

melted butter, $\frac{1}{2}$ pint; lemon-juice, small dessertspoonful, seasoning of salt and white pepper.

GREEN MINT SAUCE, FOR ROAST LAMB.

The mint for this sauce should be fresh and young, for the leaves when old are tough. Strip them from the stems, wash them with great nicety, and drain them on a sieve or dry them in a cloth. Chop them very fine, put them into a sauce-tureen, and to three heaped table-spoonsful of the mint add two of pounded sugar; mix them well, and then add gradually six table-spoonsful of good vinegar. The sauce made thus is excellent, but Lisbon sugar can be used for it when preferred, and all the proportions can be varied to the taste. It is commonly served too liquid, and not sufficiently sweetened; and it will be found much more wholesome, and generally far more palatable made by this receipt.

Young mint minced, 3 heaped table-spoonsful; pounded sugar, 2 table-spoonsful; vinegar, 6 table-spoonsful.

CAPER SAUCE.

Stir into the third of a pint of good melted butter from three to four dessertspoonsful of capers; add a little of the vinegar, and dish the sauce as soon as it boils. Keep it stirred after the berries are added: part of them may be minced, and a little Chili vinegar substituted for their own. Pickled nasturtiums make a very good sauce, and their flavour is sometimes preferred to that of the capers. For a large joint, increase the quantity of butter to half a pint.

Melted butter, third of pint; capers, 3 to 4 dessertspoonsful.

BROWN CAPER SAUCE.

Thicken half a pint of good veal or beef gravy as directed for Sauce Tournée, and add to it two table-spoonsful of capers, and a dessertspoonful of the pickle liquor, or of Chili vinegar, with some cayenne if the former be used, and a proper seasoning of salt.

Thickened veal, or beef gravy, $\frac{1}{2}$ pint; capers, 2 table-spoonsful; caper-liquor or Chili vinegar, 1 dessertspoonful.

CAPER SAUCE FOR FISH.

To nearly half a pint of very rich melted butter add six spoonsful of strong veal gravy or jelly, a table-spoonful of essence of anchovies, and some Chili vinegar or cayenne. When there is no gravy at hand substitute a half wineglassful of mushroom catsup, or of Harvey's sauce; though these deepen the colour more than is desirable.

COMMON CUCUMBER SAUCE.

Pare, slice, dust slightly with pepper, and with flour, two or three young cucumbers, and fry them a fine brown, in a little butter, or dissolve an ounce and a half in a small stewpan, or iron saucepan, and shake them in it over a brisk fire from twelve to fifteen minutes; pour to them, by degrees, nearly half a pint of strong beef broth, or of brown gravy; add salt, and more pepper if required; stew the whole for five minutes, and send the sauce very hot to table. A minced onion may be browned with the cucumbers when it is liked, and a spoonful of vinegar added to them before they are served.

Cucumbers, 2 or 3; butter, $1\frac{1}{2}$ oz.; broth or gravy, nearly $\frac{1}{2}$ pint; salt, pepper.

ANOTHER COMMON SAUCE OF CUCUMBERS.

Cucumbers which have the fewest seeds are best for this sauce. Pare and slice a couple, or three, should they be small, and put them into a saucepan, in which two ounces, or rather more, of butter have been dissolved, and are beginning to boil; place them high over the fire, that they may stew as softly as possible without taking colour, for three-quarters of an hour, or longer should they require it; add to them a good seasoning of white pepper, and some salt, when they are half done, and just before they are served stir to them half a teaspoonful of flour, mixed with a morsel of butter; stew in some minced parsley, give it a boil, and finish with a spoonful of good vinegar.

WHITE CUCUMBER SAUCE.

Quarter some young quickly grown cucumbers, without many seeds in them; empty them of these, and take off the rinds. Cut them into inch lengths, and boil them from fifteen to eighteen minutes in salt and water; squeeze, and work them through a sieve; mix them with a few spoonsful of béchamel, or thick white sauce; do not let them *boil* again, but serve them very hot. A sauce of better flavour is made by boiling the cucumbers in veal gravy well seasoned, and stirring in the beaten yolks of two or three eggs, and a little vinegar or lemon-juice, at the instant of serving. Another also of cucumbers sliced, and stewed in butter, but without being at all browned, and then boiled in pale veal gravy, which must be thickened with rich cream, is excellent. A morsel of sugar improves this sauce.

