

Note, You may do the Inside of a Surloin of Beef in the same Manner the Day after it is roasted, only don't beat them, but cut them thin.

N. B. You may do this Dish between two Pewter Dishes, hang them between two Chairs, take six Sheets of White-brown Paper, tare them into Slips, and burn them under the Dish one Piece at a Time.

To Stew Beef Steaks.

TAKE Rump Steaks, pepper and salt them, lay them into a Stew-pan, pour in Half a Pint of Water, a Blade or two of Mace, two or three Cloves, a little Bundle of Sweet Herbs, an Anchovy, a Piece of Butter rolled in Flour, a Glas of White Wine, and an Onion; cover them close, and let them stew softly till they are tender, then take out the Steaks, flour them, fry them in Fresh Butter, and pour away all the Fat, strain the Sauce they were stew'd in, and pour into the Pan; tofs it all up together till the Sauce is quite hot and thick. If you add a Quarter of a Pint of Oysters it will make it the better. Lay the Steaks into the Dish, and pour the Sauce over them. Garnish with any Pickle you like.

To Fry Beef Steaks.

TAKE Rump Steaks, beat them very well with a Roller, fry them in Half a Pint of Ale that is not bitter, and whilst they are frying cut a large Onion small, a very little Thyme, some Parsley shred small, some grated Nutmeg, and a little Pepper and Salt; roll all together in a Piece of Butter, and then in a little Flour, put it into the Stew-pan, and shake all together. When the Steaks are tender, and the Sauce of a fine Thickness, dish it up.

A second Way to Fry Beef Steaks.

CUT the Lean by itself, and beat them well with the Back of a Knife, fry them in just as much Butter as will moisten the Pan, pour out the Gravy as it runs out of the Meat, turn them often, do them over a gentle Fire, then fry the Fat by itself and lay upon the Meat, and put to the Gravy a Glas of Red Wine, Half an Anchovy, a little Nutmeg, a little beaten Pepper, and a Shalot cut small; give it two or three little Boils, season it with Salt to your Palate, pour it over the Steaks, and send them to Table.

Another Way to do Beef Steaks.

CUT your Steaks, Half broil them, then lay them into a Stew-pan, season them with Pepper and Salt, just cover them with Gravy, and a Piece of Butter rolled in Flour; let them stew for Half an Hour, beat up the Yolks of two Eggs, stir all together for two or three Minutes, and then serve it up.

A pretty Side-Dish of Beef.

ROAST a tender Piece of Beef, lay fat Bacon all over it and roll it in Paper, baste it, and when it is roasted cut about two Pounds in thin Slices, lay them into a Stew-pan, and take six large Cucumbers, peel them, and chop them small, lay over them a little Pepper and Salt, stew them in Butter for about ten Minutes, then drain out the Butter, and shake some Flour over them; tofs them up, pour in Half a Pint of Gravy, let them stew till they are thick, and dish them up.

To dress a Fillet of Beef.

IT is the Inside of the Surloin: You must carefully cut it all out from the Bone, grate some Nutmeg over it, a few Crumbs of Bread, a little Pepper and Salt, a little Lemon-peel, a little Thyme, some Parsley shred small, and roll it up tight; tye it with a Packthread, roast it, put a Quart of Milk and a Quarter of a Pound of Butter into the Dripping-pan and baste it; when it is enough take it up, untye it, leave a little Skewer in it to hold it together, have a little good Gravy in the Dish, and some Sweet Sauce in a Cup. You may baste it with Red Wine and Butter, if you like it better, or it will do very well with Butter only.

Beef Steaks Rolled.

TAKE three or four Beef Steaks, flat them with a Cleaver, and make a Force-Meat thus: Take a Pound of Veal beat fine in a Mortar, the Flesh of a large Fowl cut small, Half a Pound of cold Ham chopp'd small, the Kidney-Fat of a Loin of Veal chopp'd small, a Sweetbread cut in little Pieces, an Ounce of Truffles and Morels first stew'd and then cut small, some Parsley, the Yolks of four Eggs, a Nutmeg grated, a very little Thyme, a little Lemon-peel cut fine, a little Pepper and Salt, and Half a Pint of Cream; mix all together, lay it on your Steaks, roll them up firm, of a good Size, and put a little Skewer into them, put them into the Stew-pan, and fry them of a nice Brown; then pour all the Fat quite out, and put in a Pint of good fry'd Gravy (as in *Page 12*) put one Spoonful of Catchup, two Spoonfuls of Red Wine, a few Mushrooms, and let them stew for a Quarter of an Hour. Take up the Steaks, cut them in two, lay the cut Side uppermost, and pour the Sauce over it. Garnish with Lemon.

Note, Before you put the Force-Meat into the Beef, you are to stir it all together over a slow Fire for eight or ten Minutes.