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THE  
A R T  
OF  
FRENCH COOKERY.

BY  
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RESTAURATEUR, PARIS.

THIRD EDITION.

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## PRELIMINARY DISCOURSE.

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THE Art of Cookery, simple in its origin, but refined from time to time, is now so complicated, that many authors have written upon it without having been able to investigate all its departments. Our pleasures are rare; the ideas that renew them are fugitive and variable; the endeavour to fix those ideas is certainly justifiable; and it is a pursuit natural to man to enlarge the sphere of his enjoyments, by turning to the best advantage the gifts of nature. We all pursue, consciously or unconsciously, this object; and in the secret of approximating to it, happiness may be said to consist.

Those who unsparingly censure the whims of an often necessary superfluity in others, are by no means inclined to quarrel with it in themselves, and would repine under the privation of delicacies, were they no longer attainable; since, therefore, it is impossible for us to confine ourselves to Spartan broth, it is certainly more reasonable to enjoy the refinements of our sensuality than affect to scorn them; and more conformable to our tastes to augment than diminish them. Our complaisant epicures will relish my theory, and far perhaps from censuring it, would rather carry it into practice. It would be difficult to surpass the delicacy to which cooking was carried in the last century. The French gloried to see their *gout*

in culinary affairs bear equal sway with that of their language and fashions over the opulent states of Europe from north to south. I know not, if we have attained the refinement of the grandees of Asia, or of the Apicii of Rome; but certain it is, that we have been acknowledged umpires of elegance in this art and that our superiority has never been called in question. The studiers of delicacies, engaged in ideas less dangerous and more substantial than those of metaphysicians, had made that course of observations which their fortune opened to them; the doctrine of professors was established, they expected no farther progress, although ready to encourage the discovery of any new pleasure. I have had the opportunity of following the most accredited methods, and often indeed of improving on them, by successive experiments, and it is the statement of these ameliorations, and my particular method, which I here present, with the circumstances necessary even for those who are well acquainted with the first elements.

It is not my object here to enter into long details on the Art of Cooking, but to write, according to the respective seasons, the fashionable dishes, to cook those formerly admired, and thus to present to the amateurs a precise idea of an excellent and well conducted repast. If I have extended the limits of our knowledge on this subject, I may also flatter myself with having added new attractions by a clear and rapid survey, which coincides with the considerations of economy.

Curiosity certainly may lead to new experiments and necessary variety may introduce changes in the simple decorations without affecting the chief ingredients. An ingenious cook, such as Laguipiere,

Caligre, &c. adds something to the composition or decoration of a known dish, or takes something from it, and gives it some fanciful name; such for instance as that of his master. This variety of expression for the same idea may confuse the learner, and produce confusion in the preparation; but the new name it acquires gives it the advantage of novelty; thus for example, the *Côtelets à la purée d'oignons* has been named *à la Soubise*.

Far from priding myself on copying the learned in this art, I have made different useful innovations, and I lay myself under a particular obligation of exposing with precision my method, which I believe to be carried to perfection, according to the first *officiers de bouche*, comptrollers of the royal palaces, and the cooks of the highest repute, under whom I learned and exercised it. I give circumstantial instructions and new ideas on the best methods of distilling liqueurs, of choosing wines, of bottling, preserving, and repairing them. I offer a complete system for the store-rooms, as ices, preserves, &c. A mistress of a family may from this book learn all known dishes, together with those I have invented, and likewise be able to direct their composition.

I give my methods in all their details; I present my courses as they ought to be, according to their kinds; but especially as they were prepared when foreigners themselves did justice to the delicacy of our taste, and the refinement of our luxury.

I have thought it necessary to add an index of references to their composition.

In this work, I can flatter myself with having enabled inn-keepers, cooks, confectioners, or amateurs, with the assistance of the commonest cook,

to make a great display and excellent cheer, by the simplest and most economical means.

The experience of forty-four years is a guaranty for my doctrine, which I believe to be the best, rather from the general opinion than my own. Those who best understand the enjoyments of the table, have never ceased to rely on me. Proud of their suffrages, I shall esteem myself happy still to contribute to their enjoyments, and to add to their pleasures. I here present the progress of the art, and my observations, matured by long experience. These are my last adieus.



## TO MISTRESSES OF FAMILIES.

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THE Author of the following pages, in offering his work to the public, and especially to all concerned in the economical and elegant arrangement of the table, has not in particular addressed any one class, either masters or servants. To those who have lived long in foreign countries, this can have no appearance of neglect, as there is not on the face of the globe so extravagant a people as the English. The author, while practising economy in the service of princes, and dedicating his life to the palate of kings, could not discern the necessity of inculcating economy to subjects, according to the usual practice in works of this kind in this country. It is still more astonishing, on a comparison of the respective means for procuring the necessaries and luxuries of life, that we should be so prodigal, and that there should be less waste in the kitchens of kings than in the middling and lower ranks with us. This question would admit of much investigation, into which we cannot now enter. Look to the following pages, and observe, that the claw of a chicken or the bone of a fish is not allowed to be lost; this is the management observed for the king's table, and the care with which it is conducted is astonishing. If the good things of this life are lavished on us, we ought to use them without abusing them. We are

not competent to judge why much is given or withheld; but we shall undoubtedly be called to account for the use of what has been entrusted to us. It is much to be wished, that heads of families, in all situations of life, would adopt the resolution of looking into those details of expenditure which even a Buonaparte did not think beneath his attention and care.

We hear a continual outcry against bad servants, but who makes them bad? Are not the masters alone to blame in most instances? The best masters are those who keep their servants constantly employed, who look strictly after the morals of their household, excluding the fashionable vice of cards from their halls, and drunkenness from their stables. Let the labourer live, but let not idle, useless, high fed people, a pest to the community, and often a terror to their masters, be left in indolence and luxury. Servants ought to be well fed and well treated; they ought also to be made to attend to their duty; as it is evident, that those members of the community often occasion extensive mischief in society by the extravagance which they learnt in their masters' houses. Put the question candidly to servants, if they were not happier, healthier, and freer from anxiety when they were strictly kept; cleaner, better clothed, and more modest in their deportment. Many servants have allowed this, and have owned, that their temptations have arisen from idleness and full feeding.

Having cited the example of Buonaparte, it may be contended, that the low state of French commerce rendered the exhibition of such an example extremely necessary; but that was not the case, for a country producing not only the necessaries but the luxuries

of life may, without censure, use them more profusely than countries depending upon foreign markets, whatever the state of the finances may be. Those who have duly considered this important subject, must have perceived the dreadful privations into which luxury plunges her votaries. To day a sumptuous dinner, and to-morrow a gaol, if not worse. A gentleman, upon his return from India, met a friend in the streets of London, and after the congratulations were over, regretted that he could not ask him to dinner, as he was going to their friend B——'s who would be delighted if he would be of the party: this invitation was declined. A few days after they again met, when the friend exclaimed, "Poor B—— is gone to the d——! all is spent! We knew he could not stand it." — "And were you not a pack of r——ls," exclaimed the other, "to go day after day to eat, drink, and make merry with him, and neither to warn him of his danger, nor now to visit him in his affliction. Go and pay for your dinners by relieving him."

Perhaps an amiable young person, carefully perusing every thing that comes in her way upon this very interesting subject, the price of which is comfort and peace of mind, may be able to appreciate the experience of those that have gone before her; and to such a one it may be hardly necessary to say more than to place her in the right path. Let her be told, that from eight to ten shillings a week for each person throughout the family will procure abundance of the real necessaries of life in beer, bread, beef, butter, cheese, and the lesser items: this is a fair estimate for mere living, all beyond it is luxury and ought to be retrenched as means and situation re-

quire, for parsimony is as reprehensible as the bolder vice of prodigality.

It is the bounden duty of those who have the management of the kitchen, to be faithful in the discharge of their trust with respect to every thing placed under their care. They ought, in the first place, to have a thorough knowledge of every thing necessary for the kitchen; such as the qualities of the meat, the age, the healthy appearance, the best mode of keeping, the various ways of cooking, salting, pickling, and hanging; the preparing and melting of fats for kitchen uses; the making of stocks and gravies with parings, bones, and carcasses of poultry. The requisites for first and second courses, and all particulars relative to poultry, fish, vegetables, sauces, sallads, pastry, creams, compotes, &c. &c. A person of good understanding, who knows a little of cookery, may by attention and care, with the assistance of the following receipts, soon become an excellent cook; but great accuracy ought to be observed, which, with a little experience, will soon overcome every difficulty. As it is not customary in English cookery to *braise* and *poêle* as the French do, these operations ought to be thoroughly understood, as well as that of *farcing*, which is so superior to the preparation of English forced meats. If a cook has to turn over a receipt book continually, the labour is immense, and the time lost is incalculable. A cook ought to spend a part of every unhurried day in procuring instruction, from which he will learn to substitute one thing for another, and ascertain what can and what cannot be dispensed with. A person of this description would be invaluable in a family. When he has a day or an hour of leisure, he ought to

go and assist at entertainments when in town. There is something to be learned every where. The greatest source of complaint is the want of propriety in the conducting of entertainments in all their varieties, from the simple family dinner to the royal banquet; for instance, a family dinner; a family dinner to which guests are admitted; a common party dinner; an entertainment; a bachelor's dinner; a ministerial dinner, and a dress dinner; though these and similar entertainments are distinct, yet the distinctions are not so strictly observed as those in other usages of society. At the plainest, as well as the most splendid of these entertainments, every thing presented ought to be as good, as well cooked, and as nice as possible; but the style of service ought to be varied, rising from the simple, in elegant succession, to the sumptuous; for real taste does not indiscriminately present turtle and venison on every occasion; something more delicately palatable and less obtrusive is presented with the zest of a fine mangoe, high flavoured vinegars, well made sauces, nice sallads, and appropriate wines, and the charms of a well-supported conversation afford an uncloying feast throughout the year.

The *plateau* and *dormants*, which are now coming generally into use, give great elegance to the table; but the constant sameness exhibited in general ought to be carefully avoided by those who wish to attain perfection in the management of a table. To avoid this every elegant trifle ought to be introduced, according to the style of the entertainment, as nests of moss with plovers' eggs, sugar plumbs, grapes, or any other delicate fruits, *en chemise*, small moss, baskets of roses, violets and other sweet-smelling

delicate flowers; many are not necessary, as the moss may be raised under them, intermixed with crystal vases, gold bowls, cups, &c. &c. The Romans used to have their live fish under the table in vessels, from which they were taken to be cooked in the sight of the guests. We have had an example of fish meandering on the royal table; in fine vases they would make a beautiful ornament for the *plateau*. This the French call *dormant*, because it remains all the time of dinner, as they never take off the cloth, nor drink as the English do after the dessert, it being their custom to leave the dining room with the ladies. Wherefore, if the *plateau* be changed, appropriate ornaments should be substituted; but whoever has the management should be careful to avoid a sameness either in dishes or decoration: herbaceous flowers done *en chemise*, flower and almond candies, *pralinées* of orange flowers, confected pine-apples, melons, citrons, lemons, and oranges; in short, every thing delicate, bright, and shining, constitutes the true ornament of the *plateau*. Having said so much with respect to the table, something must now be observed regarding the kitchen. Concluding that the cook is perfectly cleanly and careful of the utensils, attention must be paid to the washing of the kitchen napkins, which never ought to be touched with soap, as it alters the taste and destroys the colour of every thing in cookery; they ought all to be *lessived* in wood ashes, or washed with American ashes: the wooden and marble pestles, spoons, spatulas and bowls, ought to be boiled in ash-lye, and all cream and meat searches ought to be cleaned with the same material. Sweetmeat and sugar searches must never be used for any other purpose. Let not a beginner be alarmed at

the quantity of ingredients that is sometimes met with in the following receipts; a little time will convince him of their utility. Let him be only careful not to overcharge or alter the proportions, as none of the ingredients, but in given dishes, ought to predominate. The cook must become acquainted with the taste that every dish ought to have. ¶ In France, a dish once tasted is always known again; but in England that is not the case; a *ragout*, *fricasée*, *curry*, &c. will vary in flavour at different tables: this is owing to the contrariety of the receipts in the different cookery books, and to the liberty taken with them. Hence, and from the want of knowledge, bad cooks use much more meat than is necessary, making up in this way for their ignorance, which a steady attention to the following pages will obviate. Whenever a sauce is mentioned in any of the receipts, it will be found at its place of reference.

## TO THE COOK.

EVERY thing has been done to render the following articles intelligible to every capacity, but it cannot be too much recommended to the cook, if she wishes to become an adept in her profession, to peruse the following pages with attention, till she acquires a thorough knowledge; and instead of being intimidated by French names, she ought to learn their signification. She will always find what she wants under its own article, and one recipe will elucidate another.

The first annoyance will arise from the frequent recurrence of *poêle, braise, godiveau, espagnole, potage, consommé, velouté, marinade, fumet, roux, pâte à frire, salpicon, purée, &c.* These terms once properly understood, practice and regular attention will do the rest; for without method there can be little attainment. Some words that cannot well be left out of the work are added:

*Barber*, to cover with slices of lard.

*Blanchir*, to blanch by giving some boils in water.

*Brider*, to truss up a fowl, or any thing else with a needle and pack thread, or tape.

*Chevretter*, to dish in a sort of garland one thing over another round a dish.



*Glace, or. demi-glace*, a sauce reduced till it becomes a strong or weak jelly.

*Marquer*, is to dispose properly ingredients into a stewpan.

*Masquer*, is to cover any thing over, as with a sauce, &c.

*Paillasse*, a grill over hot cinders.

*Puit*, a well, or the void left in the middle, when any thing is dished round as a crown.

*Sasser*, to stir and work a sauce with a spoon.

*Singer*, to dredge lightly with flour

*Vanner*, to work a sauce well with a spoon, by lifting it up and letting it fall.

*Entrées*, first-course dishes drest.

*Entremets*, second-course dishes ditto.

*Gril à tirage*. A grill with close and narrow ribs, used for drying caramel and chemised fruits and flowers

There is a garden in the heart of the city  
Where the flowers are so bright and true  
And the leaves are so green and new  
And the birds are so sweet and true

And the children are so glad and true  
And the old folks are so wise and true  
And the young folks are so brave and true  
And the heart is so full and true

And the love is so true and true  
And the life is so true and true  
And the death is so true and true  
And the end is so true and true

And the world is so true and true  
And the sun is so true and true  
And the moon is so true and true  
And the stars are so true and true

And the earth is so true and true  
And the sky is so true and true  
And the air is so true and true  
And the water is so true and true

And the fire is so true and true  
And the wind is so true and true  
And the rain is so true and true  
And the snow is so true and true

And the light is so true and true  
And the dark is so true and true  
And the day is so true and true  
And the night is so true and true

And the morning is so true and true  
And the noon is so true and true  
And the evening is so true and true  
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And the dawn is so true and true  
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THE ART  
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FRENCH COOKERY.

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SOUPS.

*Potages.*—*Grand Bouillon.*

To prepare a great dinner, it is necessary that a sufficient quantity of stock for soups and sauces should be ready, for which purpose put into a large pot a piece of the breast or rump of beef, with the dressings of any other sort of meat you may have in preparation at the time for the repast; veal, mutton, lamb, with the bones, neck, and feet of the poultry and game, that may be prepared for removes. Put the pot upon a moderate fire, not quite filled with water, and skim it carefully; throw in a little cold water every time you skim it, till it becomes perfectly limpid, for upon this stock depends the beauty of your soups and sauces: season it with salt, two turnips, six carrots, six onions, one of which is to be stuck with three cloves and a bunch of leeks, and let the whole simmer slowly. When the piece of meat is cooked, or nearly so, if it is to be served, put it into a stewpan, and pour over it a little of the top of the stock; wet and wring a cloth, and run the stock through, which will then be in readiness to make soups, sauces, &c.

*Stock.*—*Empotage Consommé.*

Take a proper tinned pot; heat it lightly and wipe it well; put in a shank and a piece of a buttock of beef,

a knuckle of veal, a fowl, an old rabbit, or two old partridges, and about six pints of stock; reduce it upon a quick fire till it becomes a jelly, then add more stock, boil it on a quick fire and skim it: season it with three turnips, three carrots, three onions, one stuck with two or three cloves, a bunch of leaks, and celery; put it then on the side of the grate, and let it simmer till it is done enough: when the different meats of which it is composed are sufficiently cooked, they ought to be taken out, as they may be dressed for successive tables; when ready take off the fat, put it through a gauze search or a linen cloth, first wet and wrung.

*Strong Stock for Soups and Sauces.—Grand Consommé.*

Put into a pot two knuckles of veal, a piece of a leg of beef, a fowl, or an old cock, a rabbit, or two old partridges; add a ladleful of soup, and stir it well: when it comes to a jelly, put in a sufficient quantity of stock, and see that it is clear: let it boil, skimming and refreshing it with water; season it as the above: you may add, if you like, a clove of garlic: let it then boil slowly or simmer four or five hours: put it through a towel, and use it for mixing in sauces, or clear soups.

*White Soup.—Blond de Veau.*

Butter the bottom of a saucepan and put into it some slices of ham, four or five pounds of a leg of veal, two or three carrots, and as many onions; wet them with a ladleful of *grand bouillon*, make it sweat over a slow fire, and reduce it to jelly: when it is of a fine yellow tint, take it off the fire, prick the meat with the point of a knife to let the juice flow; cover and let it sweat another quarter of an hour, and then put in a sufficient quantity of *grand bouillon*, or the strong stock given in the first receipt: season it with parsley and small onions, a clove of garlic stuck with a clove; boil and skim, and put it to simmer on the edge of the grate, and when enough, skim it, run it

through a cloth, and make use of it for empotage, or rice or vermicelli soup, and even sauces.

*Crust Soup.—Mitonnage.*

Take a household loaf and rasp it lightly, cut out the crumb without breaking it, which will answer for frying to garnish spinage dishes or soups, or for a charlotte or a panade; round the crusts handsomely, and let them simmer a few minutes: before serving, put any vegetables on them, and pour over an empotage: serve it as hot as possible.

*Grilled Crusts, to be served up with Soups.—  
Potage, Croûtes au Pot.*

Cut bread in slices, put them in a deep silver dish, wet them with good stock or soup, and let them simmer; when it is reduced, put red cinders into the furnace to make it *gratiner*\*; cut one or two household loaves in two, take out the crumb, put the crusts upon a gridiron, and dry them over hot cinders; when they are sufficiently dried, wet the inside with the fat of the *bouillon* or soup, what is generally called top-pot, and shake a little fine salt over; drain them and put them on the gratin without covering them, that they may not soften, basting them from time to time with the top of the *bouillon* or soup, till they are perfectly done; take off the fat, and send in separately a tureen of *consommé* or *bouillon*.

*Spring Soup.—Potage Printanier.*

It is made as that of *à la Julienne*, except that peas and points of asparagus are added, small radishes and small boiled onions; in cooking the vegetables, put in a little sugar, to correct the bitter; let the potage simmer; cover it with the vegetables, and serve.

*Cressy Soup.—Potage à la Crecy.*

According to the season, have all sorts of vegetables icked and washed with care, such as carrots, turnips, celery, onions, &c., in small quantity; boil them a

\* *Gratiner* is to crisp and obtain a little grilled taste.

quarter of an hour; put them into a stewpan with a large piece of butter, and some slices of ham; set them upon a slow fire till they are enough; drain and pound them in a mortar, and add the liquor in which they were boiled; rub them through a search to make a *purée*; let it boil, and leave it to cook two hours; skim well; have ready a *mitonage*, as has been before directed, and serve the *crecy* upon it.

*Rice Soup.* — *Potage au Riz.*

Take a quarter of a pound of good rice; wash it in different waters; boil, drain, and put it into a little pot or stewpan, wet it a little, and break it slowly under the furnace; when done add a sufficient quantity of *consommé* (or *blond*) of veal; let it be properly salted, and serve.

*Another way.* — *Autre façon.*

Truss a capon as a fowl; leave the pinions, truss them nicely; put it in a pot with a bunch of herbs well seasoned, and two onions, one stuck with two cloves; wet the whole with *grand bouillon*, and skim it. During the time it is cooking, prepare rice as in the last article; skim it, and let the rice swell; when ready to serve, put into the rice the *bouillon* in which the capon was cooked, first having put it through a gauze search, and adding a spoonful of beef stock to give it a fine colour; unskewer and dish the capon; lay it in a dish, strew a little salt on the breast, with a spoonful of juice, or the *bouillon* in which it was dressed, and serve it as a remove for the soup.

*Fowl or Capon in Rice.* — *Chapon au Riz.*

Truss the capon as in the last article, and dress a pound of rice exactly as the preceding; put it with the capon in a pot large enough to contain them without being too full; put in but little *bouillon*, that it may not be too thin; when the capon is done, which will be known by pinching the wing, unskewer it, and put it into a dish; take the fat off the rice, add

some beef soup to colour it, pour it over the capon, and serve it for an entrée or a remove.

*Clear Soup with Vermicelli.*—*Potage au Vermicelle Clair.*

Put into a stewpan as much *blond de veau, bouillon, or consommé*, as will make a *potage* for six or eight persons; make it boil; take six ounces of vermicelli, and put it by little and little into the soup, breaking it slowly in with the hand, that it may not run together, or ball; let it boil six minutes, draw it to the front of the furnace, and skim it; let it simmer till enough, taking care that it does not dilate or melt too much.

*Italian Soup.*—*Potage Italien.*

Take carrots, turnips, onions, celery, parsnips, lettuces, and sorrel, in equal quantities, boil them in salt and water, and then put them into fresh water; cut the roots in slices of an equal length, then cut them still finer; cut the sorrel, lettuce, and celery in the same manner; wash the whole in a quantity of water; drain them; put a quarter of a pound of butter into a stewpan with the vegetables; put them over a furnace till they have taken a slight colour; wet them with a ladlefull of *bouillon*; when they are half done put in the sorrel; let them simmer till enough; skim; have ready at the time of serving a *mittonage*, pour it over, mix it lightly, and serve.

*Brunoise Soup.*—*Potage à la Brunoise.*

Cut into small dice carrots, turnips, parsnips, and celery; take the top of the pot, or clarified butter; heat it, and throw in the vegetables, let them brown, drain, and wet them with white soup, (or *blond de veau, consommé, or bouillon*,) that is, any soup; cook it as directed for the *Italien*, skim, and cover the *mittonage*. If it is served with rice, care must be taken that the dice of the vegetables are not larger than the rice when it is swelled, and mix all well together.

*Green Pease Soup.—Potage à la Purée de Pois.*

Take a sufficient quantity of peas, put them into a pot with onions, carrots, a bunch of leeks, and celery, with a bone, or some slices of ham or bacon; if they are old, let them be steeped the night before; if new, use them immediately; toss them in butter, with a handful of parsley and small onions; wet them with good soup; when they are soaked enough, drain, and beat them in a mortar, put them through a search, with the juice that was drained out of them; put it into a saucepan, and let it simmer four or five hours; stir it often, that it may not stick; skim before stirring it; when it is done, serve it over rice, vermicelli, or fried bread, which must be added at the moment of serving.

*Lentil Soup.—Potage à la Purée de Lentilles à la Reine, ou autre Lentilles.*

Proceed in the same manner as is directed for the green-pease soup, and the same also for the *potage*; take care if they are the *lentilles à la reine* to leave it longer on the fire, that the *purée* may have as fine a red as possible, on which depends the beauty and goodness of the *potage*.

*Carrot Soup.—Potage à la Purée de Carottes.*

Prepare fifteen or twenty carrots, cut them in slices, put them in a stewpan, with three-quarters of a pound of good butter, upon a quick fire, and stir them till they are browned, then add some good soup; when enough, rub it through a search, and finish it as directed for green-pease soup and lentils; take off the fat, and let it simmer a long time, and serve it in the same manner as the pease soup.

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

It is done in the same manner as that of carrots, only that it is not browned, and takes less boiling; it is kept as white as possible.

*Lettuce Soup.—Potage aux Laitues.*

Take twelve or fifteen lettuces, clean and pick them, keeping them entire, and wash them through several



waters, taking care that no worms remain; boil them and throw them into fresh water; take them out, pressing the water from them, tie two or three together, cover a stewpan with slices of bacon, arrange them upon it, put in two or three slices of ham, a carrot, an onion, a bunch of parsley in which is a clove, and half a bay leaf; wet the lettuce with the top of the *bouillon*, or *consommé*; season with salt and pepper; when ready to serve, drain the lettuces and press them lightly, that the fat may come out, and according to their size they may be left whole or cut in two, and put into the soup.

*Chesnuts Soup.*—*Potage à la Purée de Marrons.*

Take boiled chesnuts, skin and pick out all the bad ones; put them in a fryingpan, with a little bit of butter, and toss them till the inner scurf comes easily off; when it is rubbed off, put them in a pot with a little stock or *consommé*, and let them cook; drain, and pound them in a mortar, put them through a search, wetting them with the stock in which they were cooked; when they are thus prepared, put them in a stewpan with two spoonfuls of stock; mix it well with the *purée*; leave it to simmer three or four hours; take off the fat and add a little sugar, season it properly, and serve it with bread fried in butter, or a *mittonage*.

*Mock Turtle.*—*Potage en Tortue.*

Take four or five pounds of mutton, of the shoulder or leg, or six or seven of any of the other parts, put in the offals of fish, as head and fins of whittings, salmon, a carp or its offals, and so of others; put altogether into a pot, season it as the *blond de veau*; make it sweat in the same manner, wet it with water, and skim it well, let the bunch of parsley be stuffed with aromatics and two branches of sweet basil, and two of marjoram; let the mutton simmer till it comes off the bones; put the *bouillon* through a cloth, clarify it with the whites of two or three eggs, slightly beaten; give it a boil, and let it repose to clarify; put it again through another cloth, and reduce it till it is strong

enough to bear Madeira ; take half a calf's head, prepare it the evening before, that it may be white, take out the bones, and leave it in water, which must be changed three or four times ; blanch and refresh it, cook it in a blanc (see article *Blanc*) ; when enough, drain and cut in squares of an inch, and put it into the *bouillon* with three-quarters of a bottle of Madeira, a small teaspoonful of cayenne pepper, and another of allspice ; dish ; have ready fifteen hard yolks of eggs, put them in whole when ready to serve ; if small eggs can be procured from the fowls in use, they will answer better, or some small ones may be made.

*Cabbage Soup.*—*Potage au Chou.*

Take the cabbages that will be necessary, cut them in quarters, boil them in a great quantity of water, after which throw them into fresh water, take out the stalks, tie them, and put them as directed for lettuce soup into a stewpan with a little bacon ; nourish\* and season them still more, and serve them in every way as directed for the lettuce soup. They require more boiling.

*Sago and Turnip Soup.*—*Potage au Sagou et à la Purée de Navets.*

The sago is used in the same manner as rice, except that it is not boiled ; put it into strong boiling soup, and let it have two or three boils ; draw it to the edge of the furnace, and when it becomes jelly put in the *purée de navets* ; stir all well ; see that it is properly salted, and serve.

*Condé Soup.*—*Potage à la Condé.*

Take the necessary quantity of red *haricots*, put them into a pot with water or *grand bouillon* (soup), and a bit of bacon, three carrots, three onions, one of them stuck with two cloves, a bunch of leeks and celery ; let all cook well together, take out the vegetables, rub them through a search, adding the soup in which they were cooked, put it again on the fire ;

\* To nourish, is to put in more ham, bacon, butter, &c. &c.

if it is for a *potage maigre*, use butter instead of bacon, and to finish it in either way a bit of butter must be added; fry some bread cut in dice, and when ready to serve, put it in the *purée*

*Crawfish Soup.* — *Potage à la Bisque d'Ecrevisse.*

Take half an hundred of crawfish, or more, according to their size, wash them through several waters, and take out those that are dead; drain, and put them in a stewpan with *bouillon*, but not enough to allow them to swim, upon a good fire; toss them, and when enough take them off the fire, and leave them covered for five or six minutes; drain them; when they are half cold take off the tails and the shells, and put them all into a mortar with the bodies, and beat them till you hardly perceive the shells, to the consistence of a paste; put the size of two eggs of crumbs of bread into the *bouillon* in which they were cooked, dry it upon a slow fire, put it into the mortar with the crawfish, and mix the whole with good *bouillon*, and rub it through a search; put it into a stewpan upon the fire without allowing it to boil; stir it well, and observe that it is of a proper thickness, set it in a *bain marie*\*, taste that it is properly salted, and serve it with rice or fried bread.

*Queen's Soup.* — *Potage à la Reine.*

Take the breasts of three fowls, skewer them, put over them a thin slice of lard, cover them with paper, and put them upon the spit or into a stewpan, which must be covered with slices of ham, veal, and an onion with two or three pared carrots and a bunch of seasoned parsley, cover it lightly with thin slices of lard, and afterwards with two or three rounds of buttered paper, that they may not take any colour; put in two or three spoonfuls of *consommé*; make them boil upon the furnace, put them under it or upon a *paillasse*†; let them cook twenty minutes, take them

\* *Bain marie* is a deep pan filled with water raised nearly to boiling heat.

† A hot hearth, or grill over hot cinders.

up, and let them cool; strain the soup through a gauze search, make a panade with it, such as that which is directed for the *potage à la bisque*; hash the breasts very fine, put them in a mortar, and pound them with twenty sweet and two bitter almonds, as is directed (article *Lait d'Amandes*), pound all well together, afterwards take it out and mix it with the *consommé* made of the carcasses of the three fowls from which the breasts were taken, run it through a search.

*Another way.*—*Autre manière.*

Put in the heads and *debris* of the fowls, wet them with *consommé*, and skim them; put in vegetables, but take care that it is not too much coloured; let it boil slowly for an hour and half; run this soup through a cloth, and use it to mix with *purée de volaille*, passing it through a search; let it be of a proper thickness; put it in a new tinned pan, that it may be very white, heat it without boiling in a *bain-marie*; you may serve it with bread cut and fried in butter, or with rice well broken, and pretty dry; taste if it is good, and serve.

*Macarone Soup.*—*Potage au Macaroni.*

Have some good *consommé* boiling in a stewpan, put in some *macaroni*, boil and skim it as is directed for the vermicelli, and let it boil a quarter of an hour; draw it to the side of the furnace and let it simmer; rasp some *parmesan* and the same quantity of *Gruyères* cheese, put it in before serving, or serve them separately; let it be rather thick than clear.

*Genoa Soup.*—*Potage à la Génots, ou aux Raviolis.*

Take the breast of a young cock that has been roasted, hash it well, and add as much of veal udder, the same quantity of spinage, boiled and pressed, and as much rasped *parmesan*, pound it altogether in a mortar; add, from time to time, five yolks of eggs; season it with salt, a small quantity of large pepper, and the quarter of a grated nutmeg; when the whole is well pounded and of a good taste, take some *feuille-tage* or *pâté brisée*, and roll it out as thin as possible; wet with the yolks of eggs this paste, and put about

half the size of a nut of this *farce* from distance to distance upon it, and fold the paste over it, and unite it well in forming the *raviolis*; then cut them with a paste cutter, taking care that the *farce* is in the middle, and that the *raviolis* have the form of a little star; boil them in a *grand bouillon*; drain, and put them into an excellent *consommé* when ready to serve.

*Italian Paste Soup.*—*Potage aux Pâtes d'Italie.*

Put upon the fire some excellent *bouillon*, and when it boils fast throw in some *Italienne* paste of any shape, stir it that it may not ball, skim in the same manner as is directed for the *potage au macaroni*; let it simmer a quarter of an hour, and serve

*Another Italian Paste Soup.*—*Potage à la Semoule.*

The *semoule* is also an Italian paste, which resembles grits; make this *potage* as the others, only stirring it a little more that the *semoule* may not stick or ball.

*Chicken Broth.*—*Bouillon de Poulet.*

Skin a fine fowl, dress the feet and truss it nicely; put it in a pot with ten pints of water, put in an ounce of the *quatre semences (froid)* after having broken it; put it in a linen bag, simmer it over a slow fire till it is reduced to eight pints, and use it as refreshing *bouillon*, or chicken broth.

*Pectoral Chicken Broth.*—*Bouillon de Poulet Pectoral.*

Take a fowl as above, two ounces of barley and as much rice, put them altogether into a pot, with two ounces of Narbonne honey; skim it, let it simmer three hours till it is reduced to two-thirds; it is very good for softening irritation of the breast.

*Veal Broth.*—*Bouillon de Veau refratchissant.*

Cut in dices half a pound of the fillet of veal, boil in three pints of water with two or three lettuces and a handful of endive; add a little wild endive; pass it through a gauze search, and serve.

*Soup of Calf's Lights.*—*Bouillon de Mou de Veau.*

Take a piece of calf's lights, clean it well, and cut it

into small dice, put it into a saucepan with twelve pints of water, six or eight turnips cut small, three heads of chiccory, and a dozen of jububes\*; make it boil, skim and reduce it to two-thirds, pass it through a gauze search; this is another excellent broth for the breast.

### SAUCES.

#### *Beef Juice.*—*Jus de Bœuf.*

Butter the bottom of a stewpan, put into it some thin slices of ham and lard or bacon, with slices of onions and carrots, covering the whole with thick slices of beef, wet it with two spoonfuls of *grand bouillon*, or good stock, make it boil upon a brisk fire; when it begins to stick, give it a prick with a knife; put it upon a slow fire or furnace, and take care it does not burn; when it is firmly fixed, wet it as directed for the *blond de veau*, skim it and season it with a bunch of parsley, and some stalks of mushrooms; when the meat is sufficiently cooked take off the fat and run the juice through a napkin; make use of it to colour *potages*, sauces, or made-dishes, which either require juice or colouring.

#### *Grande Sauce.*

Butter a saucepan and cover it with slices of ham, cut veal in pieces and cover the ham with it, and put in one or two spoonfuls of *bouillon*, as much as will nearly cover the veal; put in two carrots, a large onion, which must be taken out when done; when it has become jelly, leave very little fire under, surround it with hot cinders, let it colour by sticking, detach it by putting in a ladleful of cold *bouillon*, and as soon as it is detached fill the saucepan with *bouillon*; when the veal is done enough, take it out and pass it through a napkin into a saucepan. and if too strong reduce it to the proper thickness for sauce, by adding *roux*; boil it and set it aside upon the furnace; shake it from time to time, and if it is not of a good colour add some beef juice (*jus de bœuf*); if a

\* Jububes is a fruit not much known here but as a preserve.

skin should form, do not take it nor the fat off till it is perfectly done and ready to be passed through a search, but do not force it through; *vannex* \* or stir and cool it by letting it fall from the spoon into the basin till quite cold to prevent its skinning anew, and make use of it for all brown sauces.

#### *Sauce Espagnole.*

Take two or three *noix* of vealt, cover a saucepan with slices of bacon and ham, let there be most of the last, and conduct it by wetting it with *consommé*, as is directed for the *grande sauce*; season it with five or six carrots and as many onions; after it has boiled put it upon a slow fire that the juice may be made; when the glaze is properly formed it will be a fine yellow; take it off the fire, prick it with the point of a knife that the juice may come out; wet it with *consommé* in which has been cooked a sufficient quantity of partridges, rabbits, or fowls; put in a bunch of parsley and young onions, seasoned with two cloves according to the quantity, half a bay leaf, a clove of garlic, a little sweet basil and thyme; boil the whole, and draw it to the edge of the grate, and skim it; at the end of two hours mix it with the *roux* as the *coulis*; let it rather be clear than thick; boil it from half to three quarters of an hour that the *roux* may incorporate; skim and pass it through a search into another stewpan; put it again upon the fire, and let it reduce a fourth part. This answers for all brown sauces; add Madeira, Champagne, or Burgundy, according to the sauce. Never put wine into *Espagnole*, as some sauces do not require it, and it spoils before next day; it is therefore better to reduce the wine in a little glaze according to the quantity wanted at the time.

#### *Espagnole Travillée.*

When *Espagnole* is used for *sautés*, or simple sauce, take two or three ladlesful and a third of *consomme*

\* Striking a sauce up and down with a spoon is called by the French *vanner*.

† *Noix de veau* is the largest muscle in the leg or fillet.

some parings of truffles and stalks of mushrooms, reduce it on a strong fire, and skim it with great care; if not enough coloured, put in a little *blond de veau*; bring it to the consistence of sauce, pass it through a search; and put it afterwards into a *bain marie*, to be in readiness when required.

*Velouté, ou Coulis Blanc.*

Take a piece of the fillet of veal, and put it into a buttered stewpan, with some slices of ham, a spoonful of strong *consommé*, three or four carrots, and as many onions; make it boil upon a strong fire; when reduced and ready to stick, put in a sufficient quantity of *consommé*; let it boil, set it on the side of the stove, and add some shalots, some chips of mushrooms, (but take care to put no lemon); a bunch of sweet herbs, which must be taken out when they are done, pressing them between two spoons; while it is on the fire get ready a *roux blanc* to mix in it, prepared in the following manner:— melt a pound of good butter and pour it from the sediment into another stewpan; mix with it a sufficient quantity of flour; put the stewpan upon a slow fire, and shake it constantly that it may not take any colour; mix it well by lifting it with a spoon and letting it fall till it is sufficiently done; add a sufficient quantity to the *velouté*, and keep stirring it that the flour may not fall to the bottom and stick; skim, pass it through a search, put it again upon the fire, skim again and reduce it; take it off the fire, put it into a vessel, keep stirring and cooling it with a spoon to prevent it from forming a skin.

*Velouté Travaille.*

It is done in the same manner as the *Espagnole*, only that care is taken to keep it perfectly white.

*Savory Jelly.—Grand Aspic.*

Put into a pot a knuckle or two of veal, an old partridge, a fowl, some feet of fowls, if there are any, and two or three slices of ham, tie them together, and add two carrots, two onions, and a bunch of



sweet herbs; moisten the whole with a little *consommé*, and let them sweat gently; when it becomes *glaze*, and has taken a yellow tint, moisten with *bouillon*, or water, reducing it more; skim, season with salt, and let it simmer three hours; then skim and pass it through a wet napkin; let it cool; break two eggs, whites, yolks, and shells together; whip them, wet them with *bouillon*, and add a spoonful of tarragon vinegar, and put it into the aspic; set it upon the fire, and stir it with a whisk; when it begins to boil, draw it to the side of the stove, that it may simmer; put fire over it; when it becomes clear, pass it through a wrung wet cloth, hung upon a frame; put it upon the fire, and cover as before; pass it again through a napkin, when it will be ready for all sorts of aspics.

*White Butter Sauce.*—*Sauce Blanche au Beurre.*

Put into a saucepan half a pound of butter, cut into pieces, and strew a little flour over; pour water softly upon it, shake the saucepan till it is well mixed with the water, put in a little salt, and, if agreeable, a little rasped nutmeg; put it upon the fire, and stir it with a wooden spoon, until it is ready to boil; then take a skimming spoon, *vannex*\* your sauce; when enough, pass it through a search, and put it in a *bain marie*.

*Béchamelle Sauce.*—*Sauce à la Béchamelle.*

Put such a quantity of *velouté* as may be wanted into a saucepan, with a little *consommé*; if required four pints of *velouté*; put it upon a quick fire; stir it with care till it is reduced a third; reduce four pints of good cream to two-thirds, and mix it in little by little, and stir it till the whole has reduced a half; this sauce ought to be rather thin; pass it through a search; put it in a *bain-marie* to be ready for use.

*Another way.*

Cut some slices of ham, and twice as much veal, some carrots, five small onions, with a little shalot,

\* *Vannex*, or work the sauce.

two cloves, a bay-leaf, and nearly half a pound of butter; put all upon the fire; stir with a wooden spoon; when the meat begins to give the juice, shake a little flour over it, take it off the fire, stir it, that the flour may be well mixed; put it upon the fire, stirring it, that it may not burn; when sufficiently done, mix in some *consommé*, or good *bouillon*; put it on a quick fire, and finish as above with the cream or good milk, and put it into the *bain-marie*.

*Sauce Menéhould.*—*Sainte Menéhould.*

Put into a stewpan a bit of butter, broken in pieces; shake over it a little flour, and add a little milk or cream; season it with parsley, young onions, half a bay-leaf, mushrooms, and shalots; put it on the fire, keep stirring it, pass it through a search, put it again upon the fire, with some hashed parsley, and a little pepper

*Sauce à la Bonne Morue.*

It is made in the same way as the *Sainte Menéhould*, only that it is not so thick, and hashed parsley is strewed over such meats as is served with it.

*Sauce à la Poulette.*

Put some reduced *velouté* into a stewpan, let it boil; add a little bit of butter, with the juice of a lemon, and a little hashed parsley; if there is no *velouté*, make a *roux blanc*, mix it with *bouillon*; add parsley and small onions, simmer, and reduce; skim, pass it through a tammy, and serve.

