a bit of butter and flour mixed together, and salt and pepper.

VEAL—LOIN.—CARRÉ DE VEAU À LA BOURGEOISE.

Lard a loin of veal with bacon seasoned with herbs. Put it into a braising pan in which slices of bacon have been laid. Add onions, carrots, parsneps, cut up. Dress it by a slow fire. Pour in a glass of stock and three tablespoonfuls of brandy. When it is cooked take off the fat, and serve the loin with the gravy over it.

VEAL—FILLET.—QUASI DE VEAU À LA BOURGEOISE.

Stew the veal for two hours, more or less according to the size, with butter, onions, carrots, and a bay leaf. Serve it with these vegetables.

VEAL.—NOIS DE VEAU À LA BOURGEOISE.

Take the cushion of veal, or part to which the udder adheres. Lard it with bacon seasoned with spices and

green onions, and thyme chopped very fine. Bind the veal round with thread. Put it into a stewpan, with carrots, onions, a bay leaf, and two glasses of stock. When it boils leave it over a slow fire for two hours, with fire on the top of the pan. Take out the meat, which will be done in that time, drain it, and remove the thread. Take the fat from the sauce, reduce it, and thicken it with potato flour.

VEAL—LOIN—ROASTED.

The loin should be wrapped in paper after it has been larded. When it is done it may be served with sauce poivrade or sauce piquante. See sauces.

The fillet may be cooked in the same manner.

VEAL—LOIN.—ETOUFFÉ DE LONGE DE VEAU.

Take the bones from a loin of veal, and keep it still in its form. Season the inside with salt and peppercorns. Bind it with string, and put it into a braising pan, with a quarter of a pound of butter only. Cover the pan. It should be done with a slow fire, and occasionally turned. It will require three or four hours.

VEAL—BREAST STUFFED.—POITRINE DE VEAU FARCIE.

Detach the membrane which covers the breast of veal, and cover it with godiveau (see p. 31). Cover this stuffing with the membrane or skin, and sew it so that the godiveau may be kept in its place. Braise the veal thus prepared. When it is done take off the string by which it is bound up. Reduce the gravy, and pour it over the breast.

BREAST OF VEAL STUFFED.—POITRINE DE VEAU
FARCIE—SECOND RECEIPT.

To stuff a breast of veal, cut away the end of the bones of the ribs, and separate the flesh above from that on the ribs, and thus insert stuffing. This should be composed of a slice of fillet of veal, sausage meat, parsley, shallots, salt, peppercorns, and nutmeg, the herbs chopped small. Three raw yolks of eggs are added to unite them. This should be sewed in with coarse thread and a needle; so that it cannot escape. Lay slices of bacon in the stewpan, and put the veal into it with stock, salt, pepper, and a bunch of parsley. It will be done in three hours. Take out the thread. Remove the fat from the sauce, put in a pinch of flour, and reduce it. Meat juice may be added. This sauce is poured over the breast.

VEAL—BREAST.—POITRINE DE VEAU À LA
POULETTE.

Cut the breast of veal into square pieces. Wash it and scald it. Put it into a pan with a bit of butter, mushrooms, a bunch of herbs (see p. 7), and a pinch of flour. Pour in some stock. When the meat is done take the fat off the sauce. Add a thickening of yolks of eggs, and squeeze in lemon juice, or pour in a little vinegar.

VEAL.—CALF'S EARS.

A calf's ears are usually cooked with the head. Separated from the head, they may be served with sauce piquante, sauce ravigotte, or vegetables in a pulp. They may also be cut off the head after it is dressed,

and being cut up, may be soaked in batter and fried. The fat should be very hot when they are put into it. They are dished with fried parsley. Or left whole, they may be stuffed with forcemeat of poultry (see p. 29), washed over with yolks of eggs beaten up, covered with bread crumbs, and fried.

VEAL.—CALF'S EARS.—OREILLES DE VEAU AU
NATUREL.—ENTRÉE.

Take calf's ears and dress them in the same manner as the head. Cut the edges into form, and arrange them round the dish. Put a sauce hachée, a sauce piquante, a sauce ravigotte, or any other suitable sauce in the middle. See sauces.

They may be served without sauce, and eaten with oil and vinegar.

VEAL.—CALF'S EARS FRIED.—OREILLES DE VEAU
FRITES.—ENTRÉE.

After having prepared the ears as in the preceding receipt, cut them in two lengths, soak them in butter which has been beaten up, roll them in fine bread crumbs, and fry them. Cover them up with fried parsley.

VEAL.—TENDONS.—TENDRONS DE VEAU À LA
POULETTE.—ENTRÉE.

Take the tendons of a breast of veal, and after having prepared and scalded them, dress them with a good bit of butter, onions, carrots, and a bunch of herbs (see p. 7). Pour in stock. When the tendons are done

take them off. Strain the sauce. Add a spoonful of flour and a little butter to them. Make a thickening of two yolks of eggs, and serve.

VEAL—TENDONS.—TENDRONS DE VEAU EN
MATELOTE.—ENTRÉE.

Fry the tendons in a thickening of melted butter and flour. Pour in a glass of broth and an equal quantity of wine. Add salt, pepper, garlic, a bouquet of herbs, and cloves. When they are nearly done, add small onions which have been fried brown in butter, and some mushrooms.

VEAL—TENDONS BROILED.—TENDRONS DE VEAU
PANÉS ET GRILLÉS.—ENTRÉE.

Follow the directions for tendrons à la poulette. Put bread crumbs over them. Broil them to a good colour, and serve them with a sauce poivrée or some other sauce.

VEAL—TENDONS.—TENDRONS DE VEAU À LA
BRAISE, ETC.—ENTRÉE.

Braise the tendons (see braising), and dress them by the receipt for blanquette of veal (see p. 87). They may also be dressed "aux petits pois." In case they should be cooked with peas, the receipt for pigeons and peas should be followed.

VEAL.—KNUCKLE AND PART OF THE FILLET, OR
CUISSÉAN DE VEAU MARINÉ.

Put part of a leg of veal into an earthenware vessel, with salt, pepper, shallots, thyme, and a bay leaf. Pour

three quarts of vinegar over it. Let it soak for three days, turning it two or three times every day. Take it out. Lard it on the side opposite the noix or cushion. Wrap it in a paper, and put it on a spit. Let it roast during four hours, more or less, according to the size. Prepare a thickening of butter and flour, and mix it with the gravy from the meat, and pour this over.

VEAL.—CALF'S LIGHTS.—MOU DE VEAU "AU
BLANC."

Wash the lights in fresh water. Cut them in small pieces. Fry them in butter. Flour them. Pour in broth before they become warm. Add onions, mushrooms, a bunch of herbs, salt, and pepper. When about to serve, add a thickening of yolks of eggs and a little lemon juice.

VEAL.—CALF'S LIGHTS.—MOU DE VEAU EN
MATELOTE.

Wash the lights in fresh water. Fry them in butter, with some pieces of the breast of veal cut up small and some onions. When this is of a good colour take it out of the pan. Make a thickening of melted butter and flour. Pour in equal parts of stock and white wine. Add salt, pepper, a bouquet of herbs. Put the lights into this preparation, with the bacon and onions. When it is done take the fat off the sauce, and serve.

VEAL.—CALF'S LIGHTS.—MOU DE VEAU EN
MATELOTE—SECOND RECEIPT.—ENTRÉE.

Half dress the lights in salt and water. Fry bacon with some small onions and a spoonful of flour. Add a

glass of wine and an equal quantity of water, a bouquet of herbs, and some mushrooms. Put the lights in, and when cooked remove the fat.

VEAL.—BRAISOLLES DE VEAU.—ENTRÉE.

Cut slices from a fillet of veal about an inch thick. Chop up green onions, parsley, and shallots, fine. Mushrooms, also cut up, may be used. Put some butter at the bottom of a stewpan with these herbs. Lay on that a thin layer of the veal, then a second layer of the herbs, and a second of the veal. Continue these alternate layers of veal and herbs until both are exhausted. Place slices of bacon on the top. Cover the pan down, and let it remain over a slow fire during an hour and a half. When half of this time is passed half a glass of white wine should be poured in. The sauce should have the fat removed, and be served with the meat.

MUTTON.

MUTTON—LOIN.—CARRÉ DE MOUTON À LA BOURGEOISE.

Braise a loin of mutton (see braising). Add a glass of white wine. When it is done the gravy from the braise is passed through a sieve, and having had the fat removed, is reduced by boiling and served with it.

MUTTON CUTLETS.—CARRÉ DE MOUTON SUR LE GRIL, OR CÔTELETTES PANÉES.

Cut a loin of mutton into chops; trim them neatly. Soak them in melted butter. Salt and pepper should

be sprinkled over them. Put bread crumbs on them, and broil them on a gridiron. Arrange them in a dish, and serve them dry or with sauce piquante or clear gravy.

MUTTON—LOIN.—CARRÉ DE MOUTON À LA CONTI.

Prepare the loin and remove the skins. Take a quarter of a pound of streaked bacon, two anchovies; wash and cut them into strips, and mix them with peppercorns, two shallots, parsley, green onions, a little bay leaf, basil, and tarragon, chopped into powder. Lard the fleshy part with bacon and anchovies, and put the mutton into a stewpan with the herbs. Pour in a glass of wine and an equal quantity of broth. Dress it over a slow fire. When it is done remove the fat from the sauce. Put in a bit of butter the size of a nut, mingled with flour. Thicken the sauce over the fire and serve.

MUTTON—LEG ROASTED.

A leg of mutton is generally roasted. Remove the thick skin that covers it, and beat it to make it tender. Let it soak for some hours in oil, with parsley, onions cut in slices, salt and pepper. Put it on the spit before a quick fire, and baste it with melted butter. Serve it with its own gravy.

MUTTON—LEG BRAISED.—GIGOT DE MOUTON BRAISÉ.

A leg of mutton may be dressed in a braise. Cooked in this way, it is served with its own gravy reduced; or the gravy may be put in a heater over the fire, with some butter. It should be stirred frequently.

MUTTON—LEG ROASTED—SECOND RECEIPT.

It should hang some time before it is dressed. Beat it with a wooden rolling-pin. Put it on the spit before a quick fire, so that the gravy may be preserved in it by the drying of the surface. Baste it often, and take care it be not over dressed. The gravy may be used for beans, which are sometimes eaten with it. A clove of garlic may be put into the knuckle.

MUTTON—LEG BRAISED.—GIGOT DE MOUTON DE SEPT HEURES.

Take part of the bone out of the knuckle. Season the leg with slices of bacon, salt, peppercorns, thyme, and a bay leaf pounded up. Lard the inside of the leg, and bind it up so as to preserve the form. Put some slices of bacon at the bottom of the braising pan, with four carrots, six onions, three bay leaves, three cloves, a bunch of parsley, green onions, and a ladle of stock. Cover the leg with slices of bacon. Put a buttered paper over it, and let it remain for seven hours with fire at the top and under the pan. Drain it when it is to be served, and remove the thread. Reduce the gravy in which it was dressed, and add it to the mutton.

MUTTON—LEG BOILED.—GIGOT À L'EAU.

This is dressed in the same way as the braised leg of mutton, water being used instead of stock. The only seasoning is salt, three cloves of garlic, three carrots, and four onions. No bacon is used. A little butter supplies its place.

MUTTON CUTLETS BROILED.—CÔTELETTES DE
MOUTON GRILLEES.—ENTRÉE.

Cut the cutlets neatly. Sprinkle them with salt and pepper. Broil them over a quick fire, and serve. Sauce à la maître d'hôtel, sauce piquante, or tomato sauce may, either of them, be used, or they may be served with a medley of vegetables. See.

MUTTON CUTLETS.—CÔTELETTES DE MOUTON À LA
POÊLE.—ENTRÉE.

Dress the cutlets in a good gravy from a braise (see braising), and serve them with it after it has been strained through a sieve, cleared of fat, and reduced. The cutlets may be dished with a ragout of mushrooms or a ragout à la financière (see p. 96), or on a vegetable pulp.

MUTTON CUTLETS.—CÔTELETTES DE MOUTON
SAUTÉES À LA POÊLE.—ENTRÉE.

Prepare the cutlets nicely, and put them into a pan, and fry them with a little butter. When they are done brown on one side, turn them to the other. Put in a little good stock when they are nearly done, and add salt, pepper, and fine herbs, and gherkins chopped up with a little vinegar. Give them one boil. Arrange them on the dish and pour the sauce over them. Cutlets dressed in this way may be served with the ragouts or sauces named for broiled cutlets.

MUTTON CUTLETS.—CÔTELETTES DE MOUTON À
LA SUISSE.—ENTRÉE.

Lard the cutlets with ham and truffles cut into very thin strips. Braise them, and serve them on a pulp of onions. See vegetable pulp.

MUTTON CUTLETS.—CÔTELETTES DE MOUTON AU
GRATIN.—ENTRÉE.

Take a loin of mutton, and cut it into chops. Put them into a pan with butter, parsley, green onions, and two shallots chopped fine. Dress them in stock seasoned with salt and peppercorns. When they are done take the fat off the sauce. Take the dish on which they are to be served, and make on it a layer of bread crumbs which have been grated, a little more than one ounce of butter, three yolks of eggs, parsley and green onions cut fine, and a very little salt. Put the dish on hot ashes, or on a stove until the herbs, etc., begin to stick to it. Let the superfluous butter drain off, and serve the cutlets on the dish in which they have been cooked.

MUTTON.—CÔTELETTES DE MOUTON À LA
JARDINIÈRE.—ENTRÉE.

Take beans, green peas, different sorts of root vegetables neatly cut into shapes, and some mushrooms, and stew them in stock. When they are done put them into a pan in which a thickening of melted butter and flour has been made. Let this simmer, and reduce it sufficiently. While this is being done, dress some cutlets in another pan with a little butter and some stock.

Arrange the cutlets in the dish, and the vegetables in the middle.

MUTTON CUTLETS.—CÔTELETTES DE MOUTON À L'ITALIENNE.—ENTRÉE.

Fry the cutlets in butter ; stew them in stock ; mix a little water with nearly a tablespoonful of flour ; pour it on the cutlets. Add a clove of garlic, parsley chopped very fine, and mushrooms cut in pieces. Let it remain over the fire for three-quarters of an hour. Before serving, squeeze a few drops of lemon juice over them ; or a thickening of egg may be mixed in.

HASHED MUTTON.

Hashed mutton is generally made of the remains of a roast leg. A thickening of flour and melted butter is made, and stock is put into it. Salt, pepper, and gherkins cut in slices are added. Thin slices of cold roast mutton are put into this preparation. As soon as the mutton is warm through it is taken off the fire and a little vinegar is poured in.

HASHED MUTTON—SECOND RECEIPT.

Make a thickening of melted butter and flour ; pour a little vinegar into it. When this has once boiled, put in slices of mutton, with gherkins, shallots, and green onions cut up. It should not be allowed to boil—the meat would be hardend if it did. It should taste like a *rechauffé*.

MUTTON HASHED WITH ONIONS OR CUCUMBERS.

Hashed mutton may have onions added, or cucumbers. After these are scalded in boiling water, they should be dressed in a thickening of butter, flour, and stock. Thus cooked they are added to the mutton, which is heated through with these vegetables without being boiled.

**MUTTON—SHOULDER.—ÉPAULE DE MOUTON EN
MUSETTE.**

The shoulder of mutton is dressed in the same way as the leg, to which it is very inferior. It may also be dressed "en musette," which is as follows. Remove the bone, leaving only the stump. Lard the shoulder with moderately lean bacon. Bind it up, without pressing it, with a thread, and braise it (see braising). When it is done, part of the gravy from the braise is cleared of fat and reduced by boiling, to be served up with it, and it is glazed. See glaze.

**MUTTON—SHOULDER.—EPAULE DE MOUTON A LA
SAINTE MENEHOULD.**

Remove the bone from a shoulder of mutton, and dress it in a little stock, with a bunch of parsley, some green onions, a clove of garlic, two cloves, a bay leaf, some thyme, onions, carrots and turnips, salt and pepper. When the shoulder is done, remove it from the pan. Let it drain and dish it. Pour over some cullis (see cullis), or use some of the liquor in which the mutton was dressed, after having taken off the fat for that purpose. Sprinkle the shoulder with bread crumbs. Mix three yolks of eggs with melted butter, and spread them over the mutton, and again sprinkle it with bread crumbs.

Put it into an oven in moderate heat; baste it now and then with melted butter. When done, serve it with some of its own gravy clarified and reduced for the purpose.

MUTTON STEAKS.—FILETS* DE MOUTON.—ENTRÉE.

Prepare mutton steaks; soak them for two hours in a mixture made of equal parts of red wine and olive oil, with pepper and salt. Fry them in butter, placing the pan over a quick fire. When the steaks are brown on one side, turn them. Pour in a little cullis (see p. 3) or thick stock. They may be served with a ragout à la financière (see p. 96). The steaks should be glazed before they are served.

MUTTON STEAKS LARDED AND BRAISED.

Mutton steaks may be larded and braised, and served with the gravy in which they have been cooked.

MUTTON STEAKS.—FILETS DE MOUTON EN CHEVREUIL.

Cut twelve small steaks of mutton. Lard them, and soak them during three or four days in vinegar, with spices, sprigs of parsley, and slices of onion. Take them out to be cooked, and put them into a pan with a thickening of melted butter and flour, and a little good stock. They should be done to a nice brown colour.

MUTTON STEAKS.—FILETS DE MOUTON EN PAUPIETTES.—ENTRÉE.

Cut long slices, and free them of strings. Beat them flat, and put forcemeat made of the white flesh of fowl,

* Filet, a piece of mutton like a chop, but without bone. It is here called steak to distinguish it from a chop and cutlet.

suet, parsley, green onions, and mushrooms, all cut up, together with salt, pepper, and four yolks of eggs. Roll up these slices of mutton and dress them on a spit, having previously wrapped them in slices of bacon and enveloped them in paper.

MUTTON STEAK.—FILET DE MOUTON EN BRAISOLLES.—ENTRÉE.

Prepare the mutton as in the preceding receipt, and cut the slices very thin. Place them in alternate layers in a stewpan, with chopped parsley, green onions, mushrooms, and a little garlic; a bit of butter, some salt, and peppercorns are added. Braise them with gentle heat. When cooked, serve them with their own sauce, which, if insufficient, may be increased in quantity by the addition of stock.

MUTTON MINCED.

This is made of the remains of roast mutton. These are cut up very small and put into a stewpan, with butter, mushrooms, parsley, and shallots chopped up. After being fried, it is floured, and a little stock is poured in. It should be removed from the fire before it boils.

MUTTON HARICOT.—ENTRÉE.

Cut a breast or shoulder of mutton into pieces, and put them, with a little butter, over the fire. Move the meat frequently, and fry it brown. Take the meat out. Mix a thickening of flour and pour in stock. Place the meat again in the pan, and add salt, pepper, a bouquet of herbs (see p. 7), some turnip cut into shapes, some

potatoes fried separately to a nice colour. Leave it over the fire for two hours. Take off the fat and serve.

MUTTON HARICOT—SECOND RECEIPT.

Cut a loin of mutton into pieces. Fry them over a quick fire. When it has become a nice colour, drain it. Peel or scrape some turnips; cut them into pieces. If they should be large, fry them to a nice colour in fat from the mutton; drain them. Make a thickening of flour; fry the mutton in it. Pour in broth or stock. Add salt, pepper, a bunch of parsley, onions, cloves, and a bay leaf. Put the turnips in with the mutton when it is three parts done. Remove the fat and let it simmer. The sauce may be reduced if necessary. Dish the mutton and put the turnips round it.

The breast, neck, or shoulder may be dressed in a haricot.

MUTTON.—THE BREAST BROILED.—POITRINE DE MOUTON GRILLÉE.

Braise a breast of mutton (see braising). When it is done cover it with bread crumbs, soaking it in oil, and laying it in them alternately. Pepper and salt should be mixed with the crumbs. Broil the mutton. Thus prepared it may be served on a medley of vegetables (see vegetables), or on peas in a pulp (see pulps), with beans, or tomato sauce, or sauce piquante.

SHEEP'S KIDNEYS.—ROGNONS DE MOUTON À LA BROCHETTE.—ENTRÉE.

Cut sheep's kidneys through from the round side without separating them. Place them on a skewer, arranging

them in a form like a shell. Flour them and put some salt and pepper on them. Place them on a gridiron with the interior part downwards. Turn them in a few seconds, and let them broil until they yield their gravy. Arrange them on a dish. Remove the skewer, and put a bit of butter, with chopped parsley mingled with it, into each kidney. Add a little lemon juice, and serve.

SHEEP'S KIDNEYS.—ROGNONS DE MOUTON A LA
BROCHETTE—SECOND RECEIPT.—ENTRÉE.

Take sheep's kidneys ; lay them in cold water for five minutes, so that the skin may easily be removed. Cut the side opposite the nerve, and put them in quarters on a skewer. Soak them in melted butter. Put bread crumbs over them and broil them, taking care to turn them at the proper time. When they are done, take out the skewer and put them on a dish. A bit of butter half the size of a nut, with fine herbs chopped up and mingled in it, is put into each. If they have been put on a silver skewer they may remain on it.

SHEEP'S KIDNEYS.—ROGNONS DE MOUTON SAUTÉS
AU VIN.—ENTRÉE.

Cut the kidneys into small slices ; fry them in butter. Take them out. Add a little flour to the butter, and make a thickening ; pour in white wine. Put the kidneys into this. Add mushrooms which have been scalded and cut up. Stew for two minutes, and serve.

SHEEP'S KIDNEYS.—ROGNONS DE MOUTON AU
VIN DE CHAMPAGNE.—ENTRÉE.

After having taken the skin off the kidneys, cut them small. Put them into a pan with a bit of butter—a piece the size of an egg will be sufficient for twelve kidneys. Season them with salt, pepper, nutmeg, chopped parsley, and mushrooms. Fry them over a good fire. When they are firm put in a tablespoonful of flour, and a glass of champagne or good white wine. Stir them over the fire without allowing them to boil. When about to serve, put in a bit of butter about the size of a nut and the juice of a lemon.

SHEEP'S FEET FRIED.—PIEDS DE MOUTON FRITS.—
ENTRÉE.

After the sheep's feet have been cleaned and scalded, they should be stewed for about six hours with bacon, a little flour mixed with water, onions, carrots, a slice of lemon, salt and pepper, and a bouquet of herbs. After they are thus dressed, the principal bone is removed from each foot, and they are soaked, first in vinegar, and afterwards in batter, and fried to a nice colour. When they are done they are served with fried parsley.

SHEEP'S FEET IN CHEESE.—PIEDS DE MOUTON AU
FROMAGE.—ENTRÉE.

The sheep's feet being boned, as in the preceding receipt, are cut in two and fried in a little butter, with mushrooms cut in pieces, chopped parsley, and green onions. A little good gravy stock is poured in, with salt and pepper, and a little vinegar. This is left to

simmer for an hour. This preparation is put on a dish, and godiveau (see p. 30) is laid over it. The godiveau is washed over with yolk of egg, and bread crumbs mixed with grated Gruyère or other suitable cheese is put on it. It is put into an oven, or may be dressed on a stove with a four de campagne. When it is of a good yellow colour it is ready to be served.

SHEEP'S FEET.—PIEDS DE MOUTON À LA POULETTE.—ENTRÉE.

The feet should be prepared as in the receipt for sheep's feet fried. They are stewed for half an hour in sauce à la poulette (see sauces). They should simmer, and when ready to be served, a thickening of yolks of eggs is added.

SHEEP'S FEET.—PIEDS DE MOUTON A LA SAINTE MENEHOULD.—ENTRÉE.

After they have been boiled and prepared, take out the large bone and leave them entire. Put them into a stewpan, with a bit of butter of good size, some chopped parsley, green onions, and garlic, salt and pepper. Let them remain until the gravy is dried up. Care should be taken that they are stirred so that they may not stick to the pan. When they are cold they are soaked in the remains of the same and covered with bread crumbs. They are broiled and served with clear sauce piquante. See sauces.

SHEEP'S TAILS.—QUEUES DE MOUTON.—ENTRÉE.

Braise the sheep's tails. Serve them with gravy from the braise. The fat should be removed, and it should be

reduced nearly to a glaze. The sheep's tails may also be served with tomato sauce, or pulp of peas (see vegetable pulps), or sorrel.

SHEEP'S TAILS BRAISED.—QUEUES DE MOUTON BRAISÉES.

They may be dressed in a braise, and done over with bread crumbs. See breast of mutton.

Having been dressed in a braise, they may be sprinkled with bread crumbs, salt and pepper, after being soaked in yolk of egg and fried. Thus cooked they are served with dried parsley.

L A M B.

LAMB ROASTED WHOLE.

Bind up a lamb. Cover it with buttered paper, and roast it on the spit. Take the paper off when it has roasted an hour and a half, in order that it may acquire a good colour, and serve.

QUARTER OF LAMB.

Lard it with very small pieces of bacon, and put bread crumbs over it. Cover it with buttered paper, and put it on the spit. When it is half cooked take it off the spit, and again cover it with bread crumbs, to which salt and chopped parsley have been added. Place it again on the spit, and finish cooking it. It should be served with sauce maître d'hôtel or sauce piquante. See sauces.

LAMB.—ROAST QUARTER, OR AGNEAU A LA
BROCHE—SECOND RECEIPT.

The forequarter of the lamb is more delicate than the hindquarter. Lard the forequarter from the shoulder to the end of the breast. Secure it properly to the spit. Wrap it in buttered paper and roast it. Mingle chopped herbs, parsley, and green onions, with butter, and place it under the shoulder while it is hot, and before the joint is carved.

LAMB.—QUARTER OF LAMB À LA POULETTE.

After having scalded a quarter of lamb, put it into a stewpan with a bit of butter and a little flour. When the butter is melted and the flour mixed with it, boiling water is poured in, and the contents of the stewpan are stirred. Salt, pepper, a bouquet of herbs, small onions, and mushrooms are added, and it is left over the fire for two hours. Before serving the sauce is thickened with the yolk of an egg.

LAMB.—BLANQUETTE D'AGNEAU.

Put some pieces of a cold roast leg of lamb into a stewpan, after having taken out the strings and cut them into good shape. Fry some chopped mushrooms in butter, and when it begins to melt mix a tablespoonful of flour and a ladle of stock into it, with a bay leaf, parsley, and green onions. Take out the mushrooms and put them with the lamb. Strain the sauce. Heat it up just before it is served, adding a thickening of two yolks of eggs.

LAMB.—EPIGRAMME D'AGNEAU.—ENTRÉE.

This dish is prepared with a forequarter of lamb. The shoulder is separated from the breast. The shoulder is roasted and the breast braised. The cutlets are fried in a little butter. The shoulder is then cut into pieces and dressed in white sauce. In the mean time the breast, which has been braised, is cut in pieces, and twice covered with bread crumbs, being buttered the first time, and washed over with eggs the second time, and is fried. The whole being thus prepared, the cutlets and pieces of the breast are arranged alternately round the dish, and the shoulder, which has been dressed in white sauce, is put in the middle.

LAMB CUTLETS WITH PARMESAN CHEESE, OR CÔTE-LETTES D'AGNEAU À LA PARMESANE.—ENTRÉE.

Having prepared the lamb cutlets, soak them in melted butter, and cover them with bread crumbs mixed with grated Parmesan cheese. Soak them in the yolks and whites of eggs beaten up together, and cover them again with the grated cheese and bread crumbs. Broil them over a gentle fire, and serve them with tomato sauce.

BROILED LAMB CUTLETS, OR CÔTELETTES D'AGNEAU PANÉES EN GRILLÉES.—ENTRÉE.

Prepare the lamb cutlets neatly. Fry them in butter, taking care that they do not turn brown. Take them off the fire. Let the butter cool. Mix the yolks of eggs into it, and soak the outlets in it. Cover them with bread crumbs. Broil them over a gentle fire, and serve with a clear sauce with lemon juice in it.

LAMB.—FILETS D'AGNEAU À LA BÉCHAMEL.—
ENTRÉE.

Cut a roast leg of lamb into small thin slices. Put them into Béchamel sauce very hot, and serve in a few seconds.

LAMB.—GALATINE D'AGNEAU.

After having taken the bones out of a lamb, cut off the meat of the legs, the shoulders, and the loins. The meat should be cut into strips, and similar slices of bacon and ham should be made. Prepare separately a sufficient quantity of godiveau (see p. 30). The lamb's outer remaining form, being stretched out, is sprinkled with pepper and salt. A layer of godiveau is spread on it, and then a layer of slices of lamb, of ham and bacon, all placed successively. A few truffles, having been washed and peeled, are interspersed. After having made a second layer of godiveau, and a second of slices of lamb, ham, and bacon, roll the lamb up, and bind it firmly, giving it the form of a sausage, and braise it. A calf's foot should be added to the braise. It will be done in six hours. It should then be taken out, and drained, and left to get cold.

The gravy from the braise should be strained, and the fat taken off. Three or four whites of eggs are beaten up and put into it. The gravy is beaten gently until it boils. It is reduced by boiling, and strained through a cloth, and left to congeal. The galatine is served cold with the jelly thus made.

LAMB'S HEAD.

A lamb's head may be dressed in the same method as a calf's head, and eaten with the same sauces.

PORK.

PIG'S HEAD.—FROMAGE DE COCHON.

Take the bones out of a pig's head. Remove the skin. Cut the other parts into small strips, and let them soak for two days in an earthenware pan, with a good deal of salt, lemon juice, pepper, thyme, a bay leaf, garlic, and shallots. At the end of this time take the meat from the liquor, and dress it in equal parts of stock and white wine, adding the bones of the head, some salt, pepper, onions, and carrots. When this has remained for five hours over the fire take out the meat. Line a shape with the skin. Arrange the meat in it in such a way as to mingle the different sorts. Fill the shape three parts full. The cover should go into the shape, and have a weight placed on it, so as to press down the meat. It is put into the oven. This dish is used cold, garnished with parsley.

PORK.—PIG'S HEAD.—FROMAGE DE COCHON—SECOND RECEIPT.

Take a pig's head which has had the bones nicely taken out. Remove all the flesh and fat, and cut it into thin strips. Do the same with the ears. Season with fine salt, peppercorns, thyme, a bay leaf, basil, cloves, and grated nutmeg, two cloves of garlic, four shallots chopped up, and some parsley leaves. Put the skin of the head into a round pan, arrange the strips of meat in it, mixing the fat and lean well, and spreading parsley among it. Sew up the skin to keep it all firm. Wrap the whole in a cloth and press it hard, binding it with

string, so that the whole may be well compressed. Put this into a saucepan, and dress it for six hours in a quart of white wine, stock, carrots, turnips, and other roots, thyme, a bay leaf, basil, a clove of garlic, salt, pepper, and spices. When it is done leave it to get cold.

PORK.—A METHOD FOR GIVING PORK THE TASTE
AND APPEARANCE OF BOAR.

Put the pork into a liquor composed of equal parts of water and strong vinegar, with slices of onion, cloves of garlic cut in two, juniper berries, salt and pepper, cloves, nutmeg, ginger, some sprigs of melolotus and mint cut very fine, and the green shell of walnuts. To succeed perfectly, the pig should be young and not too fat.

PORK.—ROAST SUCKING PIG.

The liver and kidneys are chopped up with some bacon, onions, mushrooms, and shallots, and being sprinkled with pepper and salt are made into forcemeat, with which the body of the pig is stuffed. It is then nicely trussed, and placed in a good form on the spit. The first four or five bastings should be of water, afterwards oil is used. A little fine salt is sprinkled over. The skin should be crisp when it is served.

PORK.—PIG'S HEAD.—HURE DE COCHON.

After having scalded and cleaned a pig's head, cut off the tongue and ears. Remove the bones without tearing the skin, which must be detached from the bones. Lard the inside with fat bacon which has been seasoned with salt, spices, parsley, green onions, garlic, and mushrooms,

all chopped fine. Wrap the head in a linen cloth, and bind it round so as to give it the natural form. Boil it in broth, in sufficient quantity to cover it completely. Put into this a bouquet of herbs, onions, carrots, turnips, and other roots, salt, pepper, three cloves of garlic, six cloves, half a nutmeg, thyme, a bay leaf, and basil. When dressed leave it to get cold, and serve it on a napkin.

PORK.—ROAST LOIN.—FILET DE COCHON RÔTI.

Lard one side of the loin of pork with very small pieces of bacon. Steep it in vinegar, or white wine, which is preferable, and a little brandy, with salt, pepper, cloves, onions, parsley, green onions, and herbs. Let it soak in this for three or four hours, after which time put it on a spit, having wrapped it in oiled paper. Roast it before a slow fire, and take off the paper so that it may become nicely browned. Serve it with sauce piquante, or any other sauce that may be liked.

PORK.—ROAST CHINE.

This joint may be served with sauce piquante.

PORK.—ROAST LEG.

Take the skin off a fresh leg of pork. Soak it for two days in white wine, with salt, pepper, slices of onion, sprigs of parsley, and a bunch of sage. Put it on the spit, and baste it from time to time with the liquor in which it has soaked. If the leg should be large it will require two hours and a half at least.* Serve it with a separate sauce, composed of gravy from its own

* The time depends upon the size. Pork requires more than a quarter of an hour to a pound.

roasting and the liquor in which it has soaked, with chopped shallots, pepper, and salt.

