

1. Cookery, English
2. Confectionery

d/

THE NEW YORK PUBLIC LIBRARY
REFERENCE DEPARTMENT
* *
BEQUEST OF
HELEN HAY WHITNEY

VTI

Cooke

COOKERY
AND
CONFECTIONARY.

BY
JOHN CONRADE COOKE.

LONDON:

PRINTED BY B. BENSLEY, BOLT COURT,
FOR W. SIMPKIN AND R. MARSHALL.

C 18243
P. 57B

COOKING

COOKING

COOKING

COOKING



*Cookery
and
Confectionary
by
John Courade Cooke.*

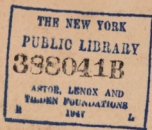
W. SIMPKIN, DEL.

R. S. STEEL & CO. ENGRAVERS

LONDON.

Published by W. Simpkin & R. Marshall.

1824.



PREFACE.

UPON most subjects there is only a right and a wrong way, so that it may be logically inferred, he, who is not in the one, must certainly be in the other : but it is not so with Cookery, the modes of right, in that very popular art, being as various as the tastes of the rational biped, and, how various that is, needs no discussion. Nothing, for instance, can well be more opposed than the cooking of ancient and modern times ; the Romans, to say the least of it, were every jot as luxurious as ourselves ; and yet, what modern stomach could digest the luxury of a dish of snails ? and this was a treat to which the philosopher, Pliny, invited his friend, as if it had been a gateau de veau, or a fricandeau of salmon ! But, to say the truth, the whole of the Roman cookery seems

to have been borrowed from the kitchen of Macbeth's witches, and concocted much after the fashion of their "gruel thick and slab," equally palatable and odoriferous. We need not, however, go so far back as this, the present opposition of gastronomic taste being equally decisive between France and England; a Frenchman is in despair at the unmitigated toughness of plain roast and boiled; and an Englishman is still less likely to reconcile himself to a fricassee of frogs, even with the luxurious addition of garlic, or though it should be helped out with the Roman sauce of asafœtida.

Hence it is, that, though many books have been published on the very original art of cookery, there is still "ample room and verge enough" for another work on the same subject, independent of the general reason for all new works on an old topic, namely, the very great superiority of the present volume over the various attempts that have preceded it; of these, though many in number, none

have yet appeared exactly suited to domestic purposes; some are so simple as to tell nothing; some set forth recipes that are as complicated as the recipes of the old physicians, in which a whole pharmacopeia was blended to the great advantage of the—prescriber; others again are intelligible only to a professed cook, precisely the person who has least need of such instruction. This, indeed, is almost universally the fault with all culinary instructors; and after the novice has carefully weighed and measured out his ingredients in the mode and manner directed, he at last finds the product at variance with the promise. The great difficulty seems to consist in making precepts so obvious as to supersede the necessity of practice; and it is in this point more particularly that the present work lays a claim to superiority over all that have gone before it. The reader will not find himself puzzled by any mysterious phrases, nor encumbered by any vague directions, which, while they

make him doubt what he knew before, yet put nothing in its place; all is plain, simple, and determined. To prevent all possibility of failure, even with the least experienced, I have specified, not only the measure or quantity of each article, but—as far as it could be done with any certainty—have set down the requisite time for the cooking of each dish, whether plain or compounded. This is altogether a novel feature in a work like the present, and which need only be mentioned for its utility to be obvious.

At the same time, to comprehend every thing in as brief a space as possible, I have carefully avoided unnecessary repetitions, and, when several dishes are prepared in the same way, I have allowed one to stand as a model for all, though all are to be found in the Index, with a reference to that general model.

It is, perhaps, needless to say that economy has been particularly studied in the selection of these recipes, and from the absolute practice of more than thirty years. Without

economy of preparation, a work of this kind can be very little useful; and, in many cases, the richest dish is not the most palatable, except to the taste of the perfect epicure. All that a family can require, and, indeed, more, is here set down accurately and intelligibly; nor is there a single case in which I cannot answer for the result, having myself worked every recipe in the volume, not once, but frequently, in the course of a long practice. If there be any failure, the reader will only have to blame himself in not following punctually what is set down punctually,—an error that I have often observed in the use of works of a similar nature; the moment any recipe has seemed to militate against the peculiar habits of the novice, he has immediately altered some one of the proportions, or even of the ingredients, to adapt it to his own ideas, and the consequence has been, the utter worthlessness of the whole: but this will not do; he who wishes to profit by these recipes must follow their directions with the most scrupulous accu-

racy, or he will most assuredly lose his labour. To nice palates, cookery requires all the precision used in the compounding of medicine, and a few grains, or a few minutes, whether it be of excess or of deficiency, will sometimes spoil the best arranged plans; it is, therefore, advisable to follow the cookery-book implicitly, or not at all, for even an ignorant experience is better than a learned quackery.