*Italian Brown Sauce.*—*Sauce Italienne Rousse.*

Cut twelve dices of ham, and put it into a stewpan, with a handful of mushrooms well minced, and a sliced lemon, from which the peel and seeds must be taken, add a spoonful of hashed shalot, washed and dried in a cloth, half a bay-leaf, two cloves, and a gill of oil; put all upon the fire; when nearly ready, take out the lemon, and put in a spoonful of minced parsley, a spoonful of *Espagnole*, a glass of good white wine, without reducing it, and a little pepper

reduce, skim, take out the ham, and when it has obtained its point, take it off

*Italian White Sauce.*—*Sauce Italienne Blanche.*

It is exactly the same, only *velouté* is used instead of *Espagnole*.

*Sauce à la Maître-d'Hôtel.*

Put a piece of butter into a saucepan with some hashed parsley, some tarragon leaves, one or two leaves of balm, with salt, lemon, or a glass of verjuice; mix the whole with a wooden spoon until they are well incorporated.

*Sauce à la Maître-d'Hôtel liée.*

Take two ladlesful of *velouté* and put it into a stewpan; put in the size of an egg of butter, with some very fine-minced parsley, and two or three leaves of minced tarragon; put it over the fire, and stir it, that it may be properly mixed; at the moment of serving it, pass and *vannex* the sauce; add lemon or verjuice.

*Sauce au Suprême.*

Take two or three ladlesful of reduced *velouté*, and put it into a stewpan, with the same quantity of the *consommé* of fowls; reduce it a half; when ready to serve, put in the size of an egg of butter; put it upon a brisk fire; mix it well, and when sufficiently done, not too thick, take it off, and add lemon or verjuice; *vannex* it, and serve.

*Sauce à la Matelote.*

Put into a saucepan a ladleful of reduced *Espagnole*; when done, put in small onions which have been fried in butter, with some dressed mushrooms and artichoke bottoms; when ready to serve, put in the size of a small walnut of butter; shake it well, in order to mix it without breaking the ingredients, and serve

*Sauce Poivrade.*

Cut twelve small dices of ham, and put them into a stewpan, with a little bit of butter, five or six

branches of parsley, two or three young onions cut in two, a clove of garlic, a bay leaf, a little sweet basil, thyme, and two cloves; put them together upon a quick fire; when they are well done, put in a little fine pepper, a large spoonful of vinegar, and four spoonfuls of *Espagnole* not reduced; shake and boil it, draw it to the edge of the stove, and let it simmer three quarters of an hour; skim, and pass it through a tammy.

*Sauce Hachée.*

Put into a stewpan a spoonful of hashed blanched shalots, as many mushrooms, and a little minced parsley; pour over it two or three ladlesful of *Espagnole*, as much *bouillon*, and two spoonfuls of vinegar, with a little pepper; boil, and skim it, mince a spoonful or two of capers; when ready to serve, add the butter of one or two anchovies; pass it through a search, and *vannez* it well. The capers ought not to be boiled.

*Sauce piquante.*

Put into a stewpan two or three skimming spoonfuls of *Espagnole* or *coulis*, a spoonful of white vinegar, a bay leaf, a clove of garlic, a little thyme, a clove, a spoonful or two of *bouillon*, and a little salt; skim it, and when it has boiled a quarter of an hour, pass it through a search.

*Sauce à la Nonpareille, ou à l'Arliquine.*

Cut some dices of ham very equal, with the same quantity of truffles; put them into a stewpan, with a bit of butter, upon a slow fire, and let them simmer a quarter of an hour; if the sauce is to be white, put three skimming spoonfuls of *velouté*; but if brown, let it be reduced as *Espagnole*; add half a glass of good white wine, and a spoonful of *consommé*; let it reduce; put in the whites of hard eggs and mushrooms in the same quantity as the ham and truffles, and cut in the same manner; also lobsters' tails, and spawn, if there is any; finish with a bit of butter the size of a walnut and half.

*Sauce à la Pluche.*

Take some very green parsley leaves, blanch and refresh them, and throw them into a search; put into a stewpan three skimming spoonful of reduced *velouté*, and two of *consommé*; reduce the whole; when ready to serve throw in the parsley; if too salt, put in a bit of butter; pass, *vancez* it, and serve.

*Sauce aux Truffes, ou à la Périgieux.*

Cut down truffles in rounds or dices; put them on a slow fire, with a bit of butter, and let them simmer; put in a sufficient quantity of reduced *Espagnole*, and add *consommé* or *bouillon*; white wine in equal proportion; reduce, and skim it, and finish it with a bit of butter.

Observe, that acid should never be put to this sauce, as it takes off its softness, and the wine is quite sufficient.

*Mushroom Sauce.—Sauce à la Purée de Champignons.*

Take two handfuls of mushrooms, wash them in several waters, rubbing them lightly; put them into a drainer; mince them with their stalks; put them into a stewpan, with the size of an egg of butter; let them fall over a slow fire, and when nearly done, moisten them with two skimming spoonfuls of *velouté*; let them simmer three quarters of an hour more; rub them through a search, and finish it with cream as is directed for the onion *purée*, with this difference, however, that this ought to be rather clearer.

*Sauce en Tortue.*

Put into a saucepan a ladleful of reduced *Espagnole*, a large glass of hard Madeira, a tea-spoonful of curry powder, and half that quantity of Cayenne; reduce the whole; skim, put in some cocks' combs and kidneys, artichoke bottoms, a veal or lamb's sweetbread; boil the whole, that the ingredients may taste and take the colour of the sauce; at the moment of serving put in six or eight hard yolks of eggs; take care not to break them in stirring the sauce, and serve.

*Curry Sauce, ou à l'Indienne.*

Put into a stewpan three spoonfuls of reduced *velouté*, as much *consommé*, a tea-spoonful of curry-powder; take a little saffron, boil it in a small pan; when it has given its colour rub it through a search into the sauce; let it boil, and skim it; if it is not hot enough put in a little Cayenne pepper.

*Sauce Tomate.*

Take a dozen of tomates very ripe, and of a fine red; take off the stalks, open and take out the seeds, and press them in the hand to take out the water; put the expressed tomates into a stewpan, with the size of an egg of butter, a bay leaf, and a little thyme; put it upon a moderate fire; stir it till it becomes a *purée*; while it is doing put in a spoonful of *Espagnole*, or the top of *bouillon*, called top-pot, which will be better; when it is thus prepared, rub it through a search, and put it into a stewpan with two spoonfuls of *Espagnole*; reduce to the consistence of a light *bouillie*; put in a little salt, and a small quantity of Cayenne pepper.

*Sauce à l'Ivoire.*

Take a common fowl, and open it at the back; draw it, put it into a small pot, with two carrots, two onions, a clove stuck in one of them, and a bunch of sweet herbs; add two ladlesful of *consommé*, or *bouillon* that has no colour; let it boil, skim, set it upon the side of the stove to simmer, leave it nearly an hour and a half; pass it through a napkin; take two or three spoonsful of this *consommé*, put it in a stewpan with the same quantity of *velouté*; reduce it to the consistence of sauce; when ready to serve put in the half of the size of an egg of butter; pass it, and *vannez* it well; put in a spoonful of lemon-juice, and serve.

*White Ravigote Sauce.—Sauce Ravigote Blanche.*

Take cresses, burnet, chervil, tarragon, a few stalks of celery, and two balm leaves, prick and wash them, put them into a vessel, and pour over them a little

boiling water ; cover, and let them infuse three quarters of an hour ; strain, and put the juice in a stewpan with three skimming spoonfuls of *velouté*, half a spoonful of white vinegar, and the half of the size of an egg of butter ; pass, *vannez*, and serve.

*Cold Ravigote Sauce.*—*Sauce Ravigôte froide et crue.*

Take the same ravigote, or small herb, as that directed above ; mince it very fine ; add a spoonful of capers also finely minced, one or two anchovies, well bruised, a little fine pepper and salt ; put all into a marble mortar, beat till all is completely mixed ; add a raw yolk ; while beating, wet it with a little oil, and from time to time with a little white vinegar to prevent its turning ; continue till it is of the consistence of sauce ; if wanted very strong, add mustard, and serve.

*Drest Ravigote Sauce.*—*Sauce Ravigôte cuite.*

Take the same ravigote or herbs already mentioned, clean and blanch them ; when cooked throw them into fresh water ; drain, and beat them well in a mortar ; rub them through a search ; moisten them with oil and vinegar ; season with pepper and salt, as a *remoulade* ; taste if well seasoned, and serve.

*Green Sauce.*—*Sauce Verte.*

Make this sauce as *sauce au suprême*, in adding a ravigote, as in the preceding article, and of the green of spinage, which is made thus :—express the juice by wringing the spinage in a cloth, put the juice into a stewpan upon the corner of the stove ; it rises like milk ; when it does, put it through a gauze search ; when ready to serve, add till the colour is obtained ; put in lemon juice or vinegar, pass, and serve it immediately, as it may become yellow.

*Sauce Robert.*

Cut in rounds or dice six large onions or more, if necessary ; put them into a stewpan with butter ; set them on a good fire, dredge, and brown them ; moisten

them with *bouillon*, and let them cook; add pepper and salt; when finished, put in mustard, and serve.

*Crawfish Sauce.*—*Sauce au Beurre d'Ecrevisses.*

Wash in different waters half an hundred of small crawfish, put them into a stewpan, cover and boil them in *grand bouillon*, but let it be in small quantity; as soon as they begin to boil, toss them, that those below may come up; when they are of a fine red, take them from the fire, leave them ten minutes covered; drain, and let them cool; take out the flesh and the tails for garnishing; after taking out the feet, throw away the belly part, wash the shells well, drain them, and put them into a cool oven; when dried, beat them in a mortar; when they are entirely pounded, put in about the size of an egg of butter; beat them again till the shells become a paste; if the butter is not red enough, put in two or three small roots of orchanet; put it on a very slow fire for a quarter of an hour; when it is very hot put a fine search over a basin of fresh water, and pour the butter through the search, which will shake in the water; gather it up, and put it on a dish, and use it for sauce (*au beurre d'écrevisses*); take three skimming spoonfuls of reduced *velouté*, mix it well with the butter; *vannez* the sauce well, and serve it.

*Lobster Sauce.*—*Sauce aux Homards.*

Take a middling sized lobster, take out the flesh and the spawn, cut the flesh in small dices; wash the spawn in such a manner as to leave no fibres; put the flesh and spawn into a stewpan without any moistening; cover them with a cover or paper that the flesh be not too dry; wash the shells, take off the small claws; the shells being well washed, let them be dried in a stove; beat them, and make a butter as directed for the *beurre d'écrevisses*; and let them be finished in the same way; when it is cooked, put it in a white sauce, *vannez* it upon the fire without allowing it to boil; add to it, if liked, a little Cayenne or large pepper; pour this sauce over the lobster,



mix all well, and serve in a sauce-boat for turbot or any other fish.

*Sorrel Sauce.*— *Sauce à la Purée d'Oseille.*

Take two handfuls of sorrel, pick, wash, and blanch it, mince it very small, put it in a stewpan with a bit of melted butter; when the sorrel is enough done, rub it through a search; put it again into a stewpan, with one or two spoonfuls of *Espagnole*; leave it to cook three quarters of an hour; let it be often stirred; skim; season it with salt; when it has the consistence of *bouillie* it is ready to serve.

*Onion Sauce.*— *Sauce à la Purée d'Oignons Blancs.*

Mince twelve onions, put them in a stewpan with a bit of butter; put the stewpan on a slow fire, that they may not take any colour; let them simmer; stir them often with a wooden spoon; when they yield under it, put in two spoonfuls of *velouté*, and let them remain cooking; when they are well reduced, rub them through a search, put them again upon the fire; boil two pints of cream, and put it into the *purée*; add nutmeg; when it has obtained the degree of a good *bouillon*, serve.

*Brown Onion Sauce.*— *Sauce à la Purée d'Oignons rousse dite Bretonne.*

Take onions as above; brown them upon a quick fire; when they are of a fine colour, moisten them with two spoonfuls of *Espagnole*; cook it as the above, put it through a search, and again upon the fire; but instead of cream use *Espagnole*; reduce it to the consistence of *bouillie*; season it properly, and serve.

*Purée Sauce.*— *Sauce à la Purée de Pois.*

Prepare this *purée* in the same manner as for the *potages*; make what is necessary for the *entrées*, and reduce them with a sufficient quantity of *velouté*, and when it has attained its point, add the green of spinage to give the green colour; finish it with a bit of butter and a little rasped sugar; when it has the consistence of thick *bouillie*, serve.

*Sauce Pois verts pour Entrées et Entremets.*

Take the necessary quantity of peas, wash and drain them, put them into a stewpan with a bit of butter, a handful of parsley in branches, four or five young onions cut in two; toss the peas; when they wrinkle, put in two ladles full of *bouillon*; put in one or two slices of ham; let them boil, and drain aside, and leave them to simmer; drain, take out the ham, and break them with a spoon or bruise them in a mortar; rub them through a search, wetting them with the *bouillon* in which they were cooked; put the *purée* into a stewpan with a piece of butter and a spoonful or two of *velouté*, reduce it to the proper consistence of a *purée*; skim, season with salt, put in a little bit of sugar, and finish it with a pat of butter; if it is not green enough, add a little green of spinage, as is directed before.

*Pease Soup. — Purée de Pois secs.*

Do it in the same manner as the other potages, and finish it as green pease.

*Lentile Sauce ou Purée. Sauce à la Purée de Lentilles à la Reine.*

It is made as the *purée* of pease, except that *Espagnole* must be used, and that they take more cooking than the peas; it ought to be a fine red colour; finish it with a bit of butter, and let it have the same consistence as the *purée* of pease.

*Purée de Gibier.*

Take one or two roasted partridges and a leveret, either separate or mixed together, take off all the flesh, pick off the skin and nerves, hash it very fine, beat it well in the mortar, add reduced *Espagnole* and a little *consommé*; heat the whole on a slow fire without boiling; when it is very hot, rub it through a search; gather it carefully, put it into a stewpan, heat it and put it in a *bain-marie*, and when ready to serve, finish it with a bit of butter; if not strong enough, put in a bit of *glaze*, and serve it with poached eggs, fried bread, or croustades.

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

Take five or six shalots, hash them fine with a little parsley; put them into a stew-pan with a little *bouillon* juice or water, and a skimming-spoonful of good vinegar, a little salt, and a little large pepper; simmer till enough and serve.

*Veal Stock.*—*Glace ou Consommé réduite.*

Take one or two knuckles of veal, and any remnant or trimmings of veal; put them into a fresh tinned pot with four or five carrots, two or three onions, and a bunch of parsley and young onions; moisten it with good *bouillon*, or some good soup; carefully skim, and refresh it several times with fresh water; put it upon the side of the stove, and when the meat comes from the bone put the *consommé* through a wrung wet cloth; let it cool; clarify it, as is directed at the article *Culotte de bœuf à la gelée*; reduce it to the consistence of sauce; take care to stir it often, as it is ready to stick and burn; let the fire be moderate that it may not turn black. It ought to be a fine transparent yellow: put no salt, it does not require any. This *consommé* serves to give strength of body to sauces and ragouts that may require it, and to glaze meats; make a pencil of the tail feathers of old fowls; wash it in warm water, squeeze and boil it in the glaze, that it may not separate, which would prevent it glazing properly.

*Boiled Pickle.*—*Marinade cuite.*

Put the size of an egg of butter into a stew-pan, one or two carrots in slices, the same of onions, a bay leaf, the half of a clove of garlic, a little thyme and basil, branches of parsley, two or three young onions cut in halves; boil them upon a brisk fire; when it begins to brown, moisten it with a glass of white vinegar, and a little water; put in salt and large pepper; let it be enough done; put it through a search, and use it.

*Poêle.*

Take four pounds of the kidney-fat of veal; cut it

in pieces; a pound and a half of ham; a pound and half of rasped bacon, or cut as the others; five or six carrots cut also; eight small whole onions, a large bunch of parsley, and young onions stuck with three cloves; two bay leaves, some thyme, a little sweet basil, a little mace, and three sliced lemons without the peel or seeds; put all into a new tinned pot, with a pound of good butter: set them upon a slow fire, moisten it with *bouillon* or *consommé*: boil and skim; let them simmer five or six hours; pass the *poêle* through a hair search, and keep it for use.

*Sauce à la Mirepoix.*

This sauce is made like the preceding; it only differs in having for its moistening a quart of champagne, or any other good white wine instead of *bouillon*.

*Blanc.*

Take a pound or a pound and half of fat of beef kidney, cut it in dices; put it into a pot with carrots cut in slices, a whole onion stuck with two cloves, one or two bay leaves, a bunch of parsley and young onions, clove of garlic, two sliced lemons, without the peel or seeds; put the whole upon the fire without allowing it to brown: when the fat is three fourths done; shake in a spoonful of flour; moisten it with water, put in what is necessary of (*eau de sel*), which is made thus; put into a stew-pan one or two handfuls of salt, let it boil in the water, skim it, leave it to settle, draw it off clear, and use it.

*Petite Sauce à l'Aspic.*

Put into a stew-pan a large glass of *consommé*; infuse in it a quantity of fine herbs such as are used for *ravigotes*; put it on hot cinders for a quarter of an hour; it must not boil; pass it through a cloth; do not press it too much; put in a spoonful of tarragon vinegar, and a little large pepper.

*Game Sauce. — Sauce au Fumet de Gibier.*

Put into a stew-pan four skimming spoonfuls of *consommé*; take two or three carcasses of partridges,

the bones of which must be broken, a large glass of white wine, and let it simmer three quarters of an hour; put it through a gauze search; let it come to a glaze; put then in two or three skimming spoonfuls of *Espagnole*: let it boil; skim, and use it.

*Garlic Butter.*—*Sauce au Beurre d'Ail.*

Take two large heads of garlic; beat them with the size of an egg of butter; when well beaten rub it through a double hair search with a wooden spoon; gather it, and use, either with *velouté* or with reduced *Espagnole*.

*Anchovy Butter Sauce.*—*Sauce au Beurre d'Anchois.*

Take three or four anchovies; wash them well; rub them so that no scales may remain; take off the flesh, beat them with the size of an egg of butter, gather it together; have four skimming spoonfuls of *Espagnole*; warm the sauce without allowing it to boil; having put in the anchovy butter just at the moment of serving, add the juice of one or two lemons to freshen it; pass it through a search and *vannex* it well; if too thick add a little *consommé* and serve.

*Sauce au Beurre de Provence.*

Take five or six heads of garlic and beat them in butter as in the foregoing article; rub it through a search, gathering it with care; put it into a china dish; put some fine olive oil over it; mix it with the butter, and stirring it in by little and little, adding the oil and a little salt; it ought to become like butter, by the force of rubbing it round; when it is ready for use.

*Sauce à la Tartar.*

Mince one or two shalots very fine, with a little *chervil* and *tarragon*; put it into an earthen vessel with mustard, a glass of vinegar, salt and pepper; sprinkle it with oil, and stir it constantly; if it gets too thick, put in a little vinegar; if too salt, put in a little more mustard and oil.

*Fennel Sauce.* — *Sauce au Fenouil.*

Take some branches of green fennel; pick, blanch, and mince it very fine, refresh and drain it; put into a stew-pan a little *velouté*, the same quantity of butter sauce; heat it and let it be vanned the moment it is to be served; put the fennel into the sauce; mix it well; add salt and nutmeg.

If there is no *velouté*, put butter into a stew-pan, with flour as is directed for *sauce blanche* or *au beurre*; moisten with *consommé* or *bouillon*, and let it be more done.

*Tarragon Clear Sauce.* — *Sauce Claire à l'Estragon.*

Take some *grand aspic*: if there is none, take some other good stock, and clarify it as for the *grand aspic*; put in a glass of tarragon vinegar; cut some leaves of tarragon in lozenges; boil them, and, when ready to serve, put them into the *aspic*.

*Another way.* — *Sauce à l'Estragon liée.*

Put into a stew-pan two or three skimming spoonfuls of reduced *velouté*; if the sauce is to be white, (reduced *espagnole* if brown,) put in a glass of tarragon vinegar, and tarragon prepared, as in the preceding; and finish the sauce with a pat of butter.

*Sauce Mayonnaise.*

Put into an earthen vessel three or four spoonfuls of fine oil, and two of tarragon vinegar; add tarragon, shalots, pimperl, all minced very fine, salt, pepper, and two or three spoonfuls of *gelée* or *aspic*; stir it well with a spoon; the sauce will thicken and form a sort of butter; taste it, and if too salt or acid, add a little oil; if it is wanted clear, break the *gelée* with a knife, and mix it lightly with the seasoning. Fillets of fowl, game, fish, or any other meat, may be sent to table in a clear mayonnaise, garnished with jelly or any other garnishing.

*Roux.*

Put into a sauce-pan a pound of butter or more; melt it without letting it brown; pass through a

search some of the finest and whitest flour; put in as much as the butter will take; make only what will be required: this roux ought to have the consistence nearly of a firm paste; put it first upon a quick fire; let it be constantly stirred; when it becomes very white, and begins to thicken, put it upon hot cinders under a lighted stove, in such a manner as the red cinders may fall upon the cover; stir every seven minutes until it is a fine *roux*; by this manner of doing it, it will not have that acidity that *roux* generally has.

*Roux Blanc.*

Melt some of the finest butter over a slow fire, and put in sufficient quantity of flour as directed above, and let care be taken that it takes no colour; stir it half an hour, and use it for *velouté*.

*Batter for Frying. — Pâte à Frîre.*

Search half a pound of flour; put it into a vessel with two spoonfuls of oil, salt, and two or three yolks of eggs; moisten it with beer, in such quantity that the paste does not cord; work till it is of the consistence of *bouillie*; whip one or two whites of eggs; work them lightly into the paste; make it two or three hours before it is wanted. Remember the lightness of the paste depends upon the whipping of the whites of the eggs; the paste may be made with butter instead of oil, and with hot water instead of beer, in adding a glass of white wine.

*Fritters. — Fritures.*

Experience has taught that the fat taken from the stock pot makes the best fritters: when there is not any of this, its place is supplied by the kidney fat of beef, hashed very fine or cut in dices, which must be melted with care; these fats are much better than the *sain-doux* or hogs' lard, which softens the paste, and still more when they are heated to swell and froth, making it fly into the fire, which is dangerous. Oil has nearly the same effect, and of course not less attended with danger, but it does not soften. Melted fat has nearly the same fault, and is very expensive;

it may be concluded that for appearance, goodness, and economy, the top of the pot is the best, and next to it is that which is made of beef suet.

*Beef Suet.*

*Manner of preparing it.*

When there has been accumulated a sufficient quantity of that fat, render and clarify it; boil it in the same way as *bouillon* is done; skim it; put in some slices of onions and some pieces of bread; let it simmer on the side of the stove or before the fire four or five hours; take out the bread and onions and draw it off clear; it ought to be very limpid. When it is to be used, let a sufficient quantity be put into the frying pan, and heat it: to know if it is sufficiently hot, let the finger be dipt into water and sprinkle it upon the *friture*; if it hisses and rejects the water, it is then sufficiently hot. If it is fish that is to be fried, dip in the tip of the tail, holding it by the head; if on pulling it out immediately it hardens, put in the fish, taking care to turn it.

*Sauces aux Hatelettes.*

Mince a little parsley, young onions and mushrooms; put them into a stew-pan with a bit of butter; put them upon the fire; flour, and moisten them with a spoonful of *consommé*; season with salt, pepper, nutmeg, and half a bay leaf; reduce it over a brisk fire, taking care to stir it till it has acquired its proper degree, which is when it is come to the consistence of clear *bouillie*; take out the bay leaf, and thicken it with two yolks of eggs, a little *bouillon*, and serve. This sauce may be served over almost every thing.

*Another Sauce aux Hatelettes.*

Put a ladleful of *velouté* into a saucepan, with a little parsley, a few young onions or shalots, and twice as many mushrooms finely minced; stir the sauce and reduce it to a clear *bouillon*; thicken and season it as above; if liked, nutmeg, and serve.

*Bread Sauce.—Brède Sauce.*

Take the crumb of a stale roll; put it into milk;



let it simmer three quarters of an hour, till it has the consistence of a thick *bouillie*; add twenty grains of black pepper and salt; finish it with the size of a walnut of good butter; serve it in a sauce boat along with woodcock or partridge.

*Truffle Sauce.*—*Sauce aux Truffes à la Saint Cloud, ou en Petit Deuil.*

Cut a truffle in small dices; do them in butter, moisten them with four skimming spoonfuls of *velouté*, and two of *consommé*; reduce it; skim, and finish it with a pat of butter.

*Sauce à la Pluche Verte.*

Put into a stew-pan four spoonfuls of reduced *velouté*; let it boil; skim it at the moment of serving; put into it some blanched parsley, pepper, salt, and a pat of butter, with the juice of a lemon; observe that it ought to taste of the acid.

*Court-Bouillon.*

Put into a stew-pan a bit of butter, sliced onions, and carrots, two bruised bay leaves, three cloves, two cloves of garlic, thyme, sweet basil, and a little ginger; do these ingredients over a quickish fire, to give them a little colour; let them stick a little to the bottom of the stew-pan, moisten with two or three bottles of wine; if the *court-bouillon* is *gras* put in some good stock; let it boil and use it.

*Ketchup.*

Take a dozen of handfuls of mushrooms, pick, wash, and mince them very fine; put them into a new earthen dish, and make a layer of mushrooms of about half an inch, sprinkle fine salt over, continuing to do so till they are finished.

Tie a cloth over, and lay on a cover; leave them five or six days to draw out the juice; draw it off, and wring the mushrooms in a cloth; put the juice in a stew-pan, and reduce it; put in two bay leaves; dress a pot as for making *glaze* (see article *glaze*); when it is ready, pass it through a search; skim it, and mix it with the mushroom juice; it may be made by

adding glaze ; put in four or five pounded anchovies, and a tea-spoonful of Cayenne pepper ; reduce the whole till half glaze ; take out the bay leaves, and let it cool ; put it into a new bottle, well corked, to serve with fish.

*La Ducelle.*

Mince mushrooms, parsley, young onions or shalots, the same quantity of each ; put some butter into a stew-pan with as much rasped bacon ; put them upon the fire ; season with salt, pepper, fine spiceries, a little grated nutmeg, and a bay leaf ; moisten with a spoonful of *espagnole* or *velouté* ; let it simmer, taking care to stir it : when sufficiently done, finish it with a thickening of yolks of eggs well beaten, which must not boil ; the juice of a lemon is not necessary, but may be added ; put it into a dish, and use it for every thing that is put in *papilottes*.

*Sauce au Vert Pré.*

Put into a saucepan five spoonfuls of *velouté*, and two of *consommé* ; reduce them ; when ready to serve, add a little pat of butter, and about the size of a walnut of the green of spinage ; put the sauce on the fire without working it, and serve.

*Orange Sauce. — Sauce à l'Orange.*

Take three oranges, cut them in two, and squeeze the juice through a search, into an earthen or china bason ; free the zests (the fine outer rind that contains the essential oil) of the oranges as much as possible from the inner skin, and cut them in thin slices ; blanch them ; drain and put them into strong beef juice, with a little large pepper ; put it upon the side of the stove, put the orange juice in, and when served let the zests be uppermost.

*Salt water. — Eau de Sel.*

Fill a small kettle with water, and put in a sufficient quantity of salt, with some whole young onions, branches of parsley, one or two heads of garlic, zests of carrots, thyme, bay leaves, sweet basil, and two cloves ; let it boil three quarters of an hour, skim and

take it off the fire, cover it with a cloth, leave it half or three quarters of an hour to settle; pass it through a gauze search; it is then ready for cooking fish, or any thing that requires salt water.

*Thickened Butter.* — *Beurre Lié.*

Put the yolks of two eggs into a stew-pan; melt a quarter of a pound of butter without browning it; break the eggs with a wooden spoon; put the butter by degrees to the eggs; set it upon a slow fire; add lemon juice, and use it for panures.\*

*VERJUICE, and the making of it that it may keep.*

Take verjuice grape before it is ripe, take out the seed and stalks, put them into a mortar, and beat them with a little salt; express the juice by a press or by wringing through a cloth; have a fustian bag or two if the quantity require it; wet it and shake flour upon the shaggy side, hang it up in such a way as it will be open; pour the verjuice through several times, till perfectly limpid: it must be put in very clean or new bottles, which ought to be prepared, as announced in the article Wine, by sulphuring them; cork it well and set it on its end in the cellar; when it is used, let the little pellicle be taken off that gathers upon the top of the bottle: this verjuice may be used, instead of lemon, for lemonade, punch, and otherwise, in adding a little spirit or zest of lemon. This verjuice is excellent against the consequences of falls, a glassful ought to be taken when the accident happens: if used for punch or drinking in any way, no salt should be put in in making, but for all culinary uses it is better.

GARNISHING FOR DISHES.

*Garnitures.* — *Bords de Plats.*

Take firm stale bread, cut the crumb in slices of the thickness of the blade of a knife; cut those slices into any form; heat some oil in a stew-pan, and put in the bread; make both white and brown; when they are very dry, drain them, make white

\* Panures. Every thing that is rolled in or strewed with crumbs of bread.

paper cases, and put them up separately, according to their form and colour; when they are wanted to garnish dishes, pierce the end of an egg, let a little of the white out, and beat it with the blade of a knife; mix a little flour; heat your dish a little; dip one side of the form into the beaten paste; in this manner continue till the border is finished: care must be taken not to heat the dish too much.

*Cocks' Combs.*—*Crêtes de Coqs.*

Prepare the combs, and cut off the points, put them to blanch three-quarters of an hour in warm water, on the side of the stove, and shake them often; have some hotter water ready; put in the combs in a new cloth, with a little great salt: hold the four corners of the cloth, and plunge them into almost boiling water, rub them with the hand, open the cloth to see if the skin comes off; if it does not, they must be plunged again into a water still hotter: this operation requires much attention: rub the skin off with the hands, then put them into fresh water to degorge; cook them in a *blanc* (see that article), and put them with the other garnishings to be ready when they are wanted.

*Cocks' Kidneys.*—*Garnitures de Rognons de Coqs,*

Are done exactly as the foregoing article, and put aside like the others for use.

*Fat Livers.*—*Foies Gras et Demi-gras pour Garnitures.*

Take what number of fat livers is necessary, and take off the galls carefully, leave no part that has been touched by them, taking care not to break them; steep and blanch them lightly; cook them with slices of bacon; moisten them with good *mirepoix*: when enough, put them aside for garnishing.

*Garnishing of Carrots.*—*Carottes pour Garnitures.*

Take what carrots may be necessary; choose them tender and of a fine colour; cut them into any shape, if in a hurry, with an apple-scoop; take care not to use the hearts; blanch these carrots, and do them in

a little *bouillon* or *consommé*; put in a little bit of sugar, and let them fall into a glaze; take care they do not stick: they are then ready to be put amongst the garnitures.

*Turnips.*—*Navets pour Garnitures.*

Take firm sweet-tasted turnips; cut them into shapes as in the preceding article; cook them in the same manner, if they are not to be browned; in that case, don't blanch them, but brown them in butter or in *sain-doux* (hogs' lard), and put them aside for garnishing.

*Mushrooms.*—*Champignons.*

See article *de Ragouts de Champignons, Morilles, et Mousserons.*

*Small Onions for Garnishing.*—*Petits Oignons pour Garnitures.*

Take small onions as many as are necessary; cut the tops and tails off; blanch them, take off the skin, and make them of an equal size; cook them in *consommé* or *bouillon*; put in a little bit of sugar, let them fall almost to a glaze; if they are to be brown, brown them in butter, instead of blanching them.

*Lettuce for Garnishing.*—*Laitues pour Garnitures.*

Take what lettuces are necessary; clean them, do not cut the roots too near; plunge them several times in water, one after another, that if there are any worms they may fall out; blanch and refresh them; tie them three and three together; cover a stew-pan with slices of bacon; put them in; season them with salt, large pepper, a bay-leaf, a clove of garlic, an onion, and a slice of ham; moisten them with *consommé*, *bouillon*, or any good stock; cover them with slices of bacon, and a round of paper, cut to fit the stew-pan; let them boil, and put them to simmer, with fire above and below; when cooked, leave them in the seasoning, and set them aside for garnishing.

*Green of Spinage.*—*Vert d'Epinards.\**

Take a sufficient quantity of spinage; pick, wash,

\* This is the best for colouring entremets, and that of parsley for entrees.

and drain them; put them into a mortar; beat them; wring out the juice through a coarse cloth; put the juice into a frying-pan or the cover of a pot; put it on hot cinders that it may only shake; and when it thickens put it through a gauze search; it is then ready for colouring soups, sauces, jellies, omelets, &c.

*Artichoke Bottoms.*—*Culs d'Artichauts Tournés.*

Take a dozen of tender artichokes; be careful that they are not thready, which will be known by snapping a bit off the stalk: slip off the leaves in such a manner as to leave the bottom whole, with a few of the tenderest leaves on the top; then pare the artichokes nicely with a knife, cutting off the points of the leaves that remain; rub the artichokes with the half of a lemon, and throw them into fresh water, with the juice of one or two lemons; put them into boiling water, and let a plate be put in to keep them down; let them boil; when the choke comes out easily, they are enough; take it out, and throw them into fresh water; drain, and put them into a *blanc*; when they are enough, take them out; put them into a dish, and pour the *blanc* over them through a gauze search; let them be used for garnishing, either whole or in quarters.

*To make Cayenne Pepper.*—*Poivre de Cayenne.*

Take half a pound of long pepper, let it be chosen thick-skinned, and of a fine red; dry it well in the shade; separate and take off the stalks; put them into a mortar, and beat them with an iron pestle; let care be taken that the mortar is covered well with a skin, as it is dangerous if it get into the eyes.

*Onions.*—*Oignons Glacés.*

(See *Bœuf*, or *Bouillé Ordinaire*.)

*Cucumbers.*—*Concombres au Blanc.*

Let the points and ends of three cucumbers be taken off; if they are bitter, take others; peel them, and cut them in quarters; take out the seeds, and let them be cut in the form of oyster-shells, making them equal; blanch them in water with a little salt, and cook them in a *blanc*; when sufficiently done, drain them, and put them aside for use.

*Browned Cucumbers.*—*Concombres au Brun.*

Let them be prepared as before, and then be put into an earthen dish with water, salt, and white vinegar; let them steep an hour; wring them in a cloth, and fry them of a light fine brown, in rasped lard; drain, and use them in brown ragouts.

*Brown and White Onions.*—*Pluche d'Oignons, Blanche et Rousse.*

Let a dozen of large onions be taken; peel, and cut them in two, taking out the hearts; cut them in rounds; put a bit of butter into a stew-pan; drain the onions, if they are to be cooked white; do them upon hot cinders; shake them often; when three-fourths done, dust them with a little flour; finish as (*au roux blanc*;) moisten them with *consommé* or *bouillon*; reduce to the consistence of a strong *bouillie*; season with salt, pepper, and a little nutmeg; they are then ready for use.

*Another way.*—*Pluche d'Oignons au Roux.*

Prepare onions as in the foregoing receipt, put them into a stew-pan with a piece of butter; fry them of a fine colour; dredge, and shake them upon the fire, that the flour may be browned; moisten with beef juice; put in salt and pepper, and make it into the consistence of sauce; taste if good, and serve.

## RAGOUTS.

*Salpiçons.*

*Salpiçons* are made of all sorts of meats and vegetables, such as truffles, artichoke bottoms, and mushrooms; but every thing must be put in in equal proportions; it is necessary to have them all cooked apart, so that they may be properly done, as each requires.

*Salpiçon Ordinaire,*

Is made of veal sweetbreads, fat or half fat livers, ham, mushrooms, truffles, if in season; cut the whole in small dices, of an equal size: when ready to serve, put them in *espagnole* much reduced; put it on the fire; shake it, without letting it boil, and serve.

It may also be made with *quenelles* or *godiveau*, the white of roasted fowls, cocks' combs, and arti-

choke bottoms, whatever is in season, and the larder ought to regulate the cook.

*Ragoût of Sweetbreads. — Ragoût de Ris de Veau.*

Soak two sweetbreads in fresh water, to take out the blood; blanch them; put into a stew-pan one or two carrots, two onions, some parings of veal, with a bunch of seasoned parsley, and young onions; put in the sweetbreads; cover them with a thin slice of bacon; moisten with one or two spoonfuls of *bouillon*; do not let them swim; cover with buttered paper; let them boil; put them under the furnace, with fire over and under; let care be taken that they may not be over done; when they are enough, take them out of their seasoning; if there is no sauce, let what they were cooked in be run through a search; but should they be for a *blanc*, mix a pat of butter in a little flour, and put it with some mushrooms into the sauce; let them cook; skim, and add artichoke bottoms; the sweetbreads being cut in slices, put them in, but care must be taken that they do not boil: when ready to serve, thicken it with the yolks of one or two eggs, some fine minced parsley, lemon, or verjuice, in the ordinary manner, adding a little butter to make it soft, and serve.\*

*Ragoût of Cocks' Combs and Kidneys. — Ragoût de Crêtes et de Rognons de Coqs en Financière.*

Let the combs be dressed and cooked in *blanc*; drain them, (see *Crêtes de Coqs*, article *des Garnitures*), also the kidneys; let there be put a sufficient quantity of reduced *velouté*, into a stew-pan, if the *ragoût* is to be *au blanc*; but if *roux*, use reduced *espagnole*, adding a little *consommé* if the sauce should be too thick; let the combs simmer a quarter of an hour; put them in with the kidneys an instant before serving, and some mushrooms that have been cooked, artichoke bottoms, or truffles; if the *ragoût* is *au blanc*,

\* Observe, that lemon or any acid diminishes the richness of sauces, and should never be used profusely in high-seasoned dishes.



thicken as in the preceding article, and if *au roux*, follow the directions also in that article.

*Soft Roes of Carp.*—*Ragoût de Laitance de Carpes.*

Let two dozen of the roes of carps be taken; take out the alimentary canals, and put them into fresh water, to degorge for half an hour; change the water, and let them be put on the side of a stove; leave them till they become white; let another stew-pan be ready with boiling water; throw them in with a little salt; let them boil; take them off the fire; have in a stew-pan four skimming-spoonfuls of (*Italienne blanche*, or *rousse*); put in the roes; let them boil once or twice; skim them, and finish with lemon juice; serve them as *ragoût de laitances*, either in a silver stew-dish, a case, or in a *vol-au-vent*.

*A Ragoût of Carp Tongues.*—*Ragoût de Langues de Carpes.*

Let a hundred tongues be taken; and proceed and finish as in the foregoing receipt.

*Truffles.*—*Ragoût aux Truffles.*

Take a pound or two, as may be necessary; choose them if possible, round, heavy, and fine skinned; press them with the hand; they ought to resist, that they may neither be soft nor gluey; if they smell of cheese they are not good; when thus picked, throw them into fresh water, and such as swim are not so good as those that remain at the bottom; brush them to take off all the earth, and throw them again into fresh water, and not into hot, that they may not lose their flavour; brush them again and with a knife clear all the specks of the earth and the little wooden skewers by which they are often put together by the sellers to make them look better; wash them a third time, and more if the water still appears turbid; take them out and peel off the skin as thin as possible; the finest are generally kept to serve in a napkin, or *en troustade*, the others are cut in slices or in dices, to make truffle sauce, which will be found in the following article.

*Ragoût of Truffle.*—*Ragoût aux Truffes et à l'Espagnole.*

Take the truffles that may be necessary; cut them in slices or dices; put them in a stew-pan on a slow fire with a bit of butter; let them sweat; moisten with half a glass of wine and two spoonfuls of reduced *espagnole*; let them cook upon a slow fire; skim the sauce, and finish with a little bit of butter; let care be taken to mix it well whether on the fire or in shaking; put no lemon juice, as it would take off the softness of the sauce.

*Another.*—*Ragoût aux Truffes à l'Italienne.*

Prepare the truffles as in the above receipt; sweat them in butter; put in hashed shalots and parsley, salt and pepper; moisten with half a glass of white wine and two skimming-spoonfuls of *espagnole*; boil the sauce; skim it, and finish with a little good oil of olives.

*Another way.*—*Ragoût aux Truffes à la Piedmontaise.*

Dress the truffles as directed before, but instead of butter, use olive oil, with a little bruised garlic; put them upon hot cinders that they may only shake; after a quarter of an hour, season with fine salt and pepper; force them a little with lemon juice, and serve.