PORK.—TO DRESS A HAM.

After having soaked the ham in water for twenty-four hours, wrap it in a cloth, and put it into a boiler, with onions, carrots, thyme, a bay leaf, garlic, parsley, cloves, and peppercorns. Boil it in equal parts of white wine and water, and let this cover it completely. Take it off the fire, and when it is half cold remove the bone with care, leaving the end as in a leg of mutton. Take off the skin, and cover it with bread raspings.

PORK.—TO DRESS A HAM—SECOND RECEIPT.

Clean the ham without injuring the skin. Soak it in water for a long or short time, as it may be old or recently cured. Wrap it in a cloth, and put it into a boiler, on a layer of hay, to prevent its burning. Put in thyme, a bay leaf, garlic, a bunch of herbs, a dozen onions, four or five cloves, and one ounce of saltpetre, to give it a good colour. Pour in water, with which a bottle of red or white wine may be mixed with advantage, if desired. Boil over a gentle fire for five or six hours. Let the ham remain in the liquor in which it is boiled to get cold. Take it off the fire. Remove the skin carefully, without injuring the fat, and sprinkle it with bread raspings and chopped parsley.

PORK.—TO CURE AND SMOKE A HAM.

Soak a ham for three weeks in equal parts of wine and water, with salt, sage, thyme, a bay leaf, and cloves.

This liquor must be thoroughly salt. At the end of the three weeks take the ham out of the brine, and drain it. Hang it in a chimney, and burn aromatic herbs now and then under it.

PORK CUTLETS, OR CÔTELETTES DE PORC FRAIS
À LA SAUCE.—ENTRÉE.

Cut and trim pork chops or cutlets, leaving only a small quantity of fat on them. After having beaten them with a rolling-pin, broil them, and serve them with sauce piquante, tomato sauce, or a sauce with gherkins.

PORK.—PIG'S KIDNEYS IN WHITE WINE, OR
ROGNONS DE COCHON AU VIN BLANC.—ENTRÉE.

Put a bit of butter into a pan over a quick fire. Cut the kidneys up thin. Put them into the pan with onions in dice, salt, pepper, grated nutmeg, chopped shallots, and parsley. Fry them, taking care they do not stick to the pan. When they become stiff add a tablespoonful of flour, stirring it with the meat. Pour in a glassful of wine, and stir it in without boiling it.

PORK.—PIG'S FEET STUFFED, OR PIEDS DE COCHON
FARCIS.—ENTRÉE.

Cut the pig's feet in two. Boil them in broth. Take out the bones, and cut them into pieces. Prepare forcemeat made with poultry (see forcemeat made of poultry), and some truffles which have been stewed in wine and cut in very thin pieces. Spread a pig's caul on the table. Cover it with a layer of forcemeat. Arrange the pieces

K

of the feet upon it, putting alternately a piece of the feet, a little forcemeat, and some pieces of truffle. Fold the skin, and give to each foot the form of a flat sausage. Sprinkle the feet with bread crumbs, putting them first into melted butter, and then into the bread, and broil them over a slow fire.

Mushrooms may be used instead of truffles, and sausage-meat may be used instead of forcemeat.

PORK.—PIG'S FEET.—PIEDS DE COCHON À LA
SAINTE MENEHOULD.—ENTRÉE.

Dress the feet as in the preceding receipt. Drain them. Let them get cold. Leave the bones in. Soak them in melted butter, and put them into bread crumbs. A little fine salt should be mingled with it. Broil them and serve.

PORK.—PIG'S FEET.—PIEDS DE COCHON À LA
SAINTE MENEHOULD—SECOND RECEIPT.—ENTRÉE.

Clean the feet well, and then cut them in two. Put a small slice of bacon between the two pieces. Bind them firmly together with strips of linen, and tie them at the two ends. Put them into water, with salt, a bunch of herbs, two or three cloves of garlic, pepper, cloves, thyme, a bay leaf, carrots, onions, and half a bottle of white wine. Let them stew for at least six hours. When they are nearly cold take off the binding. Soak them in olive oil with bread crumbs in it. Broil them to a nice light brown, and serve.

WHITE PUDDING, OR BOUDIN BLANC.—ENTRÉE.

Scald a pound of onions and cut them into dice. Fry them in about half a pound of lard. Take equal parts of

the white flesh of poultry, suet, and bread crumbs soaked in cream, and pound them in a mortar. When it is a well mixed paste, add four yolks of eggs and half a glass of cream. Moisten this, and sprinkle it with salt and pepper. Pour it on the onions when they are cooked. Mix all well together. Leave it over the fire for a quarter of an hour. Take it off and let it get cold, and dress it like sausages.

WHITE PUDDING.—BOUDIN BLANC—SECOND

RECIPT.—ENTRÉE.

Fry onions, cut into very small square pieces, in lard. Add bread crumbs boiled in milk. Cut up the remains of roast fowl, and mix it with these. The quantity of meat and of lard and bread should be equal. Pound them so that all may be well mixed. Add a pint of good cream, six yolks of eggs, some salt, and spices, and mingle them with the other ingredients. They may be put into skins like sausages. These should not be filled too full lest they break. Boil them in water, and broil them in paper cases.

PORK SAUSAGES.

Cut up lean pork with an equal quantity of bacon. Mix salt and pepper with it. Divide this into small portions, and put each into the skins of a pig. Sausages are generally broiled or fried. They may also be boiled in broth. Cooked in this way they are used as garnish.

PORK SAUSAGES.—SAUCISSONS DE LYONS.

Chop up beef and pork in the proportion of one pound of beef to two of pork. This being cut very small, is mixed with bacon cut into small square pieces, pepper,

salt, and a little saltpetre. This preparation is put into skins, which should be well filled and secured at the ends. The sausage is then put into an earthenware vessel, and covered with saltpetre, and left so for five or six days. It should be hung in a chimney to dry at the end of that time. Boil wine, with sage, thyme, and a bay leaf in it. Let it get cold. The sausage is put into this liquor, and left there for twenty-four hours. It is again dried, and wrapped in paper. This sausage may be made with mullet instead of beef.

PORK SAUSAGES.

Take pork in which there is more fat than lean. Cut it up. Mix chopped parsley and green onions with it. Add to this pepper, salt, and spices. Put it into the skins of a pig or a calf, and fasten the ends. They should be cooked on a gridiron. For flat sausages a pig's caul may be used.

The flavour of the sausages may be varied. Chopped mushrooms or truffles may be mixed with them.

PORK SAUSAGES AND APPLES, OR SAUCISSES AUX POMMES.—ENTREE.

Fry a dozen long sausages in butter. Take them off the fire when dressed. Take five or six apples of rather an acid sort. Peel them and take out the pips. Cut them into rounds, and fry them in the butter used for the sausages. Arrange them in the dish. Put the sausages on them, and serve.

PORK.—PIG'S LIVER, OR GATEAU DE FOIE DE COCHON, DIT FROMAGE D'ITALIE.

Take two pounds of pig's liver. Cut it up small, and mix a pound and a half of lard with it. Chop up fine a

shallot, an onion, a clove of garlic, and half a bay leaf, a little thyme, and some mushrooms. Season with salt and spices. Mix all well together. Butter a mould or pan. Put the caul of a pig into it, with lard cut into small pieces. Press the meat prepared well into this. Dress it with a four de campagne or in a common oven. It will require about two hours.

SAUSAGE—CERVELAS.

For this large description of sausage wash and prepare the skins of a calf. Chop up pork, and with it a third of its weight of fat bacon. Season it with salt, pepper, spices, and a little garlic. Put it into the calf's skin. Tie them at certain distances. Boil this in water for two hours, with salt, pepper, parsley, green onions, thyme, a bay leaf, garlic, and onions.

Before being cooked the cervelas may be smoked as hams are.

VENISON.

TO ROAST A HAUNCH OF VENISON.

Lard it with the best sort of bacon. Soak it during twenty-four hours in oil, with salt, onions cut in slices, parsley, thyme, a bay leaf, and lemon juice. Put it on the spit, and baste it with the liquor in which it has soaked. It is served without sauce. The gravy it has yielded, mixed with the liquor in which it has soaked, is served with it separately.

The remains of a haunch of venison may be cooked in the same way as those of a leg of mutton. See p. 113.

VENISON.—TO ROAST A HAUNCH OF VENISON—

SECOND RECEIPT.

Skin it and lard it with the best bacon. Soak it for eight days in a mixture of equal parts of vinegar and water, with slices of onion, cloves of garlic cut in two, juniper berries, salt, pepper, cloves, nutmeg, and ginger. When the time has expired take it out and let it drain. Wrap it in buttered paper. Roast it, and serve it with a sauce poivrade.

The roe may be dressed by these receipts.

VENISON.—CHEVREUIL EN CIVET.—ENTRÉE.

Cut the shoulder and breast into pieces. Fry them in butter. Take them out of the pan. Put a little flour into the butter to make a thickening. Put the venison into the pan and stir them about. Add pepper, salt, a bouquet of herbs, and a liquor composed of equal parts of gravy, stock, and white wine.

Mushrooms, and small onions fried in butter, may be added to this dish; and the blood of the meat, if collected, may be used to thicken the sauce. It should be put in just before the pan is taken off the fire.

VENISON.—CHEVREUIL EN DAUBE.—ENTRÉE.

Lay the haunch of venison in oil, with pepper, salt, onions, fine herbs, thyme, and a bay leaf, and let it remain during four or five hours, after which braise it (see braising). Serve with a sauce made from the braise after it has been reduced by boiling.

VENISON.—SHOULDERS ROLLED, OR ÉPAULES DE CHEVREUIL ROULÉES.—ENTRÉE.

Remove the bones from the shoulders. Lay forcemeat made of game (see forcemeat, p. 31) on the inside. Roll them up, and fasten them firmly with string, and cook them by the foregoing receipt.

VENISON CUTLETS, OR CÔTELETTES DE CHEVREUIL.—ENTRÉE.

Lard the venison cutlets with the finest bacon, and braise them (see braising, p. 1). Arrange them in the dish, and wash them over with meat glaze. See glaze.

VENISON STEAKS AND CUTLETS, OR FILETS ET CÔTELETTES DE CHEVREUIL.—ENTRÉE.

Prepare the venison steaks and cutlets. Lard them. Soak them in the liquor made of equal parts of vinegar and water, with slices of onion, cloves of garlic cut in two, juniper berries, salt, pepper, cloves, nutmeg, and ginger. Stew them in two spoonfuls of broth, with onions, a bouquet of herbs, and slices of carrot. When cooked glaze them with their own gravy, and serve with a sauce poivrée or piquante. See sauces.

H A R E.

To distinguish a leveret from a hare, feel the foreleg above the joint. If a small projection is found it is young.

HARE OR LEVERET ROASTED.

Lard the fleshy part, and baste it often when it is on the spit. The sauce is made by pounding the liver in a mortar after it has been fried in a small bit of butter, with shallots chopped fine. This is mixed with white wine and stock. Salt, pepper, and vinegar are added, with a little of the blood of the hare collected separately.

HARE.—LIÈVRE MARINÉ À LA BROCHE.

After having skinned and prepared the hare, take off the second inner skin which covers the legs, and let the hare remain for at least six hours in the same liquor as that used for venison. Dress it as in the preceding receipt, and make the gravy in the same way.

HARE.—LIÈVRE EN DAUBE.

After having taken out all the bones, lard the hare with small strips of bacon. Sprinkle the inside with salt and pepper. Roll the hare, and bind it as for a galatine (see p. 124), and dress it in a good braise. Serve with some of its own gravy, strained and freed of grease.

HARE AND MUSHROOMS, OR LIÈVRE AUX CHAM-
PIGNONS.—ENTRÉE.

This dish is generally made with the remains of a roasted hare. The flesh is cut off. Very small pieces of lean ham are fried. This is put into a dish. Bread raspings, with chopped onions, mushrooms, and parsley, are spread on it. On this layer pieces of the hare are placed, and then another layer of the mushrooms, parsley,

onions, salt, and pepper. Bread raspings are put on these, with small bits of butter. A little stock is poured in. The dish is placed in an oven, or on a stove with a *four de campagne* over it. It is served as soon as the bottom begins to stick to the dish, which may easily be discovered to be the case by the smell.

HARE.—LIÈVRE AU CHASSEUR.—ENTRÉE.

Lay the inferior part of the hare, or the leveret, which is preferable, in lemon juice and oil, with salt, pepper, thyme, and a bay leaf. Cut lean bacon into small pieces and fry them in butter. Remove the pieces of bacon, and fry the inferior parts of the hare or leveret. Put the bacon back into the pan. Stew in equal parts of white wine and stock, and the liquor in which the hare was soaked. Take off the fat, and serve.

HARE.—CIVET DE LIÈVRE.—ENTRÉE.

Cut lean bacon into small pieces, and fry them in butter. Take them out of the pan, and fry the hare cut in pieces in the same manner. Put the bacon back again. Flour all over. Pour in equal parts of red wine and stock. Add salt, pepper, small onions, and a bouquet of herbs. Just before serving thicken with the blood collected in cutting up the hare.

HARE.—CIVET DE LIÈVRE A LA BOURGEOISE.—
ENTRÉE.

Skin and prepare the hare. Cut it up, and collect the blood. Melt a bit of butter in a stewpan. Fry the pieces of hare in it, and add a good pinch of flour, so as to make a thickening. Put in lean bacon cut in square pieces, a bunch of herbs, some mushrooms, bottoms of

artichokes, small onions fried in butter, salt, and pepper. Moisten with a little stock and a glass of white wine before serving. Take off the fat. Thicken the sauce with the liver, after it has been crushed, and the blood of the hare.

HARE.—FRIED HARE, OR LIÈVRE SAUTÉ.—ENTREE.

Cut a hare or leveret into pieces. Fry it, adding salt, pepper, chopped shallots, mushrooms, and parsley. Flour this, and stew in equal parts of stock and white wine. Let it remain on the fire for a quarter of an hour. Arrange it on the dish, and serve with the sauce reduced and poured over it.

HARE PIE.—LIÈVRE EN TERRINE.—ENTRÉE.

Take the bones out of a hare and cut it up. Cut up at the same time one pound of fillet of veal and one pound of fresh pork. Chop up green onions, bay leaf, thyme, parsley, and cloves, and mix them in with salt and pepper. Put slices of bacon into a pie dish, with the meat, etc., well mixed together. Cover it with slices of bacon. Sprinkle a few spoonfuls of brandy over it and set it in the oven, where it should remain for four or five hours.

HARE.—LIÈVRE AU CHAUDRON.—ENTRÉE.

Take a hare while it is yet warm. Cut it in pieces. Save the blood, and put it into a heater with the hare. Cut about a quarter of a pound of bacon into pieces, and put them in also, with a large bunch of herbs, an onion, a little salt, a good deal of pepper, and three pints of red wine with a good deal of spirit in it. Suspend the

heater over a clear wood fire, and let the flame catch the wine the first time it boils up. When it has ceased to burn, mix a quarter or half a pound of butter with flour, and add it to the hare. Let the same boil away. This dish is dressed in half an hour.

HARE.—PÂTÉ DE LIÈVRE.

Skin and prepare a hare, and save the blood. Take out the bones, and cut off the different parts. Lard them. Put it into a small round pan, with salt, pepper, parsley, garlic, and green onions chopped up, half a glass of brandy, and a bit of butter. Cook it over a slow fire. When the sauce is nearly dried away put in the blood. Heat it without allowing it to boil up, and arrange the hare in the dish in which it should be served so that it appears to be undivided. It is used cold.

LEVERET FRIED, OR LEVRAUT SAUTÉ.—ENTRÉE.

Cut the leveret into pieces. Fry it until it becomes brown over a quick fire. Pepper it, and put in salt, chopped parsley, and green onions, with a little flour. Pour in half a glass of stock and a little vinegar, and serve.

Leverets may be dressed by the preceding receipts.

RABBITS.

RABBIT.—GIBELLOTTE DE LAPIN.—ENTRÉE.

Cut a rabbit up and put it into a pan, with some butter and lean bacon cut into small pieces. Fry them,

and when both rabbit and bacon begin to get brown, flour them. Pour in equal quantities of stock and white wine. Add mushrooms, small onions, salt, and pepper, with a bunch of herbs. When these are done remove the fat, and serve this ragout with baked bread round the dish.

RABBIT.—LAPIN EN MATELOTE.—ENTRÉE.

Skin an eel and cut it in slices. Cut up a rabbit. Soak the pieces in warm water. Fry bacon cut in pieces, taking it off the fire when it is done. Fry onions and mushrooms in the same way to a light brown. Make a thickening of melted butter and flour. Mingle it with red wine, adding salt, pepper, spices, and a bouquet of herbs. When this mixture begins to boil put the pieces of rabbit and of eel into it, with the bacon, onions, and mushrooms. It should be done over a quick fire.

RABBITS.—CIVET DE LAPIN.

Follow the directions given for civet de lièvre. See hare.

YOUNG RABBITS.—TO ROAST YOUNG RABBITS.

Save the blood of the young rabbit, and rub the animal with it. Lard the hind quarters with fine bacon. Put it on the spit, and baste it frequently with butter and the gravy it yields. It will be dressed in fifty minutes. Take it off the spit, and serve it with a sauce made of the rest of its own blood, its liver fried in butter and broken up, the gravy it has yielded, a little vinegar, and some chopped shallots. After this has been once boiled up it must be strained.

YOUNG RABBITS.—CROQUETTES DE LAPEREAU.—
ENTRÉE.

Cut the flesh of cold roasted rabbit into pieces, and some calf's udder or fat of veal which has been dressed, in the proportion of one-third of fat to two-thirds of rabbit's flesh. Melt separately some butter in a stewpan. Put a little flour in with it, stirring constantly. Then put in chopped mushrooms and parsley, salt, pepper, and a mixture of equal parts of cream and gravy. This should be done before the flour becomes brown. This sauce is boiled until it becomes very thick. When cold the rabbit and veal fat are put into it. This preparation is made into balls. They are sprinkled with bread crumbs and washed with yolks of eggs beaten up, and a second time put into bread crumbs, after which they are fried.

RABBIT AND HAM, OR LAPEREAU AU JAMBON.—
ENTRÉE.

Cut the rabbit in pieces. Lard the hind quarters with bacon of middling fatness. Put the rabbit into a stewpan, with ham cut in slices. Moisten with broth and white wine in small quantities. Add a few spoonfuls of oil, a bunch of herbs, salt, and pepper. When done arrange the rabbit and ham on the dish. Pass the sauce through a strainer. Take off the fat, and pour the sauce over the meat.

RABBIT.—LAPEREAU À LA MARENGO.—ENTRÉE.

After having cut the rabbit in pieces, put it into a pan, with a little oil, a clove of garlic chopped up, salt, and pepper. Fry it over a quick fire until it is half

done. Add mushrooms and truffles after they have been dressed and cut up. Make a sauce à l'Italienne (see sauce Italienne) separately, and mix it with the oil and other ingredients cooked with the rabbit. Pour it into a dish, and arrange the rabbit on it.

RABBIT.—LAPEREAU EN PAPILOTES—ENTRÉE.

Cut a rabbit into pieces and soak it in oil, with chopped mushrooms, parsley, green onions, and a little garlic, with salt and pepper. Wrap each piece in a bit of paper which has been well buttered inside, putting into it some of the mushrooms, onions, etc. A slice of bacon ought also to be placed on each side of it. Thus prepared, the cases are placed on a gridiron, and fried over a gentle fire. The rabbit is served in the papers.

RABBIT.—LAPEREAU A LA POULETTE.—ENTRÉE.

Cut up a rabbit. Fry it in a small quantity of butter or lard. Flour it, and stew it in a mixture of equal quantities of wine and stock. Add mushrooms, parsley, green onions, pepper, and salt. When these are cooked thicken with yolks of eggs.

RABBIT.—LAPEREAU A LA SAINT LAMBERT.—
ENTRÉE.

Cut a rabbit into pieces and dress it in stock, with carrots, onions, turnips, celery, a bunch of herbs, salt, and spices. When it is done take it off the fire, and make a pulp of the vegetables dressed with it, mixing them with part of the gravy. Dish the rabbit, and pour the vegetable pulp over it.

RABBIT.—LAPEREAU À LA TARTARE.—ENTRÉE.

Take the bones out of a rabbit. Soak it in oil, with salt, pepper, chopped shallots, green onions, and parsley. Put it into bread crumbs in which there is a little fine salt. Broil it and serve it with sauce Tartare. See sauces.

RABBIT.—LAPEREAU A LA CRAPAUDINE.—ENTRÉE.

Cut the young rabbit down the back and beat it flat. Soak it in oil, with chopped parsley and green onions, salt, and pepper. Put it into bread crumbs mixed with salt and pepper. Dress it on the gridiron, and serve it with sauce piquante or sauce à la Tartare.

RABBIT AND PEAS.—LAPEREAU AUX PETITS POIS.

Put the rabbit into a pan and turn it frequently until it is done. Fry lean bacon cut into small pieces, and pour in water or broth. Put green peas into this, with some scalded onion, the heart of a lettuce, and a bunch of herbs. When this is done take off the fat. Dish this, and place the rabbit in the middle.

Rabbits may be cooked like veal en blanquette (see p. 87), or en fricandeau. See p. 99.

PHEASANTS.

PHEASANT.—TO ROAST A PHEASANT.

A cock pheasant may be larded with fine bacon in small pieces; for a hen pheasant more bacon may be used.

PHEASANT STUFFED WITH TRUFFLES, OR FAISAN
AUX TRUFFES.

Fry the truffles in a little butter, with chopped bacon, thyme, a bay leaf, salt, and spices. They should remain on the fire for half an hour. When cold stuff the pheasant with it, let it remain for two days, and roast it.

PHEASANT.—FAISAN À LA BRAISÉ.—ENTRÉE.

A pheasant may be dressed à la braisé. See braising.

PHEASANT.—FAISAN EN DAUBE.—ENTRÉE.

Lard the pheasant with fine bacon, and after having properly prepared it, put it into a pan with slices of bacon at the bottom. Add half a calf's foot, some carrots, onions, and a bunch of herbs. Pour in a mixture made of two-thirds stock and one-third white wine. Cover the pan down close and paste the edges together, and cook it over a good even fire, but not of too ardent heat. When it is done take the pheasant out. Take the fat off the gravy, and pour some of the gravy, after it has been reduced, over the pheasant.

PHEASANT.—FAISAN EN SALMIS.—ENTRÉE.

Mix a bit of butter with a third of its weight of flour. Put it into a pan over the fire. When the butter is quite melted, and before it begins to get yellow, pour in equal quantities of red wine and stock. Add to this a bouquet of herbs (see bouquet) and some uncut shallots. Boil this for a quarter of an hour. Take it off the fire, remove the shallots and bunch of herbs, and put the

heasant, cut into pieces, into it. Keep the stewpan on the edge of the stove for a few seconds, so that its contents may be hot without boiling, and add the juice of a lemon to it.

The remains of any birds roasted for the previous day may be cooked by this receipt.

PARTRIDGES.

PARTRIDGES.—TO POAST PARTRIDGES.

Having plucked, cleaned, and singed the partridges, put slices of bacon over the breast, or lard them with very small pieces of fine bacon. They should be taken off the spit as soon as they begin to yield their gravy.

PARTRIDGES.—PERDREAUX À LA CRAPAUDINE.— ENTRÉE.

Follow the receipt given for rabbits à la crapaudine.

PARTRIDGES.—PERDREAUX À LA CHIPOLATA.— ENTREE.

Cut the partridges into pieces, and fry them in butter with very small pieces of bacon. Take the bacon and partridges out of the pan and put a little flour into it to make a thickening. Pour in equal parts of white wine and stock. Put the partridges into this with the bacon. Add small onions, small sausages, some mushrooms, a bouquet of herbs. Take off the fat, and when done arrange this ragout with bread round the dish.

L

PARTRIDGES.—PERDREAUX DE CHARTREUSE.—
ENTREE.

Having singed and trussed the partridges, fry them to a nice brown. Stew them in equal parts of white wine and gravy, with onions, carrots, turnips, and lettuces bound up, a bouquet of herbs, pepper, and salt. Dress green peas and French beans separately. When the vegetables are done the turnips and carrots are cut into small strips and rounds of sufficient thickness to preserve their form. These are mixed with the peas and French beans, and have a thickening of white cullis (see p. 3) added to them.

The partridges are cut in two and put into a small pan or a mould, which has been buttered both at the bottom and at the sides. The rounds of carrots and turnips are arranged at the bottom. The halves of the partridges are put round the sides, and between each a lettuce and some rounds of carrot and turnip are placed. The sides of the mould being thus filled up, the vegetables which have been thickened with cullis are put into the middle. It is then placed on a stove, and after a few seconds the contents may be turned out on a dish. This should be done with care—the mould being very cautiously removed.

PARTRIDGES.—PERDREAUX AUX CHOUX.

Pluck, clean, and singe the partridges. Line the inside of a stewpan with bacon, small sausages, some good curled cabbage which has been previously scalded in boiling water and rinsed in cold, carrots, onions, a bouquet of herbs, salt, and spice. Lay the partridges on this and cover them with slices of bacon. Stew them in good stock for two hours. Arrange the cabbages in the

dish, and the partridges on them. Place the carrots and sausages round them. Reduce the gravy in which they were dressed. Strain it through a sieve, and pour it over the partridges.

PARTRIDGES.—PERDREAUX AUX CHOUX—SECOND
RECIPT.

The partridges having been singed, cleansed, and trussed, a stewpan is prepared with slices of bacon which have been soaked in water, and sausages.* On these the partridges are placed. Some onions, a carrot, a bunch of herbs, and two cloves are then put in. Scald a cabbage and put it into a little pan, with three-quarters of a pound of salt pork and two spoonfuls of fat. When it is half done, drain it and put it on the partridge. Cover all with slices of bacon and a round of buttered paper. Moisten with two ladles of stock, and dress it over a slow fire for two hours. When it is to be served press the liquor from the cabbage, drain the partridges, remove the string from them, and arrange them on a dish. Put the cabbage round them, with the bacon, salt pork, and sausages. Make a sauce by mixing a little stock with the gravy, and adding a thickening of melted butter and flour to it.

PARTRIDGES.—PERDREAUX À L'ESTOUFADE.—
ENTRÉE.

Lard the partridges with small pieces of fine bacon and braise them (see braising). Dish them with the gravy, after it has been freed from fat and reduced by boiling.

* Cervelas may be used for this. See Cervelas, p. 133.

PARTRIDGES.—GALATINE DE PERDREAUX.

Remove the bones of the partridge without injuring the skin. Cut the flesh into slices and prepare similar slices of ham. Make a sufficient quantity of godiveau (see godiveau). Spread out the skin of the bird, and sprinkle a little salt and pepper over it, and spread a layer of godiveau on it. Upon this make a layer of the slices of partridge and ham, arranging them alternately. A few pieces of truffles, having been washed and peeled, may be scattered among the meat. When the godiveau and meat are used, roll the skin up like a sausage, and bind it firmly. It is then braised. Half a calf's foot may be added to the braise. When done it is taken out, drained, and left to get cold.

Remove the fat and strain the gravy from the braise. Add whites of eggs beaten up in a glass of water. Put it over the fire, whipping it gently until it boils. Reduce it and strain it through a cloth, and leave it to congeal. The galatine and gravy are served cold.

PARTRIDGES.—MAYONAISE DE PERDREAUX.—
ENTRÉE.

Cut up cold roast partridge. Put it into a deep dish. Arrange the hearts of lettuces among the meat, with hard eggs cut in slices, strips of anchovy, gherkins, and fine herbs. Pour a sauce mayonnaise over. See sauce mayonnaise.

PARTRIDGES.—PERDREAUX EN PAPILOTES.—
ENTRÉE.

Cut the partridges in two lengths. Fry them in butter until they are three-parts done, and remove them

from the pan. Put into the butter in which they have been cooked chopped shallots, parsley, and mushrooms, and fry them. Flour this, and pour in some white wine. Add salt and pepper, and reduce over the fire. Put this preparation to each half of the partridges, adding to it very thin slices of bacon. Wrap each in buttered paper, and broil over a gentle fire.

PARTRIDGES.—PERDREAUX À LA PURÉE.—ENTRÉE.

Braise the partridges (see braising), and dress them on a pulp of peas or beans. See vegetable pulps.

PARTRIDGE.—PARTRIDGE SALAD, OR SALADE DE PERDREAUX.

Cut up cold roast partridge and mix it with salad. The ingredients mentioned in the receipt for mayonnaise may be used. Mayonnaise sauce is omitted.

PARTRIDGES.—PERDREAUX EN SALMIS.

Follow the receipt for pheasants en salmis (p. 144), or cook as follows.

PARTRIDGES.—SALMIS DE PERDREAUX—SECOND RECEIPT.

Melt a bit of butter mixed with flour over the fire, but do not let it become brown. Put two shallots, a bouquet of herbs, pepper, and salt into it. Pour in equal parts of white wine and stock. The cold roast partridge having been cut up is put into this, and heated without being boiled. It is taken off the fire and put on toasted slices of bread. The shallots and bunch of herbs are removed from the sauce, which is poured over the partridges.

Any game may be dressed by this receipt.

PARTRIDGES STUFFED AND ROASTED, OR
PERDRIX FARCIES ET RÔTIES.

Make stuffing of their livers, mixing them with grated ham, chopped parsley, and green onions. Put this stuffing into the body and sew it up. Truss them nicely, and bind them with strong thread. They should be roasted with slices of bacon over them, and in buttered paper.

SNIPES.

TO ROAST SNIPES.

Snipes are trussed by running the bill through the thighs. Bind thin slices of bacon over the breast, and run a wooden skewer through them to fasten them to the spit. A piece of bread is cut to each snipe. It should be thin. It is placed under the birds to absorb the gravy which falls from them. When the toast is impregnated with this the snipes are taken off the spit and served immediately.

SNIFE STUFFED, OR BECASSES FARCIES.

Draw the snipes, and put the contents of the body, with the exception of the gizzard, into a mortar, with hard yolks of eggs, some bacon, pepper, parsley, and green onions. Pound these until they form a well-mingled stuffing. Fill the body of each snipe with it. Truss them by running the bill through the thighs. Line a stewpan with slices of bacon, and put it over the fire. When it begins to get hot, so that the fat melts,

pour in equal parts of stock and white wine. Cover down the pan, and keep it over a moderate fire. As soon as the snipes are done take them out of the stewpan. Remove the fat from the gravy in it. Strain it through a sieve and reduce it by boiling, so that it may become thicker. Add a little lemon juice, and pour it into the dish. Arrange the snipes on this. Glaze them with good meat. Glaze lightly, and serve immediately.

SNIPES.—BECASSES EN SALMIS.

Follow the directions given in the receipt for pheasants or partridges en salmis. See p. 144.

QUAILS.

TO ROAST QUAILS.

Pluck, cleanse, and singe the quails. Cover the breasts with vine leaves and a very thin slice of bacon. Put them on a spit to roast. Serve them on slices of toast.

QUAILS BROILED, OR CAILLES GRILLEES.—ENTREE.

Having singed and prepared the quails, cut them down the back without separating them into two parts. Put them into a stewpan flat, so that the inside of the quail may touch the bottom of the pan. Pour in oil, add salt, pepper, thyme, and a bay leaf. Cover them with slices of bacon, and dress them over a gentle fire. When three parts dressed remove them from the pan. Cover them with bread crumbs, and broil them. While

they are on the gridiron add a little stock to the oil in the stewpan, and boil it. Take the fat from it. Strain it through a sieve. Pour it into a dish, and arrange the quails on it.

QUAILS.—CAILLES EN SALMIS.

See partridges en salmis, pp. 144. 149.

QUAILS.—CAILLES EN ÉTUVÉE.

Pluck, prepare, and singe the quails. Fry them in butter. When they begin to become brown take them off. Put flour into the butter and make a thickening. Pour in equal parts of white wine and stock. Add small onions, pepper and salt, a bouquet of herbs, some cocks' combs and kidneys, bottoms of artichokes, and some mushrooms half cooked. When the quails are done dish them with this. Pieces of bread fried in butter, neatly cut, should be put round the dish; or, as bread is now not often used, truffles cut in slices and dressed in wine may be advantageously substituted.

QUAILS.—CAILLES À LA BRAISE.

Dress them in a braise made of slices of veal, a bouquet of herbs, slices of bacon, a little good butter, a glass of white wine, and a little stock. They should be cooked by a gentle fire. When done take them out of the pan. Put a little meat juice or cullis into the gravy. Take the fat off. Strain through a sieve, and serve this sauce over the quails.

They may be accompanied with prawns, or sweet-breads dressed with the quails.

LARKS.

LARKS.—MAUVIETTES EN SALMIS.

See pheasants or partridges en salmis. Larks en salmis are dressed in the same manner, pp. 144. 149.

LARK À LA MINUTE, OR MAUVIETTES À LA MINUTE.

The larks having been plucked, cleansed, and trussed, and fried brown in a little butter and some salt, are floured and moistened with equal parts of stock and white wine. Pepper is added, with chopped mushrooms and parsley. When done they are put on the dish, and a sauce is poured over them.

