
 BOOK XIV.

*Contains several sorts of hot baked Meats
of flesh.*

*To bake a Gammon of Bacon, to be eaten hot, with
the Ingredients.*

TAKE a Westphalie Gammon of Bacon, and boil him down, take off the skin, season him with Pepper, and a little minced Sage; stick him with Lemmon peel in the upper side; then having a Coffing of hot buttered paste, (something high) put him in the middle thereof; take a dozen of Pigeons, and as many Lamb-stones, and Sweet-breads, of each: season them with Pepper, Salt, Cloves, Mace; lay your Pigeons round about the Gammon, and your Lamb-stones and Sweet-breads round on the top of it; lay over it large Mace, few sweet herbs minced, and put on butter all over; the Gammon being tenderly boyled before, will be fully baked with the Pigeons and Sweet-breads: close up your Pye, and let it have a gentle soaking; your crust need not be very thick for so much baking as your Ingredients will ask; when he is enough, let your Lear be Claret wine, boyled up with two or three Onions, a faggot of sweet herbs, with half a handful of sage boyled and minced, a little strong broth, and drawn butter thickened up with the yolk of an egg; when you dish up your Pye, cut it open, pour in your lear, and shake it about, put on your lid again, and serve it.

To

To make a Pye of Mutton

Cut out a Loyn of Mutton in steaks, cut away the chine bone as much as you can, beat them flat with the back of your Cleaver, season them with Pepper, Salt, and minced Time, and put them into your Pye, Close it up, and bake it, then take half a handful of Capers, and as much Sampier, mince them with an Onion small, boyl them up in a little Claret wine, put to them two or three Anchovies, a grated Nutmeg, a little gravy, so thicken it with the yolk of an egg, and a little drawn butter; when your Pye is enough, take it out, and cut it up, and pour in your lear all over your steakes, and turn them in your Pye that the lear may mingle with them

Another way.

Let your meat be cut forth, and seasoned as aforesaid, adding some Cloves, Mace, Nutmeg beaten with an onion or two minced, so fill your Coffin, and put on it a handful or two of Raisons, and some Cabbage Lettice, if it be at that time of the year, and when it is closed and baked, take a little strong broth, and White wine, with a little Vinegar, the yolk or two of an egg, and drawn butter; this beat up together for your lear: so open your Pie, pour it in, shake it together, put on your Lid, and serve it: if you please, you may season it only with Pepper and Salt, putting in a little Claret wine, when it is half baked, and so it is a good plain way, and savory meat.

For a sweet Lamb Pie.

Cut out your Loyn or Leg of Lamb, season it in little pieces, with a little small Pepper, some Salt, Cloves, Mace, Nutmeg, and minced Time; your Coffin being made, put in your Lamb, strow on a hand-
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full of Currans ; lay over it all some small balls of sweet forced meat (in the winter time, take boyled Potatoes cut in pieces , and quartered dates , a little Orangado, and Citern, But in the Summer some pieces of Artichokes, Grapes , or hard Lettice) put in some blades of large Mace, and close up your Pye , let your lear be Sugar and Verjuice beaten up together , with the yolks of two Eggs , and a ladle of drawn Butter : put it in your Pye, when it is baked, shake it together , put on your lid, and serve it.

Another way for a savoury.

SEASON your Lamb with Pepper and Salt, a little Cloves, Mace, and Nutmeg, with Time minced, put into your Coffin, with a few Lambstones and sweet breads , seasoned with your Lamb, with as many Oysters, and savoury forced meat balls , so put on butter , and close up your Pye : let your lear be three or four Anchovies dissolved in a little Claret wine , add a little Oyster liquor, Gravy, and a grated Nutmeg, beat it up with the yolk of an Egg, and a little drawn Butter ; when your Pye is enough , take it out , pour in your lear, and shake it together.

Another way.

SEASON it as aforesaid (you may put in some Artichokes or hard Lettice in your Pye if you please) then take a little strong broth , a little White wine, and chop in the tops of two or three bunches of Sparragrats being boyled before , and some green boyled Parlee minced, add to this a ladleful or two of drawn Butter and a grated Nutmeg : and when your Pye comes out of the Oven , pour it all over the meat thereof, and shake it about.

To

To bake a Hen to be eaten Hot.

PArboyl your Hen, then cut off the legs and wings as when she is carved ; cut off the Merry thought, & through the breast bone, so also the carkals, that she may be handfom to lie in the pie ; break the bone, season her with a little pepper and Salt, Cloves and Mace ; then put her into your Pie, with some pieces of Lambstones Sweet breads, and Saffages, with a few Oyfters between with hard Eggs and a couple of Onyons cut in halves, so put on butter, and close up your Pie : when it is baked, let your lear be a little Claret wine, strong broth, beaten up with the yolk of an egg, a grated Nutmeg, and drawn butter ; pour it into your Pye, and shake it together.