*Another way.*—*Ragoût à la Périgueux.*

Cut the truffles in small dices; do them in butter, put in two or three large spoonfuls of *italienne rousse* or *espagnole*, with a little white wine, and finish it with half a pat of butter: this sauce serves for partridges, fowls, chickens, and turkeys stuffed with truffles.

*Mushrooms.*—*Observations sur les Champignons.*

The surest manner to discover bad ones, is to cut them with a piece of metal: when they have been so cut and the leafy substance extracted, let them lie an hour, and if they remain unchanged in their colour, being white, they may be used; peel off the skin; lay them in oil or vinegar, making many incisions in them.

*Ragoût of Mushrooms.*—*Ragoût aux Champignons.*

Let two handfuls of mushrooms be picked and cleaned; take out the stalks; peel and pare them nicely with a knife, as also the stalks; throw them as they are done into a stew-pan with a little water and lemon juice to whiten them; toss them to prevent their getting red; put in a little salt, and a bit of butter; set them on a brisk fire and toss them; then let them simmer slowly on the side of the stove till enough, which will be when they have given their juice.

If to be a brown *ragoût*, put in a slice of ham with parsley and young onions; moisten with three large spoonfuls of *espagnole*; take out the ham and sweet herbs when the *ragoût* is ready to be reduced; skim and finish with a little bit of butter; if there is no *espagnole*, let there be made upon a slow fire a brown *roux* of a fine colour; moisten with a ladleful of *bouillon*; put in a little more ham, some parings of veal, a bunch of sweet herbs, a carrot, and an onion; cook the whole; when enough pass it through a search, and use it in place of *espagnole*.

*White Ragoût of Mushrooms.*—*Ragoût de Champignons au Blanc.*

It is to be done as the foregoing, except that *velouté* is used instead of *espagnole*, and is thickened with yolks of eggs, moistened with milk or cream, and a bit of butter; if there is no *velouté*, let the juice of the mushrooms be taken, and dredge in a little flour; run it through a search; afterwards mix it by little and little with the juice, in adding a ladleful of *bouillon* without colour, a slice of ham, a bunch of parsley and young onions; simmer, skim, and reduce it to a proper degree; thicken it as directed above, and let it be finished in the same manner.

*Ragoût de Morilles.*

The *morilles* are of the same family, and are cooked in the same manner; prepare them as above, clearing them perfectly from the earth, and soak them in warm

water; take them out and blanch them; drain them and put them in a stew-pan with a bit of butter; pass them over the fire and add a *roux* sauce, if they are *au roux*, and white if they are *au blanc*, and finish as above

*Ragoût de Mousserons.*

They are of the same family and grow under the moss; they are cooked in the same manner as the *morilles*.

*Ragoût of Endive.*—*Ragoût de Chicorée au Brun.*

Let twelve heads of endive be taken; wash them in several waters, plunging them often that no worms may remain; drain them; blanch them in a great quantity of salt and water; when they break easily with the finger they are enough; take them out with a skimmer; put them into a pail of fresh water; drain and press them with the hands that no water may remain; take away the roots and the large ribs; hash it; put it into a stew-pan with a bit of butter; set it on a slow fire for a quarter of an hour to dry; moisten it with two spoonfuls of *espagnole*, and one of *consommé*; let it cook at least an hour in stirring continually with a wooden spoon, that it may neither stick nor burn; when sufficiently cooked, add a little salt, and serve.

*Another Way.*—*Autre Manière.*

Proceed as in the foregoing receipt, only use a smaller quantity of *velouté* than of *Espagnole*; this *ragoût* is finished with cream or good milk, which must be added by little and little, with nutmeg and salt.

*Another Way.*

To make it *au blanc* without *velouté*\* pass it in butter: when dried enough, dress it lightly; moisten it with *bouillon*, and put in a little salt; cook, and reduce it; add cream or good milk and a little nutmeg.

*Way to have Endive when out of season.*—*Manière de remplacer la Chicorée dans la saison ou elle manque.*

Take the heart of one or two cabbages; if they smell of musk take others; cut them in quarters; take

\* To fry it white or brown.

off all the coarse ribs ; mince them very fine ; throw them into water ; wash them well and drain them ; blanch them in the same manner as the endive, but let them have more time ; refresh them ; press out the water and hash them, and accommodate them as the endive

*Ragoût of Spinage.—Ragoût d'Epinards.*

Pick off the stalks and the decayed leaves from the spinage ; wash them several times in a quantity of water ; blanch them on a quick boil, in a great deal of water and sufficient salt ; stir and skim them ; take care the water does not boil over, that the ashes may not rise over the spinage ; when they break easily under the fingers, they are enough done ; take them off the fire and throw them into a drainer, and immediately into a great quantity of fresh water ; leave them there a quarter of an hour ; put them again into the drainer ; gather them in a ball without pressing them too much ; hash what is necessary ; put them into a stew-pan with a sufficient quantity of butter to nourish them ; set them upon a quick fire : stir them with a wooden spoon ; when they are dry enough and of a fine green, moisten with *espagnole* ; if for an *entrée*, reduce them to the consistence of a strong *bouillie* ; add a little nutmeg, and finish with a bit of butter ; dish and serve.

*Ragoût of French Beans.—Ragoût de Haricots à la Bretonne.*

Pick and clean a pint of *haricots* dry or green, and put them into a pot with cold water, and a bit of butter without salt ; while they are doing, throw in from time to time a little cold water, which will prevent them from boiling and soften them ; when cooked, drain them ; put them into a stew-pan, with a bit of butter, and a spoonful or two of *purée* of onions *au brun* and *espagnole* ; season with large pepper and salt ; toss them often and finish with butter.

*Ragoût of French Beans in juice.—Ragoût de Haricots au jus.*

Put into a stew-pan cooked *haricots*, with a bit of

butter two spoonfuls of *espagnole*, one of beef-juice, salt and large pepper, and finish with butter.

*Garnishing of Celery.* — *Garnitures de Céleri ou Entremets.*

Let twenty heads of celery be cleaned and dressed ; let their roots be nicely pared ; wash them in several waters ; blanch, refresh, drain, and tie them in five bunches ; cover a stewpan with slices of bacon ; put in the celery with an onion stuck with a clove, a carrot cut in quarters, a bunch of parsley and young onions, a little salt ; moisten with a little of the top pot ; cover it with slices of bacon and a round of paper ; let it boil, and leave it to simmer with fire under and over ; put it round what it is to be served with, such as veal-kidneys, fowls, or gigots, &c., and sauce it with *espagnole* or clear juice.

*White Ragoût of Cucumbers.* — *Ragoût Blanc aux Concombres.*

Prepare cucumbers as is directed for garnishing ; put into a stewpan three large spoonfuls of *velouté*, with cucumbers and a little salt ; finish with a bit of butter, a little nutmeg, and serve.

*Brown Ragoût of Cucumbers.* — *Ragoût Brun aux Concombres.*

Prepare the cucumbers as above ; put into a stewpan four spoonfuls of reduced *espagnole*, *grasse* or *maigre* ; put in the cucumbers ; skim and reduce ; add the size of a large nut of glaze or portable soup ; finish with a little bit of butter and serve.

*Ragoût à la Chipolata.*

Put into a stewpan two ladlefuls of reduced *espagnole*, half a bottle of Madeira, mushrooms, small onions cooked *au blanc*, chesnuts prepared, small sausages *à la chipolata*, which must be cooked in *bouillon* with truffles cut in quarters ; salt and pepper ; reduce and serve.

*Ragoût of Peas and Bacon.* — *Ragoût de Pois au Lard.*

Take half a pound of lard or ham, or as much as may be necessary ; cut it in large dices and blanch it ;

put some butter into a stew-pan, and put in the bacon or ham, and brown it of a fine colour; have some fine young pease; put them into a vessel with the size of a walnut of butter, and let them be worked in the hands; pour fresh water over them; leave them in it a few minutes to soften; drain, and put them into a stew-pan to sweat; when they become very green, moisten them with a ladleful of *espagnole*; add the prepared ham or lard, a bunch of parsley and young onions; let them boil; set them on the side of the furnaces to simmer and reduce; the *ragoût* being sufficiently done, skim, and salt it: if it should be too salt, put in a little sugar and serve.

*Ragoût of Olives. — Ragoût d'Olives.*

Take a quart of very green new olives; take out the stones, put them in fresh water; when they are to be served blanch them, and put into another stew-pan three large spoonfuls of *espagnole* reduced; boil and skim it; when ready to serve, put the olives into the sauce; add half a pat of butter, shake and serve.

*Ragoûts de Navets en Haricots Vierges*

(See article *Ailerons de Poulardes en Haricots Vierge.*)

*Ragoût aux Points d'Asperges.*

(See Article *Tendons d'Agneaux.*)

*Ragoûts of small Roots. — Ragoûts de petites Racines*

Prepare small roots as is directed in the article for *garnitures*, &c.: let them reduce to glaze; moisten them with two or three spoonfuls of *espagnole* and one of *consommé*; let them cook; skim, and let them reduce; finish with about the size of a nut of butter, and a little sugar; toss, and if properly seasoned, serve. If there is no *espagnole*, make a little *roux* and moisten with *bouillon* or *consommé*; add a bunch of sweet herbs; cook and strain the sauce; add the roots; let them simmer; reduce and finish as above.

*Ragoût of small Onions. — Ragoût aux petits Oignons.*

Follow exactly the above receipt.

*Ragoût à la Macédoine.*

(See *Macédoine blanche ou rousse*, at the article *Entremets*.)

*Ragoût à la Godiveau.*

Put enough of *espagnole* into a stew-pan for the *ragoût*, with a sufficient quantity of *andouillettes de godiveau*; add prepared mushrooms, as for garnishing, and artichoke bottoms cut in four or eight pieces; finish the cooking; skim and reduce it; put in the juice of a lemon or a little verjuice, and serve, either to garnish a tart or a hot *pâté*, or any other *ragoût*; slices of sweetbread may be added, crawfish, fowls' livers, or pinions to augment it.

## BEEF.

*Rump of Beef.*—*Bœuf Bouilli Ordinaire.*

Take a rump or part of a rump of beef; bone it, and bind it properly; put it into a pot as for the *grand bouillon*; when cooked, serve it with green parsley in branches, or *sauce hachée* or garnish with onions and roots or other vegetables: if it is served with glazed onions, take a sufficient quantity rather large; after peeling and dressing them nicely, take off the first skin carefully, not to hurt the next; butter very well the bottom of a saucepan; strew a little sugar over it; put in the onions with the heads down that they may be covered; moisten them with a little *bouillon*, that it may only cover half of the onions; put them upon a good fire; when they boil, draw them to the side; cook them and put fire over; attend to them, and when nearly done, put them on a brisk fire; take off the cover and reduce them, that they may fall to a glaze of a fine colour; before arranging them round the beef by means of a fork, roll them in the glaze; put a little *bouillon* into the stewpan to detach the glaze, which must be poured over the beef after the skin has been taken off, and that the fat has been arranged upon such places where there is none; serve.



*Beef and Cabbage.*—*Bœuf garnie de Choux.*

Let two or three cabbages be taken; wash, blanch, and refresh them; tie them and put them into a pot; if there is a braise or some good stock, use it; add carrots, two or three onions, one stuck with three cloves, a clove of garlic, a bay-leaf and thyme; and that the cabbage may be well nourished, put in a little of the top pot; let them simmer three quarters of an hour; drain them upon a cloth; press them to take out the fat, in giving them the form of a roll of paste; put them round the beef, and pour over the whole a reduced *espagnole*.

*Piece de Bœuf au Pain Perdue.*

If there is not a rump of beef take a loin; take off the under fillet, it will serve for an *entrée*; bone the loin; roll and tie it, and proceed as for *bœuf à l'ordinaire*; when done, cut some crumb of bread into shapes; beat three eggs as for an *omelet*; season with salt and a little cream; dip in the bread, and fry it a fine brown carefully on both sides: drain it upon a cloth; drain and untie the beef; dress it upon the dish, and garnish it with the bread; and pour either an *espagnole* or a sauce *hachée* over it.

*Scarlet Beef.*—*Bœuf à l'Ecarlate.*

Take the whole or a part of a rump of beef; hang it for three or four days; bone and lard it with large lard; season the lard with minced parsley and young onions, pepper, and fine spiceries; rub it with fine salt pounded and sifted, in which an ounce or two of purified saltpetre has been mixed; put the beef in an earthen vessel with a handful of juniper berries, thyme, basil, some young onions, two cloves of garlic, three or four cloves, and some slices of onion; cover it; putting some folds of cloth between to prevent the air from penetrating; leave it eight days; then turn and cover it with the same care, and leave it three or four days more; take it out and drain it; put it in a pot with water seasoned with carrots, onions, and a bunch of sweet herbs; let it boil; and, when it boils strong, put in the beef

wrapt in a cloth, which must be bound with pack-thread ; let it cook four hours, constantly ; take it up and put it into a vessel of the same form ; pour over it the seasoning in which it was cooked ; when cold serve it on a napkin as a ham garnished with parsley : if served hot, dish it in a strong beef stock.

*Rump of Beef in Jelly.*—*Culotte de Bœuf à la Gelée ou à la Royale.*

Take a rump or part of its bone, and lard it with great lard, as in the foregoing article ; season it in the same manner ; wrap and tie it in a cloth ; put it in a braising pot, after it has been dressed with the bones, five or six carrots, four onions, two cloves of garlic, a bunch of parsley and young onions, two bay-leaves, a knuckle of veal, a glass of white wine, salt, and two or three ladlefuls of *bouillon* ; make it boil upon a good fire ; cover it with three covers of buttered white paper ; cover it and let it cook slowly, with fire under and over it nearly four hours ; when done, take it off ; let it cool in the cloth ; run the juice through a cloth, which must be previously wetted, that the fat may not go through ; let it cool ; beat with a fork two whites of eggs with a little water ; put it into the juice still warm ; shake it ; put it upon the fire till it is near boiling ; take it off, and lay over it some hot cinders ; leave it a quarter of an hour ; when the sauce becomes limpid, run it through a wet cloth : let it cool, to know if too thick or too thin ; if it should happen to be too thick, put in a little *bouillon* ; if too thin, put it again upon the fire, adding a knuckle of veal ; and clarify as before.

If not enough ambred, put in a little beef-juce ; but if it is to be decorated with different colours, such as red and green, use a few drops of the infusion of cochineal for the former, and for the green the juice of spinage ; be equally careful to put it in by drops, as it is more beautiful when the colours are

light. Run the different jellies into dishes that they may be cut out the thickness of an inch at least, of different shapes, that it may be elegantly garnished; unbind the beef and take off the outer skin nicely; pare, and dish it; garnish it with the jellies, and make a complete circle round the dish, disposing the different colours with taste, and serve.

*Round of Beef.*—*Rosbif, Rond-bif, ou Corne-bif.*

Take a round of beef, of such a size as is necessary, and as fat as possible; dry and pound three or four pounds of salt, put it through a search, and mix fine spices and aromatics in powder; rub the beef extremely well all over with it, and put it into an earthen vessel as near as possible of the shape and size, and strew over it all the seasoning that has been left; cover it closely over with some folds of cloth, and tie it round the vessel to exclude the air; put it in a cool place; leave it four days, then turn it, which must be continued for eight or ten days; when it is to be used take it out, drain it, and tie it into a proper shape; put upon the fire a round pot that will contain the beef easily; put in water, carrots, turnips, onions, four cloves, four bay leaves; let them boil, and put in the beef; let it be put upon a turbot drainer, that it may be taken out without breaking or piercing it; let it boil three hours, dish it and garnish it with the vegetables with which it has been cooked; serve it with two sauces in boats; one of butter, and the other with beef-juce. Brocoli may be served also. (See *Choux Brocolis*, Article *Entremets*). It may again be served cold with English mustard and pickled cucumbers.

*Smoked or Hung Beef.*—*Bœuf fumé ou de Hambourg.*

Employ the same manner as above, adding salt-petre, juniper berries, and other aromatics; after twelve days skewer it, leave it to drain a whole day, and put it in the smoke for seven or eight days, taking care to turn it every four days, that it may be equally smoked; cook it exactly as the round. it may be

dished upon sour crout ; and garnished with sausages, *cervelas*, and *petit lard*, or simply with a sauce.

*Roasted Sirloin.*—*Aloyau à la Broche.*

Take such a sized sirloin as is necessary ; let the large bones be sawn off, lay it in a vessel, strew fine salt over it, and sprinkle it with olive oil, adding slices of onion and bay leaves ; leave it, if practicable, two or three days, turning it two or three times a day ; when it is to be laid down, spit it nicely, rolling the flank part under to show the fat, which must be slightly pared, it makes the piece look better ; cover it with strong paper, and put it down to a brisk fire, to concentrate the juice, taking care that it is neither over nor under done ; and serve with *sauce hachée* in a separate dish.

*Sirloin.*—*Aloyau à la Godart.*

Chop off part of the chine bones of the sirloin ; lard it with large lard, season it as *bœuf à l'écarlate* ; dress and tie it into a proper form ; put it into a braising pot with a bunch of sweet herbs, onions, and carrots sufficient, moisten with good *bouillon*, half a bottle of Madeira, half a bottle of Champagne, salt, and pepper, let it cook upon a slow fire in such a manner that the stock may become glaze : take it out, and serve with the following *ragoût* :—put four large spoonfuls of *Espagnole* into a stewpan, add to it the stock that the beef has been cooked in, when it has been skimmed and strained ; cut some veal sweetbreads in slices, mushrooms, artichoke bottoms in quarters, combs and kidneys of cocks, and small eggs ; cook and skim this *ragoût*, and serve the beef with it ; there may be added at pleasure larded and glazed sweetbreads, small pigeons *à la gautier*, whole truffles, *quenelles*, six or eight nice craw-fish, some whole artichoke bottoms, and serve.

*Braised Beef.*—*Noix de Bœuf braisée.*

Take a *noix* of beef, covered with the skin, lard it with large lard, season it *à l'écarlate*, arrange and tie it, put it into a stewpan with carrots, a bunch of

sweet herbs, a clove of garlic, two cloves, salt, a ladleful of *bouillon*, and a glass of white wine; when half done put in six or eight white onions; put fire over and under; when it is cooked take a little of the stock and reduce it, to glaze the beef and onions; dish it and garnish it with the carrots and onions; glaze the whole, put the remainder of the stock into the glaze, and sauce the beef with it.

*Ribs of Beef with Roots.*—*Côtes de Bœuf couvertes aux Racines.*

Take the covered ribs and lard them with large lard; do them in the same braise\* as the foregoing article; cut a sufficient quantity of carrots to cover the beef, blanch them, cook them in a stewpan with some of the stock of the beef; let them glaze; take a spoonful of flour and a little butter; make a *roux*, moisten it; when it is very white put in the stock of the beef and cook it; skim and put it through a search over the carrots; put the whole upon the fire with the size of a nut of sugar and a pat of butter; toss all well together that the butter may be perfectly incorporated; pour it over the beef, and serve.

*The Ribs under the Shoulder.*—*Entre-côte de Bœuf.*

The *entre-côte* lies under the shoulder blade; the best part is that which is nearest the covered ribs, they require to be kept to tender them, the fatter they are the more delicate. Take out the nerves, cut them the breadth of two fingers, flatten them, powder them lightly with salt, put them on a grid-iron over a brisk fire, turn them often till they are done, and serve them with a sauce (*hachées*), or put a bit of butter on a dish, lay them over it, and turn them, adding a little lemon or verjuice.

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

Take a nice fillet, from which must be taken the fibrous skin, and any other small nerves, without hurting the appearance of the beef; pare and cut

\* To *braize*, signifies to cook meats with vegetables and other ingredients, which, though always of that nature, vary according to the meats.

out the points, and let it have only the thickness of two fingers; lard it equally all over. [A long description is here given how to lard a thing which can hardly be done without practice, and what every tolerable cook is equal to.] Put it, after it is larded, into a *marinade* or pickle, by pouring over it a little olive-oil, salt, pepper, sliced onions, and bay leaves; after it has been sufficiently marinaded, spit it, which may be done in various ways, in the form of a serpent, gimblet, or horse shoe; let it be done before a brisk fire, and serve it with a sauce (*hachée* or *poivrade*.)

*Fillet of Beef with Madeira.*—*Filet de Bœuf au Vin de Madère.*

Take a nice fat fillet of beef, lard and prepare it as is directed for *filet de bœuf à la broche*; cover a stewpan with carrots, onions, and a bunch of sweet herbs, and put slices of bacon round it; put the fillet upon the vegetables, after they have been strewed with a quarter of a pound of rasped lard; having made the fillet into the form of a gimblet, put in half a bottle of Madeira, as much stock, a little salt, and let it boil upon a good fire; then cover with two or three rounds of buttered paper; cover it, and put hot coals over it, lessen the fire under that it may only simmer. When done, or nearly so, put the greatest part of its seasoning through a gauze search, returning what does not go through it into the wells of the fillet to nourish it, and keep it moist; put what has run through the search into a stewpan with a large spoonful of *espagnole*, let it reduce to the consistence of half glaze; drain the fillet, glaze it, and dress it upon a dish. Finish with a bit of butter; season it, and put it into the wells of the fillet, serve.

*Fillet of the Loin with Cucumbers.*—*Filet d'Aloyau aux Concombres.*

Follow the above directions without using Madeira, put in its stead a glass of white wine and a little more soup or stock, and do it in the same manner; mix a part of the stock and a spoonful of *Espagnole*; reduce,

skim, and put in the prepared cucumbers. (See *Ragoût de Concombres*.)

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

The same as the preceding article, except that there is put in the wells, or under, a good reduced endive sauce (*au blanc* or *au roux*.)

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

The same as the above, or roasted, with a tomato sauce, (see article *Tomate Sauce*.)

*Fillets of Beef in their Juice.*—*Filets de Bœuf Sautés dans leur Glace.*

Take off the large end and joint; cut the slices half an inch thick; if the fillet is large it may be cut into four or fewer slices; if not, flatten them, cut them with a paste cutter the size of the hollow of the hand dip them in clarified butter; arrange them in a flat stew pan; put them upon a brisk fire, and turn them often that they may not lose their juice; when nearly done drain off the butter, and replace it with a little reduced stock; turn them often, pressing them down, that they may glaze and take the flavour; when they are properly glazed, put them upon a dish in the form of a *miroton*; put into the sauce a spoonful of *consomme*, to detach the glaze, finish with a bit of butter and pour it over the fillets.

Potatoes turned whilst raw, the size of small onions, which may be done in butter till they have a fine colour, and put into the *miroton*; tomato sauce, *chicorée*, or turned small turnips may be used, but potatoes appear preferable.

*Beef Stakes.*—*Bifteck.*

Choose the middle of the fillet of beef, preserving the fat, and picking out the sinews; cut it an inch and half thick; flatten them, and reduce to half an inch; put them upon a gridiron over a brisk fire, turning them constantly to preserve the juice; they require only three minutes to do if the fire is proper;

put a bit of butter in a dish, on which lay the steaks, and turn them on it; garnish with potatoes cooked in butter or water, serve.

*Hotch-potch of Ox Tail.* — *Queue de Bœuf en Hotche-pot.*

Cut an ox tail by the joints; degorge it well and blanch it; cover the bottom of a saucepan with paring of butcher's meat, put in the tail; add onions, carrots, a seasoned bunch of sweet herbs, a bay leaf, a clove of garlic, thyme, basil, and two cloves; moisten well, but do not cover the meat with soup; cover with slices of bacon; make it boil; cover it with a round of paper, and put it upon a moderate fire, with fire over it; let it simmer four or five hours; when done enough it will come from the bone, drain and serve it with a *ragout* of roots, (see Article *cotes de bœuf aux racines*.)

If there is no sauce, make a little *roux* with the size of an egg of butter, and what flour the butter will take; when melted, put it upon a slow fire; stir it to prevent its burning; strain the stock, and mix the *roux* with it; when enough run it again through a search; observe that in this case roots must be previously prepared, as directed for *côtes de bœuf*; put the roots into the sauce, that they may take a good taste; let them boil, adding a bit of sugar, and finish with a bit of butter; dress the tail as high as possible in the middle of the dish, and sauce it.

*Ox Tail with Pease.* — *Queue à la purée de pois, Lentilles, &c.*

Prepare the tail as in the foregoing article; and make the *purée* as those for potage; finish with a bit of butter; if there is no sauce to thicken it, take some of the stock the tail has been done in, reduce it, skim, and put in a bit of sugar, salt it properly, and finish with a bit of butter; drain and arrange it upon the dish, pour the *purée* over, and serve.

*Smoked Tongues* — *Langue Fumée.*

Take the tongues, cut out the throats, and put them to degorge three hours in water; scrape them;



let them drain ; rub them with fine salt and a sufficient quantity of salt-petre ; put the tongues in layers in an earthen dish, strewing between them bay leaves, sweet basil, thyme, juniper berries, parsley, young onions, some cloves of garlic, shalots, and cloves ; cover the vessel in such a manner as to exclude the air ; leave them eight days ; then tie them by the points to a long pole, and put them into the chimney till they are dry ; when they are used let them be washed, scraped, and cooked in a good seasoning. (*Petit salé*) may be made in the same way or put into the same pickle.

*Hung Beef Tongues.*—*Langue de Bœuf Fourrée.*

Prepare the tongues, and clean some ox's great puddings, which must be left some hours in water with aromatic herbs ; put the tongues into them, and tie them at the ends ; have a brine made of salt, a little saltpetre, mace, cloves, ginger, long pepper, bay leaves, thyme, sweet basil, juniper berries, and coriander ; boil this pickle half an hour upon a slow fire ; pass it through a search, and let it repose ; pour it off clear ; put the tongues well covered in it twelve days ; take them out and dry them in the chimney ; aromatic herbs may be burned under them : these tongues are to be cooked in a braise.

*Braised Tongue.*—*Langue de Bœuf à la Braise.*

Cut off the throat from an ox's tongue ; let it degorge some hours at least ; take it out, scrape and clean it perfectly ; blanch it in a boiler or pot ; take it out upon a cloth, skin it, and lard it with great lard, that has been seasoned with salt, pepper, fine spiceries, parsley and young onions ; cook it in a pot with onions and carrots, moisten with good stock, and a glass of white wine ; put in the parings of butchers' meat, fowl, or game, to give it a taste ; let it boil ; put it upon a moderate fire, cover it with paper and put fire over ; let it simmer four hours and a half, dish and garnish it with the roots that have been cooked with it ; pass the stock through a gauze search, add two spoonfuls of *espagnole* ; sauce the tongue with it, and serve.

*Tongue with Parmesan.*—*Langue de Bœuf, à l'Italienne ou au Parmesan.*

Prepare and cook an ox's tongue in a braise; let it cool; cut it in very thin slices; put rasped *Parmesan* in a deep dish, and lay the slices of tongue over it; continue doing so till three or four beds have been made, alternately of tongue and cheese; sprinkle every layer with a little of the stock the tongue was braised in, and finish it with a covering of cheese, which must be basted with melted butter; put it into the oven, and when the cheese is of a fine colour, serve.

*Beef Palates.*—*Palais de Bœuf au Gratin.*

Put two or three palates of beef upon the gridiron, on the skinny side, on a hot fire, let them grill till the skin will come easily off, with a knife; scrape it well where the skin has come off, that nothing may be left; take off the point and what attaches to the throat, and the black that runs down the middle, without taking too much; degorge and blanch them; cook them in a blanc as is directed at the (article *Tête de veau en Tortue*,) three or four hours; drain them and let them cool a little; cut them open as bacon is sliced; cover them with cooked forced meat the same thickness; roll them up, dress them nicely at both ends, making them equal; cover the bottom of the dish the thickness of a finger with forced meat; range the little *cannelons* upon their ends round upon the forced meat, it must have the appearance of the base of a tower; cover it with thin slices of bacon, and fill the well with a bit of crumb of bread, to keep the *cannelons* in their position; melt some butter and glaze them; sift crumbs of bread over; put them into the oven, and give them a fine colour; take out the bread and the bacon; drain off the butter; put a nice *Italienne* into the well, and serve.

*Another way.*—*Palais de Bœuf à la Italienne.*

Prepare five or six ox palates; braise them as above, cut them in scollops, small squares, or in rounds, the size of half-a-crown; put into a stew-

pan five or six large spoonfuls of (*Italienne rousse*), which must be reduced to two-thirds; put in the palates, and let them simmer a little; toss them; put in a little lemon juice, and serve.

*Palates another way.*—*Palais de Bœuf à la Poulette.*

Prepare as above the same quantity of palates; cut them round or in slices; put them into a stew-pan with three large spoonfuls of *velouté*; let them simmer; make a thickening with two yolks of eggs, mix them with a little milk or cream; take the palates from the fire, put in the thickening, and set them on the fire, shaking them continually; put in a little bit of butter, lemon, or verjuice, and minced parsley. The dish may be garnished with fried corks of bread.

*Palates another way.*—*Palais de Bœuf à la Ravigote.*

When cut in shapes as above, toss them in a cold or hot *ravigote* sauce, (see that article), and serve.

*Palates another way.*—*Croquettes de Palais de Bœuf.*

Cook three palates in a blanc, cut them as above, as also mushrooms and truffles; reduce four spoonfuls of *Espagnole* or *velouté* to half glaze, put in the ingredients with minced parsley; take it off the fire; thicken with two yolks of eggs and the size of a walnut of butter; put it into a dish, spread it with the blade of a knife, leaving it pretty thick; when the *salpicon* is cold, cut it in equal squares, give it any form, cutlets, cannelons, pears, or little balls; beat three eggs, put in a little fine salt, dip them all in one after another, roll them in crumbs of bread, in keeping the form that has been given them; put them on a dish; put the crumbs of bread again through a search; dip a second time the *croquettes* into the egg, pass them again; powder the dish with crumbs, put them upon it, and cover them with crumbs, that they may not dry; when ready to serve, take them out of the crumbs, put them upon a *couvercle*, place it upon the fire, and turn the *croquettes* at one time, that they may have the same colour; take them off, drain and dish them upon fried parsley,

with which the *croquettes* are also to be covered, and serve.

*Palates another way.*—*Palais de Bœuf en Cracovie.*

Prepare three palates as in the foregoing articles : cut each into four pieces, then slice or split each piece into two, which will give twenty-four pieces ; have a calf's udder blanched in water, or cooked in the pot ; cut it in thin slices like the palates, have also a *salpiçon* as is made for the *croquettes* ; spread the thickness of an inch of it upon the palates, roll them, and wrap each in a slice of udder ; fry them as the *croquettes*, or dip them into (*pâte à frire*) ; fry, dish, and serve as the *croquettes*.

*Palates another way.*—*Palais de Bœuf à la Lyonnaise.*

Let four or five palates be cooked in a blanc ; fry five or six onions in slices, let them have a fine colour ; when cooked moisten them with a spoonful or two of *espagnole* ; if there is none, dust in a little flour, and add some broth ; cook altogether ; cut the palates into squares or fillets, put them into the sauce with a little salt, pepper, and a little mustard.

*Tripe.*—*Gras-double.*

Take the thickest and fattest part of the tripe, put it into warm water, scrape it well, and take off the spongy part ; then throw it into a quantity of hot water, let it boil, and clean it enough ; rub it with a lemon, make it as white as possible ; cook it in a blanc seven or eight hours ; then cut it in lozenges, or fillets. If to be served *à la poulette* (see that article), and if *à la Italienne* (see that article).

## VEAL

Ought rather to be of a greenish colour than red, very fat, the bones well covered, and the kidneys large and fat.

*Calf's Head.* — *Tête de Veau au naturel, ou à la Bourgeoise.*

Choose a very white head; take out the bones of the under jaws, and those of the nose as far as the eyes, without hurting the form of the head; take out the tongue without cutting it; put it to degorge in a great quantity of water; blanch it, dress, singe, and rub it with lemon; cook it in a blanc, (see *blanc*, p. 26.), wrap it in a cloth, boil, and leave it to simmer two or three hours; when ready to serve, drain it. After having skinned the tongue, prepare the brains; dress and serve with a sauce (*au pauvre homme*.) (See that article.)

*Stuffed Calf's Head.* — *Tête de Veau farcie.*

Take a nice calf's head, and prepare it as above, only keep the eyes attached to the skin; put it to degorge; also the tongue, from which the throat must be taken; make a farce with a pound of veal, and a pound and a half of beef kidney suet; mince them separately; pound the veal; add the suet, and pound altogether; add a sufficient quantity of crumb, which must have been steeped in cream, and afterwards dried; fine herbs, minced and done in butter; such as mushrooms, parsley, and young onions, which must be cooled before they are mixed with the farce; season with salt, fine spices, and pepper; pound altogether; moisten this farce with a little water from time to time, and three or four eggs one after the other; if too firm a little water may be added; drain and wipe the head; if necessary singe it; spread the farce about two inches thick upon the head; then put on it a cold *salpicon*, of which the dices are larger than for *croquettes*; skin, and put in the tongue in its place; cover the *salpicon* with the farce; then form and sew up the head; cover the throat with slices of bacon, or a bit of the skin of veal; bind it close up in a cloth, take care of laying the ears properly to keep it in form; put into a pot some parings of butcher's meat, salt, onions, carrots, two bay-leaves, two cloves of garlic, two cloves, a

bottle and half of good white wine, some braise or good soup; leave it to cook two or three hours, which must be constant; drain it, and serve it with the following *ragoût*.

Put into a saucepan two large spoonfuls of *Espagnole*, and some white wine; reduce it; put in six or eight *quenelles* of the same farce, which have been poached in soup, add some small mushrooms, artichoke bottoms, slices of veal, and sweetbreads; let the whole simmer, skim, dish, put the *ragoût* round it, and garnish with craw-fish, glazed larded sweetbreads, or truffles, and serve. It may also be served with the *ragoût en tortue*.

*Calf's Head another way.*—*Tête de Veau en Tortue.*

Prepare a calf's head as above, cut it in two; singe it; rub it with lemon, and cook it in a blanc; when cooked cut it in twelve pieces; dress these pieces on a dish, lay over it the tongue, which must be grilled; with crumbs of bread, of a fine colour (*à la Anglaise*;) add the brains after having divided them into five or six parts, cooked in *marinade* and fried in *pate à frire*, sauce it with *ragoût en tortue*, garnish it with six poached eggs, twelve fine truffles, twelve craw-fish, and larded sweetbreads, and serve.

*Stuffed Calves' Ears.*—*Oreilles de Veau farcie.*

Clean, singe, and cook in a blanc the calves' ears necessary, let them cool, and stuff them with *farce cuite* (see that article); unite the farce with the blade of the knife; beat some eggs; dip the ears into them, then into crumbs of bread; dip them into the eggs and crumbs a second time; put them into a dish, and cover them with the remains of the crumbs; when ready to serve, take them out and fry them; take care that the frying pan is not too hot, as the ears do not require much colour, and also that the farce may have time to cook; dish with the points up, with a little fried parsley over, and serve.

*Fried Calves' Ears.*—*Oreilles de Veau en Marinade.*

Cook five calves' ears in a blanc; cut them length-

ways in four pieces; put them into vinegar, large pepper, and salt, dip them into *pâte à frire*, which ought to be very light (see the art.); fry them of an equal colour, turn them; let them be done upon a quick fire; when they are of a fine colour take them off, and drain them; dish them nicely with a crown of fried parsley, and serve.

*Calves' Ears another way. — Oreilles de Veau à la Italienne.*

Prepare seven or eight ears, and cook them as above; cover the bottom of a stewpan with slices of lard; put in the ears with a bunch of parsley and young onions, and some slices of lemon; moisten with stock, and half a glass of white wine; cover the whole with slices of bacon; put over a round of buttered paper; let them cook an hour and half; drain, wipe, and cut off the points; serve them under an Italian sauce. (See that article.)

*Calves' Ears another way. — Oreilles de Veau à la Ravigote.*

Prepare the ears as directed above; they ought to be very white; when ready to serve cut the points and slit the horny part; serve them upon a *ravigote*, cold or hot.

*Tongues.*

Calves' tongues are served in the same manner as those of beef.

*Calves' Feet. — Pieds de Veau.*

Calves' feet are cooked in the same manner as the heads, and are eaten\* (*au naturel*, *en marinade*, or *à la ravigote*); they are at enmity with fat sauces.

*Calves' Brains. — Cervelles de Veau à l'Allemande.*

Wash three calves' brains, take off the skin and fibres without breaking them; let them degorge in a sufficient quantity of water; change and pick out any fibres that may have escaped; have ready a

\* *Au naturel* signifies plain boiled; *marinade* is the French manner of pickling, which is excellent; and *ravigote* is a sauce.

stewpan with boiling water, a little salt, and a glass of white vinegar; put in the brains, and let them blanch a quarter of an hour; cover a stewpan with slices of bacon, put in the brains, moisten with a glass of white wine and two of stock; add a bunch of parsley and young onions, well seasoned, some slices of lemon, taking off the peel and seeds; cover with slices of bacon and a round of paper; put them on a *paillasse* three-quarters of an hour; dish, and cover with sauce *à l'Italienne*.

*Calves' Brains.*—*Cervelles de Veau en Matelote.*

Cook the quantity necessary, as above; dish and garnish with craw-fish and bread cut into peacocks' tails, fried nicely; sauce them (*à la matelote*,) and serve.

*Fried Calves' Brains.*—*Cervelles en Marinade.*

Prepare the brains as above; divide them into five pieces; put them into a *marinade* that has been run through a search; make a light *pâte à frire*; dip in it the pieces, and drain them; fry them of a fine colour; drain; dish with a little fried parsley on the top, and serve.

*Brains with Pease Sauce.*—*Cervelles de Veau à la Purée de Pois.*

Prepare as above; when ready to serve, drain and *masque*\* them with a *purée de pois*.

*Brains in Black Butter.*—*Cervelles de Veau au Beurre Noir.*

Prepare in the same manner as for the *Allemande*, when ready to serve drain, dish, and sauce with *beurre noir* prepared in the following manner:

Put half a pound of butter into a devil †; brown it without burning, which is avoided by shaking; when sufficiently black, skim it, pour it off clear, wipe the pan, put into it a large spoonful of vinegar and a little salt; let it warm; put in the black butter

\* *Masque* is to cover.

† A short-handed fryingpan.



and shake it; sauce the brains with it; garnish with fried parsley, and serve.

*Brains another Way.*—*Cervelles de Veaux à la Ravigote.*

Prepare in the same manner as above; serve with any of the *ravigote* sauces; they may be garnished with small onions cooked in *consommé*.

*Calf's Liver.*—*Foie de Veaux à la Poêle.*

Take a very white, or otherwise a very fat calf's liver, cut it into slices of the thickness of a crown-piece; put into a frying pan a bit of butter, set it on a good fire, and shake it often; when the liver is firm, dust it with a little flour; shake it; and give the flour time to cook; strew over it hashed parsley and some young onions, or shalots; season with salt and large pepper; moisten it with half a bottle of red wine; shake it well over the fire, without letting it boil, as it would harden the liver; if the sauce is too thick put in a little stock, and finish it with some lemon or verjuice if agreeable, and serve.

*Larded Liver.*—*Foie de Veau à la Bourgeoise, ou à l'Etouffade.*

Lard the liver with large lard across\*, that has been seasoned with salt, pepper, fine spices, basil, and thyme in powder, with parsley and young onions minced; cover a stewpan with slices of lard, onions, and carrots, two cloves, a bay leaf, a clove of garlic, some parings of veal, half a bottle of white wine, and some stock; let it boil, skim it, cover with slices of bacon, and a round of paper put on a cover, and lute it; put it an hour and quarter upon a *palliasse* with fire over and under; when done, pass some of the seasoning through a gauze search, put it on the fire with a piece of butter rubbed in flour to thicken it; let it reduce; if liked, a little butter of anchovies may be added; *masque*, and serve.

\* The lard ought to be well rolled in this seasoning.

*Calf's Liver with Italian Sauce.*—*Foie de Veau à l'Italienne.*

Take a nice white liver, cut it in slices an inch thick; make them all of the same size, cutting them into the form of a fan; dredge them with flour; put some good oil into a frying pan, put in the liver, and shake over a little salt; set it on a good fire; when cooked, which will be known by cutting it, dish it, *en cordon*; sauce it with a good *Italienne rousse* to which the juice of a lemon has been added, and serve.

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

Choose a fine white liver, lard with large lard the under side, which must be seasoned as that for *etouffade*; put it on an earthen dish, with some sprigs of parsley, young onions cut in pieces, two bay leaves, and a little thyme; strew over a little salt, sprinkle with salad oil, and leave it to pickle; when it is spitted, care must be taken to fix it properly by small skewers, that it may not turn; then wrap it in buttered paper, which must be tied to the spit, baste and cook it an hour and quarter, but that depends upon the size and the fire employed: when ready to serve, glaze, and put it upon a good *poivrade*.

