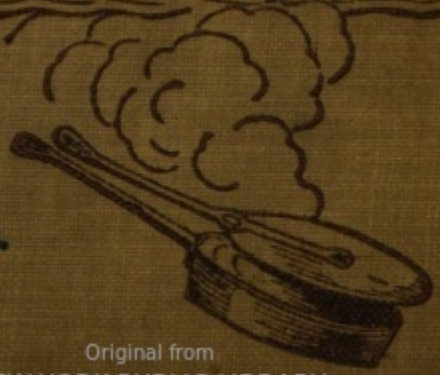
100

AND SERVING FISH

BY FILIPPINI

25 YEARS
WITH DELMONICO.



Digitized by Google
Original from
NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

Handy Volume Culinary Series.

No. 2.

ONE HUNDRED WAYS OF COOKING FISH.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

ONE HUNDRED WAYS OF COOKING FISH

BY

FILIPPINI

(TWENTY-FIVE YEARS WITH DELMONICO)

NEW YORK AND BOSTON

H. M. CALDWELL COMPANY

PUBLISHERS

Digitized by Google

Original from NEW YORK PUBLIC LIBRARY

THE NEW YORK
PUBLIC LIBRARY
792098 A
ASTOR, LENOX AND
TILDEN FOUNDATIONS
R 1936 L

Copyright, 1892,
BY CHARLES L. WEBSTER & CO.
(All rights reserved.)

Colonial Press:
Electrotyped and Printed by C. H. Simonds & Co.
Boston, U. S. A.

Digitized by Google
Original from
NEW YORK PUBLIC LIBRARY

NOTES.

A pinch of salt represents 205 grains, or a tablespoonful.

Half a pinch of pepper represents 38 grains, or a teaspoonful.

A third of a pinch of nutmeg represents 13 grains, or half a teaspoonful.

The recipes referred to in the "One Hundred Ways of Cooking Eggs" will be found in the appendix.

Digitized by Google

Original from NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

CONTENTS.

No.		PAGE
1.	How to Serve Oysters for Private Families	9
2.	Oysters à l'Alexandre Dumas	10
3.	How to Serve Clams	11
4.	To prepare Breaded Fish	12
5.	Salmon en Papillotes	13
6.	Salmon, Oyster Sauce	14
7.	Salmon Colbert	15
8.	Salmon à la Génoise	16
9.	Salmon, rolled à l'Irlandaise	17
10.	Broiled Salmon-tail	18
11.	Boiled Halibut	19
12.	Halibut Steaks, maître d'hôtel	20
13.	Trout, Shrimp Sauce	21
14.	Trout à la Cambaceres	22
15.	Trout à la Chambord	23
16.	Boiled Trout, maître d'hôtel	24
17.	Trout, with fine Herbs	25
18.	Trout en Papillotes	26
19.	Sole à l'Hollandaise	27
20.	Soles Normande	28
21.	Soles au Gratin	29
22.	Fried Soles, sauce Colbert	30
23.	Fillets of Soles, Joinville	31
24.	Sole, with fine Herbs	32
25.	Sole Dieppoise	33
26.	Skate, or Raie au Naturel	34
27.	Shad, broiled maître d'hôtel	35
28.	Shad, with Sorrel	36
29.	Shad vert-pré	37
30.	Broiled Fresh Mackerel, maître d'hôtel	38
31.	Mackerel en Papillotes	39
32.	Fresh Mackerel aux Fines Herbes	40
33.	Matelote of Eels	41
34.	Matelote of Eels à la Normande	42
35.	Blanched Eels	43
36.	Bluefish à l'Icarienne	44
37.	Bluefish à l'Italienne	45
38.	Bluefish à la Venitienne	46
39.	Sheep's-head à la Créole	47
40.	Bouille-à-Baisse, à la Marseillaise	48
41.	Bass à la Bordelaise	49
42.	Bass, with White Wine	50
43.	Bass à la Chambord	51
44.	Salt Cod à la Biscaënne	52
45.	Codfish, bonne femme	53
46.	Fish Balls	54
47.	How to Blanch Codfish-tongues	56
48.	Codfish-tongues au Beurre Noir	57
49.	Fried Codfish-tongues	58
50.	Boiled Codfish, Oyster Sauce	59
51.	Broiled Boned Smelts à la Béarnaise	60
52.	Smelts à la Toulouse	61
53.	Stuffed Smelts	62
54.	Smelts au Gratin	63
55.	Lobster à l'Américaine	64
56.	Lobster with Curry	65
57.	Lobster à la Newburg	66
58.	Lobster à la Bordelaise	67
59.	Lobster en Brochette au Petit Salé	68
60.	Lobster en Chevreuse	69
61.	Broiled Lobster à la Ravigote	70
62.	Lobster Croquettes	71
63.	Lobster Cutlets, Victoria	72
64.	Stuffed Lobster	73

Digitized by Google

Original from NEW YORK PUBLIC LIBRARY

CONTENTS.

No.		PAGE
65.	Fried Soft-shelled Crabs	74
66.	Broiled Soft-shelled Crabs	75
67.	Hard-shelled Crabs à la Diable	76
68.	Crabs à la St. Jean	77
69.	Crabs à la St. Laurent	78
70.	Crabs à l'Anglaise	79
71.	Fried Oyster-Crabs	80
72.	Clams à la Marinière	81
73.	Mussels à la Marinière	82
74.	Mussels à la Poulette	83
75.	Fried Oysters	84
76.	Oysters à la Villeroi	85
77.	Broiled Oysters	86
78.	Oysters à la Poulette	87
79.	Oysters en Brochette au Petit Salé	88
80.	Oysters à la Mali	89
81.	Oyster Patties	90
82.	Stewed Oysters à la Baltimore	91
83.	Soft Clams à la George Merrill	92
84.	Soft Clams à la Newburg	93
85.	Canapé Lorenzo	94
86.	Scallops Brestoise	96
87.	Edible Snails à la Bourguignonne	97
88.	Terrapin à la Baltimore	98
89.	Terrapin à la Maryland	99
90.	Broiled Frogs	100
91.	Frogs à la Poulette	101
92.	Fried Frogs	102
93.	Broiled Shad's Roe, with Bacon	103
94.	Broiled Sardines on Toast	104
95.	Salt Mackerel à la Whitmore	105
96.	Fried White-Bait	106
97.	Oysters Scalloped à la Baltimore	107
98.	Terrapin à la Robert Bonner	108
99.	Terrapin in Chafing-Dish à la Maryland	110
100.	Oysters à la Pomeroy	111

No.	APPENDIX.	PAGE
101.	Oyster Sauce	113
102.	Sauce Colbert	113
103.	Meat Glaze—Glace de Viande	113
104.	Sauce à la Génoise	113
105.	Anchovy Sauce	114
106.	A Bouquet—how to prepare	114
107.	Butter, maître d'hôtel	114
108.	Shrimp Sauce	114
109.	Potatoes à l'Anglaise	114
110.	Sauce Espagnole	114
111.	Forcemeat Quenelles of Fish	115
112.	Sauce maître d'hôtel, liée	115
113.	Cooked Fine Herbs	115
114.	Sauce Allemande	115
115.	Potato Croquettes and Quenelles	116
116.	Croûtons for Soups	116
117.	White-Roux	116
118.	Cuisson de Poisson—Fish Broth	116
119.	Sauce Velouté	116
120.	Sauce Chambord	117
121.	Potatoes, Parisienne	117
122.	Sauce Italienne	117
123.	Butter à la Ravigote	117
124.	Lobster Forcemeat	118
125.	Chicken Forcemeat	118
126.	White Broth	118
127.	Sauce Demi-Glace, or Madeira	119
128.	Mirepoix	119
129.	Shrimp Butter	119
130.	Sauce Hollandaise	119
131.	White Stock	120
132.	Béchamel Sauce	120
133.	Béarnaise Sauce	120
134.	Cream Sauce	121
135.	Terrapin—how to prepare it	121

Digitized by Google

Original from NEW YORK PUBLIC LIBRARY

1. *How to Serve Oysters for Private Families.*

Oysters should be kept in a very cold place before they are opened, and well washed before using, otherwise their appearance will be destroyed. They should, according to the French custom, be opened on the deep shell, so as to better preserve the liquor, then laid on finely chopped ice for a short time—too long destroys their flavor. While they should be kept as cold as possible, they should never be allowed to freeze, therefore they must only be opened shortly before they are needed; for once frozen, they quickly turn sour. The proper way to open them is to place the deep shell in the palm of the left hand, and break them on one side. The Boston stabbing knife is preferable for this, but if there be none handy use a small block that the oyster can fit into, and stab it on the edge; or even a chopping-block and chopping-knife may be employed in case of necessity. Serve six oysters for each person, nicely arranged on oyster-plates with quarters of lemon.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

2. *Oysters à l'Alexandre Dumas.*

Place in a sauce-bowl a heaped teaspoonful of salt, three-quarters of a teaspoonful of very finely crushed white pepper, one medium-sized fine, sound, well-peeled, and very finely chopped shallot, one heaped teaspoonful of very finely chopped chives, and half a teaspoonful of parsley, also very finely chopped up. Mix lightly together, then pour in a light teaspoonful of olive oil, six drops of Tabasco sauce, one saltspoonful of Worcestershire sauce, and lastly one light gill, or five and a half tablespoonfuls, of good vinegar. Mix it thoroughly with a spoon ; send to the table, and with a teaspoon pour a little of the sauce over each oyster just before eating them.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

3. *How to serve Clams.*

Clams should be served on deep plates, covered previously with finely chopped ice. To have them sweet and fresh, they should be kept as cold as possible. Serve six on each plate with quarters of lemon.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

4. *To prepare Breaded Fish.*

1. After the fish is pared, cleaned and dried, dip it first in milk, then in flour, and fry in very hot fat.

2. Take very clean fish, dip it in beaten egg, then in freshly grated bread-crumbs, and fry in very hot fat.

3. For certain fish, like whitebait, immerse them in milk, then in flour mixed with pulverized crackers, shake well in a colander, and throw into very hot fat. Oysters are breaded the same way, but should be flattened before frying.

4. For croustades of rice or potatoes, dip in beaten egg and roll in fresh bread-crumbs ; repeat three times before frying.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

5. *Salmon en Papillotes.*

Procure two pounds of very fresh salmon and cut it into six even slices. Season these with a good pinch of salt and a pinch of pepper. Roll them well. Cut out six heart-shaped pieces of paper, oil them nicely, and have twelve thin slices of cooked ham, then proceed to prepare them exactly as for mackerel en papillote (No. 31).

