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COOK-BOOKS



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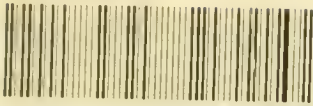
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MRS. C. S. PEEL'S
COOK-BOOKS

SAVOURIES SIMPLIFIED

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By MRS. C. S. PEEL

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SAVOURIES SIMPLIFIED

BY

MRS. C. S. PEEL

*Author of "10/- a Head for House Books," "The Single-
handed Cook," "How to Keep House,"
"The New Home," and
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CHAPTER I

GENERAL INTRODUCTION

SAVOURIES are always appreciated by men, and very often, nowadays, women prefer them to sweets ; so that a small dinner, or even luncheon party, which does not end with a savoury of some kind, is shorn of much of its glory ! Savouries need never be omitted from the homeliest dinner, provided a judicious use is made of small odds and ends, and there is no attempt at a series of such dishes as require caviare, truffles, olives, etc., for naturally these all mean expenditure ; and where every shilling is required to go as far as possible, this is a great consideration. As a matter of fact the making of savouries is the best way of training both the mistress and the cook to be economical, because the smallest scraps can be utilized. Remember, however, that the scraps must be put tidily away on clean

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plates, and not left about anyhow. For instance, the remains of a cauliflower from "last night's" dinner comes in admirably for cauliflower *au gratin*; or some haddock or kipper left from the morning's breakfast will provide haddock or kipper toast, or some other dainty little dish; or, again, any of the buttered eggs left over, can be heated up with a little curry powder (frying this first with a slice or so of onion), adding a little milk, or butter, or even cream, and then serving it on slices of hot buttered toast.

It is by no means a bad plan, when there is a small surplus of the housekeeping funds, to invest in a bottle of olives or anchovies, etc., as there are occasions when one wishes to have the savoury a little more *recherché*, and necessarily more expensive.

Savouries should always be daintily served and in small portions, little more than a mouthful or so being required for each person. If the savoury is to be hot, be sure it is sent up very hot, served on a hot plate, and have fresh toast handed round with it; if cold, garnish with sprigs of parsley, grated yolk of egg, etc.

If savouries are cold, and are prepared some time before they are actually wanted, do not as a rule serve them on slices of toast, or fried bread (unless this last is fried "biscuit" crisp),

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but on neat little slices, or rounds of white, brown, or Hovis bread (a day old at least), or Shredded Wheat or Parmena Biscuits, spread with savoury butter, because toast, if allowed to stand, becomes sodden and unappetizing.

Croutons and Canapés.

are the foundation of so many savouries that it is essential to know how to make them properly. Take a slice of stale bread about $\frac{1}{3}$ to $1\frac{1}{2}$ inches thick, cutting off all the crust; cut this into squares, or stamp it out into rounds about the size of a five-shilling piece. Have ready a pan with some fat, and heat this, till on throwing in a piece of bread, it becomes, in a few seconds, of a golden brown tint; then put the croutons into a frying basket, plunge this into the fat, and, when they become a golden brown, take out, drain well, place them on a clean piece of blotting paper, and keep thoroughly hot till required. Canapés are simply slices of white, brown, or Hovis bread, spread with butter, and cut to the desired size and shape.

Small Croustades.

Cut a slice of bread about 2 to $2\frac{1}{2}$ inches thick, and cut this into rounds with a cutter; stamp

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these out again with a smaller cutter to within about $\frac{1}{2}$ an inch of the bottom. Turn the cutter round and round once or twice so as to cut out the middle piece of bread ; fry these cases in hot fat until of a golden brown, turn them upside down on a piece of paper, then leave in a slack oven, or in a hot place, to drain thoroughly before using.

Cheese Pastry (Hot or Cold).

Rub 2 oz. of butter into $\frac{1}{2}$ lb. of flour, 2 oz. Parmesan cheese, and a saltspoonful of coralline pepper ; have ready the yolk of 1 egg beaten up with sufficient water to mix the flour, etc., into a paste, add this to the flour, and butter, etc., and roll out *once only*

Cheese Pastry Cases (Hot or Cold).

Take some small round, or other shaped moulds, butter them. Cut the cheese pastry into pieces, press each piece well into the mould, and trim the edges neatly ; prick the bottom, and fill with raw rice or dried peas, to prevent the paste from rising. Bake in a moderate oven for 10 minutes. Remove the rice or whatever is used, when the

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cases can be filled to taste, and served hot or cold, according to the filling.

Anchovy Pastry.

