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(J. MURRELL)

A NEW BOOKE  
OF COOKERIE

LONDON 1615





ELIZABETH

DAVID

WARBURG INST



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NEVV BOOKE  
*of Cookerie.*

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VVherein is set forth the newest  
and most commendable Fashion for  
Dressing or Sowcing, eyther  
Flesh, Fish, or Fowle.

---

Together with making of all sorts  
of Iellyes, and other made-Dishes  
for seruice; both to beautifie and  
adorne eyther Nobleman or  
Gentlemans Table.

---

Hereunto also is added the most exqui-  
site *London* Cookerie.

*All set forth according to the now, new,  
English and French fashion.*

---

Set forth by the obseruation of a  
Traueller. *I. M.*

---

LONDON:

Printed for *Iohn Browne*, and are to be solde  
at his Shop in *S. Dunstons Church-yard.* 1615.







TO THE VERTUOUS, AND VVELL-accomplished Gentlewoman,  
M<sup>rs</sup>. FRANCIS HERBERT:  
Health and Prosperitie.



*F* this *Name* and *Nature* (worthy Gentlewoman,) many small *Books* and *Pamphlets* haue heretofore been published; the most of which neuerthelesse haue instructed rather how to mar then make good Meat : but this (in credit of my knowledge;

A 2                      ledge;



*The Epistle Dedicatorie.*

ledge, and strict obseruation  
in Trauell) is experimentally  
such as it pretends to be in the  
Title-Page thereof. VVhere-  
of I can say but this, and this  
it will performe for the sayer,  
That it giues each Meat his  
right for the manner of dres-  
sing; each Dish his due, for  
the order of seruing; and both  
good prooffe of my desire to  
please and profit in the publi-  
shing. So, referring it to your  
worthy pervsall, and my selfe  
to your fauourable opinion, I  
euer remaine

Yours, no lesse humbly  
then truly deuoted,

*I. M.*





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F I N I S.





*A*  
**NEW BOOKE**  
 of Cookerie.

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To boyle a Capon Larded with Lemmons, on the French fashion.



**S**ald your Capon, and take a little daffy Datmeale to make it boile white. Then take two or thzee ladlefuls of Button broth, a Fagot of sweet Hearbes, two or thzee Dates, cut in long pieces, a few parboyl'd Currins, a little whole Pepper, a  
 piece



piece of whole Peace, and one Nutmeg. Thicken it with Almonds. Season it with Mergis, Sugar, and a little sweet Butter. Then take vp your Capon, and lardc it very thicke with a preserved Lemmon. Then lay your Capon in a deepe Meat-dish for boyld meates, and poure the broth vpon it. Garnish your Dish with Suckets and preserved Barberries.

#### To sowce a Pigge.

**S**caid a large Pigge, cut off his head and slit him in the middelt, and take out his bones, and wash him in two or thre warme waters. Then collar him vp like Braune, and sowc the collars in a sayre cloth. Then boyle them very tender in faire water, then take them vp and throw them in sayre water and Salt vntill they be colde, for that will make the skinne white. Then take a pottle of the same water, that the Pigge was boyled in, and a pottle of white Wine, a race of Ginger sliced, a couple of Nutmegs quartered, a spoonfull of  
whole



whole Pepper, five oz fire Bayleaves:  
 seeth all this together, when it is colde  
 put your Bigge into the sowce-dzincke,  
 so you may keepe it halfe a yere, but  
 spend the head.

### To sowce Oysters.

**T**Ake out the meat of the greatest  
 Oysters: saue the liquoz that com-  
 meth from them, and streine it into  
 an earthen Pipkin: put into it halfe a  
 pinte of white Wine, and halfe a pinte  
 of white Wine vinegar: put in some  
 whole Pepper, and sliced Ginger.  
 Boyle all these together with two oz  
 thre Cloues, when it hath boyled a  
 little, put in your Oysters, and let them  
 boyle two oz thre walnes, but not too  
 much. Then take them vp, and let the  
 sirrup stand vntill it be cold: then put  
 in your Oysters, and so you may keepe  
 them all the yere.

To



To sowce a Pike , Carpe , or  
Breamc.

**D**raw your Fish , but scale it not :  
save the Liver and the refuse of it,  
slit the said refuse, and wash it. Then  
take a pottle of fayre water, a quart of  
white Wine, and a fagot of sweet  
Herbes : so sone as you see your wine  
boyle , throw in your Fish with the  
scales on, and when you see your Fish  
boyle, poure in a little Vinegar, and it  
will make your Fish crispe. Then take  
up your Fish, and put it in a Tray.  
Then put into the liquour some whole  
Pepper, a little whole Ginger , and  
when it is boyled together well with a  
little Salt, and colde, put in your Fish  
into an earthen Panne : when you  
serue it in , serue Belly in Sawcers,  
with a little fine Ginger about the  
Sawcers sides, and Fennell on your  
Fish.



To boyle Flounders, or Goodgeons, on  
the French fashion.

**B**oyle a pint of white wine, & a pint  
of faire water, a few sweet Hearbs,  
tops of yong Time, sweet Marioram,  
winter Sauozy, tops of Rosemary, a  
péece of whole Mace, a little Parsley  
pickt small: when all is boyled well to-  
gether, put in your Fish, and scum it  
well. Then put in a little crust of  
Maunchet, a quarter of a pound of sweet  
Butter. Season it with Pepper, and  
Mergis, and so serue it in.

To boyle a Gurnet on the French  
fashion.

**D**raw your Gurnet, and wash it  
cleane, boyle it in water and salt,  
with a Fagot of sweet Hearbes: then  
take it vp, and poure vpon it Mergis,  
Putmeg, Butter and Pepper: thic-  
ken it with the yolkes of two new laid  
Egges. All this being poured vpon  
your Fish, garnish your dish with pre-



serued Barberpes, or a sliced Orange.

To boyle a legge of Mutton on the  
French fashion.

**C**ut out al the meat at the but-end,  
Cleaving the bone still in. Mince it  
small with Beefe Sutt, and Marrow.  
Then take sweet Creame, yolkes of  
Egs, a few Razins of the Sun, two or  
thre Dates minst, a little grated Bread.  
Season it with Pepper, Salt, and Nut-  
meg: then worke it stiffe, like a Pud-  
ding, and cram it in againe. Then stue  
it in a Pot with a Marrow bone, and a  
knuckle of Meale: serue the Legge by  
it selfe, and your knuckle in stued broth,  
and your Marrow-bones upon Bruys,  
with Carrets, and Pepper.

To hash a Legge of Mutton on the  
French fashion.

**P**arboyle your Legge, and take it  
up, and pare off some thinne Slices,  
and pricke your Legge through, and let  
out the gravie on the Slices: then brusse  
sweet hearbs with the backe of a Ladle,  
and put a piece of sweet Butter. Season  
it



it with Mergis, and Pepper: and when your Mutton is boyled, poure it on it, and serue it so to the Table.

To roast a Legge of Mutton on the French Fashion.

**P**are all the skin as thinne as you can: Lard it with swæt Lard, and stick about it a dozen cloues: when it is halfe roasted, cut off thzee or foure thin pieces, and mince it small, with a few sweet hearbs, and a little beaten Ginger. Put in a Ladlefull of Claret wine, a piece of sweet Butter, two or thzee spoonfulls of Mergis, a little Pepper, a few parboyled Capers: when all this is boyled together, chop the yolke of an hard Egge into it. Then dridge your Legge, and serue it vpon Sawce.

To roast a Neates tongue, on the French fashion.

**C**hop swæt hearbs fine, with a piece of a raw Apple season it with Pepper, Ginger, and the yolke of a new laid  
 B 2                      Egge,



Egge, chopt small to mingle amongst it : then stuffe it well with that farcing, and so roast it. The sawce for it is Mergis, Butter, and the iuyce of a Lemmon, and a little Nutmegge. Let the Tongue lye in the sawce when it goeth to the Table. Garnish your Dish as you thinke fittest, or as you are furnisht.

To boyle Pidgeons with Rice, on the French fashion.

**F**ill them to boyle, and put into their bellies sweet Hearbes, viz. Parsley, tops of young Time : and then put them into a Dipkin, with as much Mutton broth as will cover them, a piece of whole Mace, a little whole Pepper : boyle all these together untill your Pidgeons be tender. Then take them off the fire, and scum off the fat cleane from the broth, with a spoone, for otherwise it wil make it to taste rancke. Put in a piece of sweet Butter : season it with Mergis, Nutmegge, and a little Sugar : thicken it with Rye  
boyled



boyled in sweet Creame. Garnish your Dish with preserved Barberyes, and Skirret rootes, being boyled with Uergis and Butter.