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

6. *Salmon, oyster sauce.*

Place two pounds of very fresh salmon in a fish-kettle, completely cover with cold water, season with a handful of salt, add one medium-sized, sliced onion, half a wine-glassful of white vinegar, eight whole peppers, two cloves, and two parsley-roots. Range the kettle on a brisk fire. Five minutes after coming to a boil the salmon will be sufficiently cooked. Remove from the kettle, drain it well; dress on a hot dish with a folded napkin, nicely decorate with parsley-greens all around the salmon, and serve with a pint of hot oyster sauce (No. 101) separately.

The necessary time to cook the above to perfection, from beginning to end, will be thirty-five minutes.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

7. *Salmon Colbert.*

Proceed as for No. 6, and serve with three-quarters of a pint of Colbert sauce (No. 102), also four plain boiled potatoes served separately, and cut in quarters.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

8. *Salmon à la Génoise.*

To be prepared the same as (No. 7), garnishing with four clusters of mushrooms—four mushrooms on each cluster—and six cooked crawfish instead of the boiled potatoes. Serve with half a pint of Génoise sauce (No. 164) separate.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

9. *Salmon, rolled a l'Irlandaise.*

Bone three pounds of salmon. Parboil it. Besprinkle the sides and insides with a pinch of salt, half a pinch of pepper, and the same of nutmeg; also twelve chopped oysters, one tablespoonful of parsley, and half a cupful of bread-crumbs. Roll it together, then put it in a deep pan with one ounce of butter. Bake in a hot oven for twenty-five minutes and serve on a dish, pouring its own gravy over.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

10. *Broiled Salmon-tail.*

Take three pounds of the tail part of a salmon. Steep it for five or six hours in a marinade composed of three tablespoonfuls of olive oil in a dish with a quarter of a bunch of parsley-roots, two bay-leaves, and a sprig of thyme. Take out the salmon and broil for ten minutes on one side and five minutes on the other (skin side). Dress on a hot dish, and serve with two ounces of melted butter, flavored with a light teaspoonful of finely chopped chervil, half a teaspoonful of chives, and the juice of half a medium-sized, sound lemon.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

11. *Boiled Halibut.*

Put a piece of halibut weighing two pounds in a saucepan, and cover it with fresh water; add one sliced onion, half a sliced carrot, and a bouquet (No. 106). Season with a handful of salt and two tablespoonfuls of vinegar. Put on the lid and let cook gently, but no more than five minutes after boiling-point; then lift up the fish alone, drain well; dress it on a hot dish, and serve with any desired sauce.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

12. *Halibut Steaks, mattre d'hôtel.*

Wipe well a two-pound piece of fresh halibut, lay it on a dish, and season it with a pinch of salt, a pinch of pepper, and two tablespoonfuls of sweet oil. Roll it well and lay it on a double broiler; then place it on a brisk fire, and broil for eight minutes on each side. Dress the fish on a hot dish, pour a gill of maître d'hôtel sauce (No. 107) over, decorate with parsley-greens, and serve.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

13. *Trout, Shrimp Sauce.*

Clean, wash and dry six fine trout, weighing about a quarter of a pound each. Place them on a grate in the fish-kettle, with a pinch of salt, adding one sliced carrot, one sprig of thyme, and two bay-leaves. Moisten with half a glassful of white wine and half a pint of water. Put it on the stove, and let it simmer gently for five minutes after boiling-point; then drain and serve on a dish garnished with parsley. Send it to the table with half a pint of shrimp sauce (No. 108) in a separate bowl, also four plain, boiled potatoes, cut in quarters, à l'Anglaise (No. 109). Keep the fish-stock for further use.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

14. *Trout à la Cambaceres.*

Cook six trout as for (No. 13); when cooked, then place on a hot dish. Put in a saucepan two minced truffles, six mushrooms, also minced, and half a pint of Espagnole sauce (No. 110), also twelve olives and three tablespoonfuls of tomato sauce. Let cook for ten minutes, then skim off the fat very carefully, and pour the sauce over the trout before serving.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

15. *Trout à la Chambord.*

Clean, wash, and dry three fine trout of half a pound each. Stuff them with fish forcemeat (No. 111), and place them in a deep baking-dish, buttering it well with about half an ounce of butter. Add half a glassful of white wine, a bouquet (No. 106), half a pinch of salt, and half a pinch of pepper. Cook for fifteen minutes in the oven, being very careful to baste it frequently. Take the juice from under the fish, and put it in a saucepan with half a pint of good Espagnole sauce (No. 110). Reduce and skim off the fat. Add one truffle and four mushrooms, all well-sliced, also twelve blanched oysters. Dress the trout on a hot dish, pour the sauce over, and decorate the fish with six fish quenelles (No. 111).

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

16. *Broiled Trout, maître d'hôtel.*

Procure six fine trout, of a quarter of a pound each; clean and wash well, drain them in a napkin, and make three incisions on each side. Place them on a dish with one teaspoonful of oil, a pinch of salt, and half a pinch of pepper; roll gently and put them on the broiler. Cook for four minutes on each side, then lay them on a dish, pour a gill of maître d'hôtel sauce (No. 112) over, and serve with six slices of lemon, or with any other sauce desired.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

17. *Trout, with fine Herbs.*

Clean, wash, and dry six fine trout of a quarter of a pound each. Put them on a buttered dish, adding half a glassful of white wine and one finely chopped shallot. Let cook for ten minutes, then put the gravy in a saucepan, with two tablespoonfuls of cooked herbs (No. 113), moistening with half a pint of Allemande sauce (No. 114). Reduce the gravy to one-half, and pour it over the trout with the juice of half a sound lemon, and serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

18. *Trout en Papillotes.*

Take six trout, of a quarter of a pound each, and stuff them with fish forcemeat (No. 111). Oil as many pieces of paper as there are fish; put a *barde* of salt pork on either end of each piece of paper, lay a trout on top, add a little salt and pepper, then fold the paper and tie it securely with string. Cook in a baking-dish in a rather slow oven for about twenty minutes, and serve them in their envelopes, after removing the strings, with any sauces desired.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

19. *Sole à l'Hollandaise.*

Skin and bone well three medium-sized soles; put the fillets in a stewpan, and cover them with salted water, adding a few drops of vinegar. Cook for about six minutes. Then take them off, drain well, and arrange them on a dish. Pour one ounce of melted butter over, with the juice of half a lemon; garnish with green parsley, and serve with twelve pieces of potatoes à l'Anglaise (No. 109) separate.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

20. *Soles Normande.*

Take the fillets from three fine soles, as for No. 19; fold them in two, and lay them in a buttered, flat saucepan, with half a glassful of white wine, three tablespoonfuls of mushroom liquor, and half a pinch each of salt and pepper. Cover and cook for six minutes; then lift them up, drain, and arrange them on a dish. Reduce the gravy to one-half, add twelve blanched oysters, and six sliced mushrooms, moistening with half a pint of Allemande sauce (No. 114). Thicken the sauce well with a tablespoonful of good butter, tossing well till dissolved, and add the juice of half a lemon. Garnish the sides of the dish with the oysters and mushrooms, and pour the sauce over the fish. Decorate with three small, cooked crawfish, three fried smelts, and three small round croquettes of potatoes (No. 115).

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

21. *Soles au Gratin.*

Proceed as for No. 20. Put three tablespoonfuls of cooked, fine herbs (No. 113) in the bottom of a deep baking-dish, fold the fillets in two, and place them in, crown-shaped. Season with half a pinch each of salt and pepper, then moisten with half a glassful of white wine, and bake for five minutes. Take out the dish, decorate it with twelve mushroom buttons, adding half a pint of good Espagnole sauce (No. 110). Sprinkle over with fresh bread-crumbs, pour on a few drops of melted butter, and bake once more for three minutes; then press the juice of half a lemon over the fillets, add half a pinch of chopped parsley, and serve. (All fish au gratin are prepared the same way.)

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

22. *Fried Soles, sauce Colbert.*

Select six small soles, cut off their heads, and make an incision down the backbone. Season with one pinch of salt, half a pinch of pepper, and the juice of half a lemon; roll in fresh bread-crumbs and beaten eggs, then flatten them well, and leave them to drip for a few minutes; fry them for three minutes in very hot fat; drain, add another half a pinch of salt, and arrange them on a dish on a folded napkin. Garnish with a quarter of a bunch of fried parsley, and serve with half a pint of Colbert sauce (No. 102) separate..

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

23. *Fillets of Sole, Joinville.*

Take the fillets of three soles, fold them, and lay them crown-shaped in a buttered, flat stewpan, moistening with half a glassful of white wine, and three tablespoonfuls of mushroom liquor. Season with half a pinch each of salt and pepper, and cook on a moderate fire for six minutes. Arrange the fillets on a dish, and put it on the side of the stove; reduce the gravy to half, adding one cooked lobster claw, one truffle, and three mushrooms, all cut julienne-shaped. Add half a pint of Allemande sauce (No. 114); stir it well, and pour it over the soles before serving, inserting a piece of truffle and a mushroom button on each fillet, also in every one stick a picked shrimp, with its head erect, if at hand, and then serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

24. *Sole, with fine Herbs.*

Proceed as for sole Joinville (No. 23), but replace the truffles and lobster claw by two tablespoonfuls of cooked fine herbs (No. 113), half a pinch of chopped parsley, and the same of chervil and chives. Garnish with six heart-shaped croûtons (No. 116), and serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

25. *Sole Dieppoise.*

Lift the fillets from three medium-sized soles, put them in a buttered stewpan, with one very finely chopped shallot, moistening with half a glassful of white wine, and three tablespoonfuls of mushroom liquor. Cook for six minutes, then lay them on a dish, reduce the gravy to half, adding twelve cooked mussels, six mushroom buttons, and half a pint of good Allemande sauce (No. 114). Thicken it well with a tablespoonful of butter, tossing till well dissolved, and throw it over the fillets with the juice of half a lemon. Serve with six croûtons of fried bread (No. 116) around the dish.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

