

A Booke of Cookerie.

houre, then turne them and let them stew halfe an houre more, then dish it vpon sippets and strewe salt vpon it, and then serue it to the table hott.

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To broyle Mackrell on the Dutch fashion.

Lay your Mackrels in Hysope and Mints, bind them close with a thred that they come not off, then par-boyle them in water and salt, and a little vinegar, then broyle them while they are very browne and crispe, then dish

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dish them vp and take off the threds, then put vinegar and butter vpon them and serue them to the table hot, throwing salt vpon them.

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To make a Hutspot on the Dutch fashion

Take seven or eight pieces of the best of the Beefe, and euery piece as broad as your hand, and set them on the fire in two gallons of water, and then when they boyle skumme them, letting it stew halfe away: then take a good handfull of

A Booke of Cookerie.

of Parsley, two handfulls
of Spinage, halfe a hand-
full of Satory and Thyme
stript, wring them betwene
your hands once or twise, and
when that is done throwe it
into your meate, then put in
three or foure whole onions
Pepper, three or foure blades
of Mace, and a little Salt,
three or foure quartered Car-
rets, if the Carrets bee
small you may then put in
the more according to your
owne iudgement, and then
let it boyle againe close co-
uered till halfe be boyled a-
way, then dish it vpon sip-
pets and poure your Car-
rets and the Hearbes vpon
the

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the toppe thereof, and then
throw Salt vpon it and so
serue it to the Table hotte.

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*To butter Plaice vpon
Sorrell sops.*

BOyle your Plaice in
faire water and Salt, and
a fewe sweete Hearbes and
Vinegar, then take them vp
and dry them in a faire
cloath, then dish them in sip-
pets in the botom of the dish.
then powre vpon it a quar-
ter of a pint of the yuce of
Sorrell, and set it vpon a cha-
findish of coales, and when
you