Cucumbers, 3: 15 to 18 minutes. White sauce, $\frac{1}{4}$ pint.

WHITE MUSHROOM SAUCE.

Cut off the stems closely from half a pint of small button mushrooms; clean them with a little salt and a bit of flannel, and throw them into cold water, slightly salted, as they are done; drain them well, or dry them in a soft cloth, and throw them into half a pint of boiling béchamel (see page 93), or of white sauce made with very fresh milk, or thin cream, thickened with a table-spoonful of flour, and two ounces of butter. Simmer the mushrooms from ten to twenty minutes, or until they are quite tender, and dish the sauce, which should be properly seasoned with salt, mace, and cayenne.

Mushrooms, $\frac{1}{2}$ pint; white sauce, $\frac{1}{2}$ pint; seasoning of salt, mace, and cayenne: 10 minutes.

ANOTHER MUSHROOM SAUCE.

Prepare from half to a whole pint of very small mushroom-buttons with great nicety, and throw them into as much sauce tournée; when they are tender add a few spoonsful of rich cream, give the whole a boil, and serve it. Either of these sauces may be sent to table with boiled poultry, breast of veal, or veal-cutlets: the sauce tournée should be thickened rather more than usual when it is to be used in this receipt.

Mushrooms and sauce tournée each, $\frac{1}{2}$ to whole pint: stewed till tender. Cream, 4 to 8 table-spoonsful.

BROWN MUSHROOM SAUCE.

Very small flaps, peeled and freed entirely from the fur, will answer for this sauce. Leave them whole, or quarter them, and stew them tender in some rich brown gravy; give a full seasoning of mace and cayenne, add thickening, and salt if needed, and a tablespoonful of good mushroom catsup.

COMMON TOMATA SAUCE.

Tomatas are so juicy when ripe, that they require but little liquid to reduce them to a proper consistency for sauce; and they vary so exceedingly in size and quality that it is difficult to give precise directions for the exact quantity which is needed for them. Take off the stalks, halve the tomatas, and gently squeeze out the seeds and watery pulp; then stew them softly with a few spoonful of gravy or of strong broth until they are quite melted. Press the whole through a hair-sieve, and heat it afresh with a little additional gravy should it be too thick, and some cayenne, and salt. Serve it very hot.

Fine ripe tomatas, 6 or 8; gravy or strong broth, 4 table-spoonful: $\frac{3}{4}$ to $\frac{1}{2}$ hour, or longer if needed. Salt and cayenne sufficient to season the sauce, and two or three spoonful more of gravy if required.

Obs.—For a large tureen of this sauce, increase the proportions; and should it be at first too liquid, reduce it by quick boiling. When neither gravy nor broth is at hand, the tomatas may be stewed perfectly tender, but very gently, in a couple of ounces of butter, with some cayenne and salt only, or with the addition of a very little finely minced onion; then rubbed through a sieve, and heated, and served without any addition, or with only that of a teaspoonful of vinegar; or, when the colour is not a principal consideration, with a few spoonful of rich cream, smoothly mixed with a little flour to prevent its curdling. The sauce must be stirred without ceasing should the last be added, and boiled for four or five minutes.

A FINER TOMATA SAUCE.

Stew very gently a dozen fine red tomatas, prepared as for the preceding receipt, with two or three sliced eschalots, four or five chillies, or a capsicum or two, or in lieu of either, with a quarter-teaspoonful of cayenne pepper, a few small dice of lean ham, and half a cupful of rich gravy. Stir these often, and when the tomatas are reduced quite to a smooth pulp, press them through a sieve; put them into a clean saucepan, with a few spoonful more of rich gravy, or Espagnole, add salt, if needed, boil the sauce, stirring it well, for ten minutes, and serve it very hot. When the gravy is exceedingly good, and highly flavoured, the ham may be omitted: a dozen small mushrooms, nicely cleaned, may also be sliced, and stewed with the tomatas, instead of the eschalots, when their flavour is preferred, or they may be added with them. The exact proportion of liquid used is immaterial, for should the sauce be too thin, it may be reduced by rapid boiling, and diluted with more gravy if too thick.

