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Hannah Glasse

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This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1784 Excerpt: ... it, and then a few crumbs of bread. Set it into a tin oven before the fire; and when brown, lay it in the middle of the dish (take great care you do not mash it), pour your ragoo round it, and send it to table hot, To ragoo Celery. WASH and make a bunch of celery very clean, cut it in pieces, about two inches long, put it into a stew-pan with just as much water as will cover it, tie three or four blades of mace, two or three cloves, about twenty corns of whole pepper in a muslin rag loose, put it into the stew-pan, a little onion, a little bundle of sweet herbs i cover it closes and let it stew softly till tender \$ tender; then take out the spice, onion, and sweet herbs, put in half an ounce of truffles and morels, two spoonfuls of catchup, a girl of red wine, a piece of butter as big as an egg rolled in flour, fix farthing French rolls, season with salt to your palate, stir it all together, cover it close, and let it stew till the sauce is thick and good. Take care that the roll do not break, shake your pan often; when it is enough dish it up, and garnish with lemon. The yolks of fix hard eggs, or more, put in with the rolls, will make it a fine dish. This for a first course. If you would have it white, put in white wine instead of red, and some cream for a second course. To ragoo Mushrooms. PEEL and scrape the flaps, put a quart into a sauce-pan, a very little salt, set them on a quick fire, let them boil up, then take them off, put to them a gill of red wine, a quarter Ofa pound of butter rolled in a little flour, a little nutmeg, a little beaten mace, set it on the fire, stir it now and then; when it is thick and fine, have ready the yolks of fix eggs hot, and boiled in a bladder hard, lay it in the middle of your dish, and pour the ragoo over it....



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