Brighton, Dec. 1824.

* * The various instruments used in the Confectionary and Pastry, may be had of Messrs. Ive and Burbidge, Furnishing Ironmongers, No. 130, Fleet Street, London.

INDEX.

A.

- Acid, Lemon, 760
 - Pyroligneous, 592
- Almond Comfits, 853
 - for Biscuits and Rout Cakes, 626
 - Baskets, 367
 - Burnt, 679
 - with Cinnamon, 680
 - Cream Ice, 791
 - Cups, 360
 - Paste, 357
 - Paste for Ornaments, 359
 - Paste, yellow, for Rout Cakes, 627
 - Padding, 424
 - Wafers, 361
- Angelica Green, 717
- Apple Paste for Knots, 740
 - Compote, 747
 - Slices in Compote, 753
 - Fritters, 468
 - Jelly for Fruit, 696
 - Jelly in Moulds, 385
 - Sauce in a Boat, 293
 - Water to Drink, 813
 - Water Ice, 798
- Apricots in Brandy, 700
 - Preserved in Brandy, 702
 - to Dry, 706

- Apricots, Dried, with Sugar, 707
 - Preserved, 705
- Biscuits, 743
- Compote, 749
- Cream Ice Fresh, 764
- Green, 729
- Jam, 704
 - Cream with Jam, 765
- Plumbs, 720
- Water Ice, 766
 - Water to Drink, 814
- Arrack Ice, (see Punch,) 800
- Artichokes Stewed, 489
 - Fried, 490
 - Forced, 507
 - Ragout, 486

B.

- Bacon to Cure, 576
- Ballachong, 582
- Balsam of Honey, 689
- Barberries to Pickle, 595
 - Biscuits, 743
 - in Bunches, 745
 - to Colour, 852
 - Comfits, 847
 - Compotes, 756
 - Drops Fresh, 742

- Barberry Jam, 704
 Pallets, 821
 Barley Sugar, 677
 Drops, *ib.*
 Lavender, 678
 Ginger, 677
 Bath Caraways, 836
 Batter for Fritters, 467
 for Frying, 266
 Fritters, 467
 Beet Root to Pickle, 601
 Beef Tea, 5
 Hung, to Cure, 577
 Head or Cheek, 120
 Collops, 121
 Palates, 122
 Another Way, 123
 Palates in Collops, 121
 Ditto in Cutlets, 124
 Ditto for Patties, 125
 Tail, 126
 Tails Crumbed, 127
 Alamode, 128
 Kidneys, 129
 Kidneys, with Onions, 130
 Steaks Stewed, 131
 Force meat, 137
 Udder, 132
 Scarlet, or Hunting, 136
 Tripe Collops, 133
 Tripe Marinated, 134
 Tripe Fried, 135
 Rump Alamode, 138
 German Alamode, 144
 Brisket Stewed, 139
 Slices Larded, 140
 Tongue Fresh, 141
 Tongue Baked, 143
 Tongue Boiled, 143
 Tongue to Cure, 575
 German Onion, 145
 Sour, 146
 Fillet Larded, 147
 Minced, 148
 Hashed, 149
 Olives, 150
 Collops Scotch, 151
 Surloin, with Mince, 152
 Fillet à la Daub, 153
 Collared, 154
 Marrow Bones, 159
 Beef, Potted, 155
 Boullie, 156
 and Sour Kraut, 157
 Sausages, 158
 Olive le Roi, 161
 Fricatel, 162
 Shiu Soup, 160
 Feet with Mock Turtle, 163
 Steak Pie, 164
 Steaks, (see Broiling,) 261
 Steaks to keep, 581
 Bergamot Drops, 818
 Shells, 840
 Biscuits, Almond Paste for small, 633
 Almond Roche, 634
 Almond Hearts, 618
 Brown Bread, 619
 Cream, 614
 Cream, another way, 615
 Cinnamon Sugar, 632
 Cherry, 636
 Cream, 781
 Finger, 616
 French Maccaroon, 623
 Italian, 613
 Iceing, 620
 Judges, 611
 Lemon Sugar, 632
 Maccaroon, 622
 Maccaroon, French, 623
 Moss, 629
 Nut, 625
 Naples, 618
 Oliver, 638
 Orange Flower, 632
 Orange Sugar, 632
 Palais Royal, 608
 Plain, 637
 Raspberry, 635
 Ratiffas, 624
 Red Rock, 631
 Rock, 630
 Rose Sugar, 632
 Rusks, 612
 Savoy, 610
 Sponge, 609
 Walnut, 628
 Blackberry Compote, 757
 Jam, 704
 Black Puddings, 241