How to bake an Hen another way.

CUt her to pieces, and let your seasoning be a little Pepper, Salt, Cloves, Mace, minced Time, (Nutmeg) and other sweet herbs: your Hen being thus in pieces, season it therewith : put in the yolks of three or four Eggs, and mix them up altogether, then season some thin slices of fat Bacon, with minced Sage and Pepper, so lay your meat in order into your Pie, with a piece of Hen, and a slice of Bacon, until it be all in : put over it some savoury forced meat about the bigness of a Walnut, with a little sliced Artichoke between ; so sprinkle over your meat with a handful of stript Barberries, put butter in your Pye, and close it up : and when its half baked, put in a ladle of Claret wine and set it into the Oven until it is enough : draw it and cut it up ; if it be too thin, beat up the yolk of an Egg with some of its own liquor ; put thereon a ladleful of drawn butter, shake it together, and put on the lid again.

Another

Another way to bake a Hen in a Patty Pan.

TAKE a young Hen or two, and let them be almost boiled or roasted, then take all the flesh from the bones (but not very clean) and cut it all in slices, season it with some Time, Parslee, sweet Margerum, and an Onion minced very small, with a little Cloves, Mace, and Nutmeg beaten; then having a sheet of fine paste driven out for your patty pan, put your bones in the bottom, and your sliced meat on the top; put over butter, and close your patty with another sheet of paste; then set on your pan on a few embers, and some coals on the lid, by supplying it with fresh coals at top and bottom, you may bake it as well as in an Oven; when it is baked, take about eight eggs and break them in a dish, and butter them on the fire; when they are thick, put to them some Claret-wine, and strong broth; add to them a handful of Parslee boiled green, and minced small; stir all together with a ladle of drawn butter; cast your patty into a dish, and cut up the lid; stir up all the meat from the bottom, that you may take out bones; then put in your Lear of eggs (before provided) and mingle them all together with your knife or spoon; then quarter your Lid, and cut it into eight parts, and put it round your patty; then stick up your bones in the middle of your meat, garnish it with quartered Oranges, and send it up.

To bake a Capon or Turkey in a Patty pan.

TAKE a cold Capon or Turkey that hath been roasted before, and slice it thin from the bones; ; (preserve your straight thighs and pinnions) take also three sweet breads, and as many Lamb-stones, with two handfuls of Oysters cut in pieces as big as a Walnut, season your meat with Cloves, Mace, Nutmeg, and Salt, with a little minced Time, sweet Margerum, and Pennyroyal; your

your patty pan being covered with a sheet of paste, lay in your bones in the bottom, strow in a minced Onion; so lay your Capon or Turkey over the bones, and on the top of that your Lamb-stones, sweet-breads and oysters; and between all about two handfuls of Chesnuts blancht, strow it over with Pine Apples and Pistaches, so put butter on the top, and close your patty; and when it is baked, put in a Lear made with Claret-wine, a little strong broth, gravy, drawn butter, two or three Anchovies dissolved, with a grated Nutmeg: if it be not thick enough, beat in the yolks of two eggs: Cast your patty forth into the dish, cut it up, pour in your Lear, and shake it together, lay on slices of Lemmon, and cut the lid into eight parts, and set it up round the patty.

How to season and bake a Pasty of Venison.

WHen you have ordered your side or hanch of Venison by taking out the bones and sinews, and the skin on the fat, season it with Pepper and salt only, beat it with your rolling pin, and proportion it for your pasty, by taking away from one part, and adding to another; your paste being made with a peck of fine flower, and about four pound of butter, and a dozen eggs, work it up with cold water into as stiff a paste as you can; drive it forth for your pasty, let it be as thick as a mans thumb, roll it upon a rolling pin, and put under it a couple of sheets of Cap-paper, well flowred; then your white being already minced and beaten with water, proportion it upon your pasty, to the breadth vnd length of your Venison: so lay on your Venison on the said white, wash it round with your feathers, and put on a border: season your Venison at the top, and turn over your other leaf of paste, so close your pasty; then drive out another border for the garnishing the sides up to the top of the pasty; so close
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it up together with your rolling pin, by rolling it up and down by the sides and ends : and when you have flourisht your garnishing, and edg'd your Pasty, vent it at the top ; and indore it with butter, set it into the Oven, it will ask five or six hours baking, according as it may be ; when its enough, draw it, and put it on your Pasty Plate.

Another way to bake Venison, to be eaten hot.