Larks may also be fried with herbs, or dressed en matelote. See p. 49.

LARKS.—ÉTUVÉE DE MAUVIETTES.

Mix flour and butter and put it into a stewpan. When this is melted put in the larks, with small onions and mushrooms. Stew in equal parts of wine and stock. Add a bunch of herbs, green onions, a bay leaf, and cloves. When the birds are done take them off the fire, and dish them on bread fried in butter. If there should be more sauce than is requisite, strain it and reduce it by boiling. Pour it over the larks.

THRUSH.

The gizzard only is taken out. They may be braised (see braising) and served on a sauce made from the

gravy reduced, and glazed with meat glaze (see glaze). If required roasted they should be cooked as snipes are. See snipes.

DUCKS.

TO ROAST DUCKS.

Pluck, cleanse, and singe the duck. Put it on the spit and baste it with butter. If over-roasted it will lose its flavour. After it is dished garnish it with slices of lemon.

Before the duck is put on the spit it may be stuffed with chopped meat well seasoned, or with chestnuts or mushrooms. The ingredients of which the stuffing is composed should be previously cooked, for as the duck ought not to remain before the fire more than fifty minutes at the most, it cannot be done after it is put into the body.

DUCK ROASTED—SECOND RECEIPT.

It may be served with lemon, or with sauce piquante.

DUCKS.—CANARD EN DAUBE

Lard the duck with strips of bacon of moderate size, and cook it in a good braise (see braising), adding to the braise a bit of knuckle of veal. If the duck is to be served hot, take the fat off the gravy of the braise, reduce it by boiling, and serve it with the duck. If the duck is required cold, the gravy is clarified with the white of an egg beaten up. It is filtered, and left to form into a jelly. The duck is served with this jelly round it.

DUCK AND TURNIPS, OR CANARDS AUX NAVETS.

Fry the duck and some turnips cut into neat forms separately in butter. When they are done to a light brown remove them from the pan. Put a little flour into it, so as to make a thickening. Put the duck and the turnips into it, with salt, pepper, and a bunch of herbs. Stew it in stock. Take the grease carefully off the gravy before it is served.

DUCK AND TURNIPS.—CANARD AUX NAVETS—

SECOND RECEIPT.

When you have prepared, singed, and trussed the duck, and bound it up, turning the wings in, prepare a thickening of butter and flour, and fry it. Add to it two ladles of gravy or water. If the latter is used add salt, pepper, and a bay leaf. Turn the duck in this, and when it boils put in a bunch of parsley and some green onions. Fry turnips until they are white. Drain them, and put them with the duck when they are three-parts done. Leave it over a gentle fire. Remove the fat from the sauce, and serve.

DUCK AND OLIVES, OR CANARD AUX OLIVES.

Fry a duck in butter. When it is done brown flour it. Toss it up once, and put in some gravy. Remove the kernels from some olives. Put the olives into the stewpan with the duck for a few minutes before it is done. Serve as in the preceding receipt.

DUCK AND OLIVES, OR CANARD AUX OLIVES—

SECOND RECEIPT.—ENTRÉE.

Prepare the duck, trussing it into a round short form. Rub the breast with lemon juice. Fry it in butter.

When it is of a good colour pour in a spoonful of broth. When it is nearly done scald some olives and take out the kernels, leaving the olives entire. Put them into the sauce in which the duck was cooked. Put the duck on a dish with the olives round it.

DUCK.—CANARD À LA PUREE.—ENTREE.

Dress the duck by the receipt for canard en daube, and serve it with any sort of vegetable made into a pulp.

DUCK AND PEAS, OR CANARD AUX POIS.—ENTRÉE.

Fry the duck with lean bacon. Take both out of the pan. Put into it some flour to make a thickening, and add stock. Put the duck and the bacon back into the pan. Add peas, a bouquet of herbs, salt, and pepper. Let it stew over a gentle fire. Turn the peas into a dish. Glaze the duck with meat glaze,* and place it on the peas.

DUCK.—CANARD EN SALMIS.

See pheasants and partridges en salmis, pp. 144. 149.

DUCKLINGS.

These may be dressed by the receipts for ducks.

DUCK.—WILD DUCKS.

Wild ducks may be dressed by the receipts for ducks.

* See Glaze, p. 9.

GOOSE.

TO ROAST A GOOSE.—OIE RÔTIE.

Stuff the goose in the following way. Take a hundred chestnuts. Put them over the fire in a pan with holes pierced in it. Move them about, and take them off when the inner skin may be removed, or they may be put into boiling water for that purpose. Chop up half the chestnuts, and put them into a stewpan with half a pound of sausage meat, the liver of the goose chopped up, a bit of butter, chopped parsley, green onions, shallots, and a clove of garlic. Fry these together for a quarter of an hour. Put the stuffing into the body of the goose after it has been prepared and singed, and sew it up so that nothing may escape.

Prepare the remainder of the chestnuts in the following manner, as an accompaniment to the goose. Put them into a saucepan with half a glass of white wine, two spoonfuls of cullis (see cullis), a little stock, and some salt. Reduce it by boiling to a good rich sauce.

GOOSE, OR OIE EN DAUBE.

A goose which is not young enough for roasting may be dressed "en daube." Prepare and truss it. Lard it with bacon covered with chopped parsley, green onions, two shallots, half a clove of garlic, thyme, a bay leaf, and basil, with salt, pepper, and grated nutmeg. Bind the goose up. Put it into a pan which will just hold it. Pour in two glasses of water, the same quantity of wine, and half a glass of brandy. Add salt and peppercorns. Cover it down close, and dress it over a slow fire during four hours. When it is done, and the sauce

is reduced so as to be strong enough to form a jelly, take off the fat and pour it over the goose, which may be served cold.

GOOSE.—OIE EN DAUBE—SECOND RECEIPT.

Lard the goose with pieces of bacon of moderate size. Truss and bind it, and put it into a pan lined with slices of bacon. Add half a calf's foot, some carrots, onions, a bouquet of herbs (see bouquet), and pepper. Pour in a mixture of two-thirds stock and one-third white wine. Cover it close down and secure the cover with paste. Let it remain over a well-sustained but not too ardent fire for six hours. Take it out of the pan. Remove the fat, reduce the gravy in which it was cooked, and pour it over the goose. It is generally eaten cold. The gravy is clarified with the white of an egg beaten up, and left to become a jelly. The goose is dished with this jelly round it.

The legs of a cold roast goose may be covered with bread crumbs broiled, and served with a sauce Tartare or a sauce à la rémolade. See sauces.

PIGEONS.

TO ROAST PIGEONS.

Singe and truss the pigeons. Bind a slice of very thin bacon over the breast. Cover it with a vine leaf. Put them on a spit and baste them with a little butter. The time they will require depends on their size; it will vary from twenty minutes to three-quarters of an hour.

PIGEONS.—PIGEONS DE CHARTREUSE.—ENTRÉE.

The pigeons having been singed and trussed should be fried a nice colour. They are then stewed in equal parts of white wine and stock, with onions, carrots, turnips, lettuces bound up, a bunch of herbs, salt, and pepper. Green peas and French beans are dressed separately. The turnips and carrots being done, part of them are cut into little strips, and others into rounds of sufficient thickness to preserve their form. The carrots and turnips, cut in strips, are mixed with the peas and French beans, and a thickening of white cullis (see cullis) is added. The bottom and sides of a small pan or mould are buttered. The rounds of carrots and turnips must be placed at the bottom of it. The pigeons are cut in two and arranged round the sides, half a lettuce and some of the rounds of carrot and turnip being put between them. The outside being thus arranged all round, the vegetables which have been thickened with cullis are put into the middle; the mould is put over a stove for a few seconds, and is then turned on a dish and removed carefully.

PIGEONS.—COMPOTE DE PIGEONS.—ENTRÉE.

Fry some pigeons with lean bacon cut into pieces. Remove them from the pan when they begin to become brown. Mingle melted butter and flour and mix it with gravy stock. Put the pigeons and the bacon back into the pan, with some mushrooms, small onions, a bouquet of herbs, salt, and pepper. Leave them over a gentle fire for an hour and a half. Remove the fat, and serve.

PIGEONS.—COMPOTE DE PIGEONS—SECOND RECEIPT.—
ENTREE.

Prepare the pigeons. Put the liver into the body and truss them, turning the wings in. Fry them in butter, and take them out of the pan. Soak bacon in water, cut it in dice, and fry it in the butter until it is of a nice colour. Mix flour with the butter, and stew the pigeons and the bacon in it in a mixture of equal parts of stock and wine. Water may be used instead of gravy. Add a bunch of herbs, garlic, salt, pepper, spices, and small onions after they have been fried. Dress it by a slow fire, and serve.

PIGEONS.—PIGEONS À LA CRAPAUDINE.—ENTRÉE.

Cut the pigeons down the back and beat them flat. Soak them in oil, with chopped parsley, green onions, salt, and pepper. Put bread crumbs over them mixed with salt and pepper. Dress them on a gridiron. Serve them with sauce piquante or a sauce à la Tartare.

PIGEONS.—PIGEONS EN MARINADE.

Having prepared the pigeons, cut them down the back. Flatten the body without breaking the bones too much. Soak them in oil, with peppercorns, chopped mushrooms, parsley, and green onions. Cover them well with this seasoning. Sprinkle them with bread crumbs. Broil them on the gridiron, basting them with the remains of the oil, etc. Broil them to a nice light brown. Serve them with sauce piquante or poivrade.

PIGEONS.—PIGEONS À L'ÉTUVÉE.—ENTREE.

Prepare the pigeons as in the receipt for pigeons en compote, and use neither bacon, mushrooms, nor onions.

PIGEONS STUFFED.—PIGEONS FARCIS.—ENTRÉE.

Cut the pigeons down the back. Put forcemeat made of poultry (see p. 29) over the inside, adding to the stuffing the livers of the pigeons cut up. Butter a pie-dish. Put the pigeons into it, with the backs uppermost. Wash the stuffing over with white of egg beaten up. Dress the pigeons by a gentle fire :* they may be baked in an oven. This dish will require an hour, and when done a little lemon juice should be added just before it is served.

PIGEONS FRIED.—PIGEONS FRITS.—ENTREE.

Braise the pigeons (see braising, p. 1); cut them in quarters; soak them in batter (see batter, p. 9). The fat in which they are to be fried should be very hot when they are put into it. Serve them with parsley round them.

PIGEONS.—PIGEONS EN PAPILLOTES.—ENTRÉE.

Dress the pigeons with butter, salt, pepper, bacon cut up into pieces, chopped shallots, herbs, and mushrooms. The pigeons being cooked, cut them in two and let them get cold in this seasoning. Wrap each piece with its seasoning in a sheet of buttered paper. Broil it over a gentle fire.

* A four de campagne should be used if convenient.

PIGEONS AND PEAS.—PIGEONS AUX PETITS POIS.—
ENTRÉE.

Put the pigeons into a saucepan with some butter. Turn them frequently until they are done. Prepare peas by stewing them with bacon cut in pieces and broth. Add to them some white onions, the heart of a lettuce and a bunch of herbs. Take off the fat. Put the peas into a dish, and serve the pigeons on them.

The pigeons may be fried with bacon and cut into pieces. They are floured over and stewed in stock. Green peas, salt, pepper, and a bunch of herbs are added, and they are stewed together.

PIGEONS.—PIGEONS À LA SAINT LAMBERT.—
ENTRÉE.

Stew the pigeons in broth or good stock, with turnips, carrots, onions, celery, and a bunch of herbs. When all are done, mash the vegetables and make a pulp of them, moistening them with the gravy in which they have been cooked. Serve the pigeons on it.

PIGEONS.—PIGEONS À LA CASSEROLE.

Cut the pigeons down the back and flatten them. Put them into a stewpan over a quick fire, with some butter, salt, pepper, and spices. Turn them now and then. When they are done, which will be in about three quarters of an hour, take them out of the stewpan and put a little flour into the butter in which they were cooked, with half a glass of stock and the juice of a lemon. Boil the sauce up once, and pour it over the pigeons.

F O W L.**TO ROAST CHICKEN.**

Prepare, singe, and truss the chicken or fowl. Bind a thin slice of bacon over the breast. Fasten it well on the spit. Baste it with butter. Take it off when done, and serve it with cress, with a little vinegar over it.

FOWL—TO ROAST.

Prepare it; bind slices of bacon on it, and if it is lean, lard it. Roast it with a buttered paper over it. Take off the paper when it is three parts done, so that it may become brown. Dish it with water-cresses, with a little fine salt and vinegar.

FOWL.—POULE EN DAUBE.—ENTREE.

Lard the fowl, truss it, bind it up, and put it into a pan. Add half a calf's foot, some carrots, onions, and a bouquet of herbs,* and some pepper. Pour in two-thirds stock and one-third white wine. Cover down the pan. Fasten the cover down with paste, and dress it over a moderate steadily kept up fire. Remove the fowl, take off the fat. Strain the gravy in which it has been dressed, and pour it over the fowl. If it is required cold, which is the usual way of serving it, clarify the gravy with whites of eggs beaten up in half a glass of water, and leave it to form a jelly. Serve the fowl with the jelly.

FOWL FRIED.—POULE FRITE.

Cut up a boiled chicken or fowl. Soak the pieces in batter, and put them into frying fat when it is very hot.

* See Bouquet of Herbs, p. 7.

FOWL AND ONIONS.—POULE AUX OIGNONS.

Braise a fowl (see braising, p. 1), or boil it in broth. Fry some small onions to a good yellow. Stew them in the broth the fowl was boiled in, and reduce a little of it by boiling. Dish the fowl; serve the onions round it, and pour the gravy, which has been reduced, over it.

FOWL AND RICE.—POULE AU RIZ.

Boil the fowl in stock, and dish it on rice also boiled in stock, with a little of the gravy reduced put over it.

FOWL AND RICE.—POULE AU RIZ—SECOND RECEIPT.

The following is the best mode of dressing a fowl which is not tender. Truss the fowl and put it in water, with which it should be completely covered. Put some salt, a little thyme, a bay leaf, cloves, three onions, a carrot, and some fat bacon cut into pieces into the water. Boil it for three quarters of an hour, and then put in a pound of well washed rice. When the rice is done, and has absorbed the broth, the fowl is taken out and served on the rice.

Fowls that are not tender and fit to dress in other ways make excellent broth for invalids, and strong stock to add to sauces to give them substance, and to use for made dishes.

CHICKEN AND PRAWNS.—POULET AU BEURRE
D'ÉCREVISSES.—ENTREE.

Braise a chicken (see braising, p. 1). Put it into a pan with butter of prawns (see p. 29). Melt the butter; mix a little flour with it; pour in the gravy from the braise, and serve the fowl on the sauce.

CHICKEN DEVILLED.—POULET À LA DIABLE.—
ENTREE.

Cut the chicken down the back. Broil it, and serve it with sauce piquante or a sauce Tartare.

CHICKEN AND TARRAGON.—POULET À
L'ESTRAGON.—ENTRÉE.

Mingle butter and chopped tarragon, and fill the body of the chicken with it. Stew a chicken with carrots, onions, a bunch of herbs, salt and pepper, some slices of bacon, and some sprigs of tarragon. The water should not quite cover the chicken. When dressed take it out. Pass the liquor through a sieve; reduce part of it by boiling until it becomes a glaze.* Put the remains of the gravy, by a little at a time, into this. Add a little flour and some leaves of tarragon. Pour this sauce, when it is sufficiently brown and thick, into a dish, and serve the chicken on it.

CHICKEN STUFFED.—POULET FARCI.

Stuff a chicken with forcemeat of fish,† adding to it truffles which have been cooked in wine and are cut in slices. The chicken thus prepared may be roasted or braised. It is served in its own gravy, after it has been reduced by boiling and freed from grease.

CHICKEN.—FRICASSÉE DE POULET.—ENTREE.

Cut up a chicken. Put it into a pan in which butter is melted; pour in a little water immediately after; add salt, pepper, a bouquet of herbs, some mushrooms and

* See Glaze, p. 9.

† See Forcemeat, p. 30.

prawns. When it is dressed, thicken the sauce with yolks of eggs mixed with a little essence of fowl (see essence, p. 27), and serve.

CHICKEN.—FRICASSÉE DE POULET—SECOND RECEIPT.—
ENTRÉE.

Take two good fowls. After they are dressed, singed, and prepared, cut them up. Put the pieces to soak in cold water, to render the flesh clean and white. Take the gall out of the liver, and clean the gizzard. Drain the chicken and put them into a pan with a bit of butter. Fry the pieces over a good fire. Mix in a spoonful of flour, and moisten with hot water or broth. Add a bunch of parsley, green onion, and a bay leaf, a little thyme, basil, two cloves, some mushrooms, and some small white onions. Leave it over a gentle fire until it is done. The liquor should be sufficient to cover the chicken. When it is nearly done, if there should be too much liquor, the fire should be increased to reduce it; if it should not be enough, broth may be added. Just before serving it a thickening of three yolks of eggs is put into it with lemon juice.

CHICKEN FRIED.—POULET FRIT.

Follow the directions given for fried fowl.

CHICKEN BROILED.—POULET GRILLÉ.—ENTRÉE.

Soak a young chicken for two or three hours in oil, with salt, pepper, onions cut in slices, parsley, and green onions. Spread this mixture on a sheet of buttered paper. Put the chicken into it. Add slices of bacon cut very thin. Wrap the chicken in the paper so that the

seasoning may cover the whole of it. Broil it on a grid-iron over a slow fire in the paper. When it is done remove the paper and slices of bacon, and serve it with a sauce Robert or a sauce verte.

CHICKEN.—POULET À LA MARENGO.—ENTRÉE.

After having cut a chicken in pieces, put it into a stewpan, with a little oil, a clove of garlic chopped up, salt and pepper. Fry it over a quick fire until it is half done. Add mushrooms and truffles which have been cooked and cut in slices. Prepare separately a sauce Italienne (see sauces, p. 24); mix this with the oil and other ingredients in which the chicken has been cooked. Pour the sauce into the dish and serve the chicken on it.

CHICKEN.—POULET À LA MARENGO—SECOND

RECEIPT.—ENTRÉE.

Cut up the chicken as for a fricassée. Put it into a pan with about four ounces of oil and some fine salt. The legs should be put in first, and the other parts after them in about five minutes time. The chicken should be dressed until it is done in this. A little before that is the case a bunch of herbs is put in; mushrooms may be added, or truffles cut in slips. Directly it is done the chicken is dished and served with an Italian sauce prepared for that purpose, composed of chopped parsley, shallots, and mushrooms, a bit of butter about the size of a nut, half a glass of white wine, and two spoonfuls of the oil in which the chicken has been dressed. The sauce is heated, and in adding the oil care must be taken to keep it constantly stirred, or the sauce will turn.

CHICKEN.—MATELOTE DE POULET.

See rabbit, and follow the directions for *matelote de lapin*. See p. 140.

CHICKEN.—POULET À LA PAROLE.—ENTRÉE.

Follow the directions for fowl *en daube*, and add a little chopped parsley. See p. 163.

CHICKEN.—POULET À LA PAYSANNE.—ENTRÉE.

Put a chicken cut up into a stewpan, with a little butter and a little oil. Put the pan on the fire. Fry the chicken to a nice colour. Add onions and carrots cut in slices, and some parsley, with a little pepper. Stew in stock for an hour. Dish the chicken and pour the sauce over it.

CHICKEN.—POULET SAUTÉ.—ENTRÉE.

Follow the directions for *leveret sauté*. See p. 139.

CHICKEN.—POULET SAUTÉ.—ENTRÉE.

Cut up a chicken. Put it into a pan over a good fire, with a bit of butter, mushrooms, salt, pepper, and a bunch of herbs. Fry the chicken for ten minutes with care. Mix flour with the butter. Pour in a glass of broth, and stir until it boils. Remove it from the fire, and serve with a thickening of yolks of eggs and some lemon juice.

CHICKEN.—POULET À LA TARTARE.

Cut a chicken down the breast. Flatten out the body. Fry it with butter, salt, pepper, chopped parsley, and green onions. A quarter of an hour before serving it

put in bread crumbs and salt and pepper. Broil it on a gridiron over a slow fire, and serve it on a sauce à la Tartar. See.

CHICKEN AND TRUFFLES.—POULET AUX TRUFFES.

Follow the directions for turkey with truffles. See p. 171.

CAPON.

TO ROAST A CAPON.

Truss and bind up a capon so that the thighs and wings should be securely pressed in and the end of the wing turned outside. Thin slices of bacon should be bound over it before it is put on the spit. It is served with cress sprinkled with vinegar.

CAPON—SECOND RECEIPT.

It may be roasted by the receipt for roasting chicken. See p. 163.

CAPON.—CHAPON AU GROS SEL.

Having singed the capon, bind it up with a needle and strong thread, so as to bring the thighs and wings into a position to give the body a plump appearance. Cook it in stock; reduce this by boiling, and serve it as sauce poured over the bird.

CAPON.—CHAPON AU GROS SEL—SECOND RECEIPT.

Having prepared the capon, singe and truss it; dress it by the receipt for fowl and rice. The juice of a lemon

rubbed over it previously will keep it white. Reduce the gravy and thicken it with flour. It is served under the capon.

CAPON AND RICE.—CHAPON AU RIZ.

The capon having been cooked in gravy stock, is served with rice, also boiled in stock. A little of the liquor from it, being reduced by boiling, is poured over it.

PULLET.—POULARDE A LA MONTMORENCY.

After having prepared and singed the pullet, lard it with small pieces of bacon. Fill the body with the livers of fowls cut into dice, lean bacon, and quarters of hard eggs. Sew it up, and cook it by the receipt for fricandeau (see p. 99). It should be glazed in the same manner.

TURKEY.

A turkey may be larded with small pieces of bacon, or have slices of bacon bound on it before it is put on the spit to roast.

It may be stuffed with meat chopped up, and mixed with sausage meat, with chestnuts or mushrooms, liver, chopped parsley, and green onions. For the method of doing this, see goose, p. 157.

TURKEY.—DINDE EN DAUBE.

Lard the turkey with bits of bacon of moderate size. Truss it and bind it up. Put it into a pan lined with slices of bacon. Add half a calf's foot, some carrots, onions, a bunch of herbs, and some pepper. Pour in a

mixture composed of two-thirds stock and one of white wine. Cover it down close and fasten the cover with paste. Cook it for six hours. The fire should be steadily maintained but not too ardent. Remove the turkey from the pan; take off the fat, and pass the gravy in which it was cooked through a sieve, and pour it over the turkey. If it is to be eaten cold, as is generally the case, the gravy is clarified by having the white of an egg beaten up and added to it, and it is left to form a jelly. The turkey is served with this round it.

TURKEY-LEGS.—CUISSÉS DE DINDE EN PAPILOTES.

See receipt for broiled fowl (p. 166).

TURKEY AND TRUFFLES.—DINDE AUX TRUFFES.

Wash and peel four pounds of truffles. Cut up one pound of them, and leave the remainder whole. Put all the truffles into a stewpan, with one pound of bacon cut up, thyme, a bay leaf, and some spices. Fry the truffles for half an hour over a quick fire. Let them get cold, and fill the body of the turkey with them. Truss and bind up the turkey, and leave it for two days. When this time has expired, put it on the spit if it is wanted roasted; it may otherwise be braised (see braising). Just before it is served pour the gravy of the braise over it. The gravy should have been previously freed from fat, passed through a sieve, and reduced.

TURKEY AND TRUFFLES.—DINDE AUX TRUFFES—

SECOND RECEIPT.

Take two pounds of truffles; clean them and take off the skin. Chop it up small. Take any spare fat from

the turkey. Put a bit of butter, the truffles, salt, and spices into a pan, and fry them for about ten minutes. Add the chopped peelings from the truffles and the fat pounded up, having mixed bits of bacon with it. This stuffing is put into the turkey, which must be securely fastened, so that nothing may escape from it.

It is roasted and served with truffle sauce; or it may be stewed; or it may be braised with remains of veal and slices of bacon. It should be cooked by a slow fire, and served with its gravy, with a thickening of butter and flour, having some of the peelings of the truffles in it.

TURKEY'S PINIONS BRAISED.—AILERONS DE
DINDE BRAISÉS.—ENTRÉE.

Put turkeys' pinions into boiling water to remove the down which covers them. Braise them (see braising, p. 1). When they are dished, pour over them a little of the gravy from the braise after it has been strained and reduced by boiling.

TURKEY'S PINIONS FRICASSEED.—AILERONS DE
DINDE EN FRICASSÉE.—ENTRÉE.

Follow the receipt for fricasseed chicken. See p. 165.

TURKEY'S PINIONS BROILED.—AILERONS DE
DINDE GRILLÉS.—ENTRÉE.

Braise the turkey's pinions. Cover them with bread crumbs. They should be first soaked in melted butter, then put in bread crumbs, with a little fine salt in them; after this, washed in yolks of eggs beaten up, and a second time put into bread crumbs. Broil them, and serve them on a sauce maître d'hôtel, a sauce piquante, or a tomato sauce.

TURKEY.—TURKEY POULT.

The turkey poult may be stuffed with truffles and dressed by the same receipt as a full grown turkey. It will require less time to cook it.

TURKEY GIBLETS.—ABATIS DE DINDON.—ENTRÉE.

After having fried the turkey's giblets in butter, flour them. Toss them up over the fire until the flour begins to change colour, and then pour in a little broth. Add turnips after they have been fried separately, some pepper, salt, and a bouquet of herbs.* Stew them over a slow fire for two hours and a half.

TURKEY GIBLETS FRICASSEED.

A turkey's giblets may be cooked by the receipt for fricasseed chicken.

TURKEY GIBLETS.

The giblets comprehend the wings, feet, neck, liver, and gizzard. Scald and prepare them well. Put them into a stewpan, with a bit of butter, a bunch of parsley, green onions, a clove of garlic, two cloves, thyme, a bay leaf, basil, and mushrooms. Fry this, and put a pinch of flour into it. Moisten with water or broth. Season with salt and peppercorns. Reduce this to a thick sauce. When it is ready to be served take out the bunch of herbs and thicken with three yolks of eggs. This should be done without boiling it.

* See Bouquet of Herbs, p. 7.

VARIOUS DISHES MADE OF POULTRY.**POULTRY.—MARINADE DE VOLAILLE.—ENTREE.**

This may be made of any sort of poultry, and of pigeons. The following is a method of preparing marinade of chicken.

Take the skin off the chicken and cut it up; soak it with the giblets in cold water. Make a marinade, or liquor in which it is to be soaked, of equal parts of vinegar and stock. Salt, pepper, green onions, and a bay leaf are put into this. Take the chicken out and drain it and the giblets. Soak it in eggs which have been beaten up. Roll it in flour. Fry, and serve with a garnish of fried parsley.

**POULTRY.—MARINADE DE VOLAILLE—SECOND
RECEIPT.—ENTRÉE.**

Take the skin off a chicken. Cut it up. Stew it until it is half dressed in gravy stock, with pepper and a bouquet of herbs.* Take the chicken out and drain it. Soak it in whites of eggs beaten up. Fry it, and serve with fried parsley.

POULTRY CROQUETTES.—CROQUETTES DE VOLAILLE.

Melt a bit of butter in a stewpan; put into it chopped parsley and mushrooms, two spoonfuls of flour, salt, pepper, and nutmeg. Fry it, and pour in stock and a little cream. This sauce ought to have the consistence of thick milk. Cut up any poultry, which has been cooked the day before, into dice. Put them into the sauce and let it get cold. Form it into balls, and cover

* See Bouquet of Herbs, p. 7.

them with bread crumbs. Wash these in eggs which have been beaten up, and roll them in bread crumbs a second time. Fry them to a good colour, and serve with a garnish of fried parsley.

Croquettes of veal or rabbit may be prepared in the same way.

POULTRY.—BLANQUETTE DE VOLAILLE.—ENTREE.

Cut up cold roast fowl into thin slices, and put them into a white sauce (see sauces, p. 17). Let it simmer for a quarter of an hour, and serve.

POULTRY.—CAPILOTADE DE VOLAILLE.—ENTREE.

This dish is made of the remains of poultry. A little butter is melted and mixed with flour, salt, pepper, herbs, and mushrooms which have been scalded and cut up small. When this begins to turn yellow, a mixture of equal parts of white wine and gravy stock is poured in. After it has boiled for twenty minutes, the pieces of any sort of roast poultry, having been nicely cut, are put into the sauce. It is left over the fire for a quarter of an hour, and served.

POULTRY.—CAPILOTADE DE VOLAILLE—SECOND
RECEIPT.—ENTRÉE.

Take poultry which has been dressed for the day before, and cut it up. Put it into a stewpan with a thickening of butter and flour. Add half a glass of stock. Let it simmer. Before serving put in gherkins cut in slices.

POULTRY.—SALADE DE VOLAILLE.—ENTRÉE.

Take a fowl dressed the day before, either whole or cut. Remove the flesh in nice slices. Arrange them

with taste, with a lettuce cut up. This should be placed at the bottom of a dish or salad bowl. Add other lettuces. Garnish with anchovies cut in slips. Season with the sauce usually made for salads. This dish may be made with game.

POULTRY SALAD.—SALADE DE VOLAILLE.

Take a cold roast fowl and cut it up. Put it into a deep dish or salad bowl. Mingle it with bits of the hearts of lettuce. Add hard eggs, anchovies cut in strips, gherkins, and herbs. Vinegar and other sauce may be added after it comes to table.

POULTRY.—MAYONAISE DE VOLAILLE.

Cut up a cold roast fowl. Arrange the pieces in a deep dish or salad bowl, mingling it with bits of the hearts of lettuce, hard eggs cut in slices, strips of anchovies, gherkins, and herbs. Pour a sauce mayonnaise over this. See sauces, p. 22.

POULTRY.—MAYONAISE DE VOLAILLE—SECOND RECEIPT.

Take pieces of cold roast fowl. Arrange round them hard eggs cut in quarters, strips of anchovy, chopped capers, gherkins, and herbs. Put hearts of lettuces in the middle. These articles should be tastefully arranged.

Put the yolks of two eggs into an earthenware pan, with a little lemon juice, pepper, and salt. Mix well, and add, by a very little at a time, two spoonfuls of oil, stirring while doing so. When the mixture is made,

add a little lemon juice, and pour the sauce over the cold fowl.

This mayonaise may be made in the same manner with different sorts of fish, such as trout, carp, and turbot, or any fresh-water fish.

The sauce may be made with oil, salt, peppercorns, a little vinegar, and be heated over the fire without boiling.

VEGETABLES.

PEAS.—GREEN PEAS.

Put green peas and butter into a stewpan, in the proportion of half a pound of butter to a quart of peas. Add the heart of a common or cos lettuce, some small white onions, a bunch of parsley, and a little salt. Dress this over a gentle fire, and thicken before serving with a little butter mixed with flour. Sugar in powder *may be added* before it is sent to table.

PEAS.—PETIT'S POIS À L'ANGLAIS.

Throw green peas into boiling water, with some salt and a bouquet of herbs, and let them boil. When done, take them out of the water and drain them. Put a bit of butter on them, and serve immediately, before it is melted.

PEAS.—PETIT'S POIS AU LARD.

Fry thin bacon cut in small pieces. Moisten with a little water or stock. Put the peas into this, with some white onions, the heart of a lettuce, and a bouquet of herbs. Leave it to boil. Take off the fat and serve.

N

PEAS.—PETITS POIS AU LARD—SECOND RECEIPT.

Cut thin bacon into dice. Fry it. Wash and drain some green peas. Put them over the fire with some fresh butter. Pour in a little stock, or water may be used if more convenient. Put the bacon into this. Add a bunch of parsley and peppercorns. The heat should be great at first and then lessened, so that the peas may be kept simmering until they are done. Remove the fat and take out the bunch of herbs, and serve.

PEAS.—DRIED PEAS.

Dried peas are usually eaten dressed in a pulp.

BEANS.—HARICOTS À LA MAÎTRE D'HÔTEL.

Take them out of the water; drain them, and fry them with butter, fine herbs, and salt.

BEANS.—HARICOTS AU JUS.

Make a thickening of melted butter and flour. Put the beans into it, and stew them. Salt and pepper are added.

BEANS.—HARICOTS À L'OIGNON.

Fry onions cut in slices in butter until it becomes thick. The beans are put into this, with a little of the water in which they have been cooked, and are once boiled up.

BEANS—FRENCH.—HARICOTS VERTS À LA BOURGEOISE.

Prepare and wash the French beans. Put them into boiling water with salt. When they are done, take

them off and put them into cold water, so as to give them a good green colour. Drain them in a colander. Put a bit of butter into a stewpan and then throw the beans into it. Season them with salt and pepper, and parsley which has been scalded and chopped up. Stir continually until they are done.

BEANS—FRENCH.—HARICOTS VERTS AU GRAS.

Cook them by the preceding receipt. Fry them with parsley, an onion chopped up, and good fat, salt, and pepper. In ten minutes' time pour in stock. Let them simmer for a quarter of an hour, and serve with a rich sauce thickened with yolks of eggs.

BEANS.—HARICOTS EN SALADE.

Drain the beans, and serve with fine herbs round them.

BEANS—FRENCH.—HARICOTS VERTS EN SALADE—
SECOND RECEIPT.