Rub $\frac{3}{4}$ oz. of fresh butter into 2 oz. of dry, sifted flour, $\frac{1}{2}$ a teaspoonful of essence of anchovy, a little coralline pepper, and $\frac{1}{2}$ an egg ; mix it to a paste with a teaspoonful of water, roll it out thinly, and use.

To Mince Parsley.

Wash the parsley well, pick it off the stalks, and put it into a pan with some cold, slightly salted water ; bring this just to the boil, strain it off, and dry the parsley carefully in a dry cloth ; gather it all into a heap, shred it across and across, mincing it as finely as possible. When it has been chopped properly, gather it all together in the corner of a cloth, rub it well, and rinse it thoroughly in water, till this becomes quite green, then wring it dry again before using it. Always see that the parsley is well dried before attempting to chop it, and afterwards never omit the rinsing, as this does away with the strong, rank taste. The stalks answer

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splendidly for flavouring, so that nothing need be wasted.

To Stone or "Turn" Olives.

Take some large olives, cut a thin slice off the bottom of each, so that they will stand quite firmly, then with a sharp penknife, or small, sharp, filleting knife, peel them, just as you would an apple, beginning at the thick end, and keeping the blade of the knife as near the stone as possible, so as to take off all the flesh in a spiral coil, which will fall into its usual shape if pressed lightly together again. The place where the stone was can be filled with some kind of stuffing.

Macaroni to Boil.

This may be used for savouries in a variety of ways, but it is absolutely imperative that it should be cooked properly, and for this you must have *boiling* water and salt.

Have ready some absolutely hard-boiling water, throw the macaroni into this with salt to taste, and stir it occasionally; directly the paste is cooked, dash a jugful of cold water into the saucepan, to throw the water off the

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boil, and drain the macaroni at once. The macaroni will take from 20 to 30 minutes to cook, but it is impossible to say definitely, as the time required varies with the quality and shape ; the best plan is to try it by tasting a piece, when it should be tender yet crisp. If overcooked, it at once becomes sodden

Simple Aspic Jelly.

To every quart of hot water allow $2\frac{1}{4}$ oz. best leaf gelatine, flavour with 2 bay leaves, salt, white pepper, and lemon juice to taste, $\frac{1}{2}$ a teacupful of vinegar, 1 sliced onion, 20 peppercorns, the whipped whites of 2 eggs, and the shells broken up. Boil this all up, and run it through a jelly bag, previously thoroughly rinsed out in boiling water.

Simple Savoury Jelly.

Dissolve $\frac{1}{2}$ oz. of leaf gelatine in a capsule of Maggi's consommé (previously dissolved in $\frac{3}{4}$ pint of boiling water) with a peppercorn or so, and a teaspoonful of tarragon vinegar. Boil this all up till the gelatine is thoroughly dissolved, then strain it carefully, and use.

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Mayonnaise Sauce.

Put the yolks of 2 raw eggs into a basin, and add to them a pinch of salt, $\frac{1}{2}$ a saltspoonful of pepper, and half a teaspoonful of French and English mustard (raw), and a tiny pinch of cayenne. Work these all together, then stir in drop by drop 3 gills of olive oil, *always* stirring in the same direction; when quite thick, add $\frac{1}{2}$ a teaspoonful of lemon juice, and 2 dessertspoonsful of best vinegar, drop by drop; set in a cold place or on ice till wanted. If this sauce curdles, the yolk of another egg must be beaten up, and the curdled sauce added drop by drop.

When making mayonnaise, wash the basin out first in cold water, and make the sauce in a cool place, using the best oil and vinegar. If the mayonnaise has to be made some time beforehand, add to it 2 tablespoonsful of liquid aspic to every 3 gills of the sauce; if required for garnishing, still more aspic will be wanted.

Anchovies to Fillet.

Wash the anchovies well, and scale them, cut off their heads and fins, split them open with the finger and thumb, remove the backbone, and cut each side into two fillets.

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Sardines to Prepare.

Take the fish out one at a time, wipe them free from oil, or place them on a dish, which is slightly raised on one side ; pour a little hot water over them, allowing it to drain down, when the skin can be easily rubbed off with a cloth.

CHAPTER II

SAVOURY TOASTS AND CROUTES

THERE is hardly a more economical form of savoury than savoury toasts and croutes, as so many odds and ends can be used up, and also they are dishes which, as a rule, can be very quickly and easily prepared.

Emergency Toasts (Hot).

The ordinary form of this is simply strips of hot buttered toast spread with either anchovy paste, bloater paste, potted cod's roe, potted game, or in fact almost any of the potted relishes so common nowadays.

Savoury Toast (Hot).