26. *Skate, or Raie au Naturel.*

Pare and cut off the fins from half a skate weighing four pounds the half; divide it into six square pieces, wash them well, being very careful to scrape it with a sharp knife, so as to remove the mucus adhering to it. Put the pieces into a saucepan in which are already placed one sliced carrot, one onion, half a bunch of parsley-roots, one sprig of thyme, two bay-leaves, half a handful of whole peppers, plenty of salt—at least a handful—and half a cupful of vinegar. Cover it well with water, boil on a moderate fire for forty-five minutes, then take it off and lift up the pieces of skate with a skimmer; lay them on a table, and remove the skin from both sides; place them on a deep dish, and strain the stock slowly over, and use, whenever needed, with any kind of sauce desired.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

27. *Shad, broiled maître d'hôtel.*

Pare and cut a small shad in two, scale it and remove the back-bone; lay it on a dish, sprinkling it over with a pinch of salt, and baste with one tablespoonful of oil. Leave it for a few moments, then broil it on a slow fire in a double broiler for about fifteen minutes on the flesh side, and for one minute on the skin side, leaving the roe in the inside. Put it on a hot dish, spread a gill of good maître d'hôtel sauce (No. 112) over, and serve with six slices of lemon.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

28. *Shad, with Sorrel.*

Select a small, fine shad, pare and scale it, then let it steep as long as possible in a marinade composed of one tablespoonful of oil, half a sliced lemon, a quarter of a bunch of parsley-roots, and half a sliced onion. When ready, place it in a buttered stewpan, with half a glassful of white wine, three tablespoonfuls of mushroom liquor, also a good bouquet (No. 106). Take two handfuls of picked and washed sorrel, mince it very fine, then put it in the stewpan with the fish, adding a good pinch of salt and half a pinch of pepper; cover it, and let it cook as long as possible on a slow fire—at least two hours; then arrange the shad on a dish. Add one tablespoonful of white roux (No. 117), to the juice, thicken well, and pour the sauce over the fish when serving, with some more of its own gravy in a sauce-bowl.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

29. *Shad vert-pré.*

Pare and scale a small, fine shad, put it on a deep baking-dish, well-buttered, and season with one pinch of salt and half a pinch of pepper, adding two finely chopped shallots and half a glassful of white wine. Cover with a piece of buttered paper, and cook in a moderate oven for twenty-five minutes. When done, put the juice in a sauce-pan, with half a pint of Allemande sauce (No. 114), a pinch of finely chopped chervil, and a little spinach green (Breton essence, a salt-spoonful). Let cook again for three minutes, then pour a little of it, through a Chinese strainer, on the fish, and serve the rest in a separate sauce-bowl.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

30. *Broiled Fresh Mackerel, maître d'hôtel.*

Pare and split two good-sized, fresh mackerel through the back, remove the spine, score them slightly, and rub them with one tablespoonful of sweet oil; season with a pinch of salt and half a pinch of pepper, then broil them on a brisk fire for ten minutes on the split side, and one minute on the skin side. Lay them on a dish, pour a gill of maître d'hôtel butter (No. 107) over, and serve with a few parsley greens and six slices of lemon.

Broiled Spanish-mackerel are prepared in the same way.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

31. *Mackerel en Papillotes.*

Oil three sheets of white paper a little larger than the length of the fish. Cut six thin slices of cooked, lean ham; lay one slice on each piece of paper, and on top a tablespoonful of cooked fine herbs (No. 113). Select three mackerel; make four or five incisions on each side; season with a good pinch of salt and a pinch of pepper, divided evenly on both sides of the fish, then roll them lightly, and lay the mackerel on top of the fine herbs; spread a tablespoonful more herbs over each mackerel, and cover with a slice of ham. Then lift up the other side of the paper and twist the edges together with the fingers, or a simpler way is to fold them the same as trout (No. 18). When ready, put them in a baking-sheet, place them in a moderate oven, and let them bake for fifteen minutes. Have a hot dish ready, and after taking them from the oven, use a cake-turner to lift the fish up gently, and dress them on the dish, leaving the paper undisturbed; then serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

32. *Fresh Mackerel aux Fines Herbes.*

Choose two fine, fresh mackerel, make six small incisions on both sides, and place them in a buttered baking-dish, with half a glassful of white wine, three tablespoonfuls of mushroom liquor, a finely chopped shallot, and half a pinch of salt, with the third of a pinch of pepper. Cover with a piece of buttered paper, and bake in a moderate oven for fifteen minutes, then place the fish on a dish. Pour the gravy into a stewpan, adding two tablespoonfuls of cooked fine herbs (No. 113), a pint of Allemande sauce (No. 114), and a pinch of chopped parsley. Thicken well with a tablespoonful of butter; stir well until dissolved, and pour it over the mackerel when serving. (All mackerel can be prepared the same way, only adding different sauces to the gravy.)

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

33. *Matelote of Eels.*

Pare and then cut one and a half pounds of eels into pieces two inches in length. When well washed, put them in a stewpan with one tablespoonful of butter; fry them for two minutes; add a glassful of red wine, a third of a pinch of nutmeg, half a pinch of salt, and a third of a pinch of pepper, also a bouquet (No. 106), a glassful of fish-stock (No. 118), and three tablespoonfuls of mushroom liquor. Add six small, glazed onions, and six mushroom buttons. Cook for thirty minutes, then put in a tablespoonful of white roux (No. 117); stir well while cooking five minutes longer, and serve with six heart-shaped croûtons (No. 116).

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

34. *Matelote of Eels à la Normande.*

Cut one and a half pounds of eels into pieces, put them in a saucepan with a tablespoonful of butter; fry two minutes; add a glassful of white wine, and three tablespoonfuls of mushroom liquor. Season well with half a pinch each of salt and pepper, and a third of a pinch of nutmeg. Cook for ten minutes, then add half a pint of good velouté (No. 119), six mushrooms, twelve blanched oysters, six fish quenelles (No. 111), and six small, cooked crawfish tails. Cook again for five minutes, and when ready to serve, beat in three egg yolks, but do not boil again, and garnish with six fried croûtons (No. 116).

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

35. *Blanched Eels.*

Select a pound and a half of well-skinned eels, cut them into pieces and tie them in rings; put them with cold water in a saucepan, with a good pinch of salt and a little vinegar, a sprig of thyme, two bay-leaves, twelve whole peppers, a quarter of a bunch of parsley-roots, one onion, and one carrot. Place them on a slow fire, and take them off before they boil; lay them in an earthen jar with the water they were boiled in. (These can be used for frying or boiling, according to need.)

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

36. *Bluefish à l'Icarienne.*

Scale and score two pounds of bluefish, place it on a well-buttered baking-dish, moistening with three tablespoonfuls of mushroom liquor and half a glassful of white wine. Season with half a pinch of salt and a third of a pinch of pepper, then cover with a buttered paper, and put to cook in a moderately heated oven for fifteen minutes; lift it out, lay it on a dish, and put the gravy into a stewpan, adding three tablespoonfuls of tomato sauce and half an ounce of finely minced, cooked, smoked beef-tongue. Boil for two minutes again, and throw the whole over the fish when serving. Garnish with six small, cooked crawfish, if any on hand.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

37. *Bluefish à l'Italienne.*

Score and scale two pounds of bluefish; place it in a buttered pan, with half a glassful of white wine, three tablespoonfuls of mushroom liquor, half of a very finely chopped onion, and six chopped-up mushrooms. Season with a pinch of salt and half a pinch of pepper. Cover the fish with a buttered paper, and cook in a moderate oven for fifteen minutes; take the fish out, lay it on a serving dish, and put the juice in a stewpan, adding a gill of Espagnole sauce (No. 110), with a small glassful of white wine; reduce for two minutes, then pour it over the fish, with one pinch of finely chopped parsley, and serve with six heart-shaped pieces of croûton (No. 116).

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

38. *Bluefish à la Venitienne.*

Prepare the fish as for No. 37, adding to it one tomato cut in pieces, half a pint of Espagnole sauce (No. 110) and six whole mushrooms. Besprinkle lightly with fresh bread-crumbs, and throw over all a few drops of clarified butter; put it in the oven for eight minutes, and serve with half a pinch of chopped parsley.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

39. *Sheep's-head à la Créole.*

Put one chopped onion and one very finely chopped green pepper —the seed extracted—in a stewpan; brown them in a half gill of oil for five minutes, then add one tomato, cut in pieces, four sliced mushrooms, a good bouquet (No. 106), and a clove of garlic. Season well with a pinch of salt and half a pinch of pepper, then moisten with half a pint of Espagnole sauce (No. 110). Cut a fish weighing three pounds in six slices, lay them flat in the stewpan, with three tablespoonfuls of mushroom liquor (if any handy), and let cook for one hour on a very slow fire. When ready to serve, sprinkle over with a pinch of chopped parsley, and decorate with six pieces of heart-shaped croûton (No. 116). (All fish à la Créole are prepared the same way, the time allowed for cooking depending on the firmness of the fish. The fish can be left whole instead of dividing in slices, if desired.)

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

40. *Bouille-à-Baisse, à la Marseillaise.*

Brown two sliced onions in a gill of oil for five minutes in a sauce-pan, then moisten with one quart of fish-stock (No. 118), adding a bouquet (No. 106), three cloves of garlic, bruised and minced exceedingly fine. Dilute a third of a pinch of powdered Spanish saffron in water, and add it to the gravy. Take one small eel, one very small bass, the same of sole, one raw lobster—in fact, all the firm fish ready at hand—cut them in slices, season with a pinch of salt and the third of a saltspoonful of cayenne pepper, and put them all together on a slow fire. Let cook for twenty minutes, and when ready, serve in a deep dish, on which you previously arrange six pieces of toast from a French loaf of bread.

N. B.—The above should be served exceedingly hot.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

41. *Bass à la Bordelaise.*

Cut a deep incision down the back of a three-pound sea-bass, put it in a baking-dish with half a glassful of red wine, half a pinch of salt, and a third of a pinch of pepper. Besprinkle with a finely chopped shallot, cover with a buttered paper, and cook in a moderate oven for fifteen minutes. Lay the bass on a dish, put the juice in a sauce-pan with a gill of good Espagnole (No. 110), four finely shred mushrooms, and a thin slice of finely chopped garlic; finish cooking for five minutes more, then pour it over the fish. Decorate with six cooked crawfish or shrimps, and serve very hot.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

42. *Bass, with White Wine.*

Lay a three-pound, well-cleaned bass on a well-buttered baking-dish; season with half a pinch of salt and a third of a pinch of pepper; moisten with half a glassful of white wine and three tablespoonfuls of mushroom liquor. Cover with a heavy piece of buttered paper, and cook in a moderate oven for fifteen minutes, then lay the fish on a dish; put the juice in a saucepan, with half a pint of good Allemande (No. 114), thicken well with a tablespoonful of butter till well dissolved, and throw it over the bass, serving with the six heart-shaped croûtons (No. 116).