Having dressed the beans according to the receipt for haricots verts à la bourgeoise, drain them and let them get cold. Season them for some hours in pepper, salt, and vinegar. Before serving them, drain off the water, add suitable accompaniments for a salad, and season with oil.

BEANS.—HARICOTS ROUGES.

Dress the beans in equal parts of wine and water, with onions and bacon cut into pieces, a bunch of herbs, salt, and pepper. Before serving, mingle butter and flour with fine herbs. Put this into the beans. Give it one toss up, so that all may be well mixed, and serve immediately.

BEANS.—HARICOTS ROUGES À L'ÉTUVÉE. :

Dress them in boiling water. When done put them into a stewpan, with a bit of butter, a pinch of flour, and some fine herbs. Add bacon and onions. Pour in a quart of red wine. Let it simmer for half an hour and serve.

In order to get rid of the strong taste some sorts of beans have, they may be first boiled in water, which is thrown away, and afterwards cooked.

BEANS.

Put them into boiling water with salt. Boil over a good fire. Take them off when done and drain them.

BEANS.—HARICOTS BLANCS À LA MAÎTRE
D'HÔTEL.

The beans being drained, and still hot, should be put into a stewpan with some fresh butter, mingled with chopped parsley and green onions, salt, pepper, and a little vinegar. Mix these well together and serve.

BEANS.—HARICOTS BLANCS A LA CRÊME.

Throw them into boiling water in which there is a little milk. When they are cooked, drain them. Put them into a stewpan with some cream and a bit of butter, and some salt. Remove them from the stewpan as soon as the butter is melted.

BEANS.—HARICOTS BLANCS AU GRAS.

Brown an onion cut up small in a bit of butter and a pinch of flour. Having dressed beans in water, with

salt, pepper, and chopped parsley, with a little vinegar, fry them in the butter and onion. Pour in a little stock or water. Let it simmer for a quarter of an hour and serve.

BEANS—BROAD.—FÈVES À LA BOURGEOISE.

Half dress the beans in water with some salt in it. Drain them and then fry them, flouring them lightly. Pour in stock, add savory, a bunch of herbs, and some salt. When dressed, add a thickening of yolks of eggs.

CABBAGE.—CHOU A L'ALLEMANDE.

Trim and scald a cabbage. Cut it up. Boil it in stock, with some lean bacon and some sausages. Reduce the gravy and pour it over the cabbage.

CABBAGE.—BRUSSELS SPROUTS.

Boil them in water with some salt. Drain them. Fry them with good fresh butter, some salt, pepper, and the juice of a lemon. Dish them, and pour a sauce blonde over them.

CABBAGE.—BRUSSELS SPROUTS—SECOND RECEIPT.

Throw them into boiling water, and dress them for a quarter of an hour with salt. Let them get cold, drain them, and fry them in butter, with pepper and nutmeg. Moisten with gravy or broth. Care must be taken that they do not boil to a pulp.

CABBAGES.—CHOUX A LA CRÊME.

The cabbages being scalded and cut up in large pieces, are fried and sprinkled lightly with flour and salt. A little cream is poured in, and it is dressed over a gentle fire.

CABBAGE.—CHOU FARCI.

Trim a cabbage, taking off the outer hard leaves. Put it into boiling water. Cut it in quarters without entirely opening it. Fill the interior and the interstices of the leaves with sausage-meat and slices of pork. Put it into a saucepan lined with bacon, sausages, onions, carrots, and a bunch of herbs. Boil it in stock over a fire of moderate heat during four hours. Reduce and take the fat off the liquor in which it has been dressed. Pour this over the cabbage and place the sausages round it.

CABBAGE.—CHOU FARCI—SECOND RECEIPT.

Take a round cabbage; wash it, and boil it in water. Put it into cold water. Drain off the water, and put minced meat and an equal quantity of sausage-meat well seasoned into it. This being done, bind it up with thread and boil it in broth, with salt, pepper, a bunch of parsley, green onions, cloves, a little nutmeg, and carrots and turnips. Reduce this liquor and pour it over the cabbage.

CABBAGE.—CHOU FARCI—THIRD RECEIPT.

The following method is more easy. Take a nice round cabbage. Wash it. Make an opening near the stalk. Introduce about one pound of forcemeat, more or less, according to the size of the cabbage. Bind it up, and season with pepper, thyme, and a bay leaf. Put it into a stewpan, and cover down so as to exclude the air. It should remain over the fire during four or five hours.

CABBAGE—RED.—CHOU ROUGE À LA FLAMANDE.

Scald a red cabbage. Cut it in quarters and let it get cold. Cut it up and put it into a stewpan, with a good bit of butter, a bay leaf, and an onion with two cloves in it, some salt, and some pepper. Stir it well after it is over the fire. Diminish the heat, and let it simmer for three or four hours after the cover is put on. Fire is put on the cover. Stir it now and then. Take out the bay leaf and the onion. Put in a bit of butter and serve.

CABBAGE—RED—LARDED.—CHOU ROUGE PIQUÉ.

Take a hard large red cabbage; scald it. Hollow out the stem. Lard the rest of the cabbage. Enclose it in pig's skin. Put the cabbage into a saucepan with the stem upwards. Fill the hole made in it with sausage meat and butter. Boil it for three hours. Take the fat off the sauce and serve.

CABBAGES—RED—LARDED.—CHOUX ROUGES
PIQUÉS—SECOND RECEIPT.

Scald red cabbages. Lard them with fat bacon and cook them in a saucepan with slices of bacon in it, in the gravy from a braise, or strong stock.

CABBAGES—RED.—CHOUX ROUGES MARINÉS.

Trim the cabbages. Cut them into small strips and scald them in salt water. Drain them and put them into an earthenware pan. Pour equal parts of water and vinegar over them, so that the cabbages may be well soaked in it. After they have remained in it for

two hours, press the cabbage, so as to bring out all the liquor. Fry them in butter or lard, and pour strong stock or juice of meat in, and cook them over a gentle fire.

CABBAGE.—CHOU EN RAGOUT.

Dress the cabbage by the receipt for cabbage à l'allemande, and serve it without either bacon or sausages.

CAULIFLOWERS WITH WHITE SAUCE.—CHOUX-FLEURS A LA SAUCE BLANCHE.

Clean and wash the cauliflowers, and cook them in water with salt in it. Arrange them in a deep dish, so that the flowers may be upmost and the surface even, and pour a white sauce over them. It should be very hot.

CAULIFLOWERS.—CHOUX-FLEURS A LA SAUCE BLONDE.

Follow the directions given in the preceding receipt, using a sauce blonde. See sauces.

CAULIFLOWERS.—CHOUX-FLEURS À LA SAUCE.

Cauliflowers may not have so good an appearance, but they will be more moist and agreeable if they are put into a stewpan in which a sauce has been made, and tossed up in it.

CAULIFLOWERS AND BUTTER.—CHOUX-FLEURS AU BEURRE.

Dress the cauliflowers by the preceding receipts, and fry them in butter with a little salt, pepper, and spices.

CAULIFLOWERS AND CREAM.—CHOUX-FLEURS
À LA CRÈME.

Dress the cauliflowers as in the preceding receipt. Arrange them in a dish. Pour some cream over them. Sprinkle them with bread raspings mixed with a little salt and pepper. Cook them on a stove with a four de campagne, or in an oven, and serve in twenty minutes.

CAULIFLOWERS FRIED.—CHOUX-FLEURS FRITS.

Boil the cauliflowers in salt and water. Toss them up in a little vinegar, with salt and pepper. Soak them in batter. Fry them, and serve them lightly sprinkled with fine salt.

CAULIFLOWERS FRIED.—CHOUX-FLEURS FRITS—
SECOND RECEIPT.

Boil them until they are three parts done; drain them. Soak them in a cold white sauce, and put them into boiling fat to fry.

CAULIFLOWERS AND CHEESE.—CHOUX-FLEURS
AU FROMAGE.

Scrape Gruyère or other cheese. Put some into a white sauce (see sauces, p. 17) and stir it in. Soak cauliflowers which have been boiled in water and salt in this sauce. Arrange them in a dish. Pour the remains of the sauce over them, and sprinkle them with grated cheese. Spread butter cut in thin slices about them. Sprinkle them with bread crumbs. Put the dish on a stove and cover it with a four de campagne, or put it into an oven. It will be ready in twenty minutes.

CAULIFLOWER.—CHOUX-FLEURS AU JUS.

Having cooked the cauliflowers as for cauliflowers and white sauce, fry them in butter. Powder them with flour and pour meat juice over them. Put them in the dish and pour the gravy over them.

CAULIFLOWER SALAD.—CHOUX-FLEURS EN SALADE.

Cook the cauliflowers as for white sauce. Dish them, let them get cold, and serve. They are eaten with salt, pepper, oil, and vinegar, added after they are sent to table.

ARTICHOKES.

Cut off the stems and trim them, removing the under leaves. Cut the tops of those remaining round. Boil them in water, with some salt and a bunch of fine herbs. When they are done, drain them with the crown downwards. Take out the hairy part in the middle,* and serve them with a white sauce or a sauce blonde in a sauce tureen. They may be eaten with oil, salt, pepper, and vinegar, when cold.

ARTICHOKES.—ARTICHAUTS A LA BARIGOULE.

Boil the artichokes in broth until they are sufficiently done to enable you to remove the hairy part, or choke, in the centre. Drain them. Fill the artichokes with a stuffing of mushrooms, parsley, shallots, salt, pepper, butter, and oil, all pounded together. Arrange the artichokes on a buttered dish. Pour in a little broth and white wine, and put the dish on a stove. When they are done, sprinkle them with a sauce made of the same articles as the stuffing. It should be clear.

* This may be done by using the handle of a spoon.

ARTICHOKES.—ARTICHAUTS À LA BARIGOULE—
SECOND RECEIPT.

Take four artichokes. Trim them up. Remove the choke in the centre. Scald them lightly. Take parsley, mushrooms, shallots, chopped up and well seasoned. Fry it so as to remove its strong taste. Mingle it with about half a pound of butter and an equal quantity of scraped bacon. Fill the insides of the artichokes with this mixture. Bind them up and put them into a stewpan with some slices of bacon. Put in three or four spoonfuls of oil, and dress them with a gentle heat. The fire should be over as well as under them. Serve with thickened gravy.

ARTICHOKES STUFFED.—ARTICHAUTS FARCIS.

Follow the directions for artichokes à la bargionle. The stuffing is made of meat, and they are sprinkled with oil and the juice of a lemon.

ARTICHOKES STUFFED.—ARTICHAUTS FARCIS—
SECOND RECEIPT.

After having prepared the artichokes, remove the choke in the centre, and fill it with a forcemeat made of chopped meat, parsley, green onions, and mushrooms. Put them into a stewpan or into a pie-dish. Cook them over a gentle fire. When the leaves are done brown, serve with fine herbs, a little oil, and the juice of a lemon.

ARTICHOKES FRIED.—ARTICHAUTS FRITS.

Cut uncooked artichokes into quarters. Soak them in a light batter. Fry, and serve them when they are of a good colour.

ARTICHOKES FRIED.—ARTICHAUTS FRITS—SECOND
RECEIPT.

Cut three raw artichokes into ten or twelve pieces each. Remove the centre. Shorten the leaves. Scald them in boiling water with salt in it, and drain them. Prepare a batter of two eggs, whites and yolks, a little vinegar, salt and pepper, a little brandy, some flour, and a bit of butter. Soak the artichokes in this, which should be rather a thick paste. Put them in very hot fat to fry. Serve garnished with fried parsley.

POTATOES.—POMMES DE TERRE À L'ALLEMANDE.

Boil potatoes in water with salt in it. Peel them and cut them into slices. Cut slices of bread of equal size. Butter a dish. Arrange the slices of bread and of potato on it, mingling them. Boil potato (or common flour) in milk, with some sugar, and pour this over the potatoes and bread. Sprinkle sugar on it. Put the dish into an oven and serve it when it is brown.

POTATOES.—POMMES DE TERRE À L'ANGLAISE.

Boil the potatoes in water with a little salt. Cut them in slices. Put them into a stewpan, with butter, salt, pepper, and nutmeg. Fry them for a second and serve.

POTATOES.—POMMES DE TERRE À LA BARIGOULE.

Peel some potatoes and boil them in stock. Take them off the fire as soon as they are done. Drain them. Fry them brown in oil over a quick fire. Season the potatoes thus cooked with oil, vinegar, salt, and pepper.

POTATOES.—POMMES DE TERRE SAUTÉES AU
BEURRE.

Peel young or small raw potatoes. Put them into a pan with butter or lard. Fry them to a nice yellow colour. Sprinkle over a little fine salt before serving them.

POTATOES AND WHITE SAUCE.—POMMES DE
TERRE À SAUCE BLANCHE.

Boil the potatoes in water with salt in it. Cut them in slices and pour white sauce over them. See sauces.

POTATOES.—POMMES DE TERRE À SAUCE BLONDE.

Dress them as in the preceding receipt, and pour sauce blonde over them. See sauces.

POTATOES IN BALLS.—POMMES DE TERRE EN
BOULETTES.

Steam some potatoes. Peel them and pound them up. Add eggs, cream, salt, pepper, parsley, green onions, and nutmeg to them. Mix this to a well-mingled paste. Divide into small balls. Fry, and serve when they are of a good colour.

POTATOES.—BOULETTES DE POMMES DE TERRE—
SECOND RECEIPT.

Dress potatoes of a floury sort. Mash them up in a dish with a spoon. Put a bit of butter with them, with pepper, salt, and fine herbs, and parsley chopped very small, and some yolks of eggs. When these are well mixed in a paste make it into balls. Roll them in flour and fry to a good colour.

POTATOES.—POMMES DE TERRE À LA CRÈME.

Dress some potatoes. Cut them in slices. Melt some butter with flour, stirring it continually, and add thick cream, salt, pepper, and nutmeg. Put the potatoes into this. Boil them for two or three minutes and dish them.

POTATOES.—POMMES DE TERRE DUCHESSES.

Make a paste as in the receipt for potatoes in balls. Form it into little cakes. Fry these brown in butter. Pour into the dish cream which has been boiled with sugar, and serve the potatoes on it.

POTATOES.—POMMES DE TERRE À L'ÉTUVÉE.

Boil some potatoes. Cut them in slices. Put them into a pan with some butter; when it is melted add flour, pepper, salt, and chopped parsley and green onions. Pour in equal quantities of stock and wine. Reduce the sauce by boiling, and serve.

POTATOES STUFFED.—POMMES DE TERRE FARCIES.

Peel large potatoes before they have been cooked. Hollow them out with a knife. Butter the interior, and fill them with godiveau or forcemeat made of poultry (see godiveau, p. 31). Arrange them in a pie-dish which has been buttered. Put it over a gentle fire or in an oven. They will be done in three quarters of an hour.

POTATOES FRIED.—POMMES DE TERRE FRITES.

Peel raw potatoes. Cut them into thin rounds and small quarters. Put them into boiling fat. Fry

them, and serve them when they are of a nice yellow colour. They should be drained and sprinkled with fine salt.

POTATOES FRIED.—POMMES DE TERRE FRITES—

SECOND RECEIPT.

Potatoes dressed by the preceding receipt may be served with various sauces — as butter, butter and anchovy, white sauce with a little vinegar in it, mushroom sauce, etc. They may also be eaten cold, with oil and vinegar.

They may be used as garnish to several different sorts of meat-made dishes, and with *étuvées* of fish, etc.

POTATOES.—POMMES DE TERRE EN GALETTE.

Steam some potatoes. Take off their skins. Mix them up with some butter, milk, pepper, and salt. Butter a dish and spread the potatoes on it. Dress in an oven with good heat. Serve when it is brown.

POTATOES.—POMMES DE TERRE EN GÂTEAU.

Steam potatoes. Take off the skins. Mash them up, and mix in yolks of eggs and cream. Put all into a dish with some butter, sugar, and a little orange flower water. Put the stewpan over the fire, and stir continually until a sort of hot paste or pulp is made. It should not be allowed to boil. Butter a mould. Spread over it grated bread crumbs, and pour the potato paste into it. Dress it in an oven with gentle heat for an hour, or it may be cooked on a stove with a *four de campagne*. Take the mould off carefully and serve. It may be baked in an oven.

POTATOES BROILED.—POMMES DE TERRE GRILLÉES.

Boil large potatoes in water and salt. Peel them. Cut them in two. Broil them on the gridiron. Powder them with fine salt and pour in a little oil.

POTATOES.—POMMES DE TERRE AU LARD.

Fry lean bacon cut in pieces in butter. Powder it with flour. Let the flour turn brown and then pour in stock and wine. Put undressed potatoes into this. Add salt, pepper, a bunch of herbs, and let it cook. When the potatoes are dressed, take the fat off the sauce and serve.

POTATOES.—POMMES DE TERRE AU LARD—SECOND
RECEIPT.

Make a thickening of butter and flour, and fry lean bacon in it. Put some potatoes which have been peeled, but are not dressed, into it, with salt, pepper, and a bunch of parsley and green onions. Moisten with broth.

POTATOES.—POMMES DE TERRE À LA LYONNAISE.

Dress potatoes in water and salt. Remove the skins. Cut them in slices. Arrange them on a hot dish. Pour a purée or pulp of onions on them (see vegetable pulp, p. 209), and serve.

POTATOES.—POMMES DE TERRE À LA MAÎTRE
D'HÔTEL.

The potatoes, being dressed in water with salt in it, are cut into slices. They are put into a stewpan, with

butter, parsley, and green onions chopped up, salt, pepper, the juice of a lemon, and they are fried for a second over the fire, and served as soon as the butter is melted.

POTATOES.—POMMES DE TERRE À LA PARISIENNE.

Peel **undressed** potatoes. Fry an onion cut into little bits. Pour in broth. Put the potatoes into this, with salt, pepper, and a bouquet of herbs.* Cook them over a **gentle** fire, and dish them.

POTATOES.—POMMES DE TERRE À LA POLONAISE.

Dress them by the receipt for potatoes and white sauce, and add capers.

POTATOES.—POMMES DE TERRE EN PYRAMIDE.

Cook and mash up the potatoes as for a purée or pulp.† Put them into a stewpan with some butter, a little salt, and some milk. Put the stewpan over the fire, and as the potatoes become dry, pour in a small quantity of milk. This preparation ought to be sufficiently thick to be made into a pyramid. It is baked, and served when it is of a good colour. It may be dressed on a stove with a *four de campagne*.

POTATOES.—POMMES DE TERRE EN SALADE.

Boil potatoes in water with some salt. Cut them in slices. Arrange them in a salad dish, with slices of anchovies, capers, beetroot, gherkins cut in slices, and fine herbs. They may be seasoned after they come to table, with oil, vinegar, salt, and pepper.

* See Bouquet of Herbs, p. 7.

† See Vegetable Pulps, p. 208.

POTATOES.—POMMES DE TERRE EN MATELOTE.

Take potatoes which have been dressed and peeled. Cut them in two. Put them in a pan with a bit of butter, a bunch of parsley, young onions, salt, and pepper. Stew them in broth with a glass of wine in it. Thicken the sauce and serve.

POTATOES.—GATEAU DE POMMES DE TERRE.

Take potatoes of a floury sort; dress and peel them. Mash up a pound of them, and mix in six yolks of eggs and a quarter of a pound of sugar in powder. Add grated lemon peel and six whites of eggs. Make it into the form of a cake, and cook it in an oven in a dish which has been well buttered.

ASPARAGUS.

Scrape the asparagus. Cut off part of the white ends and make them of even length. Tie them in little bundles. Put them into boiling water with salt. They will be done in a quarter of an hour. Dish them and serve them with melted butter or white sauce, or sauce made with cullis* thickened with butter and flour and seasoned with pepper and salt. They may be eaten with oil.

ASPARAGUS AND PARMESAN.—ASPERGES À LA PARMESANE.

Cook asparagus by the preceding receipt. Cut off the tender part. Put them on a dish, making successive layers of butter and scraped Parmesan cheese and asparagus tops. A layer of butter and cheese should be on

* See Cullis, p. 3.

the top. It should be dressed on a stove with a *four de campagne*, or in an oven, and served when it is of a good colour.

ASPARAGUS.—ASPERGES AUX PETITS POIS.

Cut the green part of asparagus into pieces, and dress them by the receipt for green peas. See.

SALSIFY AND SCORZONERA.

Salsify and scorzonera are dressed in water with a little salt in it. After they are scraped, the skin which covers them should be taken off. To keep them white, they should be thrown as they are scraped into water with vinegar in it, and to cook them they are put into boiling water. When cooked, they may be served with meat juice, sauce à la maître d'hôtel, a white sauce, a sauce blonde, à la poulette, or en salade (see sauces), or they may be fried. To be dressed in this way they should be of the length of a finger, having previously been cooked as above. They should be soaked in batter and fried. See batter, p. 9.

SALSIFY AND SCORZONERA—SECOND RECEIPT.

These two roots, of which one is white and the other dark, are dressed in the same manner. Scrape off the dark skin, and throw them, as they are done, into water in which there is white vinegar. Fill up the pan with water, and mix four spoonfuls of white vinegar with it. When this boils, put the roots into it and boil them for an hour. When you have ascertained that they are done, drain them and serve them with a brown sauce or sauce blonde.

They may also be dished with strong meat gravy.

SALSIFY FRIED.

Having cooked and drained the salsify, soak it in batter made of two eggs, yolks and whites, a little vinegar, salt, and pepper, a little brandy, some flour, and a bit of butter. When they have soaked in this, fry them in boiling fat.

TURNIPS.

If turnips are required to be sent up with meat, peel them, cut them in quarters, boil them in water to render the taste mild, and then dress them with broth, meat juice, or cullis.

TURNIPS.—NAVETS À LA BÉCHAMEL.

Having cut out the turnips in equal forms, cook them in broth or stock, and pour a sauce Béchamel over them. See sauces, p. 14.

TURNIPS.—NAVETS GLACÉS.

Cut out the turnips as in the preceding receipt. Butter the bottom of a stewpan. Arrange the turnips on it. Powder them with a good deal of sugar. Cover them with white cullis (see cullis, p. 3). When they are done take them out of the sauce, arrange them in a dish, and pour the sauce over them.

TURNIPS.—NAVETS AU JUS.

Having cut up the turnips, put them into a pan with some butter. Turn them over now and then until they are of a good colour. Pour in meat juice or strong stock, and cook them over a gentle fire.

TURNIPS.—NAVETS À LA MOUTARDE.

Peel the turnips and cook them in broth. Dish them and pour over white sauce, to which a little mustard is added.

TURNIPS.—NAVETS A LA POULETTE.

Peel the turnips. Scald them in salt and water. Drain them. Put them into a sauce à la poulette. Dress them over a gentle fire. Thicken with the yolks of eggs.

TURNIPS.—PULP OR PURÉE.

See vegetable pulps.

TURNIPS.—NAVETS AU SUCRE.

Follow the receipt for turnips glacés, but use cullis instead of strong gravy.

TURNIPS WITHOUT MEAT.

If turnips are required without meat, water or cream may be used instead of broth or gravy, and the quantity of butter may be increased.

CARROTS.

Carrots are generally used as an accessory in made dishes. They may be also sent to table dressed à la Flamande, or à la maître d'hôtel. In either case they should be boiled in strong gravy and then cut in slices. If cooked à la Flamande, they are to be put into a stew-pan with butter. When it is melted the carrots are

powdered with flour. Water is poured in, and sugar in powder is added, and when of proper consistence they are dished. To dress them *à la maître d'hôtel*, they are only fried in butter with fine herbs and salt.

CARROTS.—CARROTTES "AU BLANC."

After having scraped and washed the carrots, put them into boiling water. Cut them in little strips. Put them into a stewpan with a bit of butter, some salt, pepper, and chopped parsley. Moisten with milk. When they are done make a thickening of yolks of eggs and serve.

CARROTS.—CARROTTES AU GRAS.

Put into a pan some slices of bacon, parsley, and green onions, salt and pepper. Stew them in stock. Reduce the sauce by boiling, and serve.

BEETROOT.

In whatever way beetroot is cooked it ought first to be dressed, and should either be boiled, steamed, or baked, and this latter is the best mode. Thus dressed, it may be cut into very thin rounds and fried in butter, with green onions, chopped parsley, a little garlic, salt and pepper. While it is thus tossed up it should be powdered with flour, and the moment before it is removed from the fire a few drops of vinegar should be added.

CELERY.

Celery may be eaten as salad or *en rémolade*. This sauce is served with it separately. See *sauce rémolade*, p. 25.

ONIONS.—OIGNONS À LA CRÈME.

Boil small onions in gravy stock. Put them in a stewpan with some butter, and fry them. Flour them over. Add salt and pepper. Pour thick cream over them and serve immediately.

ONIONS.—OIGNONS A L'ÉTUVÉE.

The onions should be three parts dressed in broth, strong stock, or water with salt in it. Make a thickening with melted butter and flour, and pour equal parts of water and red wine into it. Put the onions into this, with salt, pepper, and a bouquet of herbs.* When the onions are done, garnish them with capers and strips of anchovies.

ONIONS.—OIGNONS A L'ÉTUVÉE—SECOND RECEIPT.

The onions having been boiled are put into a thickening of butter and flour, with a bunch of parsley, green onions, a clove, thyme, and a bay leaf. One or two glasses of wine, according to the quantity of the onions, are added.

They may be served on bread fried in butter. The sauce should be reduced by boiling.

CUCUMBERS.—CONCOMBRES A LA BÉCHAMEL.

Peel the cucumbers. Cut them in two or in four parts. Take out the seeds. Divide them in smaller pieces, and boil them in water, with salt and vinegar. Drain them. Put them into a dish, and pour sauce à la Béchamel over them. See sauces, p. 14.

* See Bouquet of Herbs, p. 7.

CUCUMBERS STUFFED.—CONCOMBRES FARCIS.

Peel the cucumbers. Scoop out the seeds, and fill them with forcemeat of poultry or fish. Stop the end with linen, and cook the cucumber thus prepared in strong stock. They will be ready in an hour and a half. Reduce the sauce by boiling, and pour it over them.

CUCUMBERS STUFFED.—CONCOMBRES FARCIS—

SECOND RECEIPT.

Scoop out the inside of a cucumber after it has been peeled. Fill it with forcemeat which has been dressed. Stop up the ends. Put it into a stewpan with some butter, a bunch of herbs,* and some broth. Let it simmer for three-quarters of an hour. Reduce the liquor in which it was dressed, and pour it over for sauce.

CUCUMBERS.—CONCOMBRES FRITS.

Dress the cucumbers by the receipt for cucumbers à la Béchamel. Soak them in batter and fry them. See batter.

CUCUMBERS.—CONCOMBRES A LA MAÎTRE D'HÔTEL.

Cook them as directed in the receipt for cucumbers à la Béchamel. Put them into a stewpan with butter, chopped parsley and green onions, pepper and salt. Fry them for a second and serve.

CUCUMBERS.—CONCOMBRES À LA POULETTE.

Having cooked the cucumbers as for cucumbers à la Béchamel, put them into a stewpan with butter and

* See Bouquet of Herbs, p. 7.

flour mingled together. Stew them in milk. When about to serve thicken with yolks of eggs, and add a little vinegar.

CUCUMBERS.—CONCOMBRES A LA POULETTE—
SECOND RECEIPT.

Take out the inside of cucumbers which have been peeled, and cut them in pieces. Put them into boiling water, and take them out when they yield to the finger. Throw them into cold water, and then drain them on a cloth.

Having prepared them thus, pour a sauce à la poulette over them; or fry them with butter, chopped herbs, pepper, and salt.

CUCUMBERS.—CONCOMBRES EN SALADE.

Peel the cucumbers. Take out the inside. Cut them in thin slices, and soak them for some time in vinegar, with salt and pepper. Drain them. They may have oil and vinegar added after they come to table.

VEGETABLE MARROW.

Cut it into pieces. Put it into boiling water with some salt. When done, stew it with a bit of butter, parsley, green onions, salt, and pepper. Let it remain over the fire for a quarter of an hour. Thicken with yolks of eggs and cream or milk.

VEGETABLE MARROWS OR GOURDS STUFFED.—
AUBERGINES FARCIES.

Open a vegetable marrow of the larger sort, and take out the seeds, etc. Salt the inside to take out the water, and fill it with forcemeat (see forcemeat), and follow the directions given for artichokes à la barigoule.

VEGETABLE MARROWS OR GOURDS BROILED.—
AUBERGINES GRILLÉES.

After having prepared the gourd or vegetable marrow according to the preceding receipt, let it soak in oil, salt, and spices, and broil it, sprinkling it with the preparation in which it has soaked.

VEGETABLE MARROW.—PURÉE OF VEGETABLE
MARROW.

Wash it. Boil it in broth. Strain it through a sieve, and moisten it with the liquor in which it was boiled. Add salt and pepper and strong meat juice.

The purée may be made without meat broth. It may be boiled in water with salt in it. Butter is added, and some cream. It is thickened with yolks of eggs.

SORREL.—PURÉE OF SORREL.

Clean and wash the sorrel several times. Add chervil and white beet to it. Drain them so that no water remains. Put it for a second into boiling water, so as just to boil it up. Take it off and put it into cold water. Drain off the water and chop it up. Put a bit of butter into the stewpan with it. Add a good pinch of flour, salt, and pepper. Mix in by small quantities at a time two or three eggs. It may be served with meat, hard eggs, etc.

It may be stewed in broth or with meat juice.

SPINACH.

Pick and wash the spinach. Put it into boiling water with a little salt. When done take it off. Press out the water, and cut it up very fine.

Put it into a stewpan and fry it in butter. Add meat juice and a little white or brown cullis. Simmer for half an hour over a gentle fire, and serve it with a garnish round the dish.

If it is required without meat juice, a larger quantity of butter should be used, and cream is added; also some sugar in powder.

SPINACH.—ÉPINARDS AU SUCRE.

Follow the directions for cooking sorrel. When it is chopped up let it simmer for a quarter of an hour with a bit of butter in a stewpan. Add a little salt, grated nutmeg, some sugar, and a little flour. Pour in milk or cream, and dish. The dish may be garnished with toast fried in butter.

SPINACH.—ÉPINARDS AU JUS.

This differs from the preceding receipt only in the use of broth instead of milk, and in the omission of sugar. Cullis or meat juice may be added to it.

LETTUCES.—LAITUES FARCIES.

Remove the outer leaves of some good round lettuces. Scald them in boiling water in which there is salt for a few minutes. Take them out. Drain them. Cut off the stems and scoop a hole through them. Fill it with forcemeat (see forcemeat). Stew the lettuces in gravy stock. When done dish them, and having reduced the gravy in which they were cooked, pour it over them.

LETTUCES.—LAITUES AU JUS.

Trim the lettuces. Scald them in boiling water with salt in it for seven or eight minutes. Drain them, and

put them into a stewpan in which there is fat. Pour meat juice or strong stock over them. Stew for a few minutes and serve.

LETTUCES WITHOUT MEAT.—*LAITUES AU MAIGRE.*

Having scalded the lettuces as in the preceding receipt, cut them in four without separating the quarters. Put them into a stewpan in which you have prepared carrots, onions, a bunch of herbs, pepper, salt, and a large piece of butter. Pour water in and stew all together over a gentle fire. When it is done make a white thickening. Add to it a little of the liquor in which the lettuces were cooked, and some cream. Reduce this sauce, and thicken with yolks of eggs. Arrange the lettuces in a deep dish, and pour the sauce over them.

LETTUCES IN A SALAD.

There are several ways of dressing lettuces in a salad. The common way is to clean them, to cut the leaves in quarters and the hearts in small quarters, to put them into a salad bowl with herbs, and to season them, after they come to table, with oil, vinegar, salt, and pepper. They may be dressed thus.

LETTUCES.—*LAITUES EN SALADE A LA CRÈME.*

Thick cream is used instead of oil.

LETTUCES.—*LAITUES AU LARD.*

The salad being made, salt and pepper are added in the requisite quantities. Cut bacon up in small dice. Melt it in a heater. Pour it very hot over the lettuces. A little vinegar is immediately put into the heater, and when warm is poured over the salad.

LETTUCES EN MAYONAISE.

The salad is made by the preceding receipt, and some mayonaise sauce is poured over it. See sauces.

LETTUCES.—SALADE AUX ŒUFS.

Mash up the yolks of hard eggs, and mix it with salt, pepper, oil, and vinegar. The whites are cut into dice. Pour this over the salad.

Hard eggs cut in quarters, strips of anchovy, small pieces of tunny, etc., may be added to a salad.

TRUFFLES.—TRUFFES AU NATUREL.

Wash the truffles. Wrap them in four or five papers. Moisten them, and dress the truffles in hot ashes. Take off the papers and serve them in a napkin, like hard eggs or roasted chestnuts.

TRUFFLES.—TRUFFES AU NATUREL—SECOND RECEIPT.

Carefully brush and wash some truffles. Powder each with salt and pepper. Wrap them in several coverings of paper, with slices of bacon in them. Make these cases damp, and put them in hot ashes. Let them remain for an hour. Take off the paper, wipe the truffles, and serve them hot in a napkin.

TRUFFLES IN WINE.—TRUFFES AU VIN.