*Calf's Lights.*—*Mou de Veau à la Poulette.*

Take a very white calf's lights, cut it in large dices; degorge it by changing the water often; clear it entirely of the blood, put it to blanch in cold water, and give it a boil; refresh, drain, and put it in a stewpan with a bit of butter; let it come without browning; dredge a little flour over it; turn and moisten it by little and little with stock, stirring it continually; season with salt, pepper, parsley, a bay leaf, a clove, and a clove of garlic; let it boil upon a brisk fire, always shaking it, that the flour may keep suspended; when three-fourths done, put in small onions and mushrooms; if the sauce is still too thin, put the greatest part into another stewpan and reduce it; then thicken with two yolks of eggs; add a little minced parsley, and lemon or verjuice, and serve.

*Calf's Lights in Brown Sauce.*—*Mou de Veau au Roux.*

Prepare as above, but instead of putting it into butter put it into a *roux*, moisten and season as above; when three quarters cooked, put in young onions and mushrooms; reduce it, and when it has attained a fine colour *rousse*, finish with lemon or verjuice, and serve.

*Veal Fraise.*—*Fraise de Veau.*

Take a very fat white paunch, clean, prepare, degorge, and blanch it well; refresh and cook it in a blanc; when enough drain it, and serve it with a sauce (*au pauvre homme*) in a sauce-boat.

*Veal Fraise.*—*Fraise de Veau à la Brisac.*

When cooked as above, cut it in equal pieces, put it in a highly seasoned and well reduced *Italienne*; it being insipid of itself, when ready to serve heighten it by lemon juice, a little oil, and rasped garlic.

*Veal Sweetbreads.*—*Ris de Veau à la Dauphine.*

Take five sweetbreads, cut off the throats, degorge them by changing the water often that they may be very white, give them a slight blanch to make them firm enough to lard, put one over another; dress them into a stewpan with some parings of veal, onions, and carrots, and line the sides with bacon; put in the sweetbreads; moisten with *consommé*, and take care the bacon does not swim; cover with buttered paper; let them boil, put them on a *paillasse* with fire over, let it be strong enough to give them a fine colour; let them cook about three quarters of an hour; drain, glaze, and put them upon a good white endive sauce; four large crusts of fried bread may be added; if there is no glaze, some of the stock of the sweetbreads may be reduced, and passed through a gauze search.

*Sweetbreads with Espagnole Sauce.*—*Ris de Veau à l'Espagnole.*

Prepare, blanch, lard, and cook, as in the above article; put their stock into a stewpan, and reduce it nearly to glaze; put in the sweetbreads till it is com-

plete, turn them lightly upon the larded side, dish them, put into the stewpan a large spoonful of *espagnole*, detach the glaze, sauce the sweetbreads, and serve.

*Hatelets de ris de Veau.*

Prepare and cook the sweetbreads as above without larding; let them cool, and cut them in slices half an inch thick; cut a veal's tongue into slices of the same size, truffles done in butter, and boiled *petit lard*; have sauce *aux hatelets* very hot, and put in altogether; mix them well and let them cool, then thread them, mixed upon small skewers; pare them that they may be perfectly square; fill up every void, cover them with the sauce, and dip them into crumbs of bread in holding them by the ends, then into an omelet, and again into the crumbs; keep them square; when ready to serve put them upon a grill over a slow fire to give them time without too much colour; grill on all sides till a fine colour, and serve.

*Sweetbreads in Cases.—Ris de Veau en Caisse.*

Prepare and cut the sweetbreads in slices, put them with a bit of butter, parsley, small onions, mushrooms, salt, and large pepper, (the herbs must be minced very fine,) into a stewpan; let them simmer; have a paper case, the outside must be oiled, either round or square; put into the bottoms an inch of *farce cuite*; put the case upon a grill or the cover of a tartpan that the *farce* may not burn; the case ought to have a yellow tint; put in the sweetbreads and fine herbs; sauce with a good *espagnole* reduced, some lemon juice, and serve.

*Sweetbreads in Jelly.—Petit Aspic de Ris de Veau.*

Cook those sweetbreads more than for the *hatelets*, cut them in the same manner; and thread them upon small silver skewers; make them square; they may be mixed with truffles; have moulds of silver, or white iron, which will admit easily the *hatelets* garnished; run into these moulds a warm *aspic*, about the thickness of two crowns, and let them cool; any

device may be made on these moulds, with truffles, gherkins, hard white of eggs, anchovies, or leaves of blanched tarragon; when that is done, put in the *hatelets*, put in the sweetbreads lightly above, but more firm in the middle, then pour in the *aspic* softly, till the moulds are filled; let them take, if necessary put them into ice; when ready to serve, dip the moulds in hot water; turn them, but do not take off the moulds till they are arranged upon the dish.

If there is no *aspic*, put more veal into the saucepan, with the sweetbreads; clarify, and make an *aspic* of that stock.

*Sweetbreads another way.*—*Ris de Veau à la Poulette.*

Cook sweetbreads as directed above; put the necessary *velouté* into a stewpan; cut them in slices, do not do them too much; put them into the *velouté*, with mushrooms, already prepared (*sauce aux Champignons*); let it reduce, and thicken with two or three yolks of eggs; put in a little blanched minced parsley, a little butter, lemon juice may be added, and serve.

*Calves' Tail with Peas.*—*Queues de Veaux aux petit Pois.*

Take some calves' tails, cut them through at the joints, and make a *petit roux*; when it is of a fine colour, put in the tails, turn them in it; the fire must be moderate, otherwise the *roux* may burn; when sufficiently come, moisten with stock; take care that the sauce is not too thick; season with salt, a bunch of parsley, and young onions, a clove, and a bay leaf; let them simmer till half done; take out the onions and cloves, put in a sufficient quantity of peas for the *ragout*; let them simmer, till the peas are enough; take out the bunch of sweetherbs, shake the *ragout*, let it boil, skim and serve.

*Calves' Tails with Poulette Sauce.*—*Queues de Veaux à la Poulette.*

Prepare the tails as above, degorge them in warm water; blanch, and put them in a stewpan, with a bit

of butter; season with parsley, and young onions, half a clove of garlic, a bay leaf, and some onions; put the whole upon the fire, but do not let them brown; dredge them with a little flour, shake, and moisten with soup, add salt and pepper; in cooking, stir or shake them often, that they may not stick; take out the sweetbreads and onions, thicken (see *liaison*), put in a little blanched minced parsley, with vinegar, or lemon juice, and serve.

*Loin of Veal.*—*Longe de Veau.*

When a large *entree* is required, the flank part ought to be rolled under, and the large ends of the bones chopped off, to make it as square and well-shaped as possible, and when properly spitted, wrap it up in several folds of white paper, and butter the outermost: the size of the piece, and the fire employed, must regulate the time it will take to cook.

*Fillet of Veal and its uses.*—*Cuissot de Veau, et la manières d'en tirer parti.*

Take a fillet of veal, and being accustomed to handle it, it will be perceived that it is formed of three distinct muscles, which the French name *noix*, because they are separated, and not in a general mass; the one in the inside is called the *noix*, (and it is necessary to preserve its name, as there is no suitable term for it in English;) this *noix* is the fattest and most tender part of the fillet; the cook once understanding what is pointed out, will find the means of separating it from the other: the second is the *sous noix*, that is what lays farther down, or under; the third *noix* is that called the *noix pâtissier*, which is close to the tail.

The *noix* makes an *entree*, or a first course dish, the *sous noix* makes the *farce cuite*, that is to say, forced meats; and the *noix pâtissier*, the *godiveau*, or *velouté*, which is also sauce *tournée*; and all that remains when broken, and cut up, may be made into an *Espagnole*.

*Noix of Veal.*—*Noix de Veau à la Bourgeoise.*

Take a *noix* of veal, with the whole udder attached to it; put it in a clean linen cloth, flatten it, and lard it lengthways, with seasoned lard, (see article *noix de bœuf et culotte à l'ecarlate*;) bed a stewpan with some parings of veal, and put in the *noix*; surround it with onions, carrots, parsley, and young onions; moisten with some good stock or soup, cover it with a strong buttered paper, and let it boil; cover, and put it upon a *paillasse*, with fire over and under; let it cook from an hour and a half to two hours; drain it, and strain the stock and reduce it; glaze the *noix*, add two spoonfuls of *espagnole* to the glaze, to detach it: skim, and finish with a bit of butter.

If there is no *espagnole*, a little *roux* may be made, and when the *noix* is glazed, mix it well with the remainder, and put a very little white wine, with some stock into it: reduce, skim, and finish with a bit of butter.

The *noix* may be served upon endive, sorrel, spinnage, a *purée* of onions, small turned roots, or the stalks of *cardoons*.

*Noix of Veal another way.*—*Noix de Veau en Bedeau.*

Take a *noix* of veal as above, prepare it in the same manner; cover the udder with a slice of bacon, to preserve it white; cook it in the same way, with fire over and under; glaze it, and serve it upon chicory, cucumbers, or sorrel, either in juice or in *béchamelle*.

*Larded Veal Noix.*—*Noix de Veau piquée.*

Beat a *noix* of veal, take off the udder; pare, and glide a knife over, to unite it; lard it all over; *marque*\* it in a stewpan as the above; put the onions under it to give it a roundish form, moisten with good soup or stock, but do not wet the lard; when done, glaze it, and serve upon an *espagnole*, or endive.

*Veal Grenadins.*—*Grenadins de Veau.*

Take a *noix* of veal, beat, and split it quite through

\* *Marque* is to put it in with the proper ingredients.

then beat both lightly, to flatten them a little; cut each into three or four pieces, taking care to cut them in long lozenges; make one piece perfectly round; cut the lard very equal, and lard the whole; *marque* a stewpan with the parings of the veal, two carrots, and onions cut in two; put a *grenadin* upon the largest side of each onion, care must be taken in arranging them in the stewpan, that they do not touch each other; season with parsley, young onions, a bay leaf, and a clove; moisten with stock, but take care that it does not rise to the lard; cover it with buttered paper, let it boil over a brisk fire, then put it to simmer, with some very hot cinders over, to make it take a very fine gold colour; let it cook an hour, strain, and glaze it; put it upon a *purée* of any sort, either mushrooms, sorrel, endive, &c. dish it *en rose*, with the points towards the middle, where the round is placed.

*Manchons à la Gérard.*

Prepare a *noix* as above, and cut it lengthways in four or five pieces; let them be rather more than half an inch thick; beat them with the blade of the hatchet, then with the back of a knife, and make the strokes very near each other both ways, so as to cut the fibres completely; take some *quenelles*, into which much white of eggs has not been put, and roll it up in three pieces of the *noix*, in the form of rolls, and then cover them with a thin layer of the same farce; cut the remaining slices of the *noix* into pieces of two fingers' breadth, lard them carefully, put them upon the ends of the *manchons*, stitch them on to keep their form, cut a small truffle very fine, and powder one with it, taking care not to touch the larded part; mince in the same manner pistachios to powder another, and for the third sweet almonds; cover the *manchons* so as that the farce may not be perceptible; *marque* them in a stewpan with slices of bacon as above, and do them in the same way, only taking care not to put so much fire over; drain, and unstitch them; glaze the larded ends, and serve upon a good *Espagnole*, or a sauce *aux truffles*.



*Hâtereaux.*

Prepare a *noix* as above, but cut it a little thinner; beat, and cut it in pieces of three inches long, and four broad; lard them with care lengthways, and turn the larded side down upon a cloth, and cover them with the following farce. Take as much *farce cuite* as will make nine *hâtereaux*, in mixing with it a third of fat livers, truffles, and mushrooms cut in small squares; mix it with a wooden spoon, add two or three yolks of eggs, salt, and fine spiceries; put this farce upon the *hâtereaux* and roll them up in such a manner that the two ends meet; fix them with a skewer, and fasten them upon the spit, cover them with paper, and baste them with butter: dish them under a thick *Italienne rousse* or *blanche*; serve.

*Popiettes de Veau.*

Take part of a *noix*; cut it in very thin slices; beat it well every way, cover with *farce cuite* of fowl or veal, roll it up in the same manner as the *hâtereaux*, and tie or stitch it to preserve the form; cover the stewpan with slices of lard, put them in with a small ladleful of stock, a glass of good white wine, a bunch of parsley and young onions; season with a clove, a clove of garlic, and a little sweet basil; cook it three quarters of an hour; pass the stock through a gauze search, put in two large spoonfuls of *espagnole*; reduce, skim, and drain the *popiettes*; glaze, and serve.

*Filets Mignons de Veau.*

Take six fillets *mignons*, lard three, and decorate the other three with truffle or ham; *marque* them as the *fricandeau*, cook them in the same manner; glaze and serve them upon a *ragoût* of endive, sorrel, or any other.

## FORE QUARTER OF VEAL.

*Quartier du devant de Veau.*

This piece is divided into the shoulder, the breast, and the back ribs; the French call the breast the *tendons*, and the back ribs the *quarré* or square. The

shoulder may be served roasted, and to make *blanquettes* of it; may also be made into soups, but not with such advantage as the parts generally used; this piece is of great use for the table, as many delicate dishes are formed from it; the *noix*, which is bedded in fat near the neck, is particularly esteemed by the gourmands.

*Blanquettes de Veau.*

When a shoulder has been served roasted, cut off the meat in pieces, and flatten with the blade of the knife; pare and take off the brown skin and mince it; reduce some *velouté* and put in the veal, but do not let it boil; thicken with as many yolks of eggs as are necessary; add verjuice or lemon, and a little bit of butter; there may be added parsley and young onions minced; and serve.

*Tendons of Veal.*—*Tendons de Veau à la Poulette ou au Blanc.*

Take a breast of veal, cut out the tendons which lie round the front of the breast, from the red bones, ever which they lay, and cut them into the form of oysters; degorge, blanch, and refresh them; cover a stewpan with slices of lard, and some parings of veal; put in the tendons, and season with a bunch of sweet herbs, some slices of lemon, three or four carrots, with the same quantity of onions; moisten with stock, make it boil, let it simmer upon a *paillasse*, two or three hours: before taking them up, put in the point of the knife, if it enters easily they are enough; drain and serve in every different way.

*Tendons of Veal in Peacocks' Tails.*—*Tendons de Veau en Queues de Paon.*

The same procedure as the above article, only that the form is to be different; after flattening the breast, it is to be cut in pieces of three or four inches, and narrowed at the upper end, to give them a long heart shape; flatten with the blade of the hatchet; degorge, blanch, cook them as above, with the sole exception of leaving out the lemon. If there is no sauce to serve

them in, pass the stock they have been cooked in through a gauze search, reduce it and glaze them, and put into what remains a little bit of *roux*; melt or mix them over the fire, moisten with stock and a quarter of a glass of good white wine, put in ten chips of mushrooms or truffles, boil, skim, and strain it; reduce it to the consistence of sauce; and finish in putting a bit of butter into it by shaking and vanning; sauce the tendons, adding small onions, asparagus tops, or a *ragout* of mushrooms.

*Casserole au Riz.*

Pick, wash, and blanch the rice, drain and put it into a stewpan; moisten it with the top of the stock pot by degrees as it swells; shake it often, to prevent its sticking, but in a manner not to break it; take care that it is well nourished, that it may be fat enough; put in a little salt; when done take a piece of bread the size of the dish it is to be served upon, and mould the rice round as if it were paste, and fix it well upon the dish; cover the bread with a slice of bacon; put the rice into a mould that has been buttered to cover it; close it well, forming it nicely; mark the cover where it is to be opened when it is done; put it in a very hot oven, let it take a fine colour; when ready to serve, take off the top with care, and empty it by taking out the bread, and fill it with any *ragout* that is suitable, put on the cover and send it to table.

*Tendons de Veau en Macédoine.*

Prepare these tendons as before, in any shape, and cook them in the same manner; dish them upon a *macédoine*, as indicated at that article.

*Tendons de Veau panés et grillés.*

Prepare the tendons as oysters or peacocks' tails, do them in crumbs, either in the French or the English way, give them a good colour, and serve them over sauce (*poivrade*, *pauvre homme*, or an *Italienne*.)

*Tendons de Veau à la Mayonnaise.*

When the tendons are cooked let them cool and

pare them; then dress them *en cordons* around the dish, make a border of small onions that have been cooked in soup or stock, and *cardoons* intermixing with them, but do not garnish till sauced with a *mayonnaise*, and serve.

*Tendons de Veau à la Ravigote.*

Prepare the tendons in form of oysters; let them cool, and pare them; border the dish with butter; arrange the tendons *en cordon*, cover with a cold *ravigote*; but if served hot make the border of bread.

*Fried Tendons.*—*Tendons de Veau à la Marinade.*

After the tendons are well cooked, put them into *marinade*, give them a boil, let them cool, drain them well, dip them into a light (*pâte à fire*), put them carefully into the frying pan, keeping their form; do not let them run together; let them take a fine colour; lay them on a cloth to drain; dish, and cover them with a little fried parsley.

*Tendons de Veau à la Villeroy.*

Prepare the tendons the same as for the *poulette*; put in rather more thickening, and some lemon; let them cool, and cover them well with their sauce; strew them with crumbs, and dip them into an *omelet*; crumb them a second time, and fry them; serve them either over or under fried parsley.

*Veal Cutlets.*—*Côtelettes de Veau.*

Take some ribs of very white veal, cut them of an equal size, taking away the back bone; pare the fillets, take off the skin and nerves, and flatten them and round them at the broad end; take off a little of the flesh at the other end of the bone, and scrape it with a knife; see that the bone will not appear too much when done, if so, cut it shorter; they may, thus prepared, be used plain, larded, or any other way.

*Another Way.*—*Côtelettes Piquées.*

Prepare the cutlets as above, preserving the skin, which must be tied, that it may not shrink from the

lard; lard the cutlet in two rows, cover a stewpan with the parings, two onions, some carrots, and a bunch of sweet herbs, moisten with broth, stock, or water; if water is employed, put in a little salt; cover with a round of buttered paper, and cook them in the same manner as *granadins*; drain and reduce the stock, and use it to *glaze* the cutlets, and serve upon sorrel, endive, cucumbers, young pease, love apples, a *purée* of mushrooms, or a good *Espagnol*.

*Another Way.* — *Côtelettes à la Chingara.*

Cut six or seven cutlets thicker than directed in the last article; lard them with finer lard, intermixed with ham\*; *marque* them as above, and cook them in the same manner; after they are done let them cool, pare them, and cut off the points of the lard, &c. which project; reduce the stock to *glaze*, and put in the cutlets; take a smoked or reddened neat's tongue, cut it in thin slices, shaping them to the cutlets; warm them in soup, and *glaze* them; arrange them altogether on the dish *en cordons*, intermixing them; put two large spoonfuls of *Espagnol* into the stewpan to detach the *glaze*; finish with a little bit of butter, and serve.

The remainder of the neat's tongue may be hashed and added to the sauce, which in that case ought not to be boiled; add a little more butter to render it smooth: put it into the well of the cutlets, and serve.

*Veal Cutlets.* — *Côtelettes de Veau Sautées.*

Take seven cutlets, pare and flatten them; melt a quarter of a pound of butter, dip in both sides of the cutlets, and arrange them in such a manner, that they may not lay over one another, put them over a slow fire and turn them often; when they are three fourths done pour off the butter, and add the size of two thumbs of *glaze*, and a large spoonful of stock; put them over a brisk fire, turn them often and let them be laid flat

\* Put them in the stewpan with the seasoning, as in the foregoing article.

in the pan, that the *glaze* may be able to penetrate, when they are enough and well *glazed*, dish them *en cordon*; put a little stock into the *sauteuse* to detach the *glaze*, reduce and put in a bit of butter and lemon juice; mix all well without boiling by shaking the pan; *masque*, and serve.

*Veal Cutlets with Ham.*—*Côtelettes de Veau au Jambon.*

Pare six cutlets as in the preceding article, and cook them in the same way; when they are served, put between them slices of the *noix* of ham, as the *tongue à l'écarlate* was arranged between the cutlets *chingar* or ham.

*Veal Cutlets.*—*Côtelettes de Veau au Naturel.*

Prepare the cutlets and put them with butter, as above, to grow firm upon the fire: let minced parsley, butter, and put them on the *gridiron*; turn them often, and baste them with melted butter; let them be of a fine colour; when they are enough done they will remain firm when they are pressed with the finger, dish them and sauce with good beef juice or sauce *au pauvre homme*, and serve.

*Crumbed Veal Cutlets.*—*Côtelettes de Veau Panées.*

The only difference from the above article is, that after the cutlets have been dipt in butter, they must be rolled in crumbs and done upon a slower fire.

*Veal Cutlets in Paper.*—*Côtelettes de Veau en Papillotes.*

Prepare the cutlets and put them with butter, as above, to grow firm upon the fire: let minced parsley, mushrooms, and small onions be added in equal quantities, a little rasped bacon, with salt, pepper, and fine spices; let them simmer; when enough, take out the fine herbs and add to them a large spoonful or two of *Espagnol*, or *velouté*, and reduce; taste if it is good, and thicken with a sufficient quantity of yolks of eggs; let it cool: cut the paper covers in the form of kites, and oil the middles where the cutlets will be placed; put a very thin slice of bacon upon the

paper, then half a spoonful of fine herbs upon the bacon, and lay over it a cutlet, then more herbs, covering them with another slice of bacon; wrap up the cutlet, tie the joint with a thread, oil the paper or *papillotes* all over, grill them, taking care that the paper does not burn; let the paper take a fine colour, untie, and serve.

*Breast of Veal larded. — Carré de Veau Piqué.*

Take a fine breast of veal, chop off the ends of the chine-bones, cut slightly the skin lengthways that covers the fillet, without spoiling it; take the nerve out, and the skin off that covers it, by gliding the knife between the skin and the flesh of the fillet; pare it well and beat it lightly; then lard it (see Art. *Ris de Veau*) and *marque* it in a stewpan (in the same manner as the *noix de veau*); when it is done, *glaze* and serve it over any *ragout*.

*Petites Noix d'Epaule de Veau.*

Take fifteen of the small shoulder *noix* of veal; blanch, refresh, and pare them, leaving the fat which generally surrounds them entire; *marque* a stewpan with onions, carrots, parings of veal, herbs, half a bay leaf, and two cloves; put in the *noix*, with a little stock or broth; cover with slices of bacon and a round of paper; an hour before serving make them boil, let them then simmer with fire under and over; drain, *glaze*, and serve them upon a *purée* of mushrooms, or any other.

*Noix de Veau à la Gendarme.*

Pare a *noix* of veal as for a *bedeau*; lard the under side with seasoned lard, and ham; put it into a deep dish, and *marinade* it with onions cut in slices, parsley, young onions, bay, garlic, thyme and basil, adding salt, pepper, and oil; leave it in this *marinade* twenty-four hours; spit it with the seasoning; when it is enough done, let it take a colour, and serve it with a *poivrade* sauce.

## MUTTON.

The best mutton is that which has the deepest colour, and the finest white, the leg short and thick: the male is preferable: it is in season during ten months, as it is apt to taste of the wool for some weeks after it is shorn.\*

*The hind part of Mutton roasted.*—*Rôt-de-Bif de Mouton à la Broche.*

Take a saddle of mutton, with the haunches; break the bones, beat them several times with the blade of a hatchet; put one of the knuckles through the other, break the ribs, and roll the flank under, and skewer them into a good form; take some of the kidney fat out; put a small skewer into the back marrow; spit it, and secure the knuckles well together; put a skewer through the *noix*, or thick part of the legs, and another between, that it may be well secured, so that it may not turn upon the spit; cover the whole with buttered paper; it will take to cook from an hour and half to two hours, which depends upon the strength of the fire, and the size of the piece; serve it with juice under or upon (*haricots à la bretonne*).

*Braised leg of Mutton.*—*Gigot Braisé, ou à la Braise.*

Take a good leg of mutton, take out all the bones but the shank, lard it with great lard, well seasoned with fine spices, salt, basil in powder, pepper, parsley, and small onions, minced; tie it up in its own form; *marque* a pot with some parings of butchers' meat, five or six onions, and as many carrots; put the mutton over it, moisten with good broth, and half a glass of brandy, two bay leaves, three cloves, two heads of garlic, and a little thyme; let it boil, cover it with paper, and simmer with fire over and under: it will take from four to five hours, drain, *glaze*, and serve it, with its juice, or on a *ragout* of endive, or any other.

\* The French mutton is generally much smaller than the English, and this ought to be observed, as where two *carrés* are sometimes ordered, one might do.



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

Take a leg as above, lard it with a dozen of heads of garlic, and a dozen of anchovies in fillets; cook it on the spit, and serve it with a *ragout* of garlic, prepared as follows; pick a pint of garlic, blanch it by giving it several boils, when nearly done, throw it into fresh water; drain and put into a stewpan four or five spoonfuls of reduced *Espagnol*, and two of beef juice; put in the garlic, reduce, and serve it under the mutton.

*Boiled leg of Mutton.*—*Gigot à l'eau.*

Put a leg of mutton into a pot of boiling water, season with carrots, onions, a bunch of parsley, and young onions, two cloves, bay, thyme, basil, and two cloves of garlic; give it two hours to cook; drain, *glaze* it, and serve it over an *Espagnol*.

*Gigot en Chevreuil.*

Take a leg of mutton that has hung a sufficient time; beat it well, and take off the outer skin; lard it as a veal *noix*; put it into an earthen dish, with a handful of juniper berries, and a little *mélilot*; pour over it a strong *marinade*, into which a much greater quantity of red vinegar has been put than is generally used; let the leg *marinade* five or six days, drain, and roast it; send it to table with a good *poivrade*.

*Roasted saddle of Mutton.*—*Selle de Mouton à la Broche.*

Take a saddle of mutton, and break the ribs; roll the fillets, and skewer them; spit it, and give it an hour and half, and serve it with a clear juice.

*Saddle of Mutton another way.*—*Selle de Mouton à la Sainte Menchould.*

Take a saddle of mutton, take out the large ribs, roll the fillets, take off the skin, spread over it a *Sainte Menchould*, and strew crumbs over, into which about an eighth part of rasped Parmesan has been put; baste the saddle with butter; put it into the oven, give it a fine colour, and serve it upon a clear juice.

plete, turn them lightly upon the larded side, dish them, put into the stewpan a large spoonful of *espagnole*, detach the glaze, sauce the sweetbreads, and serve.

*Hatelets de ris de Veau.*

Prepare and cook the sweetbreads as above without larding; let them cool, and cut them in slices half an inch thick; cut a veal's tongue into slices of the same size, truffles done in butter, and boiled *petit lard*; have sauce *aux hatelets* very hot, and put in altogether; mix them well and let them cool, then thread them, mixed upon small skewers; pare them that they may be perfectly square; fill up every void, cover them with the sauce, and dip them into crumbs of bread in holding them by the ends, then into an omelet, and again into the crumbs; keep them square; when ready to serve put them upon a grill over a slow fire to give them time without too much colour; grill on all sides till a fine colour, and serve.

*Sweetbreads in Cases.—Ris de Veau en Caisse.*

Prepare and cut the sweetbreads in slices, put them with a bit of butter, parsley, small onions, mushrooms, salt, and large pepper, (the herbs must be minced very fine,) into a stewpan; let them simmer; have a paper case, the outside must be oiled, either round or square; put into the bottoms an inch of *farce cuite*; put the case upon a grill or the cover of a tartpan that the *farce* may not burn; the case ought to have a yellow tint; put in the sweetbreads and fine herbs; sauce with a good *espagnole* reduced, some lemon juice, and serve.

*Sweetbreads in Jelly.—Petit Aspic de Ris de Veau.*

Cook those sweetbreads more than for the *hatelets*, cut them in the same manner; and thread them upon small silver skewers; make them square; they may be mixed with truffles; have moulds of silver, or white iron, which will admit easily the *hatelets* garnished; run into these moulds a warm *aspic*, about the thickness of two crowns, and let them cool; any

device may be made on these moulds, with truffles, gherkins, hard white of eggs, anchovies, or leaves of blanched tarragon; when that is done, put in the *hutelets*, put in the sweetbreads lightly above, but more firm in the middle, then pour in the *aspic* softly, till the moulds are filled; let them take, if necessary put them into ice; when ready to serve, dip the moulds in hot water; turn them, but do not take off the moulds till they are arranged upon the dish.

If there is no *aspic*, put more veal into the saucepan, with the sweetbreads; clarify, and make an *aspic* of that stock.

*Sweetbreads another way.*—*Ris de Veau à la Poulette.*

Cook sweetbreads as directed above; put the necessary *velouté* into a stewpan; cut them in slices, do not do them too much; put them into the *velouté*, with mushrooms, already prepared (*sauce aux Champignons*); let it reduce, and thicken with two or three yolks of eggs; put in a little blanched minced parsley, a little butter, lemon juice may be added, and serve.

*Calves' Tail with Peas.*—*Queues de Veaux aux petit Pois.*

Take some calves' tails, cut them through at the joints, and make a *petit roux*; when it is of a fine colour, put in the tails, turn them in it; the fire must be moderate, otherwise the *roux* may burn; when sufficiently come, moisten with stock; take care that the sauce is not too thick; season with salt, a bunch of parsley, and young onions, a clove, and a bay leaf; let them simmer till half done; take out the onions and cloves, put in a sufficient quantity of peas for the *ragout*; let them simmer, till the peas are enough; take out the bunch of sweetherbs, shake the *ragout*, let it boil, skim and serve.

*Calves' Tails with Poulette Sauce.*—*Queues de Veaux à la Poulette.*

Prepare the tails as above, degorge them in warm water; blanch, and put them in a stewpan, with a bit

of butter; season with parsley, and young onions, half a clove of garlic, a bay leaf, and some onions; put the whole upon the fire, but do not let them brown; dredge them with a little flour, shake, and moisten with soup, add salt and pepper; in cooking, stir or shake them often, that they may not stick; take out the sweetbreads and onions, thicken (see *liaison*), put in a little blanched minced parsley, with vinegar, or lemon juice, and serve.

*Loin of Veal.*—*Longe de Veau.*

When a large *entree* is required, the flank part ought to be rolled under, and the large ends of the bones chopped off, to make it as square and well-shaped as possible, and when properly spitted, wrap it up in several folds of white paper, and butter the outermost: the size of the piece, and the fire employed, must regulate the time it will take to cook.

*Fillet of Veal and its uses.*—*Cuissot de Veau, et la manières d'en tirer parti.*

Take a fillet of veal, and being accustomed to handle it, it will be perceived that it is formed of three distinct muscles, which the French name *noix*, because they are separated, and not in a general mass; the one in the inside is called the *noix*, (and it is necessary to preserve its name, as there is no suitable term for it in English;) this *noix* is the fattest and most tender part of the fillet; the cook once understanding what is pointed out, will find the means of separating it from the other: the second is the *sous noix*, that is what lays farther down, or under; the third *noix* is that called the *noix pâtissier*, which is close to the tail.

The *noix* makes an *entree*, or a first course dish, the *sous noix* makes the *farce cuite*, that is to say, forced meats; and the *noix pâtissier*, the *godiveau*, or *velouté*, which is also sauce *tournée*; and all that remains when broken, and cut up, may be made into an *Espagnole*.

*Noix of Veal.*—*Noix de Veau à la Bourgeoise.*

Take a *noix* of veal, with the whole udder attached to it; put it in a clean linen cloth, flatten it, and lard it lengthways, with seasoned lard, (see article *noix de bœuf et culotte à l'ecarlate*;) bed a stewpan with some parings of veal, and put in the *noix*; surround it with onions, carrots, parsley, and young onions; moisten with some good stock or soup, cover it with a strong buttered paper, and let it boil; cover, and put it upon a *paillasse*, with fire over and under; let it cook from an hour and a half to two hours; drain it, and strain the stock and reduce it; glaze the *noix*, add two spoonfuls of *espagnole* to the glaze, to detach it: skim, and finish with a bit of butter.

If there is no *espagnole*, a little *roux* may be made, and when the *noix* is glazed, mix it well with the remainder, and put a very little white wine, with some stock into it: reduce, skim, and finish with a bit of butter.

The *noix* may be served upon endive, sorrel, spinach, a *purée* of onions, small turned roots, or the stalks of *cardoons*.

*Noix of Veal another way.*—*Noix de Veau en Bedeau.*

Take a *noix* of veal as above, prepare it in the same manner; cover the udder with a slice of bacon, to preserve it white; cook it in the same way, with fire over and under; glaze it, and serve it upon chicory, cucumbers, or sorrel, either in juice or in *béchamelle*.

*Larded Veal Noix.*—*Noix de Veau piquée.*

Beat a *noix* of veal, take off the udder; pare, and glide a knife over, to unite it; lard it all over; *marque*\* it in a stewpan as the above; put the onions under it to give it a roundish form, moisten with good soup or stock, but do not wet the lard; when done, glaze it, and serve upon an *espagnole*, or endive.

*Veal Grenadins.*—*Grenadins de Veau.*

Take a *noix* of veal, beat, and split it quite through

\* *Marque* is to put it in with the proper ingredients.

then beat both lightly, to flatten them a little; cut each into three or four pieces, taking care to cut them in long lozenges; make one piece perfectly round; cut the lard very equal, and lard the whole; *marque* a stewpan with the parings of the veal, two carrots, and onions cut in two; put a *grenadin* upon the largest side of each onion, care must be taken in arranging them in the stewpan, that they do not touch each other; season with parsley, young onions, a bay leaf, and a clove; moisten with stock, but take care that it does not rise to the lard; cover it with buttered paper, let it boil over a brisk fire, then put it to simmer, with some very hot cinders over, to make it take a very fine gold colour; let it cook an hour, strain, and glaze it; put it upon a *purée* of any sort, either mushrooms, sorrel, endive, &c. dish it *en rose*, with the points towards the middle, where the round is placed.

*Manchons à la Gérard.*

Prepare a *noix* as above, and cut it lengthways in four or five pieces; let them be rather more than half an inch thick; beat them with the blade of the hatchet, then with the back of a knife, and make the strokes very near each other both ways, so as to cut the fibres completely; take some *quenelles*, into which much white of eggs has not been put, and roll it up in three pieces of the *noix*, in the form of rolls, and then cover them with a thin layer of the same farce; cut the remaining slices of the *noix* into pieces of two fingers' breadth, lard them carefully, put them upon the ends of the *manchons*, stitch them on to keep their form, cut a small truffle very fine, and powder one with it, taking care not to touch the larded part; mince in the same manner pistachios to powder another, and for the third sweet almonds; cover the *manchons* so as that the farce may not be perceptible; *marque* them in a stewpan with slices of bacon as above, and do them in the same way, only taking care not to put so much fire over; drain, and unstitch them; glaze the larded ends, and serve upon a good *Espagnole*, or a sauce *aux* truffles.

*Hâtereaux.*

Prepare a *noix* as above, but cut it a little thinner ; beat, and cut it in pieces of three inches long, and four broad ; lard them with care lengthways, and turn the larded side down upon a cloth, and cover them with the following farce. Take as much *farce cuite* as will make nine *hâtereaux*, in mixing with it a third of fat livers, truffles, and mushrooms cut in small squares ; mix it with a wooden spoon, add two or three yolks of eggs, salt, and fine spiceries ; put this farce upon the *hâtereaux* and roll them up in such a manner that the two ends meet ; fix them with a skewer, and fasten them upon the spit, cover them with paper, and baste them with butter : dish them under a thick *Italienne rousse* or *blanche* ; serve.

*Popiettes de Veau.*

Take part of a *noix* ; cut it in very thin slices ; beat it well every way, cover with *farce cuite* of fowl or veal, roll it up in the same manner as the *hâtereaux*, and tie or stitch it to preserve the form ; cover the stewpan with slices of lard, put them in with a small ladleful of stock, a glass of good white wine, a bunch of parsley and young onions ; season with a clove, a clove of garlic, and a little sweet basil ; cook it three quarters of an hour ; pass the stock through a gauze search, put in two large spoonfuls of *espagnole* ; reduce, skim, and drain the *popiettes* ; glaze, and serve.

*Filets Mignons de Veau.*

Take six fillets *mignons*, lard three, and decorate the other three with truffle or ham ; *marque* them as the *fricandeau*, cook them in the same manner ; glaze and serve them upon a *ragoût* of endive, sorrel, or any other.

## FORE QUARTER OF VEAL.

*Quartier du devant de Veau.*

This piece is divided into the shoulder, the breast, and the back ribs ; the French call the breast the *tendons*, and the back ribs the *quarré* or square. The

shoulder may be served roasted, and to make *blanquettes* of it; may also be made into soups, but not with such advantage as the parts generally used; this piece is of great use for the table, as many delicate dishes are formed from it; the *noix*, which is bedded in fat near the neck, is particularly esteemed by the gourmands.

*Blanquettes de Veau.*

When a shoulder has been served roasted, cut off the meat in pieces, and flatten with the blade of the knife; pare and take off the brown skin and mince it; reduce some *velouté* and put in the veal, but do not let it boil; thicken with as many yolks of eggs as are necessary; add verjuice or lemon, and a little bit of butter; there may be added parsley and young onions minced; and serve.

*Tendons of Veal.*—*Tendons de Veau à la Poulette ou au Blanc.*

Take a breast of veal, cut out the tendons which lie round the front of the breast, from the red bones, ever which they lay, and cut them into the form of oysters; degorge, blanch, and refresh them; cover a stewpan with slices of lard, and some parings of veal; put in the tendons, and season with a bunch of sweet herbs, some slices of lemon, three or four carrots, with the same quantity of onions; moisten with stock, make it boil, let it simmer upon a *paillasse*, two or three hours: before taking them up, put in the point of the knife, if it enters easily they are enough; drain and serve in every different way.

*Tendons of Veal in Peacocks' Tails.*—*Tendons de Veau en Queues de Paon.*

The same procedure as the above article, only that the form is to be different; after flattening the breast, it is to be cut in pieces of three or four inches, and narrowed at the upper end, to give them a long heart shape; flatten with the blade of the hatchet; degorge, blanch, cook them as above, with the sole exception of leaving out the lemon. If there is no sauce to serve



them in, pass the stock they have been cooked in through a gauze search, reduce it and glaze them, and put into what remains a little bit of *roux*; melt or mix them over the fire, moisten with stock and a quarter of a glass of good white wine, put in ten chips of mushrooms or truffles, boil, skim, and strain it; reduce it to the consistence of sauce; and finish in putting a bit of butter into it by shaking and vaning; sauce the tendons, adding small onions, asparagus tops, or a *ragout* of mushrooms.

*Casserole au Riz.*

Pick, wash, and blanch the rice, drain and put it into a stewpan; moisten it with the top of the stock pot by degrees as it swells; shake it often, to prevent its sticking, but in a manner not to break it; take care that it is well nourished, that it may be fat enough; put in a little salt; when done take a piece of bread the size of the dish it is to be served upon, and mould the rice round as if it were paste, and fix it well upon the dish; cover the bread with a slice of bacon; put the rice into a mould that has been buttered to cover it; close it well, forming it nicely; mark the cover where it is to be opened when it is done; put it in a very hot oven, let it take a fine colour; when ready to serve, take off the top with care, and empty it by taking out the bread, and fill it with any *ragout* that is suitable, put on the cover and send it to table.

*Tendons de Veau en Macédoine.*

Prepare these tendons as before, in any shape, and cook them in the same manner; dish them upon a *macédoine*, as indicated at that article.

*Tendons de Veau panés et grillés.*

Prepare the tendons as oysters or peacocks' tails, do them in crumbs, either in the French or the English way, give them a good colour, and serve them over sauce (*poivrade*, *pauvre homme*, or an *Italienne*.)

*Tendons de Veau à la Mayonnaise.*

When the tendons are cooked let them cool and

pare them; then dress them *en cordons* around the dish, make a border of small onions that have been cooked in soup or stock, and *cardoons* intermixing with them, but do not garnish till sauced with a *mayonnaise*, and serve.

*Tendons de Veau à la Ravigote.*

Prepare the tendons in form of oysters; let them cool, and pare them; border the dish with butter; arrange the tendons *en cordon*, cover with a cold *ravigote*; but if served hot make the border of bread.

*Fried Tendons.*— *Tendons de Veau à la Marinade.*

After the tendons are well cooked, put them into *marinade*, give them a boil, let them cool, drain them well, dip them into a light (*pâte à fire*), put them carefully into the frying pan, keeping their form; do not let them run together; let them take a fine colour; lay them on a cloth to drain; dish, and cover them with a little fried parsley.