BOILED APPLE SAUCE.

Apples of a fine cooking sort require but a very small portion of liquid to boil down well and smoothly for sauce, if placed over a gentle fire in a close-shutting saucepan, and simmered as softly as possible,

until they are well broken; and their flavour is injured by the common mode of adding so much to them, that the greater part must be drained off again before they are sent to table. Pare the fruit quickly, quarter it, and be careful entirely to remove the cores; put one tablespoonful of water into a saucepan before the apples are thrown in; and proceed, as we have directed, to simmer them until they are nearly ready to serve: finish the sauce by the receipt which follows.

Apples, $\frac{1}{2}$ lb.; water, 1 tablespoonful; stewed very softly: 30 to 60 minutes.

Obs.—These proportions are sufficient only for a small tureen of the sauce, and should be doubled for a large one.

BAKED APPLE SAUCE; (*good*.)

Put a tablespoonful of water into a quart basin, and fill it with good boiling apples, pared, quartered, and *carefully* cored: put a plate over, and set them into a moderate oven for about an hour, or until they are reduced quite to a pulp; beat them smooth with a clean wooden spoon, adding to them a little sugar, and a morsel of fresh butter, when these are liked, though they will scarcely be required.

The sauce made thus is far superior to that which is boiled. When no other oven is at hand, a Dutch or an American one would answer for it.

Good boiling apples, 1 quart: baked, 1 hour (more or less according to the quality of the fruit, and temperature of the oven); sugar, 1 oz.; butter, $\frac{1}{2}$ oz.

BROWN APPLE SAUCE.

Stew gently down to a thick and perfectly smooth marmalade, a pound of pearmains, or of any other well-flavoured boiling apples, in about the third of a pint of rich brown gravy: season the sauce rather highly with black pepper or cayenne, and serve it very hot. Currie sauce will make an excellent substitute for the gravy when a very piquante accompaniment is wanted for pork or other rich meats.

Apples pared and cored, 1 lb.; good brown gravy, third of pint: $\frac{3}{4}$ to 1 $\frac{1}{4}$ hour. Pepper or cayenne as needed.

WHITE ONION SAUCE.

Strip the skin from some large white onions, and after having taken off the tops and roots, cut them in two, throw them into cold water as they are done, cover them plentifully with more, and boil them very tender; lift them out, drain, and then press the water thoroughly from them; chop them small, rub them through a sieve or strainer, put them into a little rich melted butter, mixed with a spoonful or two of cream or milk, add a seasoning of salt, give the sauce a boil, and serve it very hot. Portugal onions, when they can be obtained, are superior to any others, both for this and for most other purposes of cookery.

For the finest kind of onion sauce, see *Soubise*, below.

BROWN ONION SAUCE.

Cut off both ends of the onions, and slice them into a saucepan in which two ounces of butter have been dissolved; keep them stewing over a clear fire until they are lightly coloured; then pour to them half a pint of brown gravy, and when they have boiled until they are per-

flectly tender, work the sauce altogether through a strainer, season it with a little cayenne, and serve it very hot.

ANOTHER BROWN ONION SAUCE.

Mince the onions, stew them in butter until well coloured, stir in a dessertspoonful of flour, shake the stewpan over the fire for three or four minutes, pour in only as much broth or gravy as will leave the sauce tolerably thick, season, and serve it.

SOUBISE; (*French Receipt.*)

Peel some fine white onions, and trim away all tough and discoloured parts; mince them small, and throw them into plenty of boiling water; when they have boiled quickly for five minutes, drain them well in a sieve, then stew them very softly indeed in an ounce or two of fresh butter, until they are dry and perfectly tender; stir to them as much béchamel as will bring them to the consistency of very thick peas soup, pass the whole through a strainer, pressing the onion strongly that none may remain behind, and heat the sauce afresh, without allowing it to boil. A small half-teaspoonful of pounded sugar is sometimes added to this soubise.