Wash them well. Put them into a stewpan, with bacon cut up, a clove of garlic, and a bouquet of herbs. Pour in equal parts of white wine and stock, and cook them over a quick fire. Serve them on a napkin.

TRUFFLES.—TRUFFES AU VIN DE CHAMPAGNE.

Wash the truffles in lukewarm water. Rub them and put them into a stewpan with slices of bacon in it, salt, a bay leaf, and a bottle of champagne. Cover the pan down so as to completely exclude the air. Stew for half an hour, and serve on a napkin.

TRUFFLES.—RAGOÛT DE TRUFFES.

After having washed and rubbed truffles of a good smell, soak them in oil. Cut them in thin slices. Put them in a dish or stewpan, with oil, butter, salt, pepper, and a little wine. When they are done serve them with lemon juice, or thicken them with yolks of eggs.

MUSHROOMS.—PURÉE.

See vegetable pulps, p. 208.

MUSHROOM.—CHAMPIGNONS EN RAGOÛT.

Put into a stewpan a little stock, a small quantity of vinegar, parsley and green onions chopped up, salt, and spices. When this is about to boil, the mushrooms being cleaned, put them in. When done remove them from the fire, and thicken with yolks of eggs.

MUSHROOMS AND TOAST.—CROÛTES AUX CHAMPIGNONS.

Peel the mushrooms and take out the stems. Fry them over a quick fire. When the butter is melted take off the pan. Squeeze the juice of a lemon into it. Let the mushrooms fry again for some minutes. Add salt,

pepper, spices, and a spoonful of water in which a clove of garlic, having been cut into pieces, has soaked for half an hour. Let it stew. When the mushrooms are done make a thickening of yolks of eggs. Pour the mushrooms on bread fried in butter, and laid in the dish ready for them.

MUSHROOMS.—CHAMPIGNONS EN CAISSE.

Peel the mushrooms lightly and cut them in pieces. Put them into cases of buttered paper, with a bit of butter, parsley, green onions, and shallots, chopped up, salt and pepper. Dress them on the gridiron over a gentle fire, and serve in the cases.

MUSHROOMS.—CHAMPIGNONS A LA PROVENÇALE.

Take mushrooms of good size. Remove the stems, and soak them in olive oil. Cut up the stems with a clove of garlic and some parsley. Add meat of sausages and two yolks of eggs to unite them. Dish the mushrooms, and garnish them with the forcemeat. Sprinkle them with fine oil, and dress them in an oven or with a four de campagne.

CELERY—FRITTERS.—BEIGNETS DE CÉLERI.

Clean, wash, and prepare sticks of celery. Boil them in stock or the gravy from a braise. After having drained them wet them with brandy, powder them with sugar, and soak them in batter (see batter); then fry them. When they are of a good colour, sprinkle sugar over them, put them in an oven, and glaze them.

MEDLEY OF VEGETABLES.—MACEDOINE DE LÉGUMES.

Cut carrots and turnips into neat shapes of small size. Put them into a stewpan with small onions and a little butter, and fry them brown. Add French beans, broad beans, asparagus tops, green peas, Brussels sprouts, and mushrooms. These should all be previously boiled. Stew in strong gravy stock for an hour. When about to serve, mix in a bit of butter mingled with flour.

TOMATOES.—BAKED.

Make an incision in the top. Put a small piece of butter, some pepper, and salt, into it. Arrange the tomatoes in the dish on which they are to be served. Place it in the oven.

VEGETABLE PULPS OR PURÉES.

Purées or vegetable pulps may be made of every sort of farinaceous vegetable. They are made of onions, turnips, mushrooms, potatoes, etc. An onion purée may be made thus:—Cut up a quantity of white onions after they have been peeled, and fry them until they are of a nice whiteness. Add a little broth, and pass them through a sieve.

Purée, or pulp of turnips, is made by putting a quarter of a pound of butter into a stewpan, with a dozen large turnips cut in slices. The stewpan is put over the fire, with a ladle of white cullis, or strong stock. If this

cannot be had, by broth with flour in it. The whole is reduced to a mass, when the grease is taken off, and it is passed through a sieve.

Purée of mushrooms.—After having cleaned the mushrooms, fry them with a little water and lemon juice. Chop them up small. Fry them in butter with lemon juice until the moisture is evaporated, when the butter will have the appearance of oil. Add some spoonfuls of cullis* and strong stock, or broth mixed with flour if this cannot be procured. Reduce and put in a little pepper.

Purées are generally used with meat-made dishes, as, for instance, with cutlets à la soubisè, which are prepared as follows.

CUTLETS AND MUSHROOMS, OR CÔTELETTES À LA SOUBISE.

Trim the cutlets. Beat them without making them too flat. Lard them with small pieces of fine bacon which has been well seasoned. Fry the cutlets until they become rather firm on both sides. Put them into a stewpan with slices of bacon, parings of meat, some carrots, onions, and a bunch of herbs. Pour in broth, and cook them for two hours.

Arrange the cutlets in the form of a crown round a purée or vegetable pulp, made either of onions, potatoes, or other vegetable. A piece of toasted bread is sometimes put between each cutlet.

PURÉES—SECOND RECEIPT.

All purées may be made in the same manner. The vegetable of which it is to be composed is boiled in

* See Cullis, p. 3.

water with salt in it if it is desired that it should be maigre, or without meat. If this is not an object, the vegetable is boiled in broth with some bacon, in which case it will be richer and better.

PURÉE OF GAME.

Boil hare or partridge in broth. Take out the bones. Pound the flesh in a mortar. Dilute it with broth. Pass it through a fine colander. This purée may be used either for a soup or made dish.

Purée of poultry is made in the same way as purée of game.

EGGS.

ŒUFS À L'ARDENNAISE.

Break up a dozen eggs, and separate the yolks from the whites. Put each yolk into a cup, so that they may be kept whole separately. Beat the whites into a froth. Put a little salt into them, and some spoonfuls of thick cream. Turn the froth into a buttered dish. Put the yolks one by one on the froth. Place the dish in the oven with gentle heat, or on a stove with a four de campagne. Serve as soon as they are of a good colour.

EGGS.—ŒUFS À L'AURORÉ.

Cut hard eggs through the middle. Remove the yolks carefully, so as not to injure the whites. Put these yolks into a mortar and break them up, mingling with them a little bread crumb soaked in cream, some butter, fine herbs, salt, and pepper. Fill the interior of the whites of the eggs with the mixture. Butter the

bottom of a dish, spread the remains of the mixture over it, and place the whites of the eggs on it, so that the mixture of cream, etc., may be uppermost. Cook the dish over a gentle fire, or by a four de campagne or common oven. When the eggs are of a good colour serve them.

EGGS.—ŒUFS AU BEURRE NOIR.

Melt some butter in a heater until it is very thick. Break the eggs into a dish. Sprinkle a little salt and pepper over them, and let them slip into the heater so that they do not break. When done put them gently on a dish. Pour a little vinegar into the heater. Put it on the eggs very hot, and serve.

EGGS.—ŒUFS BROUILLÉS.

Melt some butter in a pan. Break some eggs into it. Add salt and pepper. Stir them continually with a spoon.

EGGS.—ŒUFS BROUILLÉS AU JUS.

This dish is made by mixing strong meat gravy or meat juice with eggs cooked as above while they are being dressed. To this may also be added the tops of asparagus, green peas, mushrooms, artichokes, and truffles cut in slices. They should be cooked before they are used.

EGGS.—ŒUFS BROUILLÉS—SECOND RECEIPT.

Break the eggs into a pan. Put into it pepper, salt, and nutmeg. Add a spoonful of cullis, juice of meat, or strong stock. Beat them up well. Put in a piece of butter of good size, and as soon as it is melted mix it with the eggs and serve them.

Stewed vegetables may be added to eggs thus cooked, such as asparagus heads, mushrooms, truffles, etc., which should be perfectly dressed before being used. The vegetables should be cut up small, and a few spoonfuls put in and well mixed up with the eggs.

EGGS.—ŒUFS EN CAISSE.

Make small paper cases. Butter them. Put into the bottom of each a bit of butter, some fine herbs, salt, and pepper. Put these cases on a gridiron over a gentle fire. When the butter begins to melt break an egg into each case. Sprinkle bread crumbs mixed with Gruyère or other cheese grated over them. Leave them on the fire, and when ready hold a salamander over the cases.

EGGS BOILED.—ŒUFS À LA COQUE.

Boil some water. Put eggs into it. Take it off in a second. Cover the pan over, and take the eggs out when three minutes have expired. Cover them with a napkin.

ŒUFS AU FINES HERBES.

Mingle a bit of butter with flour, and put it into a pan, with chopped shallots, green onions, and parsley, salt and pepper. Fry over a quick fire. Pour in white wine, and let it boil until the sauce has the proper consistence. Prepare eggs by the receipt for œufs mollets (see p. 214). Dish the eggs, and pour the sauce over them.

EGGS FRIED.—ŒUFS FRITS.

Break the eggs, and put them one by one into hot fat. take them out before the yolk becomes hard, and serve them on meat juice or a sauce Robert. See sauces.

EGGS FRIED.—ŒUFS FRITS—SECOND RECEIPT.

Heat up some fresh fat. Break the eggs one by one into it, taking care they do not mix. Turn them and fry them a good colour. The yolks should not be too much done. Serve with fried parsley, and season with salt and pepper.

EGGS BOILED.—ŒUFS À L'EAU.

Boil water with sugar and grated lemon peel. Beat up six yolks of eggs and one white, adding to them the syrup, which should be cold, and should have been strained through a sieve and flavoured with orange flower water. Mix all well together, and put the dish on a saucepan full of boiling water. Serve as soon as the eggs become thick.

EGGS.—ŒUFS AU LAIT.

This is prepared as the preceding, milk being used instead of water. When the eggs are set sugar in powder is sprinkled over the top, and a salamander is used to glaze them. The proportion is three-quarters of a pound of sugar to one pint of milk and ten yolks of eggs, or six whole ones. Both yolks and whites may be used, but the dish will be more delicate if the yolks prevail. The whites give thickness only.

EGGS.—ŒUFS EN MATELOTE.

Poach some eggs. Put them on slices of toast, and pour sauce matelote over them. See sauces, p. 24.

EGG—SOFT.—ŒUFS MOLLETS.

Boil the eggs, and leave them four minutes in water. Take them out and put them into cold water. Take the shells off carefully. Arrange them on the dish, and pour white sauce over them. Or they may be served with meat juice, sauce ravigotte, or purée of sorrel.

EGGS—SOFT.—ŒUFS MOLLETS—SECOND RECEIPT.

By putting eggs into boiling water, and boiling them for five minutes, you obtain eggs with the whites set and the yolks liquid. They should be plunged into cold water when taken out of the saucepan.

They may be served with white sauce, caper sauce, sauce Robert, and with different made dishes.

EGGS.—ŒUFS À LA NEIGE.

Break up a dozen eggs. Separate the yolks from the white. Boil a quart of milk, with a quarter of a pound of sugar in powder, and a few fleurs d'orange* pralinees pounded up. Put the whites of the eggs by spoonfuls at a time into the boiling milk, stirring it with a ladle so that it may be cooked equally. Put this into a dish of proper size when it is done. Dilute the yolks with the milk. Thicken the mixture over the fire, and pour it on the eggs en neige. This dish is generally used cold. It may be flavoured with orange flower water or rose-water instead of fleurs d'orange.

EGGS.—ŒUFS EN NEIGE—SECOND RECEIPT.

Take a pint of cream. Put some orange flower water into it, with a quarter of a pound of sugar, and place it

* Which may be had of Fortnum and Mason.

over the fire. Beat up the whites of eight eggs, and keep the yolks separately. The milk being boiling, put the whites of eggs, beaten into froth, by spoonfuls into it. Turn them with a ladle, so that they may be cooked thoroughly. Remove them, and place them on a dish. Mix the yolks with milk, and thicken it over the fire, stirring it carefully all the time. Pour it over the eggs *à la neige*. Let it get cold, and serve.

EGGS.—ŒUFS SUR LE PLAT, OR AU MIROIR.

Melt some butter in a dish. Break eggs carefully, so that the yolks may be entire. Powder over pepper and fine salt, and dress them over a gentle fire. When they are done, just before serving hold a hot salamander over them, so as to brown the surface.

EGGS POACHED.—ŒUFS POCHÉS.

Boil some water. Break eggs into it, and put them on its surface so that they may be entire. These eggs are taken out one by one, and are used like soft eggs—*œufs mollets*.

EGGS POACHED.—ŒUFS POCHÉS—SECOND RECEIPT.

Have boiling water, and half the quantity of vinegar and some salt, in a saucepan. Break eggs one by one into it. As soon as the white is set take it out, beginning with those first put in. Put them into cold water. Drain them. Cut them neatly, and serve them on stewed sorrel, spinach, or on any vegetable pulp. They may also be served with a sauce of high flavour, such as *sauce ravigotte*, or with strong gravy.

EGGS AND ASPARAGUS.—ŒUFS AUX POINTES
D'ASPERGES.

Cook asparagus and green peas by the receipt for that dish (see asperges aux petits pois). Break some eggs into this, and follow the directions given for eggs brouillés.

EGGS.—ŒUFS À LA TRIPE.

Fry onions over a gentle fire. When they are done flour them. Pour in equal parts of stock and thick cream. Add salt. Boil some eggs hard. Cut them into quarters. Place them in a dish, and pour the sauce over them.

EGGS.—ŒUFS À LA TRIPE—SECOND RECEIPT.

Cut some onions into dice. Fry them in butter mixed with flour. Pour in broth. When the onions are done put hard eggs cut in slices with them. Fry this. Add a little vinegar, some salt and pepper, and serve.

EGGS.—ŒUFS AU PETIT LARD.

Cut thin slices of streaked bacon. Put them in a pan over a slow fire, with some butter. When it is done pour the melted fat into a dish in which the eggs are to be served, with two spoonfuls of broth. Break seven or eight eggs into it. Lay the slices of bacon in it and pepper them. Cook them over a gentle fire.

EGGS.—ŒUFS À LA CRÈME.

Put half a pint of cream into a dish. Reduce it to half by boiling. Put eight eggs into it with some salt. Cook them, and hold the salamander over it.

EGGS.—ŒUFS AU GRATIN.

Take a dish which will bear the fire. Put bread crumbs in the bottom, with a bit of butter and chopped up anchovy, parsley, green onions, and shallot, also chopped up, and three yolks of eggs. Mix all together before laying it at the bottom of the dish. Put it over the fire so that it may stick to the dish. Break in seven or eight eggs, and season them with pepper and salt. Cook them gently, leaving the yolks soft. Put the salamander over them, and serve.

OMELETTES.

Break some eggs and beat them up, adding salt, pepper, and a little water or milk to them. Melt some butter,* and when it begins to become white pour the eggs, which have been beaten up, into it. An omelette ought to be done over a quick fire, so as to get a nice colour. When it is done slip it into a dish and fold it in two.

This is a plain omelette, or omelette au naturel. It may be made with bacon, truffles, mushrooms, kidneys, or asparagus. Either of these articles having been cooked, and cut into small pieces, should be beaten up with the eggs. If to an egg omelette are added, salt, pepper, some green onions and parsley chopped up, this is an "omelette aux fines herbes." If grated cheese omelette is to be made, either Gruyère or some other sort is added. This is a cheese omelette. Small

* Or lard.

bits of fresh butter may be added to the eggs when they are beaten up, and this is called an "omelette à la celestine." If sugar in powder is added to them, it is an "omelette au sucre." In case it is powdered over with sugar after it is dressed, a salamander should be held over it to glaze it.

OMELETTE AUX CONFITURES.

Beat up some eggs. Add sugar in powder and grated lemon peel, and make the omelette by the receipt for omelettes. When it is done spread a layer of fruit jelly, such as gooseberries or apricot marmalade, on it. Fold the omelette over. Powder it with sugar, and hold a hot salamander over it.

OMELETTE AUX CROÛTONS.

Cut bread crumb in thin slices. Toast these, and boil them in strong meat gravy or juice. Mix this with the eggs beaten up for an omelette, and dress it by the receipt for omelette.

OMELETTE AUX CROÛTONS.

Cut bread into the form of dice. Fry them in butter. Beat up eggs, and mix the bread with them, and make the omelette.

OMELETTE—ONION.—OMELETTE AUX OIGNONS.

Cut the onions in slices. Fry them in butter, with a little salt and cream. Mix this with eggs beaten up, and make the omelette.

OMELETTE—APPLE.—OMELETTE AUX POMMES.

Prepare apples as for fritters (see fritters). Add to the eggs, which have been beaten up, a little milk and

sugar in powder. Fry the apples, which have been cut in slices, in butter. Put them into the eggs, and make the omelette.

OMELETTE—RUM.—OMELETTE AU RHUM.

Mix sugar in powder with the eggs. Cook the omelette in the same way. When it is done sprinkle rum over it, and serve it in flames.

OMELETTE SOUFFLÉE.

Break a dozen eggs. Separate the whites from the yolks. Beat the whites into froth. Mix the yolks with half a pound of sugar in powder and a little grated lemon peel. Put the yolks and whites together, and pour them into a buttered dish. Powder it over with sugar. Put the dish over a stove, and cover it with a four de campagne, or put it into an oven. The heat should be gentle. Serve while it rises, promptly.

OMELETTE SOUFFLÉE—SECOND RECEIPT.

Break a dozen eggs. Separate the whites from the yolks. Put half or three-quarters of a pound of sugar in powder into the eggs, with some orange flower water. Beat up the whites of eggs, and mix them with the yolks. Melt four ounces of butter in a heater. Put the eggs into it, and stir them, so as to mix them well with the butter. Pour this into a buttered silver dish. Put it on hot ashes, and cover it with a four de campagne, or place it in an oven. Glaze the omelette with sugar, and serve directly it is of a nice colour, and rises.

OMELETTE—TUNNY.—OMELETTE AU THON.

Put two roes of carp, after they have been well washed, into boiling water. Take them out in five minutes. Take a piece of tunny about the size of an egg. Cut it up with the roes, and mingle with it a shallot chopped very fine. Toss it up in a pan, without allowing it to boil. Take a bit of butter. Mix it up with chopped parsley and green onions. Put it in the dish in which the omelette is to be served. Add the juice of a lemon, and place the dish on hot ashes. Beat up a dozen eggs. Mix the fried roes and the tunny with them, and cook it by the receipt for an omelette. Serve the omelette on the dish which has been placed on hot ashes.

OMELETTE WITH HERBS.—OMELETTE AUX FINES HERBES.

Chop up fine herbs, such as parsley and green onions. Beat up the eggs, put the herbs into them, with salt and pepper, and cook the omelette.

OMELETTE—CHEESE.—OMELETTE AU FROMAGE—
SECOND RECEIPT.

Cheese omelette is made with grated cheese, which is beaten up with the eggs. A little good cream is added to this, with seasoning of salt and pepper. It should be served hot.

A cheese omelette may also be made by sprinkling grated cheese over a common omelette, and glazing it with a salamander.

**OMELETTE—HERRINGS.—OMELETTE DE HARENGS
SAURS.**

Take bloaters, broil them, and remove the flesh in flakes. Chop it up, and mix it into the eggs beaten up for an omelette. Put no salt with the eggs.

OMELETTE—HAM.—OMELETTE AU JAMBON.

A ham omelette may be made in the same way. No salt should be used.

OMELETTE.—OMELETTE AU SUCRE.

Beat up the whites and yolks of six eggs. Put grated lemon peel into them, and a little cream, and the least bit of salt. Put it into a pan, sweeten it with sugar, and cook it. Turn it upside down on the dish. Cover the surface with sugar in powder. Hold a salamander over it, so as to glaze the sugar, and serve.

A great variety of omelettes may be made. It should not be forgotten that in most cases the ingredient added should be previously cooked, as an omelette remains too short a time over the fire to dress meat or vegetables.

Bacon, calf's kidney, sweetbread, onions, mushrooms, truffles, asparagus, may each be used.

MACARONI.

After having stewed the macaroni in stock, leave a sufficient quantity of it to make the macaroni thick. Add four ounces of butter and one pound of grated

cheese. Parmesan, Gruyère, or common cheese may be used. Pepper this, and mix it together on a dish which has been well buttered. Powder the surface with the cheese. Put the dish on a stove of gentle heat. Cover it with a four de campagne, or dress it with a salamander.

MACARONI.

Take half a pound of good macaroni. Dress it in broth. Drain it in a sieve. Put into a pan half a pound of grated cheese—equal parts of Parmesan and Gruyère, or other cheese may be used—with rather less than two ounces of butter, some peppercorns, and nutmeg. Put the macaroni into this, with two or three spoonfuls of cream. When the macaroni may be drawn up in a thread it is done. Put it into the dish in which it is to be served. Place a four de campagne on it for three-quarters of an hour, and serve it when it is of a good colour.

MACARONI EN TIMBALE.

Prepare the macaroni by the first receipt, with the difference that instead of putting it on a buttered dish it is placed in a buttered mould, with a paste (see paste) of about the thickness of a florin at the bottom and sides. This mould is put over a gentle fire. It may be cooked in an oven, or with a stove and a four de campagne. It is served when it is of a good colour being turned out of the mould.

MACARONI AU GRATIN.

Prepare the macaroni by the second receipt. Put into a larded dish a layer of cheese and of butter, and a layer of macaroni, and so continue. Dress it in an oven.

MACARONI AND CHESTNUTS, OR MACARONI AUX MARRONS.

Take twenty newly dressed chestnuts. Take off the peels and the skins on the inside, and mix them with the macaroni, of which there should be a third less than required, on account of the chestnuts.

SWEET DISHES.**APPLE CHARLOTTE, OR CHARLOTTE DE POMMES.**

Butter the bottom of a mould made for a Charlotte de pommes. Stick thin slices of bread on to this butter, covering the inside with them. Fill the mould with a marmalade of apples (see receipt for marmalade of apples). Cover the marmalade with slices of bread crumbs, buttered on the outside. Put the mould into an oven with good heat. The Charlotte will be done in half an hour. Turn it out of the mould, and serve immediately.

**APPLE CHARLOTTE, OR CHARLOTTE DE POMMES—
SECOND RECEIPT.**

Take twenty apples. Peel them and cut them in quarters. Take out the core, cut them up small, and put them into a pan, with rather less than two ounces of butter and an equal quantity of sugar. Add a little cinnamon. Turn them with a spoon until they are nearly done. Cut thin slices of bread crumb, so that placed side by side they may cover the whole of the bottom of the mould. These pieces of bread should be of equal, regular form, neatly cut, and should be soaked in butter before they are arranged in the mould. Fill

the mould with cold marmalade, and cover it with slices of bread.

The Charlotte may also be made with layers of apple marmalade, and apricot marmalade or jam. Put it into the oven. It will be done in twenty-five minutes. Serve hot.

CHARLOTTE RUSSE.

Arrange finger biscuits, or biscuits à cuillère, round the sides and at the bottom of a mould. Fill the mould with whipped cream. Put ice all round the mould. When it is to be served rub the mould gently. Turn the cream out on a dish, and serve immediately.

CHARLOTTE RUSSE—SECOND RECEIPT.

Make it in the same way as a Charlotte de pommes, using biscuits instead of bread. Divide them down the middle, and form compartments with them. Fill these with apples dressed with butter, and different sorts of preserves. It is dressed and served like an apple Charlotte.

APPLES.—POMMES AU BEURRE.

Peel the apples. Remove the core with a little instrument made for that purpose. Butter the bottom of a dish. Put thin slices of stale bread into it. Put apples on these. Fill them with sugar in powder, and put a bit of butter on the sugar. Dress them in an oven. A little sugar should be added while they are being done. Serve as soon as they are of a good colour.

FRITTERS—APPLE.—BEIGNETS DE POMMES.

Peel some good apples. Cut out the pips. Cut the apples in slices. Lay these in brandy, with some sugar

and grated lemon peel, and warm it for some minutes. Drain the apples. Soak them in batter (see batter), and fry them in very hot and pure grease. Before serving drain them, and cover them with sugar.

FRITTERS—APPLE.—BEIGNETS DE POMMES—SECOND
RECEIPT.

After having peeled the apples cut them into rounds. Soak them for some time in brandy, with sugar, grated lemon peel, and a little orange flower water. Lay them in batter composed of flour mixed with a little lukewarm water, and several yolks of eggs, and a few grains of salt. Fry them to a good colour. Powder them with sugar, and serve.

Fritters may be made of any fruit which may be cut in rounds or in quarters, such as peaches, pears, oranges, and apricots. Peaches and apricots are cut into quarters when used for this purpose.

FRITTERS—CHERRY.—BEIGNETS DE CERISES.

Take the stones out of some fine cherries. Stew them in syrup of sugar, and put them hot into brandy. In a few minutes drain them, soak them in batter, and fry them. When a good colour powder them with sugar, and serve.

FRITTERS—STRAWBERRY AND RASPBERRY.—
BEIGNETS DE FRAISES ET DE FRAMBOISES.

Strawberries and raspberries used for fritters ought to be large and perfectly, but not over ripe. They are left whole, and made into fritters by the same method as apples are.

FRITTERS—CHEESE—BEIGNETS AU FROMAGE.

Put an equal quantity of fresh butter and cheese (Gruyère or other cheese) into milk. Heat it until the butter and cheese are melted. Make a paste by adding eggs, and the necessary flour to give it sufficient thickness. Cut the paste into rounds. Fry them, and powder with sugar or not, as may be agreeable.

FRITTERS—POTATO.—BEIGNETS DE POMMES DE TERRE.

Put some potatoes which have been either baked in ashes or in the oven, or steamed, and have been carefully prepared, into a mortar, with butter, cream, raw eggs, and a little salt and some brandy. Pound this all together until it is a well mixed paste. Make little balls of it. Flour them over and fry them. When they are of a good colour drain them, and cover with sugar in powder.

FRITTERS—RICE.—BEIGNETS DE RIZ.

Make a rice cake (see p. 228). Let it get cold. Cut pieces of the size of a five-shilling piece. Soak them in batter (see batter). Fry them. Serve them when they are done to a nice colour, with sugar powdered over them.

FRITTERS.—BEIGNETS À LA CRÈME.

Reduce by half some cream mixed with milk and a little salt and grated lemon peel. Put flour into it to make it into a paste. Roll it out and cut it into pieces of regular form. Soak these in batter and fry them. Glaze the fritters with sugar.

PAIN PERDU.

Put five or six eggs well beaten up into a deep dish. Add a spoonful of orange flower water, a little brandy, and the grating of a lemon peel. Beat this well up. Cut slices of bread rather more than a quarter of an inch thick. Put them into the mixture, and let them soak for an hour. Fry and serve hot after having powdered it with sugar.

LIGHT PUDDINGS.

Boil in a pint of water equal quantities of sugar and butter, and some grated lemon peel. When the water boils stir it briskly with one hand with a wooden spoon, and with the other while doing so powder in flour until a very thick paste is formed. Take it off the fire, and mix in eggs, one at a time, with the paste until it becomes liquid. Thus prepared fry it in pieces the size of a nut. They will rise considerably. Take them off when they are of a good colour. Powder them with sugar, and serve immediately. A little rose water is a great improvement. It should be put into the water.

LIGHT PUDDINGS—SECOND RECEIPT.

Put one pint of cream into a saucepan, a spoonful of rose or orange flower water, two ounces of sugar, rather less than four ounces of butter, and a little salt. When the cream begins to boil, powder in flour with one hand and stir it with the other, until a very thick paste is formed. Continue to stir while it is over the fire. Take it off. Mix in successively one by one eight eggs, stirring the paste while this is done. This should never be discontinued. By this stirring and beating up

the paste it is rendered light. Have boiling hot frying fat ready, and fry the paste, dividing it for that purpose into pieces the size of a nut or pigeon's egg, and dropping each piece with a spoon into the frying-pan. Take them out as they are done. They should be served immediately.

LIGHT PUDDINGS.—CHOUX EN PÂTISSERIE.

Heat two quarts of water. Put half a pound of sugar and the grating of a lemon into it. When it is just going to boil up stir it vigorously with one hand with a wooden spoon, and powder in flour with the other. Continue to do this until a thick paste is formed. Let it boil without ceasing to stir it. Sprinkle a board or table with flour, put the paste on it, roll it for a second, and divide it into small pieces the size of a pigeon's egg. Have a buttered tin ready. Place them on it. Wash them with eggs which have been beaten up, and put them into an oven. Take them out when they are yellow, in order to powder them with sugar, and put them back again to glaze. Thus prepared, cut a slit in the bottom, and fill it with Frangipane. See Frangipane.

It may also be filled with any liquid sort of preserved fruit.

RICE.—GÂTEAU DE RIZ.

Wash some rice. Boil it until it swells to its full size in milk. Reduce this by boiling until it becomes very thick. Add sugar in powder, and a little vanilla or orange flower water. Break up eggs in the proportion of twelve to one pound of rice. Separate the whites from the yolks. Mix the yolks with the rice. Beat the

whites into froth. Butter a mould, and powder it with sugar. Pour the rice into it. Put it into an oven. When it becomes yellow turn the mould over on a dish, and serve the rice.

RICE PUDDING.—GÂTEAU DE RIZ—SECOND RECEIPT.

Take half a pint of well washed rice. Boil it to its full size in water, with grated lemon peel, and a little salt. Pour in a pint of cream by a little at a time. Add a sufficient quantity of sugar, a bit of fresh butter, orange flower water, six or eight yolks of eggs and half the whites well beaten up. Mix all well together. Rub a mould with butter, and put bread raspings on it. Pour the rice into it, and bake for an hour.

ALMOND PUDDING.—GATEAU D'AMANDES.

Of whatever size the pudding is desired it must be composed of an equal weight of eggs, of butter, flour, sugar in powder, and sweet almonds. After having thrown the almonds into boiling water, peel them and pound them up in a mortar. Add to them the flour, eggs, butter, and sugar, and pound them together in the mortar until an even paste is made. Butter the bottom of a pie or tart dish, and pour the paste into it, and bake it.

ALMOND CAKES.—GATEAU D'AMANDES.

Take a pound of flour. Make a hole in the middle of it. Put a bit of butter about the size of a pigeon's egg into it, four eggs, whites and yolks, a little salt, four ounces of sugar, and half a pound of sweet almonds, after they have been pounded up. Mix this up in

ne form of a cake. Wash it with an egg that has been beaten up. Bake it, and glaze it with a salamander.

GÂTEAU DE MADELEINE.

Mix a quarter of a pound of butter, melted, with half a pound of flour, one pound of sugar in powder, six yolks of eggs beaten into froth, and a little orange flower water. Mix these well together. Pour the mixture into a dish. Bake it to a good colour.

PUDDING—ALMOND.—AUX AMANDES.

Put one pound of sweet almonds into boiling water. Take them out and peel them. Pound them in a mortar. Add by a little at a time (so that they may be well mingled) one pound of butter, then four eggs, a little cream, a glass of white wine, some sugar, a little potato flour, and orange flower water. This being well mixed, butter a mould and put this mixture into it. Bake it, and serve when it is of a good colour.

PUDDING—RICE.—AU RIZ.

Boil one pound of rice to its size. Add to it one pound of butter, one pound of sugar, and half a pound of currants. Put it into a buttered dish and bake.

RICE CROQUETS.—CROQUETTES DE RIZ.

Boil half a pound of rice in water, with a little lemon peel and some salt. . Pour in a little cream by small quantities at a time. Add sugar and butter, orange flower water, six or eight eggs, half the whites being left. Mix well together. Make this into little balls,

and soak them in an egg which has been beaten up, and put bread crumbs over: soak them a second time, and again put bread crumbs, and fry them.

LIGHT PUFFS.—ROUSSETTES.

Take half a pound of flour. Mix it into a paste with two eggs, one ounce and a half of butter, a little lukewarm cream or milk, and a little white sugar in powder. Knead it together, and let it lie for two hours and a half. Roll it out to twice the thickness of a five-shilling piece. Cut it into pieces and fry them in boiling fat. Powder them with sugar, and serve immediately.

A little flavouring is an improvement. Vanilla, rose water, orange flower water, or any other flavouring suited to a very light pudding may be used.

PUDDING—SEMOLINA.—GÂTEAU DE SEMOULE.

Boil some milk. Put semolina into it, still stirring the milk. When it is thick add yolks of eggs, and a little orange flower water. Beat white of eggs into a froth, and mix all well together. Butter a mould, and powder the butter with bread crumbs grated very fine, and sugar in powder. Pour the preparation of semolina into the mould, and bake it in an oven with moderate heat. When it is of a nice yellow colour turn it out of the mould.

SOUFFLÉS.

SOUFFLÉ OF POTATOES.—SOUFFLÉ DE POMMES DE TERRE.

Mix half a pound of potato flour with a quart of milk. Boil, stirring it the whole time incessantly. Add half a pound of sugar. Pour this into a buttered mould. Put it into the oven, and serve when it has risen. It should be served in the dish in which it is baked. It may be done over a stove with a four de campagne.

SOUFFLÉ OF POTATOES.—SOUFFLÉ DE POMMES DE TERRE—SECOND RECEIPT.