To boyle a Rabbet with Hearbes on the French fashion.

**F**Et your Rabbet for the boyling, and seeth it with a little Mutton broth, white Wine, and a peece of whole Mace: then take Lettuce, Spynage, Parsley, winter Sauoz, sweet Marigold: all these being pickt, and washt cleane, bzuise them with the backe of a Ladle (for the bzuising of the Hearbes wil make the broth looke very pleasantly greene.) Thicken it with a crust of Marchet, being steeped in some of the broth, and a little sweet Butter therein. Season it with Uergis, and Pepper, and serue it to the Table vpon Sippits. Garnish your Dish with Barberyes.



To boyle Chickens in white broth.

**T**Kusse your Chickens fit to boyle, as was befoze shewed in the Rabbits, cut two or thre Dates in small pieces: take a piece of whole Mace: thicken your broath with Almonds: Season it with Mergis, and a little Pepper. Garnish your Dish sides with Sweet Sucket & Sugar, after you haue seasoned your broth. In like sort you may boyle a Capon, but then you must put Marrow into your white broth. If you dislike Mutton-broth then boyle it by it selfe in fayre water till it turne as white as a Curd. But the French men follow the other way, and it is the better.

To boyle a Teale, or Widgeon, on the French fashion.

**P**Arboyle eyther of these Fowles and throw them in a Pale of fayre water (foz that taketh away the ranckenesse of the flesh.) Then roastte them  
halfe,



halfe, and take them off the fire, and put sweet hearbs in the bellies of them: lase them downe the bzeast, and sticke them with two or thzee whole Cloues in the bzeasts with your knife, in euery one of them so many. Then put them into a Pipkin, with two or thzee Ladlefuls of strong Nutton broth, a piece of whole Mace, two or thzee little Onyons minst small. Thicken it with a toast of householde bzead: put in a piece of sweet Butter, as bigge as a Walnut. Season it with Pepper, and Mergis.

To smoore an old Coney, Ducke,  
or Mallard, on the French  
fashion.

**P**Arboyle any of these, and halfe roast it, launch them downe the bzeast with your knife, and sticke them with two or thzee Cloues. Then put them into a Pipkin with halfe a pound of sweet Butter, a little white Wine Mergis, a piece of whole Mace, a little beaten Ginger, and Pepper. Then mince two Onyons very small,



with a piece of an Apple, so let them boyle leisurely, close covered, the space of two howers, turning them now and then. Serue them in vpon Sippets.

Another way to boyle Chickens, or Pidgeons, with Gooseberryes, or Grapes.

**B**oyle them with Mutton broth, and white Wine, a piece of whole Mace, put into the bellies of them sweet Hearbes: when they be tender thicken it with a piece of Maunchet, and two hard yolkes strained with some of the same broth. Then put some of the same broth into a boyled-meat dish, with Mergis, Butter, and Sugar, and so boyle your Grapes, or Gooseberryes in the Dish close covered, till they be tender, & poure it on the best of your dish.

To boyle a Chyne of Mutton, or Veale, in sharpe broth, on the French fashion.

**C**ouer your meat with faire water, and a little white Wine, a piece of whole  
whole



whole Mace, a Nutmeg quartered, a handfull of Hearbes cleane pickt, and bruised with the backe of a Ladle, yong Lettice, Spinnage, Parsley, tops of young Time: when all is boyled well together, thicken it with a crust of Maunchet, and the yolke of a hard Egge, steeped in some of the same broth, and draw it through a strainer, and thicken your broath with it. Season it with a little Mergis and Pepper.

To boyle Larkes or Sparrowes.

**T**husse them fit to boyle, and put them into a Dipkin, with a Ladle full of Mutton broth, a piece of whole Mace, a quarter of a Nutmeg, a sagot of sweet Hearbes, and a little young Parsley, pickt cleane and short: put your Parsley loose into your broth: season it with Mergis, Pepper, and Sugar. Thicken it with the yolkes of two new layd Egges hard, and a piece of Maunchet, strayned with some of the same broth, vntill they be tender. Garnish your Dish as you will.

Baked-





## Bakte-meats.

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A made Dish of Conyes Liuers.

**B**Arboyle thzee or foure of them, and chop them fine with sweet Hearbes, the yolkes of two hard Egges. Season it with Sinamon, Ginger, and Nutmeg, and Pepper: put a in few parboyled Currins, and a little melted Butter, and so make it vp into little Pasties. Frye them in a Fryng-panne, haue on Sugar, and serue them to the Word.

A made Dish of a sweet-Bread.

**B**Oyle, or roast your Sweet-bread, and put into it a fewe Parboyled Currins, a minst Date, the yolkes of two



two new laid Eggs, a piece of a Marchet grated fine. Season it with a little Pepper, Salt, Nutmeg, and Sugar, wring in the iuyce of an Orange, or Lemon, and put it betwene two sheetes of puff-paste, or any other good Paste: and eyther bake it, or frye it, whether you please.

A made Dish of Sheepes tongues.

**B**oyle them tender, and slice them in thinne slices: then season them with Sinamon, Ginger, and a little Pepper, and put them into a Coffin of fine Paste, with sweet Butter, and a few sweet Herbes, chopt fine. Bake them in an Oven. Then take a little Nutmeg, Vinegar, Butter, Sugar, the yolke of a new laid Egge, one spoonfull of Sacke, and the iuyce of a Lemon: Boyle all these together on a chafing-dish of Coales, and put it into your Pye: Broag it well together, and serue it to the Table.



A Florentine of a Cony, the wing  
of a Capon, or the Kidney,  
of a Veale.

**M**Ince any of these with sweet  
Herbes, parboyled Currans, a  
Date or two minst small, a piece of a  
preserued Orange, or Lemmon, minst  
as small as your Date. Season it with  
Ginger, Sinamon, Nutmeg, and  
Sugar: then take the yolkes of two  
new laid Egges, a spoonfull of sweet  
Creame, a piece of a hozt Cake grated,  
and Harrow cut in hozt pieces. Bake  
this in a dish betwæne two leaues of  
puff-paste, put a little Rosewater to it  
before you close your Paste. When it  
is baked haue on Sugar.

A Fridayes Pye, without eyther Flesh  
or Fish.

**V**Alth græne Bætes cleane,  
picke out the middle string,  
and chop them small with two or thzee  
well relisht ripe Apples. Season it  
with



with Pepper, Salt, and Ginger: then take a good handfull of Kazins of the Sunne, and put all in a Coffin of fine Paffe, with a piece of sweet Butter, and so bake it: but befoze you serue it in, cut it vp, and wzing in the iuyce of an Dzenge, and Sugar.

#### A Chewet of Stockefish.

**B**Dyle watered Stockefish, and make it fit to be eaten: when it is colde take the whitest of the Fish, and mince it small: put in parboyled Currans, Kazins of the Sunne. Season it with Nutmeg, Pepper, Salt, and a piece of sweet Butter. Bake it, but befoze you serue it in, cut it vp, and wzing in the iuyce of an Dzengs.

#### A quarter Tart of Pippins.

**Q**uarter them, and lay them betwixne two sheets of Paffe: put in a piece of whole Sinamon, two oz three bzuised Cloues, a little sliced Ginger, Dzrengado, or onely the yellow  
out



outside of the Dzenge, a bit of sweet Butter about the bignesse of an Egge, good store of Sugar: sprinkle on a little Rosewater. Then close your Tart, and bake it: Ice it before it goe to the Board, serve it hot. This Tart you may make of any puff-paste, or short paste that will not holde the raising. If you bake it in any of these kindes of pastes, then you must first boyle your Pippins in Claret Wine and Sugar, or else your Apples will be hard, when your Crust will be burnt and dzyed away. Besides, the Wine giueth them a pleasant colour, and a good taste also. Though you boyle your Pippins tender, take heed you breake not the quarters, but bake them whole.

#### A Gooseberry Tart.

**P**icke the stalkes of your Gooseberries, and the pips in the toppes: put them in good Paste, with a little greene Ginger, sliced in slices: cast on good store of Sugar, and Rosewater, and so close them.



## A Cherry Tart.

**B**uyse a pound of Cherties, and stampe them, and boyle the sirrup with Sugar. Then take the stones out of two pound: bake them in a set Coffin: Ice them, and serue them hot in to the Worde.