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

43. *Bass à la Chambord.*

Lift the middle skin from the back of a three-pound bass, leaving the head and tail covered; lard the fish nicely with a very small larding needle, and then lay it on a buttered, deep baking-pan, adding to it half a glassful of white wine, and half a carrot, and half an onion, both sliced, also a bouquet (No. 106). Season with a pinch of salt and half a pinch of pepper, then cover with a buttered paper; cook it in the oven for thirty minutes, being very careful to baste it frequently, then lift out the fish and lay it on a dish. Strain the gravy into a saucepan, with half a pint of Chambord garnishing (No. 120), moistened with half a pint of Espagnole (No. 110); reduce for five minutes. Decorate the dish with clusters of the garnishing, and three decorated fish quenelles (No. 111) to separate them, also three small cooked crawfish, and serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

44. *Salt Cod à la Biscaënne.*

Take two pounds of boneless cod, and soak it in plenty of cold water for twenty-four hours, changing the water as often as possible. Place it in a saucepan with plenty of fresh water, then let simmer on a slow fire till boiling; take it off, and drain it well; return it to the pan with fresh water, and let come to a boil again, then scale it by separating the bones. Fry together in a saucepan two chopped onions and one green pepper in a gill of oil. Let cook for five minutes, then add one good-sized tomato, cut in pieces, one clove of bruised garlic, and one Chili pepper. Moisten the fish with three pints of broth, add a bouquet (No. 106), three tablespoonfuls of tomato sauce and a pint of Parisian potatoes (No. 121). Let cook for forty-five minutes, then add the codfish; boil again for five minutes more. Dress it on a hot dish, and serve with a teaspoonful of chopped parsley sprinkled over.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

45. *Codfish, bonne femme.*

Have two pounds of cooked, soaked, boneless cod; prepare it the same as for No. 44, then put it in a saucepan, moistening with half a pint of béchamel (No. 132), and half a pint of Allemande (No. 114). Add three sliced potatoes, and three hard-boiled eggs, cut in thin slices, and half a pinch of pepper. (If too thick, put in a little milk.) Cook for about five minutes longer, then serve with a teaspoonful of chopped parsley.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

46. *Fish Balls.*

Place in a large pan, with plenty of fresh water, three pounds of boneless codfish, and let soak for twelve hours. Drain, and place it in a saucepan on the hot range, with plenty of cold water, and as soon as it begins to boil, drain all the water through a colander. Carefully pick out all the bones from the cod, and return it to the saucepan, adding five medium-sized, well-washed, and peeled sliced potatoes, one gill of cold water or broth, and cook on a moderate fire for twenty minutes, then add half an ounce of butter. Take from off the fire. Season with one pinch of white pepper, then, with the aid of a

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

potato-masher or a pounder, mash all well together right in the pan. Transfer it to a dish, and let cool. Make up small fish balls two inches in diameter by one inch thick, lightly sprinkle them with a very little flour. Heat in a frying-pan one gill of clarified butter; when very hot, put in the fish balls and fry for three minutes on each side, so as to have them of a good brown color. Gently lift them from the pan with a skimmer, dress on a hot dish with a folded napkin, crown-shaped, one overlapping another. Decorate the centre of the dish with parsley-greens, and serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

47. *How to Blanch Codfish-tongues.*

Procure eighteen fine, fresh codfish tongues, wash them thoroughly in cold water, then drain, and place them in a saucepan on the hot stove; cover with fresh water, and season with a handful of salt, six cloves, twelve whole peppers, one sliced onion, a bouquet (No. 106), and half a sliced lemon. Let them come to a boil, then transfer them with the water and garnishings to a stone jar, and use when needed.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

48. *Codfish-tongues au Beurre Noir.*

Take eighteen blanched codfish-tongues, as for No. 47, heat them in a saucepan with half a gill of their own juice, but do not let them boil; drain well, then dress them on a hot dish; pour a pint of drawn butter over, and decorate each side of the dish with a few sprigs of parsley, then send to the table.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

49. *Fried Codfish-tongues.*

Take eighteen fine, fresh codfish-tongues, wash them well, drain them in a napkin, dip them in cold milk, and roll them, one by one, in flour. Put one gill of clarified butter in the frying-pan, heat it well, then gently lay in the tongues separately, and let cook for three minutes. Turn them on the other side, using a fork, and cook for three minutes more. Lift them up carefully with a skimmer, and put them on a cloth to drain. Season with one pinch of salt and half a pinch of pepper; dress them on a hot dish with a folded napkin, and decorate with sprigs of parsley. Serve a gill of hot tomato sauce in a separate bowl.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

50. *Boiled Codfish, Oyster Sauce.*

Cover a three-pound fresh codfish with well-salted fish-stock (No. 118), and let cook thirty minutes without boiling; then take it out and drain it well. Lay it on a dish, and garnish with a few branches of parsley-greens, and twelve pieces of potato à l'Anglaise (No. 109). Serve with three-quarters of a pint of oyster sauce (No. 101) separately. (All codfish with different sauces are prepared the same way.)

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

51. *Broiled Boned Smelts, à la Béarnaise.*

Split twelve good-sized or eighteen medium-sized smelts up the back, remove the backbone, rub them with one tablespoonful of oil, and season with half a pinch of salt and a third of a pinch of pepper. Broil them in a double broiler for two minutes on each side; pour a little more than a gill of good Béarnaise sauce (No. 133) on a dish, arrange the smelts carefully on top, and serve, finishing with a very little cream sauce (No. 134) around the dish.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

52. *Smelts à la Toulouse.*

Take twelve large or eighteen medium-sized smelts, bone them as for No. 51, and then close them up again. Put them in a stewpan, with half a glassful of white wine and three tablespoonfuls of mushroom liquor; season with half a pinch of salt and the third of a pinch of pepper, and cook on a moderate fire for six minutes. Arrange the smelts on a dish, add to the sauce twelve mushroom buttons, two sliced truffles, six fish quenelles (No. 111), and moisten with half a pint of Allemande sauce (No. 114). Thicken with a tablespoonful of butter sufficiently, and throw the sauce over the smelts. Neatly dress the garnishing around the dish, and serve with six heart-shaped croûtons (No. 116). (Smelts are all prepared the same way, only adding different garnishings.)

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

53. *Stuffed Smelts.*

Cut off the fins, wash and dry well with a towel, eighteen fine, fresh, medium-sized, Long Island smelts; remove the eggs without splitting the stomachs open, then fill them with a fish force-meat (No. 111), using a paper cornet for the purpose. Lay the smelts on a well-buttered silver baking-dish (if possible), and cover them with a pint of sauce Italienne (No. 122). Put them in a hot oven and let bake for eight minutes; remove them, squeeze the juice of a good lemon over, and lay the silver dish on top of another to avoid soiling the table-cloth; then serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

54. *Smelts au Gratin.*

Clean eighteen smelts, wipe them very dry, and put them on a baking-dish with two tablespoonfuls of cooked fine herbs (No. 113), half a glassful of white wine, half a pinch of salt, and a third of a pinch of pepper. Cover with six whole mushrooms and half a pint of Espagnole sauce (No. 110). Besprinkle lightly with fresh bread-crumbs and six drops of melted butter; place it in a hot oven for ten minutes, and serve with the juice of half a lemon, also a teaspoonful of chopped parsley sprinkled over. (The smelts can be boned if so desired.)

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

55. *Lobster à l'Américaine.*

Split two fine, good-sized, freshly boiled lobsters; remove all the meat carefully, then cut it up into pieces one inch in length. Have a pan on the hot range with half a gill of good olive oil, and when the oil is very hot add the pieces of lobster. Chop very fine one medium-sized, peeled onion, one fine, sound, green pepper, and half a clove of peeled, very sound garlic; add all to the lobster, and let cook for five minutes, gently mixing meanwhile. Season with a pinch of salt and half a saltspoonful of red pepper, adding half a wine-glassful of good white wine. Reduce for two minutes, then add one gill of tomato sauce and one medium-sized, sound, red, peeled tomato, cut into small dice-shaped pieces. Cook for ten minutes longer, gently shuffling meanwhile. Pour the whole into a very hot, deep dish, or in a hot tureen, and serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

56. *Lobster with Curry.*

Pick out all the meat from two good-sized, fine, freshly boiled, and split lobsters. Cut the meat up in one-inch-length equal pieces. Have a saucepan on the hot range with an ounce of very good butter; add the lobster to it, and let cook for five minutes. Season with one pinch of salt and half a pinch of pepper. Place in a bowl one tablespoonful of Indian curry, with half a wine-glassful of good white wine, mix well together, then pour it into the lobster. Cook for two minutes. Add two gills of hot Allemande sauce (No. 114), shuffle briskly for one minute longer. Make a border of fresh-boiled rice all around the hot dish; dress the lobster right in the centre of the dish, and serve hot.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

57. *Lobster à la Newburg.*

Split two good-sized, fine, freshly boiled lobsters. Pick all the meat out from the shells, then cut it into one-inch-length equal pieces. Place it in a saucepan on the hot range with one ounce of very good, fresh butter. Season with one pinch of salt and half a saltspoonful of red pepper, adding two medium-sized, sound truffles cut into small dice-shaped pieces. Cook for five minutes; then add a wine-glassful of good Madeira wine. Reduce to one-half, which will take three minutes. Have three egg yolks in a bowl with half a pint of sweet cream, beat well together, and add it to the lobster. Gently shuffle for two minutes longer, or until it thickens well. Pour it into a hot tureen, and serve hot.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

58. *Lobster à la Bordelaise.*

Add to one glassful of red wine in a stewpan one chopped shallot, and half of a small carrot cut into exceedingly small pieces. Boil for five minutes, and then put in pieces of boiled lobster, the same quantity as for the above—about a pound and a half—a pinch of salt, a third of a pinch of pepper and a very little nutmeg, also half a pint of velouté (No. 119). Stew well together for five minutes, and then serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