*Tendons de Veau à la Villeroy.*

Prepare the tendons the same as for the *poulette*; put in rather more thickening, and some lemon; let them cool, and cover them well with their sauce; strew them with crumbs, and dip them into an *omelet*; crumb them a second time, and fry them; serve them either over or under fried parsley.

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

Take some ribs of very white veal, cut them of an equal size, taking away the back bone; pare the fillets, take off the skin and nerves, and flatten them and round them at the broad end; take off a little of the flesh at the other end of the bone, and scrape it with a knife; see that the bone will not appear too much when done, if so, cut it shorter; they may, thus prepared, be used plain, larded, or any other way.

*Another Way.*— *Côtelettes Piquées.*

Prepare the cutlets as above, preserving the skin, which must be tied, that it may not shrink from the

lard; lard the cutlet in two rows, cover a stewpan with the parings, two onions, some carrots, and a bunch of sweet herbs, moisten with broth, stock, or water; if water is employed, put in a little salt; cover with a round of buttered paper, and cook them in the same manner as *granadins*; drain and reduce the stock, and use it to *glaze* the cutlets, and serve upon sorrel, endive, cucumbers, young pease, love apples, a *parée* of mushrooms, or a good *Espagnol*.

*Another Way.* — *Côtelettes à la Chingara.*

Cut six or seven cutlets thicker than directed in the last article; lard them with finer lard, intermixed with ham\*; *marque* them as above, and cook them in the same manner; after they are done let them cool, pare them, and cut off the points of the lard, &c. which project; reduce the stock to *glaze*, and put in the cutlets; take a smoked or reddened neat's tongue, cut it in thin slices, shaping them to the cutlets; warm them in soup, and *glaze* them; arrange them altogether on the dish *en cordons*, intermixing them; put two large spoonfuls of *Espagnol* into the stewpan to detach the *glaze*; finish with a little bit of butter, and serve.

The remainder of the neat's tongue may be hashed and added to the sauce, which in that case ought not to be boiled; add a little more butter to render it smooth: put it into the well of the cutlets, and serve.

*Veal Cutlets.* — *Côtelettes de Veau Sautées.*

Take seven cutlets, pare and flatten them; melt a quarter of a pound of butter, dip in both sides of the cutlets, and arrange them in such a manner, that they may not lay over one another, put them over a slow fire and turn them often; when they are three fourths done pour off the butter, and add the size of two thumbs of *glaze*, and a large spoonful of stock; put them over a brisk fire, turn them often and let them be laid flat

\* Put them in the stewpan with the seasoning, as in the foregoing article.

in the pan, that the *glaze* may be able to penetrate, when they are enough and well *glazed*, dish them *en cordon*; put a little stock into the *sauteuse* to detach the *glaze*, reduce and put in a bit of butter and lemon juice; mix all well without boiling by shaking the pan; *masque*, and serve.

*Veal Cutlets with Ham.* — *Côtelettes de Veau au Jambon.*

Pare six cutlets as in the preceding article, and cook them in the same way; when they are served, put between them slices of the *noix* of ham, as the tongue à l'écarlate was arranged between the cutlets *chingar* or ham.

*Veal Cutlets.* — *Côtelettes de Veau au Naturel.*

Prepare the cutlets and put them with butter, as above, to grow firm upon the fire: let minced parsley, butter, and put them on the gridiron; turn them often, and baste them with melted butter; let them be of a fine colour; when they are enough done they will remain firm when they are pressed with the finger, dish them and sauce with good beef juice or sauce *au pauvre homme*, and serve.

*Crumbed Veal Cutlets.* — *Côtelettes de Veau Panées.*

The only difference from the above article is, that after the cutlets have been dipt in butter, they must be rolled in crumbs and done upon a slower fire.

*Veal Cutlets in Paper.* — *Côtelettes de Veau en Papillotes.*

Prepare the cutlets and put them with butter, as above, to grow firm upon the fire: let minced parsley, mushrooms, and small onions be added in equal quantities, a little rasped bacon, with salt, pepper, and fine spices; let them simmer; when enough, take out the fine herbs and add to them a large spoonful or two of *Espagnol*, or *velouté*, and reduce; taste if it is good, and thicken with a sufficient quantity of yolks of eggs; let it cool: cut the paper covers in the form of kites, and oil the middles where the cutlets will be placed; put a very thin slice of bacon upon the

paper, then half a spoonful of fine herbs upon the bacon, and lay over it a cutlet, then more herbs, covering them with another slice of bacon; wrap up the cutlet, tie the joint with a thread, oil the paper or *papillotes* all over, grill them, taking care that the paper does not burn; let the paper take a fine colour, untie, and serve.

*Breast of Veal larded. — Carré de Veau Piqué.*

Take a fine breast of veal, chop off the ends of the chine-bones, cut slightly the skin lengthways that covers the fillet, without spoiling it; take the nerve out, and the skin off that covers it, by gliding the knife between the skin and the flesh of the fillet; pare it well and beat it lightly; then lard it (see Art. *Ris de Veau*) and *marque* it in a stewpan (in the same manner as the *noix de veau*); when it is done, *glaze* and serve it over any *ragoût*.

*Petites Noix d'Epaule de Veau.*

Take fifteen of the small shoulder *noix* of veal; blanch, refresh, and pare them, leaving the fat which generally surrounds them entire; *marque* a stewpan with onions, carrots, parings of veal, herbs, half a bay leaf, and two cloves; put in the *noix*, with a little stock or broth; cover with slices of bacon and a round of paper; an hour before serving make them boil, let them then simmer with fire under and over; drain, *glaze*, and serve them upon a *purée* of mushrooms, or any other.

*Noix de Veau à la Gendarme.*

Pare a *noix* of veal as for a *bedeau*; lard the under side with seasoned lard, and ham; put it into a deep dish, and *marinade* it with onions cut in slices, parsley, young onions, bay, garlic, thyme and basil, adding salt, pepper, and oil; leave it in this *marinade* twenty-four hours; spit it with the seasoning; when it is enough done, let it take a colour, and serve it with a *poivrade* sauce.

## MUTTON.

The best mutton is that which has the deepest colour, and the finest white, the leg short and thick: the male is preferable: it is in season during ten months, as it is apt to taste of the wool for some weeks after it is shorn.\*

*The hind part of Mutton roasted.*—*Rôt-de-Bif de Mouton à la Broche.*

Take a saddle of mutton, with the haunches; break the bones, beat them several times with the blade of a hatchet; put one of the knuckles through the other, break the ribs, and roll the flank under, and skewer them into a good form; take some of the kidney fat out; put a small skewer into the back marrow; spit it, and secure the knuckles well together; put a skewer through the *noix*, or thick part of the legs, and another between, that it may be well secured, so that it may not turn upon the spit; cover the whole with buttered paper; it will take to cook from an hour and half to two hours, which depends upon the strength of the fire, and the size of the piece; serve it with juice under or upon (*haricots à la bretonne*).

*Braised leg of Mutton.*—*Gigot Braisé, ou à la Braise.*

Take a good leg of mutton, take out all the bones but the shank, lard it with great lard, well seasoned with fine spices, salt, basil in powder, pepper, parsley, and small onions, minced; tie it up in its own form; *marque* a pot with some parings of butchers' meat, five or six onions, and as many carrots; put the mutton over it, moisten with good broth, and half a glass of brandy, two bay leaves, three cloves, two heads of garlic, and a little thyme; let it boil, cover it with paper, and simmer with fire over and under: it will take from four to five hours, drain, *glaze*, and serve it, with its juice, or on a *ragout* of endive, or any other.

\* The French mutton is generally much smaller than the English, and this ought to be observed, as where two *carrés* are sometimes ordered, one might do.

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

Take a leg as above, lard it with a dozen of heads of garlic, and a dozen of anchovies in fillets; cook it on the spit, and serve it with a *ragoût* of garlic, prepared as follows; pick a pint of garlic, blanch it by giving it several boils, when nearly done, throw it into fresh water; drain and put into a stewpan four or five spoonfuls of reduced *Espagnol*, and two of beef juice; put in the garlic, reduce, and serve it under the mutton.

*Boiled leg of Mutton.*—*Gigot à l'eau.*

Put a leg of mutton into a pot of boiling water, season with carrots, onions, a bunch of parsley, and young onions, two cloves, bay, thyme, basil, and two cloves of garlic; give it two hours to cook; drain, *glaze* it, and serve it over an *Espagnol*.

*Gigot en Chevreuil.*

Take a leg of mutton that has hung a sufficient time; beat it well, and take off the outer skin; lard it as a veal *noix*; put it into an earthen dish, with a handful of juniper berries, and a little *mélilot*; pour over it a strong *marinade*, into which a much greater quantity of red vinegar has been put than is generally used; let the leg *marinade* five or six days, drain, and roast it; send it to table with a good *poivrade*.

*Roasted saddle of Mutton.*—*Selle de Mouton à la Broche.*

Take a saddle of mutton, and break the ribs; roll the fillets, and skewer them; spit it, and give it an hour and half, and serve it with a clear juice.

*Saddle of Mutton another way.*—*Selle de Mouton à la Sainte Menéhould.*

Take a saddle of mutton, take out the large ribs, roll the fillets, take off the skin, spread over it a *Sainte Menéhould*, and strew crumbs over, into which about an eighth part of rasped Parmesan has been put; baste the saddle with butter; put it into the oven, give it a fine colour, and serve it upon a clear juice.

*Fillets of Mutton.*—*Petites Selles de Mouton, ou de Carbonnades.*

Cut out three *carrés* of mutton between the haunch and the ribs, what is called the fillet; cut each into two long hearts, or peacocks' tails; pare the skin and nerves off three of them, and lard, and *marque* them with the others, in the same manner as the saddle à *la Sainte Menéhoulde*; when they are done drain them upon a cover, take off the skin of those that were not larded, and that which remained of the others; dry them a little with a hot poker, *glaze* the whole, and serve them with a *ragoût* of small roots, endive, *purée* of sorrel, or a love apple sauce.

*Fore-quarter of Mutton.*—*Rouchis de Mouton.*

Take a fore-quarter of mutton; begin by boning the breast and the ribs, then take the side ribs quite out, as well as the chine and the neck, that nothing may remain but the blade bone; fix it in its form by skewers, spit it like a shoulder, paper it, give it near an hour, and serve it upon (*haricots à la bretonne*), or upon a *ragoût* of celery.

*Shoulder of Mutton in a ball.*—*Epaule de Mouton en Ballon.*

Take a large shoulder of mutton without spoiling the *carré*; bone it entirely; season great lard with salt, pepper, fine spices, parsley, and small onions hashed, and powdered aromatics put through a search; roll the lard well in this seasoning, lard the meat without piercing the skin, then with a needle and thread draw up the skin round the shoulder, and form it as a button into a ball; *marque* a stewpan with carrots, onions, a bay leaf, thyme, basil, and the bones of the shoulder, which must be broken; put in the ball upon the sewed side, moisten with *bouillon*, and cover it with some slices of bacon, and a round of paper; let it boil, and put it for two or three hours upon the *paillasse*, with fire under and over, or under a furnace; when ready to send to table *glaze* it, serve it on a *purée* of sorrel or tomate, (*une chicorée blanche*



*au jus*;) a *ragoût* of small roots, or an *espagnole* that has been mixed with the remainder of the *glaze*.

*Mutton Cutlets.*—*Côtelettes de Mouton au Naturel.*

Take the ribs of mutton, which the French call *carré*; cut the cutlets equally in two ribs, if it is large divide them, cut them from side to side, and separate them with the hatchet; take off the back bone, and from the fillet side, take off the skin, and the nerves that cover them, flatten them a little, and pare them anew; scrape the inside with the back of the knife, cut the end of the bone, take off the flesh at the point of the bone, and clear it nearly half an inch; melt some butter, dip in the cutlets, and put them upon the gridiron; turn them often, that the juice may not be lost; serve them over a clear juice.

*Cutlets with Crumbs.*—*Côtelettes de Mouton panées.*

Prepare as above, dip them in butter, and strew crumbs over; grill with care, and serve without sauce.

*Cutlets in a Minute.*—*Côtelettes de Mouton à la Minute.*

Prepare twelve cutlets as above; put them into a *sauteuse* with melted butter; put them on the furnace, turn them often; when they are done drain them from the butter; put in a small piece of *glaze* and a large spoonful of stock; shake and turn them; let them be well seasoned with their juice; when they are well glazed dish them *en cordon*; put in another spoonful of stock to detach the *glaze*; add a small bit of good butter; mix the whole by shaking; pour the sauce over the cutlets, and serve.

*Cutlets of Mutton another way.*—*Côtelettes de Mouton à la Jardinière.*

Prepare these as above, and dress them in the same manner; make a *ragoût* of every kind of turned root, mushrooms, haricots, and green pease, all cooked in soup; the haricots and pease must be very green; put into a stewpan three or four large spoonsful of *Espagnol*; put in the vegetables; let it simmer, and reduce; skim and finish with a bit of butter and a little

grated sugar; put this *ragoût* in the middle, and over it a fine branch or small cauliflower.

*Cutlets with Endive.*—*Côtelettes de Mouton à la Chicorée.*

Cook and dress these cutlets as the above, putting in the middle a reduced *chicory roux*, or *blanc*.

*Cutlets in Soubise.*—*Côtelettes à la Soubise.*

Cut these cutlets from between the bones; pare and flatten them a little; lard them with small lard and ham equally; *marque* a stewpan with the parings of the cutlets, three or four onions, two carrots, and a bunch of parsley and small onions, well seasoned; put in the cutlets, with as much stock as will nearly cover them; cover with slices of bacon, and over all a strong buttered paper; let them boil, and put them on a *paillasse*, with fire under and over; when done drain, pare anew, as also the lard that projects; put the stock through a gauze search; reduce it nearly to a *glaze*; return the cutlets into it; turn and *glaze* them on both sides; dish *en cordon*, and put in the middle a nice *purée* of onions; border the dish with small onions, which have been cooked in stock; if the onions are well fixed, a branch of raw parsley may be stuck in each, and serve.

*Breast of Mutton.*—*Carré de Mouton à la Servante.*

Take two breasts of mutton; take off the skin, and pare the fillets; lard them as directed at (*carbonnades*), one of lard and the other branches of parsley; spit them, and give them from half to three-quarters of an hour, basting them often; dish them with the fillets outward, and send them to table with a clear juice.

*Breast of Mutton in Fricandeau.*—*Carré de Mouton en Fricandeau.*

Take a *carré* and lard it with fine lard, and put into the stewpan the parings and any other remains of butchers' meat; lay the *carré* over them; add two carrots, two onions, and a bunch of sweet herbs; moisten the whole with a ladleful of *bouillon*, and cover with buttered paper; finish in the same manner as the *granadins de veau*; when done drain it, take

off the skin that covered the sides, and *glaze* the the fillet, or the whole of the *carré*; send it to table upon a *purée* of sorrel, or a *ragoût* of chicory.

*Small Fillets of Mutton.*—*Filets mignons de Mouton.*

Take twelve small fillets of mutton; pare and lard them; *marque* them in the same manner as the *carbonnades*; *glaze*, and serve them upon a *ragoût* of cucumber, or any other.

*Minced Mutton with Cucumbers.*—*Emincé de Filets de Mouton aux Concombres.*

Take the *noix* from a cold roasted leg of mutton, free it from the skin and fat, cut it in fillets of an inch and half square; mince these fillets, and mix them into a boiling reduced mince of cucumbers, taking care that it does not boil after the mutton is put in; it may also be served with endive.

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

Prepare as above, but hash the mutton more; have some *Espagnol* reduced to half *glaze*, put in the mince, shake it well over the fire. It must not boil; put in a bit of butter and large pepper: if the hash is not thick enough put in a bit of *glaze*; have a dish bordered to serve it up in; sprinkle it with a little reduced *Espagnole*, and lay over it eight or ten poached eggs.

*Haricot of Mutton.*—*Haricot de Mouton à la Bourgeoise.*

Cut a breast of mutton in pieces, put them into a saucepan with butter, and let them take a fine colour over a brisk fire; when done drain them, and put carrots and turnips which have been prepared into the stewpan, and give them a good colour; drain them; have ready a *roux*, put in the mutton, set it on the fire, and moisten it; season with pepper, salt, a bunch of sweet herbs, two onions, one clove, a bay-leaf; add the turnips and carrots; when three-fourths done, let it simmer; skim it; if the sauce is too thin, take out some, and reduce it: dish the haricot, cover it with the vegetables, and serve.

*Breasts of Mutton.—Poitrines de Mouton.*

Take two breasts of mutton, cut off the ends of the flanks and the red bones of the breast; nick the joints, and put it to cook with a good seasoning, in the stock pot, or in a *brazier*; it will be enough when the ribs come easily out; take off the upper skin, pare again, and round the flanks, strew crumbs over it, season with salt and pepper; grill, and serve with sauce (*au pauvre homme*).

*Necks of Mutton.—Collets de Moutons à la Sainte Menchould.*

Take two necks of mutton, pare the ends carefully, cut the points, and *marque* them in a *braize*; if there is none, put into a stewpan parings of butchers' meat, some chips or slices of bacon, three carrots, three onions, one of them stuck with a clove, two bay-leaves, thyme, basil, two cloves of garlic, a bunch of parsley, young onions, and salt; moisten with soup or water; cover with buttered paper; let them boil and cook upon a *paillasse* two or three hours, with fire over and under; when enough pare them, cover them with a *Sainte Menchould*; strew them with crumbs, mixed with a little rasped parmesan; sprinkle it again, and put it into an oven to take a colour; dish, and sauce it with a brown *Italienne*.

*Necks of Mutton Grilled.—Cóllets de Moutons Grillés.*

Take three half necks of mutton, cut off the bloody ends, blanch and cook them in the stock pot; when they are enough, strew crumbs of bread over; grill them nicely; send them to table with sauce (*au pauvre homme*, or a *poivrade*).

*Mutton Tails with Endive.—Queues de Moutons Glacées à la Chicorée.*

Take five fat mutton tails and degorge them in warm water, blanch and cook them in a *braise* as the necks of mutton; drain, wipe, and joint them, dry them with a hot poker, *glaze* and serve upon endive, spinage, a *purée* of sorrel, or any other *ragoût*.

*Hotch Potch of Mutton Tails.—Queues de Moutons en Hoche-pot.*

Take six mutton tails, blanch and *braise* them with

nearly half a pound of bacon cut in large dice, on which the skin has been left; carrots and turnips, with some celery and small onions; blanch these, and cook them by themselves in soup; it is necessary that each vegetable should be done to its point, and that their stock should be reduced to glaze; put into a stew-pan a sufficient quantity of *espagnole*, with the vegetables, and the lard which has been taken from the braise; skim the vegetables, and let them reduce; dish and put the tails upon them; if the tails have not been glazed, then it will be necessary to dish them under the *ragoût*.

*Mutton Tails.* — *Queues de Moutons au Soleil.*

Cook six mutton tails in a braise, let them cool; cover them with a cold sauce; (*aux hatelettes*); roll them in crumbs, and dip them into an *omelet*; roll them again in crumbs, and fry them of a fine colour; serve them upon a bunch of fried parsley dressed to a point.

*Mutton Tails in Chesnut Soup.* — *Terrine de Queues de Moutons.*

Braise six sheeps' tails, add to them a pound of the breast of bacon; prepare, bone, and *poele* six or eight turkeys' pinions: take a hundred chesnuts, shell them, put them into a sauce-pan with about the size of an egg of butter; toss them upon the fire till the inner skin separates; take them off, put them into a stew-pan with broth to cook: when they are done take the blemished ones and pound them; when the tails are done, run a part of the braise through a gauze search, and use it to moisten the *purée* of chesnuts; rub them through a search as any other *purée*; then reduce in adding a large spoonful of *espagnole*; skim it; drain the tails and pinions; dish in a tureen with *petit* lard, cut into large dice, and the whole chesnuts; finish the *purée* with a bit of butter; taste if it is good, and put it over the meat in the tureen.

*Grilled Kidneys.* — *Rognons de Moutons à la Brochette.*

Take twelve kidneys, give them a slight cut round

the middle, that the skin may be taken off; split them, but not entirely, and spit them with wooden skewers, cross ways, to keep them open; grill, turning them constantly; when they are done, take out the skewers; dish, and put into each a little cold *maltre-d'hôtel*; warm the dish, and squeeze a little lemon juice over.

*Kidneys in Champagne.*— *Rognons de Moutons au vin de Champagne ou à l'Italienne.*

Skin fifteen kidneys, and mince them; put them into a stew-pan with the size of an egg of butter; do them upon a brisk fire till they are hardened; drain them, and put them into an *italienne* sauce, with half a glass of Champagne, which has been reduced nearly to glaze; finish by shaking them in this sauce without allowing them to boil

*Animelles de Moutons.*

Skin two pair of those; cut them in slices, the size of the little finger, and about half the thickness. *Marinate* them in lemon juice, salt, pepper, branches of parsley, and onions; drain when ready to serve; dredge and fry till they are crisp, and serve with or without fried parsley.

*Spinal Marrow.*— *Amourettes ou Moelle Alongé de Mouton.*

Proceed in the same manner as directed for veal.

*Mutton Brains.*— *Cervelles de Moutons.*

These brains, though less delicate than those of veal, are dressed in the same manner, and often served instead of them.

*Mutton Tongues in Paper.*— *Langues de Mouton en papillotes.*

Take a dozen of sheeps' tongues, degorge and blanch them a quarter of an hour; refresh and drain them; take off the skin; cover a stew-pan with slices of bacon, and *marque* it with onions, carrots, parsley, young onions, a clove of garlic, and a bay leaf, moisten with *bouillon*; make it boil and simmer three

hours; let the tongues cook in the braise; then prepare little paper bags, such as grocers turn and pinch at the bottom, which the French call *cornets*, from their resemblance to horns; they must be oiled on the outsides; hash two handfuls of mushroom chips, with half as much parsley and young onions; put all into a stew-pan, with half a pound of butter, salt, pepper, fine spices, and a quarter of a pound of rasped lard; pass and let them cook slowly; shake them that they may not stick; when nearly done put in two large spoonfuls of *velouté*; let them simmer, thicken with three yolks of eggs, and pour it over the tongues; put one into each *cornet*, and fill them them up with fine herbs; close them firmly, and put them on the grill over a slow fire; turn them carefully that they may take a good colour.

*Mutton Tongues in Forced Meat. — Langues de Mouton au Gratin.*

Cook in a braise, as in the foregoing article, a sufficient quantity of sheeps' tongues; let them cook in the same manner that they may taste of the seasoning; take (*farce cuite*) and cover the dish (see *gratin*); cut the tongues in two without separating them; put them on the *farce*, and cover them with it in such a manner, that they shall keep their form, and garnish with the same; unite all well together, and cover lightly with melted butter; put a border round the dish of bread that has been cut in the form of corks, to preserve their shape; put it into the oven, or with fire over and under to *gratiner*; take care that it has a fine colour, without burning; when ready to serve, take out the bread, and substitute more that has been fried in butter, of a fine colour; sauce with a good *italienne* reduced.

*Mutton Tongues, another way. — Langues de Moutons à la Bretonne ou en Crêpine.*

Cook eight tongues in a braise as they are done in the foregoing articles; cut fifteen large onions in slices; put into a stew-pan a quarter of a pound of

butter with the onions, and when they brown a little, dust in some flour, and let it brown with them; moisten with *espagnole*; put in a little more flour; season with salt, pepper, and fine spices; let them reduce to the consistence of strong stock, and let them cool: take some pig's *fraise* or caul, soak them in water; cut the tongues in two and take off the points; cut the *fraise* in pieces; lay on each a spoonful of *bretonne*, and over it half a tongue, which is to be covered with *bretonne*; wrap it up so close that nothing may escape, and give them the form of large flat sausages; let them be grilled for a quarter of an hour; before serving, turn and give them a fine colour.

*Mutton Tongues with Parmesan. — Langues de Moutons au Parmesan.*

Let the tongues be cooked in a braise with very little salt; cut them in two; put a little *espagnole* or *velouté* in the dish, and cover it with about the thickness of a crown of rasped Parmesan; arrange the tongues over the Parmesan; wet them with *espagnole* or *velouté*, and strew crumbs of bread mixed with Parmesan, about the same quantity as was put into the dish; baste with butter and put it into the oven, or with fire under and over, till they are of a fine colour.

*Langues de Moutons à la Matelote.*

Braise and mask with a sauce à la matelote.

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

Take the necessary quantity of sheeps' trotters; prepare and clean them with great care; cook them in a *blanc*; when they are enough done, drain and put them into a stew-pan with a sufficient quantity of *velouté*; seasoned with salt, pepper, and a little minced blanched parsley; let them stew, and when ready to serve, thicken with the yolks of three eggs, and a little verjuice or lemon.

If there is no *velouté*, make a little white *roux*; moisten with broth, and put in a bunch of sweet herbs, two onions, two cloves, a little garlic, a bay leaf, and some



mushroom chips: let this sauce cook at least three quarters of an hour, turning it carefully; take out the onions; put the sauce through a tammy; let it reduce, and throw in the trotters: finish as above, only in this case, it must be finished with a bit of butter.

*Trotters in Sauce.* — *Pieds de Moutons à la Sauce Robert.*

Prepare the feet as above; put them into a *sauce Robert*; let them stew, season them, and finish with a little mustard.

*Trotters another Way.* — *Pieds de Moutons à la Ravigote.*

Prepare the trotters as above, and *masque* them with a cold *ravigote*.

## LAMB.

Lamb is in season from the latter end of December to the beginning of April, and none is reckoned delicate but such as have been entirely fed upon milk; it ought to be chosen white, fat, and thick.

*Lambs' Heads.* — *Têtes d'Agneaux à la Poulette.*

Take two lambs' heads, take out the jaw-bones, lift up the skin, and cut out the bone close to the eyes; degorge, blanch, and singe them; rub them with lemon to make them white; cook them for two hours in a *blanc*, take care that they are not over done; drain and take off the skull; take out the brains; pick off the skin and veins; skin the tongues; cut them in two; cut the ears; dish and sauce them with a good *poulette*.

They may be served with a green *hollandaise*; the pluck or haslet may also be served with the head, cut in large scollops, and the feet for garnishing with the same sauce.

*Têtes d'Agneaux à l'Italienne.*

Do the heads as in the foregoing article, and serve with a good *italienne*.

*Stuffed Lambs' Ears.* — *Oreilles d'Agneaux, farcies et frites.*

Take fifteen lambs' ears; singe, blanch and stew them in a *blanc*; drain and let them cool; fill them with (*farce cuite*); give them a good form; roll them in crumbs of bread; dip them in an omelet; roll them again in crumbs, and lay them upon the cover of a stew-pan; a few minutes before serving, fry them, taking care the pan is not too hot, so that the *farce* may be done; but towards finishing, increase the heat to give them a good colour; drain them upon a cloth, and serve with fried parsley under and over them.

*Another Way.* — *Oreilles d'Agneaux à la Ravigote.*

Take the same quantity of ears that have been prepared in the same manner; they must be very white; drain and serve them under a (*ravigote*), hot or cold.

*Oreilles d'Agneaux à l'Italienne.*

Lambs' ears may be served in the same manner with an *italienne*.

*Lambs' Feet.* — *Pieds d'Agneaux à la Poulette.*

Lambs' feet *à la poulette* the same as directed for sheeps' trotters.

*Saddle of Roast Lamb.* — *Rosbif d'Agneau.*

Take a saddle of lamb with the haunches; take the skin off the fillets; take also a little from the middle of each haunch, which with the fillets must be larded; it is then to be cooked as directed for the *rosbif* of mutton; when dished, the larded parts are to be glazed, send it to table, with gravy under it.

*Roasted Fore-quarter of Lamb.* — *Quartier du devant d'Agneau à la Broche.*

Take a quarter of lamb, cover it with thin slices of bacon, excepting the shoulder and breast; wrap it up in buttered paper; when done, lift the shoulder near the breast, and put in without its being perceptible, a cold *maître d'hôtel*, and send it to table upon a clear juice.

*Lamb.* — *Epigrammes d'Agneau.*

Take a fore-quarter of lamb; take off as small a

shoulder as possible; cut the ribs as directed for mutton cutlets; make five or six of the *carré*, and as many tendons; cover a stew-pan with slices of bacon; put in the parings of the cutlets, a carrot cut in four, an onion, a little parsley, and young onions, a clove, half a bay leaf, and a little salt; put in the tendons, cover them with a slice of bacon, moisten with soup or stock, and cover them with buttered paper; make them boil upon a quick fire, then upon a *paillasse* with fire over and under, and let them simmer three-quarters of an hour; cut the cutlets; pare and dip them in melted butter; dress them into a *sauté*-pan, and cover them with buttered paper: in the mean time, the shoulder ought to be either roasted, or stewed in a little butter with its own juice, and left to cool; take off the meat, and pick out the sinews; skin, mince, and put into a stew-pan, three large spoonfuls of reduced *velouté*, and a dozen of minced mushrooms; toss the cutlets; drain the tendons, and give them the shape of a heart: having passed and repassed them in two yolks of eggs, which have been mixed with melted butter, and a little salt; grill them of a fine colour; glaze and dish them *en couronne*; in mixing them alternately with a tendon, put the mince into the sauce; thicken this *blanquette* without letting it boil; finish with a little bit of butter and lemon juice; put it in the well, and send it to table.

If there is no sauce to make the *blanquette*, stew the tendons before; fry a dozen mushrooms in butter; dredge a little butter over; moisten with the gravy of the tendons, which must be put through a gauze search or a cloth; let it reduce to the consistence of sauce; skim and put it through a tammy; put in the mince, and finish the *blanquette* as is directed above.

*Tendons of Lamb with Asparagus.*—*Tendons d'Agneau aux pointes d'Asperges.*

Take two breasts of lamb; *marque* them in a stew-pan with parings of veal as the *epigrammes*; drain and put them between two covers and let them cool; cut

them in hearts; pass the stock through a gauze search, and reduce it in a *sauté*-pan to half the consistence of glaze; put in the tendons and leave them to simmer, and glaze: have a bundle of small asparagus; use only what is tender; wash them carefully in boiling water and salt; skim, blanch, and refresh; throw them into a drainer; put into a stew-pan five five or six spoonfuls of *espagnole*; reduce the sauce; skim and put in the asparagus; reduce and finish; dress the tendons *en couronne*; put a part of the *ragoût* of asparagus into the *sauté*-pan to detach the glaze; mix all and finish with a little butter, and pour it into the well, and serve.

*Tendons d'Agneau à la Villeroy.*

Prepare the tendons as above, and make a sauce *à la poulette*, much reduced, and let it be more thickened than ordinary; pour it over the tendons; let it cool, and cover them well with it; *pannez* them; give them a good form; dip them into an *omelet*; *pannez* them again; fry and serve.

*Cutlets of Lamb. — Côtelettes d'Agneau au Naturel.*

(See article *Côtelettes de Moutons au Naturel*.)

*Crumbed Cutlets. — Côtelettes d'Agneau panées.*

Take a *carré* or ribs of lamb; cut it in cutlets; melt a little butter in a *sauté*-pan; put in the cutlets; strew in a little salt; do them without browning the butter; drain and let the butter cool; then mix in two yolks of eggs; dip in the cutlets on both sides in this *anglaise*; *pannez*\* them; put them upon the grill on a slow fire; give them a nice colour; serve them dry, or with gravy and lemon juice; a little pepper may be added.

*Minute Cutlets. — Côtelettes d'Agneau à la Minute.*

These cutlets are prepared as mutton cutlets *à la minute*.

\* *Pannez* is to strew over or roll any thing in crumbs.

*Shoulders of Lamb Stuffed.* — *Epaule d'Agneau en Musette.*

Take two shoulders of lamb as large as possible ; bone them entirely except the knuckles ; spread them out ; season the inside with salt, pepper, and fine spices ; fill them with a good *salpicon* ; make them up round as a tailor does a button ; lard *en rosette* \* the outsides of the shoulders, or instead a small bit of *farce cuite*, which may be decorated with truffles or chardons, &c. Then *marque* a stew-pan with bones and parings of butcher's meat, slices of ham, carrots, onions, and a bunch of parsley and young onions ; season it ; moisten the braise with soup or stock ; cover with slices of bacon and buttered paper ; let it boil ; put it upon a *paillasse* with fire over and under ; give it an hour and half ; drain and glaze what has been larded ; if they have not been larded, glaze round where it should have been done ; serve them over an *Italienne* sauce or good *espagnole*.

PORK.

Choose pork young and fat, and take care it is not diseased, for in that case, it is very unhealthy.

*Pig's Head.* — *Hure de Cochon.*

Cut the head down half the shoulders, that is, farther than they are generally done ; singe very carefully, and clean the ears by introducing a poker nearly red to burn the hair ; wash it well ; clean it again ; scrape and bone it ; be careful not to pierce the skin, particularly that over the nose ; the pieces of meat that are cut off, must be laid on where there is none, that it may be equally thick ; then put it in a large earthen vessel ; make salt water ; let it cool ; draw it off clear, and pour it over the *hure* ; let it be entirely covered ; put in a handful of juniper berries, bay leaves, five or six cloves, two or three cloves of garlic (cut in two), half an ounce of powdered salt-petre, thyme, basil and sage ; cover the vessel with a cloth, and put on the cover as close as possible : let it *marinade* eight or ten

\* *En rosette* is to do them in a rose or fanciful figure.

days; then drain and make a *farce* to put in it; skin, and take out the sinews of some pork, and nearly the same quantity of bacon; season with salt and fine spices; hash it very fine, that the lard may not be distinguishable; pound it well, and put in five or six eggs, one after the other; try the *farce* by poaching a little, and remedy what may be amiss: spread the head upon a clean cloth; pick off all the seasonings; take large lard that has been very well seasoned with salt, pepper, four spices,\* aromatics in powder, parsley and young onions hashed; arrange again the head properly, lay these lardons along from distance to distance well mixed with the *farce* to the thickness of an inch; put in the tongue which has been pared and skinned; make another bed of lard, and between them put in truffles cleaned and cut in stripes, intermixed with pistaches; continue in this manner till all the ingredients prepared have been put in, then sew the head together, in its natural form, wrapt in a new cloth; sew it up and tie the two ends with pack thread; make a good braise adding three bottles of red burgundy, and stock, as it must be covered; let it boil, and cover it with several buttered papers; put on the cover and set it upon a *paillasse*, with fire over and under; let it do five or six hours, that depends upon the size and age; if a larder enters easily it is enough; take off the *braisière*, and leave the head till almost cold; take it out and let it cool in the cloth; undo it and wipe off all the fat, take off the packthread, and pare the neck: serve it upon a napkin.

*Pig's Head.*—*Hure de Cochon à la Manière de Troyes.*

The only difference is, that instead of filling it with forced meat it is filled with pork after having taken out the sinews: truffles and pistaches may be put in; the cooking is entirely the same.

*Ham.*—*Jambon au Naturel.*

Take a good Westphalia ham; pare it, taking away what is spoilt; take out the great bone, and cut the

\* Nutmeg, cloves, ginger, and allspice.

end off the knuckle; lay it to steep to take out the salt; by putting the larder into the *noix*, it will be known whether it is enough *dessalé*, viz. whether the salt has been sufficiently taken out; if not, let it remain a little longer; wrap it in a cloth, put into a pot with water, four or five carrots, the same quantity of onions, four cloves, three bay leaves, two or three cloves of garlic, one or two bunches of parsley, thyme and basil; let it boil, and then let it do on a slow fire; sound it with a larder, if it enters easily, it is enough; take it off and tighten the cloth, leave it till half cold, take off the skin; pare and *pannez* it with crumbs passed through a search; send it to table upon a napkin.

*Braised Ham.*—*Jambon Braisé.*

Take a ham and pare the under part; cut off the knuckle, and pare off the yellow lard; bone it without injuring the ham; *dessalez* it, that is to say, steep it to take out the salt; tie it up in a cloth, and put it into a *braisière* of a size to fit it; after having put in the braising ingredients as above, moisten with water, and when about half done, put in a bottle of Madeira or a glass of brandy and a bottle of champagne; leave the cover of the *braisière* off, that the seasoning may reduce; sound to know if it is enough; drain and put it upon a cover; take off the skin; glaze with a reduction of veal. If there is none sift a little sugar over it, and glaze in the oven or with a hot poker; give it a good colour; serve it upon spinage or any other vegetable.

*Roasted Ham.*—*Jambon à la Broche.*

Pare the ham on the under side, and cut it quite round, so that it may have a good form; steep it to take out the salt; put it into an earthen vessel with slices of onions, carrots, and two bruised bay leaves; pour over it a bottle and a half of Malaga or any other Spanish wine or champagne; cover it with a cloth, and shut it as close as possible; leave it to *marinade* twenty-four hours; spit it and let it cook,

basting it with the seasoning; when nearly done, take off the skin; glaze with an *anglaise* (see *Anglaise*); *pannez* it; let it take a fine colour; when the ham is taken up to take off the skin, pass the *marinade* through a gauze search; reduce it to the consistence of sauce, and serve it under the ham.

*Chine of Pork.*—*Echinée de Cochon.*

Take a chine of pork, pare it as a *carré* of veal; chop off the back bones, and two hours before spitting it powder it all over with salt; see that it is well done, and serve under it a *poivrade*.

*Pork Cutlets.*—*Côtelettes de Cochon, sauce Robert.*

Cut the cutlets from fresh pork like those of veal; flatten, pare, and strew a little salt all over them; grill them; let them be well done and serve with a sauce *Robert*.

*Pigs' Ears.*—*Oreilles de Cochons en Menu-de-Roi.*

Take three porks' ears; singe them and put into them a poker nearly red to singe out all the hairs; scrape them well and wash them in several waters; blanch and cook them in a braise; when done let them cool; cut them in equal fillets; divide six large onions; take off the head, tail, and heart; cut them in fillets or half-rings; put them into a stew-pan with a bit of butter; pass and let them cook; don't let them take the least colour; moisten with two or three large spoonfuls of *espagnole*, a spoonful of beef juice, or (*blond de veau*); let the onions simmer; skim, and at the moment of serving throw in the *menu-de-roi*; put in salt, if it requires it, with some mustard, and a little vinegar; masque the ears and serve.

*Pigs' Ears.*—*Oreilles de Cochons à la purée.*

Prepare four or five pigs' ears as directed above; stew them in a braise; drain and *masque* them with a *purée* of pease, lentiles, or any other.

*Pigs' Tails.*—*Queues de Cochons à la purée.*

Pigs' tails are cooked and sent to table with *purées* in the same manner as the ears.



*Pigs' Feet.*—*Pieds de Cochons à la Sainte Menéould.*

Prepare four pigs' feet by cleaning, singeing, and blanching them; cut them in two, and then bind them together with tapes, sewing them at each end, that they may not shrink or open; let them be cooked in a braise; when they are enough drain them, and when cold take off the tapes and separate them; dip them in butter scarcely melted; strew over crumbs, and grill them; send them to table without any sauce.

*Another way.*—*Pieds de Cochons aux Truffles.*

They are to be done as the above; when half cold take off the tapes; put each upon a bit of caul, as large as will wrap over them; having boned and filled them with a *salpicon* of *volaille* and *truffles*, wrap them up in the form of a *pied de sainte menéould*, and grill them over a gentle fire.

*Manière de faire où préparer le Lard.*

Take the lard off the pig as free of flesh as possible; dry and pound fine salt and rub it with it; put two and two together; then lay them over each other upon a plank (in a cool cellar, which must not be damp); strew them over with salt, and lay another plank over them, on which lay a sufficient quantity of weights; leave it in that state at least a month; skewer it, and hang it in an airy place to dry, that it may get very firm, otherwise it will not be fit for lard.

*Salt Pork.*—*Petit Salé.*

Take the breasts of pork and cut them in pieces; rub them with fine salt which has been mixed with a little saltpetre; pack them into an earthen vessel very closely to prevent any air from getting in; cover the vessel with a cloth between it and the cover; it will be ready in eight or ten days.

*To melt Lard.*—*Sain Doux.*

Skin a hog's caul; beat it well with a wooden *spatula*, the thicker it is the better; put it into a stew pan with a little water, and let it boil long over a slow fire that it may be well done; when enough it is easily broken with the fingers; let it cool

nearly, and rub it through a search; if it is not for immediate use put it in a cool place or in bladders.

*To make Hams.*—*Manière de faire le Jambon.*

According to the quantity of hams let a *saumure*\* be made; put into it all sorts of odoriferous herbs, as sage, basil, thyme, bay, balm, juniper berries, salt, and saltpetre; to these add the good lees of wine, with the same quantity of water; leave them some days, and then draw off the *marinade*\* clear from the other ingredients; put a little water over, and wring out the herbs; add it to the other; arrange the hams and shoulders into an earthen vessel, and pour over the *saumure*; leave them in it for three weeks or a month; take them out; drain and wipe them; hang them in the smoke; when they are very dry and enough smoked preserve them by rubbing with half wine and half vinegar, that the flies may not spoil them.