## To make an Oyster Pyc.

**S**auē the liquour of your largestt Oysters, season them with Pepper, and Ginger, and put them into a Coffin: put in a minst Onyon, a few Currins, and a good piece of Butter. Then poure in your sirrup, and close it. When it is bakte, cut vp the Pyc, and put in a sponesfull of Vinegar, and melted Butter: shake it well together, and set it in againe into the Duen a little while: Then take it out, and serue it in.



## A made Dish of Muffels and Cockles.

**P**arboyle them, and take out the meat, and wash them very cleane in the water they were boyled in, and a little white Wine: mince them small with two or thre polkes of new layd Egges. Season it with Pepper, Salt, and a little Nutmeg. Then wzing in the iuyce of a Dzenge, and put them betwæne two sheetes of Paste. Bake it, Ice it, and vse it: you may also fry them.

## To bake a Neates tongue to be eaten hot.

**B**oyle it tender, and pill off the skinne, take the flesh out at the but end: mince it small with Ore suit, and marrow. Season it with Pepper, Salt, Nutmeg, parboyled Currans, and a minced Date cut in pieces. Take the polkes of two new layd Egges, and a sponefull of sweet Cream, worke all together with a siluer spoone, in a Dish,



**Dish**, with a little powder of a dyed Orange pill : sprinckle a little Mergis over it, and cast on some Sugar. Then thrust it in againe as hard as you can cram it. Bake it on a Dish in the oven : baste it with sweet Butter, that it may not bake drye on the outside : when it is to be eaten sawce it with Vinegar and Butter, Nutmeg, Sugar, and the iuyce of an Orange.

#### A delicate Chewit.

**P**arboyle a piece of a Legge of Veal, and being cold, mince it with Beefe Suit, and Marrow, and an Apple, or a couple of Wardens : when you haue minst it fine, put to a few parboyled Currins, six Dates minst, a piece of a preserved Orange-pill minst, Marrow cut in little square pieces. Season all this with Pepper, Salt, Nutmeg, and a little Sugar : then put it into your Coffins, and so bake it. Befores you close your Pye, sprinckle on a little Rosewater, and when they are baked haue on a little Sugar, and so serue it to the Table.



To make an Vmble Pye, or for want of  
Umbls to doe it with a Lambes  
head and Purtenance,

**B**Oyle your meate reasonably ten-  
der, take the flesh from the bone,  
and mince it small, with Bæfe suit and  
Marrow, with the Līner, Lights, and  
Heart, a few sweet Hearbs and Cur-  
rins. Season it with Pepper, Salt,  
and Nutmeg: Bake it in a Coffin rais-  
ed like an Umble Pye, and it will eat  
so like vnto Umbls as that you shall  
hardly by taste discern it from right  
Umbls.

To bake a Calues Chaldron.

**P**Arboyle it, and coole it, and picke  
out the Kernels, and cut it in  
small pieces: then season it with Pep-  
per, Salt, and Nutmeg: put in a few  
sweet Hearbes choyt, a piece of sweet  
Butter, sprinkle it with Mergis, and  
so close it. When you serue it in, put  
to it a little of a Cabole, made with  
Nutmeg



Putmeg, Vinegar, Butter, Sugar,  
and the yolkes of two newe layde  
Egges, a spoonefull of Sack, and the  
iuyce of an Orange.

To bake a Carpe.

Scalde, wash, and draso a fayre large  
Carpe: season it with Pepper, Salt,  
and Putmeg, and put it in a Coffin  
with good stoz of sweet Butter: cast  
on great Razins of the Sunne, the  
iuyce of two Oranges, put your butter  
vppermost, to keepe the rest moyst:  
sprinkle on a little Vinegar befoze you  
close it, and so bake it.

To bake a Tench with a Pudding in  
her belly.

Let your Fish blood in the taylor, then  
scalde it, and scorde it: wash it  
cleane, and drie it with a cloth. Then  
take grated Bread, sweet Creame,  
the yolkes of two or thre newe layde  
Egges, a few parboyled Currins, &  
fewe swete Hearbes, chopt fine.



Season it with Nutmeg, and Pepper, and make it into a thicke Pudding, & put it into your Tenches belly. Season your Fish on the outside, with a little Pepper, Salt, and Nutmeg, and so put him in a deepe Coffin, with a piece of sweet butter, and so close your Pye, and bake it. Then take it out of the Oven, and open it, and cast in a piece of a preserved Orange mince. Then take Vinegar, Nutmeg, Butter, Sugar, and the yolke of a new layd Egge, and boyle it on a Chafingdish of coales, alwayes stirring it to keepe it from curding: then poure it into your Pye, hogge it well together, and serue it in.

#### To bake Eeles.

**C**ut your Eeles about the length of your finger: season them with Pepper, Salt, and Ginger, and so put them into a Coffin, with a good piece of sweet Butter. Put into your Pye great Razins of the Sunne, and an Onyon mince small, and so close it and bake it.

To



To bake Chickens with Grapes.

**T**Russe and scald your Chickens season them well with Pepper, Salt, and Nutmeg: and put them into your Pye, with a good piece of Butter. Bake it, and cut it vp, and put vpon the breast of your Chickens, Grapes boyld in Vergis, Butter, Nutmegge, and Sugar, with the iuyce of an Orenge.

To bake a Steake-Pye with a French Pudding in the Pye.

**S**Eason your Steakes with Pepper, Salt, and Nutmeg: and let it stand in a tray an houre. Then take a piece of the leanest of a Legge of Mutton, and Mince it small with Dre Suit, and a few sweet Hearbes, toppes of young Time, a branch of Pennyroyall, two, or thre leaues of red Sage, grated bread, yolkes of Egges, sweet Creame, Razins of the Sunne: worke all together like a Pudding with your hand stiffe, and rowle it round like balles, and put them in your Steakes in a deepe Coffin, with a good piece of sweet Butter, sprinkle



a little Mergis on it, and bake it : then cut it vp, and rowle Sage leaues in Butter, and frye them, and sticke them vpzright in your walles, and serue your Pye without a couer, with the iuyce of an Dzenge oz Lemmon.

To make a good Quince Pye.

**P**Are them, and coare them (the best of the Quince is next vnto the skinne, therefore pare it as thinne as is possible) stufte them with Sugar, then with as much other Sugar as they weigh, put them with pieces of sliced Ginger in a Coffin, sprinkle on a little Rosewater before you close your Pye. Bake it, and let it stand long a soaking in the Duen, Ice it, and serue it in.

To make a Pippin Pye.

**T**Ake their weight in Sugar, and sticke a whole Clove in euery piece of them, and put in pieces or whole Sinamon, then put in all your Sugar, with a slice oz two of whole Ginger :  
sprinkle



sprinkle Rosewater on them before you close your Pye : bake them , and serue them in.

### To bake a Pigge.

**S** Calde it, and split it in the middelt, flay it, and take out the bones. Season it with Pepper, Salt, Cloues, Mace, and Nutmeg: chop sweet hearbs fine, with the hard yolkes of two or thre new layd Egges, and parboyled Currins. Then lay one halfe of your Pigge into your Pye, and Hearbes on it: then put on the other halfe with moze Hearbes aloft vpon it, and a good piece of sweet Butter aloft vpon all. It is a good Dish both hot and cold.

### To bake Fallow-Deere in the best manner.

**B**Ake it first in his owne blood, onely wipe it cleane, but wash it not, bone it, and skin it, and season it with Pepper and Salt. Then bake it in fine Paste afterward, eyther puffed-paste, or shorte paste.



## To bake redde Deere.

**P**arboyle it, and pzeffe it, and let it lye all night in redde Wine, and Vinegar: then Lard it thicke, and season it with Pepper, Salt, Cloues, Mace, Nutmeg, and Ginger. Bake it in a deepe Coffin of Rye-paste, with stoze of Butter: let it soake well. Leauē a vent hole in your Pye, and when you draw it out of the Duen, put in melted Butter, Vinegar, Nutmeg, Ginger, and a little Sugar: shake it very well together, and put it into the Duen againe, and let it stand threē or foure houres at the least, to soake thzoughly, when your Duen is colde take it out, and stop the hole with Butter.

## To bake wilde Boare.

**T**ake the buttocke of a Brazone, and the fillets: parboyle it, and mince it small, and stampe it in a Mozter till it come like Paste, all in a lumpe. Then Lard it, and vse it like the red Deere. The fillets also of Beefe for a need will serue very well.