White part of onions, 2 lbs.: blanched 5 minutes. Butter, 2 ozs.: 30 to 50 minutes. Béchamel, $\frac{3}{4}$ to 1 pint, or more.

Obs.—These sauces are served more particularly with lamb or mutton cutlets, than with any other meats; but they would probably find many approvers if sent to table with roast mutton, or boiled veal. Half the quantity given above will be sufficient for a moderate-sized dish.

A FINE SAUCE, OR PURÉE OF VEGETABLE MARROW.

Pare one or two half grown marrows and cut all the seeds; take a pound of the vegetable, and slice it with one ounce of mild onion, into a pint of strong veal broth or of pale gravy; stew them very softly for nearly or quite an hour; add salt and cayenne, or white pepper, when they are nearly done; press the whole through a fine and delicately clean hair-sieve; heat it afresh, and stir to it when it boils about the third of a pint of rich cream. Serve it with boiled chickens, stewed or boiled veal, lamb cutlets, or any other delicate meat. When to be served as a purée, an additional half pound of the vegetable must be used; and it should be dished with small fried sippets round it. For a maigre dish, stew the marrow and onion quite tender in butter, and dilute them with half boiling water and half cream.

Vegetable marrow, 1 lb; mild onion, 1 oz.; strong broth or pale gravy, 1 pint: nearly or quite 1 hour. Pepper or cayenne, and salt as needed; good cream from $\frac{1}{4}$ to $\frac{1}{2}$ of pint. For purée, $\frac{1}{2}$ lb. more of marrow.

EXCELLENT TURNIP, OR ARTICHOKE SAUCE FOR BOILED MEAT.

Pare, slice, and boil quite tender, some finely-grained mild turnips, press the water from them thoroughly, and pass them through a sieve. Dissolve a slice of butter in a clean saucepan, and stir to it a large teaspoonful of flour, or mix them smoothly together before they are put in, and shake the saucepan round until they boil; pour to them very gradually, nearly a pint of thin cream (or of good milk mixed with a portion of cream,) add the turnips with a half-teaspoonful or more of salt,

and when the whole is well mixed and very hot, pour it over boiled mutton, veal, lamb, or poultry. There should be sufficient of the sauce to cover the meat entirely, and when properly made it improves greatly the appearance of a joint. A little cayenne tied in a muslin may be boiled in the milk before it is mixed with the turnips. Jerusalem artichokes make a more delicate sauce of this kind even than turnips; the weight of both vegetables must be taken after they are pared.

Pared turnips or artichokes, 1 lb; fresh butter, $1\frac{1}{2}$ oz.; flour, 1 large teaspoonful (twice as much if all milk be used); salt, $\frac{1}{2}$ teaspoonful or more; cream, or cream and milk mixed, from $\frac{3}{4}$ to 1 pint.

CELERY SAUCE.

Slice the white part of from three to five heads of young tender celery; peel it if not very young, and boil it in salt and water for twenty minutes. If for white sauce, put the celery, after it has been well drained, into half a pint of veal broth or gravy, and let it stew until it is quite soft; then add an ounce and a half of butter, mixed with a dessertspoonful of flour, and a quarter-pint of thick cream, or the yolks of three eggs. The French, after boiling the celery, which they cut very small, for about twenty minutes, drain, and chop it; then put it with a slice of butter into a stewpan, and season it with pepper, salt, and nutmeg; they keep these stirred over the fire for two or three minutes, and then dredge in a dessertspoonful of flour; when this has lost its raw taste, they pour in a sufficiency of white gravy to moisten the celery, and to allow for twenty minutes' longer boiling. A very good common celery sauce is made by simply stewing the celery, cut into inch-lengths, in butter, until it begins to be tender; and then adding a spoonful of flour, which must be allowed to brown a little, and half a pint of good broth or beef gravy, with a seasoning of pepper or cayenne.

Celery, 3 to 5 heads: 20 minutes. Veal broth, or gravy, $\frac{1}{2}$ pint: 20 to 40 minutes. Butter, $1\frac{1}{2}$ oz.; flour, 1 dessertspoonful; cream, $\frac{1}{4}$ pint, or three yolks of eggs.