Take a pint of cream, half a pound of sugar, six tablespoonfuls of potato flour, and four yolks of eggs. Mix the flour with the eggs and cream. Add a bit of butter the size of an egg, and a little lemon peel. Put this preparation over the fire, boil it up two or three times, stirring at the same time. Let it get cold, and then add six yolks of eggs which have been beaten up. Whip up four whites of eggs. Mix them quickly and lightly with the preparation. Put it into the dish in which it is to be served, and place it in the oven.

SOUFFLÉ CHOCOLATE.—SOUFFLÉ AU CHOCOLAT.

Dissolve about half a pound of chocolate in a quart of milk. Boil it in a chocolate pot. When it is done add a little flour of potatoes, or other flour, and give it one boil up. Pour the chocolate into an earthenware vessel. Mix with it six yolks of eggs beaten up, and six whites beaten to a froth. Pour this preparation into a buttered

mould, and put it into an oven, and serve when it is of a good colour, and rises. It is sent to table in the dish in which it is dressed. It may be cooked on a stove, or with a four de campagne.

SOUFFLÉ RICE.—SOUFFLÉ DE RIZ.

Boil the rice in milk so that it may be very thick, and make it by the receipt for potato soufflé.

PANCAKES.—CRÊPES.

Mix half a pound of flour with four yolks of eggs and a small glass of brandy, and a mixture of equal parts of beer and water, so that it may make a very liquid paste, or rather sort of cream. Let it stand for two hours. Make a very clear fire. Put a bit of lard the size of half a nut into a pan. Melt it, and put some spoonfuls of the paste into the pan, moving it so that it may extend over the bottom. Hold the pan over the flames, moving it now and then, and when it sounds dry toss it up and turn it. When equally done on both sides, put it on the dish and fry another. The pancakes should be eaten directly they are done.

PANCAKES.—CRÊPES—SECOND RECEIPT.

Take a pound of flour. Mix it with water, six eggs, a spoonful of brandy, and a pinch of salt, so that it may have the consistence of thick milk. Put a bit of butter or lard the size of a nut into a pan, and pour half a ladleful of paste into it, and let it spread thin over the bottom of the pan by inclining it in different directions for that object. Fry it. Turn it quickly, and serve very hot.

PLUM PUDDING.

Take half a pound of beef suet cut up, three ounces of sugar, one pint of milk, two pounds of flour, one dozen eggs, three pounds of currants and raisins—from the latter the stones should have been removed—a glass of brandy, a little nutmeg, and the grating of lemon peel. Mix these into a paste. Put it into a cloth. Tie it up, and put it into boiling water. Let it boil for four hours. Take out the pudding and serve it. It may be accompanied by a sauce made of melted butter, rum, and sugar in powder, beaten up together. Or this sauce may be poured round it.

PLUM PUDDING—SECOND RECEIPT.

Take one pound of beef suet or marrow, three quarters of a pound of flour, the same quantity of fine raisins, from which the stones should be removed, with a quarter of a pound of currants which have been well washed, and the peel of half a lemon cut up fine. Put these into a pan, and add to it four eggs, whites and yolks, a spoonful of orange flower water, half a pint of cream, and a small glass of brandy. Mix all well together, adding to it a glass of milk, and a sufficient quantity of soft bread crumb to give it a proper degree of thickness. Wrap it in a cloth or napkin, and boil in a boiler during four hours without intermission. Take it out and serve.

It may be cut in slices and served on a silver dish, with rum, which is set in flames.

CREAM COFFEE.—CRÈME AU CAFÉ.

Put one pound of coffee, broken up but not ground, into one quart of milk and four ounces of sugar. Boil it.

Beat up separately four yolks of eggs, and two whole eggs. When the milk boils take it off the fire. Mix the yolks and the two whole eggs into it, stirring it while doing so. Strain this through a sieve, and pour it into a dish. Put the dish on a saucepan in which the water is boiling. When the cream is set, powder it with sugar, and glaze it with a salamander.

CREAM COFFEE.—CRÊME AU CAFÉ—SECOND RECEIPT.

Make very strong coffee, using about two ounces, and a sufficient quantity of water for the purpose. It should be made by filtration, and not by being boiled, which deprives it of its fine qualities. The coffee should be as strong as possible, so as to be a sort of extract of coffee. This is mixed with one pint of good milk, about two ounces of sugar in powder, six yolks of eggs, and three whites, well beaten up, and mixed with some spoonfuls of cream. Put the cream into the dish in which it is to be served, and place it well covered down on a saucepan of boiling water until it is set. Glaze with sugar and a salamander.

CREAM TEA.—CRÊME AU THÉ.

Pour one pint of boiling cream on about one ounce of tea. Let it stand for half an hour. Strain it through a sieve. Add a quarter of a pound of sugar, six yolks of eggs, and three whites well beaten up. Put it over a saucepan of boiling water, as in the preceding receipt.

CREAM—BURNT SUGAR.—CRÊME AU CARMEL.

This is prepared the same as by first receipt for coffee, only instead of coffee burnt sugar is used. The

sugar is prepared by putting it into a heater over a quick fire, and adding a little water when it is about to turn black.

CREAM CELERY.—CRÊME AU CÉLERE.

This is made in the same way as coffee cream, roots of celery cut in pieces being used instead of coffee.

CREAM CHOCOLATE.—CRÊME AU CHOCOLAT.

This cream is made in the same way as coffee cream, chocolate being used instead of coffee. The chocolate is prepared as for ordinary use in a chocolate pot, in which it is boiled with milk. See chocolate.

CREAM CHOCOLATE.—CRÊME AU CHOCOLAT—

SECOND RECEIPT.

Prepare half a pound of chocolate. Melt it over the fire in a quart of good milk or cream. Boil it until it is diminished by a quarter. Add eight yolks and two whites of eggs. Cook it as in the preceding receipts, and let it get cold.

CREAM LEMON.—CRÊME AU CITRON.

Make this in the same way as coffee cream, using the peel of a lemon instead of coffee. This should not be put into the milk until after the milk has boiled.

CREAM ORANGE FLOWER.—CRÊME À LA FLEUR
D'ORANGER.

Boil one quart of good milk with three ounces of sugar. Mix up eight yolks of eggs, and four whites, and add four spoonfuls of orange flower water. Mix well together, and cook it by the preceding receipts.

CREAM.—CRÊME PÂTISSIÈRE.

Put two spoonfuls of flour into a saucepan. Mix six yolks of eggs with it. Add a little salt, and one quart of boiling milk. Put the saucepan on the fire, and stir it with a wooden spoon until it is thick. Add three ounces of butter which has been melted and beaten into cream, half a pound of sugar, and a little powdered vanilla. Stir for some seconds. Pour the cream into a dish, and let it get cold.

Rose water, orange flower water, coffee, or chocolate may be substituted for vanilla.

CREAM FRIED.—CRÊME FRITE.

Make a cream by the directions given above for cream pâtissière. Let this get cold. Cut it into slices the size of a five-shilling piece. Beat the yolks of eggs up with sugar in powder and a little orange flower water. Soak the pieces of cream in yolks of eggs, and then in bread crumbs. Fry them, and powder them with sugar.

CREAM FRIED.—CRÊME FRITE—SECOND RECEIPT.

Take one pint of good milk or cream, which is to be preferred, three ounces of sugar, and a spoonful of orange flower water, and four yolks of eggs. Mix this with a sufficient quantity of flour to form the cream into a species of fritter. Soak them in an egg which has been beaten up, and fry them.

CREAM VANILLA.—CRÊME À LA VANILLE.

This is made with one quart of milk, half a pound of sugar, and about a quarter of an ounce of vanilla cut into small pieces. Boil this during a quarter of an hour.

Take it off the fire. Strain it through a sieve. Beat up three whites of eggs and six yolks, and mix them in. Make the cream by the receipt for coffee cream.

BLANC-MANGER.

Put half a pound of sweet almonds, and two or three bitter almonds, into boiling water. Peel them and pound them in a mortar, and when they are reduced to a paste, mix them with half a pint of milk, three ounces of sugar, and a little orange flower water. Strain this. Boil it, and when it has acquired sufficient thickness serve it.

BLANC-MANGER COLD.

Make it by the preceding receipt, with this difference: after it has been strained, add isinglass which has been separately dissolved in water, and instead of boiling it stand the mould or dish in ice, so that it may congeal.

BLANC-MANGER RENVERSÉ.

Prepare it by the preceding receipt, increasing the quantity of isinglass. Pour it into a mould, and place this in ice which has been broken up. The former may be rubbed with a warm cloth when the blanc manger has acquired sufficient thickness. It must be served directly it is taken out of the mould.

FROMAGE SUCRÉ.

Take one quart of thick cream, half a pound of sugar in powder, and a spoonful of orange flower water. Mix it with cheese, crushing the cheese with a spoon. Beat six whites of eggs into froth. Mix them with the cream and cheese, and continue to beat it. Let it drain through a clear muslin for six hours, turn it out on a dish, and serve.

FROMAGE A LA CRÈME.

Take one quart of milk, one pint of cream, and a bit of sugar. Boil them together until reduced by one-third. Let it get cool, and when it is lukewarm turn it to curds with a little rennet, and strain it. Pour it into a dish, and put it on hot ashes. These should also be put on the cover. Set it in a cool place until it is cold.

PUDDING.—BOUILLIE.

Mix flour and milk with the necessary quantity of sugar. Stir it while it boils until it becomes thick. When it is nearly done put in a little butter. When it is removed from the fire yolks of eggs well beaten up may be added.

PUDDING.—BOUILLIE RENVERSÉ.

Having made the pudding by the preceding receipt, let it get cold, and then add the yolks of eggs, the whites beaten to a froth, and a little orange flower water. Put this into a buttered dish. Place this in the oven, and remove it when it is of a good colour.

This may also be made in a mould. When it is done this is removed. It will then be a cake.

RAMEQUINS.

Melt half a pound of butter with one pound of grated cheese, in one pint of water, with a little salt, and two or three pounded anchovies. This being well mixed, stir this with one hand with a wooden spoon, and with the other powder in flour until a thick paste is formed. Mingle this with seven or eight raw eggs. Divide the

paste into pieces, and give them any form that may be desired. Put them on a buttered dish, and bake them. Serve them when they are of a nice yellow colour.

FROMAGE A LA CHANTILLY.

Put the whites of two eggs into one quart of thick cream. Beat it up to a froth, and while still doing so add half or three-quarters of a pound of sugar in powder, and fleurs d'orange pralinées beaten into powder. Form it into a pyramid, and serve it. It may be made with rose water, or vanilla, or strong coffee, instead of fleurs d'orange. The cream may also be made with strawberries or raspberries. The juice of the fruit is strained and mixed with the cream. When this is done more sugar will be required than when it is made with essences, etc.

MERINGUES.

Beat up the whites of eggs to as thick a whip as possible. Mix this with sugar in powder, in the proportion of a spoonful of sugar to the white of one egg. Divide this by spoonfuls, and put it on a paper. Powder each with sugar, and put it into an oven in gentle heat. When they begin to turn remove them, and with the back of a spoon carefully press the side which is the least done, so as to give them a hollow, shell-like form. Put them back into the oven, and take them out when they are done. Put whipped cream into the hollow side, and unite ~~two~~, thus giving it the appearance of a large egg.

They may be filled with fruit, jelly, etc.

PASTRY.

PASTRY—FLAKE PASTRY.—PÂTE FEUILLETÉE.

Take two pounds of flour. Place it in a basin on the table. Make a hole in the middle of it. Pour lukewarm water into this, with a little salt. Mix the flour with it, in small quantities at a time. When the paste is made roll it out, and spread one pound of butter over it. Cover this with the other half of the paste, and let it lie for twenty-five minutes or half an hour. Roll the paste, so that it may be only about two inches thick. Fold it in three and roll it again. Repeat this operation three times, sprinkling it with flour each time. Let the paste lie by for twenty minutes, and then use it in any form that may be desired, for cakes, vol-au-vent, patties, etc.

PASTRY—FLAKE PASTRY.—PÂTE FEUILLETÉE— SECOND RECEIPT.

Kneading or mingling the paste is the first point in making it. Take one pound of fine flour, and heap it up in a vessel on the table. Make a hole, called the fountain, in the middle. Put less than two ounces of butter into it, a quarter of an ounce of salt, a glass of water, and lastly the white of an egg. Mix this paste lightly together, taking care there are no lumps in it. Knead it with the hands and knuckles. It should be neither too firm nor too soft; either extreme would be injurious. If it appears too soft flour should be added; if too stiff, sprinkle it with water until it becomes elastic and sufficiently soft.

Being thus kneaded, put the paste into a fresh cool place, covering it with a damp cloth, for a quarter of an

R

hour. Roll it out. Flatten out three quarters of a pound of butter and place it on the paste, folding the corners so as to keep the butter inside. Pass the rolling-pin over it, commencing at the corners, so that the butter may not come off. The paste being sufficiently thin, fold it lengthwise and roll it. Repeat this six times, letting it lie in a cool place each time for a quarter of an hour at intervals while doing so—it will otherwise not form so well into flakes.

It is essential that the butter should be nearly of the same consistence as the paste, for if too hard it will break in pieces when the paste is rolled, and thus lumps will be formed, and if too soft it will run off. It should therefore be prepared beforehand, and be mixed and softened. In hot weather it should be kept in spring water, or it will be too soft.

Each time the paste is rolled out a little flour should be sprinkled on it. Too much will injure its whiteness.

PASTE.—PÂTE BRISÉE.

This paste differs from flake pastry only by having a smaller proportion of butter in it. After being rolled out, the paste is cut into pieces. These are gathered together again, and again rolled. This sort of paste is particularly used for cakes.

PASTE.—PÂTE À DRESSER.

Put one pound of flour on the table. Make a hole in the middle, and put into it the yolk and white of an egg, three ounces of butter, some salt, and some lukewarm water. Mix this up gradually, so as to make a well mixed paste. Cover it with a cloth, and let it lie

for three-quarters of an hour. This paste is used for all sorts of cold patties and pies.

Paste for frying. See.

VOL-AU-VENT.

Roll out flake paste. Cut out a round piece of the size it is desired the vol-au-vent should be. Make the sides and top of the remainder of it. Thus a sort of hollow cake is formed, which may be filled in any way that may be desired. The cake being thus made is put into the oven, and taken out when it is of a good colour. The cover is taken off, and the paste which is not done is taken out of the interior. A ragout financière (see), a blanquette de volaille, fish done à la Béchamel, collops of veal, or of chicken, may be put into it. The cover is put on and the vol-au-vent served.

PATTIES—HOT.—PÂTÉS CHAUDS.

Take flaked pastry made by the receipt for it. Roll it out to the thickness of half an inch, and divide it into circles about double the size of a five-shilling piece. Moisten the surface of each lightly. Put a ball of godiveau (see p. 30) or of forcemeat of fowl (see forcemeat of fowl) on some of these, and cover them with the same. Stick the edges together by pressure. Wash the patties with egg, and bake them. They should be eaten when they are taken out of the oven.

PIES.—PÂTÉS FROIDS.

Of whatever meat cold patties are made, it should be larded with small pieces of bacon, peppered, and fried in butter until it is three parts done. Make separately a forcemeat of fowl or game. The selection must be made

according to the meat of which the pie is made. Take some paste made by the receipt for *paste à dresser*. Butter a mould. Spread slices of bacon in the bottom, and spread a layer of forcemeat on it. Place the meat of which the pie is to be made on this. Cover it with bacon. Cover the pie with the same paste, and stick it on with yolk of egg. Wash it over with yolk of egg beaten up, and bake it in a hot oven.

PATTIES—SMALL—PETITS PÂTÉS.

Take a sufficient quantity of flaked pastry (see). Roll it out, and cut it into rounds about three inches in diameter. Each little patty will require two of these. Put a bit of *godiveau* (see p. 30), or of *quenelles* (see p. 31) about the size of a filbert on the pastry, and cover it with another, uniting the edges together by wetting them. Wash the patties with egg with a brush, and put them into an oven on a buttered tin. They will be done in a short time.

PATTIES—SMALL—WITH GRAVY.—PETITS PÂTÉS AU JUS.

Line little shapes with pastry made by the receipt for *paste brisée* (see p. 241) of the thickness of a two-shilling piece. Let the paste extend beyond the shape. Fill the shapes with paper or flour, and bake the pastry in a moderately hot oven. Take them out, and fill them with meat gravy or juice mixed with truffles and mushrooms cooked and cut small. Cover each little shape with *paste brisée*. Put them back into the oven, and after they have remained for a few seconds take them out. Turn them out of the moulds, and serve them immediately on a dish.

PATTIES—SMALL—WITH GRAVY.—PETITS PÂTÉS
AU JUS—SECOND RECEIPT.

Take a portion of paste brisée (see). Roll it out thin. Cut a circle sufficiently large to cover a shape. Butter the shapes, and put the paste into them. Put a ball of minced meat which has been well seasoned into it. Cover it with flaked pastry, and do not let it stick. Bake it. Take off the cover, and pour a sauce of good flavour over the ball of meat, which may be cut into many pieces. The sauce is made with chopped mushrooms, to which, brains, cocks' combs, sweetbread, and fowls' livers may be added.

PASTE FOR COLD MEAT PIES.—PÂTES FERME.

This paste differs from flake pastry in the quantity of butter used in it, which is less by half. Lard or fat may be used instead of butter in this, but would not be successfully used in flake pastry. Take one pound of flour and heap it up. Make a hole in the middle, and put a quarter of an ounce of salt, five ounces of butter divided into small pieces, and half a pint of water into it. Mix the butter, so that it may dissolve and make a paste; then add three yolks of eggs. Having mixed these in, roll the paste as quickly as possible, and fold it four times over itself, so as to make it quite even. Care must be taken that it should not be too stiff.

The paste having been thus properly worked, should be formed into a round mass, lightly powdered with flour, and left in a damp cloth for one hour.

Roll out a quarter of the paste for the bottom of the meat pie, making it about an inch thick. Cut it with a

paste-cutter, and make it a little larger than is required for the pie.

Place the bottom crust on a buttered paper, and arrange the meat prepared for the pie on it.

The meat should consist of game, fowl, veal, ham, with bacon in slices, and forcemeat or mincemeat. They should be prepared thus. Put a sufficient quantity of butter into a saucepan, with a shallot, half an onion, a clove of garlic, parsley, and thyme, all chopped up small. When this is boiling hot put the bacon into it, and then the game and fowl, which should be boned, or the veal, with spices, salt, and pepper. Add stock. Let this stew until they are half done, and take it off the fire.

The mincemeat is made of meat that has been dressed, or of undressed meat and bacon. A few mushrooms will be an improvement.

Spread the mince, when it is cold, on the paste for the bottom of the pie, and raise the other meat on it, sprinkling it with a little salt, pepper, and spice. The pieces should be pressed well together, and the interstices filled up with lean bacon.

The paste to go round it must now be cut. It should be about half an inch thick. Before this is put on make a band of paste to go round the meat, to prevent its sinking. This interior circle of paste must be as high as the meat. It must be fixed to the bottom paste, and the two sides of it are joined together with egg.

Put on the top crust, in which a hole must be made, to facilitate the evaporation of the steam. This top crust is joined to the paste round the meat by being moistened.

Moisten the inside of the paste intended for the outer circle, so that it may become attached to the inner

paste and to the bottom crust or paste. This outer circle should extend beyond the cover or top. It should be pressed with the finger carefully to the bottom paste.

When it is cold, a well seasoned jelly may be poured in through the hole in the top. This, after it has become cold, will give a nice appearance to the meat when the cover of the pie is removed.

The pie may be ornamented with different forms, as stars, zigzags, etc. It should be washed with yolk of egg twice over, and placed on a greased tin in the oven. It will require three or four hours to bake such a pie. A pie of this sort may be made in a mould.* The mould should be buttered. The paste is put round the sides. Then place the mould on a piece of paste intended for the bottom, so that it may be cut and fastened to the side piece. Press the interior of the mould, so that the paste may be well joined, and may take the shape of the mould. Place the meat in it according to the direction given for this pie. Put a paste cover on it and bake it. It is taken out of the mould when it is done.

A lengthened description of the method of cooking these cold pasties has here been given, as a great number of things may be dressed in this way.

RISSOLES.

Boil some paste (see paste). Flour the table or paste-board, and put balls of godiveau at equal distances over half the pastry, after it has been rolled out to the thickness of a penny piece. Cover it with the other half of the paste, and cut the whole into bits, each containing a ball of godiveau. Fasten each bit by pressing the edges, and fry them in hot fat.

* Moulds are made for the purpose.

PIES—MEAT.—TERRINES.

This name is given to pies without crust. Either meat, poultry, or game may be used. It is made in an earthenware pie-dish with a cover.* The bottom and sides of the dish are covered with slices of bacon, and meat is put in, as in other pies to be used cold. The cover is put on, and pasted down with paper, and it is baked.

TARTS.

Roll out pastry made by the receipt for paste brisée to the thickness of a five-shilling piece. Place it on a buttered tart dish. Raise the edges, and put it into the oven. The pastry being nearly baked, it is drawn to the door of the oven and filled with preserved or stewed fruit, of any sort that may be desired. The tart is put back into the oven and the baking is finished.

TART—FRANGIPANE.—TOURTE À LA FRANGIPANE.

Boil half a pint of milk with cinnamon, a little nutmeg grated, and the grating of a lemon peel and a bay leaf. Reduce the milk by boiling to a quarter. Strain it through a cloth. Put into it a quarter of an ounce of fine flour, an ounce and a half of butter, and the same quantity of sugar. Add four eggs, whites and yolks beaten together. Hold this mixture over the fire for rather less than a quarter of an hour, stirring it without intermission so that it may not burn. Macaroons broken up may be added to this, and fleurs d'orange pralinées,† also in powder, or instead of these, ten sweet almonds pounded up.

* Such are easily procured.

† Fortnum and Mason have them.

If it is desired to make Frangipane with pistachios, these are used instead of sweet almonds, and no orange flowers are used.

When the Frangipane is made, pour it into the tart and put it into an oven. The Frangipane may be poured into the tart when it is half baked, and it is put back into the oven. This method is to be preferred.

Narrow bars of pastry may be placed across it. When done it should be powdered with sugar.

FRANGIPANE—SECOND RECEIPT.

Mix four spoonfuls of flour and six whole eggs. Put in one quart of milk. Add half a pound of sugar, orange flowers, and macaroons reduced to powder. Put this over the fire and stir incessantly with a wooden spoon. When it is sufficiently thick pour this mixture out and let it get cold. It is used for tarts, to put into light puddings (see light puddings, p. 228), for cakes, etc.

TART—GOOSEBERRY.—TOURTE ANGLAISE AUX GROSEILLES À MAQUEREAUX.

Take some gooseberries moderately ripe. Take off the tops and stems; wash them, and stew them with a little sugar. Put them into a tart. Cover it with a trellis of pastry and bake it.

Any fruit tart may be made by this receipt.

JELLY.

Make a syrup by clarifying two pounds of sugar in one pint of water. Dissolve three quarters of an ounce of isinglass in half a glass of water. Pour it into the

syrup. It may be flavoured with rose water, orange flower water, vanilla, rum, etc., and when formed into a jelly may be turned out.

CUSTARD.—FLAN.

Make a cream patissière (see p. 237). Pour it into a buttered tart dish. Put it into the oven, and when it has been there a few minutes powder it with sugar, put it back again, and when it is of a good colour let it slide into a dish.

CAKE—CHEESE.—GÂTEAU DE FROMAGE.

Take a sufficient quantity of flour to make a common cake. Make a hole in the middle, and put a quantity of butter, equal to three quarters of the flour, and sufficient water to make it into a paste. Add salt and knead it. Roll it out and put a layer of cheese, soft, but not liquid, on it. Fold it in four and roll it. Repeat this several times, give it the proper form of a cake, wash it with egg, and bake it.

CAKE—FLAKED.—GÂTEAU FEUILLETÉ.

This is made of flake pastry. See pâté feuilleté.

CAKE.—GÂTEAU DE PLOMB.

Take four ounces of fine flour. Heap it up. Make a hole in the middle. Put three quarters of an ounce of salt, double the quantity of sugar, a pound and a quarter of butter, and twelve eggs. Knead the paste, moistening it with milk, or sprinkling it with water if it should be too stiff. Let it lie half an hour after it is mixed. Add three quarters of a pound of butter, and roll it four

times, folding it each time, as is done in making flake pastry (see p. 241). Give it the form of a cake, egg it, and let it bake for an hour and a half.

BREAKFAST CAKES.—BRIOCHE.

Mix one pound of flour, one pound of butter, half a pint of milk, twelve eggs, and a little salt. Add to it yeast, which should be prepared beforehand, with three quarters of a pound of flour. The quantity of yeast should be a quarter of an ounce in a glass of lukewarm water. Knead the paste and yeast together, and let it lie in a temperature of moderate heat for ten or eleven hours. When this time has expired give the cakes the form you may wish. Wash them with eggs which have been beaten up. Put them on the tin and place them in an oven. The heat of the oven ought to be rather brisk.

BREAKFAST CAKES.—BRIOCHE—SECOND RECEIPT.

Make a paste with half a pound of flour and rather less than a teaspoonful of yeast in a little warm water. Wrap it in a cloth and put it in a warm place to rise. It should remain there for twenty minutes in summer and one hour in winter. Put one pound of flour in the vessel in which dough is made. Mix it with the paste made, and ten ounces of butter, five eggs, a little water and a quarter of an ounce of salt. Knead all well together. Wrap up the dough, and leave it in a warm place for nine or ten hours to rise. Cut it into pieces according to the size the cakes are to be. When they

are made into a nice shape, wash them with egg, and bake them either for an hour or half an hour, according to their size.

It may be observed that these breakfast cakes may be prepared in the evening before they are required.

CAKE—POLISH.—BABA.

Make it with the paste for breakfast cakes or brioche. Add saffron powder in a lump as big as a nut, half a pound of raisins, with the stones taken out, of the best quality, half a pound of currants, preserved citron cut in slices, and mingle well together. The paste should be soft and sufficiently thick. Put it into a buttered tin, and leave it to ferment for eight hours in the winter and four in summer, and then put it into the oven, in gentle heat, without being moved out of the mould. It will be done in an hour, and when it is done will have a nice red tinge.

CAKE—POLISH.—BABA—SECOND RECEIPT.

Put one pound of flour of the best quality into the dough basin, with four eggs, whites and yolks, four ounces of butter, the same quantity of currants, a little yeast, and one ounce of salt. Mix these in lukewarm water, so that the paste may be smooth, elastic, and soft. Butter the inside of a mould and put the paste into it, and let it remain until it begins to rise. Put it into an oven in gentle heat; take it out in three quarters of an hour, or sooner if the heat is very great. It should have attained a good colour.

CAKE—LORRAINE.—GALETTE DE LORRAINE.

Mix two pounds of flour with six eggs, one pound of butter, and a little salt. Roll it out so that it shall be about an inch thick. Raise the edges and put it into an oven. When it is about half baked, take it out of the oven and pour over it one pint of cream, four eggs, and a little salt, beaten up together. On this small bits of butter are placed at equal distances. The cake is put back, and taken out in twenty minutes.

CAKE.—GALETTE DE PLOMB—SECOND RECEIPT.

Mix two pounds of flour, two pounds of butter, seven or eight eggs, half a pint of milk, half an ounce of salt, and an equal quantity of sugar in powder. Let it rise, and roll it out twice, and let it lie for twenty minutes. Roll it twice, bringing it to about an inch and a half in thickness again, and marking the cake in rays with the rolling-pin. Wash it with eggs beaten up, and bake it.

BISCUITS À LA CUILLÈRE ET EN CAISSE.

Break up twelve eggs and separate the white from the yolks. Mix the yolks with one pound of sugar in powder, half a pound of flour, an equal quantity of potato flour * or fine flour, a little essence of lemon, a good pinch of fleurs d'orange pralinées broken up. Beat this mixture well up. Beat the whites into a good froth, and still beating it, pour it over the first preparation. The whole, being well mixed, is poured into cases of paper, or divided into small portions on sheets of white

* This may be procured of Fortnum and Mason.

paper. They are powdered with very fine sugar, prepared by being pounded and passed through a sieve. The biscuits, in paper cases or on sheets of paper, are put into an oven of very mild heat, and taken out as soon as they are of a good colour, and are iced with sugar.

BISCUITS IN CASES.—BISCUITS EN CAISSE.

Take three quarters of a pound of fine sugar in powder and mix it with twelve yolks of eggs. Beat up the whites with a whip for half an hour. During this time the yolks should be stirred with a spatula* or spoon, so that they may be well mixed with the sugar. When the whites are in a good froth add five ounces of fine flour, and an ounce and three quarters of sugar in powder. Mix all together lightly with a spatula or a spoon, so as not to disturb the froth. Pour it into thin moulds which have been buttered, leaving them only half full, as this paste will rise considerably in baking. They may be baked in paper cases, and should be powdered over with fine sugar, and left in the oven until they are of a good yellow colour.

CAKE—SAVOY.—BISCUIT DE SAVOIE.

Make these by the first receipt for biscuits en caisse, and pour the mixture into a mould which has been buttered, taking care to fill it only half full. Put it into an oven in gentle heat. It is important after the mould is buttered to sprinkle sugar in powder over it, so that it may be iced with sugar.

* This may be procured at Adams and Sons, ironmongers.

CAKE.

Make a Savoy cake by the second receipt for biscuits in cases, and mix with it currants, fleurs d'orange pralinées,* sweet almonds chopped up, etc. It may also be iced with the white of an egg beaten up with two ounces of sugar in powder. This may be put on the cake with a brush, and left to dry in gentle heat.

CAKES.—BISCUITS DE RHEIMS.

These biscuits are made like those in the preceding receipts for biscuits en caisse, the quantity of flour being greater. They are made in buttered moulds instead of paper cases.†

WAFERS.

Mix one pound of flour with milk to the consistence of thick milk. Add a little salt, a tablespoonful of brandy, six whole eggs, and two spoonfuls of good oil. Mix well together. Put it into a proper mould. Grease the inside with lard and fill it with the paste. Put it over ardent heat. Turn it in a minute. Let it remain on the fire another minute. Take out the wafer, which ought to be of a nice yellow colour, and make another.

They may be done over a charcoal fire. The moulds in which they are thus baked close at the bottom. They may be rolled or cut when they are taken out of the moulds.

WAFERS—SECOND RECEIPT.

Take one pound and a quarter of fine flour, an equal quantity of sugar in powder, and one pint of cream.

* Fortnum and Mason.

† Moulds are made especially for these cakes.

Beat up the flour in the cream, so that there may be no lumps in it, and put in orange flower water. The mixture should be liquid, and if not sufficiently so, cream must be added. Butter a wafer mould, and for each cake put into it a spoonful and a half of this paste.

They may be baked over a charcoal fire, and the shape, being closed at the bottom, may be turned.

NOUGATS.

Put sweet almonds, and bitter almonds in the proportion of five or six to one pound of the former, into boiling water, so that the skins may be taken off. Let them drain and put them into the oven, where they should remain until they are yellow. Put the almonds into a heater, with sugar in powder, and place it over a quick fire and stir them. The sugar will soon melt, and the almonds will then adhere to each other. When they begin to burn arrange them at the top and on the sides of a mould which has been oiled. The layer of almonds should be very thin. When the mould is full let the almonds get cold and turn the mould over on a dish.

NOUGATS—SECOND RECEIPT.

Take a pound and a quarter of almonds. When peeled, cut each almond into four or five strips. Heat them carefully through until they are light yellow, but do not let them burn. Melt rather more than three quarters of a pound of sugar in powder. Throw the hot almonds into it. Mix well together, and pour the contents of the heater into a greased mould. The almonds may be pressed into their place by the application of a lemon. When the nougat is cold turn it out of the form.

CAKES.—CROQUIGNOLLES.

Mix one pound of flour with fifteen whites of eggs, two pounds of sugar in powder, one ounce of butter, a little orange flower water, or fleurs d'orange pralinées reduced to powder. Make it into a thick paste. Divide it into pieces about the size of a two-shilling piece and half an inch in thickness. Put them into yolks of eggs. Lay them on a buttered tin, and bake them in an oven with gentle heat. The quantity of flour may be increased.

MACAROONS.

Throw half a pound of sweet almonds into boiling water, with seven or eight bitter almonds. Take them out; remove the skins. Let them get dry and pound them in a mortar. Mix with them, in small quantities at a time, two whites of eggs. Put one pound of sugar into half a pint of water, and boil it to the fifth degree (see sugar, p. 258). Pour the almonds into the sugar, with a little fleurs d'orange pralinées (see orange flowers, p. 272) pounded up. Put the heater over the fire, which should be a gentle one, and stir without intermission until the paste has the proper thickness. Roll the paste out on a table or board sprinkled with powdered sugar. Divide it into little round pieces, and arrange them on a paper. Powder sugar over them and bake them with very gentle heat.

MASSEPAINS.

Follow the directions for making macaroons, substituting sugar in powder for sugar in syrup.

SUGAR.

The success of syrups and of many culinary preparations depends upon the way in which the sugar is boiled. It is therefore important to know to what different degrees it may be brought.