59. *Lobster en Brochette au Petit Salé.*

Take one and a half pounds of fresh, shelled, boiled lobster, cut it into two-inch-square, even pieces, lay them in a bowl, then season with a good pinch of salt, a pinch of pepper, the third of a pinch of nutmeg, and a tablespoonful of Parisian sauce, and mix all well together. Have six silver skewers, arrange in the centre of one a piece of lobster, then a mushroom, another piece of lobster and another mushroom; continue the same for the other skewers, then place them on the broiler and broil for eight minutes, turning them over carefully once in a while. Remove them from the broiler, dress them on a hot dish, pour a gill of maître d'hôtel butter (No. 107) over, decorate with six slices of broiled bacon, and serve very hot.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

60. *Lobster en Chevreuse.*

To two finely chopped shallots in a stewpan add one glassful of Madeira wine, one ounce of butter, and a pound and a half of pieces of boiled lobster; moisten with one pint of velouté (No. 119), and season with a pinch of salt, half a pinch of pepper, and a very little nutmeg. Let boil for ten minutes, and with this preparation fill six table shells, or, better still, six small St. Jacques-shells; on top of each lay three slices of truffle and one tablespoonful of good béchamel (No. 132). Put one drop of clarified butter over each, and place them in the oven for five minutes. Serve very hot on a folded napkin.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

61. *Broiled Lobster à la Ravigote.*

Cut three small, raw lobsters into two equal parts, taking out the gravel from the head, season with one pinch of salt and half a pinch of pepper, and rub with a very little oil, then broil the pieces for ten minutes. Take them from the fire, and remove the meat from the head of the lobsters and put it in a salad-bowl with half a pint of ravigote butter (No. 123), and mix well together; take the meat from the balance of the lobster, dip it in the sauce, and return it to its shell; warm again for two minutes in the oven, then serve on a folded napkin, garnishing the shells with parsley-greens, and serving the sauce in a sauce-bowl.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

62. *Lobster Croquettes.*

Make some lobster forcemeat (No. 124); form it into the shape of six pears with the hand, roll them in bread-crumbs, and fry in very hot fat for three minutes; drain well, then serve on a folded napkin, garnishing with parsley-greens, and add any sauce required in a sauce-bowl.

Salmon croquettes to be prepared the same way, substituting minced boiled salmon for the lobster forcemeat.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

63. *Lobster Cutlets, Victoria.*

The same as for No. 62, only giving them the shape of a chop, and when serving stick a lobster leg in the point of each one.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

64. *Stuffed Lobster.*

Fill six empty lobster-tails with forcemeat (No. 124), roll them in bread-crumbs, put them on a baking-dish, smoothing the surface with the blade of a knife; place them in a baking-pan. Pour a little clarified butter over, and brown gently in the oven for six minutes, and serve on a folded napkin with a garnishing of parsley-greens.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

65. *Fried Soft-shelled Crabs.*

Procure six good-sized, live, soft-shelled crabs, cleanse and wash them thoroughly, and dip each one in flour, then in beaten egg, and finally in rasped bread-crumbs or pulverized crackers, using them very lightly. Fry in very hot fat for five minutes, drain, season with one pinch of salt, evenly divided, and serve on a hot dish with a folded napkin with fried parsley around.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

66. *Broiled Soft-shelled Crabs.*

Have six good-sized, fresh, soft-shelled crabs, cleanse and wash them well, then drain them, oil them slightly, and season with a pinch of salt and half a pinch of pepper. Put them on the broiler, and broil for five minutes on each side. Have six pieces of toast ready, lay a crab on top of each, slightly glaze them with a little maître d'hôtel butter (No. 107), and serve. This makes a delicious dish, but must be served very hot.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

67. *Hard-shelled Crabs à la Diable.*

Fill six thoroughly cleaned crab-shells with some crab forcemeat, which is made same way as lobster forcemeat, only using twelve crabs instead of lobster, flatten them with the hand, besprinkle with fresh bread-crumbs, smooth the surface with the blade of a knife, moistening the top with a very little clarified butter. Place them on a baking-pan, and bake a little brown for six minutes. Serve on a hot dish with a folded napkin decorated with parsley-greens.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

68. *Crabs à la St. Jean.*

Add double the quantity of onions to some crab forcemeat, also garlic, parsley, and chervil (let the crabs be in as large pieces as possible). Then, as for No. 60, fill six St. Jacques-shells, besprinkle with fresh bread-crumbs, smooth the surface with the blade of a knife, moisten slightly with clarified butter, and bake in a brisk oven for six minutes. Serve on a hot dish with a folded napkin, decorated with parsley-greens.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

69. *Crabs à la St. Laurent.*

Reduce half a pint of good velouté (No. 119) with half a glassful of white wine, season with one pinch of salt, half a pinch of pepper, and a very little cayenne pepper, adding three tablespoonfuls of grated Parmesan cheese. Take three-quarters of a pound of shelled crabs, put them in the saucepan, and boil them for ten minutes; then lift from the fire and let cool. Prepare six squares of toasted bread, and with a knife spread some of the mixture smoothly over each slice, sprinkle well with grated cheese, and moisten slightly with clarified butter; place them on a baking-dish; bake in a very hot oven for three minutes, and serve on a hot dish with a folded napkin, garnished with parsley-greens.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

70. *Crabs à l'Anglaise.*

Pick twelve boiled, hard-shelled crabs in as large pieces as possible; mix them in a salad-bowl with half a cupful of the white of celery or finely shred lettuce leaves, one pinch of salt, half a pinch of pepper, one tablespoonful of olive oil, and one and a half tablespoonfuls of vinegar. Refill six well-cleaned shells with the salad, and on each one lay a good teaspoonful of mayonnaise sauce, sprinkled over with one hard-boiled, finely chopped egg, the yolk and white separated, some crab or lobster coral, and a teaspoonful of chopped parsley, every article to be used separately, so they have each a different color. Serve on a dish with a folded napkin.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

71. *Fried Oyster-Crabs.*

Wash well, and dry one and a half pints of oyster-crabs, dip them in flour, then in cold milk, and finally in cracker-dust; shake them well in a colander, and fry in hot fat for three minutes; serve in shells made of foundation paste, or short paste for tarts, garnish with parsley-leaves, and sprinkling a very little salt on top.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

72. *Clams à la Marinière.*

Open and remove thirty-six small clams from their shells; put them in a stewpan with two ounces of fresh butter, one pinch of chives, and one pinch of finely chopped chervil; add half a cupful of water, so they will not be too salty, with half a pinch of pepper, and two tablespoonfuls of fresh bread-crumbs. Boil for two minutes, and serve with the juice of half a lemon.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

73. *Mussels à la Marinière.*

Steam in a stewpan thirty-six mussels for ten minutes, and proceed as for No. 72, leaving a mussel in each half shell.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

74. *Mussels à la Poulette.*

Steam in a stewpan thirty-six mussels for ten minutes, and proceed the same as oysters à la poulette (No. 78), leaving a mussel in each half shell.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

75. *Fried Oysters.*

Procure twenty-four large freshly opened oysters, or thirty-six of medium size, dip each one separately in flour, then in beaten egg, and lastly in powdered cracker-dust. Fry in very hot fat for four minutes, drain well, and serve on a hot dish with a folded napkin, sprinkling over a very little salt, and garnishing with fried parsley-leaves.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

76. *Oysters à la Villeroi.*

Blanch twenty-four large oysters in their own juice for two minutes, then drain them; take some chicken forcemeat (No. 125), spread it over both sides of the oysters, dip in egg and fresh bread-crumbs, then fry in hot lard for three minutes, and serve with fried parsley.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

77. *Broiled Oysters.*

Dip twenty-four large and freshly opened oysters in half bread-crumbs and half cracker-dust; flatten them with the hand, and broil them on a well-greased broiler for two minutes on each side, then salt them slightly, and serve on six pieces of toast; lightly glaze them with maître d'hôtel sauce on top (No. 112).

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

78. *Oysters à la Poulette.*

Put thirty-six freshly opened oysters in a saucepan with a little of their own juice, one ounce of butter, half a pinch of salt, and the same of pepper; parboil for three minutes, adding half a pint of Hollandaise sauce (No. 130), stew well together for two minutes again, but do not let boil, and add one teaspoonful of chopped parsley and the juice of half a lemon. Stir slightly, and serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

79. *Oysters en Brochette au Petit Salé.*

Place twenty-four freshly opened oysters in a stewpan with their own juice; season with a very little salt, half a pinch of pepper; parboil for two minutes. Take six skewers and pass them through the oysters, separating each one by a small square of cooked bacon—that is, alternating each oyster with a piece of the bacon—besprinkle with grated, fresh bread-crumbs, and broil for one and a half minutes on each side. Serve with half a gill of maître d'hôtel sauce (No. 112) poured over, and a bunch of parsley-leaves spread on both sides of the dish.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

80. *Oysters à la Mali.*

Chop an onion very fine; place it in a stewpan with one ounce of butter, and let it get a good golden color, then add a tablespoonful of cooked, finely minced spinach, also a small glassful of white wine. Have eighteen medium-sized oysters chopped exceedingly small, and seasoned with a pinch of salt, and the same of pepper; place these in the stewpan, and let cook for fifteen minutes. Put in one whole egg, also a bruised clove of garlic; stir; then take six large, clean oyster-shells; fill the bottoms with a bed of three parboiled oysters, cover them with the spinach mixture, and besprinkle with fresh bread-crumbs. Flatten the tops with the blade of a knife, pour a very little clarified butter over, and put them for three minutes in the oven. Serve on a folded napkin, garnishing with parsley-leaves.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

81. *Oyster Patties.*

Take twenty-four medium-sized oysters (the least salted oysters are better for this purpose), put them in a stewpan with their own liquor, and add half a pinch of pepper. Cover, and let cook for two minutes; then take half the liquor out, and add to the oysters three-quarters of a pint of béchamel sauce (No. 132), and a very little grated nutmeg; simmer for two minutes, but do not let boil. Take six hot patties, fill them up with four oysters each, pour the sauce over, and place the covers on top. Serve on a dish with a folded napkin.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

82. *Stewed Oysters à la Baltimore.*

Open neatly thirty-six medium-sized, fresh Rockaway oysters; place them in a saucepan without their juice, adding one ounce of good butter; cover the pan, put it on the stove, and let cook for two minutes, then add a small glassful of good Madeira wine (about a cocktail glass) and a very little cayenne pepper. Cook together for two minutes longer, then add one gill of Espagnole sauce (No. 110) and one gill of demi-glace (No. 127). Stir thoroughly until boiling, and just before serving squeeze in the juice of a good lemon; add half an ounce of good butter, also a teaspoonful of finely chopped parsley, and serve immediately in a hot tureen.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