- Blanc Mange, 386
 Boiling Fish, 512
 Meats and Poultry, 40
 Puddings, 423
 Sugar, 674
 Vegetables, 477, 448
 Brawn Mock, 243
 Pickle, *243
 Branching Broccoli, 506
 Brandy Fruits, 700
 Boudin à la Richelieu, 270
 Braizing Meat and Poultry, 119
 Brawn Pickle, *243
 Brioche Cake, 368
 Broiling, 260
 Broth Common, 1
 Chicken, 3
 Mutton, 2
 German with Barley, 10
 Sheep's Head, Scotch, 222
 Scotch with Barley, 4
 Brown Bread Cream, 783
 Buns, Plum, 666
 Breakfast, 665
 Brioche, or Bath, 667
 Butter Burnt, 81
 Melted, English way, 97
 Melted, French way, 96
 Burnt Almonds, 679
 Cinnamon, 680
 Cream Ice, 782
 Burgamot Drops, 818
 Shells, 840
- C.
- Cabbage Forced, 493
 Red to Pickle, 599
 Red to Stew, 494
 White to Pickle, 599
 Cakes Brioche, 368
 Balloon, 664
 Chantilly, 366
 Diet Bread, 617
 Derby, 662
 Genoise, 376
 Ginger, 659
 Icing for, 621
 Cakes, Light Sponge, 607
 Madelaine, 365
 Oven, 375
 Plain, 642
 Pound, 643
 Pepper, 655
 Queen, 644
 Queen Drop, 644
 Rich Plum, 639
 Another, Plain, 640
 Another Plain, 641
 Real Shrewsbury, 660
 Shrewsbury, 658
 Savoy, 606
 Sugar, 657
 Water, 661
 Yorkshire, 663
 Yeast, 645
 Calves Head Hash, 167
 Head Plain, 166
 Cheek Boned, 168
 Brains, 169
 Another way, 170
 Liver to Fry, 171
 Feet Maltre d'Hotel, 172
 Feet Broiled, 173
 Feet Jelly, 378
 Camp Vinegar, 113
 Candy for Figures, &c. 692
 Capilaire, 687
 Capsicums Pickled, 605
 Cardenom Comfits, 846
 Drops, 818
 Caromile Sugar, 676
 Carp in Wine, 535
 to Stew, 528
 to Fry, 534
 Carrot Trashees, 860
 Casting Flat Moulds, 864
 Casserole of Rice, 311
 Cassia Buds Comfits, 845
 Cauliflower and Cheese, 492
 Caviare, 591
 Cedrate Ice, 801
 Cellery Comfits, 839
 to Pickle, 602
 to Fry, 491
 to Stew Brown, 484
 to Stew White, 483
 Cement for Pasting, 869
 Chantilly Basket, 367