*Smoked Tongues.*—*Langues de Porcs fumées et fourrées.*

Take the quantity of pork tongues to be preserved; cut off a part of the throat and the skin; put them in a vessel very closely together as they are rubbed with salt and salt-petre; put in basil, bay, thyme, juniper, and shalots if approved; press them well down, put a weight over them, and cover them very closely from the air; put them in a fresh place for eight days; after that time drain them, and put them into hog, beef, or veal puddings; tie them at each end and smoke them.

They are cooked in water with a little wine, a bunch of parsley and young onions, onions thyme, bay, and basil. These tongues are served cold.

*To roast a Pig.*—*Cochon de Lait.*

A pig ought to be young, short, and fat; nick the nape off the neck, and make four incisions upon the buttock to lace up the tail; pass three skewers to form it as a hare in *gîte*; put it into fresh water; drain and leave it to dry; singe it if any hairs remain; when it has warmed

used *Saumure* and *marinade*, term: for different pickling liquors

\* much by the French.

on the spit baste it with oil with a feather brush, that the skin may be crisp; this must be done often; when it is taken from the spit give the skin a nick round the throat to keep the skin crisp.

*Stuffed Pig.*—*Cochon de Lait en Galatine.*

When the pig has been thoroughly prepared, bone it all excepting the feet, taking care to preserve the skin whole; have ready a *farce cuite*; spread out the pig upon a cloth, and put the *farce* over it about the thickness of a finger, and strew large lard; intermix it with fillets of truffle, omelets, of yolks of eggs, pistaches, sweet almonds, and the *noix* or nice part of cooked ham; cover this with the same thickness of *farce*, and continue to fill till the skin is full without being too much distended; give it as much as possible the original form; sew it together; fix the feet as for the spit; rub it with lemon; cover with lard, and wrap it in a new towel, which must be sewed; tie the ends; *marque\** a braise with the refuse of the pig, some slices of ham, a knuckle of veal cut in two, two cloves of garlic, two bay leaves, carrots, onions, parsley, and young onions; put in the pig; moisten with a good *bouillon*, and a bottle of *vin de grave*; let it boil; draw it to the side of the stove, and let it cook slowly for three hours; put a part of the braise through a gauze search; if it is not coloured enough, put in a little beef juice reduced; and clarify it as is directed for the *aspic*; when cold take off the cloth and dish the pig with a border of the *aspic*, cut in diamonds, and dressed round the dish *en cordon*.

*Blood Pudding.*—*Boudin ordinaire.*

Cook twelve onions in *bouillon* or *consommé* with parsley, young onions, thyme, basil, and a bay-leaf; hash them very fine; take four pints of blood that has been properly taken from the throat of the animal; put in a little vinegar to prevent it from curdling; cut a pound and a half of the caul in dices; put it into the

\* *Marque*, is to dress ingredients properly in a stewpan.—  
*Masque*, is to cover over with sauce, &c.

blood with four pints of rich cream, hashed fine herbs, fine spices, salt, and pepper, mix all well together; take the puddings of hogs or sheep, which must be well scraped and cleaned; fill them with a filler; but do not make them too full, otherwise they might break; tie them into proper lengths; put them into a pot of warm water, and do them over a slow fire to prevent their breaking; turn them carefully with a skimmer; if they are pricked, and the fat comes out, they are sufficiently done; take them up upon a cloth and let them cool; when they are to be sent to table slit and grill them.

*Puddings another way.*—*Boudin à la façon de Nanterre.*

Take a sufficient quantity of onions, put them in a wooden bowl, and with a harness-maker's knife mince them; then put them in a stewpan with some of the caul; put them upon the fire till the onions are well done, without being browned; let them cool a little put in the blood; and mix seasoning with fine salt, fine herbs, and spices; add cream, and finish as before.

*White Pudding.*—*Boudin Blanc.*

Cook a dozen of onions as directed for *boudin ordinaire*; make a very dry *panada* of cream; put the onions with it into a mortar, adding sweet almonds that have been put through a search; mix altogether; add some raw yolks of eggs, caul cut in dices, white of roasted fowls hashed very fine; pound altogether, and moisten with warm rich cream; season with salt and fine spices; taste if it is good, and fill the skins.

These puddings do not require so much cooking as the black; instead of water use milk; let them cool and prick them, instead of cutting, before they are put upon the grill: the best manner of doing them is to put them into a white paper case.

*Craw-fish Pudding.*—*Boudin d'Ecrivisses.*

Take half a hundred of craw-fish, and boil them in *bouillon*; let them cool; take the shells off the claws and tails, and suppress that of the bodies; dry the shells, pound and make a butter of them (see *Beurre d'Éc-*

*visses*), cut the tails in dice; put them into a stewpan with the spawn; take the white of a fowl minced fine, *panada* of cream very dry, some roasted onions, some fat livers cut in slices and also in dice; mix in the *beurre d'ecrevisse* some spoonfuls of *consommé*, fine spices and salt; mix all well together, and fill, tie them, and cook them as the white puddings.

*Rabbit Pudding.*—*Boudin de Lapereau.*

Roast a young rabbit; take off the flesh and pick out the sinews; hash it with the liver very fine; break the bones, and put them into a stewpan; moisten with *consommé*, let it boil to draw the flavour, with which a *panada* is to be made; pound the meat and *panada* together; add a third of butter, that is to say, put in an equal part of the three ingredients; add fine minced onions that have been cooked in *consommé*, six raw yolks of eggs, reduced cold cream, as much as is necessary to make the whole to the consistence of pudding; add fine spices, salt, and nutmeg, and finish as is directed above.

*Pheasant Pudding.*—*Boudin de Faisan.*

Roast a pheasant, and prepare it as directed in the above receipt; cook six onions in *bouillon*, seasoned with salt, pepper, two cloves, basil, a bunch of parsley, and small onions; when the onions are done to a perfect reduction of their seasoning, mince them very fine; mix all together and pound them; put in rich cream, six yolks of eggs, and three quarters of a pound of white caul cut in dice, salt, and fine spices; fill the puddings, and cook them as above.

*Smoked Sausages.*—*Cervelas fumés.*

Mince what quantity of fresh pork will be necessary; mix with it equal to a quarter of lard, salt, and fine spices; fill the puddings and tie them; hang them in the smoke for three days; then cook them in *bouillon* for three hours, with salt, a clove of garlic, thyme, bay, basil, parsley, and young onions; when cold serve upon a napkin.

*Sausages.*—*Saucisses.*

Take the flesh of pork between the breast and

the lard, which lays over the tendons, as fat as possible; mince it very fine; add salt and fine spices; fill, tie, and grill them over a slow fire.

*Flat Sausages.*—*Sausisses Plates.*

Prepare the pork as in the foregoing article; wrap it up in pieces of caul of the size required, and grill them upon a slow fire.

*Andouilles de Cochon.*

Cut pork puddings of a proper size; clean them carefully, and lay them in white wine for five or six hours, with thyme, basil, and two cloves of garlic; cut some fillets of fresh pork, caul, and fraise; mix all with salt, fine spices, and a little powder of anise seed; fill the puddings, not too much as they might burst; tie and cook them in a vessel of the same length, with milk and water, parsley, young onions, a clove of garlic, thyme, basil, bay-salt, pepper, and fraise; let them cool in their seasoning; wipe them well; nick them a little; grill, and serve.

*Andouilles de Couenne.*

Cut in fillets the skin of young pork, tripe, and caul and finish as above.

*Andouilles à la Béchamelle.*

Put a bit of butter into a stewpan, with a slice of ham, three shalots, parsley, young onions, a clove of garlic, thyme, basil, and bay; put them upon a slow fire; let them sweat a quarter of an hour; moisten with a quart of milk; let them boil and reduce to the half; pass it through a search; put in a large handful of the crumb of bread, and make it boil until the crumb has taken up all the milk; cut fillets of fresh pork, caul, petit lard, and veal fraise; mix all with the bread and six yolks of eggs, fine spices, and salt; fill the puddings; tie, and cook them in half milk and half fat broth, salt, pepper, and a bunch of parsley and young onions; serve as directed for the *Andouilles de Cochon*.

*Andouilles de Veau.*

Take a veal's fraise and udder; blanch them a full

quarter of an hour, and cut them in fillets ; add a pound of petit lard, cut in the same manner ; mix the whole with salt, fine spices, some minced shalots, four large spoonfuls of rich cream, and four yolks of eggs ; employ pigs' puddings, and cook them in *bouillon*, a bottle of white wine, a clove of garlic, thyme, basil, bay, and a bunch of parsley and young onions ; let them cool in their seasoning ; nick and grill them.

*Andouilles de Fraise de Veau.*

Take a fraise and one udder or two (according to their size) of the veal, blanch and let them cool, mince them ; hash some mushrooms, shalots, parsley, and truffle ; put these fine herbs into a stewpan with a bit of butter ; pass them, and moisten them with a glass of Malvoisie or Madeira ; when that is half reduced, put in four or five spoonfuls of *espagnole*, and reduce it ; put in the other ingredients, six yolks of eggs, salt, pepper, and fine herbs ; taste if good ; and fill the puddings, not too full, and tie them ; put them two minutes in boiling water, to give them their form ; let them cool ; put into a stewpan slices of veal and ham, carrots, and onions ; put in the *andouilles* ; cover them with slices of bacon ; moisten with *bouillon* and white wine ; let them simmer an hour ; leave them to cool in their seasoning ; nick and grill them.

WILD BOAR.—*Sanglier.*

The wild boar differs very little from the domestic hog, and consequently very little in the preparation ; it is not eatable when old, from the state of nature it enjoys.

*Head of the Wild Boar.*—*Hure de Sanglier.*

Is prepared in the same manner as *Hure de Cochon*.

*Fillets of Wild Boar.*—*Filets de Sanglier.*

Cut out these fillets as those of beef or veal ; cut onions in slices, some shalots, cloves of garlic, cloves, bay, sage, juniper, basil, thyme, and salt, half vinegar and half water ; *marinate* the fillets, or any other part, four or five days ; drain them, and put some oil in a stewpan, pass the fillets upon both sides over the fire ;

put fire over and under, and let them simmer; the time must be according to the size of the pieces, and age of the animal; drain upon a cloth, and serve over *sauce poivrade*.

These fillets may be cooked upon the spit, and served with the same sauce.

*Cutlets of Wild Boar.*—*Côtelettes de Sanglier.*

Pare and lard the cutlets, and do them as in the above article.

*Ham of Wild Boar.*—*Jambon de Sanglier.*

This ham is prepared the same as that of pork

*The way to give Pork the taste and appearance of Wild Boar.*—*Moyen de donner au Cochon le goût et l'apparence du Sanglier.*

Cut the pork into cutlets or fillets, &c. &c.; put them into the *marinade* directed for the *filets de sanglier*; add some melilot, balm or mint, and some green walnut shells\*; let them *marinade* eight days, by that time it will have taken the colour and taste. To insure it, a young animal must be chosen, which is known by pulling the skin, which, if *young*, is easily torn.

ROEBUCK.—*Chevreuil.*

The roebuck is much less than the deer, but resembles it greatly; his age is known by the branches of his horns, and if he has attained ten, he is past being useful in cookery. The best age is from eighteen months to three years.

*To skin a Roebuck.*—*Manière de dépecer un Chevreuil.*  
See SHEEP.

*To roast a hind quarter.*—*Quartier de derrière à la Broche.*

Prepare it as a leg of lamb; put it into a raw *marinade*, as is directed for the *sanglier*, which is to be made weaker or stronger, according to the time it is to be

\* These ought to be prepared by salting when they are in season.



kept; when sufficiently done, drain and put it upon the spit; wrap it in buttered paper, and serve it with a sauce (*au pauvre homme*) or *poivrade*; the roebuck may be kept six months, changing the *marinade*; in that case it requires to steep a day or two to take it out.

*Cutlets of Roebuck.*—*Côtelettes de Chevreuil.*

Cut, pare, and flatten the cutlets a little; they may either be larded or not, and put them in the same *marinade* as is directed in the above article; one day is sufficient. Put a little oil into a stewpan, and do the cutlets in it over a strong fire; when enough done, and of a fine colour, serve them upon a *poivrade* or any other sauce, such as *tomate*, &c.

*Epaules de Chevreuil.*

Take off the flesh of the shoulders in small fillets; skin, nerve; lard and *marinade* them as the cutlets; cook and serve them in the same manner.

*Civet de Chevreuil.*

Take the breast and neck of a roebuck; cut them in pieces, as is directed for *haricot* of mutton; put some fine lard in a stewpan with a little butter, and pass it over the fire; drain out the lard and make a light *roux* with the butter; put in the meat, and when it is well hardened, moisten with a bottle of good red wine and four pints of water; season it with a bunch of parsley and young onions, two cloves of garlic, thyme, bay, salt, and pepper; stir it often that it may not stick; put in small onions raw, or done in butter and mushrooms; let them cook, and skim; if the sauce is too thin reduce it.

*Brains of Roebuck.*—*Cervelles de Chevreuil en Marinade.*

Prepare the brains as those of sheep; cook them in a *marinade*; drain, and fry them.

*Fallow Deer.*—*Daim.*

The daim is less than the deer, and comes between

it and the roebuck ; it is not much esteemed in France ; but were it cooked as in England, it would be equally esteemed there. I shall only give one receipt, which is the manner the English prepare the haunch.

*Haunch of Venison. — Quartier de derrière du Daim.*

Take out the chump bone ; beat and powder the under part with fine salt ; make a sufficient quantity of paste, which is to be made of flour, six eggs, salt, and a very little water, as the paste must be very firm ; wrap it up in a wet cloth, and leave to repose for an hour ; afterwards roll it out equally of the thickness of a crown piece ; spit the venison, and wrap it entirely in the paste, which ought to be in one entire sheet ; unite it well by wetting the edges, and laying them over ; then wrap it up in a buttered paper, which ought to be of one entire piece ; let it cook at a very equal fire for three hours ; when done, take off the paper\* ; let the paste take a good colour, and send it to table with a sauce-boat of currant jelly.

HARE. — — *Lievre.*

*Gateau de Lievre.*

Prepare a hare, preserving the liver and blood ; take off all the flesh ; pick out the skin and nerves† ; mince it and as much veal liver with the liver of the hare ; take as much of the *noix* of ham, mince it well, and add to the other ingredients in the mortar, and pound them all together into the consistence of paste ; add one of third rasped lard ; pound it anew till it is a perfect paste ; season with salt, fine spices, cooked parsley, and young onions, nutmeg, half a glass of brandy, six or eight eggs, one after the other, the blood of the hare and the juice of a clove of garlic : the juice is got by bruising it

\* Although Mr. Bouvilliers is not very correct in his English receipts, yet as there is something always to be learnt from him, the best of them are given.

† It appears unnecessary to be always repeating "take off the skin and nerves," when it is so obvious that they ought not to be left.

with a little water in a spoon; mix all well together; cover a stewpan with thick slices of lard; put in the *farce*, the thickness of two fingers; have ready large lard cut in fillets, with pistaches and truffles, which are to be arranged alternately upon the *farce*; they are then to be covered with the same thickness of *farce*, continue till the mould is full; cover them with slices of lard and paper; put a cover over it, and place it in a baking-pan in an oven for three hours, but that according to its size; let it cool, heat the mould gently before it is taken out of the lard; make a mark to show where it is to be cut, that the lard may be cut across; serve on a napkin, either as a large or small piece in *entremets*. (Second course.)

*To Roast a Leveret. — Levraut à la Broche.*

To choose a leveret, examine its fore-paws, if the protuberances are soft it is young; take off the fore-paws at the elbow; skin and draw it; put the blood in a vessel; cut the hind legs half through; put one of them through the knuckle of the other; break the thigh bones in the middle: stiffen it over the fire; wipe and rub off the blood with the hand; lard or barb\* it; put it on the spit and give it from a half to three quarters of an hour to do; serve it with a *poivrade*, which must be thickened with the blood without letting it boil.

*Juice of Hare. — Civet de Lievre.*

This *civet* is made as that of the *chevreuil*, or roebuck, only that it is thickened with the blood.

*Scollops of Leveret in blood. — Escalopes de Levraut, au Sang.*

Take one or two leverets, and after preparing them take off the fillets and the *noix*† of the legs; cut them the thickness and size of crown pieces; beat them with a handle of a knife dipt in water; arrange them

\* Barb, signifies cover it with slices of lard.

† The muscles of the legs.

with the kidneys in a *sauté* pan, or a deep silver dish in which butter has been melted; put in a little salt and large pepper; baste them with melted butter; lay over a round of white paper, and leave them till ready to serve; break the bones and the heads, and put them with the parings into a pot with some slices of ham, some kidney-fat of veal, two onions stuck each with a clove, two or three carrots, bunch of parsley and young onions, a bay leaf and half a clove of garlic; moisten with *bouillon*, and a glass of red burgundy; let it stew an hour or more, skim it; pass it through a tammy, and set it again on the fire; reduce it more than half; add three large spoonfuls of *espagnole*, and again reduce it to the consistence of half-glaze; when ready to serve, put the scollops upon a brisk fire, and when firm on one side turn them upon the other; drain them from the butter, retaining the juice of the fillets; put the whole into the *fumet*; thicken with the blood and a bit of butter, adding the juice of a lemon.

If there is no *espagnole* make a little *roux*; thicken the *fumet* with it before rubbing it through; and to make it nearly the same as the above, reduce it again.

#### *Filets de Levrauts à la Provençale.*

Take off the fillets, and after preparing them, lard them with anchovies (that have been refreshed) and lard; put wine into a stewpan with half a clove of garlic, some minced shalots, salt, and large pepper; put in the fillets to cook; drain them hot, and put into the stewpan two spoonfuls of *coulis* and as much *consommé*, with half a spoonful of tarragon vinegar; reduce the sauce; pass it through a tammy; put it again upon the fire, and skim it anew; taste every thing; dish with the fillets over.

#### *Filets de Levrauts en Serpent.*

Take the large fillets of three or four large leverets; pare them; form the large end into the shape of the head of a serpent; lard the rest in two rows; cover a stewpan with slices of lard; put in the fillets, forming them into serpents; season with a bunch of parsley, young

onions, a carrot and an onion; half a glass of white wine, and moisten the whole with *consommé*; cover with a buttered paper, let them boil, and leave them to stew a quarter of an hour with fire over and under them; drain them upon a cover, *glaze* and serve upon a good *fumet* (see *Scollops of Leverets*). The legs and shoulders may be made into a *civet*, or in the following manner :

*Cvisses de Levrauts en Papillotes.*

Take the legs of six leverets, bone them to the knee, pass them in fine hashed sweet herbs; let them stew nearly half an hour, and finish them in the same manner as cutlets of veal in *papillotes*.

Take either a hare or the legs of leverets, pound the flesh and liver; and rub them through a *quenelle* search; gather them up and have the same quantity of dried *panada*, which has been made of *consommé* or *bouillon*, as there is of the pounded meat; pound them together, and add as much butter as *panada*, that is to say, that an equal part of the three articles should be employed; then put in the blood, season with salt, fine spices, nutmeg, fine herbs minced small and done in butter; put in three or four yolks of eggs one after the other, and finish with two whipt whites, which must be added lightly; poach a little bit, to taste it; if properly made, shake a little flour upon the table, and roll it into the size of small *bolonese sausages*; form then the puddings; strew a little flour upon a cover, boil them in *grand bouillon*; let them cool, dip them in melted butter, roll them in crumbs of bread, grill and serve them upon a good *fumet* as directed above.

*Cutlets of Leverets. — Côtelettes de Levraut.*

Take the fillets from three large leverets; prepare and cut them into the size and shape of small mutton cutlets; flatten and pare them; boil the ribs of the leverets till the flesh come off easily; prepare these bones nicely to form the cutlets in putting one into each; then put into a stewpan butter, rasped lard,

parsley, young onions, shalots and mushrooms, all minced very fine, seasoned with salt, pepper, and half a glass of white wine; put in the cutlets over these herbs, let them have five or six minutes, arrange them *en cordon*\* in the dish; keep them warm, skim the herbs, and put in a spoonful of reduced *consommé*, with the juice of a large lemon; mix all well, and pour this sauce into the well of the cutlets.

### RABBITS.

#### *Sauté, ou Escalopes de Lapereaux.*

Take the fillets of two rabbits with the legs, small fillets, and kidneys; cut them in small pieces, of an equal size, dip the handle of a knife in water to flatten them with, and pare them; melt some butter in a *sauté*-pan, put in the scollops carefully, strew in a little salt and pepper, and pour a little melted butter over them; cover them with paper and leave them till ready to serve; cut up the carcasses of the rabbits and put them into a pot with a carrot, two onions, one stuck with a clove, a bunch of parsley and young onions, a bay leaf, a slice of bacon, and some parings or *débris* of veal; moisten with *consommé* and let it boil; skim and let it cook about an hour; skim and run it through a search; let it reduce a third, add two large spoonfuls of reduced *espagnole*; reduce it again, working it to the consistence of half *glaze*: at the moment of serving, toss the scollops, stiffen them upon both sides, drain the butter but preserve the juice; put them into the sauce, toss them; put in a bit of butter, and dish with a border. (See article *Bord. de Plat.*)

In the season, truffles or cucumbers may be cut, passed in butter, and added to the scollops.

Fillets may also be larded with lard and truffle, done with fire over and under, *glazed* and served over a good *fumet*.

#### *Filets de Lapereaux à la Purée de Champignons.*

Take the fillets of six rabbits, prepare and lard

\* *En cordon* is in a wreath which leaves a well in the centre, into which the sauce or *ragout* is put.

them with middling-sized lard, cook them as above, and send them to table with a *purée* of mushrooms; they may be also served upon cucumbers, pease, endive, &c.

*Cuisses de Lapereaux à la Dauphine.*

Take out the thigh bones of eight legs of rabbits, lard and *marque* them in a stewpan as *fricandeaux*; cook them half an hour, *glaze* and serve under a reduced endive to the consistency of *béchamelle*.

*A Leveret Hash.—Hachis de Lapereaux à la Portugaise.*

Take off the flesh of three roasted leverets, skin, nerve, hash, and put it in a dish; break the carcasses and put them into a stewpan, with five large spoonfuls of *espagnole*, two of *consommé*, and a glass of white *champagne*; when enough, put it through a tammy, reduce it to half *glaze*, put in the hash with pepper and a bit of butter; *vannex*\* without allowing it to boil, and serve it in a dish with a border of fried bread; lay over eight or nine poached eggs; which ought to be laid between, with a little essence about them; likewise small fillets may be introduced, decorated with truffles or larded.

*Fillets of Leverets.—Filets de Lapereaux à la Vopallière.*

Proceed as above with undressed hares, only cut the meat about the thickness of two inches; marinade this in good oil, fresh minced truffles, shalots, parsley, and young onions minced very fine; season with salt and large pepper, leave them in this pickle for two hours, thread them on skewers with this seasoning, wrap them in slices of bacon, cover them with paper and fix them on the spit; let them have a quarter of an hour; take off the paper, and lard and serve them over a good brown *Italienne*, heightened with lemon juice.

*Fricassée of Leverets.—Lapereaux en Fricassée de Poulet.*

Take two very tender leverets, cut them in pieces,

\* *Vanner* is to lift and let fall from the spoon, to mix thoroughly together.

wipe off the blood, put them into a stew-pan, with slices of onions, a bay leaf, parsley in branches, young onions, and a little salt; give them a boil; drain, wipe, and pare them anew; put them into another stew-pan with a bit of butter, *sauté* or toss them; strew a little flour over, moisten with the water they were blanched in, taking care to shake them, that the flour may not get into knots; let them boil; put in mushrooms or truffles, or both; let them reduce, and thicken with four yolks of eggs, diluted with a little milk or cream, or a little of the sauce cooled; and finish with a little lemon-juice; remember, when that is not to be had, to employ verjuice or even white-wine vinegar.

*Giblets of Leverets.—Gibelottes de Lapereaux.*

Take half a pound of petit lard or nice bacon, cut it in large dice, which fry white in butter, drain and put a little flour in the butter to make a *roux*; cut two leverets in pieces, and when the *roux* is of a fine white, put in the leverets; let them harden, and add the petit lard; moisten with half a bottle of white wine and some *bouillon* or water; add salt, pepper, a bunch of parsley and young onions, a clove, a bay leaf, and a clove of garlic; while cooking put in mushrooms, skim, and take out the sweet herbs; if the sauce is too thin, take out some and reduce it.

*Giblets with Eels.—Gibelotte de Lapereau et d'Anguille.*

Proceed as above, adding an eel cut in junks, which must be cooked with the leverets, or separately, in the same seasoning.

*Rabbit with Pease.—Lapereaux aux petits Pois.*

Make a little *roux*, cut the leverets in pieces; when the *roux* is very white put them in and heat them in it; add some dices of ham, and moisten them very much with *bouillon*; put in a bunch of parsley and young onions, a clove, a bay leaf, and half a clove of garlic; when it is near boiling, put in a quart of pease; salt and reduce the whole; take out the sweet herbs before sending it to table.



*Timbale de Lapereaux.*

Prepare two young rabbits as above; pass them in a stew-pan with butter, salt, pepper, parsley, young onions, shalots, mushrooms, and truffles hashed with fine spices, and a bay leaf; moisten the whole with a glass of white wine, and two large spoonsful of *espagnole*; let them simmer, and when done take out the bay leaf and let them cool; then butter a mould of sufficient size, line the mould with rolled paste (see *Pâte à Pâté*); begin at the middle of the bottom in turning the paste till it arrives at the edge; take care that the paste lies firm over each other, then have ready a piece of paste for a double bottom; it ought to be at least an inch larger than the mould, and about the thickness of a crown; wet it, and after having rubbed the bands over with yolks, put it in, join it well by pressing it with the hand that no opening may be left; then make small *quenelles* of *godiveau*, dress them all round till they nearly reach the top, then put in the leverets and mushrooms, passed or fried in butter; make a cover for the *timbale*, wet the edges, put on the cover, join it, and dress it round; let it be in the oven an hour and a half: when it has taken a good colour and ready to serve, turn it upon a dish, cut it open in the best manner, and put in a good *espagnole*.

If there is not time to make the bands, butter a mould and powder it with vermicelli, put in a bottom and finish as above.

*Mayonnaise de Lapereaux.*

Cut two leverets, that have been roasted, in pieces, pare and toss them in a *mayonnaise*. (See *Sauce Mayonnaise*.)

*Lepereaux aux fines Herbes.*

Cut two leverets in pieces, pare and put them into a stewpan with butter, salt, pepper, parsley, young onions, shalots hashed, and mushrooms; pass them over the fire for a quarter of an hour; when they are sufficiently done, add the juice of a large lemon.

*Lapereaux aux Papillotes.*

Prepare the leverets as above, put them in *papillotes* (See *Cuisses de Levrauts en Papillotes.*)

*Marinade de Lapereaux.*

Cut two roasted leverets in pieces, put them in a *marinade* (see article *Marinade*); when they are sufficiently done, drain and fry them in a *pâte à frire*, or butter; give them a fine colour.

*Rabbits in Salad.—Salade de Lapereaux.*

Cut in pieces one or two roasted leverets, pare and arrange them in a dish, garnish with fillets of anchovies, hard eggs cut in quarters, beet-root if in season, hearts of lettuces, capers, well cooked onions, and other minced ingredients generally served with salads; send oil to table with it.

*Rabbits in Soup.—Terrine de Lapereaux.*

Prepare and cut two young rabbits in pieces, put them into a small pot with two or three onions, one stuck with a clove, one or two carrots, a bay leaf, a bunch of parsley, and small onions, half a clove of garlic; moisten with good broth; have ready half or three quarters of a pound of lard cut in dice with the skin on, blanched, which must be added to the leverets; when sufficiently done, drain and put into a tureen, and *masque* or pour over a *purée* of *lentilles* or pease. (See *Purée de Lentilles*, or *Purée de Pois.*)

*Rabbits roasted.—Accolade de Lapereaux à la Broche.*

Prepare two young leverets, cut the fore-legs close to the body, and half from the hind; put one leg through the knuckle of the other; dress and beat them upon the back with the handle of a knife, lard one, and barb or wrap in slices of bacon the other; spit and baste them while cooking; serve with a *poi-vrade* in a sauce-boat.

PHEASANT.—*Faisan.*

If the pheasant is young it will still retain the first quill in the point of the wing; the cocks are known by their spurs, which are long and pointed when old; they ought to be chosen fat and full of flesh.

*To roast a Pheasant. — Faisan à la Broche.*

Pluck a pheasant, all except the head and tail, taking care not to tear the skin; having prepared it, barb or lard it, wrap up the head and tail in paper: spit it and lay the tail up over the back, and wrap the whole in paper: when done enough take off the paper and dish it. If for an English table send up bread sauce with it. (See that article.)

*With Truffles. — Faisan aux Truffes, ou à la Périgueux.*

Prepare a young pheasant as for the spit, empty it by the craw; it may be necessary to break the breast-bone, but be careful not to break the gall; pick and singe it lightly; clean a pound and a half of good truffles; pound three quarters of a pound of bacon, put it in a stewpan with the truffles, of which the smallest have been minced; set it upon a slow fire, with salt, pepper, and fine spices; when enough let them be nearly cold, and stuff the pheasant, sew it up, lard it, leave it two or three days or more that it may be well perfumed; spit, wrap it in paper, and let it cook an hour.

*Fillets of Pheasants. — Filets de Faisan à la Vopallière.*

Take off the large and small fillets, beat them lightly with the handle of the knife, and pare them; melt butter in a *sauté* pan, dip in the fillets and arrange them in such a manner that they will not touch one another; strew a little fine salt, some large pepper over, and cover them with a round of paper; prepare the six small fillets by larding three and decorating the other three with little

crests of truffle : put them upon a tart-pan with melted butter and a little salt ; give them the form of a half circle, and cover them with a round of paper : having roasted the thighs of the pheasants or done them in a stewpan with a little butter without moistening, let them cool and be prepared, then mince them very small and put them into a covered stewpan ; a *fumet* having been made of the carcasses in the same manner as the *fumet de lapereau*, run it through a cloth ; add three large spoonfuls of worked *espagnole* ; reduce to the consistence of half *glaze*, reserve a little to *glaze* the *entrée* ; toss the fillets, see that they are enough done, dish them, *en couronne* ; put the *purée* and truffles into the sauce with a bit of good butter ; shake, but do not let it boil, pour it into the middle of the fillets or the well, the small fillets having been tossed at the same time ; *glaze* them, and make a second crown upon the mince.

*Scollops of Pheasants. — Escalopes de Faisans.*

Take off the wings of three pheasants, cut them into fillets of an equal size, make them into scollops as is directed in *Scollops of Leverets*, in a preceding article, melt a little butter in a *sauté*-pan and arrange the scollops ; dust over a little salt and pepper, baste them with melted butter ; make a *fumet* of the remains of the pheasants as is directed (see *Lapereau*) ; add three large spoonfuls of *espagnole* ; reduce to half *glaze* ; toss the scollops, drain off the butter, preserving the juice ; put them with the juice into the sauce ; toss and finish with a pat of butter, truffles may be added.

*Salmi of Pheasants. — Salmi de Faisans.*

Roast one or two pheasants, cut them up and pare them properly, put them into a stewpan and moisten with a little *consommé* ; heat them upon hot cinders ; put into a stewpan a glass of good red or white wine, three or four minced shalots, a bit of bitter orange-peel, three large spoonfuls of reduced *espagnole*,

about the size of a nutmeg of *glaze* or reduction of veal; reduce the whole, pound the skins and parings of the pheasants, put them into the reduction, moisten without letting them boil; pass or rub it through a tammy like a *purée*; put this *purée* or *salmi* into a stewpan, and put it into the *bain-marie*; when ready to serve, drain the pheasant, dish it nicely, putting the inferior parts undermost, consequently, the wings and thighs will be all round; let them be intermingled with hearts of crust or crumb of bread fried in butter; put into the *salmi* the juice of one or two bitter oranges.

*Souffly of Pheasants.* — *Soufflé de Faisans.*

The same as *Soufflé de Perdreaux.*

*Pheasant with Sour-croute.* — *Faisan à la Chou Croûte.*

Take a large pheasant, prepare and lard it with large lard, seasoned with salt, pepper, fine spices, parsley, young onions, and pounded aromatics; wash and press out a sufficient quantity of *sour-croute* to make a large dish, cook it with a bit of *petit* lard and a Bolognese sausage, and add the top of a braise to nourish it; give it three or four hours upon a slow fire, then put in the pheasant and give it nearly an hour more; dish the pheasant, and with a pierced spoon drain the *sour-croute* and put it round the dish; cut the Bolognese in slices, take off the skin and border the dish with it, in intermixing the *petit* lard cut in slices and sausages.

*Pheasants another Way.* — *Croquettes de Faisans.*

If there is a pheasant (*de desserte*), that is to say, that has remained from a former day, or even a part of it, *croquettes* may be made in the same manner as those of *lapereau*, (art. *Farce*.)

*Pheasants another Way.* — *Mayonnaise de Faisans.*  
(See *Mayonnaise de Lapereau*.)

*Pheasant Pudding.* — *Boudin de Faisan à la Richelieu.*

Take the flesh off the pheasant, pound and rub it

through a *quenelle* search; roast two large potatoes, take off the skin, and pound them; gather them up and make balls of them separately, that the quantities may be equal; pound these two well together, add the butter, which must also be equal; and pound them again; season with salt, pepper, fine spices and nutmeg, and let nothing prevail; moisten with five or six yolks one after another; when they are well mixed with the *farce*, poach a little bit, to ascertain if it is at its proper degree and of a good taste; whip three whites, and mix them well in: strew some flour upon the table, and roll up this *farce* into the size of large puddings; put them on a cover and poach them, as is directed for the *Boudin de Lapereaux*; let them cool, *pannez* them (*à l'Anglaise*); that is, to mix together a yolk, some melted butter, and a little salt to dip them in: when ready to serve, grill, and serve with a *fumet*, made of the remains of the pheasant. (See *Fumet de Gebière*.)

### PARTRIDGES.

*Red Partridges.* — *Perdrix Rouges.*

The male is known by a protuberance upon the feet, and the age by the sharp point of the feather at the end of the wing.

*Partridges.* — *Perdreaux Rouges à la Périgueux.*

Take three partridges, draw them by the crops, singe them singly without heating the skin, do not truss the legs, but cut the point of the claws; rasp half a pound of lard, and prepare a pound of truffles; if large, cut them in halves or quarters, shape them into small truffles and mince the parings, pass them in the rasped lard, as directed *Pheasant (à la Périgueux)*; stuff the partridges with them and sew up the crop; truss their legs outside and form them handsomely, let the stomach look flattened; cover a stewpan with lard that can contain the partridges easily, with a little ham and fat of veal kidneys, a carrot, an onion, a bunch of sweet herbs, half a glass of white wine, a spoonful of *consommé*, and a little salt; lay the partridges over this

seasoning upon their breasts, with some slices of lemon, cover with slices of bacon, and let them boil; then put them upon a *paillasse*, with fire over and under, for three quarters of an hour; drain, dish, and serve with a sauce à la *Périgueux*.

*To roast Partridges.* — *Perdreaux, ou entrée de Broche*

Prepare three partridges, truss and skewer them; cover the breasts with slices of lemon, and over that with lard; wrap them in paper, fix the ends to the skewers with packthread tied to the spit; give them three quarters of an hour; when ready to serve take off the paper, dish, and serve with clear juice in which a little large pepper has been put; squeeze over the juice of a bitter orange.

*Perdreaux Grillés,*

Are done as chicken, only they may be stiffened in butter in a stewpan on both sides before they are laid upon the *grille*, and sent to table with a sauce (*au pauvre Homme*).

*Salmi of Partridges.* — *Salmi de Perdreaux.*

Prepare three partridges, barb and roast them, let them be under-done; when cold cut them in pieces, take off the skin, pare and arrange them in a stewpan, with a little *consommé*; put them upon hot cinders; don't let them boil immediately; add six shalots and a little lemon peel, also four large spoonfuls of reduced *Espagnole*, let it reduce half; pass the sauce through a tammy, drain the partridges, dish them with crusts of fried bread between; sauce, and squeeze over them a little lemon juice.

*Salmi chaud ou froid.*

Prepare the *salmi* as is directed in the preceding article, finishing it a quarter of an hour before serving; take the partridges up; add to the sauce a large spoonful of jelly or aspic; put the stewpan in ice or in cold water, shake it well till it takes, then dip in the pieces one after another, dish them, and pour over the remainder of the sauce; garnish this *entree* with fried crusts, as also with jelly cut in diamonds or otherwise.

*Perdreaux.* (See *Pheasants à la Vopallière.*)  
*Salmi de Chasseur.*

Roast three partridges as for the other *salmis*; put into a saucepan three spoonfuls of oil, half a glass of red wine, salt, pepper, the zest and juice of a lemon; toss the partridges in the sauce in which they are to be sent to table.

*Perdreaux à la Monglat, ou Salpiçon en Curvette.*

Truss three partridges as fowls, barb and roast them; when cold cut out the stomach in such a manner as to leave it like a basin; cut the flesh in small dice, heat the partridges in a little *consommé*, keeping them warm till ready to serve; put into a stewpan a piece of butter, cut six or eight fresh truffles with as many mushrooms, pass them in butter, with parsley, young onions, and shalots minced: moisten with a glass of *champagne*, and six large spoonfuls of *consommé* worked; reduce the sauce and skim it; cut two or three fat livers, put them into the sauce with the minced meat, salt, and large pepper, give them two or three boils; put in the partridges, heat the whole without boiling; dish, and fill the breasts with the *salpiçon*, serve with a sauce of *fumet*. (See *Fumet* in the article *Lapereaux.*)

*Chartreuse of Partridges with Cabbage.* — *Perdrix aux Choux et en Chartreuse.*

Take three old partridges, prepare and truss them *en poule*\*; lard with large lard, season with salt, pepper, and fine spices, pounded and sifted aromatics, parsley and small onions minced; cover a stewpan with some parings of veal, two carrots, two onions, and half a clove of garlic; put in the partridges, cover with slices of lard, moisten with some good stock, let it boil, and cover it with a round of buttered paper and the cover of the stewpan; put it on a *paillasse* with fire over and under, give it about an hour and a quarter; in the mean time prepare the cabbage in the same manner as beef (*au choux*), in which cook a Bolognese sausage and a bit of petit lard; cut thirty red carrots, as many turnips,

\* *En poule*, as a fowl.



make them the size of a shilling, their length must be that of the mould used ; blanch these roots ; drain and cook them in *consommé* with a little sugar to take off the acid ; having allowed the Bolognese and the *petit lard* to cool, butter a mould, put a round of paper in the bottom and a band round the sides reaching the top ; cut the sausage in thin slices and the lard in dices of the same thickness ; put in the centre of the mould a slice of sausage, then round it the dices of the *petit lard*, and continue to cover it in this manner ; then dress the sides of the mould with the formed carrots and turnips alternately very close together ; press out the cabbage, cover the bottom of the mould and the sides strengthening the wall ; leave sufficient room in the middle for the partridges ; put the breasts down, and fill up the mould with cabbage ; press it well in so that it may be firm, and leave nothing over the edge of the mould ; put on a cover, and put it in the *bain-marie* ; pass the seasoning through a gauze search ; add three large spoonsful of reduced *espagnole* in the following manner : let it reduce, skim, bring it to half *glaze* ; turn out the *chartreuse* ; take the paper carefully off, and sponge it all over with the corner of a cloth with the *glaze*, and sauce with it.

*Another Way.*—*Autre Manière de dresser les Perdrix aux Choux.*

Dish the partridges, squeeze the cabbage in a cloth, cut them nicely like sausages, *en batons*, so that they may stand round the partridges ; garnish them with Bolognese *petit lard* cut in slices and sausages *à la chipolata* ; sauce as above.

*Another Way.*—*Mayonnaise de Perdreaux.*

Roast three partridges, leave them to cool, cut them in pieces, put them in a vessel with four shalots, a little tarragon and burnet minced, four spoonsful of oil, three large ones of broken jelly, a little pepper, salt, and a large spoonful of tarragon vinegar ; toss all well together, dish the partridges, putting the breasts and backs at the bottom, and the other pieces round ;

*marque* with a good *mayonnaise*; the dish may be garnished with jelly.