Have ready some strips of crisp, hot toast, and spread it with the following mixture :—

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Melt $\frac{1}{2}$ oz. of butter, and stir into this a dessert-spoonful each of milk and Harvey Sauce, and the yolk of 1 egg; when thoroughly mixed together, add in a tablespoonful of finely minced meat of any kind, a little chicken for choice, but any scraps can be used in this way, and work it all to a smooth paste. Put the toast into the oven, just brown it, and serve very hot.

Anchovy and Egg Toast (Hot).

Mix the yolks of 3 hard-boiled eggs thoroughly with enough anchovy paste to flavour, and colour them. Rub this all through a sieve on to hot buttered toast, and serve very hot.

Another form is to wash, bone and fillet some anchovies, and to place each on a small slice of buttered toast; then chop the white of 1 hard-boiled egg, and sieve the yolk, and sprinkle some of both on each of the anchovies.

Ham Toast (Hot).

Mince a slice or two of cooked ham (or bacon left over from breakfast) very finely. Meanwhile melt 1 oz. of butter, and add to it the yolks and whites of 2 eggs; stir this all over the fire

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till quite thick, spread some hot buttered toast with the mixture, and sprinkle with the minced ham.

Tongue Toast (Hot).

Mince 3 oz. of tongue very fine, and put it into a pan with 1 oz. of butter, a little chopped parsley, pepper, and 1½ oz. of breadcrumbs ; let it get quite hot, and then spread the mixture on neat pieces of hot buttered toast. This is an excellent way of using up any remains of ham, game, chicken, or even fish.

Sardine Toast (Hot).

Skin and bone 6 sardines, pound them with enough butter to produce a smooth soft paste, that will spread easily, and season to taste with salt, cayenne and white pepper. Spread on nicely fried croutons, and serve very hot, garnished with parsley.

Kidney Toast (Hot).

Mince a cooked kidney (from a loin of veal or mutton, or one left over from breakfast) very finely, and season with pepper and salt. Heat it up in a little brown sauce, and serve very hot on neat slices of hot buttered toast.

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Sausage Toast (Hot).

Skin some cooked sausages, and put them into a pan with a little chutney, or the remains of any brown sauce flavoured with Worcester Sauce ; let this get quite hot, season with coralline pepper, or a drop or two of Tabasco, and serve on some very hot buttered toast. This is a very good way of using up sausages left over from breakfast.

Shrimp Toast (Hot).

Warm some shelled shrimps well in a little melted butter (allowing about 12 shrimps to each person) ; have ready some rounds of hot buttered toast, pile the shrimps on these, sprinkle with coralline pepper, and a little sieved yolk of egg, and serve very hot.

Curry Croutons (Hot).

Cut out some rounds of bread about $\frac{3}{4}$ of an inch thick, hollowing out a little of the bread in the centre ; fry these a golden brown, drain well, and pile up with the following mixture :—
Mince 6 oz. of cooked meat, add a generous

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half-teaspoonful of curry powder, and a little chopped parsley ; season with salt and pepper to taste, moisten it all with a little stock, and heat it thoroughly. Send the croutons to table on a folded napkin, garnished with parsley.

Indian Toast (Hot).

Melt 1 oz. of butter, stir into it 1 whole egg and the yolk of another, 1 teaspoonful of curry powder, and the same of essence of anchovy ; allow this to thicken, but on no account let it boil. Have ready some rounds of hot buttered toast, or delicately fried croutons, pile the mixture on these, and serve very hot.

Marrow Toast (Hot).

A very economical dish is made by taking the marrow from the bone of a piece of boiling beef, before cooking it. Cut the marrow in pieces about an inch long (having previously soaked it for about 2 hours in tepid water), dip the marrow in a frying basket into a saucepan of cold water, and put this on the fire ; directly the water boils, take out the marrow. Have ready some *very hot* croutons, dusted with coralline pepper, and minced parsley ; when the marrow is on the

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toast, break it up with a fork, and sprinkle it with salt and pepper. The secret of this dish is to cook it just before it is wanted, and to serve piping hot.

Devilled Herring-Roe Croutons (Hot).

Pound the hard roes of 6 cooked herrings with a little butter, season well with freshly ground black pepper, mustard and salt. Have ready some fried croutons of bread, spread the mixture on this, and serve very hot.

Camden P. L.

Cheese Croutons (Hot).