- Chartreuse Roots, 314
 Chardons White, 491
 Salsify, 491
 Char Potted, 553
 Cherries Compote, 746
 in Brandy, 701
 Brandy, 703
 Dried, 711
 for Pots, 712
 Water Ice, 812
 Water to Drink, 812
 Jam, 704
 Cheesecakes, 350
 Currant, 350
 Savoury with Cheese, 407
 Pudding, 439
 Chickens to Boil, 254
 to Braize, 255
 Larded, 256
 Roast, 257
 Fricassee, 259
 Fricassee White, 260
 Broil, 261
 Currie, 262
 Another way, 264
 Fried in Batter, 266
 Pie, 268
 Another way, 269
 in Rice, 36
 with Cauliflower, 273
 Chocolate Cream, 792
 Drops, 819
 Harlequins, 820
 Cinnamon Comfits, 834
 Drops, 818
 Clarified Sugar, 675
 Lemonade, 807
 Clear Cakes, 739
 Clove Drops, 818
 Comfits, 842
 to Make, 859
 Cochineal to Prepare, 673
 Codlings Compote, 748
 Cod's Head and Shoulders, 512
 Slices, *ib.*
 Fried, (*see* Salmon,) 118
 Cockles to Boil, 549
 Cockles to Stew, 547
 to Escalop, 546
 Coffee Comfits, 854
 Creams, 775
 Colcannone, 500
 Colrabe in Sauce, 502
 to Fry, *ib.*
 Comfit Making, 832
 Colours for Gum Paste, 823
 Colouring Raspberries, 852
 Comfits, *ib.*
 Nonpareils, *ib.*
 Sands, 871
 for Gravy, 9
 Soups and Sauces, *ib.*
 Compotes, 749
 Crabs hot in Sauce, 544
 Cray Fish to Boil, 563
 Cream Burnt, 391
 Apricot, 392
 Coffee, 389
 Curds, &c. *395
 Plain, 793
 Damson, 392
 Franchipann, 333
 Ginger, 393
 Mille Fruit, 395
 Marbled, 396
 Italian, 388
 Peach, 392
 Pine Apple, 393
 Rhenish, 387
 Raspberry, 392
 Strawberry, &c. *ib.*
 Stone, 400
 Trifle, 397
 Trifle in Dish, 398
 Vanilla, 390
 Toasts Fried, 374
 Pudding, 427
 Pancakes, 415
 in Glasses, 403
 Pancakes with Apples, 415
 Cringles, 669
 Crumpets, 671
 Cucumber to Preserve, 727
 German to Pickle, 603
 Slices, 604
 Stewed, 482
 Curds, Vinegar, 114
 and Cream, *395
 Custard Cream, 777
 in Moulds, 402
 in Glasses, 401
 Boiled, 403

- Currant Jelly, in Moulds, 384
 Jelly, Red, 697
 Jelly, Black, 698
 Drops, Black, 699
 Jam, 704
 Whole, 728
 in Bunches, 745
 Compote, 749
 Red Water Ice, 795
 White ditto, *ib.*
 Black, ditto, *ib.*
 Water to Drink, 812
 Cut Shapes, 861
 Comfits, 843

D.

- Damson Jam, 704
 to Preserve, 718
 to Bloom, 719
 Compote, 749
 Dessert Plates, to make, 868
 Diet Bread Cake, 617
 Directions to Plates, 816
 Doubing, or Larding, described, 138
 Dripping, Clarified, 469
 Dry Sweetmeats, 707
 Drying Stove described, 672
 Drop Making, 817
 Duck Hashed, 290
 Roasted, 288
 to Stew, 287
 Salmi, 291
 Wild, to Roast, 292
 to Roast Wild, 398
 Duchess Rolls, or Petit Chose
 Pastry, 334
 Dumplings, Yeast, 466
 Suet, 428
 Dutch Rusks, 668

E.

- Eels to Pitchcock, 527
 to Stew or Matelot, 528
 Plain, 529
 to Boil, 531
 to Fry, 118
 Potted, 553

- Eels to Collar, 530
 Eggs to Fricassee, 473
 Balls, 185
 Buttered, 470
 Poached, 471
 Vermicelli, 474
 to Preserve, 583
 Plover's, 476
 Salad, 475
 in Cases, 472
 Endive Stewed, 498
 Eringo Root Candy, 734
 Jelly, 381

F.

- Fennel Sauce, for Mackerel, 59
 Sauce, 58
 Fish Patties, 559
 Flemish Gauffres, 377
 Flounders, (see *Frying*), 118
 Fondeau, 406
 Forcemeat Balls, 183
 Fowls to Boil, 254
 Boudin à la Richelieu, 270
 Braize, 255
 to Broil, 261
 to Currie, 262
 Another way, 264
 Cutlets, 271
 and Cauliflower, 273
 Espagnol, or Spanish, 274
 Fricassee, Brown, 259
 Fricassee, White, 260
 Fillets, Larded, 258
 Larded, 256
 Large in Jelly, 301
 Minced, 267
 in Rice, 272
 Potted, 155
 to Roast, 257
 Franchipann Cream, *364
 Freezing Ice, 759
 French Beans, 486
 to Pickle, 596
 Plum Compote, 751
 Fritters, Apple, 468
 Pine Apple, *ib.*
 Strawberry, *ib.*
 Plain, *ib.*

Frontignac Water Ice, 796
 Frothing Poultry and Meat, 249
 Fruit to Bottle, 586
 Fruit Pastes, 699
 Fried Artichokes, 490
 Frying, 118

G.

