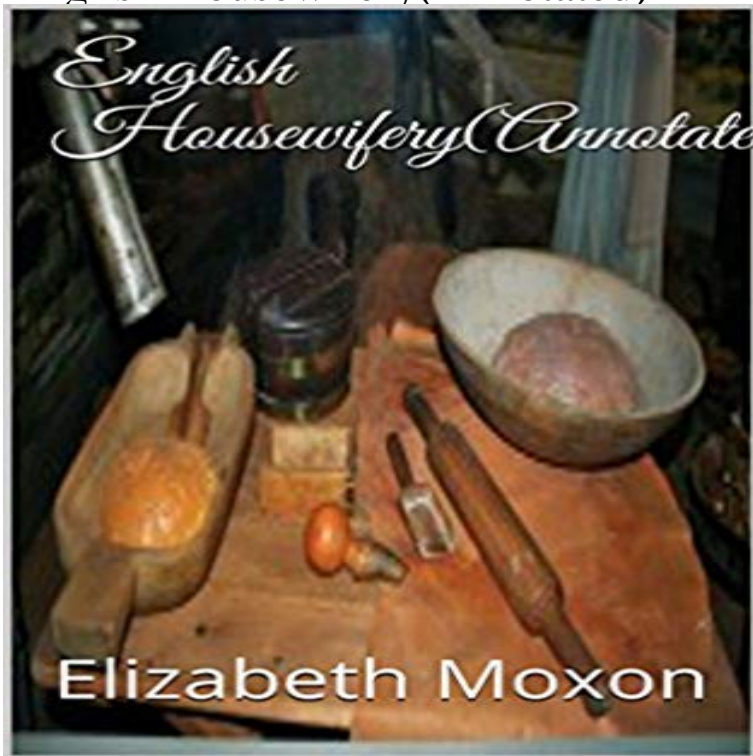


English Housewifery(Annotated)



1. A **GRANADE**. Take the caul of a leg of veal, lie it into a round pot; put a layer of the flich part of bacon at the bottom, then a layer of forced-meat, and a layer of the leg part of veal cut as for collops, till the pot is filld up; which done, take the part of the caul that lies over the edge of the pot, close it up, tie a paper over, and send it to the oven; when baked, turn it out into your dish. Sauce. A good light-brown gravy, with a few mushrooms, morels, or truffles; serve it up hot. 2. The fine Brown **JELLY**. Boil four calfs feet in six quarts of water till it is reduced to three pints, tale off the feet and let the stock cool, then melt it, and have ready in a stew-pan, a spoonful of butter hot, add to it a spoonful of fine flour, stir it with a wood spoon over a stove-fire, till it is very brown, but not burnt, then put the jelly out, and let it boil; when cold take off the fat, melt the jelly again and put to it half a pint of red port, the juice and peel of half a lemon, white pepper, mace, a little Jamaica pepper, and a little salt; then have ready the whites of four eggs, well frothd, and put them into the jelly, (take care the jelly be not too hot when the whites are put in) stir it well together, and boil it over a quick fire one minute, run it thro a flannel bag and turn it back till it is clear, and what form you would have it, have that ready, pour a little of the jelly in the bottom, it will soon starken; then place what you please in it, either pigeon or small chicken, sweet-bread larded, or pickled smelt or trout, place them in order, and pour on the remainder of the jelly. You may send it up in this form, or turn it into another dish, with holding it over hot water; but not till it is thoroughly hardened. 3. To make a **MELLON**. Make the leanest forced-meat that you can, green it as near the colour of mellon as possible with the juice of spinage, as little of the juice as you can; put several herbs in it, especially parsley, shred fine, for that will help to green it; roll it an inch and a half thick, lay one half in a large

mellon mould, well buttered and flowered, with the other half the full size of the mould, sides and all; then put into it as many stewd oysters as near fills it with liquor sufficient to keep them moist, and close the forc'd-meat well together; close the melon and boil it till you think it is enough; then make a small hole (if possible not to be perceived) pour in a little more of the liquor that the oysters were stewd in hot, and serve it up with hot sauce in the dish. It must be boiled in a cloth, and is either for a first or second course. 4. Hot CHICKEN PIE. Order the chickens as for fricassy, and form the pie deep, lay in the bottom a mince-meat made of the chickens livers, ham, parsley and yolks of eggs; season with white pepper, mace, and a little salt; moisten with butter, then lay the chicken above the mincd meat, and a little more butter; cover the pie and bake it two hours; when baked take off the fat, and add to it white gravy, with a little juice of lemon. Serve this up hot. 5. SHEEPS RUMPS with Rice. Stew the rumps very tender, then take em out to cool, dip them in egg and bread-crumbs, and fry them a light brown; have ready half a pound of rice, well washd and pickd, and half a pound of butter; let it stew ten minutes in a little pot; then add a pint of good gravy to the rice and butter, and let it stew half an hour longer; have ready six onions boild very tender, and six yolks of boild eggs, stick them with cloves; then place the sheep rumps on the dish, and put round them the rice as neatly as you can; place the onions and eggs over the rice, so serve it up hot. 6. SHEEPS TONGUES broild. The tongues being boild, put a lump of butter in a stew-pan, with parsley and green onions cut small; then split the tongues, but do not part them, and put them in the pan, season them with pepper, herbs, mace, and nutmeg; set them

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