SWEET PUDDING SAUCE.

Boil together for fifteen minutes the thin rind of half a small lemon, an ounce and a half of fine sugar, and a wineglassful of water; then take out the lemon-peel, and mix very smoothly an ounce of butter with rather more than a half-teaspoonful of flour, stir them round in the sauce until it has boiled one minute; next add a wineglassful and a half of sherry or Madeira, or two thirds of that quantity and a quarter-glass of brandy: when quite hot, serve the sauce.

Port-wine sauce is made in the same way, with the addition of a dessertspoonful of lemon-juice, some grated nutmeg, and a little more sugar: orange rind and juice may be used to give it flavour when preferred to lemon.

Rind $\frac{1}{2}$ lemon; sugar, $1\frac{1}{2}$ oz.; water, 1 wineglassful: 15 minutes. Butter, 1 oz.; flour, large $\frac{1}{2}$ teaspoonful: 1 minute. Wine, $1\frac{1}{2}$ wine-glassful; or, 1 of wine, and $\frac{1}{4}$ glass of brandy.

PUNCH SAUCE FOR SWEET PUDDINGS.

This is a favourite sauce with custard, plain bread, and plum-puddings. With two ounces of sugar and a quarter-pint of water, boil very gently the rind of half a small lemon, and somewhat less of orange-

peel, from fifteen to twenty minutes; strain out the rinds, thicken the sauce with an ounce and a half of butter and nearly a teaspoonful of flour, add a half-glass of brandy, the same of white wine, two thirds of a glass of rum, with the juice of half an orange, and rather less of lemon-juice: serve the sauce very hot, but do not allow it to boil after the spirit is stirred in.

Sugar, 2 ozs.; water, $\frac{1}{2}$ pint; lemon and orange rind: 14 to 20 minutes. Butter, $1\frac{1}{2}$ oz.; flour, 1 teaspoonful; brandy and white wine each $\frac{1}{2}$ wineglassful; rum, two thirds of glassful; orange and lemon juice.

COMMON PUDDING SAUCE.

Sweeten a quarter-pint of good melted butter with an ounce and a half of sugar, and add to it gradually a couple of glasses of wine; stir it until it is at the point of boiling, and serve it immediately. Lemon-grate, or nutmeg, can be added at pleasure.

A DELICIOUS GERMAN PUDDING SAUCE.

Dissolve in half a pint of sherry or of Madeira, from three to four ounces of fine sugar, but do not allow the wine to boil; stir it hot to the well-beaten yolks of six fresh eggs, and mill the sauce over a gentle fire until it is well thickened and highly frothed; pour it over a plum, or any other kind of sweet boiled pudding, of which it much improves the appearance. Half the quantity will be sufficient for one of moderate size. A small machine, resembling a chocolate mill, is used in Germany for frothing this sauce; but a couple of silver forks, fastened together at the handles, will serve for the purpose, on an emergency. We recommend the addition of a dessertspoonful of strained lemon-juice to the wine.

For large pudding, sherry or Madeira, $\frac{1}{2}$ pint; fine sugar, 3 to 4 ozs.; yolks of eggs, 6; lemon-juice (if added), 1 dessertspoonful.

Obs.—The safer plan with sauces liable to curdle is to thicken them always in a jar or jug, placed in a saucepan of water; when this is not done, they should be held over the fire, but never placed upon it.

PARSLEY-GREEN, FOR COLOURING SAUCES.

Gather a quantity of young parsley, strip it from the stalks, wash it very clean, shake it as dry as possible in a cloth, pound it in a mortar, press all the juice closely from it through a hair-sieve reversed, and put it into a clean jar; set it into a pan of boiling water, and in about three minutes, if gently simmered, the juice will be poached sufficiently; lay it then upon a clean sieve to drain, and it will be ready for use.

TO CRISP PARSLEY.

Pick some branches of young parsley, wash them well, drain them from the water, and swing them in a clean cloth until they are quite dry; place them on a sheet of writing paper in a Dutch oven, before a brisk fire, and keep them frequently turned until they are quite crisp. They will be done in from six to eight minutes.