Garlic to Preserve, 744
 Gerkins to Pickle, 596
 German Puffs, 421
 Rolls, 670
 Sausages, 245
 Sauer Kraut, 479
 Ginger Comfits, 844
 Ærated Drink, 809
 Cream, 393
 Drops, 818
 Lozenges, 828
 Pop, 811
 Pipes, 829
 Preserved, 726
 Seed, 849
 Gingerbread, Queen's, 647
 Fine, 648
 Another way, 649
 Light, Common, 650
 Nuts, 653
 Nuts, Fine, 651
 Another way, 652
 Roll, 654
 Glazing, French way, 345
 English way, 346
 for Meat, and to make, n. 8
 Goose to Roast, 293
 Pie, 294
 Giblet Soup, 27
 Giblet Pie, 295
 Hash, 290
 Green, to Roast, 293
 Gooseberry Cheese, 716
 Compotes, 756
 Fool, 420
 Green, Preserved, 714
 Hops, 715
 Jam, 704
 Jelly, 6
 Puffs, 341
 Smashers, 419

Grape Syrup, 684
 Gravy White, 7
 Brown, 6
 in haste, 8
 Green Gauges in Brandy, 702
 Preserved, 713
 Compotes, 749
 Gum Arabic Paste, 825
 Paste for Ornaments, 824
 Paste Sugar, 822

H.

Haddocks Fried, 521
 Fillet, 519
 Rizord, 520
 Baked, 532
 Ham, to Cure, 574
 to Braize, 246
 to Toast, 247
 Hamburg Pickle, 579
 Hare Cake, (see Veal,) 201
 Civette, 278
 Hashed, 307
 Jugged, 309
 Pie, 308
 Salmi, 290
 Soup, 25
 Roast, 306
 Hats, small Trachées, 858
 Herrings, 537
 Collared, 536
 Baked, 538
 Dried, 564
 Herbs, to Dry, 584
 Honey, Balsam of, 689
 Hot Ice Cream, 794
 Hung Beef, 577
 Another way, 578

I.

Iceing for Cakes, 621
 Imperial Brisk, 810
 India Corn, to pickle, 594
 Pickle, 598
 Irish Plum, 719
 Italian Cream, 388
 Salad, 508

J.

- Jelly, Apple, 696
 - Aspic Savoury, 477
 - Black Currant, 697
 - Red ditto, 698
 - Calves' Foot, 378
 - Eringo Root, 381
 - Punch, 394
 - Sago, 382
 - Sponge, 379
- Jerusalem Artichokes, 489
- Juice of Spinach for colouring, 22
- Junket, 399

K.

- Ketchup, Mushroom, 116
- Tomata, 115

L.

- Lamb's Brains, 169
 - Breast, 224
 - Cutlets and Cabbage, 214
 - Cutlets and Cauliflower, ib.
 - Cutlets and Herbs, 213
 - Cutlets, glazed, 199
 - Cutlets in paper, 195
 - Cutlets, plain, 210
 - Ears, 226
 - Feet, ib.
 - Fry, 230
 - Gijot, Espagnol, 228
 - Harrico, 211
 - Hashed, 149
 - Loin, Larded, 216
 - Loin, marinated, 189
 - Head and Emince, 225
 - Neck, Larded, 216
 - Leg to Boil, 227
 - Pie, 221
 - Shoulder, Larded, 229
 - Sweetbreads, 175
- Lampreys, 531
 - Potted, 553
- Larks to Roast, 325
 - Pie, 326
 - Potted, 555

- Laver, 118
- Lavender Drops, 818
 - Lozenges, 828
- Leason for Soups, 29
- Lettuces, Stewed, 498
- Lemon Chips, 731
 - Acid, 760
 - Cream with Cream, 772
 - Cream Ice, see Orange, 771
 - Clarified Lemonade, 807
 - Comfits, 835
 - Drops, 818
 - Jelly, 388
 - Ice, 774
 - Lemonade, 806
 - Lozenges, 828
 - Palates, (see Orange,) 821
 - Prawlings, 681
 - Paste, 737
 - Peels, 732
 - Marmalade, 738
 - Quarters, 730
 - Whole, 730
 - Syrup, 683
- Lobster Currie, 264
 - Salad, 510
 - Patties, 557
 - Hot, in Sauce, 544
 - Potted, ib.
- Lozenges, Ginger, 829
 - Lemon, ib.
 - Peppermint, 828
 - Rose Acid, 829
 - Tolu, 831

M.