## To bake a Swan.

**S** Cald it , and take out the bones :  
 then parboyle it, and season it well  
 with Pepper, Salt, and Ginger. Then  
 Lard it , and put it in a deepe Coffin of  
 Kys paste with stoz of Butter. Let it  
 soake well, when you take it out of the  
 Duen put in moze Butter moulten at  
 the venthole.

## To bake a Turkey, or a Capon.

**B** One the Turkey, but not the Ca-  
 pon: parboyle them, & sticke cloues  
 in their bzeasts : Lard them and season  
 them well with Pepper and Salt, and  
 put them in a deepe Coffin with the  
 bzeast downward, and stoz of Butter.  
 When it is bakte poure in moze butter,  
 and when it is colde stop the venthole  
 with moze Butter.

## To bake a Hare on the French fashion.

**P** Arboyle two Hares , and take the  
 flesh from the bone, and mince it  
 small , and beat it in a Morter, into a  
 lumpy substance. Then sawce it in wine  
 and



and Vinegar, as you would doe redde  
Deere, and season it so also. Lap all this  
pulp about the chyne of one Hare, so  
it will seeme but one: Lard it well, and  
put it into a Coffin with stoz of But-  
ter, and so bake it. When take it out of  
the Duen, and put into it a little mel-  
ted Butter, Nutmeg, Ginger, and  
Sugar, and set it into the Duen againe  
to soake: when it is colde stop the hole  
with butter.

To bake a wilde Goose or  
Mallard.

Parboyle them, and breake the best  
bone of a large Goose, or take it quite  
out and all the other bones also, but not  
out of a Mallard. Season them, and  
Lard them, and put them into deepe  
Coffins, with stoz of Butter: when  
you draw them out of the Duen  
put in moze, and doe as befoze is  
shewed.

To bake a Curlew or Hearneshoe.

Waste them, and parboyle them  
but vpon one side. Season them  
with



with Pepper, Salt, and Ginger. Put them in deepe Coffins, with stoz of Butter, and let the heads hang out for a how.

To bake Woodcockes or  
Blacke-Birds.

**T**ruste, parboyle, and season them with Pepper, and Salt: your Woodcocke may be Larded, doe as in others.

Larkes, or Sparrowes.

**S**erue them as befoze was shewed in the Woodcockes and Blacke-birds.

Fritters on the Court fashion.

**T**ake the Curdes of a Sacke Posset, the yolkes of six new layd Egges, and the whites of two of them, fine flower, and make thicke batter: cut a Pomeewater in small pieces: season it with Nutmeg, and a little Pepper, put in a little streng Ale, warme Milke: mingle all togethr, and put them into Lard, neither too hot nor too colde.

It



If your Butter swimme, it is in good temper.

To make Pancakes so crispe that you may set them vpright.

**M**Ake a dozen, or a score of them in a little frying pan, no bigger then a Sautcer, & then boyle them in Lard, and they will looke as yellow as golde, beside the taste.

A Sallet of Rose-buds, and cloue Gilly-flowers.

**P**Icke Rosebuds, and put them into an earthen Pipkin, with white Wine, vinegar, and Sugar: so may you vse Cowslippes, Violets, or Rosemary-flowers.

To keepe greene Cucumbers all the yeere.

**C**ut fire Cucumbers in pieces, boile them in Spring-water, Sugar, and Dyll, a walme or two. Take them vp and let your pickle stand vntil it be cold.



## To keepe Brome Capers.

**B**oyle the greatest and hardest buds of the Brome, in Wine-vineger, and Bay Salt; scum it cleane: when it is colde you may put in Raw ones also, each by themselves: put in a piece of Lead on the raw ones: to; all that swim will be blacke, and the other that are pressed downe as greene as any Læke. The boyled-ones will change colour.

## Purslaine stalkes.

**G**ather them at the fullest growth but not too olde: parboyle them, and keepe them in white Wine-vineger, and Sugar.

## To make Caper rowlers of Radish cods.

**T**ake them when they be hard, and not ouermuch open: boyle them tender in faire water, boyle white Wine-vineger, and Bay-salt together, and keepe them in it.

Diuers



## Diuers Sallets boyled.

**P**arboyle Spinage, and chop it fine, with the edges of two hard Trenchers vpon a board, or the backe of two chopping knives: then set them on a Chaffingdish of coales with Butter and Vinegar. Season it with Sinamon, Ginger, Sugar, and a few parboyled Currins. Then cut hard Egges into quarters to garnish it withall, and serue it vpon sippets. So may you serue Burrage, Buglosse, Endiffe, Suckozz, Coleflowers, Sorrel, Marigold leaues, water-Cresses, Leeks boyled, Onions, Sparragus, Rocket, Alexanders. Parboyle them, and season them all alike: whether it be with Dyle and Vinegar, or Butter and Vinegar, Sinamon, Ginger, Sugar, and Butter: Egges are necessary, or at least very good for all boyled Sallets.

## Buds of Hoppes.

**S**etch them with a litle of the tender stalks in faire water: and put them



in a Dish ouer coales with Butter,  
and so serue them to the Table.

A Sallet of Mallowes.

**S**trip off the leanes, from the tender stalkes, saving the toppes: let them lye in water, and seeth them tender, and put them in a Dish ouer coales with Butter and Vinegar, let them stand a while: then put in grated Bread, and Sugar betwæne every lay.

A Sallet of Burdock rootes.

**C**ut off the outward rinde, and lay them in water, a good houre at the least: when you haue done, seeth them untill they be tender. Then set them on coles with Butter and Vinegar, and so let them stand a pretty while: then put in grated Bread and Sugar, betwixt every lay, and serue them in.



To make blaunche Maunchet in  
a Frying-pan.

**T**Ake halfe a dozen Eggs, halfe a pint  
of sweet Cream, a penny maunchet  
grated, a Nutmeg grated, two spoone-  
fuls of Rosewater, two ounces of Su-  
gar : worke all stiffe like a Pudding :  
then fry it like a Tansley in a very little  
frying Pan, that it may be thicke : fry  
it browne, and turne it out vpon a plate.  
Cut it in quarters, and serue it like a  
Pudding : scrape on Sugar.

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## Puddings.

A fierced Pudding.

**M**ince a Legge of Button, with  
sweet Hearbes : searce grated  
Bread through a Collinder, mince  
Dates, Currans, Razins of the Sunne  
being stoned, a little Dzingado, cut fine-  
ly, or a preserved Lemmon, a little  
Coriander-



Coriander-seeds, Nutmeg, Ginger, and Pepper: mingle all together with Milke, and Egges, raw wrought together like Paste: wrap the meate in a caull of Butten, or of Veale, and so you may eyther boyle or bake them. If you bake them, beat the yolke of an Egge with Rosewater, Sugar, and Sinamon. And when it is almost bakte draw it out, and sticke it with Sinamon and Rosemary.

#### A Pudding of Veale.

**M**ince rawe Veale very fine, cut some Larde, like Diamonds: mince sweet Mariozam, Pennyroyall, Camomill, Winter-Sauoy, Nutmeg, Pepper, Ginger, and Salt, made hot, the gut of a fat Butten Hogge: cut it about an inch long: worke it together with stoz of Sinamon, and Sugar, and Barberries, sliced Figges, blauncht Almonds, halfe a pound of Bæfe Suit, most finely minst: put this into your short skinned: set them a boyling in a Pipkin of Claret wine,

D

with



with large Mace, a sliced Lemmon, and  
 Warberres in knots, or Grapes : this  
 is a delicate Pudding.

### A Fregeley of Egges.

**B**Eat a dozen of Eggs with Creame,  
 Sugar, Nutmeg, Mace, Rose  
 water, and a Pomewater cut ouer  
 thwart in slices : put them into the  
 Frying-pan with sweet Butter, and  
 the Apples first : when they be almost  
 enough take them vp, and cleanse your  
 Pan : put in sweet Butter, and make  
 it hot : put in halfe the Egges and  
 Creame at one time : stirre it with a  
 Sawcer, or such a thing. Take it out,  
 and put it in a Dish, put in the rest of the  
 Egges and Creame, like the former,  
 and then put in your Apples round a  
 bout the batter. Then cast on the other  
 side on the top of it, and keepe it from  
 burning with sweet Butter. When it  
 is fyped on both sides enough wzing  
 on the iayce of an D:enge, and serue  
 it in.