Being broken up, the sugar is put into a pan with water, in the proportion of one quart of water to four pounds of sugar. The pan is placed over the fire, and its contents are frequently stirred with a pierced ladle for taking off the scum; and as the scum is removed a little beaten up white of egg is put into the water, until no more scum is produced. While the sugar is boiling take out a little, and having wetted the finger and thumb in cold water, try the sugar. If on moving them the sugar forms into a thread, which almost immediately falls off; the first degree* is attained. When the sugar is a little more boiled, the thread will bear extending to a greater length without breaking. This is the second degree. Boiled a little longer the sugar acquires greater thickness. This is the third degree. After further boiling the sugar will not break if the hand is fully extended, which is the fourth degree. With a few more boilings, on being rolled between the finger and thumb, the sugar will form into a little ball, which is the fifth degree. Boil the sugar longer, and it will form into a larger and thicker ball—the sixth degree. In the seventh degree the sugar may be broken by the teeth. Boiled up a few

* The terms used by French confectioners for these degrees are :— first, *petit lissé*; second, *grand lissé*; third, *petit perlé*; fourth, *grand perlé*; fifth, *petit boulet* or *boulé*; sixth, *grand boulet* or *boulé*; seventh, *petit cassé*; eighth, *grand cassé*.

times it may be broken by the teeth, and will not stick to them, which is the eighth degree.

After this sugar will become dry, and on pouring a little water on it will turn black. This is caramel. It is used for colouring and other purposes.

COMPOTES.

The name of compote is given to fruits stewed in sugar, but in which the syrup is not sufficiently strong to preserve them for any time.

Compotes may be made of apples, pears, cherries, currants, gooseberries, plums, apricots, peaches, strawberries, raspberries, and quinces.

COMPOTE—APPLES.—COMPOTE DE POMMES.

Boil them in water until they are half dressed. Cut them in quarters. Peel them. Take out the pips. Put them into a pan, with sugar in equal quantity to their weight. Pour water in until they are covered, and stew, taking off the scum, until they are done. Put them into a pot, and pour in syrup after it is reduced by boiling. This compote will keep.

Pears and quinces may be done by this receipt.

COMPOTE—APPLES.—COMPOTE DE POMMES—

SECOND RECEIPT.

Cut the apples in halves or in quarters, according to their size. Take out the core. Stew them in water and sugar. Reduce the syrup, and pour it over them.

COMPOTE—PEARS.—COMPOTE DE POIRES.

Put the pears into boiling water. Put them into cold water before they are done. Peel them, take out the pips, shorten the stems, and put them back again into water. Boil sugar in a heater with a glass of water. Put the pears into it, with a slice of lemon to keep them white, and a little cinnamon to give them an agreeable flavour. When they are done, and the syrup is sufficiently thick, serve.

A little pink colouring may be added to the pears thus stewed.

CHERRIES—STEWED.—COMPOTE DE CERISES.

Put the cherries into a pan, with water, some sugar, and the juice of raspberries after it has been strained, and a little lemon juice. When the cherries are done let the syrup boil away a little, and then pour it over them.

CHERRIES—STEWED.—COMPOTE DE CERISES—

SECOND RECEIPT.

Put water and sugar into a pan. Shorten the stems of the cherries. Boil them up two or three times. Pour their syrup over them and let them get cold.

CURRANTS STEWED.—COMPOTE DE GROSEILLES.

Make a syrup of sugar boiled to the fifth degree (see sugar, p. 258). Throw into it fine currants which have been picked off their stems, or they may be done in bunches. Boil them up a few times. Take them

out. Boil the syrup, and when it has thus become stronger pour it over the currants.

CURRANTS STEWED.—COMPOTE DE GROSEILLES—

SECOND RECEIPT.

Cook them by the second receipt for cherries.

GOOSEBERRIES.—COMPOTE DE GROSEILLES À
MAQUEREAUX.

Take off the tops, and dress them by the preceding receipt.

CURRANTS PEARLED.—GROSEILLES PERLÉES.

Take fine bunches of currants, and beat up two whites of eggs in half a glass of water. Dip the bunches, bunch by bunch, first in the water and then in powdered white sugar. Let them get dry, and they will be fit for use.

PLUMS STEWED.—COMPOTE DE PRUNES.

Put plums into a heater or saucepan, with sufficient quantity of water to cover them. Add sugar, in the proportion of half a pound of sugar to one pound of fruit. Put it over a quick fire. Take the scum off the syrup, and when the plums are soft to the touch take them off the fire. Reduce the syrup, and pour it over them.

PLUMS STEWED.—COMPOTE DE PRUNES—SECOND
RECEIPT.

Scald plums in boiling water. When they are soft to the touch take them out with a pierced ladle, and put

them into cold water. Place them in a heater over the fire, with a sufficient quantity of sugar. They should not boil up. This compote is used cold.

PLUMS—FRENCH—STEWED.—COMPOTE DE
PRUNEAUX.

Take one pound of French plums and wash them. Put them into a stewpan, with equal parts of water and red wine, a quarter of a pound of sugar and a little cinnamon. Let them stew for half an hour. If the syrup is not strong reduce it by boiling. The plums are served cold.

PLUMS—FRENCH—STEWED.—COMPOTE DE
PRUNEAUX—SECOND RECEIPT.

Stew the plums over a gentle fire, in a little water, some sugar, a little brandy, and some cinnamon. When the plums are done boil the syrup once. Pour it over them. Serve them cold.

APRICOTS STEWED.—COMPOTE D'ABRICOTS.

Scald the apricots in boiling water. When they are soft put them into cold water. Melt a quarter of a pound of sugar in a heater in water. Put the apricots into it. Boil them up two or three times. Arrange them in the dish, and pour their syrup over them.

PEACHES STEWED.—COMPOTE DE PÊCHES.

Make this by the preceding receipt. The peaches should be previously cut in halves, and peeled.

STRAWBERRIES AND RASPBERRIES STEWED.—

COMPOTE DE FRAISES ET DE FRAMBOISES.

Boil two pounds of sugar to the fifth degree.* Put two pounds of well-picked strawberries and raspberries into it. Boil them up once. Take them off. Reduce the syrup, and pour it over them. Let them get cold in a dry place. Strawberries and raspberries may be each done separately by this receipt.

STRAWBERRIES AND RASPBERRIES STEWED.—COMPOTE DE FRAISES ET DE FRAMBOISES—SECOND RECEIPT.

Pick and wash the strawberries. The raspberries will require only to be picked over. Melt half a pound of sugar in a glass of water. Boil it until the syrup is strong. Throw the strawberries and raspberries into it while it is boiling. Take off the heater. Let the fruit remain in the syrup for a minute. Boil it up once, and take them out of the syrup.

QUINCES.—COINGS EN COMPOTE.

Having half boiled the quinces in water, peel them. Cut them in quarters and remove the pips. Put them into a pan with their weight in sugar, and cover them with water. Let them boil, and take off the scum until they are done. Put them in a dish, and pour the syrup over them after it is reduced.

QUINCES STEWED.—COMPOTE DE COINGS—SECOND RECEIPT.

Put three fine quinces into boiling water. Take them out when they are soft to the touch. Peel them, cut

* See Sugar, p. 258.

them in quarters, and remove the core. Put four ounces of sugar into the pan, with half a glass of water. When the syrup boils take off the scum. Put the quarters of quince into it, and serve them with the syrup after it is reduced.

PEARS STEWED IN WINE.—COMPOTE DE POIRES.
AU VIN.

Dress them by the receipt for quinces, using equal parts of red wine and water.

GRAPES STEWED.—COMPOTE DE RAISINS.

Put sugar and water into a pan, in the proportion of two pounds of sugar to one quart of water. Boil and take off the scum. Let the sugar boil to the fifth degree (see sugar, p. 258). Having picked the grapes off the bunch, put them into the syrup. The Muscat is a good grape for the purpose. Let them boil for two minutes.

RAISINÉ.

Pick thoroughly ripe grapes off the bunch. Press the juice out of them. Boil this juice until it is reduced to half. Put pears, which have been peeled, cut in quarters, and freed from their cores, into this syrup. Let it boil, and reduce the syrup by one-third. When the grapes are not thoroughly ripe, sugar must be added, in the proportion of a quarter of a pound of sugar to one pound weight of juice, without which the raisiné will not keep.

CHESTNUTS STEWED.—MARRONS EN COMPOTE.

Having roasted the chestnuts, put them into a pan with half their weight of sugar, and water in the proportion of a quarter of a pint to one pound of sugar. Let it stew for a quarter of an hour, and add the juice of a lemon.

ORANGES.—SALADE D'ORANGES.

Cut oranges in slices. Leave the peel on. Lay them in the dish. Cover them with a thick layer of sugar in powder, and add a little brandy.

The oranges may be peeled. This is a good dish for suppers.

ORANGES.—SALADE D'ORANGES—SECOND RECEIPT.

Take fine ripe oranges. Cut them in rounds. Remove the seeds, which would give a bitter taste. Put the rounds of orange into a pot, with sugar under and over them. When the sugar is incorporated with the oranges pour in brandy or rum.

PEARS.—POIRES À L'ALLEMANDE.

Peel some pears. Cut them in quarters. Remove the pips. Fry them in butter. Flour them. Pour in some water, and add sugar, and stew them. When ready to serve, thicken the sauce with yolks of eggs.

APRICOTS.—CROÛTES AUX ABRICOTS.

Cut slices of the crumb of bread. Put them in the bottom of a buttered dish. Divide apricots in two, and

remove the stone. Place each on a bit of bread, with the inside uppermost. Into each of them put a bit of butter, and sugar in powder. When they are done, take out each apricot without separating it from the bread, arrange them in a dish, and pour the syrup over them.

A whip of cream may be added to this, and to any other stewed fruit when it is cold.

Peaches and plums may be done by this receipt.

MARMALADES.

APPLES.—MARMALADE DE POMMES.

Peel some apples. Remove the core. Cut the apples in very thin slices. Put them into a pan with sugar and a little cinnamon. Put them over the fire, move the pan, but do not stir them with a spoon. Let them remain over the fire until they are done to an even light marmalade. It may be used for Charlottes, etc.

APRICOTS.—MARMALADE D'ABRICOTS.

Take apricots. Remove the stone and the peel. Put two pounds of sugar to three pounds of fruit. Set this over the fire. Stir without intermission. When the marmalade is sufficiently even and thick remove it.

All marmalades may be made in this way.

PRESERVES.

Preserves may be either dry or liquid. In liquid preserves the fruit is kept in fluid and transparent

syrup, to which the fruit communicates its colour. In dry preserves, the fruit is first boiled in syrup and dried in an oven, after having been drained.

For liquid preserves the fruit should not be perfectly ripe, but nearly so. It is essential that the quantity of sugar should be neither too much nor too little. In the first case the preserves will candy, in the second they will not keep.

CURRENT JELLY.

Take four pounds of currants and one pound of raspberries. Put them into a cloth, and press the juice out. Put this into a pan, with four pounds of sugar. Let it boil, and remove the scum. It will be done in half an hour. Put the jelly into pots, and when it is cold cover it with paper and bladder.

CURRENT JELLY—SECOND RECEIPT.

Take currants—two parts red and one white. Mash them up. Crush them and pass them through a sieve, and then through a cloth, twisting it so as to press out the juice. Let it stand for twenty-four hours. Drain it off, leaving the thick part at the bottom. Put the juice into a pan, with half its weight* in sugar. Boil it over a quick fire for a quarter of an hour. Remove the scum carefully, and add raspberries, whole, in the proportion of one pound of raspberries to five pounds of juice. Filter the jelly, and put it in pots.

CHERRY JAM.—CONFITURE DE CERISES.

Put ten pounds of cherries into a pan, after having taken off the stems and removed the stones. Crush and

* Three quarters the weight will be safer.

strain one pound of currants and one pound of raspberries, using a little water, so that they may pass through the sieve more easily. Pour the juice thus obtained over the cherries, and put eight pounds of sugar into it. Boil, and remove the scum carefully. Let it boil for one hour, and pour the preserve while it is boiling into well dried pots. When cold they should be covered with paper wetted in brandy, and bladder, and closely tied down.

APPLE JELLY.

Peel some apples. Cut them in quarters. Remove the core, and boil them in water. When the apples are done put them into a sieve. Press them a little, so as to obtain the juice without mashing the apple. Boil this juice for a quarter of an hour in its weight in sugar. Add a little lemon juice, and pot it.

APPLE JELLY—SECOND RECEIPT.

Boil some ripe apples. After having peeled them, cut them in quarters and take out the core. Put in cloves, the outer peel of a lemon, and its juice. Put the apples into a sieve, with a vessel under it, so as to catch the juice. The apple pulp should not be pressed through. Prepare syrup to the seventh degree (see sugar). Mix this with the apple juice, and give it five or six boilings up over the fire. Remove the scum carefully.

The quantity of sugar should be equal to that of the fruit.

PLUMS PRESERVED.—PRUNES CONFITES.

Take the stones out of the quantity of plums intended to be preserved. Put the plums into a sufficient quan-

tity of water to cover them. Boil them until they are soft. Take them out. Prepare in this water a quantity of sugar equal to the weight of the plums. Boil the syrup to the seventh degree (see sugar). Put the plums into a bottle or jar, and pour the syrup over them.

PLUM JAM.—CONFITURE DE PRUNES DE
MIRABELLE.

Take the stones out of the plums. Put a third of them into a pan without water over the fire, so as to soften them and obtain the juice easily. Press these in a cloth. Put the other plums into the juice thus obtained. Boil this in half its weight of sugar until the liquor has evaporated, and pot it.

This and all jams should be poured into pots as soon as it is done. No preserve should ever remain to get cold in a preserving pan.

PEARS PRESERVED.—CONFITURE DE POIRES.

Peel good ripe pears. Cut them in quarters. Remove the core. Put them into a pan and cover them with sugar, in the proportion of half a pound of sugar to one pound of pears. Let them stand for twenty-four hours. At the end of that time boil them with lemon peel cut very fine. These pears may be used at once, or put away in pots, and covered with brandied paper and bladder.

STRAWBERRIES PRESERVED.—CONFITURES DE
FRAISES.

After having clarified two pounds of sugar, and boiled it to the third degree (see sugar), put two pounds of

strawberries, which have been well picked over and cleaned, into it. Let them boil for a quarter of an hour, taking off the scum carefully. Put this preserve into pots, and when it is cold sprinkle sugar in powder on the top. Cover them with brandied paper. They should be tied down with bladder.

BARBERRIES PRESERVED.

Barberries may be preserved in the same way as currants.

APRICOTS PRESERVED IN BRANDY.—ABRICOTS CONFITS À L'EAU DE VIE.

Gather the apricots before they are quite ripe. Wipe them with a fine cloth. Put them for a moment into boiling water. Put them over the fire in syrup for a few minutes. Let them stand until they are lukewarm. Take the apricots out carefully one by one, and put them into a wide-mouthed bottle or jar. Boil the syrup again, adding to it coriander seed, cinnamon, and cloves. Pour it boiling on the apricots. Fill the bottle or jar with brandy, and tie it down so as to exclude the air.

The apricots may be cut in half and the stones removed, the kernels being added to the preserve.

APRICOTS PRESERVED IN BRANDY.—ABRICOTS A L'EAU DE VIE—SECOND RECEIPT.

To four pounds of apricots clarify one pound and a half of sugar, and add three quarts of brandy. The apricots should not be over ripe. They should be boiled up once in water, and left to get cold, and then

boiled up once again, and again left to get cold. The sugar is boiled to the fourth degree (see sugar, p. 258). The apricots are boiled up in it five or six times. They are then put into jars or bottles, and the brandy is poured over them.

CHERRIES IN BRANDY.—CERISES À L'EAU DE VIE.

Put cherries into a wide-mouthed bottle, in the proportion of two pounds of cherries to one pound and a quarter of sugar. This should previously have been boiled to the fifth degree (see sugar, p. 258). Put into the jar a little bag containing coriander seed, and cinnamon which has been broken up. Fill it up with brandy.

CHERRIES IN BRANDY.—CERISES A L'EAU DE VIE— SECOND RECEIPT.

Take fine cherries. Cut off half their stems and throw them into cold water. Drain them, and put them into a wide-mouthed bottle, with a little bag of cinnamon and cloves. Fill it with brandy. Let it stand for a month corked down. At the end of that time pour off the brandy. Mix a quarter of a pound of sugar to a quart, and put the cherries into it again. It will be fit for use in two months.

PEARS IN BRANDY.—POIRES À L'EAU DE VIE.

Peel the pears, and preserve them by the receipt for apricots.

GRAPES.—CONFITURES DE RAISINS.

Grapes may be preserved by the receipt for currants.

ORANGE FLOWERS.—FLEURS D'ORANGE
PRALINÉES.

Scald the petals of orange flowers by putting them into boiling water. Make a syrup by boiling sugar to the fifth degree (see sugar, p. 258). Put orange flowers into it, and stir constantly until the sugar forms into sand. Take the flowers out and dry them.

GOOSEBERRIES.—GROSEILLES DE BAR.

Cut a quill into the shape of a toothpick, and remove the seeds from gooseberries by it without breaking the skin. Clarify sugar, in the proportion of one pound of sugar to two pounds of fruit. When it boils to the fifth degree (see sugar, p. 258) throw the gooseberries into it, and take them off almost immediately.

CHESTNUTS.—MARRONS GLACÉS.

Boil the chestnuts and peel them, and let them lie in cold water to harden them. Drain them, put them into a dish, and pour boiling syrup prepared to the first degree (see sugar, p. 258) over them. In four-and-twenty hours put the sugar again into a heater, and when it begins to boil pour it again over the chestnuts. Repeat this four times, on four successive days. At the end of that time soak the chestnuts in sugar cooked to the seventh degree, and put them on a paper in a dry place.

ORANGES.—ORANGES GLACÉES.

Take off the outer peel from the oranges, and very carefully remove the white skin. Divide the oranges in

quarters without tearing them, and pass a thread through the filaments, so as to keep them together. Boil them in syrup prepared to the seventh degree (see sugar, p. 258). Soak the quarters in the boiling sugar, and let them get cold in a dry place.

PEARS.—POIRES GLACÉES.

Peel the pears. Boil them in water. Let them drain, and follow the directions for marrons glacés.

PEARS DRIED.—POIRES TAPÉES.

Peel the pears. Put them into cold water and boil them. When they are soft to the finger take them off and let them drain. Put sugar into a heater, in the proportion of three pounds of sugar to one quart of water.

PLUMS.—TO DRY PLUMS.

Lay some fine plums on a tin. Put them in an oven in moderate heat. Take them out, turn them, and put them back again. Repeat this operation four or five times. Set them to dry in an airy place.

PLUMS.—PRUNES GLACÉES.

Plums may be done by the receipt for chestnuts. See marrons glacés.

SYRUP.

SYRUP.—CHERRY SYRUP.—SIROP EN CERISES.

Crush some cherries and press out all the juice. Strain the juice through a sieve into a pan, with some sugar, in the proportion of two pounds of sugar to one pound of juice. Boil and take off the scum. It will require boiling for only a few minutes. Let it get cold and bottle it.

SYRUP.—BARBERRY SYRUP.—SIROP D'ÉPINE-VINETTE.

This is made in the same way as cherry syrup.

SYRUP.—CURRANT.—SIROP DE GROSEILLES.

Currant syrup is prepared in the same way as cherry syrup. If it is desired to have raspberries mixed with it, they should be used in the proportion of two pounds of currants to one pound of raspberries.

SYRUP.—MULBERRY.—SIROP DE MÛRES.

Put mulberries into a heater. Cover them with sugar in powder, in the proportion of one pound of sugar to one pound of fruit. Boil for a few seconds. Run the syrup through a sieve without pressing the fruit. Let it get cold and bottle it.

SYRUP—ALMOND.—SIROP D'ORGEAT.

Throw one pound of sweet almonds and a dozen bitter almonds into boiling water, so as to take their skins off easily. Pound these in a marble mortar, putting in a little water from time to time. When the almonds are in a smooth paste pour in two quarts of water. Strain it through a cloth, and press all the liquid out of it. Put three pounds of sugar into a pint of water, and boil it to the fifth degree (see sugar, p. 258). Pour the almond preparation into it, stirring constantly until it begins to boil. Take it off the fire, and add a little orange flower water. When cold bottle it.

SYRUP—APPLE.—SIROP DE POMMES.

Peel apples. Take out the pips, and cut them in very thin slices, and put them into an earthenware or china basin, with some water and sugar in powder, in equal proportions, that is, one pound of sugar to one pound of fruit, and half a glass of water. Boil it over a stove for two hours and a half, moving the basin from time to time, without touching its contents or taking them out of the water. Remove it from the fire and let it get cold. Pour the syrup off carefully and bottle it.

SYRUP—SUGAR.

Put some sugar into a basin, in the proportion of one quart of water to five pounds of sugar. Boil this, stirring it frequently. Add from time to time white of egg beaten up in a little water. Take off the scum and boil to the third degree (see sugar, p. 258). Pass it through a strainer. Let it get cold and bottle it.

RASPBERRY SYRUP.—SIROP DE VINAIGRE.

Put some raspberries into an earthenware pan. Pour vinegar over them so that they are covered. Cover it over, and let it stand five or six days. Strain it, and squeeze the juice out of the raspberries. Put this into a pan with sugar, in the proportion of two pounds of sugar to one of juice, and follow the directions for sugar syrup.

SYRUP.—SIROP DE PUNCH AU RHUM.

Clarify sugar to the first degree. To four pounds of sugar put the juice of one fine lemon. Stir it up until it simmers. Pour it out and let it get cold. Add rum, and bottle it.

To make punch, boiling water must be mixed with this.

BARLEY SUGAR.—SUCRE D'ORGE.

Steep barley in water. Boil sugar in the water, in the proportion of four pounds of sugar to one quart of water. Continue to boil until the sugar has attained the eighth degree (see sugar, p. 258). Spread it on a board or marble which has been rubbed with oil. Roll it into sticks. Vanilla or orange flower water may be put into the sugar before it is taken off the fire.

APPLE SUGAR.—SUCRE DE POMMES.

Make apple syrup (see syrup, p. 275). Put it into a heater, and boil it to the eighth degree (see sugar, p. 258), and follow the directions in the preceding receipt.

ICES.

There are two sorts of ice, cream ice and fruit ice.

There is only one method of making cream ice. It is as follows. Put into a brass pan, not a tinned one, two quarts of perfectly pure milk. Beat up separately twelve yolks of eggs with two pounds of sugar in powder. Mix these, after they have been beaten up, with the milk. Place the pan on the fire. Stir the mixture with a wooden spoon until the cream adheres to it. Take it out. Remove the cream from the fire, and let it get cold. Put it into a freezing pot. Place this in a pail, and surround it with ice broken up, and mixed with kitchen salt and saltpetre.* Turn the freezing-pot round vigorously, and take off the cover from time to time, and detach with a trowel any ice that may have formed on the sides of the pot. When it is all ice, mix it and break it up with a trowel. This process is called "working the ice." When the ice is soft and smooth the operation is terminated. It only remains to keep up the cold by renewing the ice in the pail, and putting in a little salt as it melts.

Ice thus formed is called ice cream. It is the foundation of all ice creams.

ICE.—VANILLA ICE CREAM.

This is ice cream with vanilla. A little vanilla is put into the milk.

* Twelve pounds of ice to two pounds of salt.

ICE.—ROSE ICE CREAM.

Rose water is mixed with the milk.

ICE.—COFFEE ICE CREAM.

Strong coffee is mixed with the milk.

ICE.—MARASQUINO ICE CREAM.

Marasquino is mixed with the milk.

ICE.—CHOCOLATE ICE CREAM.

Chocolate is mixed with the milk.

ICE.—FLEURS D'ORANGE PRALINÉES, ICE CREAM.

Orange flowers (see p. 272,) are broken into powder and mixed with the milk.

WATER ICES.

Water ices are made by mixing the juice of fruit which has been mashed, and after it is strained, with sugar boiled to the fifth degree (see sugar, p. 258). It is made in the same way as cream ice. A little water is added to some fruit, to facilitate the process of passing through a sieve. With peaches or apricots this will be found advisable.

ICE.—PUNCH À LA ROMAINE (ICED).

Make a lemon ice. Pour in half a pint of rum. Mix and serve immediately.

CHOCOLATE.

To make a good cup of chocolate, either with water or milk, a cake of one ounce and a half is requisite. This should be broken into three or four bits. For every cup of chocolate put a cup and a half of milk or water into the chocolate pot, over a quick fire, stirring it all the time. Let it boil until it is reduced by a third, and serve. The chocolate should not be melted in water if it is to be made with milk.

COFFEE.

Boil water in a coffee pot. When it is quite boiling throw in the ground coffee, with a few small bits of isinglass. Stir with a wooden spatula, or spoon, and when the coffee ceases to rise on the surface cover it down, and let it stand for a quarter of an hour. Clarify it, and heat it.

CHOCOLATE.—BAVAROISE AU CHOCOLAT.

Fill a pot to the sixth of its capacity with syrup. Pour in twice the quantity of cream, and fill it with good chocolate, dissolved and boiled in cream and flavoured with vanilla. Mix well together by pouring it into another pot. Heat it up, and serve.

CHOCOLATE.—BAVAROISE AU LAIT.

Pour syrup into a pot to a fifth of its capacity. Add a little orange flower water. Fill it up with boiling water. Mix well together, and serve.

CHOCOLATE.—BAVAROISE À L'EAU.

Fill a pot to the fifth of its capacity with syrup of capillaire. Add a little orange flower water. Fill the pot with tea, which should not be too strong. Heat it up and serve it.

RATAFIA.**RATAFIA DE NOYAUX.**

Peel and cut into pieces one pound of apricot kernels. Put them into a jar with seven quarts of brandy, and let it stand for one month. Melt four pounds of sugar in two quarts of water. Add this syrup to the brandy. Mix well together. Filter it and bottle it.

RATAFIA BLANC OR DE NOYAUX.

Break into rather large pieces one hundred kernels of apricots. Put them into a jar, with two quarts of brandy, one pint of water, some cloves, a little white pepper, cinnamon, and one pound and a quarter of sugar. Cork it down, and let it remain in the sun for three weeks, and then strain it.

RATAFIA DE NOYAUX—SECOND RECEIPT.

Break up fifty kernels of apricots and the same number of peach kernels. Let them remain in a bottle of brandy for four months. Add two drams of orange flowers or orange flower water, one dram and a half of cinnamon, and four ounces of sugar after it has been melted in water.

RATAFIA DE GRENOBLE.

Melt four pounds of sugar in four quarts of raspberry juice and one quart of cherry juice. Add eight quarts of brandy. Let it stand. Pour it off and bottle it, taking care it is well corked.

RATAFIA DE GROSEILLES.

Take two quarts of currant juice. Add to it four quarts of brandy, two drams of cinnamon broken up, and an equal quantity of cloves. Let it stand for one month, and pour it off. Add two pounds of sugar, and filter it.

Mulberries may be made into ratafia in the same way.

RATAFIA DE GENIÈVRE.

To six quarts of brandy put a quarter of a pound of juniper berries which have been bruised. Add crushed coriander seed, cinnamon, cloves, and one pound of sugar. Let it stand for two months. Filter the liquor, and bottle it.

PUNCH.

Make a strong infusion of tea, and add the outer peel of a lemon to it. Mix it with brandy, in the proportion of one quart of brandy to one pint of tea. Put in a sufficient quantity of sugar. Heat it up and serve it. It should not be boiled over the fire.

PUNCH AU RHUM.

Rum punch may be made by the preceding receipt, rum being used instead of brandy.

PUNCH—WINE.—PUNCH AU VIN.

Wine punch is made by the same receipt, wine being used instead of brandy. A little coriander seed, after it has been bruised, is put into the tea used in wine punch.

LEMONADE.

Take the outer peel of four lemons, cutting it carefully, so that there shall be none of the white part on it, as this would give a bitter taste. Put this on a straining cloth, and with it four lemons, with a quart of water, so as to obtain their juice. The cloth should be tightly twisted for this purpose. Mix the juice thus obtained with syrup boiled to the fifth degree (see sugar, p. 258), in such proportion that the taste of sugar should not be predominant. The lemonade will be excellent. It may be heated over a stove for a quarter of an hour.

INDEX.

	PAGE		PAGE
ALLEMANDE sauce	13	Asparagus	194
Anglaise sauce	14	— and eggs	216
Almond cake	229	— à la Parmesane	194
— cake.—second receipt ...	229	— and peas	195
— pudding	230	— omelette	217
— sauce	26	— soup	34
— syrup	275		
Anchovies	58	BABA, or Polish cake	252
Anchovy butter	29	—.—second receipt	252
— canapé	58	Bacon and lettuce	204
— salad	58	— and peas	177
— toast	59	Balls for soup	40
— with beef steaks	76	—, potato	189
Apple Charlotte	223	—, potato.—second receipt ...	189
— Charlotte.—second receipt	223	Barbel	66
— au beurre	224	Barberries preserved	270
— compote	259	— syrup	274
— fritters	224	Barley sugar	276
— fritters.—second receipt ...	225	Batter for frying	9
— jelly	268	—.—second receipt	9
— jelly.—second receipt ...	268	Bavaroise chocolate	279
— marmalade	266	— milk	279
— omelette	218	— water	280
— sugar	276	Beans à la maître d'hôtel ...	178
— syrup	275	— au jus	178
Apricots in brandy	270	— à l'oignon	178
— in brandy.—second receipt ...	270	—, French, à la bourgeoise ...	178
—, croûtes d'apricots	265	— au gras	179
— marmalade	266	— en salade	179
— stewed	262	— en salade.—second receipt ...	179
Artichokes	186	— rouges	179
— à la barigoule	187	— à l'étuvée	180
— à la barigoule.—second receipt ...	187	—, blancs	180
— fried	187	—, blancs, à la maître d'hôtel ...	180
— fried.—second receipt ...	188	—, blancs, à la crème	180
— stuffed	187	—, blancs, au gras	180
— stuffed.—second receipt ...	187	—, broad, à la bourgeoise ...	181
		Béchamel sauce	14

	PAGE		PAGE
Beef baked	79	Beefsteaks with toast	77
—, rump, baked, roasted, or dressed in parsley ...	73	— with truffles	76
— boiled	74	— sauté au vin	77
— braised	78	— sauté au vin de Malaga ...	77
— braised aux oignons ...	71	Beetroot	198
— broiled	78	Biscuits in cases	253
— dans son jus	78	— à la cuillère et en caisses, —second receipt	254
— à l'écarlate, or salted ...	73	—, paste for	242
— en fricandeau	78	— de Rheims	255
— hashed	79	— Savoy	554
— rôti aux hussards	74	Blanche sauce	16
— en miroton	70	Blanc-manger	238
— en miroton.—second re- ceipt	70	— cold	238
— à la mode	71	— renversé	238
— à la mode.—second receipt	71	Blanquette of fowl	175
— en papillote	74	Blond sauce	17
— en persillade	69	Boudin blanc, or white pudding	130
— en persillade.—second re- ceipt	69	— blanc, or white pudding.— second receipt	131
—, to roast	72	Bouillie	239
—, to roast.—second receipt	72	— renversé	239
—, roast sirloin	72	Bouillon, court, for dressing fish	5
— salted	73	Bouquet of herbs	7
— with vegetables	73	Brains, calf's	97
— en vinaigrette	70	—, ox	80
—.—second receipt	70	Braising	1
— marrow	31	Braisolles of veal	108
— palates	84	Bread grated	13
— en allumettes	85	Breakfast cakes, or brioche ...	251
— croquettes	84	— cakes, or brioche.—second receipt	251
— croquettes.—second receipt	85	Broth	6
— — à la sauce piquante ...	84	—.—second receipt	32
— — à la sauce Robert	84	— for dressing fish "au bleu"	5
— — with tomato sauce ...	84	— of fish	7
Beefsteaks with anchovies ...	76	— made in haste	32
— braised	77	—, chicken	40
— broiled... ..	75	—, veal	40
— broiled.—second receipt	75	Brown cullis	3
— à la Chateaubriant	75	Browning	258
— with cress	76	Brussel sprouts	181
— fried	76	—.—second receipt	181
— fried.—second receipt ...	76	Burnt sugar	258
— with mushrooms	77	Butter for sauce, or beurre blanc	15
— with potatoes	76	— —, beurre noir	16
— sauté dans sa glace	77	— thickened with flour, or brown roux	8