83. *Soft Clams à la George Merrill.*

Have thirty-six fresh and rather small soft clams, throw away all the hard part, keeping nothing but the body. Place them in a stew-pan with two ounces of butter, half a pinch of pepper, a finely chopped shallot, and half a glassful of Madeira wine. . Let cook on the hot stove for seven minutes, then add a gill of Espagnole sauce (No. 110), a pinch of chopped parsley, the juice of a medium-sized, good lemon, and half an ounce of good butter, shuffling the whole well for three minutes longer without letting it boil, then pour the clams into a hot tureen, and serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

84. *Soft Clams à la Newburg.*

Procure forty-two very fresh, soft clams, so that no sand should adhere to them after they are opened; lay them carefully in the palm of the left hand, and with the fingers of the right remove the body gently, but nothing else, being very careful not to break it, and throw away all that remains. When they are all prepared, place them in a stewpan with an ounce of good butter, half a pinch of white pepper, a wine-glassful of good Madeira wine, and two finely hashed, medium-sized truffles. Put on the cover, and let cook gently for eight minutes. Break three egg yolks into a bowl, add a pint of sweet cream; beat well for three minutes, then pour it over the clams; turn well the handle of the saucepan for two or three minutes, very gently shuffling the clams, but it must not boil again or the clams will break, and be very careful not to use either a spoon or fork. Pour them into a hot tureen, and send to the table at once.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

85. *Canapé Lorenzo.*

Cut out from an American bread six slices, the width of the bread, one-quarter of an inch in thickness; neatly pare off the crust, fry them in a sautoire with half an ounce of butter, so as to have them of a light brown color. Boil eighteen hard-shelled crabs in salted water for twelve minutes, remove them, and let cool until they can be handled with bare hands; then remove the upper shell, and with the aid of a pointed knife pick out all the meat; crack both claws, pick the meat out also; place the meat on a plate, season with a tablespoonful of salt and a saltspoonful of red pepper. Place one ounce of butter in a saucepan with half a medium-sized, sound, peeled, and very finely chopped-up onion. Cook on a moderate fire for two minutes, being very careful not to let get brown. Add two tablespoonfuls of flour, stirring constantly for two minutes; then add one

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

gill of broth, stir well again for five minutes while slowly cooking. Add now the crab-meat, and cook for fifteen minutes more, lightly stirring with a wooden spoon once in a while. Transfer it into a vessel, and let cool for fifteen minutes. Place a tablespoonful of good butter in a sautoire on a hot stove, mix in well together one tablespoonful of flour, and cook very slowly for three minutes. Add two ounces of grated Parmesan cheese, and the same quantity of grated Swiss cheese; stir all well together. Then place in a vessel and let cool. Place a layer of crab forcemeat on each toast a quarter of an inch thick. Divide the prepared cheese, etc., into six equal parts, giving them a ball-shaped form two inches in diameter. Arrange them over the layer of the crab forcemeat right in the centre. Place them on a silver dish, and bake in a brisk oven for five minutes. Then take out from the oven, and send to the table in the same dish.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

86. *Scallops Brestoise.*

Blanch in one ounce of butter for ten minutes, and then drain, one pint of scallops; chop up two onions, and put them in a saucepan with an ounce of butter; when brown add one tablespoonful of flour, stirring carefully, and moisten with half a pint of the scallop liquor; if none, white broth (No. 126) will answer. Let reduce while stirring, then season with a good pinch of salt, and half a pinch of white pepper, also a very little cayenne pepper; add the chopped scallops, four egg-yolks, and a bruised clove of garlic, also half a cupful of fresh bread-crumbs, and a tablespoonful of chopped parsley. Stir well for two minutes, then put it in a dish and lay aside to cool. Fill six scallop-shells, or St. Jacques-shells with this, besprinkle the tops with fresh bread-crumbs, moisten slightly with clarified butter, and lay them on a baking sheet; brown them nicely in the oven for five minutes, and serve on a hot dish with a folded napkin, garnished with parsley-leaves.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

87. *Edible Snails à la Bourguignonne.*

Have some fine Bourgogne snails; disgorge them well with a little salt for two or three days, then wash them several times in cold water, strain, and place them in a stewpan, covering them with water. Add a bouquet (No. 106), some cloves and whole pepper tied in a cloth, and sufficient salt; cook until the snails fall from their shells, and then empty them, clipping off their tails; clean the shells well. Mix together some good butter, shallots, parsley, and chervil, the whole chopped very fine; put it in a bowl with as much fresh bread-crumbs, and a small glassful of white wine; season to taste with salt and pepper, and knead well. Fill each shell with a little of this mixture, replace the snails, and finish filling with more of the kneaded butter, spread bread-crumbs over, and lay them on a baking-dish, the opened part on the top. Brown in the oven for four minutes, and serve on a dish with a folded napkin.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

88. *Terrapin à la Baltimore.*

Prepare two medium-sized terrapins as for No. 135, make half a pint of mirepoix (No. 128), add to it a tablespoonful of flour, let cook for fifteen minutes, then moisten with half a glassful of Madeira wine, and a cupful of strong broth. Stir well and constantly, then season with half a pinch of salt, and a very little cayenne pepper; reduce to half. Cut the terrapin into small pieces, throwing the ends of the claws away; put them in a stewpan, straining the sauce over, and finish with an ounce of fresh butter, also the juice of a lemon.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

89. *Terrapin à la Maryland.*

Carefully cut up two terrapins as described in No. 135; place them in a saucepan with half a wine-glass of good Madeira wine, half a pinch of salt, and a very little cayenne pepper, also an ounce of good butter. Mix well a cupful of good, sweet cream with the yolks of three boiled eggs, and add it to the terrapin, briskly shuffling constantly, while thoroughly heating, but without letting it come to a boil. Pour into a hot tureen, and serve very hot.

792098 A

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

90. *Broiled Frogs.*

Select eighteen good-sized, fine, fresh frogs; pare off the feet neatly, then lay the frogs on a dish, and pour two tablespoonfuls of sweet oil over, season with a pinch of salt and a pinch of pepper, and squeeze in the juice of a fresh lemon. Roll them around several times in their seasoning, then place them nicely on the broiler, and broil them for four minutes on each side. Take them off, and dress them on a hot dish, pouring a gill of maître d'hôtel butter (No. 107) over, and send to the table immediately.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

91. *Frogs à la Poulette.*

Procure eighteen pieces of medium-sized, fine, fresh frogs; pare off the claws, then place the frogs in a sautoire with two ounces of butter, seasoning with a pinch of salt and a pinch of pepper. Add half a glassful of white wine, cover, and let cook on a brisk stove for five minutes, then add a pint of Hollandaise sauce (No. 130), and two teaspoonfuls of finely chopped parsley, and a little lemon juice; mix well for two minutes, but do not let it boil again; then serve the frogs on a very hot dish.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

92. *Fried Frogs.*

Select eighteen fine, fresh, medium-sized frogs; trim off the claws neatly, and put the frogs in a bowl. Marinade them with a table-spoonful of vinegar, the same of sweet oil, a pinch of salt and a pinch of pepper; mix well together in the bowl, then immerse them in frying batter. Plunge the frogs into very hot fat, one by one, and let fry for five minutes; then drain, and dress them on a hot dish with a folded napkin, decorating with a little parsley-greens. Serve with any desired sauce.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

93. *Broiled Shad's Roe, with Bacon.*

Procure six pieces of fresh shad's roe, wipe them thoroughly with a towel, then lay them on a dish, and season with a good pinch of salt and two tablespoonfuls of sweet oil. Roll them gently to avoid breaking, then arrange them on a broiler, and broil them for six minutes on each side. Take them off the fire, lay them on a hot dish, and pour a gill of maître d'hôtel butter (No. 107) over; decorate with six slices of broiled bacon, and six quarters of lemon; then send to the table.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

94. *Broiled Sardines on Toast.*

Select twelve good-sized, fine, and firm sardines; arrange them in a double broiler, and broil for two minutes on each side on a very brisk fire. Place six fresh, dry toasts on a hot dish, lay the sardines over, being careful not to break them, pour half a gill of maître d'hôtel butter (No. 107) over, decorate with six quarters of lemon, and serve.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

95. *Salt Mackerel à la Whitmore.*

Have two fine, medium-sized, sound salt mackerel. Let them soak in plenty of cold water for at least eighteen hours, changing the water two or three times. Take out and thoroughly dry; remove the back bone of each. Arrange them on a well-oiled fish-broiler, split part upward, and then with a hair brush gently oil the surface. Place them on a very brisk fire for five minutes, on the split side, and two minutes on the skin side. Remove them from the broiler, dress on a hot dish, pour half a gill of drawn butter over, decorate the dish with one lemon cut in quarters and some parsley greens, and send to the table.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

96. *Fried White-Bait.*

Have one pound of fine fresh white-bait, thoroughly wash them in cold water; the water in which they are washed must be very cold, a piece of ice can even be added to it, so as to keep them firm; thoroughly drain, then inclose them in a dry towel and lightly shake them so as to thoroughly dry. Dip them in cold milk. Mix together two cups of cracker-dust with one cupful of flour, roll the white-bait into this, and then fry them in a very hot fat for one minute only. Remove, and thoroughly drain, sprinkle over a tablespoonful of salt equally divided. Dress on a hot dish with a folded napkin, and immediately send to the table.

White-bait should never be prepared in advance, except one minute before the time of serving, as they are very easily spoiled.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

97. *Oysters Scalloped à la Baltimore.*

Have three dozen good-sized, fine, freshly opened box oysters, put them in a bowl. Season with a saltspoonful of cayenne pepper, and entirely suppress their liquor, seeing that they are almost dry. Have six small silver scallop-shells, lightly butter the interior of each, then evenly spread a tablespoonful of fresh bread-crumbs in each shell, gently lay six oysters in each shell over the crumbs, and then sprinkle a tablespoonful of bread-crumbs on the oysters in each shell; place half a teaspoonful of good butter in the centre of each shell; place them in a very hot oven to bake for fully fifteen minutes, or until they have obtained a good golden color. Remove them from the oven. Dress the six shells on a hot serving-dish with a folded napkin, and send to the table.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

98. *Terrapin à la Robert Bonner.*

Have two fine diamond-back terrapin prepared the same as in No. 135. Suppress the claws as well as the galls, then cut them into very small even pieces.