## A Cambridge Pudding.

**S**carce grated Bread through a Cul-  
 linder, mince it with Flower, minst  
 Dates, Currins, Nutmeg, Sinamon,  
 and Pepper, minst Suit, new Milke  
 warme, fine Sugar, and Egges: take  
 away some of their whites, worke all  
 together. Take halfe the Pudding on  
 the one side, and the other on the other  
 side, and make it round like a loafe.  
 Then take Butter, and put it in the  
 middelt of the Pudding, and the other  
 halfe aloft. Let your liquour boyle,  
 and throw your Pudding in, being  
 tyed in a faire cloth: when it is boyled  
 enough cut it in the middelt, and so  
 serue it in.

## A Swanne or Goose Pudding.

**S**tirre the bloud of a Swanne, or  
 Goose, steepe fine Datmeale in milke,  
 Nutmeg, Pepper, sweet Hearbes,  
 minst Suit: mingle all together with  
 Rosewater, Lemmon pills minst fine,  
 ¶ D 2 Cozi



Coziander seeds, a little quantitie thereof. And this is a rule both for grated Bread-Pudding, or any other Pudding that is made to a Swanne, or Golsenecke.

A Liveridge or Hogges  
Pudding.

**B**oyle a Hogges Liver well, let it be through colde: then grate it like Bread: grate Bread, take new Milke, the fat of the Hogge minst fine, put it to the bread, and the Liver, the more the better, deuide it into two parts. Take soze of drye Hearbes, that are very well dzyed, mince them fine, put the Hearbes into one part, with Nutmeg, Mace, Pepper, Annis-seedes, Rose-water, Creamie, and Eggs, wash the skinnes, and then fill them vp, and let them boyle enough. To the other sozt put Warberryes, sliced Dates, Currins, new Milke and Eggs, worke them as the other.



## A Chiueridge Pudding.

**L**Ay the fattest Guts of your Hogge in faire water and Salt, to scowze them. Take the longest and the fattest gut, begin at the middlest of the gut, and stuff it with Nutmeg, Sugar, Ginger, Pepper, and sliced Dates, boyle it and serue it to the Table.

## A Ryce Pudding.

**S**teep it in faire water all night: then boyle it in new Milke, and dzaine out the Milke through a Cullinder: mince beefe Suit handsomely, but not too small, and put it into the Rice, and parboyled Currins, yolkes of new layd Egges, Nutmeg, Sinamon, Sugar, and Warberryes: mingle all together: wash your scoured guttes, and stuffe them with the aforesaid pulp: parboyle them, and let them cole.



## A Florentine of Veale.

**M**Ince colde Veale fine, take grated Bread, Currins, Dates, Sugar, Nutmeg, Pepper, two or three Egges, and Rosewater: mingle all well together, and put it on a Chafing-dish of coles, stirre them till they be warme, and then put some betweene two shætes of past-paste, and bake it, put the rest upon slices of a white loafe and frye it in a Fryng-pan, washt before with the yolke of an Egge: serue it with Sinamon and Ginger, at the second course.

## A Marrow toast.

**M**Ince colde parboyled Veale, and Suit very fine, and swæt Herbs each by themselves, and then mingle them together with Sugar, Nutmeg, Sinamon, Rosewater, grated bread, the yolkes of two or three new layd Egges: open the minst meat, and couer it with the marrow. Then put  
your



your toast into the Pipkin with the vppermost of some strong broth: let it boyle with large Mace, a Fagot of sweet hearbs, scum them passing cleane, and let them boyle almost drye. Then take Potato-roots boyld, or Chestnuts, Skirretes, or Almonds, boyled in white Wine, and for want of Wine you may take Vergis and Sugar.

Another in a Frying-pan.

**T**Ake the Marrow whole out of the bone, so neere as you can: ten Dyffers is a fit proportion, for that Marrow being parboyled, and bearded, and cut in small pieces. Put in a little yong Time Pennyroyal, and Parsley, minst fine: worke all together like batter. Then roule your Marrow within that, and season it with Pepper, Salt, and Nutmeg. Then make it in little Pasteyes with fine Paste: some like Peascods: fry them, haue on Sugar, and serue them in.



A Pudding stued betweene two  
Dishes.

**T**Ake the yolkes of threë Egges,  
and the white of one, halfe a dozen  
sponefulls of Sweet Creame, a Nutmeg  
grated, a few Cloaves and Pace, a  
quarter of a pound of Bæse Suit minst  
small, a quarter of a pound of Currans,  
temper it like a Pudding with grated  
bread, and a sponefull of Rosewater.  
Then take a Kell of Meale, cut it in  
square pieces like Trenchers, lay  
threë sponefuls of the batter vpon one  
side, then roule it vp in the Cawle:  
pin one side ouer the other with two  
small prickers, and tie each end with a  
threëd. You may put two, threë, or  
foure of them in a Dish, then take halfe  
a pinte. of strong Mutton broth, and  
halfe a dozen sponefuls of Vinegar,  
threë or foure blades of large Pace, and  
an Ounce of Sugar. Make this broth  
to boyle vpon a Chafingdish of coales,  
and then put in your Pudding: when  
it boyles couer it with an other Dish,  
and



and let it stue a quarter of an houre longer. Turne them for barning, then take vp your Pudding, and lay it vpon sippets, and poure the broth vpon the toppe. Garnish your Dith with the coare of a Lemmon, and Barkerryes: serue them hot, eyther at Dinner or Supper.

To make French puffes with greene Hearbes.

**T**Ake Spinage, Parsley, Oniſe, a sprigge or two of Sauoy: mince them very fine: season them with Nutmeg, Ginger, and Sugar. Wet them with Egges, according to the quantitie of the Hearbes, more or lesse. Then take the coare of a Lemmon, cut it in round slices very thinne: put to euery slice of your Lemmon one spoonefull of this stuffe. Then frye it with sweet Lard in a Frying panne as you frye Egges, and serue them with sippets or without, sprinckle them eyther with white Wine or Sacke, or any other Wine, sauing Rennysh Wine.  
Serue



Serue them eyther at Dinner oz  
Supper

Dropt Razins.

**T**Ake the fayrest Razins of the  
Sunne, slit them on one side: lay  
them open, as round and as broad as  
you can. Then take of the aforesayd  
herbes minst, and seasoned, and lay  
betwixt two Razins as many as you  
can close betwixt them. Take haife a  
sponefull of the foresayd stuffe, that  
you fryed your Lemons with: fry them  
browne.

A fond Pudding.

**T**Ake eyther Mutton, Veale, oz  
Lambe, roast oz raw, but raw is  
better. Mince it fine with Beefe Suit,  
take Spinage, Parsley, Marigold, En-  
disse, a sprig of Lime, and a sprig of  
Sanzoꝝ: chop them fine, and season  
them with Nutmeg, Sugar, minst  
Dates: take Currins, and grated  
bread, the yolkes of thre oz foure new  
laid



laid Egges, a spoonefull oz two of Rosewater, as much Uergis: worke them vp like Birds, Beasts, Fishes, Peares, oz what you will. Fry them, oz bake them, and serue them vpon sippets, with Uergis, oz white Wine, Butter, and Sugar: serue them syther at Dinner oz Supper.

To make Puffes, on the English fashion.

**T**Ake new Milke curds, presse out the Whey cleane, take the yolkes of three Egges, and the white of one, fine Wheat-floure, and mingle amongst your Curdes. Season it with Nutmeg, Sugar, and Rosewater, mingle all together. Butter a sayze white Paper, lay a spoonefull at once vpon it, set them into a warme Duen, not ouer hot, when you see them rise as high as a halfe peny loafe, then take Rosewater, and Butter, and indale them ouer: scrape on Sugar, and set them in the Duen againe, vntill they be dyled at the tops like yce. Then take them out, and  
serue



serue them vpon a Plate, either at Dinner or Supper.

To make a Pudding in a Frying-panne.

**T**Ake foure Egges, two Spoonefuls of Rosewater, Nutmeg grated, Sugar, grated Bread, the quantitie of a penny Loafe, halfe a pound of Waxe Suit minst fine: worke them as stiffe as a Pudding with your hand, and put it in a Frying-pan with sweet Butter, frye it browne, cut it in quarters, and serue it hot, eyther at Dinner or Supper. If it be on a fasting day leaue out the Suit, and the Currans, and put in two or thre Pomewaters minst small, or any other soft Apple that hath a good relish.