- Maccaroons, 622
 - French, 623
- Maccaroni, 404
 - Sweet, 408
 - Timbal of, 310
- Macedoine Fruits, 750
 - Roots, 505
- Mackerel, Collared, 536
 - to Boil, (see Boiling,) 512
 - Broiled in Paper, 541
 - Maitre d'Hotel, 539
 - Fillet, 540
 - Baked, 538

- Mangoes to Pickle, 507
 Cucumbers, *ib.*
 Melon, *ib.*
 Marasquin Ice, 789
 Cream, (see Noyeau), 788
 Marrow Bones, 159
 Marshmallows Paste, 741
 Meat Tart, 313
 Melon, Ripe, 710
 Compote, 752
 Green, 728
 Ice, 797
 Merringles, 646
 Mille Fruit Water Ice, 803
 Milk Punch, 808
 Mince Meat, 422
 Mock Turtle, 27
 Brawn, 243
 Mogul Plums, Green, 713
 Yellow, 718
 Moor Game to Roast, 322
 Boiled, 315
 Potted, 321
 Salmi, (see Duck), 291
 Broiled, 261
 Hashed, 149
 Fricassee Fillet, 259
 Cake, 201
 Morells, 497
 Mulberry Water Drink, (see Rasp-
 berry,) 812
 Cream Ice, 764
 Water Ice, 802
 Syrup, 685
 Jam, 765
 Compote, 757
 Mullet, Red, 543
 Muscles Stewed, 549
 Escaloped, 545
 Mushrooms, Stewed, 488
 Ketchup, 116
 Musk Shells, 840
 Mustard, 590
 Mutton Cutlets, plain, 210
 Harrico, 211
 Cutlets in Paper, 195
 Cutlets Larded, 212
 Cutlets with Herbs, 213
 Cutlets with Cabbage, 214
 Cutlets with Cauliflower, *ib.*
 Cutlets, (see Cabbage), *ib.*
 Mutton Pie with Cabbage, 215
 Fillets Larded, 216
 Neck Larded, *ib.*
 Squab Pie, 217
 Tongues, 218
 Collops, 219
 Hash, (see Beef,) 149
 China Chillo, 220
 Pies Raised, 221
 Tongues Larded, 223
 Breast Broiled, 224
 Chops, 261
- N.
- Naples Biscuits, 618
 Nasturtian Buds to Pickle, 596
 Nectarines Compote, 749
 Negus Ice, 804
 with little Sugar, 707
 Preserved in Brandy, 702
 Nogar, 694
 Nonpareils, 848
 to Colour, 852
 Noyeau Cream Ice, 788
 Water Ice, 789
- O.
- Oat Trashèes, 860
 Omlettes, Sweet, 410
 French Soufflé, 409
 French Plain, 411
 with Ham, 412
 German, 413
 Onions, Ragout of, 486
 to Keep, 585
 Pickled, 600
 Sauce, 54
 Orange Flower Biscuits, 632
 Flower Cream Ice, 779
 Carved, 730
 Chips, 731
 Cream Ice, 771
 Clarified, 808
 Comfits, 835
 Cream without Cream, 772
 Flower Jelly, 682
 Green, 730

- Orange Jelly, 383
 Marmalade, 738
 Pallets, 821
 Paste, 737
 Peel to Candy, 733
 Peels, 732
 Prawlings, 681
 Flower ditto, 682
 Quarters, 730
 Whole, *ib.*
 Syrup, 683
 Water Ice, 773
- Orangeade, 805
- Orgeat, 686
 Drink, 815
- Orlean Plum Compote, 749
- Oven Cakes, 375
- Oysters, Pickled, 562
 Escaloped, 545
 Another way, 546
 to Stew, 547
 for Patties, 556
 to Fry, 548
- P.
- Painting on Wax, 867
- Palates, 122
- Pancakes, 415
 Rice, 414
 Fine, 418
 with Apples, 415
 Scotch, 416
 Cream, 423
- Partridges to Roast, 249
 Boiled, 315
 Salmi, 291
 Pie, 317
 Broiled, 261
 Blanquet, 303
 and Cabbage, 318
 Larded, 319
 Pie, called Perigord, 320
 Potted, 321
 Fricassee, 259
- Parsley, Fried, 511
- Paste, Candy, 691
- Pastry, 328
 Puff Paste, 329
 Patty, 312
- Pastry Tart, 330
 Biscuit, 331
 Candy, 691
 Almond, 357
 Raised Pie, 332
 Petit Chose, 334
 French, 335
 Croquant, 336
 Ornamenting Hams, 337
 for lining Moulds, 341
 Gum Sugar, 822
 Gum for Ornaments, 824
 Gum Arabic, 825
 Gum for Gilding, 826
 for Foundations, *ib.*
 Dripping, 469
 French, 351
 Sandwich, 352
 Small, 353
 Fan, 354
 Leaf, 355
 for Dishes, 356
- Passing-off Herbs, &c. 47
- Patties, 338
 Sweetmeat, 343
 with Forcemeat, 339
 Patè de Grimaube, 741
 Peaches in Brandy, 700
 with a little Sugar, 707
 Jam, 704
 Preserved in Brandy, 702
 Compote, 749
 Cream Ice, 764
 Cream with Jam, 762
 Water Ice, (see Apricot,) 766
- Pears preserved in Brandy, 721
 Compote, 755
 Preserved, (see Peaches,) 702
 Stewed, 756
- Pearling Comfits, 833
 Caraways, 837
 Coriander, 838
- Peas to Dry, 588
 to Bottle, 587
 to Stew, 481
- Peppermint Seed, 850
 Drops, 818
 Pipes, 829
 Lozenges, 828
 Pepper Cake, 655
 Perch Stewed, 529