RAise a Coffin of hot butter past, it may be four square ; put in your Beef-suet finely minced in the bottom of your Pye, and having your Venison cut, flasht, and proportioned for your Pye, season your Venison with some Pepper beaten small, with Cloves, Mace, Cinamon, Ginger and Nutmeg beaten, with a handful of Salt ; put it into your Coffin, with some butter on the top of it, to make it smooth for your lid, and close it ; this Pye must be of a good thickness ; when it is baked, take it forth, cut it up, and put in about a quart of Gallendine ur Venison sauce, more or less, as you see fit : so shake it together ; this Pye ought to have six hours baking, because it ought to be very tender.

To make a Battlely, or Bisk Pyes in the Spring.

YOU may make your Coffin round, or Cattle fashion ; you must take of these several sorts of Meats, or Ingredients for your Pye, according to the bigness thereof : take four small Chickens, four Pigeons, a couple of young Rabbits, half a dozen Quails, two pair of Lamb-stones, and as many Sweet-breads, three Pallets sliced, season them all with a little small Pepper beat, Cloves, Mace, Nutmeg, Salt, and some minced Time : you must also have some Sallages ready, with some savoury forced meat, and a handful or two of par-boiled Oysters, (unless it be after *April* : if in *May*,
Shell-

Shell-fish will come in season,) first take your Rabbet being cut in pieces (and seasoned as aforesaid) and put it in the bottom of your Pye with some slices of Bacon ; you may cut your Chickens and Pigeons in halves ; lay on half a Chicken, then half a Lamb-stone, then half a Pigeon, then a Sweet-bread ; do so with your forced meat Balls, so your others, until they are equally disperst one amongst another : strow on your sliced Pallets all on the top, with a handful of Oysters or Sherdoons, with the marrow of three marrow bones, wrapt up in the yolks of eggs, and a handful or two of blanched Chestnuts, with a few Pine Apples and Pistaches ; put in three or four halves of Onions, lay butter over all, and close your Pye ; when its enough (baked) draw it ; let your Lear be White-wine, dissolve therein three or four Anchovies beat up with the yolks of eggs, and strong broth, and drawn butter, cut up your Pye, put it in, and shake it together ; garnish it with your Sprigs of Pafte dried : Now if you were to make this Bisk in harvest, then you must take in the stead of Spanish Potatoes, Skerrets, Chestnuts, Oysters, Sherdoons, with many such Ingredients, which we make use of in the Winter, and coming in of the Spring : In the room of them we have Artichokes, Sparragals, Cossiflowers, Cabbage, Lettice, and many other herbs (Ingredients) which the garden doth afford ; as also certain wild fowl do come in, as Partridge, Quail, Rail, Puetts, &c. And in Autumn, inclining to Winter, you have all manner of wild fowl comes in the room of your Rabbets, Chickens, Pigeons, and such fowl as you had before ; you must likewise then make use of all such Ingredients you left off withall in the beginning of the Spring ; As to pickle Roots, Chestnuts, &c. so let Reason rule you to make use of those things, as the several times and seasons do produce, and you shall not err.

To make a Sherdoon Pye in the Spring.

THere is a thistle which hath a root like an Artichoke and must be boyled, and ordered accordingly : when its boyled, you may season it with Cinamon, Ginger, and beaten Nutmeg ; you must take the marrow of four Marrow bones, season them with Cinamon, Sugar, the yolks of three or four eggs, and grated bread. A thin coffin being ready, put in your Sherdoons, so wrap the marrow in the yolks of eggs, and put it into the pye, with a handful of dates, and lay on it some sliced Lemmon, large Mace, put your Butter on, so close it, set it in the Oven : when its enough, draw it, cut it up, and let your lear be Sack and drawn butter.

To make a Lumber Pye.

TAke a pound and half of Beef suet, and as much of a leg of Veal parboyled : mince it together, then take a few sweet herbs, as Time, Winter Savoury, sweet Margerum, and a good handful of Spinnage : mince all these together with a Pippin or two, and two or three handfuls of grated bread, a little Rose water, and as many yolks of eggs, with the whites of two, as will make it into a tender moist forced meat : add to it a pound of Currans, season it with Nutmeg, Ginger, Cloves, Mace, and Salt : then having your Coffin made put it in, all about it equally, then having the marrow of two or three Marrowbones seasoned with Cinamon, grated bread, and yolks of eggs, lay it on your forced meat ; put on it sliced Orangado, dried Cittern, Ringo Roots, candyed Ginger, preserved Barberries, and Dates, put also Sugar to your Lumber meat, lay on butter, and close it up : when its baked, let your lear be Verjuice and Sugar beaten up in two yolks of eggs : open your pye, put it in, and shake it : scrape on Sugar and serve it.

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