*Another Way.*—*Sauté de Filets de Perdreaux.*

Prepare four partridges, *Faisans à la Vopallière*; melt a quarter of a pound of butter in a *sauté* pan, dip and arrange the filets one after the other, strew over a little salt and cover with a round of paper; make a *fumet* of the carcasses (see *Fumet*, article *Sauté de Lapereaux*); add to the reduced *fumet* four large spoonfuls of *espagnole*; reduce, skim, and when ready to serve, toss the fillets; they are done enough when they resist the touch; drain them, dish them *en couronne*, putting between each a fried heart of bread which has been glazed; finish with a pat of butter; baste the bread and sauce. This dish may be served with truffles.

*Purée de Perdreaux.* (See *Purée de Gibier.*)

*Souffly of Partridges.*—*Soufflé de Perdreaux.*

Roast two partridges, take off the flesh and pound them, adding the livers that have been blanched; put it into a stewpan with four large spoonfuls of reduced *espagnole*, heat it without boiling and rub it through a search; gather what remains on the outside together with a knife, and put the whole in a dish; put in a stewpan four large spoonfuls of *espagnole* and two of *consommé*; break the carcasses and put them in; cook, skim, and put it through a search; reduce, and put in the size of a small walnut of glaze or reduction of veal; take it off the fire and put in the *purée*, mix altogether; put in the size of an egg of good butter, a little nutmeg, and the yolks of four fresh eggs, the white of which must be whipt apart as for biscuit; mix them by little and little into the *purée* though hot, mix all well, and pour it into a silver dish or paper mould, round or square; put it in the oven; when the *soufflé* is well risen touch it lightly, if it resist a little it is enough; it must be served immediately, as it is apt to fall.

*Partridges.*—*Perdrix à la Purée, en Terrine ou Entrée.*

Lard three partridges as directed for *Perdrix au Choux*; cook them in the same seasoning, serve them with any *purée*, such as *lentilles*, &c.; garnish with sausages, *petit lard*, and *croutons* or crusts cut in rounds and fried in butter.

*Partridge Hash.*—*Hachis de Perdreaux.*

Roast two or three partridges, take off the flesh, suppress the skin and nerves, hash it very fine, break the bones, put it in a stewpan with four large spoonfuls of *espagnole* and two of *consommé*; cook this *fumet*, pass it through a search, reduce, skim, and bring it to half *glaze*; take it off the fire, and put aside a part of the sauce which will be required to *glaze* the hash when it is served; put into the remainder the minced meat with a little common pepper, nutmeg, and two small pats of butter; mix the hash well, dish, *glaze*, and garnish with fried bread and poached eggs. It may also be garnished with small fillets *en sautoir* between the eggs, or crests of tongue *à l'écarlate*.

*Semelles de Perdreaux à la Chingara.*

Take the fillets of three partridges, pare them, and melt some butter in a stewpan; turn them in the butter and cover with a round of paper; cut a nice-reddened veal's tongue into six pieces, making them the same size and shape of the fillets; warm them in a stewpan with a little *consommé*; take the parings of the tongue, leaving out the skin; cut them very fine, having made a sauce (see *Fumet de Lapereaux*); pass and reduce it, add three spoonfuls of reduced *espagnole*, reduce to the consistence of half *glaze*; toss the fillets, dish them *en couronne* with a bit of tongue between each; sauce with part of the sauce, put the hash in what remains, mix it well, taste if it is too salt, soften it with a bit of butter; serve the hash in the well of the fillets.

*Partridge Cutlets.—Côtelettes de Perâreaux.*

Take the fillets of six partridges, beat them a little with the handle of a knife; take the smallest bones off the wings, scrape and put them into the fillets in such a manner that they shall retain their hold; melt some butter in a *sauté* pan, put in the fillets, strew over a little fine salt, and let them stiffen; drain, and let the butter cool a little; put in two yolks of eggs to thicken, dip in the cutlets, and grill them over red cinders; let them take a good colour, dish *en couronne*, serve with a clear or reduced *fumet* poured over them, which has been made of the carcasses; put in some large pepper and the juice of one or two oranges.

*Pâtés froids de Perdreaux.* (See article *Pâtés*.)

Remark.—There has been no mention made of the *Grey Partridge*, as both kinds are cooked in the same way.

## WOODCOCKS, SNIPES, &amp;c.

*Bécasses, Bécassines, Bécasseaux.*

The woodcock as well as the snipe is a bird of passage, so that it is only to be had during the winter months; it is much esteemed; these birds are all prepared in the same manner, and never opened.

*To roast Woodcocks and Snipes.—Bécasses, Bécassines, &c. à la Broche.*

Prepare three woodcocks without opening them, take off the skin of the head, truss up their feet and use their beaks for skewering them; choose the leanest and lard it; barb the other two; pass a skewer between the thighs and fix the ends to the spit; half an hour will do them; baste them and lay three toasts in the dripping pan to receive their fat; when ready to serve take them up, dish the bread, and lay the woodcocks over it.

*Another Way.—Autre Manière de les servir à la Broche.*

Draw or empty the woodcocks by the back, take

out the neck, mince, and add about half the quantity of rasped lard with the intestines, a little minced parsley, young onions and shalots, salt and pepper; stuff the woodcocks, sew them up, cover them with slices of bacon, and finish as above. If they are to be served to the English, send to table with them a bread sauce.

*Salmi of Woodcocks and Snipes.* — *Salmi de Bécasses et de Bécassines.*

Roast three woodcocks, and let them cool; cut them up and cook as directed for that *à la Perdreaux*, except that the intestines of the woodcocks are added to the carcasses in making the *salmi*.

*Souffly of ditto.* — *Soufflé de Bécasses.* (See also *Soufflé des Perdreaux.*)

*Roast ditto.* — *Bécasses en Entrée de Broche.*

Proceed in the same manner as for the *Perdreaux à l'Entrée de Broche*, with the difference that the intestines are taken out and seasoned, as for the woodcocks *à la broche*.

*Salmi de Bécasses de Chasseur.* (See *Salmi de Perdreaux de Chasseur.*)

*Woodcock stuffed with Truffles and roasted.* — *Bécasse aux Truffes.*

Prepare the woodcocks and void them by the back; have ready a sufficient quantity of truffles cooked in rasped lard, with salt, pepper and fine spices, minced parsley, young onions and shalots; let them cool a little, mince the intestines well, mix them with the truffle; stuff the woodcocks, sew up the backs and truss them: lard and put them on the spit, as directed for woodcocks *à la broche*, or *marque* them in a stewpan, and do them with fire under and over.

*Ditto hashed.* — *Hachis de Bécasses en Crustades.*

Roast three woodcocks; when cold take off the meat and hash it very fine; take out the gizzard, and pound the remainder with the intestines; put into a stewpan a large glass of *champagne*, with three or four sliced shalots; when this has had one or two

boils, add four large spoonfuls of reduced *espagnole*; let it then boil and put in the pounded *débris* from the mortar; mix it without boiling and rub it through a search; in this state it is called a *purée*; gather it together, put it into a stewpan, and then into the *bain-marie*; make seven or nine large hearts or rounds of bread nearly three inches thick, fry them in butter, and hollow them out according to their shapes; put the hash into the sauce and mix it well; add a pat of butter, taste if it is good, fill the *croustades* if they are heart-shaped, dish them with the points inward, and lay a poached egg upon each.

PLOVER.—*Bécasse.*

The Golden Plover is usually roasted in the same manner as the woodcock, and is never opened; it is however made into different *entrées*, such as the following:

*Plover.—Pluvier au Gratin.*

Prepare and open four plovers, make a *farce* of their intestines, as directed for woodcocks, (article *Another Manner*); stuff them with it; put in the bottom of a dish *d'entrée* nearly an inch of *gratin*; (see *Gratin*, article *Farce*;) lay the plovers over it, fill up the spaces between, and bring the *farce* all round, but leave the stomachs out, which must be covered with slices of bacon; put it in the oven, or if it is cooked, lay it on the hearth; let the fire be hotter above than below; when ready to serve, drain and sauce them with a brown *italienne*. (See *Sauce Italienne Rousse*.)

*Another Way.—Pluvier à la Périgueux.*

Take four plovers and prepare them, put into a stewpan a dozen of truffles which have been pared, a bunch of parsley, young onions, half a bay leaf, a clove, a little basil, salt, and a little large pepper; pass them on the fire in butter, moisten with a glass of *champagne* and six large spoonfuls of *espagnole*; cook the plovers in this sauce; skim; put them with the truffles into another stewpan; rub the sauce through a tammy; dish the plovers with a truffle between each, and arrange the

remainder *en rocher*, that is to say, pile them up over the plovers; the sauce being reduced, and lemon juice added, serve.

*Another Way.*—*Pluviers en Entrée de Broche.*

Prepare four plovers, open them at the back and make a *farce* of the intestines, as directed for woodcocks; stuff them with this *farce*, sew up the back, skewer and wrap them in lard cover with paper and tie them to the spit: when they are done, dish them and *masque* with a *ragoût* of truffles.

*To roast Thrushes.*—*Grives à la Broche.*

(See *Woodcocks à la Broche.*)

*Another Way.*—*Grives à la Flamande.*

Prepare and truss the thrushes without drawing; put them into a stewpan with a bit of butter and a few juniper berries; strew over a little salt, toss, and give them a good colour; cover the stewpan and put a little fire under and over; rather keep them underdone, and serve them with their seasoning.

*To roast Thrushes.*—*Grives à l'Anglaise.*

Prepare and truss the thrushes without opening; skewer them and fix the skewers upon the spit, and wrap them in paper; when they are half done take off the paper and put a bit of bacon on the end of the skewers, let it broil and drop upon the thrushes; powder them with a little salt and crumbs of bread, give them a good colour, and serve with sauce (*au pauvre homme*) in a sauce-boat.

*Quails roasted.*—*Cailles à la Broche.*

Prepare and draw six or eight fat quails, wrap them in vine leaves and slices of bacon, leaving half of the claws out; skewer and spit them.

*Quails with Bay.*—*Cailles au Laurier.*

Draw and prepare seven quails, make a *farce* of their livers, with the livers of fowls, and raspt lard, a bay leaf minced very fine, young onions hashed fine; season with salt and large pepper; stuff the quails and skewer them; wrap in lard and cover with paper, fix them to

the spit, and when sufficiently done, serve them with the following sauce :

Cut some slices of ham, sweat it; when it begins to stick, moisten with a glass of good wine, two large spoonfuls of *consommé*, and as much reduced *espagnole*, add two bay leaves and half a clove of garlic; let it boil and reduce to the consistence of sauce; pass it through a tammy; have ready seven large bay leaves *blanched*; when the quails are enough, take off the lard and dish them with a bay leaf between each; add lemon juice to the sauce, pepper and a little butter; pass, *vannez*, and sauce the quails.

*Quails with Pease.—Cailles au petit Pois.*

Draw and prepare seven or eight quails; cover the bottom of a stewpan with barbs of ham and veal, a carrot, an onion, and a bunch of sweet herbs; cover the quails with slices of lard and a round of paper; make them boil and put fire under and over; when done drain them, and *masque* with a *ragoût* of pease (See *Ragoût de petits Pois au lard.*)

*Cailles au Gratin.*

Prepare and bone nine quails; cut a piece of the crumb of bread three inches and a half wide and two and a half in height; let it be like a bung, put round it a slice of lard; put it into the middle of a dish, cover it with *gratin*, slope it to a high point, and see that it continues its sloping to the edge of the dish till it comes to the thickness of half an inch; stuff the quails with the same *gratin* (see article *Gratin*); dress the quails upon the *gratin*, the claws out, but not beyond the bread; fill up the intervals between the quails, that the stomachs and claws may only be seen; cover the breasts with slices of lard, put them in the oven upon a little grill, or on the hearth with a little more fire above than below; let them take a good colour; when enough take off the lard, and cut out the bread; drain and put in a good brown *italienne*; *glaze* the breasts of the quails or not; add crests of fried bread between each quail.



*Quails and Lettuce.—Cailles aux Laitues.*

Prepare and truss eight quails; cover a stewpan with slices of lard and one of ham; put in the quails, pour a *poêle* over them; if there is none cut some kidney fat of veal in dice, an onion stuck with a clove, half a bay-leaf, a sliced carrot, a small bunch of parsley and young onions; moisten with *consommé* and half a glass of white wine; cover with slices of lard and a round of paper; half an hour before serving make them boil and cook; when enough, drain and dish with lettuces (see *Garnitures*); fried bread of a fine colour may be introduced between the quails after they have been sauced with a good reduced *espagnole* in which a bit of *glaze* has been dissolved.

If there is no *espagnole*, let the quails be done a little earlier; moisten the seasoning of the quails with a little *roux*; reduce the sauce; pass it through tammy; work it anew, and sauce the quails with it.

*Quails in Crusts.—Cailles en Crustades.*

Prepare six or seven quails; bone and stuff them with a *gratin* made of their livers mixed with those of fowls (see *Gratin*, art. *Farce*); sew up the quails and *marque* them as in the foregoing receipt; make as many *croustades* as there are quails, (see *Hachis des Bécasses en Croustades*); when they are done draw out the thread and put them into the *croustades*; dish and sauce them with a good *Italienne*, in which there is minced truffles done in butter.

*Quails with Truffles.—Cailles aux Truffes.*

Draw by the crop six quails; clean and turn nine fine truffles into small ones; mince the parings very fine with the quails' livers; season with salt and a bit of butter; cook the whole lightly; let them cool, stuff the quails; then *marque* them in a stewpan, as directed for those done with lettuce; when done drain and serve them with a sauce *à la Périgueux*; (see Art. *Sauce aux Truffes* or *à la Périgueux*.)

*To roast Larks.—Alouettes à la Broche.*

Prepare twenty-four larks without opening them; wrap each in a slice of lard, and skewer them as they are done on a small skewer; pass a pack-thread from one side to the other lengthways to secure the lard; tie it to the spit; cook them at a brisk and clear fire, put toast in the dripping-pan to receive the fat, and serve them upon it.

*Larks another Way.—Alouettes au Gratin.*

Prepare fifteen larks; cut them up the back; bone them and fill them with *gratin*; (see *Gratin*, art. *Farce*); cover a dish with about half an inch of the *gratin*; lay the larks over it *en couronne*, that there may be a well in the middle, as directed for quails *au gratin*; fill up with *gratin*, leaving nothing visible but the breast, which must be covered with slices of lard; put them into an oven; (these small dishes may be cooked in a hearth-oven, or with fire under and over); let them take a fine colour; when enough take off the lard and bread; sauce with a brown *Italienne*.

*Larks with Truffle.—Sauté de Mauviettes aux Truffes.*

Prepare four dozen of larks and take off the fillets; melt some butter in a *sauté-pan*; put in the fillets like scollops, and put over them truffles cut like farthings; put into a stewpan four spoonfuls of *espagnole* and two of *consommé*, and add the carcasses or *débris* of the larks from which the gizzards have been taken, with a glass of *champagne*; let it stew half an hour; skim and rub it through a tammy; reduce it to half *glaze*; the fillets and truffles being cooked, drain off the butter, preserving the juice; put the fillets, truffles, and juice into the *fumet*, without allowing it to boil; toss it well, and finish with half a pat of butter.

*Cold or hot Pâté of Larks.—Pâté chaud et Pâté froid de Mauviettes.*

(See article *Pâtisserie*).

*Rouges-gorges, Ortolans, Muriers, et Becfigues.*—  
*Red-throats, Ortolans, Becpecker, &c.*

They are prepared in the same manner as larks, and often roasted. (See *Mauviettes*.)

## OF PIGEONS IN GENERAL.

### *Des Pigeons.*

The wood-pigeon differs from the others in colour and taste; the young are the best, which are known by their nails being shorter than the old. They are eaten for the most part roasted; the old are of no use but for the pot.

### *Wood Pigeons in pickle. Ramereaux en Marinade.*

Prepare three young wood-pigeons, cut them in two or four, and cook them in a weak *marinade* (see *Marinade*); a little before serving them drain them on a cloth; dip them in *pâte à frire*; fry them of a good colour; drain and serve them as other *marinades*.

### *Ramereaux Poilés.*

Prepare and singe lightly three or four young pigeons; truss them with their legs within; cover a stewpan with slices of lard, and a slice of ham, a bunch of parsley and young onions, a sprig of sweet basil, half a bay-leaf, two onions, one stuck with a clove, a carrot cut in four, a small glass of red or white wine; put in the pigeons; cover with slices of lard; let them boil and put them on a *paillasse* with a moderate fire under and over; give them three quarters of an hour; drain and serve them under a *poivrade* with a very little acid.

### *Ramereaux à l'Etouffade.*

Prepare the pigeons; prepare small lard; season with salt, pepper, parsley and young onions minced, fine spices, powder of aromatics; it is necessary the basil should prevail a little; lard the pigeons; *marque* them in a stewpan as directed in the foregoing article; let them be well done; dish them; pass their seasoning through a tammy; sauce and serve.

## TURTLE DOVES.

*Des Tourtereaux.*

The turtle dove is more esteemed than the wood-pigeon although drier; the wild are of a better flavour than the domestic; the male is distinguishable by a black ring about his neck; like the others they are generally eaten roasted.

## FOWLS.—VOLAILLE.

*Poulets.*

There are four kinds: 1st. the common fowl, which is used for *fricassées* and *farces*: 2d. the half fat fowls, which are used in raw *marinades*, curries, and different *entrées* which do not require large fowls: 3d. the small fat fowl, which is more delicate, and serves either for an *entrée* or roasting: 4th. the large fat fowl which is commonly used for the spit: it is about the end of April that the young fowls become in season; they are easily known by the whiteness of their skin, and the young points of their feathers are not easily picked out; their claws are more united than those of the old, softer to the touch, and of a light slate colour. Old poultry are fit for nothing but strengthening broth and stock, the flesh being hard and dry.

*Fricassée of Fowls.—Fricassée de Poulets.*

Prepare and truss two fowls; cut the nails; take out the craw (once for all); cut them up by taking off the legs; cut off the drumsticks; break the thigh-bones about the middle and take out half of the bone; cut the small end off the stump and take off the pinions from the wings; cut off the points; cut the wings at the joint; take care of the breast in separating it from the back; pare the ends of the sides; cut the back in two; pare the rump; cut off the little point and the tube; pare the back and take out the intestines; put into a stewpan two pints of water, a sliced onion, four sprigs of parsley, a little salt, with

the fowls; *blanch* them; let them have a boil in that water; take them out and drain them on a cloth; pare and wipe them; put the water through a gauze search; put into a stewpan more than a quarter of a pound of butter; put in the fowls; let them come softly over a gentle fire; throw a little flour over them; toss to mix the flour; moisten little by little with the water; add a bunch of parsley and young onions, half a bay-leaf, a clove, and some cut mushrooms (see art. *Garniture*); let it cook, and skim; if the sauce is too thin put a part or the whole into another stewpan; reduce it, and pour it over the fowls; make a thickening with three yolks and a little cream or milk; boil the *fricassée*, take it from the fire and thicken it; put it on the fire to finish the thickening, but do not let it boil; taste \*, and finish with half a pat of butter, and the juice of a lemon or a little verjuice; dish, beginning with putting the legs first, then the backs and breasts, and intermix the thighs and wings over all, and sauce it.

*Fricassée of fowls* may be made hot or cold, as is directed for *Salmi de Perdreaux chauds ou froids*; when the *fricassée* is thickened, which ought to be a little cool, put jelly to the sauce, and make it take in the same manner as for the partridges, but do not use bread to garnish.

*Fricassée of Fowls.* — *Fricassée de Poulets à la Chevalière.*

Prepare two fine fat fowls, and cook them as above, putting aside the wings, which ought to be larded with small lard; take off the skin and uncover the ends of the bones, polishing them; if there is fresh truffle, garnish two wings with it; melt some butter in a tartpan, put in the four wings, strew a little salt over, cover with buttered paper, and put them into an oven: the *fricassée* being prepared as in the last article, dish and sauce it, putting the wings over in the form of a cross; after glazing them, between each lay a large craw-fish, and a large truffle upon the top to crown the *entrée*.

\* Every sauce ought to be tasted.

*Poulets en Entrée de Broche.*

Prepare two fat white fowls of an equal size; singe them carefully, open them by the craw and draw out the intestines with the hook of a skimming-spoon, taking care not to break the gall; put into a stewpan about three quarters of a pound of butter, salt, lemon-juice and nutmeg; mix all cold together with a wooden spoon; stuff the fowls equally with it, and truss them for an *entrée*, that is, with the feet out; tie the wings with a pack-thread so that the skin of the breasts may cross the back; take the skin off a lemon quite close, cut it in two, and rub the stomach and front parts well to make them white, and squeeze the remaining part of the juice over them; cover a stewpan with slices of lard, put in the fowls, an onion stuck with two cloves, a bunch of parsley and young onions, half a bay-leaf, half a clove of garlic, a slice of ham, and some parings of veal; rub again with lemon, take out the seeds, cut it in slices, with which cover the breasts of the fowls, and over this lay slices of bacon; moisten with a ladleful of *bouillon*, or *poêle*; if there is no *poêle*, add a glass of white wine with the *bouillon*; cover with paper and a cover; let them boil, put them upon a *paillasse*, and let moderate fire be put under and over; when enough, drain and unlace them, let the butter run out; dish and serve under them a truffle sauce, a high seasoned *Espagnole*, love-apple, *tarragon*, aspic, mushroom, or a mixed *ragoût*, &c.

*Poulets à l'Ivoire.*

Prepare and *poêle* two fowls as is directed above, except that the feet must be cut off, and polish the ends of the stumps; when enough drain and sauce them with a sauce *à l'ivoire* (see that article).

*Fowls with Oyster Sauce.—Poulets Sauce aux Huîtres.*

Prepare two fowls as for an *entrée de broche*, or roasting; cook them in the same manner, drain and dish; put six dozen of oysters into a stewpan with their own juice, let them stiffen; put into another stewpan four large spoonfuls of reduced *velouté*, drain the oysters

and throw them into the *velouté*; give them a boil, put in a little *blanched* minced parsley, a pat of butter, and a little large pepper; when ready to serve, squeeze in a little lemon-juice, taste, and pour it over the fowls.

*Fowls with Truffle.*—*Poulets Sauce aux Truffes.*

As directed above with Truffle Sauce.

*Fowls with Love Apple.*—*Poulets aux Sauce Tomate.*

The same with love-apple sauce.

*Fowls with Tarragon.*—*Poulets à l'Estragon.*

The same with *l'Estragon* Sauce.

*Fowls as Lizards.*—*Poulets en Lézard.*

Prepare two fine fowls; cut off the legs and pinions, keeping the skin entire, even that of the throat; open them by the back-bone entirely, spread them upon a clean cloth, *farce* them with a *farce cuite de volaille*; strip them, giving them the form of a lizard; make the stuffed neck the tail, the thighs the hind legs, and the ends of the wings the fore legs, the breast the back, and for the head a truffle cut into the shape, or a turnip, which must be introduced into the body; soften some of the *farce cuite* with a little *velouté*, spread it thinly over the back of the lizard, decorate it with different coloured omelets, white, green, red, and yellow; imitate the rich colours of the animal (see *petites omelettes*); cover an oval stewpan with barbs of lard, put in the lizards, taking care to preserve their form; *poêle* them as fowls *à l'entrée de broche*; cover with strong paper and a cover; let them boil, and then simmer with very little fire over, as it would alter the colour; when done drain them, and serve them upon a *ravigote* or *Hollandaise verte*. (See these articles.)

*Fowls with Pease.*—*Poulets aux Pois.*

Take half a pound of the breast lard, cut it in large dice, take off the skin and *blanch* it; drain and put it into a stewpan, with a quarter of a pound of butter; make a *roux* (see that article); pass the lard in it, letting it brown a little; when it is a fine white, put in two young fowls, cut up as for a *fricassée*; moisten with a ladle-full of *bouillon*, mix it well; season with

parsley, young onions, half a bay leaf, and a clove; let it boil, put in a quart of young pease, cook it over a strong fire, without a cover; skim it; when done, dish the fowls, and reduce the sauce if too thin; taste, *masque* the fowls, and send to table.

*Another Way.* — *Autre Façon de fricasser des Poulets aux Pois et au Blanc.*

Prepare two young fowls as for the *fricassée*; put a piece of butter in a stewpan with them, parsley, young onions, salt, two small onions, toss them and let them boil; cover and cook them slowly, with fire under and over them; when half done put in a quart of young pease which have been handled in water, and a small bit of butter; drain them in a cullender, let them sweat and cook together, tossing them from time to time; when enough, take out the bunch of sweet herbs, and the onions; thicken with a large spoonful of good reduced *velouté*; if there is no *velouté*, mix a little butter with flour, and thicken with it; serve this *fricassée* as the foregoing.

*Fowls with Craw-Fish Sauce.* — *Poulets au Beurre d'Ecrivisse.*

Prepare and cook the fowls as is directed (*Poulets en entrée de broche*); put into a stewpan four spoonfuls of reduced *velouté*, and about the size of an egg of *beurre d'écrivisse*; pass it over the fire, and work it; put it into the dish, and lay the fowls over it.

*To roast Fowls.* — *Poulets à la Broche pour Rôt.*

Take two large fine fat fowls or three small ones (*à la reine* \*); lard one of the large; if they are small, one or two; cover with barbs of lard †, wrap them in paper and roast them; when they are three-fourths done, take off the paper, and let them finish drying the lard; let them take a nice brown, and if there is any *glaze*, do the lard gently with a brush; dish them upon cresses seasoned with salt and vinegar.

\* The name given to fine small white fat fowls.

† Barbs of lard, is bacon cut over in large thin slices, so that any thing may be wrapt in or covered with it.



*Fowls with Green Sauce.*—*Poulets à la Hollandaise.*

Prepare and cook two fowls as for an *entrée de broche*; drain and put them into a stewpan, take four large spoonfuls of reduced *velouté*, with a bit of *glaze* the size of a thumb, or veal stock, and as much green of spinnage; toss and *vannez* the sauce; when ready to serve, add some lemon-juice; put the sauce in the dish, and serve the fowls over it. It is necessary that they should be very white.

*Grilled Fowls.*—*Poulets à la Tartare.*

Prepare two fowls, truss them *en poule*, that is, the legs as for boiling; open them down the back, flatten, break the thigh-bones; put a bit of butter into a stewpan, with salt and large pepper; let them boil, and cook them with fire under and over; a quarter of an hour before serving, pass them\*, and put them upon the gridiron over a moderate fire, taking care to turn them two or three times to give them a fine colour, and serve under a sauce (*à la Tartare*).

*Fowls another Way.*—*Poulets Sauce au pauvre Homme, et diverses autres.*

Prepare the fowls as is directed above, taking off the necks and legs; cut them down the backs and flatten them; cook them half in butter with salt and pepper; finish (without passing them) upon the gridiron, and serve under a sauce *au pauvre homme*, tarragon, love-apple, or any other.

*Fowls with Truffles.*—*Poulets à la Périgueux.*

Prepare two fine white fat fowls, they must be drawn by the craw; clean two pounds of truffle, make the small ones as equal as possible; put a pound of rasped lard into a stewpan; put in the truffles with their parings which have been minced, salt, large pepper, fine spices, nutmeg, and a bay-leaf, which must be taken out afterwards; let them simmer half an hour upon a slow fire, shaking them carefully; take them off the fire, and let them cool; put the fowls upon a cloth, and stuff them equally at the breast with the

\* Pass them, signifies to do them over the fire in a little butter to prepare them for grilling.

truffles, truss them *en poulets d'entrée*; skewer them; cover them with slices of lard and two or three sheets of paper; tie them upon the spit, and give them nearly five quarters of an hour; take off the paper, dish them, and serve upon a sauce *à la Périgueux*.

*Poulet à la Mayonnaise.*

Take a roasted fowl, and do it in the same manner as directed for the *perdreaux à la mayonnaise*.

*Salad of Fowls.*—*Salade de Poulets.*

Take two cold roasted fowls, (or dessert, that is to say, what has been left from a former day,) cut them up as for a *mayonnaise*; put them into an earthen dish, season them in the same manner as a salad, add whole capers, *gherkins* cut in fillets, and other minced materials of that kind; mix altogether; dish it as a *fricassée de poulets*; garnish the border of the dish with fresh lettuce cut in quarters, hard eggs cut in the same manner; strew over the pickles, anchovies, capers and *gherkins*, which were kept out on purpose; sauce with the seasoning.

*Fowls in Cream.*—*Poulets à la Crème.*

Take two cold roasted fowls, cut out the breasts with the bones close to the thighs, take out the intestines, make a mince of the breasts of the fowls in the following manner: take off the white, skinning it, mince it very fine; pare and pound nicely a veal's udder that has been cooked in the stock pot; if there is none, use rasped lard or butter; take the crumb of a penny roll, steep and dry it in rich cream; put in an equal quantity of these three ingredients, pound altogether; add five yolks of eggs, salt, and nutmeg; try the *farce*; add three whites well whipt lightly with a spoon, and two *shalots* minced very fine, washed and wrung in a cloth; minced parsley may also be added; mix altogether; put two slices of lard upon a tart-pan; fill the fowls with the *farce*, unite it with a knife dipt in omelet; let the fowls have their original shape; *glaze* them with yolk, and carve any design upon them; cover them with buttered paper, fix it

round with a thread ; put them upon the tart-pan, and three quarters of an hour before serving them, put them into the oven ; let them take a fine colour ; dish, and serve under them a white *Italienne*, or a sauce *au suprême*, or one *à l'ivoire*. All these will be found at their articles.

*Poulets en Friteau.*

Cut up two fowls as for a *fricassée*, put them into an earthen dish with slices of onions, branches of parsley, salt, large pepper, and the juice of two or three lemons ; leave them to *marinade* an hour ; drain and put them into a cloth, with a handful of flour ; shake them in it, and lay them upon a cover ; when the *friture* has come to its degree, put in first the legs, a little after the breasts, and then the wings, the back, and so on till it is all in ; when cooked of a fine colour, it may be served with six fresh fried eggs laid over, and a *poivrade* under it.

*Marinade de Poulets.*

Cut up two roasted fowls, *marinade* them half an hour, (see *Marinade cuite*) drain and dip them into (*pâte à frire*) batter, which has been made with whites only ; fry the *marinade* as directed above ; when it is enough, and of a fine colour, drain upon a cloth ; dish upon fried parsley, or only with a *bouquet*, or small bunch on the top.

*Ditto forced Meat in Paste.*—*Rissoles de Volaille.*

Take some parings of puft paste, roll it out long, the thickness of a crown-piece, and thinner if possible ; wet the borders with a brush dipt in water ; lay upon the paste (*farce cuite de volaille*) in small balls from distance to distance ; turn over the paste upon them, and cut them with a paste cutter in crescents or rounds ; unite the paste well ; flour a cover, and arrange the *rissoles* upon it ; when ready to serve fry them of a fine colour.

*Ditto.*—*Poulet en Capilotade.*

Cut up a roasted fowl ; put into a stewpan three large spoonfuls of *Italienne* ; if there is none employ

a sauce *hachée*, and in default of that a *pauvre homme*; let the fowl simmer in one of these sauces a quarter of an hour before serving; dish and add to the sauce *gherkins* cut in small rounds and fillets.

*Poulets à la Saint-Cloud.*

Prepare two fowls as for an *entrée de broche*; take two or three very black truffles; make little nails of them; decorate the fowls with them, which is done by putting one into each hole made in the breast with a small larder; it is necessary to make the holes at equal distances; cover a stewpan with slices of bacon, an onion stuck with a clove, a turned carrot, a bunch of parsley and young onions; strew over the breast a little fine salt and a squeeze of a lemon; cover with lard and a round of paper; moisten with a *poêle*, or a glass of *consommé*, or *bouillon*, with a glass of white wine, half a bay-leaf, and a slice of ham: three quarters of an hour before serving make them boil, put them on a *paillasse*, with fire under and over; when enough drain, dish and serve with a truffle sauce; if there is no *velouté*, pass the stock of the fowls; put in a pat of butter, mixed with half a spoonful of flour; let it boil, and skim it; reduce and pass it through a *tammy*; put in the small dice of truffle, (as for the sauce *en petit-deuil*) passed in butter; finish with half a pat of butter.

*Poulets à la Ravigote.*

Prepare two fowls as for an *entrée de broche*, or roasting; serve them with a sauce *à la ravigote*.

*Ditto.* — *Poulets à la Paysanne ou à la Démidoff.*

Cut up two fowls as for a *fricassée*; put about the size of an egg of butter into a stewpan, and four spoonfuls of olive-oil; pass it over a quick fire; give them a good colour; season with salt and large pepper; when half done, add two sliced carrots, four onions cut in rings, and a few branches of parsley; pass them altogether; and when the roots are coloured, moisten the *paysanne* with six large spoonfuls of *Espagnole*; shake it; let it simmer softly over cinders for a quarter of an hour; take care it does not stick.

*Poulets à la Reine, Sauce à la Pluche verte.*

Prepare and *poêle* three of these fowls, and *masque* them with a *pluche verte*.

*Ditto.*—*Poulets à la Provençale.*

Prepare two fowls as for a *fricassée*; take a dozen of white onions, and cut them in half rings with a little parsley; put the onions in a stew or *sauté-pan*, laying in a bed of onions and parsley, and one of fowl, till all are in; add a glass of oil; one or two bay leaves, and salt; when they have boiled, leave them to simmer slowly; dish and glaze them, putting the onions in the middle; sauce them with a little *Espagnole*.

*Boiled Capon.*—*Chapon au gros Sel.*

Prepare a capon; truss the legs within, barb and cook it in the stock-pot or *bouillon*; try if enough done by pinching the pinion; drain, dish, and put a little large salt upon the breast, and sauce it with reduced gravy of beef.

*Capon with Rice.*—*Chapon au Riz.*

Prepare the capon as above; *blanch* three quarters of a pound of rice; drain, and put it into a pot that is capable of containing the capon also; lay it in upon the breast; moisten with two large spoonfuls of *consommé* or *bouillon*; let it boil and simmer upon a *paillasse*; take care to stir the rice from time to time; try if the capon is enough done; dish and skim the rice; finish with a bit of butter, salt, large pepper, and a little reduction, if there is any; *masque* the capon; if the rice is too thick, put in a little *bouillon*.

*Capon stuffed with Truffle.*—*Chapon aux Truffes.*

Prepare a capon as above; empty it by the *craw*; use the hook of a skimming-spoon, and take care not to break the gall; prepare two pounds of nice truffle, hash the broken or unseemly ones, cut in dice, and pound nearly a pound of fat bacon; put it into a stew-pan with the truffle, salt, pepper, nutmeg, and fine spices; simmer upon a slow fire about half an hour; let them cool; stuff the capon; sew and truss the legs

*en long*, that is to say, stretched out; hang it if possible two or three days; *barb*, that is to say, cover them with lard; spit and cover them with paper; give it nearly an hour and half; if used for a remove, take off the lard, and serve it with pig's skin over a truffle sauce.

*Fowl roasted. — Poularde en Entrée de Broche.*

Pluck the wings and the head of a pullet; truss up the legs, taking care not to hurt the skin; pick it, take out the canal, draw it by the crop, taking care not to break the gall; mix a little butter with some lemon-juice and salt, with a wooden spoon, and stuff the pullet; truss the legs without; bind the wings; skewer, and rub the breast with lemon; strew on a little salt, and cover with slices of lemon; cover it with *barbs* of lard, and over these put several sheets of paper, tied to the skewers at both ends; fix it on the spit; let it cook an hour; take off the paper; drain and serve it with any sauce.

*Poularde aux Truffes.*

See *Capon aux Truffes*.

*Poularde à la Maréchale.*

Pick and singe a fine pullet; empty it by the breast; fill it with butter worked with a little salt and lemon-juice; truss the legs out; take out the canal; lard the breast with small lard; make it look as large as possible, and of a good form; *marque* it in a stew-pan as the *poulets (en entrée de broche)*, except that it is only to be covered with a round of buttered paper; let it boil, and then cook it with fire under and over: when enough, drain, and serve under it a *ragoût à la financière*.

*Poularde à la Saint-Cloud*

Only differs from the foregoing, by being stuck with cloves of truffle instead of being larded.

*Fowls. — Poulardes à la Bigarrure.*

Take two small pullets, pick and singe them; take off the wings, the small fillets, and nervous skin off the

wings and pinions; lard two of the wings with lard, and the other two with truffle half cooked; *marque* these four wings in a stewpan covered with lard, a carrot, parsley, young onions, and two small onions stuck with two cloves; moisten with a little *consommé*; take care that the *consommé* does not reach the lard of the wings; cover with a round of paper; a quarter of an hour before serving, make them boil, and finish with fire under and over; bone the thighs, and fill them with a *salpicon* made of truffle and fat livers; sew them up, giving them the shape of a flattened fig; cut the leg in two, and stuff the lower half into the thigh, that only a little bit may appear as a stalk; lard two with nails of truffle in form of roses, and leave the other two white, to that end rub them with lemon; *marque* them in a stewpan between slices of lard; season them in the same manner as the wings; let them cook on a slow fire about three quarters of an hour; when ready to serve, drain, take out the threads; drain also the wings, and take the nerves out of the small fillets; dish them without touching one another from distance to distance, and put in *crêtes* of truffles the size of the small fillets; sauce this *entrée* with a worked reduced *espagnole*, and the *consommé* that was made of the carcasses of the fowls.

*Fowls, Love-apple Sauce.*— *Poularde Sauce Tomate.*

Prepare a pullet as is directed for *Poulardes en entrée de broche*, and serve under it a love-apple sauce.

*Roasted ditto.*— *Poularde à la Broche pour Rôt.*

Prepare a fine pullet, leaving its legs *en long*; *barb* or lard and spit it; wrap it in paper; and let it cook three quarters of an hour; undo, and let it take a fine colour; cover the dish with cresses; season with salt and vinegar.

*Ditto.*— *La même avec une Hollandaise.*

The same as *entrée de broche*, and sent to table upon a hot *Hollandaise*.

*Poularde en Entrée de Broche.*

*Poêlez* or roast a pullet, and serve with *sauce au beurre d'écrevisses*.

*Poularde en Entrée de Broche à la Ravigote.*

The same as pullets *à la ravigote*.

*Poularde à l'Ivoire.*

The same as pullets *à l'ivoire*.

*Poularde aux Huîtres.*

The same as pullets *aux huîtres*.

*Poularde Sauce à l'Estragon.*

Prepare the pullet either in a *poêle*, or roasted, and serve it with a *tarragon* sauce, clear or thick.

*Poularde au Beurre d'Ecrevisse.*

The same as pullets *au beurre d'écrevisses*.

*Poularde à la Tartare.*

The same as pullets *à la tartare*.

*Poularde Sauce au pauvre Homme.*

The same as pullets *sauce au pauvre homme*.

*Poularde à la Périgueux.*

(See Pullets *à la Périgueux*.)

*Mayonnaise de Poularde.*

(See *Mayonnaise de Poulets*.)

*Poularde à la Crème.*

(See article *Poulets à la Crème*.)

*Marinade de Poulardes.*

(See article *Marinade de Poulets*.)

*Fillets of Fowls. — Fillets de Poularde au Suprême.*

Take off the fillets of three small pullets, skin them as nicely as possible, beat and pare them lightly; melt in a *sauté*-pan some butter, dip the fillets entirely in it, arrange them in the pan, strew over a little salt, and cover with a round of paper; take off the six legs to make an *entrée* either for that or the following day; make a *consommé* of the carcasses; reduce it nearly to *glaze*, without giving it any colour: put in six large spoonfuls of reduced *velouté*, and rather a large piece



of butter; salt *vannez*; toss the fillets and turn them; they must be kept very white; take care that they be well done; cut six pieces of crumb the size and shape of the fillets, and pass them in butter; dish the fillets *en couronne*, putting a toast between each; work the sauce and *masque* the *entrée*; if truffle is required, cut some in small rounds, like sixpences, and do them in a little butter and salt; put them into a part of the sauce, and pour them into the well of the *entrée*.

*Minced Fowl with Cucumbers.*—*Emincée de Filets de Poulardes aux Concombres.*

Take the breasts off one or two cold roasted fowls; mince them; make a *ragoût* of cucumbers either white or brown; when it is reduced and ready to serve, put in the mince without letting it boil; if it is white, add two yolks to thicken it, with the size of a walnut of butter, and a little nutmeg.

*Wings of Fowls with Endive.*—*Ailes de Poulardes à la Maréchale.*

Take three fine pullets, cut off the wings, and suppress the pinions; take off the skin with a knife, in the same manner as a slice of bacon is taken off; take care not to hurt the flesh; lard them double and *marque* them in a stewpan, as is directed, *Poulardes en bigarrures*; when enough, drain them upon a cover; *glaze* them of a fine white; dish upon a nice reduced white endive; form a rose of the wings upon the centre of the dish, and put a fine truffle on the top.