To make Apple pufs.

**T**Ake a Pomewater or any other Apple that is not hard, or harsh in taste: mince it small with a dozen or twenty Razins of the Sunne: wet  
the



the Apples in two Egges, beat them all together with the backe of a Knife, or a Spone. Season them with Nutmeg, Rosewater, Sugar, and Ginger: drop them into a Frying-pan with a Spone, frye them like Egges, wzing on the iuyce of an Orenge, or Lemmon, and serue them in.

To make Kicks-Hawes.

**T**Ake the Kidney of a Heale, or Lambe, or if you haue neither of both, then take the Care of a Button, fat and all. Boyle it, and mince it fine: season it with Nutmeg, Pepper, and Salt. Then take two or thre Egges, a spoonfull of Rosewater, two or thre spoonfulls of Hack, as much grated Bread, as will worke them like Lish-paste. Then floure your meulas, and fill them with that paste: then roule a thinne sheet of paste, wet it and couer it ouer: frye them, and turne them into small Dishes, and keepe them warme in the Duen, serue them at Dinner, or Supper. If you will bake them then  
you



you may turne them into the Dish raw,  
out of your moulds, and Ice them  
with Rosewater and Sugar, and set  
them in the Oven, when your Pyes  
are halfe bakte.

To make some Kickshawes in Paste, to  
Frye or Bake, in what forme  
you please.

**M**ake some thort puffpaste, rowle  
it thinne: if you haue any moulds  
you may worke it vpon your moulds,  
with the pulp of Pippins, seasoned  
with Sinamon, Ginger, Sugar, and  
Rosewater, close them vp, and bake  
them, or frye them: or you may fill  
them with Cowseberres, seasoned with  
Sugar, Sinamon, Ginger, and Nut-  
meg: rowle them vp in yolkes of Eggs,  
and it will keepe your Marrow being  
boyled, from melting away, or you  
may fill them with Curds, boyled vp  
with whites of Egges, and Creame,



oz yellow with the yolkes, and Cream, and it will be a tender Curde : but you must season the Curd with parboyled Currins, threē oz foure sliced Dates put into it, oz six bits of Marrow, as big as halfe a Walnut : put in some small pieces of Almond-paste, Sugar, Rosewater, and Putmeg. And this will serue for any of these Kicke-shawes, eyther to bake, oz for a Florentine in puffpaste : any of these you may frye oz bake, for Dinner oz Supper.

To make an Italian Pudding.

**T**Ake a Penny white Loafe, pare off the crust, and cut it in square pieces like vnto great Dyes, mince a pound of Beefe Suit small: take halfe a pound of Razins of the Sunne, stone them and mingle them together, and season them with Sugar, Rosewater, and Putmegge, wet these things in foure Egges, and stirre them very tenderly for breaking the Bread :  
then



then put it into a Dish, and pricke threē  
or foure pieces of Marrow, and some  
sliced Dates : put it into an Oven hot  
enough for a Chewet : if your Oven be  
too hot, it will burne : if too colde, it will  
be heavy : when it is bakte scrape on  
Sugar, and serue it hot at Dinner, but  
not at Supper.

To boyle a Rack of Veale on the  
French fashion.

**C**ut it into Steakes, cut a Carrot,  
or Turnup in pieces, like Dia-  
monds, and put them into a Pipkin  
with a pinte of white Wine, Parsley  
bound in a Fagot, a little Rosemary,  
and large Bace, and a sticke of Sina-  
mon : pare a Lemon, or Orange,  
and take a little grosse Pepper, halfe a  
pound of Butter : boyle all together  
vntill they be enough : when you haue  
done, put in a little Sugar, and Mergis.  
Garnish your Dish as you list.

To



To searce a Legge of Lambe, on  
the French fashion.

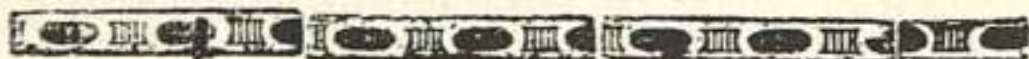
**T**Ake the Flesh out of t'hinside,  
and leaue the skinne whole, mince  
it fine with Suit: take grated Bread,  
minst Orange pill, sliced Nutmeg, Ca-  
lander seedes, Barberries pickt, a little  
Pepper: worke all together with yolks  
of Egges, like a Pudding, and put it  
in againe. If you want a Cawle of Put-  
ton to close it with: then take the yolk,  
of an Egge, and smeare it all ouer, and  
it will hold it fast. Then put it in a  
Dish raw, and set it vp right, and put  
a little Butter into the Dish, and set the  
Dish into the Ouen: put to the afore-  
said things, Sugar, Currans, and sliced  
Dates, Salt, and Uergis. When it  
goeth to the Table, strow it with yolks  
and Parsley, eyther of them must by  
it selfe.



To hash Deere, Sheepe, or Calues  
tongues, on the French  
fashion.

**B**Dyle, Blanch, and Lards them,  
Sticke them with Cloues and Rose-  
mary, and put them on a Spit untill  
they be halfe roasted. Then put them  
into a Pipkin with Claret Wine,  
Sinamon, Ginger, Sugar, sliced Lem-  
mon, a few Carraway-seeds, and large  
Mace. Boyle all together and serue  
them in with fryed toasts.

London







## London Cookerie.

To boyle a Capon.



Take strong broth of Marrow-bones, or any other strong broth, put the Marrow into a Pipkin with Salt: boyle your Capon in the Pipkin, and scumme it cleane, before you be ready to take it off, put in your Salt. Take a pinte of white Wine in a Pipkin, for one Capon, if you haue more, you must haue more Wine: haife a pound of Sugar a quarter of a pound of Dates sliced, Potatoes boyled, and blauncht, large Mace, Nutmeg sliced: if you want Potatoes take Endiffe, and for want of both, boyle Skirrets, & blaunch them: boile all together, with a quarter of a pint of Uergis,



and the yolkes of Egges, straine it  
and stirre it about, and put it to the Ca-  
pon with the strong broth.

To garnish your Dishes.

**G**arnish your Dishes round about  
with fine Sugar: take Dzengado  
dipt among Biskets and Carrawates.  
Take a Pomegranate, and garnish the  
side of your Dish with it, take Currins,  
and Prunes, and wrap them in fine  
Sugar, having beene first boyled ten-  
der in faire water. Take a Lemmon  
and slice it, and put it on your Dish,  
and large Pace steeped or boyled, or  
preserved Barberries. Any of these  
are fit to garnish your Dish: take your  
Capon out of the broth, and put it into  
a Dish with sippets, and any of these  
garnishes round about it.

To boyle a Capon another way.

**B**oyle a Knuckle of Meale untill it  
be in the strong broth: then take your  
Capon, and boyle it in faire water and  
Salt,



Salt, and when it is almost boyled, take it and put it in a Pipkin, and straine your broth into the Capon. Then wash and scrape Parsley, and Fennel-roots cleane, pith them, and slice them along: boyle them in a Skillet of water, and when they are halfe boyled take them from the fire, and put them in a Strainer, and then in a cleane Pipkin. Then take a little Rose-water, and a quarter of a pound of fine Sugar, until it be as cleere as glasse: then take a little large Mace, a Fagot of swæt Hearbes, a minst Lemmon, the pill taken off. Boyle a few Razins of the Sunne with it, but first take out your Capon and straine the broth: put the Capon into a Dish very finely garnisht: then put the broth to the Capon: then take Parsley roots, and lay them on the top of the Capon with your minst or sliced Lemmon, your Razins of the Sunne, and your large Mace. Garnish your dish as befoze is shewed.



## To boyle a Capon in Rice.

**B**Oyle a Capon in Salt and water, and if you like it, you may put into a faire Cloth, a handfull of Datineale: then take a quarter of a pound of Rice, and steepe it in faire water, and so halfe boyle it: then straine the Rice through a Cullinder: then boyle the Rice in a Pipkin, with a quart of Mlike: put in halfe an ounce of large Mace, halfe a pound of Sugar: boyle it well, but not ouer thicke, put in a little Rosewater: blaunch halfe a pound of Almonds, and beate them in a Morter, with a little Creame and Rosewater: beat them fine, and straine them into a Pipkin by it selfe. Then take vp your Capon, and set your Almonds a little against the fire. Garnish your Dish as you thinke fit, and lay in your Capon, and put your Rice handsomely vpon the Capon, and then the broth vpon the Rice.