- Perch Fried, 118
Pheasants to Roast, 316
 to Boil, 315
 Salmi, (see Duck,) 921
 Broiled, (see Fowl,) 261
 Pie, 317
 Blanquet, (see Turkey,) 303
 with Truffles, 305
Pickling, 592
Pigeon Compote, 281
 Broiled, 261
 to Roast, 282
 Larded, *ib.*
 Braized, 283
 and Cabbage, 285
 Pie, 284
 Cutlets, 286
Pie Shell to Raise, 333
 d'Amour, 342
Pig, Collared, 203
 Feet, 234
 Fry, (see Lamb's,) 230
 Ears, 235
 Pettitoes, 237
 Head Cold, 242
 Liver Pudding, 244
 Stuffing, 289
 to Roast, 253
 to Collar, 203
Pike to Bake, 532
 to Boil, 533
 Fried, 534
Pine Water, 769
 Apple Cream, fresh, 767
 Ditto, with Jam, 768
 Apple Compote, 754
 Apple Chips, 723
 Apple Cream, 393
 Apple Jam, 724
 Apple Water Ice, fresh, 770
 Apple Water Ice, 769
 Apple Whole, 725
 Apple Slices, 723
Pistachio Cream Ice, 778
Plaise, Fried, 521
Plaster Moulds to Cast, 863
Plum Cream Ice, 764
 Water Ice, 766
 Jam, 714
 Juice, (see Apricot,) 766
 Biscuit, 743
Plum Cream, 764
Pork Cutlets, plain, 231
 with Red Cabbage, *ib.*
 Broiled, 232
 Fillet Braized, 233
 Pie, 236
 Sausage-meat, 239
Pomegranate Paste, 736
Poulette Sauce
Potatoe Balls, 589
 Boiled, 478
 Fried, 503
 Ragout, 499
 Maitre d'Hotel, 504
 Yeast, 870
Prawns, Hot, 544
Preserved Wet Fruits, 695
Puddings, to Boil, 423*
 Suet, 428
 without Suet, 429
 Almond, 424
 Almond, Boiled, 456
 Apple, 441
 Apricot, 462
 Apple, Baked, *ib.*
 Batter, 431
 Batter, Baked, *ib.*
 Barley, 437
 Black Currant, 443
 Boiled Almond, 456
 Bread and Butter, 459
 Bread, boiled, 460
 Cheese Cake, 439
 Cow-heel, 454
 Cabbage, 446
 Cabinet Pudding, 445
 Custard in Paste, 444
 College, Fried, 446
 Cherry, 443
 Currant and Raspberry, *ib.*
 Cream, 427
 Custard, 432
 Custard, boiled, 458
 Common, 426
 Damson, 443
 French Plums, 445
 Gooseberry, 443
 Ground-rice, 436
 Ginger, 440
 Green Gage, 443
 Fish, 551

pudding, Fish, Another way, 552

- Hasty, 461
- Italian, 457
- Lemou, 452
- Marrow, 449
- Marrow, another way, 450
- Muffin, 445
- Maccaroni, 437
- Morella Cherries, 442
- Orange, 452
- Peas, 465
- Peach, 443
- Potatoe, boiled, 451
- Potatoe, baked, *ib.*
- Plum, rich, 425
- Plum, common, 426
- Quaking, 464
- Ratiffa, 463
- Rice, without Egg, 438
- Rice, 434
- Rice Slop, 435
- Shrewsbury, 447
- Sussex, 448
- Sago, 455
- Tansey, 453
- Tapioca, 433
- Vermicelli, 437
- Yorkshire, 430
- Puffs, to Make, 340
 - German, 421
 - Spanish, 417
- Punch, Jelly, 324
 - Ice, 800
- Pyroligneous Acid, 592

Q.