*Fowl.*—*Poularde en Galantine.*

Open and bone a fine pullet by the back, lay it on a cloth, cover it with *farce cuite à la volaille*, about the thickness of a finger; cut large lard, season it with salt, pepper, fine spices, pounded and sifted aromatics, parsley and young onions minced; also *lardons* of some cooked ham, the same size as the other; if it is the season for fresh truffles, cut some also of the same size, and dispose these *lardons* upon the *farce* in such manner as to marble it; cover over with *farce*; marble again with the *lardons*, and con-

tinue till it is finished; then sew up the fowl and give it as much as possible its own form; cover it with slices of bacon, and sew it up in a new cloth, and tie the two ends with a thread; cover a stewpan with carrots, onions, two cloves, two bay leaves, two or three slices of ham, a knuckle of veal, and the carcass of the fowl cut in pieces; put in the fowl upon the back; press the breast with the hand to flatten it a little; cover the *galantine* with slices of lard; put in *bouillon*, which must cover it; cover with paper, and let it boil; put on the cover and set it upon a *paillasse*, with fire over and under; give it an hour and a half, or two hours; when enough, take it from the fire, leave it in the seasoning half an hour, then take it off and press it lightly; flatten again the stomach as much as possible, that a jelly garnishing may lie better upon it; pass the seasoning of the *galantine* through a wet cloth; if the colour is not strong enough, reduce it; break two eggs, yolks, whites, and shells; put them into the jelly, whip it, and put it on the fire, keep stirring it; when it begins to boil, draw it to the corner of the stove and cover; lay over it some very hot cinders; leave it to clarify from a half to three quarters of an hour; run it through a cloth (see *grand Aspic*); let it cool; untie the *galantine*; take off the fat; dish it upon a napkin, garnish with the jelly in any manner that is most convenient.

*Fillets of Fowl.* — *Filets de Poulardes à la Béchamolle.*

Take the breasts of two roasted pullets; mince them very equally; put into a stewpan five large spoonfuls of *béchamelle*, two of *consommé*, and a little nutmeg; make it boil, and work the sauce well that it may not stick; when ready to serve, throw in the mince, and mix it carefully; put it into a bordered dish; if there is none ready, garnish with fried bread, or flowers, or leaves of pastry; or send it to table in a *vol-au-vent*.

*Suffly of Fowl.* — *Soufflé de Poularde.*  
See *Soufflé de Perdreaux*.

*Hash of Fowl. — Hachis de Poularde à la Reine.*

Proceed as above, only make the mince much finer; put *béchamelle* and *consommé* into a stewpan; let it boil and work the sauce; when ready to serve, put in the mince; do not let it boil; finish with a little butter and nutmeg; it must neither be too thick nor too thin. This hash may be served either as a great or small *vol-au-vent*.

*Croquettes of Fowl. — Croquettes de Poulardes.*

Take the white part of a roasted pullet; cut it in dice; also some fat livers, mushrooms, and truffles, all of the same size; put them into a saucepan with sufficient quantity of *velouté*, and reduce to half *glaze*; thicken with three yolks, and add a little nice butter; mix it well, and put it upon a well-tinned cover to cool; then divide it into the size of *croquettes*, and give them any form; strew crumbs of bread upon the table, roll them in it, then dip them in an omelet, and again roll them in the crumbs, completing their form; when ready to serve fry in a hot pan that they may not break; drain them on a cloth; serve hot upon fried parsley.

*Cutlets of Fowls. — Côtelettes de Poulardes ou de Poulets.*

See *Cutlets de Perdreaux*.

*Blanquette of Fowl. — Blanquette de Poularde.*

Take the flesh of a cold roasted fowl, or remainder, and mince it; put into a stewpan some *velouté*, reduce and skim it; when ready to serve, put in the mince; do not let it boil; cook it with a little cream or milk, and put in a bit of butter; it must neither be too thick nor too thin.

*Fillets of Fowl. — Filets de Poularde à la Chingara.*

Take the fillets from three pullets as is directed (*Filets de Poulardes*); melt some butter in a *sauté*-pan, and arrange them in it; strew over a little fine salt, and cover with a round of paper; cut six pieces from a redded tongue, the same size of the fillets; put them

into a stewpan with a little *bouillon*; keep them warm without letting them boil; toss the fillets as directed *au suprême*; when done, drain them; dish them with a slice of tongue between; if it is necessary that the *entrée* should be larger, mix fried bread of the same shape and sauce, with a sauce *au suprême*.

*Legs of Fowls with small Onions, or as Swans. — Cuisses de Poulardes en Canetons, ou en petits Oignons.*

Take the fillets of three fine cold roasted pullets, taking care not to hurt the skin of the legs, which must be partly boned, leaving a part of the leg-bone which is next the claw; fill the legs with a *salpicon* made of fat livers, truffles, and mushrooms; give them the shape of a swan's neck, the claw forming the beak; fix it with a thread to keep its form; make two incisions, one to form the height on the beak, the other upon the back of the claw, which represents the head; take six fine large craw-fish with equal claws; boil them in stock; take off the large claws; make of them the wings of a swan by sticking them into the sides; cover the bottom of a stewpan with *barbs* of lard; put in the cygnets as if they were swimming; lay upon each a slice of lemon, that they may be very white; moisten with a *poêle*; cover with *barbs* of lard and paper; three quarters of an hour before serving make it boil, and put it on a *paillasse* with a little fire over; when done drain and unlace them; serve them upon a green sauce (*Hollandaise vert*), or *beurre d'ecrevisses*.

*Legs of Fowls another Way. — Cuisses de Poulardes en Ballon.*

Bone six or eight pullets' legs, as in the foregoing article; put them upon a cloth and stuff them with a *salpicon*; sew them up as *poulardes en bigarrure*; *marque* them in a stewpan covered with *barbs* of lard; moisten with a *poêle*; cook them about three quarters of an hour; when ready to dish, drain, and serve under them a good *Italienne rousse*.

*Legs of Fowls another Way. — Cuisses de Poulardes à la Bayonnaise.*

Take the hinder parts of two fowls; keep the legs attached to the skin; bone them entirely but the bit next the claw; put them into a *marinade* of lemon-juice, salt, large pepper, and a bruised bay-leaf; let them be two or three hours in it; when ready to serve drain, flour, and fry them in rasped lard; cut four onions in rings; take out the hearts; fry; take care they are all of a good colour; dish upon a *poivrade* sauce, and arrange the onions over.

*Legs of Fowls another Way. — Cuisses de Poulardes à la Livournois.*

Take six pullets' legs, and bone as above; pare; cover a stewpan with *barbs*\* of carrots, two onions, parsley, and young onions seasoned with aromatics and a *barb* of ham; put in the legs; moisten with a ladleful of stock; cover it with some of *barbs* of lard and a round of paper; turn some carrots into shapes; *blanch*, drain, and do them in stock till they fall into *glaze*; add a little bit of sugar to take off the bitter; put into a saucepan five or six large spoonfuls of *Espagnole*; add the carrots; boil, skim, and drain the legs; add a bit of butter to the *ragoût*; toss it, and *masque* the *entrée*.

*Legs of Fowls with Truffle. — Cuisses de Poulardes aux Truffes.*

Bone six pullets' legs as is directed, (see *Cuisses en ballon*;) stuff them with a *salpicon* made of truffles and fat livers; sew them up; *marque* them in a stewpan as is directed in the foregoing receipt; finish in the same manner; drain, unlace, and serve upon a *ragoût* of truffles. (*Ragoût aux Truffes*.)

*Quenelles de Poulardes.*

(See *Quenelles de Volailles*.)

*Wings of Fowls with Haricots. — Ailerons de Poulardes en Haricot Vierges.*

Take twenty pullets' wings, bone them to the half of

\* That is, cut in thin slices.

the first joint; singe, pare, and wipe them with a cloth; *marque* a stewpan with barbs of lard; put in the wings; moisten with *poêle* or white *bouillon*; if there is no *poêle* put in some slices of lemon without peel or seeds, with a bunch of parsley and young onions, a cut carrot, two onions, one stuck with a clove, and half a bay-leaf; cover with *barbs* of lard and a round of paper; let it boil and cook upon a *paillasse* with fire under and over; turn some turnips in the form of small corks, cloves of *shalots*, or in mushrooms; *blanch* and put them in a stewpan with white *bouillon* and a little bit of sugar; let them be done on a slow fire; put into another stewpan four large spoonfuls of *velouté*; reduce it; let a quart of cream be boiled, and put it by degrees into the sauce, turning it constantly until it has acquired the consistence of a clear broth; drain the turnips and put them into the sauce; add a little nutmeg and a bit of butter, and toss them; drain the wings; dish and *masque* them with the turnips, and garnish round with slices of ham.

*Another Way.* — *Ailerons de Poulardes en Haricots.*

Prepare the wings as directed in the last receipt; turn the turnips in the same way, and fry them a fine brown; drain and put them into a stewpan with a ladleful of *Espagnole*; let it boil, and throw in the turnips; let them simmer and cook; dish the wings and *masque* them with the turnips; if there is no *Espagnole*, when the turnips have been fried, drain them, and put into the butter a spoonful of flour, and make a little *roux*; moisten it with the stock of the wings; boil this sauce; pass it through a *tammy* into a stewpan; add the turnips; let them cook; skim, and put in a bit of sugar; taste, and *masque* the wings with it.

*Another Way.* — *Ailerons de Poulardes à la Purée.*

Cook the wings as above, and *marque* them with any *purées d'entrées*.

*Another Way.* — *Ailerons de Poulardes au Soleil.*

Prepare these wings as above, and dip them into a

light batter (*pâte à frire*); fry them of a fine colour, and serve with a tuft of fried parsley over.

*Another Way.*— *Terrine d'Ailerons de Poulardes.*

Prepare a sufficient quantity of wings as above; cook as much *petit lard* as is necessary for them, and finish in the manner directed in the article *Mouton dit Terrine*.

*Another Way.*— *Ailerons de Poulardes piqué et glacée.*

Take twelve or fifteen wings; after preparing and boning them, lard them double; put into the bottom of a stewpan a little veal-kidney fat, one or two slices of ham, an onion stuck with a clove, a cut carrot, a bunch of parsley and young onions; arrange the wings with the larded sides up, that they may not touch the seasoning; moisten with good broth, and cover with a round of paper; let them boil, and cook upon a *paillasse* with a quick fire under and over, that they may take a fine colour; when enough, pass their stock through a gauze search; let it fall almost to *glaze* in a *sauté-pan*, which ought to be large enough to contain the wings without being placed one upon another; turn the larded sides under into the *glaze*, that they may be wet with it; put the pan upon hot cinders; when they are glazed dish them with a fork, the larded sides upward; put to the remainder of the *glaze* a large spoonful of *Espagnole* and one of *consommé*; let it boil; detach the *glaze*, and sauce the wings with it.

*Another Way.*— *Ailerons de Poulardes à la Chicorée.*

Prepare these pullets' wings as above; cook them in the same manner, and send them to table over a good *chicorée blanche*.

*Another Way.*— *Ailerons de Poulardes à la pluche Verte.*

Prepare fifteen wings of pullets as above; cover a stewpan with slices of veal and ham, a dozen mushroom stalks, half a *shalot*, half a bay-leaf, and a little basil; put in the wings; cut two carrots and two onions in slices; cover the wings with them; moisten with

*consommé* or *bouillon*; let them boil, and put them upon a *paillasse* with fire under and over; when enough, pass the stock through a silk search; add a little bit of butter worked in flour; thicken by turning and shaking; reduce it to the consistence of sauce; add a few parsley leaves that have been blanched; a little lemon-juice and large pepper; dish the wings, and *masque* them with the sauce.

*Another Way.*—*Ailerons de Poulardes à la Ville Roi.*

Prepare twelve or fifteen wings of pullets; bone them to the first joint, and stuff them with *farce cuite de volailles*; *marque* them in a stewpan as the wings larded and *glazed*, and do them in the same manner; when done, drain and put them on a tart-pan; cover them with a *sainte-mençould*; strew them with crumbs of bread mixed with the same quantity of rasped *parmesan*; give them a good colour in the oven, and serve them dry.

*Cocks' Combs and Kidneys.*—*Crêtes et Rognons au velouté.*

Prepare and do them in a *blanc*; drain, and put them to a sufficient quantity of reduced *velouté*; let them simmer some minutes; thicken; add a little butter and lemon-juice.

*Grand Aspic de Crêtes et de Rognons.*

Take an *aspic* mould; if there is none of the size use a stewpan; put it within another vessel filled with broken ice; run into the mould the depth of an inch of *aspic*; decorate it fancifully with truffles, lard, yolks, *gherkins*, tails, spawn of craw-fish, cocks' combs and kidneys; then run in more *aspic*, taking care not to derange the decorations; when it has again taken, fill up the mould with the combs and kidneys, leaving two inches all round clear, which must be filled with *aspic*, as well as the mould entirely, so that it may come out in one piece; when ready to serve, dip the mould into warm water; turn it over upon a cover, leaving the mould; when it is well placed, run it carefully on a dish, and take the mould off; remove



the jelly which has run with a straw; wipe the dish, and serve.

There may also be made in the same manner *aspics* of the white of fowls, fillets of hare or partridges; if the mould is formed with a well, it may be filled with a *mayonnaise*, or a *ravigote à la gelée*.

*Kidneys and Combs in Jelly.*—*Petits Aspics de Crêtes et de Rognons.*

Proceed as the above, making what quantity may be sufficient for the dish.

*Fat Livers.* — *Foies gras à la Périgueux.*

Take seven fat livers of pullets; lard them with truffle nails\*: *marque* them in a stewpan over *barbs* of lard; moisten with a good *mirepois*; if there is no *mirepois* put equal quantities of white wine and *consommé*, salt, a sliced carrot, a clove stuck in one or two small onions, a bunch of parsley and young onions, half a bay leaf, and half a clove of garlic; cover with slices of bacon and a round of paper; let them simmer rather more than twenty minutes, upon a *paillasse*, with fire under and over; when done, drain, dish, and sauce them with a *Périgueux*; a crust of fried bread may be put between each, and a fine truffle in the middle.

*Another Way.* — *Foies gras au Gratin.*

Take a silver dish, or any other that will stand the oven, and can be presented at table; cover the bottom with about an inch of *gratin*; have ready, as in the foregoing article, six or seven nice fat white livers, arrange them upon the *gratin*, leaving a well in the middle; fill up all the intervals between the livers in such a manner that they form but one piece, having united it all nicely with the blade of a knife; cover it with buttered paper, put it in the oven; when done, take off the paper, open the well, and pour in a reduced *Espagnole* or brown *Italienne*. See *Mauviettes au Gratin*.

*Another Way.* — *Foies gras en Matelote.*

Prepare six fat pullets' livers as directed above:

\* Which are cut from truffles.

*blanch* and cook them as for a *Périgueux*; drain and dish them, and sauce with a *matelote*: the *entrée* may be enlarged or enriched by the addition of fried bread and truffles, or either.

*Another Way.* — *Foies gras en Caisse.*

Make a round or square case, two inches and a half high, and of a suitable size for the dish it is intended to serve it on; oil it on the outside, cover the bottom with about an inch of *gratin*; having six fat livers prepared, put them into a stewpan with a bit of butter, minced parsley, young onions, and mushrooms, salt, pepper, and fine spices; pass them over the fire; put the case upon the grill, and put in the livers with the herbs; let them do over a slow fire; when done, put the case upon a dish; sauce with a good reduced *Espagnole* and a little lemon-juice; if there appears any butter swimming, skim it off.

*Another Way.* — *Hatelettes de Foies gras.*

See *Hatelettes de Ris de Veau.*

*Another Way.* — *Coquilles de Foies gras.*

Prepare the necessary livers, cut them in slices, add minced mushrooms, truffles, parsley, and small onions, salt, pepper, fine spices, and a bit of butter; put the whole into a stewpan, and pass them over the fire; moisten with a little *Espagnole* and *champagne*; reduce to a thick sauce, and fill the scollop shells; strew over crumbs of bread, and give them a fine colour in the oven.

TURKIES. — *Dindes.*

*Turkey roasted with Truffle.* — *Dinde aux Truffes et à la Broche.*

Take a white fat turkey hen; prepare and open it at the craw; take care not to break the gall; if that should happen, it will be necessary to wash it, by putting several waters through the body; take three or four pounds of truffle, clean it with care; take out any musty ones, and hash those that are defective; pound a pound of fat lard, put it into a stewpan with the minced truffles, as also the whole ones; season with salt, large

pepper, fine spices, and a bay leaf; pass the whole upon a slow fire, and let them simmer from a half to three quarters of an hour, take them off the fire and shake them well; let them be nearly cold when the turkey is stuffed with them, which must be to the throat; sew it up; truss and cover it with slices of bacon; leave it three or four days to take the perfume; spit it; wrap it in strong paper; give it two hours; take the paper off, and let it take a good colour.

*Another Way.*—*Dinde en Galantine.*

The same as *Poulardes en Galantine.*

*Another Way.*—*Dinde en Daube.*

Take an old turkey; prepare and *blanch* the legs; truss it *en poule*, that is, with the legs within; cut large lard; season with salt, pepper, fine spices, aromatics pounded and sifted, parsley and young onions minced small; roll the lard well in this seasoning, then lard the turkey crossways all over; truss it and wrap it in a cloth\*, sew and tie the two ends; cover a stewpan with sliced lard, and parings of veal, some slices of ham, and any remainders of the seasoned lard; if convenient, it would not be the worse if a knuckle of veal; lay the turkey over this bottom or *fond*, and add salt, a large bunch of parsley and onions, two cloves of garlic, two bay leaves, two or three carrots, and four or five onions, one of which must be stuck with three cloves; moisten with *bouillon* and a glass of good brandy; the turkey must be covered in the liquor; cover with some slices of bacon and buttered paper; let it boil, and put it upon a *paillasse* with fire under and over; surround it with red cinders; let it simmer in this manner four hours; when half done, turn the turkey, and taste if properly salted; when enough, take it from the fire, let it nearly cool in the seasoning; drain; pass the seasoning through a *gauze* search; clarify in the same manner as the *grand aspic*, let it cool; unlace, dish, and garnish with the jelly.

\* Cloths for this purpose ought never to be washed with soap, but lessived with wood ashes.

This turkey may also be served hot with part of the stock reduced.

*Turkies' Wings done in the same manner as those of Fowls.*— *Ailerons de Dindons accommodés de toutes façons.*

See *Ailerons de Poulardes.*

## PIGEONS.

*House Pigeons with Pease.*— *Pigeons aux Petits Pois.*

Take three or four pigeons and prepare them, returning the livers into their bodies; truss them with legs within; pick, and singe, and put a bit of butter into a stewpan; let them stiffen, and take them out; cut some *petit* lard in large dice; put it to steep half an hour; pass it in the butter to give it a fine colour; drain it, and put into the butter a spoonful of flour; make a little *roux*; let it be very white; put in the pigeons and lard; turn them in the *roux*; moisten by little and little with *bouillon*, and bring it to the consistence of sauce; turn it till it boils; season with parsley and young onions, half a bay leaf, half a clove of garlic, and a clove; draw the stewpan to the corner of the stove to simmer; when they are half done, put in a quart of young pease; take care to shake them often; when done, if the sauce is too thin, drain them, and reduce it; if required, add a little salt; skim, dish; dress the pigeons, and *masque* them with the *ragoût* of pease and *petit* lard.

### *Another Method.*

Take three pigeons, and prepare them as in the foregoing article; cover a stewpan with barbs of lard, and put in the pigeons, with two sliced carrots, two onions, one of them stuck with a clove, some parings or *debris* of butchers' meat, a slice of ham, a little salt, and sweet herbs, as in the foregoing receipt: moisten with a ladleful of *bouillon*; cover with barbs of lard; let them boil, and cover close with a round of paper, and the lid of the stewpan; when sufficiently

done, drain them, and serve them *masqued* with a *ragoût* of pease. (See *Ragoût de Pois*.)

*A Compot of Pigeons.—Compote de Pigeons.*

Take three pigeons, and more if small; prepare as above; put a quarter of a pound of butter into a stewpan, as much *petit* lard cut in dice, which has been steeped; make a little *roux*; let the pigeons come in it; moisten with a glass of wine and *bouillon* or water, also a bunch of sweet herbs, garnished with half a clove of garlic, a clove, two large handfuls of turned mushrooms, and twenty small onions of an equal size, which have been cooked in butter and very white; season with salt and large pepper; when done skim them, and if the sauce is thin, keep the pigeons hot and reduce it, sauce and serve.

*Another Way.—Pigeons au Blanc.*

Prepare the pigeons as above; let them degorge half an hour; blanch, drain, wipe, and put them in a stewpan with a bit of butter; let them come upon a slow fire without browning; dredge them with a little flour, moisten with *bouillon*, and season as above with sweet herbs, salt, and pepper; let them simmer a quarter of an hour; add also two handfuls of turned\* mushrooms, with onions as above; when it is done skim it; keep the pigeons hot, and reduce the sauce; put in the pigeons, thicken with three yolks mixed in a little milk or cream, and a little nutmeg; thicken the sauce without allowing it to boil; if approved of, a little blanched minced parsley may be added; taste, and serve the pigeons *masqued* with the *ragoût*.

*Pigeons in Batter.—Marinade de Pigeons au Soleil.*

Take three cold roasted pigeons, cut them in two, and let them simmer twenty minutes in a *marinade cuite*; drain, and when ready to serve, dip them into a light batter (see *Pâte à Frire*); when they have got a fine colour, dish them with a tuft of fried parsley on the top.

\* Turned means to cut any thing nicely round with a knife or cutter.

*Another Way.*—*Pigeons à la Crapandine.*

Take three pigeons, truss the legs within, cut the flesh off the breast by sliding in the knife at the side of the leg, and running it up to the joint of the wing; turn the breast over, and flatten the body with the handle of a knife; take a stewpan large enough to contain them in the flattened state; melt a bit of butter in it; add salt and large pepper; put in the pigeons with their breasts down; turn them, and when three-fourths done, drain them and put them on the grill over a slow fire; give them a fine colour, and serve them under sauce *au pauvre homme*.

*Small Pigeons.*—*Pigeons à la Gautier.*

Take six or seven of these small pigeons, singe them very carefully; they ought only to be seven or eight days old; cut their nails; warm three quarters of a pound of very nice butter, with the juice of two or three lemons and a little fine salt; put in the pigeons; let them come lightly\*; do not pass them over charcoal, as it would harden the skin; take them off the fire and cover another stewpan with barbs of lard; put in the pigeons, that the feet may be in the middle of the stewpan; baste them over with the whole of the butter, and moisten with a *poêle*: if there is none, put in a glass of white wine, and a ladleful of *consommé*, a quarter of raspt lard, and a seasoned bunch of sweet herbs; cover the pigeons with barbs of lard, and a round of paper; a quarter of an hour before serving, make them boil and put them upon a *paillasse*; dish them with a nice crawfish between each, and a fine truffle on the top; sauce them either with a sauce *vert beurre d'écrevisses*, or an *aspic*.

*Another Way.*—*Pigeons au Basilic.*

If there are as many of these small pigeons left, or of *dessert*, (the French call any thing left *dessert*,) to make an *entrée*, take a *farce cuite de volaille*, and put into it a small quantity of minced basil if it is green; if dry, pound and sift it: cut off the feet of the pigeons,

\* Let them come, that is, let them stiffen; let them come lightly, is to let them stiffen less.

and cover them entirely with *farce*; dip them in a well beaten omelet, in which some crumbs of bread and salt have been mixed; roll them in crumbs of bread; a quarter of an hour before serving them, put them into the *friture*\* not very hot, that they may take; let them have a fine colour; serve without sauce.

*Pigeon Cutlets.*—*Côtelettes de Pigeons.*

Take the fillets of six pigeons; take off the thin skin, and beat them very little; take the pinion bones, clean them, and run them into each of the fillets, giving it the form of a cutlet; dip them into an *anglaise*, that is, two yolks mixed with a little butter; dip them in crumbs, and put them upon the grill; give them a good colour; when they are sufficiently done, dish them *en couronne*; sauce them with beef juice or a thick *blond de veau*; add to the last a little large pepper, and the juice of a lemon or two.

These cutlets or fillets may be made an *entrée* of, as a *timbale*, a *pâté chaude*, or *en papillottes*. (See these articles. If for the last, the cutlets must be cut in two.)

*To roast Pigeons.*—*Pigeons à la Broche.*

Take five pigeons; prepare and truss them with their legs *en long*, barb them with lard, if it is the season, put a vine leaf between the pigeons and the lard, by which they must be well covered; skewer, and tie them to the spit; they should not be too much done.

*Roasted Pigeons as Ortolans.*—*Pigeons en Ortolans pour Rôt.*

Take six pigeons, *à la gautier*; prepare and truss them as quails, not allowing much of the feet to be seen; skewer them, and put them on the spit; have a very clear fire, and do them very little.

GEESE.—*Oies.*

*Wild Geese.*—*Oies Sauvage.*

The passage of wild geese continues about two

\* *Friture*, frying-pan. A cook ought to accustom himself as much as possible to French terms, as many of them are more appropriate than ours.

months, unless the winter is very moderate ; the young are good, resembling much the domestic, which are of the same family, and are all served in the same manner ; they are difficult of digestion, but very useful in domestic economy.

*Green Goose roasted.—Oison à la Broche.*

Take a fine, plump, fat, green goose, the fat of which must be very white ; if the upper part of the back breaks easily, the fowl is young ; cut off the pinions, and prepare it ; blanch the legs, and cut the nails ; wipe it well with a cloth ; truss it, leaving its legs *en long*, that is to say, stretched out ; spit it, and take care that it is not over-done, which will be known by touching the fillet with a knife, the juice will flow.

*Goose with Chesnuts.—Oie aux Marrons.*

Prepare a goose exactly as in the foregoing article ; mince the liver ; cut an onion in small pieces, and pass it in raspt lard ; prepare fifty chesnuts as is directed, (*au Potage à la Purée de Marrons*.) let them simmer in the sauce ; season with salt, pepper, and fine spices ; when the chesnuts are ready, turn in the rump of the goose, and sew it up ; stuff it by the craw, and sew it up ; spit it, and let it have an hour and a quarter.

*Another Way. — Oie à la Chipolata.*

Prepare a fine young fat goose, with the legs trussed within ; cover it with slices of lard, and tie it up ; cover a *braisière* with barbs, put over it some trimmings of butcher's meat, two slices of bacon with the goose giblets, a bunch of parsley, and green onions, three turned carrots, two or three onions stuck with cloves, a clove of garlic, thyme, bay, basil, and salt ; put in the goose, moisten with a glass of Madeira, or if any other white wine, more of it, and *bouillon*, as much as covers the goose ; let it boil ; put over buttered paper ; cover it, and put it on a *paillasse*, with fire under and over ; leave it an hour and half ; when enough drain it ; dish and *masque* it with a *Chipolata*.

*Legs and Wings of Geese.—Cuisses et Ailes d'Oies à la Façon de Baïonne.*

Take the quantity of geese that is required and cut



off the wings and legs in such a manner as to take off all the flesh with them; bone the legs partly with the hand; mix half an ounce of saltpetre with fine salt for five geese, and rub the legs and wings well with it; put them into an earthen pan; throw amongst them bay, thyme, and basil; cover them closely with a cloth, leave them twenty-four hours in the seasoning; when they are taken out they are to be passed quickly through fresh water, and left to drain; in the mean time all the fat having been collected from the bodies and intestines of the geese, and prepared as directed for the *sain-doux* (*Sain-doux*, article *Cochon*): put in the prepared geese, and let it be put upon a very moderate fire, that the *sain-doux* or goose fat may only shake, not boil: it is sufficiently done when the flesh can be pierced with a straw; take them out, and when they are cold pack them nicely into jars, pressing them down: when the fat is three fourths cooled, pour it into the jars; let it cool and remain uncovered for twenty-four hours; then cover the pots, first with paper and then with parchment; keep it in a dry fresh cellar for use.

The translator has witnessed the above preparation in Languedoc, where little else is used in the kitchen, as the *ragouts* and soups are generally made of it. It is almost surpassing belief, the high state to which these animals are fed, by cramming with Indian corn three times a day; and according to the situations of families, from two to thirty geese are often so fed: turkies and ducks are often mixed with them, and the economy of that careful people is very conspicuous in the preparation; they are not all killed at the same time, but from day to day, as the business and the wants of the family permit; preserving the blood, which they make a pudding of in the skin of the neck; cutting the goose up in the common manner of carving into ten, twelve, or fourteen pieces: the whole carcase is as fat as a pig, the thighs are like small pork hams; these pieces are all salted as directed in the foregoing receipt, and the fat, which is enormous in quantity, is

prepared as is also directed: the jars into which they are put contain six or eight gallons, and upwards; and it will no doubt appear incredible to say, that four or five of these are filled for the use of one family, with the carcasses and fat of these different fowls: they were distributed in such a manner that two should be opened at the same time, the best pieces in one and the worst in another, so that there should be no digging to expose a greater surface than is necessary to the air; thus a leg or a wing, with a spoonful of the fat, made a *ragoût*, a neck and pinion, or a back, with a spoonful of fat, made a soup; the relish of these meats is extremely high, and with sweet herbs and vegetables would be by some called beautiful, by others good, but by the French delicious; it would be disingenuous in a book of this kind, not to recommend it highly, as there is so much waste of that sort of fat; the side bones and aprons are very nice, drained hot from it; the livers of the ducks fed in this way are as large sometimes as those of lambs, and are of a bright shining gold colour; they are generally baked in high seasoned pies, and sent in presents, which pay a tax on entering Paris.

When geese are scarce and dear, a pig is substituted, and after having been cut in small pieces, is accommodated in the same manner. The introduction of these articles into English cookery would be both economical and healthy, as vegetables of all sorts would be more eagerly sought after as food, if they were made more palatable with little expense.

*Ducks in general.*— *Des Canards en général.*

Ducks are of easier digestion than geese; there are different sorts of them; the domestic is larger than the wild, and those of Barbary still larger, but less delicate, and are often musky; the breed between the Barbary and domestic are freed from the inconveniency of the one, are larger than the other, and are the *canetons de Rouen*, which are so much esteemed for their size

and quality. The wild duck is generally roasted; there are, however, *entrées* made of them, which are as follows :

*To roast Wild Ducks.*— *Canards Sauvage à la Broche.*

Choose a fat duck or two; look that the webbs of the feet are of a fine colour, and not dry; to know if they are stale, open the beak and smell them; feel that the belly and rump are firm, and the ducks heavy, which are signs that they are fat and fresh; the hen is more delicate than the cock, though in general the cock brings a higher price; prepare two of these ducks, pick off the down, cut off the pinions close to the body and the necks; truss the feet up, which must be blanched and pared; rub them with their liver; spit them; let them be underdone, and send them to table with two uncut lemons.

*Fillets of Wild Ducks with Orange Sauce.*— *Fillets de Canards Sauvages à l'Orange.*

Cut out the fillets of three ducks, give them a few slight cuts on the skin side; *marinade* them in oil, with young onions broken in two, branches of parsley, salt, large pepper, and the juice of mushrooms; leave them in the *marinade* for an hour; when ready to serve, put two spoonfuls of oil into a *sauté* pan, put on the fillets, set them over a good fire, turn them two or three times, drain and dress them *en couronne*, and serve under them a *sauce d'orange*.

*Salmi of Wild Ducks.*— *Salmi de Canards.*

Take two cold roasted ducks, cut them in pieces, pare them and pound the parings or *débris*; rub them through a *tammy*, and finish as directed (article *Salmi de Perdreaux*).

*Another Way.*— *Salmi de Canards Sauvages au Chasseur.*

Cut the fillets off two cold roasted ducks in stripes, take off the legs and separate the carcasses into pieces,

add salt and large pepper, and sprinkle with four spoonfuls of oil of olives, and half a glass of claret; cut two bitter oranges, and squeeze the juice over; shake all well together, and serve.

*Ducks with Orange Sauce.*—*Caneton de Rouen, Sauce à l'Orange.*

Take a good fat *caneton*; be particular that it is white; prepare it carefully without hurting the skin; blanch the feet, cut the small points, and truss them without; turn in the rump; cut the wings close to the body, and take off the neck; mix in a stewpan a sufficient quantity of butter, the juice of a lemon, and salt; fill the duck with this butter; truss it up into a good form; cover a stewpan with barbs of lard; put in the duck or ducks, cover with slices of lemon, over them barbs of lard; season with a sliced carrot, an onion stuck with a clove, a bunch of parsley and young onions; *consommé*, and half a glass of white wine; cover with a round of paper: three quarters of an hour before serving, boil, cover, and put them upon a *paillasse* with fire under and over; when done, drain, unlace, and dish; serve under them, a sauce *à l'orange*; instead of using the juice of beef, take a little *aspic* or *consommé* reduced; if there are no oranges, use lemons.

*Ducks with Olive Sauce.*—*Canetons, Sauce aux Olives.*

Prepare as above, and *masque* with a *ragoût d'olives*.

*Duck and Pease.*—*Caneton au petits Pois.*

As the above, and *masque* with a *ragout de petit-pois*.

*Duck and Haricots.*—*Caneton en Haricots Vierges.*

Prepare as above, and *masque* with *en haricot vierge*.

*Duck and Turnips.*—*Caneton aux Navets.*

Prepare as above, and *masque* with a *ragoût de navets*.

*Duck with Batter of Crawfish.*—*Caneton, Sauce au Beurre d'Ecrevisses.*

As above, and *masque* with a *sauce au beurre d'écrevisses*.

*Duck with Green Sauce.*—*Caneton, Sauce au vert pré.*

As above, *masque* with the *sauce au vert pré.*

*Duck with Roots.*—*Caneton aux petites Racines.*

As above, *masque* with *sauce au petites racines.*

*Ducks with Cucumbers.*—*Canetons aux Concombres.*

Proceed as above, and *masque* with a *ragout aux concombres.*

*Duck with Onions.*—*Caneton aux petits Oignons.*

As above, *masque* with a *ragout aux petits oignons.*

*Ducks another Way.*—*Canetons au Macédoine.*

As above, *masque* with a *macédoine.*

*Ducks with Verjuice.*—*Canetons au Verjus.*

Prepare as above; take some *verjuice*, if it is the season; take off the stalks, blanch and drain them; put three spoonfuls of reduced *espagnole* into a stewpan with the *verjuice*; reduce it; thicken with butter and *masque* the ducks.

*Ducks with green Sauce.*—*Canards à la Purée verte.*

Prepare and *masque* with *purée verte.*

*Ducks and Turnips.*—*Canards à la Bourgeoise.*

Prepare the ducks as above, trussing the feet within, or *en poule*; put butter in a stewpan, and brown the ducks all over; drain them, and put into the pan sufficient quantity of turned turnips; brown them nicely; drain, and make a little *roux* of the butter; moisten with *bouillon*, if there is none, with water; don't let the sauce get into knots; add salt, pepper, a bunch of parsley and young onions, half a clove of garlic, and a bay-leaf; put in the ducks and stew them; when half done, add the turnips, and let them simmer; turn the ducks from time to time without breaking the turnips; when done, skim, dish and *masque* with the *ragout.*

*Roast Duck.*—*Caneton de Rouen pour Rôt.*

Take one or two and prepare them, trussing their

legs *en long*; spit and wrap them in paper; give them three quarters of an hour; serve them as wild ducks with lemon.

*Small River Wild Ducks.* — *Oiseaux de Rivières et Sarcelles.*

These ducks may all be served in the manner directed above for the domestic ones.

### MAIGRE.

*Clear Pease Soup.* — *Maigre Bouillon de Pois.*

Take a quart or two of pease that are without shoots, wash them, and if there is time let them steep some hours; put them into a stewpan, with two carrots and two onions; let them boil, as it is of no consequence if they should fall into a *purée*; take it off and run it through a search; leave it to repose; pour it off clear, when it is fit for use.

*Soup Maigre.* — *Bouillon pour les Potages et les Sauces.*

Take twelve carrots, the same of turnips and onions, and a bunch of leeks, two parsnips, four heads of celery, and a cabbage cut in four, blanch the whole, refresh them in cold water; tie the cabbage; put the whole in a pot, and moisten with the *bouillon* of pease; add some parsley roots, a little mace, ginger, two cloves, and a clove of garlic, wrapt in a cloth; let all boil sufficiently; to give it a good colour, put into a stewpan a bit of butter with two or three carrots, the same quantity of turnips and onions cut in slices, and a head of celery; brown these roots well, and moisten with a little *bouillon* of pease, and let it fall into a *glaze*; when near sticking, moisten it anew, to detach it; pour it into the *bouillon* and let it simmer five or six hours constantly; pass it through a cloth and use it for potages and sauces.

*Fish Soup.* — *Bouillon de Poisson.*

Put some butter into a stewpan, and into it onions cut in two; mince, but in less quantity, the vegetables that are directed in the above receipt, and lay them

over the onions; take two carp, and prepare them; cut open their heads, and take out the yellow stone called the gall of the head, and which is found behind the ears; cut the carps in pieces, and add any other kind of fish; put them over the vegetables; put in a spoonful of *bouillon maigre*, let them sweat, and when they fall into *glaze*, moisten them entirely; put in salt, pepper, the trimmings of mushrooms, sweet herbs, a clove of garlic, a little mace, bay and two cloves; this *bouillon* answers instead of *consommé* and *blond de veau*, for *potages*, *grandes et petites sauces*.

*Juice Maigre.*—*Jus Maigre.*

Cover the bottom of a stewpan with butter; lay over onions cut in two, and roots in slices; sweat them over a moderate fire for three quarters of an hour, then put them on a stronger fire, and let them fall into *glaze* until they are of a deep colour; moisten with the *bouillon* of *potages*; detach it carefully; add some stalks or trimmings of mushrooms, half a clove of garlic, sweet herbs, a bay-leaf, two cloves and salt; let it cook three quarters of an hour; pass it through a cloth when it is ready for sauce.

*Espagnole Maigre.*

Butter a stewpan; cover it with onions cut in two, turned carrots, a bay-leaf, one or two carp, or any other fish, even sturgeon if there is any; sweat it over a slow fire; heighten the fire that it may fall into *glaze*; then moisten with half juice and half *bouillon*, as is directed for *potage*; let it boil to detach the *glaze*; thicken with *roux*, as the *espagnole grasse* (see that article; add half a bottle of white wine, either Champagne or Burgundy; a clove of garlic and mushrooms; let it simmer an hour on a slow fire; skim and run it through a cloth, and make the same uses of it as for *espagnole grasse* for small sauces.

*Bread Soup.*—*Potage au Pain.*

Rasp a loaf, and after taking out the crumb pare the crust nicely; put it into a stewpan with a ladleful of *bouillon à potage*; let it simmer and put it into a

deep dish, and serve it under any vegetable or *purée maigre* that is convenient; it would be useless to enter into a detail of these *purées*, as there is no difference in composing them, but by moistening them with *bouillon maigre* or *gras*.

*Maigre Queen's Soup.*—*Potage à la Reine en Maigre.*

Take two small pike that do not smell of the pond; prepare them; lay them upon a table and skin them; cut the flesh in large dice; put them into a stewpan with a bit of butter; cook without burning; let them cool; pound twenty sweet almonds; soak a roll in cream, and dry it as is directed at the article *Panade*; pound this *panade*; take it out of the mortar and pound the fish, then pound them altogether; spread some butter into a stewpan; put in onions cut in two, and slices of roots, such as carrots, turnips, half a clove of garlic, half a bay-leaf, a little mace, a bunch of parsley, young onions, a clove, two carp cut in pieces, and the refuse of the pike; moisten this with a little *bouillon de pois*; let it sweat over a slow fire; when done pass it through a napkin, and use it to moisten the *farce* that has been already prepared, which must be rubbed through a tammy and have the consistence of a *coulis*; set it in the *bain-marie* till ready to serve; put into the stock-pot some bread cut in dice, fry it in butter, and pour the *purée* over it.

*Almond Soup.*—*Potage au Lait d'Amandes.*

Take a pound and half of sweet almonds and twelve bitter ones; skin them as usual, by putting them in water over the fire; pound them, putting in from time to time a drop of water to prevent their oiling; when they are quite smooth they are sufficiently done; put into a stewpan six pints of water; when it boils infuse half an ounce of coriander and half a lemon, keeping out the skin and seeds; moisten the almonds with this infusion; rub it several times through a napkin or tammy till it takes the appearance of milk; salt and sugar it properly; put it into the *bain-marie*;