FRIED PARSLEY.

When the parsley has been prepared as for crisping, and is quite dry, throw it into plenty of lard or butter, which is on the point of boil-

ing; take it up with a skimmer the instant it is crisp, and drain it on a cloth spread upon a sieve reversed, and placed before the fire.

TARTAR MUSTARD.

Rub four ounces of the best mustard very smooth with a full teaspoonful of salt, and wet it by degrees with strong horseradish vinegar, a dessertspoonful of cayenne or of Chili vinegar, and one or two of tarragon vinegar, when its flavour is not disliked. A quarter-pint of vinegar poured boiling upon an ounce of scraped horseradish, and left for one night, closely covered, will be ready to use for this mustard, but it will be better for standing two or three days.

Mustard, 4 ozs.; salt, large teaspoonful; cayenne, or Chili vinegar, 1 dessertspoonful; horseradish vinegar, third of pint.

Obs.—This is an exceedingly pungent compound, but has many admirers.

ANOTHER TARTAR MUSTARD.

Mix the salt and mustard smoothly, with equal parts of horseradish vinegar and of common vinegar. Mustard made by these receipts will keep long, if put into jars or bottles, and closely stopped. Cucumber, eschalot, or any other of the flavoured vinegars for which we have given receipts, may in turn be used for it, and mushroom, gherkin, or India pickle-liquor, likewise.

MILD MUSTARD.

Mustard for instant use should be mixed with milk, to which a spoonful or two of very thin cream may be added.

MUSTARD THE COMMON WAY.

The great art of mixing mustard, is to have it perfectly smooth, and of a proper consistency. The liquid with which it is moistened should be added to it in small quantities, and the mustard should be well rubbed, and beaten with a spoon. Mix a half-teaspoonful of salt with two ounces of the flour of mustard, and stir to them by degrees, sufficient boiling water to reduce it to the appearance of a thick batter; do not put it into the mustard-glass until cold. Some persons like a half-teaspoonful of sugar, in the finest powder, mixed with it. It ought to be sufficiently diluted always to drop easily from the spoon.

FRENCH BATTER; (for frying vegetables, and for apple, peach, or orange fritters.)

Cut a couple of ounces of good butter into small bits, pour on it less than a quarter-pint of boiling water, and when it is dissolved, add three quarters of a pint of cold water, so that the whole shall not be quite milk warm; mix it then by degrees, and very smoothly, with twelve ounces of fine dry flour, and a small pinch of salt, if the batter be for fruit fritters, but with more if for meat or vegetables. Just before it is used, stir into it the whites of two eggs beaten to a solid froth; but previously to this, add a little water should it appear too thick, as some flour requires more liquid than other, to bring it to the proper consistency.

Butter, 2 ozs.; water, from $\frac{3}{4}$ to nearly 1 pint; little salt; flour, $\frac{3}{4}$ lb.; whites of 2 eggs, beaten to snow.

TO PREPARE BREAD FOR FRYING FISH.

Cut thick slices from the middle of a loaf of light bread, pare the crust entirely from them, and dry them gradually in a cool oven until they are crisp quite through; let them become cold, then roll or beat them into fine crumbs, and keep them in a dry place for use. To strew over hams or cheeks of bacon, the bread should be left all night in the oven, which should be sufficiently heated to brown, as well as to harden it: it ought indeed to be entirely converted into equally-coloured crust. It may be sifted through a dredging-box on to the hams, after it has been reduced almost to powder.

BROWNED FLOUR FOR THICKENING SOUPS AND GRAVIES.

Spread it on a tin or dish, and colour it without burning, in a gentle oven, or before the fire in a Dutch or American oven: turn it often, or the edges will be too much browned before the middle is enough so. This, blended with butter, makes a convenient thickening for soups or gravies, of which it is desirable to deepen the colour; and it requires less time and attention than the French *roux* of page 92.

FRIED BREAD-CRUMBS.

Grate lightly into very fine crumbs four ounces of stale bread, and *shake* them through a cullender, without rubbing or touching them with the hands. Dissolve two ounces of fresh butter in a frying-pan, throw in the crumbs, and stir them constantly over a moderate fire, until they are all of a clear gold colour; lift them out with a skimmer, spread them on a soft cloth laid upon a sieve reversed, and dry them before the fire. They may be more delicately prepared by browning them in a gentle oven without the addition of butter.