To boyle a Capon with Oysters, and  
pickled Lemmons.

**B**oyle the Capon halfe enough,  
with faire water and Salt: then  
straine some of the broth into a quart  
of Rhenish wine: then put in a few sweet  
Herbes, minist with a pickled Lem-  
mon, or Orange, put all into the Pip-  
kin, and let them boile together. Then  
take the Oysters, pick and beard them,  
and parboyle them: then put them out  
of the broth into a Cullinder, and then  
put them into the Pipkin. Then take  
a few Razins of the Sunne, and if you  
loue the iuyce of an Onyon, first boyle  
some Onyons by themselves, and  
straine them, and then put them into  
the Pipkin, and serue it in with what  
garnish you haue.



To boyle a Capon with Pippins.

**P**Arboyle it as before, then put two Marrow bones into a Pipkin, or rather put the Marrow of two or three bones into a Pipkin, with a quart of white Wine, a little sliced Nutmegge, halfe a score Dates. When you haue so done, put in a quarter of a pound of Sugar, then pare your Pippins, and cut them into quarters, and put them into a Pipkin, and cover them with a little Rosewater and Sugar, and boyle them. Then take (if you haue it) sippets of Bisket, and for want thereof take other Bread: then boyle seauen or eight hard Egges, take out the yolkes and put them in a Strainer. Then take a little Mergis, and strong broth where the Capon is boyling, straine it, and put it in a Pipkin, and stirre all together with the Pippins and Muscadine: let the Muscadine be put on, when the Pippins are colde.

To



To boyle Chickins in White-  
broth.

**T**russe and parboyle them very white: then put them with sweet Hearbes into a Pipkin, with Mace, pieces of Sinamon, chop a little Parsley but course, and straine the yolkes of foure oz fine Egges, with a little Mergis, which must bee put in when they are ready to be taken from the fire. Garnish your Dish.

To boyle Chickins in a soope.

**B**oyle them untill they be enough, boyle Hartichokes very well, and blanch them. Then put your Chickins into a Pipkin with strong broth. Cut your Hartichokes, and put them into a Pipkin with a few sliced Dates: wash a few Razins of the Sunne, and a few Currins cleane, put them into a Pipkin: then take Cola Floza, and wash it cleane, and parboyle it very well. When you take them from the  
fire,



fire, and blaunch them very cleane, and put them into a Pipkin: then take some of your Hartichokes left, and a little white Bread, laid in steepe with a little broth and Uergis, halfe a dozen yolkes of hard Egges, and a little strong broth and Uergis, a quarter of a pound of Sugar, put it into the Pipkin, and stirre all together, with a good quantity of Butter: then mince the flowers of Marigolds, and boyle them with the rest. Scumme the broth cleane, and then it will looke very cleere: with this boyling you may boyle Capon, Pigeon, Kabbet, Larke, &c.

To boyle the common way.

**T**ruste and parboyle them, and put them into a Pipkin with strong broth: then take Parsley, Endiffe, Spinnage, a fagot of sweet Hearbes. Bruise your Parsley and Endiffe, and put them into a Pipkin, and two or three ribs of Button, and if you haue any Potatoes, or Skirrets, put them



## 60 A new Booke

in with Marigold Flowers, and let them boyle well together: then slice one Carrot, and cast it in, and serue it with a few large Pace, and a little Uergis. Take the yolkes of halfe a dozen Egges, mince them by themselves fine, and the parboyled Parsley by it: then mingle them with a few Bai berryes, cast all these things on the top of the Chickens, after you haue put them in the Dish: so also may you doe with a Knucle of Aleale.

To boyle Chickins with Lettice, the best way.

**C**ut euery Chicken in foure quarters, after the parboyling of them, and put them into a Dish with two or thre Sweet-Breads of Aleale: or if you can not so readily come by so many then take the Udder of a Aleale, and parboyle it very well. Cut it in pieces, and put it into the Dish, with a sliced Lemmon. Then take  
Lettice,



Letfice : cut them, and wash them cleane, and bruisse them with the backe of a Ladle, and put them into the Pipkin : then take a good deale of sweet Butter, about the quantity of halfe a pound, halfe a pinte of Sacke, a quarter of a pinte of white Wine, Mace, a sliced Date, a Nutmeg : you may put in three or foure Dates sliced, if you haue so many. Let all these boyle together ouer the fire with Marigold-flowers, and sweet Herbes.

### To boyle a Rabbet.

**P**rboyle your Rabbet well, and cut it in pieces: then take strong broth, and a fagot of Herbs, a little Parsley, sweet Marozam, three or foure yolkes of Egges, strained with a little white Bread, and put all in a Pipkin with Mace, Cloues, and a little Vergis to make them haue a taste.



To boyle a Rabbet with Grapes  
or Goolberrys.

**T**Russe your Rabbet whole, and boyle it with strong broth, vntill it be ready. Then take a pinte of white-Wine, a good handfull of Spinage, chopt in pieces, the yolkes of Egges, cut in quarters, and a little large Mace. Let all boyle together with a Fagot of sweet Hearbes, and a good piece of Butter.

To boyle a Rabbet with Claret  
Wine.

**V**se it as befoze is shewed, slice Onyons and a Carrot-root, a few Currins, and a Fagot of Hearbes, minst Barley, Warberrys pickt, large Mace, Nutmeg, and Ginger: throw them all into the Dipain. Boyle it with halfe a pound of Butter.

To



## To boyle a wilde Ducke.

**T**Russe and parboyle it, and then halfe roast it: then carue it, and save the grauey: take stoze of Onyons, Parsley, sliced Ginger, and Pepper: put the graue into the Pipkin with washt Curtins, large Mace, Barberryes, a quart of Claret Wine: let all boyle well together, scumme it cleane, put in Butter and Sugar.

To boyle a tame Ducke, or  
Widgein.

**P**arboyle your Fowle well, take strong Dutton brath, a handfull of Parsley, choppe them fine with an Onyon, and Barberryes, pickt Endiffe washt: throw all into the Pipkin with a Turnep cut in pieces, and parboyle, until the rankenelle bec gone: then put in a little white Wine, or Uergis, halfe a pound of Butter: boyle all together, and stirre it, and serue it with  
the



the Turnups, large Mace, Pepper, and a little Sugar.

To boyle Pigeons.

**P**Arboyle your Pigeons with Parsley in their bellies, and Butter: put them in a Pipkin with strong broth, about a quart thereof, a ribbe of Mutton, large Mace, a little grosse Pepper, beaten Sinamon, a little Ginger and Sugar, a few Razins of the Sunne, a few Currans, Warberryes in bunches, halke a pinte of white wine, boyle all together with a little Bread steeped in broth, to collour it: straine it with some of the broth, and put it into the Pipkin: let them boyle till they be enough, and so serue them in. This broth may serue to boyle Wood-cockes, or Partridges in, with this difference, take some of the broth out of the Pigeon, and put in a minst Onyon. Let it boyle vntill it be enough.

To



To boyle Pidgeons with Capers  
or Sampyre.

**P**ut them into a Pipkin, with a pinte or more of white-Wine, a little strong broth, a ribbe or two of Meale: wash off the saltnesse of your Capers, or Sampyre: blaunch halfe a pound of Almonds, put them in colde water, and cut them longwise, put them into the Pipkin with Rezins of the Sunne. Take large Mace, a little sliced Ginger, a sliced Nutmeg: let them all boyle together with a fagot of Herbs. Throw into them three or foure yolkes of Egges whole, and a piece of Butter, then put in the Sampyre or Capers. This boyling will serue well for Kabbets.

To boyle Sawceges.

**P**ut them into a quart of Claret Wine, large Mace, Warberryes,  
Sinamon,



Sinamon, a handfull of sweet Hearbs.  
Garnish this Dish with Sinamon,  
Ginger, and fine Sugar.

To boyle Goose-giblets, or Swannes.  
giblets.

**P**icke and parboyle them cleane,  
and put to them some strong broth,  
with Onyons, Currins, and Parsley,  
and let all boyle together with large  
Mace, and Pepper : boyle them well  
with a fagot of sweet Hearbes, and  
then put in Mergis and Butter.

Giblets with Hearbes, and Rootes.

**P**icke and parboyle them, and put  
them in a quart of claret wine into  
a Pipkin, halfe an ounce of sugar, a good  
quantitie of Barberries, Spinage, and  
a fagot of sweet Hearbes, boyled Tur-  
nups, and Carrots sliced, and put them  
into the Pipkin, and boyle them well  
together :



together : then take strong broth, Uerogis, and the yolkes of two or three new layd Egges : straine them, and put them into the Pipkin.