	PAGE		PAGE
Butter thickened with flour, or light roux	8	Calf's lights au blanc	107
—, or white roux	8	— en matelote	107
—, anchovy	29	— en matelote.—second re- ceipt	107
—, nut	29	Calf's liver en bifteck	92
—, prawns	29	— à la bourgeoise	91
CABBAGE à l'Allemande	181	— à la bourgeoise.—second receipt	91
— à la crème	181	— fried	93
— farci	182	— hashed	92
— farci.—second receipt	182	— à l'Italienne	93
— farci.—third receipt	182	— en papillotes	93
—, red, à la Flamande	183	— à la poêle	93
— larded	183	— roasted	92
— larded.—second receipt	183	Calf's tendons à la braise	106
— marinés	183	— broiled	106
— en ragout	184	— en matelote	106
Cake, almond	251	— à la poulette	105
—, breakfast	251	Calf's tongue	97
—, cheese	250	Canapé, anchovy	58
—, flaked	250	Caper sauce	17
—, Lorraine	253	Capilotade of dressed fowl	175
—, Madeleine	230	— of dressed fowl.—second receipt	175
— de plomb	250	Capon au gros sel	169
— de plomb.—second re- ceipt	253	— au gros sel.—second re- ceipt	169
—, Polish	252	— with rice	170
—, Polish.—second receipt	252	—, to roast	169
—, potato	194	—, to roast.—second receipt	169
—, Savoy	254	Caramel	258
Calf's brains au beurre noir	98	—, cream	235
— fried	98	Carp au bleu	65
— à la maître d'hôtel	97	— à la bourgeoise	65
— en matelote	98	— à la Chambord	63
— à la sauce piquante	98	— au court bouillon	65
— à la poulette	97	— a l'étuvée	63
Calf's ears	104	— en fricassée	64
— fried	105	— fried	63
— au naturel	105	— fried.—second receipt	63
Calf's feet	101	— à la maître d'hôtel	64
— en fricassée de poulet	101	— en matelote	67
— fried	101	— à la Provençale	64
Calf's head fried	96	Carrots	197
— au naturel	94	— au blanc	198
— au naturel.—second re- ceipt	94	— au gras	198
— à la poulette	96	Cauliflower à la sauce blanche	184
— en tortue	96	— à la sauce blonde	184

	PAGE		PAGE
Cauliflower with butter ...	184	Cod au fromage	46
— with cheese	185	— au gratin	47
— à la crème	185	— à la Hollandaise	45
— au jus	186	— à la Hollandaise.—second receipt	45
— en salade	186	— à la Provençale	47
Celery	198	— salted	46
— cream	236	— salted.—second receipt	46
— fritters	207	— en tourte	47
Celentine, omelette à la	218	Coffee	279
Chantilly, fromage à la	240	—, cream	234
Charlotte, apple	223	—, cream.—second receipt	235
— Russe	224	— ice cream	277
— Russe.—second receipt	224	Cold patties	243
Cheesecake	250	— pies	245
Cheese à la crème	239	— sauce	24
— fritters	226	Collops, salmon	43
— sucré	238	—, veal	90
Cherries in brandy	271	—, veal.—second receipt	91
— in brandy.—second receipt	271	Compotes	259
— fritters	225	—, apple	259
— jam	267	—, apple.—second receipt	259
— stewed	260	—, apricots	262
— stewed.—second receipt	260	—, chestnuts	265
— syrup	274	—, cherries	260
Chestnuts glacés.—marrons glacés	272	—, cherries.—second receipt	260
—, goose stuffed with	157	—, currants	260
—, macaroni and	223	—, currants.—second receipt	261
— stewed	265	—, French plums	262
— soup	37	—, French plums.—second receipt	262
— soup.—second receipt	38	—, gooseberries	261
Chicken broth	40	—, grapes	264
—, <i>See</i> fowls	163	—, peaches	262
Chine of pork and sauce piquante	127	—, pears	260
Chocolate	279	—, pears à l'Allemande	165
— cream	236	—, poires au vin	264
— cream.—second receipt	236	—, plums	261
— ice cream	278	—, plums.—second receipt	261
— soufflé	232	—, quinces	263
Choux en pâtisserie, or light puddings	228	—, quinces.—second receipt	263
Civet of hare	137	—, raspberries and strawberries	263
— of rabbit	140	—, strawberries and raspberries	263
— of venison	134	Confitures, omelette aux	218
Cocks' combs	11	—, <i>See</i> preserves	266
Cod à la Béchamel	47	— de raisins	271
— brandade	46		

	PAGE		PAGE
Cream, caramel	235	Currant pearled	261
—, celery	236	— syrup	274
—, chocolate	236	Custard	250
—, chocolate.—second receipt	236	Cutlets, lamb, à la Béchamel	124
—, coffee	234	— broiled	123
—, coffee.—second receipt	235	— à la Parmesane	123
—, fried	237	—, mutton, broiled	111
—, fried.—second receipt ...	237	— au gratin	112
—, lemon	236	— à l'italienne	113
—, orange flower	236	— à la jardinière	112
—, patissière	237	— à la poêle	111
—, tea	237	— à la soubise	112
—, vanilla	237	— sautées à la poêle	111
—, ice	277	—, pork, frais à la sauce ...	129
—, coffee ice	278	—, veal, à la Bordelaise ...	88
—, chocolate ice	278	— fried	89
—, fleur d'orange ice	278	— aux fines herbes	88
—, marasquino ice	278	— au naturel	89
—, rose ice	278	— au naturel.—second re-	
—, vanilla ice	277	cept	89
— sauce	23	— en papillotes	89
Croquettes, fowl	174	— en papillotes.—second re-	
—, palates, beef	84	cept	89
—, palates, beef.—second re-		—, venison	135
cept	85	—, —, and steaks	135
—, rabbit	141	DAB	43
—, rice	230	Dried pears.—poires tapées ...	273
Croquignolles	257	— plums	273
Crôutes aux apricots	265	Ducks en daube	154
Cucumbers à la Béchamel ...	199	— with olives	155
— fried	200	— with olives.—second re-	
— à la maître d'hôtel	200	cept	155
— à la poulette	200	— with peas	156
— en salade	201	— à la purée	156
— stuffed	200	—, roast	154
— stuffed.—second receipt	200	—, roast.—second receipt	154
Cullis, brown	3	— with turnips	155
—, prawn	4	— with turnips.—second re-	
—, prawn.—second receipt	4	cept	155
—, white	3	—, wild	156
Cure, to, beef	73	Ducklings	156
—, ham	128	EELS à la broche	47
—, tongue	81	— à la broche.—second re-	
Currant jam.—compote de		cept	48
groseilles	260	— broiled	48
— jam.—second receipt ...	261	— fried	48
— jelly	267	— en matelote	49
— jelly.—second receipt ...	267		

	PAGE		PAGE
Eels piquée	49	Fish, gurnet	57
— à la poulette	49	—, herrings	54
— à la Tartare	50	—, lobsters	60
—, salt water	50	—, mackerel	53
Eggs à l'Ardennaise	210	—, mullet	54
— with asparagus	216	—, oysters	59
— à l'Aurore	210	—, perch	66
— with bacon	216	—, pike	61
— au beurre noir	211	—, prawns	68
— boiled	213	—, salmon	43
— brouillées	211	—, smelts	57
— brouillées,—second receipt	211	—, soles	50
— brouillées au jus	211	—, tench	67
— en caisse	212	—, trout	66
— à la crème	216	—, tunny	61
— fried	212	—, turbot	41
— fried,—second receipt ...	213	—, whiting	56
— au gratin	217	—, liquor for boiling, or court	
— aux fines herbes	212	bouillon	5
— au lait	213	—, matelote of	67
— en matelote	213	—, matelote à la marinière	68
— à la neige	214	—, sauce	21
— à la neige,—second receipt	214	Flan	250
— sur le plat	215	Fleurs d'orange pralinées ...	272
— poached	215	Forcemeat, or godiveau ...	30
— poached,—second receipt	215	—, or godiveau,—second re-	
— soft	214	ceipt	31
— soft,—second receipt ...	214	Fowls broiled	166
— à la tripe	216	— en daube	163
— à la tripe,—second re-		— devilled	165
ceipt	216	— fricasseed	165
— soup	38	— fricasseed,—second re-	
Essence of game	27	ceipt	166
— of game,—second receipt	28	— fried	163
— of ham	28	— with onions	164
— of vegetables	28	— à la Marengo	167
FAUBONNE soup	35	— à la Marengo,—second	
Filets, mutton, en braisolles	116	receipt	167
—, lamb, à la Béchamel ...	124	—, matelote of	168
—, soles	51	— à la parole	168
Fish, anchovies	58	— à la paysanne	168
—, barbel	66	— with prawns	164
—, carp	63	— with rice	164
—, cod	45	— with rice,—second receipt	164
—, dab	43	— roast	163
—, eels	47	— roast,—second receipt ...	163
—, gudgeons	67	— sauté	168
		— stuffed	165

INDEX.

289

	PAGE		PAGE
Fowl with tarragon	165	Game, pheasants	143
— à la Tartare	168	—, quails	151
— with truffles	169	—, rabbits... ..	139
— various dishes made of		—, snipes	150
cold fowl	174	—, thrush... ..	153
—, blanquette	175	—, venison	133
—, capitolade	175	—, essence of	27
—, capitolade.—second re-		—, essence of.—second re-	
ceipt	175	ceipt	27
—, marinade	174	—, purée	210
—, marinade.—second receipt	174	— soup	36
—, mayonaise	176	Garnish... ..	11
—, mayonaise.—second re-		—, carps' roes	11
ceipt	176	—, cocks' combs	11
Frangipane tart	248	—, livers	11
— tart.—second receipt ...	249	—, mushrooms	11
French beans à la bourgeoise...	178	—, prawns... ..	11
— au gras... ..	179	—, truffles	12
— en salade	179	Gateau, almond	229
— en salade.—second receipt	179	—, almond.—second receipt	229
Fritters, apple	224	— de pommes de terre ...	194
—, apple.—second receipt...	225	—, rice	228
—, celery	207	—, rice.—second receipt ...	229
—, cheese	226	Genievre, ratafia de	281
—, cherry	225	Gibelotte, rabbit	139
—, cream	226	Giblets, turkey	173
—, potato	226	—, turkey.—second receipt	173
—, rice	226	— fricasseed	173
—, strawberry	225	Glacées, chestnuts	272
Fromage à la Chantilly ...	240	—, oranges	272
— à la crème	239	—, pears	273
— de cochon	125	—, plums	273
— de cochon.—second receipt	125	Glaze	9
— d'Italie	132	Glaze.—second receipt ...	9
Fruit tart	248	Godiveau	31
— tart.—second receipt ...	249	Godiveau.—second receipt ...	31
—, Compotes	259	Goose en daube	157
—, Marmalades... ..	266	— en daube.—second re-	
—, Preserves	266	ceipt	158
Frying batter	9	—, to roast	157
— fat	12	Gooseberry compote	261
		— confiture	272
GALATINE, lamb	124	Grapes, compote	264
—, partridge	148	—, preserve	271
Game, hares	135	—, raisiné... ..	264
—, larks	153	Grated bread	13
—, leverets	139	Gravy, or meat juice	2
—, partridges	145	Green peas	177

U

	PAGE		PAGE
Green peas à l'Anglaise... ..	177	Ice cream, chocolate	278
— with bacon	177	—, fleurs d'orange pralinées	278
— with bacon.—second receipt	178	—, marasquino	278
— soup	34	—, vanilla... ..	277
Green sauce	27	—, water fruit	278
Groseilles de bar	272	Iced blanc-manger	238
Gudgeons	67	— punch à la Romaine	278
Gurnet au court bouillon	57	— Indian sauce, or Kari	20
— broiled	57	— sauce, or Kari.—second receipt	20
HACHÉE sauce	18	Italian sauce	24
— sauce.—second receipt	18	JAM, cherry	267
Hachis	31	—, plum	269
Ham, to cure and smoke	128	Jellies	249
—, to dress	128	Jelly, apple	268
—, to dress.—second receipt	128	—, apple.—second receipt... ..	268
—, essence of	28	—, currant	267
— omelette	221	—, currant.—second receipt	267
Hare au chasseur	137	Julienne soup	35
— au chaudron	138	— soup.—second receipt	35
—, civet	137	KARI, or Indian sauce	20
—, civet à la bourgeoise	137	Kedjeree	69
— en daube	136	Kidney, pig's... ..	129
— mariné à la broche	136	—, ox	79
— with mushrooms... ..	136	—, sheep's... ..	117
— pâté	139	LAIT de poule	41
—, to roast	136	Lamb, blanquette	122
—, en terrine, or pie... ..	138	— cutlets broiled	123
Haricot mutton	116	— cutlets à la Parmesane	123
—, mutton.—second receipt	117	— epigramme	123
Head, boar's	126	— filets à la Béchamel	124
—, calf's	94	—, galatine	124
—, lamb's... ..	124	—, head	124
—, pig's	125	—, quarter à la poulette	122
Herb omelette	220	—, quarter roasted	121
— soup	36	—, quarter roasted.—second receipt	122
Herrings broiled	55	— roasted whole	121
— en caisse	55	Larks à l'étuvée	153
— fried	54	— à la minute	153
— au gratin	54	— en salmis	153
— à la' maitre d'hôtel	54	Lemon cream... ..	236
— en mayonnaise	55	— peel	12
— salt	55	Lemonade	282
— salt	55	Lettuce with bacon	204
Huile, sauce à l'	22	— farcies	203
ICE CREAMS	277		
—, coffee	278		

	PAGE		PAGE
Lettuce with gravy	203	Meat pies	248
— without meat	204	Medley, or macédoine of vege-	
— en mayonnaise	205	tables... ..	208
— en salade à la crème	204	Meringues	240
— in salad with eggs	205	Milk of almonds	39
Leveret, fried... ..	139	Monaco, potage à la	39
Liaison, or thickening of eggs,		Mullet	54
cream, &c.... ..	10	Mushrooms	206
Light puddings	227	— en caisse	207
— puddings.—second receipt	227	— à la Provençale	207
—, choux en pâtisserie	228	— pulp	209
— puffs	231	— en ragout	206
Lobster	60	— toast	206
— à la Remolade	61	Mutton, breast broiled	117
— en salade	60	— cutlets broiled	108
— salad	60	— cutlets broiled.—second	
Lyons sausage	131	receipt	111
MACARONI	221	— cutlets au gratin	112
—.—second receipt	222	— à l'Italienne	113
— and chesnuts	223	— à la jardinière	112
— au gratin	222	— à la poêle	111
— en timbale	222	— sautées à la poêle	111
Macaroons	257	— à la soubise... ..	112
Maédoine of vegetables... ..	208	— filets	115
Mackerel à la maître d'hôtel ...	53	— filets en braissoles	116
— à la maître d'hôtel.—		— filets en paupiettes	115
second receipt	53	—, haricot... ..	116
— en mayonnaise	54	—, haricot.—second receipt	117
— with mushrooms	53	—, hashed... ..	113
— à la Tartare	54	—, hashed.—second receipt	113
— à la sauce tomate... ..	53	—, hashed, with onions, cu-	
Madeleine, gateau de	230	cumbers, &c.	114
Marasquino ice cream	278	—, leg boiled	110
Marinade	28	—, leg braised	109
— of fowl... ..	174	—, leg roasted	109
Marmalade, apple	266	—, leg roasted.—second re-	
—, apricot... ..	266	ceipt	110
Marrons glacés	272	—, gigot de sept heures	110
Massepains	257	—, loin à la conti	109
Matelote of fish	67	—, minced... ..	116
— à la marinière	68	—, shoulder en musette	114
Mayonnaise sauce	22	—, shoulder à la Sainte Me-	
— sauce.—second receipt	22	neould	114
— of fowl	176	— steaks en chevreuil	115
— of fowl.—second receipt	176	— steaks larded and braised	115
Meat juice	2	—, sheep's feet fried	119
— juice.—second receipt	2	—, — au fromage	119
		—, — à la poulette	120

	PAGE		PAGE
Mutton, sheep's feet à la Sainte		Ox brain	80
Menchoud... ..	120	— liver	80
—, sheep's kidneys à la		— kidney fried	79
brochette	117	— kidney fried.—second re-	
—, à la brochette.—second		ceipt	80
receipt	118	— à la Parisienne	80
—, sautés au vin	118	— sauté au vin	80
—, sautés au vin de cham-		Oysters	59
pagne... ..	119	— en coquilles	59
—, sheep's tails... ..	120	— fried	59
—, — braised	121	— à la poulette... ..	60
		— sauce	24
Nois de veau à la bourgeoise	162		
Nougat	256	PAIN perdu	227
—, —second receipt	256	Palates, beef	84
Noyaux, ratafia de	280	Pancakes	233
—, ratafia de.—second re-		—, —second receipt	233
ceipt	280	Partridges chartreuse	146
—, ratafia de blanc	280	— chipolata	145
Nuts, butter of	29	— aux choux	146
		— aux choux.—second re-	
Oil, sauce	22	ceipt	147
Omelettes	217	— à la crapaudine	145
Omelette, apple	218	— à l'estoufada... ..	147
—, asparagus	217	— galatine	148
—, cheese	220	— en mayonnaise	148
— aux confitures	218	— en papillotes	148
— aux croûtons	218	— à la purée	149
— aux croûtons.—second		— en salmis	149
receipt	218	— en salmis.—second re-	
—, ham	221	ceipt	149
—, herring	221	— stuffed and toasted	150
—, onion	218	Pastry, brisée	242
—, rum	219	— for cakes	242
—, soufflée... ..	219	—, cold pies	245
—, soufflée.—second receipt		— à dresser	242
—, au sucre	221	— flake	241
—, tunny	220	— flake.—second receipt	241
Onion à la crème	199	Patties, cold	243
— à l'étuvée	199	—, hot	243
— à l'étuvée.—second receipt		—, small	244
pulp	208	—, small, with gravy	244
— soup	37	—, small, with gravy.—	
Orange fleurs pralinées	272	second receipt	245
— glacées... ..	272	Peaches stewed	262
— salade	265	Pears à l'Allemande	265
— salade.—second receipt... ..	265	— dried, or poires tapées	273
Orléans, sauce d'	25	— glacées, poires glacées	273

	PAGE		PAGE
Pears preserved	269	Plums glacées, prunes glacées	273
— preserved in brandy ...	271	— jam	269
— stewed	260	— pre-erved	268
Perch au bleu	66	— stewed	261
— au bleu.—second receipt	67	Plum pudding	234
Pheasants à la braise	144	Poires tapées	273
— en daube	144	— glacées	273
—, to roast	143	Poivrade sauce	19
— en salmis	144	Polish cake	252
— stuffed with truffles ...	144	Poor man's sauce	23
Pies, cold	245	Pork, cervelas, or large sausage	133
—, hare	138	—, to cure a ham	128
—, meat	246	—, to dress a ham	128
—, paste for	245	—, to dress a ham.—second	
Pig's head, fromage de cochon	125	receipt	128
— feet à la Sainte Mene-		—, chine, to roast	127
hould... ..	130	— cutlets, frais à la sauce	129
— feet stuffed	129	—, leg, to roast	127
— kidney au vin	129	—, loin, to roast	127
— liver	132	—, to give the taste of boar	126
—, sucking	126	— sausages	131
Pigeons à la casserole	162	— sausages.—second receipt	132
—, compote de	159	— sausages and apples ...	132
—, compote de.—second re-		— of Lyons	131
ceipt	160	—, white pudding	130
— à la crapaudine	160	—, white pudding.—second	
— à l'étuvée	161	receipt	131
— fried	161	Potatoes à l'Allemande ...	188
— en marinade	160	— à l'Anglaise	188
— en papillotes... ..	161	— with bacon	192
— with peas	162	— with bacon.—second re-	
—, to roast	158	ceipt	192
— stuffed	161	— balls	189
Pike au bleu	61	— balls.—second receipt ...	189
— au bleu.—second receipt	62	— à la barigoule	188
— à la broche	61	— sautées au beurre	189
— à la broche.—second re-		— à la sauce blonde	189
ceipt	63	— broiled	192
— fried	62	— à la crème	190
— fricassée	62	— duchesses	190
— en salade	62	— à l'étuvée	190
Piquante sauce	18	— fried	190
Plomb, gâteau de	250	— fried.—second receipt ...	191
Plums, compote de	261	— en galette	191
—, dried	273	— en gâteau	191
—, French, stewed	262	— en gâteau.—second receipt	194
—, French, stewed.—second		— à la Lyonnaise	192
receipt	262	— à la maître d'hôtel ...	192

	PAGE		PAGE
Potatoes en matelote	194	Purée, turnip	208
— à la Parisienne	193	—, vegetable marrow ...	202
— à la Polonoise	193	—, soup à la purée de gibier	36
— en purée	208	—, soup à la purée de	
— en pyramide	193	— volaille	37
— en salade	193		
— stuffed	190	QUAILS à la braise	152
— with white sauce	189	— broiled	151
Poultry, capon	169	— en étuvée	152
—, ducks	154	— en salmis	152
—, fowls	163	Quénètes, or balls for soup ...	40
—, goose	157	Quenelles	31
—, pigeons	158	Queues de mouton	120
—, turkey	170	—, braisées	121
—, various dishes of dressed	174	Quinces en compote, or preserved	263
—, white pudding	130	—, compote de, or stewed ...	263
Prawns	68		
—, boudin d'écrevisses	68	RABBITS en blanquette	143
—, butter of	29	— civet	140
—, cullis	4	— crapaudine	143
—, sauce	23	— croquettes	141
Preserves	266	— fricandeau	143
Printanier soup	36	—, gibelotte de	139
— soup.—second receipt ...	36	— with green peas	143
Pudding, almond	230	— with ham	141
—, light	227	— en matelote	140
—, light.—second receipt ...	227	— en papillotes	142
—, choux en pâtisserie	228	— à la poulette	142
—, plum	234	— à la Saint Lambert	142
—, plum.—second receipt ...	234	— à la Tartare	143
—, potatoes	194	—, young, roasted	140
—, rice	230	Ragout à la financière	96
—, semolina	231	Raisins, confiture de	271
Puffis	231	Raisiné	264
Pullet à la Montmorency ...	170	Ramequins	239
Punch	281	Raspberry and strawberry	
— à la Romaine, iced	278	— fritters	225
— au rhum	281	—, preserved	263
—, sirop de punch au rhum	276	Ratafia de noyaux	280
Punch with wine	281	—, blanc de noyaux	280
Purée, game	210	—, blanc de noyaux.—second	
—, mushroom	209	— receipt	280
—, mushroom.—second re-		—, currant	281
— ceipt	209	—, de genièvre	281
—, onion	208	—, de Grenoble	281
—, partridge	149	—, mulberry	281
—, potato	208	Rissoles	247
—, sorrel	202		

	PAGE		PAGE
Rousettes, or light puffs...	231	Sauce, caper	17
Roux, or thickening of butter	8	—, cold	24
—, light colour	8	—, cream	23
—, white	8	—, egg	25
Russe, Charlotte	224	—, for fish... ..	21
—, Charlotte.—second receipt	224	—, green	27
SALAD, chicken, and cold poultry		—, hachée... ..	18
try	175	—, hachée.—second receipt	18
—, chicken, and cold poultry.		—, à l'huile	22
—second receipt... ..	176	—, Indian, Kari	20
—, lettuce... ..	204	—, Indian, Kari.—second receipt	20
—, —, à la crème... ..	204	—, Italian... ..	24
—, —, with eggs	205	—, à la maître d'hôtel	21
—, —, au lard	204	—, à la maître d'hôtel, thick	21
Salmon au bleu	43	—, matelote	24
— au bleu.—second receipt	43	—, mayonnaise	22
— à la broche	43	—, mayonnaise.—second receipt	22
— broiled	44	—, orange juice... ..	24
— collops	43	—, à l'Orleans	25
— à la Genevoise	44	—, oyster	24
— à la maître d'hôtel	45	—, à la perigieux	25
— en mayonnaise	44	—, piquante	17
— en papillotes... ..	44	—, piquante.—second receipt	18
— en salade	45	—, poivrade	19
— salt	45	—, poivrade.—second receipt	19
Salsify	195	—, poor man's	23
—second receipt	195	—, prawn	23
— fried	196	—, Provençale	20
Sardines... ..	58	—, ravigotte	19
Sauce for all dishes	26	—, ravigotte.—second receipt	19
—, Allemande	13	—, remolade	25
—, Allemande	13	—, Robert	20
—, Allemande.—second receipt	13	—, Robert.—second receipt	20
—, almond	26	—, Spanish	23
—, anchovy	14	—, shallot	18
—, Anglaise	14	—, à la sultane... ..	25
—, Béchamel	14	—, à la Tartare	21
—, Béchamel au maigre	14	—, tomato	15
—, Béchamel au maigre.—second receipt	15	—, tomato.—second receipt	15
—, blanche	16	—, trahison	26
—, blanche cosmopolite	16	—, truffies	23
—, blonde	17	—, verjus... ..	26
—, blonde.—second receipt	17	—, verte	27
—, butter, blanc	15	—, white	16
—, butter, noir	16	—, wine	26
		Sausages. See pork	151

	PAGE		PAGE
Scorzonera	195	Soup, vermicelli, with milk ...	38
Smelts	57	—, à la vierge	37
Snipes, to roast	150	—, white	39
— en salmis	151	Spinach	202
— stuffed	150	— with gravy	203
Soles fried	50	— with sugar	203
— fried,—second receipt ...	50	Stewed fruits. <i>See</i> compotes	259
— frite à la Colbert	50	Strawberry fritters	225
— au gratin	51	— preserved	269
— au gratin,—second receipt	51	— and raspberries preserved	263
— à la Normande	51	— stewed	263
— à la Normande,—second receipt	52	Stuffing for fish	29
— filets au gratin	51	— for fish,—second receipt	30
— à la Horley	52	— for poultry	29
— en mayonnaise	52	— for poultry,—second receipt	30
Sorrel purée	202	Sucking pig	126
Soufflé, chocolate	232	Sugar, preparation of	258
—, potato	232	—, apple	276
—, potato,—second receipt	232	—, barley	276
—, rice	232	Sweetbreads	99
—, omelette	219	— en caisse	99
—, omelette,—second receipt	219	— en caisse,—second receipt	100
Soup, asparagus	34	— aux fines herbes	100
—, chestnut	37	Syrup, almond	275
—, chestnut,—second receipt	38	—, apple	275
—, egg	38	—, barberry	274
—, à la Faubonne	35	—, cherry	274
—, game	36	—, currant	274
—, green peas	34	—, mulberry	274
—, aux herbes	36	—, de punch au rhum ...	276
—, à la Julienne	35	—, raspberry	276
—, à la Julienne,—second receipt	35	—, sugar	275
—, peas à la purée	34	TARTARE sauce	21
—, onion	37	Tarts, fruit	248
—, printanier	36	—, à la frangipane	248
—, printanier,—second receipt	35	—, à la frangipane,—second receipt	249
—, purée of fowl	37	—, groseille à l'Anglaise ...	249
—, rice	34	Thickening, butter and flour, or	
—, semolina	33	roux	8
—, sorrel	36	Thrush	153
—, vegetable marrow ...	39	Tongue, to boil	81
—, vermicelli	33	— braised	81
—, vermicelli,—second receipt	33	— with gherkins	83
		— au gratin	82

	PAGE		PAGE
Tongue, au gratin.—second receipt	83	Veal, blanquette de	87
— with mushrooms	84	— braissoles	108
— en papillotes	83	—, breast à la poulette	104
— en paupiettes	82	—, breast stuffed	103
— roasted	82	—, breast stuffed.—second receipt	104
— to salt, or à l'écarlate	81	— broth	40
Tripe broiled	86	— collops	90
— en fricassée de poulette	86	— collops.—second receipt	91
— en fricassée de poulette.—second receipt	86	— cutlets à la Bordelaise	88
— à la Lyonnaise	86	— cutlets aux fines herbes	88
— à la Provençale	86	— cutlets fried	89
Trout	66	— cutlets au naturel	88
— à la bourgeoise	66	— cutlets au naturel.—second receipt	89
Truffles garnish	11	— cutlets en papillotes	89
— au naturel	205	— cutlets en papillotes.—second receipt	89
— au naturel.—second receipt	205	—, filets à la Provençale	91
— ragout	206	—, fillet à la pèlerine	87
— au vin	205	—, fricandeau	99
— au vin de champagne	206	—, fricandeau.—second receipt	99
Turkey en daube	170	—, loin étouffé	103
—, to roast, larded	170	—, loin roasted	103
— stuffed with chestnuts, mushrooms, &c.	170	—, nois à la bourgeoise	102
— stuffed with truffles	171	—, shoulder à la bourgeoise	90
— stuffed with truffles.—second receipt	171	—, shoulder à la bourgeoise.—second receipt	90
— giblets	173	— glazed	90
— giblets.—second receipt	173	—, to roast veal	102
— fricassée	173	Vegetables	177
— legs broiled	171	Vegetable essence	28
— pinions braised	172	Vegetable marrow	201
— pinions broiled	172	— broiled	202
— poult stuffed with truffles	173	— purée	202
Turnips	196	— soup	39
— à la Béchamel	196	— stuffed	201
— glazed	196	Venison en civet	134
— with gravy	196	— en daube	134
— without meat	197	— cutlets	135
— à la moutarde	197	— cutlets and steaks	135
— à la poulette	197	—, to roast a haunch	133
— purée	197	—, to roast a haunch.—second receipt	134
— au sucre	197	Vermicelli soup	33
VARIOUS ways of dressing cold fowl	174	— soup.—second receipt	33
		— soup.—white	39
		Vol-au-vent	243

	PAGE		PAGE
WAFERS	255	Whiting aux fines herbes ...	56
—,—second receipt	255	— fried	56
Water ice fruit	278	— fried,—second receipt ...	56
White sauce	16	— au gratin	56
— soup	39	Wine punch	282
Whiting broiled	56	— sauce	26
— broiled,—second receipt	56		

THE END.

LONDON: PRINTED BY WILLIAM CLOWES AND SONS, STAMFORD STREET
AND CHURCH LANE.

THE
BEST MODERN COOKERY-BOOKS.

TO BE OBTAINED OF ANY BOOKSELLER
IN TOWN AND COUNTRY.

FRANCATELLI'S COOK'S GUIDE, AND HOUSEKEEPER'S AND BUTLER'S ASSISTANT: a Practical Treatise on English and Foreign Cookery in all its Branches; containing Plain Instructions for Pickling and Preserving Vegetables, Fruits, Game, &c.; the Curing of Hams and Bacon; the Art of Confectionery and Ice-Making; and the Arrangement of Desserts. With Valuable Directions for the Preparation of Proper Diet for Invalids; also for a variety of Wine-Cups and Epicurean Salads, American Drinks, and Summer Beverages. Fcap. 8vo. With upwards of 40 Illustrations and 1000 Recipes, 5s.

* * Many Thousand Copies of this favourite Cookery-Book are annually disposed of.

FRANCATELLI'S MODERN COOK: A PRACTICAL GUIDE TO THE Culinary Art in all its Branches. Comprising, in addition to English Cookery, the most approved and recherché Systems of French, Italian, and German Cookery. Adapted as well for the largest Establishments as for the Use of Private Families. Sixteenth Edition. 8vo. With 60 Illustrations and 1,500 Recipes. 12s.

THE BREAKFAST BOOK: A COOKERY BOOK FOR THE MORNING Meal or Breakfast Table. Comprising Bills of Fare, Pasties, and Dishes adapted for all Occasions. Fcap. 8vo. 2s. 6d.

WHAT TO DO WITH THE COLD MUTTON; A BOOK OF Réchauffés. Together with many other Approved Receipts for the Kitchen of a Gentleman of Moderate Income. Fourth Thousand. Fcap. 8vo. 2s. 6d.

EVERYBODY'S PUDDING BOOK; OR, PUDDINGS, TARTS, &c., in their Proper Season for all the Year Round. Fourth Thousand. Fcap. 8vo. 2s. 6d.

THE LADY'S DESSERT BOOK. A CALENDAR FOR THE USE OF Hosts and Housekeepers; containing Recipes, Bills of Fare, and Dessert Arrangements for the Whole Year. By the Author of 'Everybody's Pudding Book.' Fcap. 8vo. 2s. 6d.

'Full of the most tempting things, with ample directions for their preparation in the least expensive way. Every lady should be provided with the book at once.'—*Dublin Evening Mail*.

RICHARD BENTLEY, NEW BURLINGTON STREET,
Publisher in Ordinary to Her Majesty.

AGGREGATE SALE, 52,000.

BENTLEY'S FAVOURITE NOVELS.

In crown 8vo, each volume with 2 Illustrations, 6s.

THE HOUSE BY THE CHURCHYARD. By J. SHERIDAN
LE FANU, author of 'Uncle Silas,' and 'Guy Deverell.'

EAST LYNNE. By Mrs. Wood.

GUY DEVERELL. By J. SHERIDAN LE FANU.

TOO STRANGE NOT TO BE TRUE. By LADY GEOR-
GIANA FULLERTON.

UNCLE SILAS. By J. SHERIDAN LE FANU.

QUITS. By the Author of 'The Initials' and 'At Odds.'

THE CHANNINGS. By the Author of 'East Lynne.'

NED LOCKSLEY, THE ETONIAN.

THE INITIALS. By the Author of 'At Odds' and 'Quits.'

THE LAST OF THE CAVALIERS.

MRS. HALLIBURTON'S TROUBLES. By the Author of
'East Lynne.'

THE SHADOW OF ASHLYDYAT. By the Author of
'East Lynne.'

LADYBIRD. By LADY GEORGIANA FULLERTON.

ANTHONY TROLLOPE'S THREE CLERKS.

BENTLEY'S GLOBE NOVELS.

In neat volumes, coloured covers, 2s. each.

THE SEMI-ATTACHED COUPLE.

SAM SLICK'S SEASON TICKET.

THE SEMI-DETACHED HOUSE.

LORD LYNN'S WIFE.

LADY FLAVIA. By the Author of 'Lord Lynn's Wife.'

RICHARD BENTLEY, NEW BURLINGTON STREET.

52

ELS.

HERMAS

GRAC

ds.

ins.

r of

of



Digitized by Google