Have a well-cleaned chafing-dish, light the jets of the alcohol lamp, pour into the water pan sufficient boiling water to fill it up to half its height. Arrange the dish over the water pan, place in the dish half an ounce of very good fresh butter, and then put in the terrapin also. Season with a tablespoonful of salt and half a salt-spoonful of cayenne pepper, moisten with a gill of very good Madeira wine (the older the better), tightly place the cover of the chafing-dish

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

on, and then reduce the wine to one-half, which will take fifteen minutes without disturbing it.

Beat up, in a bowl, the yolks of four fresh eggs with half a pint of sweet cream. Remove the cover from the chafing-dish, then pour in the beaten-up eggs and cream, gently shuffle the dish, so as to mix all well together, arrange the cover on again, and let gently simmer for twenty-five minutes longer, gently shuffling the dish containing the terrapin every five minutes. Extinguish the light of the lamp and send to the table.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

99. *Terrapin in Chafing-Dish à la Maryland.*

Prepare the terrapin exactly in the same manner as No. 98, only substituting four hard-boiled egg-yolks for the four fresh ones, and serving the same.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

100. *Oysters à la L. Pomeroy.*

Have two dozen of rather good-sized, fine, freshly opened oysters, suppress their liquor, then place them in a saucepan on the fire with half an ounce of very good butter; gently boil them for three minutes, then add half a wineglassful of good old Madeira wine, let the wine reduce one-half. Break into a bowl four fresh egg-yolks, with half a pint of sweet cream, then with the wire whip thoroughly beat them up, and then add it to the oysters, continually and briskly stirring while adding it; let all cook for three minutes, briskly stirring meanwhile. Remove from off the fire, pour into a hot deep dish or tureen and send to the table.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

APPENDIX.

101. Oyster Sauce.—Open eighteen medium-sized, fine Shrewsbury oysters, and put them in a saucepan with one ounce of good butter, placing the pan on the stove. Cook for four minutes; remove half the liquid from the pan and add a pint of hot Allemande sauce (No. 114). Then with the spatula mix lightly together without allowing it to boil, and serve.

102. Sauce Colbert.—Put in a saucepan half a pint of very thick Madeira sauce (No. 127); add to it very gradually one ounce of good, fresh butter, also two tablespoonfuls of meat-glaze (No. 103). Mix well together without boiling; then squeeze in the juice of half a sound lemon, and add one teaspoonful of chopped parsley when serving.

103. Meat Glaze—Glace de Viande.—As this meat glaze, when properly made, will keep in perfect condition for any length of time, I would advise that half a pint be made at a time, in the following manner. Place in a large saucepan ten quarts of white broth (No. 126), or nine quarts of consommé, and reduce it on a moderate fire for fully four hours, at which time it should be reduced to half a pint. Transfer it in a stone jar or bowl; put a cover on, and keep in a cool place for general use.

104. Sauce à la Génoise.—Strain about two tablespoonfuls of cooked mirepoix (No. 128), and moisten it with half a glassful of red wine; reduce to half on the hot stove, then add half a pint of Espagnole (No. 110), two tablespoonfuls of white broth

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

(No. 126), and a scant tablespoonful of pepper. Cook for ten minutes, then strain through a sieve; put in half an ounce of good butter and a teaspoonful of anchovy sauce (No. 105), and serve.

105. Anchovy Sauce.—To three-quarters of a pint of drawn-butter add one tablespoonful of anchovy essence; beat well together and serve.

106. A Bouquet.—how to prepare.—Take four branches of well-washed parsley-stalks—if the branches be small, take six—one branch of soup-celery, well washed; one blade of bay-leaf, one sprig of thyme, and two cloves, placed in the centre of the parsley, so as to prevent cloves, thyme, and bay-leaf from dropping out of the bouquet while cooking; fold it well, and tightly tie with a string, and use when required in various recipes.

107. Butter, maitre d'hôtel.—Put one ounce of good butter in a bowl with a teaspoonful of very finely chopped parsley, adding the juice of half a sound lemon. Mingle well with a very little nutmeg, and keep it in a cool place to use when needed.

108. Shrimp Sauce.—Place half an ounce of shrimp butter (No. 129) in half a pint of Hollandaise sauce (No. 130); stir well on the fire for five minutes, and when ready to serve add twelve picked shrimp tails and the juice of half a lemon. Heat without boiling, and serve.

109. Potatoes à l'Anglaise.—Wash well six good-sized potatoes; boil them in salted water for forty-five minutes; peel, and cut them each into quarters. Melt an ounce of butter in a saucepan; add the sliced potatoes, half a pinch of salt, and the third of a pinch of pepper. Cook them on a very slow fire for five minutes, tossing them well, and serve on a very hot dish, sprinkling a little chopped parsley over them.

110. Sauce Espagnole—for one gallon.—Mix one pint of raw, strong mirepoix (No. 128) with two ounces of good fat (chicken's fat is preferable). Mix with the

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

compound four ounces of flour, and moisten with one gallon of white broth (No. 126). Stir well, and then add, if handy, some baked veal and ham bones. Boil for three hours, and then remove the fat very carefully; rub the sauce through a very fine sieve, and keep it for many purposes in cooking.

111. Forcemeat Quenelles of Fish.—Select one pound of firm fish (bass is preferable), remove the skin and take out the bones. Pound it well in a mortar, adding the whites of three eggs a little at a time. When well pounded add half a pint of cream, half a tablespoonful of salt, and a little white pepper and nutmeg. Mix well, and use when needed.

112. Sauce maître d'hôtel, liée.—Add to half a pint of warm Hollandaise sauce (No. 130), a teaspoonful of chopped parsley, half an ounce of butter, a scant teaspoonful of pepper, and half a teaspoonful of nutmeg; then serve.

113. Cooked Fine Herbs.—Chop up one sound onion and two well-peeled shallots; brown them in a saucepan with one ounce of butter, for five minutes, then add double the quantity of finely minced mushrooms and a grain of garlic; season with half a tablespoonful of salt and a teaspoonful of pepper, and finish with a tablespoonful of chopped parsley. Cook ten minutes longer, and then let it cool.

114. Sauce Allemande.—Melt two ounces of butter in a saucepan on a slow fire, with three tablespoonfuls of flour to thicken. Stir well, not letting it brown; then moisten with one pint of white broth (No. 126), beating constantly, and cook for ten minutes. Dilute three egg-yolks separately in a bowl; pour the sauce over the eggs, a very little at a time; strain through a Chinese strainer, and finish with half an ounce of good butter and the juice of half a lemon, taking care that it does not boil a second time.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

115. Potato Croquettes and Quenelles.—Peel, wash, and drain nicely eight medium-sized mealy potatoes; cut them in quarters, put them in a saucepan, cover them with water, add a pinch of salt, cook for thirty minutes, and drain. Lay them in a mortar with an ounce of fresh butter, pound them well, and add three raw egg-yolks. Season with half a pinch each of salt and pepper and the third of a pinch of nutmeg; mix well, and then divide into twelve parts, shaping each one like a cork, or any other shape desired. Dip them separately into beaten egg, and roll them in fresh bread-crumbs; fry a golden color for three minutes, and serve on a dish with a folded napkin.

116. Croûtons for Soups.—Cut some dice-shaped pieces of bread, and fry them in a pan with clarified butter; when a rich golden color, drain.

117. White-Roux.—Put in a saucepan two ounces of butter, and place it on the corner of the hot range, add to it two tablespoonfuls of flour; keep stirring constantly for seven minutes. Then let it cool, and when cold, use in various sauces, as directed.

118. Cuisson de Poisson—Fish Broth. For One Gallon.—Fill a saucepan with three quarts of water, a good handful of salt, half a glassful of vinegar, one carrot, and one onion (both sliced), half a handful of whole peppers, one bunch of parsley-roots, three sprigs of thyme, and three bay-leaves. Cook on a moderate fire for fifteen minutes. Cool, and use when needed for various methods of cooking fish.

119. Sauce Velouté.—Melt one ounce of good butter in a saucepan, adding two tablespoonfuls of flour, and stir well, not letting it get brown. Moisten with a pint and a half of good veal and chicken stock, the stronger the better. Throw in a garnished bouquet (No. 106), half a cupful of mushroom liquor, if at hand, six whole peppers, half a pinch of salt, and a very little nutmeg. Boil for twenty minutes, stirring

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

continuously with a wooden spatula; then remove to the side of the fire, skim thoroughly, and let it continue simmering slowly for one hour. Then rub through a fine sieve. This sauce will make the foundation for any kind of good white stock.

120. Sauce Chambord.—Place one truffle and three mushrooms, sliced very thin, in half a pint of Espagnole sauce (No. 110), adding three tablespoonfuls of bouillon, six fish quenelles (No. 111), and twelve medium-sized, whole, blanched oysters. Cook slowly for five minutes, and serve.

121. Potatoes, Parisienne.—Take six good-sized, well-cleansed potatoes; with a round vegetable-spoon cut out the Parisian potatoes; then put them in fresh water; wash well, and drain. Melt an ounce of butter in a sautoire, throw in the potatoes, and season with half a pinch of salt. Place the sautoire in the oven; cook for twenty minutes, and serve on a hot dish with a folded napkin.

122. Sauce Italienne.—Brown two medium-sized, fine, peeled, and chopped-up shallots in a saucepan with a quarter of an ounce of butter, adding half an ounce of cooked, lean ham cut into small dice shape, four minced mushrooms, one finely minced truffle, and a glassful of Madeira wine. Let all cook together for five miuutes; then add half a pint of Espagnole sauce (No. 110); let it then come to a boil, and serve very hot.

123. Butter à la Ravigote.—Pound together in a mortar one sprig of parsley, the same of tarragon, very little chives, the same of chervil, and one small, peeled shallot. Add half a teaspoonful of anchovy essence, one ounce of good butter, and half a drop of spinach-green. Rub through a fine sieve, and keep it in a cool place for general use.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

124. Lobster Forcemeat.—Fry an onion, chopped very fine, in one ounce of good butter until it is of a golden brown color, adding one tablespoonful of flour to make a roux (No. 117). Moisten with half a pint of white stock (No. 131), stirring well and constantly until the sauce hardens. Season with half a tablespoonful of salt, a scant teaspoonful of white pepper, the same of cayenne, one tablespoonful of English sauce, half a teaspoonful of mustard, a crushed grain of garlic, and one teaspoonful of chopped parsley. Stir well, adding two pounds of cooked lobster, cut up very fine, with twelve mushrooms, also chopped. Cook for thirty minutes in a saucepan, then put it back off the hot fire; add four egg-yolks, stir again for a moment, cool, and serve when required.

