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96. TARTAR SAUCE.

PLACE a round-bottomed basin in a deep sauta-pan containing some pounded ice, put two raw yelks of eggs into the basin with a little pepper and salt, and with a wooden spoon proceed, with the back part of the bowl, to work the yelk of eggs, dropping in, at intervals, very small quantities of salad-oil, and a little tarragon-vinegar, until a sufficient quantity of sauce is produced; bearing in mind, that the relative quantity of oil to be used in proportion to the vinegar is as five to one. When the sauce is finished, add some chopped tarragon and chervil, and half a shalot.

In making this sauce, should it decompose through inattention, it may instantly be restored to its proper consistency by mixing in it a good spoonful of cold white sauce.

97. MAYONNAISE SAUCE.

PLACE two raw yelks of eggs in a round-bottomed basin, and set this in a deep sauta-pan containing some pounded ice; add a little pepper and salt to the yelks, and proceed to work them quickly with the back part of the bowl of a wooden spoon, moistening at intervals with salad-oil and French vinegar, which must, however, be sparingly used at first, and gradually increased as you proceed, until, by this means, the quantity of sauce desired is produced; add a little lemon-juice to make the sauce white. Previous to using the sauce, add a little aspic-jelly (No. 1218), which must be just barely melted before incorporating it with the *Mayonnaise*, as in the case of its being made warm it might have the effect of turning and decomposing the sauce.

98. GREEN MAYONNAISE SAUCE.

BLANCH some tarragon, chervil, a little burnet, and some parsley; extract the water therefrom; pass the *Ravigotte* thus produced through a sieve, and proceed to incorporate it with some *Mayonnaise*, prepared according to the foregoing instructions.

This sauce is usually colored with spinach-green (No. 286).

99. RED OR CORAL MAYONNAISE SAUCE.

POUND some lobster coral, pass it through a sieve, and mix it in with some *Mayonnaise* sauce; add a little cayenne pepper and a spoonful of mustard.

This sauce should be used exclusively for lobster and fish salads.

100. MAYONNAISE SAUCE OF SAVORY JELLY.

SET a round-bottomed basin in some pounded ice, place therein half a pint of light-colored aspic-jelly, a little pepper and salt, a gravy-spoonful of salad-oil, and a tablespoonful of tarragon-vinegar; whip this mixture quickly with a whisk, adding, from time to time, some oil and vinegar in the same proportions as heretofore directed; by whipping briskly, you will find the sauce assume a white, smooth appearance; add a little lemon-juice, to whiten it, and some chopped tarragon and chervil; or, if preferred, this sauce may be used without the latter. This kind of *Mayonnaise* sauce is considered as being the most delicate, and is particularly adapted for aspics of fillets of fowls, or any sort of white fish.

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This sauce may also be colored, by using for that purpose either some pounded lobster coral, or extract of spinach (No. 286).

101. PROVENCALE SAUCE.

POUND four yelks of hard-boiled eggs, together with four anchovies, a spoonful of capers, some tarragon, chervil, burnet, parsley, a clove of garlic, pepper and salt, a gill of salad-oil, and a tablespoonful of tarragon-vinegar; rub the whole through a tammy with a wooden spoon as for a *purée:* add a little lemon-juice and serve.

This kind of sauce is well adapted to be served with broiled eels or fowls, and more especially with fish salads; in which case, a spoonful of chopped parsley should be added.

102. COLD POIVRADE SAUCE.

PUT a good spoonful of brown sauce into a round-bottomed basin, add thereto four tablespoonsful of salad-oil, one of Chili vinegar, a little tarragon-vinegar, pepper, and salt; work the whole well together with a whisk, then add a tablespoonful of chopped parsley and a little shalot.

This sauce is good with plain boiled artichokes, and also for brawn, by adding a little sugar for the brawn.

103. BOAR'S HEAD SAUCE.

GRATE a stick of horse-radish, and place it in a basin with four ounces of red currant-jelly, a spoonful of mixed mustard, the grated rind of an orange and lemon, together with the juice of both; two ounces of pounded sugar, a tablespoonful of French vinegar, and two tablespoonsful of salad-oil; mix these ingredients thoroughly together, and serve.

104. ANOTHER METHOD FOR MAKING BOAR'S HEAD SAUCE.

PARE the rind off two Seville oranges, free from any of the white pith, cut it into fine shreds, parboil this, and drain it on a sieve; then put it into a small stewpan containing the juice of the two oranges, together with one pound of red currant jelly, half a pint of port wine, and half a teaspoonful of cinnamon powder; simmer the whole together in a stewpan, and serve when cold.

105. BRAWN SAUCE.

MIX together one tablespoonful of moist sugar, two of French vinegar, three of salad-oil, a teaspoonful of mixed mustard, some pepper and salt, and serve.

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or *Suprême* sauce, with which mix in a little of the butter made with the shells of the crayfish, and serve the *ragout* with the dish it is meant for.

197. ROUENAISE RAGOUT.

PREPARE an equal proportion of the following shell-fish—oysters, muscles, and shrimps; to these add some button mushrooms and *quenelles* of lobster, and moisten the *ragout* with a sauce made in the following manner: reduce some of the liquor of the muscles, oysters, and mushrooms, with two glasses of French white wine, and the addition of a small ladleful of *Velouté* sauce; finish by mixing in four yelks of eggs, a pat of butter, and a little cream: stir the sauce on the stove-fire till it boils, and then pass it through a tammy on to the *ragout*. Before sending it to table, add a spoonful of chopped and blanched parsley, and the juice of half a lemon.

About a dozen smelts, trussed in the same manner as whiting for frying, and boiled in a little salt and water, and afterward skinned and glazed, should be prepared to garnish round the fish with which the *Rouênaise ragout* is served.

198. RAGOUT OF SCOLLOPS OF SWEETBREADS.

FIRST blanch, and then braize, a little white broth, three or more throat sweetbreads, for about twenty minutes; then take them up on a plate, and allow them to cool; cut them into neat scollops and place them in a small stewpan with a small ladleful of any sort of sauce appropriate to the *entrée* which this *ragout* is intended to garnish.

A similar kind of *ragout* may be prepared with lambs' sweetbreads, calf's, sheep's, or lamb's brains.

199. RAGOUT OF SOFT ROES OF MACKEREL, OR OTHER FISH.

PARBOIL the soft roes of six mackerel or carp, in a little boiling water mixed with two spoonsful of French vinegar and a little salt; drain them on a napkin, and put them into a sauta-pan containing some *Allemande* or *Suprême* sauce; add some chopped and blanched parsley, and a little nutmeg and lemon-juice; toss the whole gently together over the fire, taking care not to break or bruise the roes, and place them in the centre of the fillets of fish prepared to receive them.

200. CARDINAL RAGOUT.

PREPARE two dozen small *quenelles* of lobster, which place in a stewpan, with thirty picked and trimmed prawns' tails, two dozen button mushrooms, and a similar quantity of small round truffles; to these add a sufficient quantity of cardinal sauce for the remove or *entrée;* then boil the *ragout* for three minutes on the fire, when it will be ready for use.

201. RAGOUT OF SCOLLOPS OF SOLES, ETC.

FILLET two pairs of soles, or a proportionate quantity of any other sort of fish, place them in a sauta-pan with some clarified butter, pepper, salt, and lemon-juice; cover them with a round of buttered paper, and set them in the oven for about ten minutes; when they are done, drain them on a napkin, and afterward place them on a

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