Bread, 4 ozs.; butter, 2 ozs.

FRIED BREAD, OR SIPPETS OF BREAD FOR GARNISHING.

Cut the crumb of a stale loaf in slices a quarter-inch thick: form them into diamonds, or half diamonds, or shape them with a paste-cutter in any other way; fry them in fresh butter, some of a very pale brown, and others a deeper colour: dry them well, and place them alternately round the dish that is to be garnished. They may be made to adhere to the edge of the dish, when they are required for *ornament* only, by means of a little flour and white of egg brushed over the side which is placed on it: this must be allowed to dry before they are served.

THE RAJAH'S SAUCE.

Strain, very clear, the juice of six fine lemons; add to it a *small* teaspoonful of salt, a drachm of good cayenne-pepper, and a slight strip or two of the lemon-rind cut extremely thin. Give the sauce three or four minutes simmering: turn it into a China jug or basin; and when it is quite cold, strain it again, put it into small dry bottles, cork them well, and store them in a cool place which is free from damp. The sauce is good without being boiled, but is apt to ferment after a time: it is, we think, of much finer flavour than Chili vinegar.

Lemon-juice $\frac{1}{2}$ pint; salt 1 *small* teaspoonful; cayenne 1 drachm; simmered 5 minutes.

CHAPTER V.

STORE SAUCES.

OBSERVATIONS.

A WELL-selected stock of these will always prove a convenient resource for giving colour and flavour to soups, gravies, and made dishes; but unless the consumption be considerable, they should not be over-abundantly provided, as few of them are improved by age, and many are altogether spoiled by long keeping, especially if they be not perfectly secured from the air by sound corking, or if stored where there is the slightest degree of damp. To prevent loss, they should be examined at short intervals, and at the first appearance of mould or fermentation, such as will bear the process should be reboiled, and put, when again quite cold, into clean bottles; a precaution often especially needful for mushroom catsup when it has been made in a wet season. This, with walnut catsup, Harvey's sauce, cavice, lemon-pickle, Chili, cucumber, and eschalot vinegar, will be all that is commonly needed for family use, but there is at the present day an extensive choice of these stores on sale, in London, and should there be a demand for them in America, they could easily be procured.

MUSHROOM CATSUP.

Cut the ends of the stalks from two gallons of freshly-gathered mushrooms (the large flaps are best for this purpose, but they should not be worm-eaten); break them into a deep earthen pan, and strew amongst them three-quarters of a pound of salt, reserving the larger portion of it for the top. Let them stand for three, or even four days, and stir them gently once every four and twenty hours; then drain off the liquor without pressing the mushrooms; strain and measure it; put it into a very clean stewpan, and boil it quickly until reduced nearly or quite half. For every quart, allow half an ounce of whole black pepper, and a drachm of mace; or, instead of the pepper, a quarter-teaspoonful (ten grains) of *good* cayenne; pour the catsup into a clean jug or jar, lay a folded cloth over it, and keep it in a cool place until the following day; pour it gently from the sediment, put it into small bottles, cork them well, and rosin them down. A teaspoonful of salad-oil may be poured into each bottle before it is corked, the better to exclude the air from the catsup: it must be kept in a dry cool place.

Mushrooms, 2 gallons; salt, $\frac{3}{4}$ lb.; to macerate three or four days. To each quart of liquor, $\frac{1}{2}$ oz. black pepper, or quarter-teaspoonful cayenne; and 1 drachm mace: to be reduced half.

Obs. 1.—Catsup made thus will not be too salt, nor will the flavour of the mushrooms be overpowered by that of the spices; of which a larger quantity, and a greater variety, can be used at will.

Obs. 2.—After the mushrooms have stood for three or four days, as we have directed, the whole may be turned into a large stewpan, brought slowly to a boil, and simmered for a few minutes before the liquor is strained off. We think the catsup keeps rather better when this is done, but we recommend only just sufficient simmering to preserve it