- Quails to Roast, (*see* Roasting,) 249
- Quashies, or Vegetable-marrow, 496
- Queen Cakes, 644
 - Drops, 644
- Quince Compote, 757
 - Preserved Red, 722
 - Preserved White, *ib.*
 - Marmalade, 735

R.

- Rabbits, Boiled, 275
 - Civette, 278
 - Currie, 264
 - Fricassee, 260
 - Fillets, Larded, 276
 - Pie, 277
 - Roasted, 280
- Raised Pie, 333
- Ramaquins, 405
- Raspberry Jelly, 389
 - Water Ice, 763
 - Water Drink, 812
 - Comfits, 851
 - Comfits to Colour, 852
 - Vinegar, 688
 - Jelly, 697
 - Jam, 704
 - Whole, 703
 - Jam for Cakes, 709
 - Compote, 749
 - Cream Ice with Jam, 762
 - Cream Ice, Fresh, 761
- Ratiffa Cream Ice, 780
- Rhenish Cream, 387
- Richelieu Pudding, 270
- Rice boiled for Curries, 263
 - Begnets, 362
 - and Apples, 363
 - Casserole of, 311
 - Fritters, 364
 - Pancakes, 414
- Roasting, 249
- Rock Candy, 690
 - Sugar, 693
- Rolling Pin Trashes, 60
- Rolls, German, 670
- Rose Drops, 818
 - Lozenges, Acid, 829
 - Lozenges, 828
- Rum Punch, 800

S.

- Sago, Jelly, 382
- Salado, 110
- Salado, 111
- Salad Mixture, 112

- Salmon, to Boil, 514
 to Fry, 118
 Fricandeau, 515
 to Pickle, 516
 Collops, 517
 Slices in Paper, 518
 Smoked, 565
 Smoked, to Dress, 566
- Salsify, 486
- Sauce, Anchovy, 90
 à la Reine, 48
 Asparagus, 62
 Aspie for Salads, 86
 Bechamel or White, 45
 Bread, 99
 Brown Callis, 43
 Burnt Butter, 81
 Cucumber, 51
 Celery, White, 56
 Celery, Brown, 57
 Cauliflower, 64
 Carp, 69
 Caper, 73
 Chervil, 107
 Cockle, 91
 Crab, 92
 Dutch, 74
 Endive, 50
 Fennel, 58
 Fried Crumb, 100
 Flamande, 78
 French Bean, 101
 Green Pea, 63
 Green, 79
 Garlick, 70
 Gooseberry, 106
 Harrico Root, 46
 Harricot, White, 102
 Harricot, Brown, 80
 Hachée, 80
 Horseradish, 71
 Another way, 72
 Herb, 52
 Italian, 67
 Lemon, 59
 Lobster, 87
 Another way, 88
 Mint, Parsley, and Fennel,
 58
 Mushroom, 60
- Sauce, Mustard, 76
 Mixture to help, 109
 Maitre d'Hotel, 104
 Mint, 106
 Melted Butter, French way,
 97
 Melted Butter, English way,
 98
- Onion, 53
 Another way, 54
- Oysters, 93
- Parsley, 57
- Potatoc, 65
- Poivrade, 75
- Piquante, 77
- Piquante or Sharp, cold, 117
- Poulette, 95
- Royale, 47
- Robert, 55
- Ravigote, 83
- Remoulade, 84
- Relishing, for Cold Meat,
 85
- Ragout Onion, 94
- Ragout, 104
- Salado, Indian, 111
- Sweet or Wine, 95
- Spanish, 103
- Sorrel, 49
- Seville, 82
- Shrimp, 89
- Sour or Piquant, 117
- Tomata, 108
- Thickening for, 42
- Turnip, 66
- Tarragon, 68
- Truffle, 61
- Tournée, 44
- White, 45
- Wine or Sweet, 96
- Greening for, 22
- Sauer Kraut, to make, 479
 to Stew, 480
- Sausages and Cabbage, 239
 Meat, 238
 and Apples, 240
 German, 245
- Saute Pan described, 121
- Scate, 542
- Schodees, 369