To smooore a Racke, or ribbes of Mutton.

**C**ut your Mutton in pieces, and split it with the backe of a Cliver, and so put it into a Dish, and a piece of sweet Butter, and put it into the bottoome of your Dish : then take a Fagot of sweet Hearbes, and grosse Pepper : stue them in a covered dish, with a little Salt : turne them now and then, and when they are enough put them in a cleane Dish with sippets. This Dish is best garnished with Barberries, and Pepper.

For the fillets of a Veale, smooored in a Frying-panne.

**C**ut them as for Olives : hacke them with the backe of a knife : then  
cut



cut Harde fine, and larde them, the<sup>n</sup> put them in a Fryng-pan with strong Beere oz Ale, and frye them somewhat browne: then put them into a pinte of Claret Wine, and boyle them with a little Sinamon, Sugar and Ginger.

A Dish of Steakes of Mutton, smoorde in a Fryng-panne.

**T**AKE your Legge of Mutton cut into Steakes, and put it into a Fryng Panne, with a pinte of white Wine, and smoze them somewhat browne: then put them into a Pipkin. Cut a Lemmon in slices, and throw it in: then put in a good quantitie of Butter, and holde it ouer the fire: when it is ready to frye, put in a handfull of Parsley, and when it is fryed put it into the Pipkin, and boyle it together. This Dish would be garnished with Sinamon, Sugar, and sliced Lemmons.



## To smooore a Chickin.

**C**ut it in small pieces, and frye it with sweet Batter: take Sacke, or white Wine, Parsley, an Onyon chopt smali, a piece of whole Mace, and a little grosse Pepper: put in a little Sugar, Mergis, and Butter. Then take a good handfull of Clary, and picke off the stalkes, then make fine batter with the yolkes of two or thre new layd Egges, and fine flowre, two or thre spoonfulls of sweet Creams, and a little Nutmeg, and so frye it in a Fryng-panne, with sweet Butter: serue in your Chickins with the fryed Clary on them. Garnish your Dish with Barberries.

To frye Mussels, Perywinckels, or Oysters, to serue with a Ducke, or single by themselues.

**B**oyle these Shell-Fishes: then flowre and frye them: then put them



them into a Pipkin, with a pinte of Claret Wine, Sinamon, Sugar, and Pepper. Take your Ducke boyled or roasted, and put them into two severall Pipkins, if one be boyled, and the other roasted, and a little Sugar, large Mace, and fryed toasts, stuck round about it with Butter.

To marble Smelts, Soales, Flounders, Plaice, &c.

**F**rye sallet Oyle in a Fryng-pan or Chafin, wpye your Fish, and when the Oyle is hot, put in so much Fish as the Oyle will couer, and when it wastes you must supply it. Then frye Baye leanes, where the Fish hath bene fryed in whole pieces: put Claret Wine into an earthen Panne, put the fryed leanes into the bottome of the Panne, and let some of them lye aloft: slice an ounce of Nutmeg, or rather two, as much Ginger, and large Mace, a few Cloues, and Wine-vinegar: put your



marble Fish into the liquor, so as the Bay leaues and spices couer it, as well as it that lyeth vnder. And vpon occasion serue it with the Bay-leaues, and the spices of the liquor.

To congar Eeles, in collars, like  
Brawne,

**C**ut them open with the skinne on, and take the bone cleane out, large Mace, grosse Pepper, some fine sweet Herbs, chopt vnder your Knife. Then straw the Herbes and the Spices, all along the inside of your Cele, and rowle it like a collar of Brawne: so may you doe with Tenches, boyled in fayre water, white Wine, and a quantitie of Salt, so put in some sliced Ginger, Nutmeg, and Pepper in graine. When it is well boyled put it into an earthen Pan, covered with the owne liquor, and a little white Wine-vinegar.

To



To sowce a Pigge in collors.

**C**hine your Pigge in two parts: take out all the bones, lay it in a Kæler of Water all night. The next day scrape off all the filth from the backe, and wipe it very drye: then cast Pepper on it, a little large Mace, and Ginger, with a Bay-leave or two, euen as you would doe a collar of Brauue, and let your Pan boyle befoze you put it in: keepe it with scumming vntill it be halfe boyled, then take out a ladle full or two, and put it in a Panne by it selfe, put into this boyling some Kerenish or Claret Wine, sliced Nutmeg, grosse Pepper, sliced Ginger. Let it stand vntill it be almost colde, and then dish it with Bay-leaues.



To sowce a brcast of Veale.

**B**One your bzeast, and lay it in faire water, vntill the blood bee gone. Then take it, and dize it, and take all kinde of sweet Hearbes, Nutmeg beaten, Sinamon beaten, Ginger beaten, but not too fine, Callander, pared Lemmon-pill cut in fine peeces: mingle all together, spread your Meale, and cast it on the inside, and then rowle it like a colloz of Brazone, binde it close. Let your liquour boyle, and put in your Meale. So you may vse Kackes vnbound, and Bzeasts vnbound. Let it be skumd very cleane: then put in a Fagot of sweet Hearbes, and keepe it couered, for that will make it white: when it is almost boyled, throw in sliced Nutmeg, large Pace, a little Ginger, a Lemmon oz two sliced.

To



To hash a shoulder of Mutton, or  
a Legge of Lambe.

**T**Ake your meat off the Spit, and  
hash it into a Pewter Dish : put  
in some Renniſh Wine, Razins of the  
Sunne, sliced Lemmon, raw Oyſters:  
put them altogether into a Pipkin, and  
ſtirre them. If you want Oyſters,  
and Razins, then take two Onyons  
whole, put them into the meat. If  
you want Wine, take ſtrong bzoth,  
Uergis, and Sugar. Throw a few  
Barberryes into the Dish, and ſerue  
it on toaſts or ſippets.

A Legge of Lambe fearſt with  
Hearbes.

**S**erue it as is befoze ſhewed, with  
ſweet Hearbes, and grated Bread,  
Bisket-ſeedes, a few Coriander-ſeedes,  
Lemmon pi's, minſt ſine, Nutmeg  
ſliced, ſliced Dates, a little groſſe  
Pepper,



Pepper, Capers washt cleane: put all together with sixe oz seauen yolkes of new layd Egges, hard roasted, and whole, and put them into your stuffe, and worke them with Sugar, Rose-water, and Mergis, and the marrow of a bone oz two, Salt, and Pepper, put all together into the skinne: Carrawayes, and D:rengado are fittest garnish for your Dish.

#### To smooore Calues feet.

**B**oyle and blaunch them, and lay them in fayre water and Salt, and when they are colde cut them in the middelt, and take out the blackeneste, and put them in a Dish with sweet Butter. Mince Parsley, Onyons, and tops of Tyme, Currins, large Pace, Pepper, with a little Wine-vinegar. Let all stue together vntill they be ready: put in a few Barberryes, chopt Parsley fine, two oz thre yolkes hard, and  
mince



minst by themselves, Rosewater, and Sugar, and when you serue it, strow it with Parsley and hard Egges.

Another way.

**B**launch them as befoze, put them in a Dish with sayze water and Butter, chop Lettice, and Spinnage, with the backe of your Knife: and put them in a Dish: let them boyle with large Pease, sliced Lemmon, a few Grapes, or a stewed Cucumber sliced. Let all boyle well together with Pepper: straine into a Dish the yolkes of Egges, Mergis, and Sugar: straine them together when they goe to the Table. This boyling will serue for Peates feet, Shæpes Trotters, or Hogges feet: serue them hot at Supper.

To



## To hash Neates-Tongues.

**B**oyle them, and blaunch them, and slice them in pieces, put them into a Pipkin with Razins of the Sunne, large Mace, Dates sliced, a fewe blaunched Almonds, and Claret Wine, boyle all together with halfe a pound of sweet Butter, Mergis, and Sugar. Straine a Ladle full of liquor, with the yolkes of about halfe a dozen Egges.

## The same vvith Chestnuts.

**S**erue your Tongue, as befoze: put it in a Pipkin with blaunched Chestnuts, strong broth, a fagot of Hearbes, large Mace, washed Endiffe, a little Pepper, a few Cloues, and whole Sinamon. Boyle all together with Butter, season them with Salt, onely garnish your Dish as you list.

FINIS