125. Chicken Forcemeat.—Cut in large pieces two raw chicken breasts, pound them in a mortar, adding the same quantity of bread soaked in milk, a teaspoonful of fresh butter and four egg-yolks, seasoning with half a tablespoonful of salt, a scant teaspoonful of pepper, and a teaspoonful of nutmeg. Mix all together; strain, and put it in a bowl with three tablespoonfuls of velouté sauce (No. 119).

126. White Broth.—Place in a large stock-urn on a moderate fire a good heavy knuckle of a fine white veal with all the débris, or scraps of meat, including bones, remaining in the kitchen (but not of game); cover fully with cold water, adding a handful of salt; and as it comes to a boil, be very careful to skim all the scum off—no particle of scum should be left on—and then put in two large, sound, well-scraped carrots (whole), one whole, cleaned, sound turnip, one whole, peeled, large, sound onion, one well-cleaned parsley root, three thoroughly washed leeks, and a few leaves of cleaned celery. Boil very slowly for six hours on the corner of the range; keenly skim the grease off; then strain well through a wet cloth into a china bowl or a stone jar, and put it away in a cool place for general use.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

127. Sauce Demi-Glace, or Madeira.—Add one small glassful of mushroom liquor to one pint of good Espagnole sauce (No. 110); also a small glassful of Madeira wine, a bouquet (No. 106), and a scant teaspoonful of pepper. Remove the fat carefully and cook for thirty minutes, leaving the sauce in a rather liquid state; then strain and use when needed. This takes the place of all Madeira sauces.

128. Mirepoix.—Stew in a saucepan two ounces of fat, two carrots, one onion, one sprig of thyme, one bay-leaf, six whole peppers, three cloves, and, if handy, a ham bone cut into pieces. Add two sprigs of celery and half a bunch of parsley roots; cook for fifteen minutes, and use when directed in other recipes. Scraps of baked veal may also be added, if at hand.

129. Shrimp Butter.—Pick the meat from the tails of twelve boiled shrimps; dry the shells, and pound them all together in a mortar, adding one ounce of good butter; then place it in a saucepan on a moderate fire, stirring, until it clarifies, for about five minutes; then strain through a napkin, letting it drop into cold water. When it is congealed, take it out, and place it in a warm basin, stirring until it assumes the desired color.

130. Sauce Hollandaise.—Place one sound, sliced onion, six whole peppers and a bay-leaf in a saucepan with two ounces of good butter on the hot stove; stir in two tablespoonfuls of flour to thicken, then moisten with a pint and a half of either chicken or white broth (No. 126); mix well with a whisk or wooden spatula, being careful to remove any accumulated fat. Add half a teaspoonful of grated nutmeg and half a tablespoonful of salt, and cook for twenty-five minutes. Beat the yolks of three eggs separately with the juice of half a medium-sized sound lemon. Pour them gradually into the sauce, being careful not to boil it again after they have been add-

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

ed. Rub through a hair sieve into a serving bowl, and finish with half an ounce of good butter, mixing it well, and serve.

131. White Stock—for one gallon.—Reduce in a saucepan on the hot range, one ounce of very good, finely shred, salt pork, previously well washed, and the same of beef suet. Add one carrot, one onion, a bouquet of aromatic herbs (No. 106), twelve whole peppers, and four cloves. Brown these well on a moderate fire for four minutes. Add four ounces of flour; stir well, and moisten with a glassful of white wine and three quarts of white broth (No. 126), Add one tablespoonful of salt, and stir until it comes to a boil; then let it cook thoroughly for one hour; strain through a fine sieve. This stock should be used without any further thickening.

132. Béchamel Sauce.—Place in a saucepan two ounces of butter, add two tablespoonfuls of flour, and stir constantly for five minutes. Moisten with a pint and a half of boiling milk, being careful to pour it in gradually; then beat it well with a whisk. Add half a teaspoonful of Hollandaise sauce (No. 130), and one tablespoonful of anchovy essence; beat well together and serve.

133. Béarnaise Sauce.—Chop very fine two medium-sized, sound, well-peeled shallots; place them in a small saucepan on the hot range, with two tablespoonfuls of either tarragon or chervil vinegar, and five whole crushed peppers. Reduce until nearly dry, then put away to cool. Mingle with it six fresh raw egg-yolks, sharply stirring meanwhile, then gradually add one and a half ounce of good fresh butter, seasoning with half a tablespoonful of salt, half a teaspoonful of grated nutmeg, and twelve finely chopped sound tarragon leaves. Have a much wider pan on the fire with boiling water, place the small one containing the ingredients into the other, and see that the boiling water reaches up to half its height; thoroughly heat up, beating

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

briskly with the whisk; when the sauce is firm add one teaspoonful of melted meat-glaze (No. 103), beat lightly for two seconds longer, then strain through an ordinary, clean kitchen towel, neatly arrange the sauce on a hot dish to be sent to the table, and dress over it any article required to be served.

134 Cream Sauce.—Take half a pint of béchamel sauce (No. 132); add half an ounce of butter, and beat them together carefully, adding half a cupful of sweet cream. Then serve.

135. Terrapin—how to prepare it.—Take live terrapin, and blanch them in boiling water for two minutes. Remove the skin from the feet, and put them back to cook with some salt in the saucepan until they feel soft to the touch; then put them aside to cool. Remove the carcass, cut it in medium-sized pieces, removing the entrails, being careful not to break the gall-bag. Put the pieces in a smaller saucepan, adding two teaspoonfuls of pepper, a little nutmeg, according to the quantity, a tablespoonful of salt, and a glassful of Madeira wine. Cook for five minutes, and put it away in the ice-box for further use.

Digitized by Google
Original from NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

THERE are over fifteen hundred original recipes, besides over a thousand menus, in "THE TABLE," by Filippini, of Delmonico's. There are also special departments devoted to the following subjects: "Our Markets, and the Varieties of Food to be Found in Them in the Different Months of the Year;" "How to Set a Table;" "How to Serve Meals;" "How to Carve;" and "Table Etiquette."

Your bookseller will supply it to you for $2.50. If your bookseller does not keep it, we will send it by express, prepaid, to any address on receipt of $2.50.

Digitized by Google

Original from NEW YORK PUBLIC LIBRARY

BOOKS BY A. FILIPPINI

"ONE HUNDRED RECIPES FOR COOKING AND SERVING FISH." This little book contains the best recipes that Mr. Filippini has used during his twenty-five years' experience with the celebrated house of Delmonico's. It includes recipes for preparing, cooking, and serving Salmon, Trout, Halibut, Soles, Skates, Shad, Mackerel, Eels, Bluefish, Sheepshead, Bass, Cod, Codfish-tongues, Smelts, Lobsters, Crabs, Oysters, Clams, Terrapin, Frogs, Whitebait, Sardines; in fact, all varieties of fish. The book is very tastefully gotten up, one recipe being printed on each page. The paper is supercalendered, and the book is bound in turned cloth, with an appropriate design in colors, with gold title. The price is fifty cents.

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

"ONE HUNDRED WAYS OF COOKING EGGS." Mr. Filippini is probably the only one who can cook eggs in a hundred different ways, and this book will be worth ten times its price to any purchaser. Unlike most of his guild, who jealously guard every secret of their craft, Mr. Filippini has at last been persuaded to admit the world into the inner sanctuary of his art, to describe to a hand's turn, and without reserve, exactly how those marvelous triumphs of his art have been achieved. Uniform in every respect with "ONE HUNDRED RECIPES FOR FISH." Fifty cents.

"THE TABLE." "How to Buy Food, How to Cook It, and How to Serve It." 8vo, 505 pages. Bound in oil-cloth, $2.50; full seal Russia (Presentation Edition), $4.50. (See advertisement on next page.)

Digitized by Google

Original from NEW YORK PUBLIC LIBRARY

THE TABLE:

How to Buy Food, How to Cook It, and How to Serve It.

By ALESSANDRO FILIPPINI, of Delmonico's.

For Twenty-five years Mr. Filippini has been with Delmonico, and until recently was Manager of the branch house at 341 Broadway.

365 BREAKFASTS. 365 LUNCHEONS. 365 DINNERS.

134 Recipes for SOUPS; Nearly 100 SAUCES; 102 Ways of Cooking EGGS; 40 SALADS; Over 300 DESSERTS, Etc., Etc.

This work is *endorsed by the Delmonicos.* Mr. Filippini's experience in Culinary Art is probably greater than any living man's. The results of a lifetime of careful study are here embodied.

It is infinitely greater than a mere cook-book, for while it gives many more recipes than any other work of the kind ever published, at the same time it contains invaluable advice as to how to buy what is best and most economical, and how to dress a table and serve meals. In large families the price of the work can be saved daily by following Mr. Filippini's suggestions. One of the exceptional features of this book is the fact that it is adapted to the humblest as well as to the grandest style of living. No matter where placed, it will pay for itself many times over.

PRICES: { **Presentation Edition, in Full Seal Russia, Marbled Edges, $4.50**
Kitchen Edition, in Oil-Cloth, - - - - 2.50

CHARLES L. WEBSTER & CO., Publishers, 67 Fifth Avenue, New York City.

Digitized by Google

Original from NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

Digitized by Google

Original from
NEW YORK PUBLIC LIBRARY

Digitized by Google
Original from
NEW YORK PUBLIC LIBRARY

ONE HUNDRED WAYS OF COOKING FISH

BY

FILIPPINI

(TWENTY-FIVE YEARS WITH DELMONICO)

NEW YORK AND BOSTON

H. M. CALDWELL COMPANY

PUBLISHERS

Digitized by Google

Original from NEW YORK PUBLIC LIBRARY

ONE HUNDRED WAYS OF COOKING FISH

BY

FILIPPINI

(TWENTY-FIVE YEARS WITH DELMONICO)

NEW YORK AND BOSTON

H. M. CALDWELL COMPANY

PUBLISHERS

Digitized by Google

Original from NEW YORK PUBLIC LIBRARY