Cut some slices of bread about $\frac{1}{2}$ an inch thick, stamp them out into rounds, and scoop a little of the centre out ; fry these a golden brown, drain well. Put 1 oz. of butter, and 1 dessertspoonful of water into a pan, bring this to the boil ; add in enough fine breadcrumbs to make a stiff mixture, and beat in the yolk of an egg, and 4 table-spoonsful of grated cheese, stir it all well together. Pile this on to the croutons, and serve very hot, garnished with parsley. This is a very useful savoury, as the croutons can be prepared beforehand, filled, and reheated when wanted.

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Cod's Roe Croutons (Hot).

Fry some croutons of bread, spread with potted cod's roe, season with pepper and salt, and serve very hot.

Golden Toast (Hot).

Chop the whites of 2 hard-boiled eggs, season with pepper and salt, and mix this with some white sauce. Sieve the yolks of the 2 eggs, spread some squares of hot buttered toast with the white of egg, etc., and sprinkle the yolk over each very thickly. Serve very hot.

Bengal Toast (Hot).

Put 2 oz. of ham in a saucepan with 1 gill of milk, and 1 oz. of chutney, season with cayenne pepper, and cook slowly, stirring all the time, until it is quite thick and creamy, and very hot. Have ready some neat pieces of hot toast, buttered, spread the mixture on these, garnish with parsley, and serve very hot.

Mushroom Toast (Hot).

Cook the mushrooms between two plates with butter, pepper and salt. Have ready some

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pieces of hot buttered toast, sprinkle these with finely minced, cooked bacon or ham, and minced parsley, cut up the mushrooms, place them on these, and just put them in the oven till perfectly hot, and serve.

Sandringham Toast (Hot).

Pour boiling water on to 4 smoked bloaters' roes, dry them, mince very fine, and heat thoroughly with $\frac{1}{2}$ oz. of butter and cayenne pepper. Have ready some rounds of hot buttered toast, spread the mixture on these, and serve at once very hot.

Aberdeen Toast (Hot).

Make 4 oatcakes quite hot ; melt 1 oz. of butter, add 1 whole egg, and the yolk of a second, some bloater paste, and a little coralline pepper ; stir it all together till quite thick. Pile this on to the hot cakes, sprinkle with some fried bread-crumbs, and minced parsley, and serve very hot.

Craigie Toast (Hot).

Beat 3 eggs till quite light, mix into them

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1 minced green chili, the pulp of two tomatoes cut up small, a spoonful or so of milk, and salt to taste, and 1 oz. of butter ; stir it all together over the fire till quite hot. Have ready some hot buttered toast, pour the mixture on to this, and serve at once.

Mock Crab Toast (Hot).

Pound 1 oz. of cheese with a teaspoonful of essence of anchovy, 1 teaspoonful of made mustard, 1 teaspoonful of vinegar, a very little coralline pepper, a little salt, the yolk of 1 egg, and $\frac{1}{2}$ oz. of butter ; mix these all well together in a basin. Have ready some fingers of hot buttered toast, spread the mixture on these ; put them into the oven for 8 to 10 minutes in a buttered tin, and cover with buttered paper. Serve very hot.

Oyster Toast (Hot).

Cut up 10 or 12 oysters, not too small, mix with these 1 or 2 washed and boned anchovies (or, if liked, anchovy essence or paste may be used), add to these the yolk of 1 egg or a spoonful or two of cream, and season with a squeeze of lemon, and a dash of cayenne, add a spoonful of thick

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white sauce, and heat it all up, but do not let it actually come to the boil, or the oysters will be fearfully tough. Have ready some hot buttered toast, place the mixture on this, and serve very hot. Canned oysters answer admirably for this.

Custard Toast (Hot).

Butter some squares of hot toast, and then spread these with potted ham or tongue, and put them into a moderate oven to heat. Meanwhile beat 2 eggs till quite light, and pour on to them 4 tablespoonsful of boiling milk ; season with pepper and salt, and stir it all well together. Melt $\frac{1}{2}$ oz. of butter in a saucepan, and then add the egg and milk ; stir it all over the fire till quite smooth and thick (being sure to take it off the fire before it has time to curdle), stir in 1 teaspoonful of chopped parsley, pour the custard over the toast ; put the toast back in the oven for 2 or 3 minutes, and serve at once very hot.

Scotch Woodcock (Hot).

Have ready some squares of hot buttered toast, and spread these with anchovy paste, and keep

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hot. Meanwhile melt $\frac{1}{2}$ oz. of butter in a stewpan, add to this $\frac{1}{2}$ gill of cream, and the yolks of 2 eggs, season with coralline pepper, and stir till quite thick, but on no account must it be allowed to boil. Pour this over the toast, and serve very hot.

Canapés à la Fribourg (Hot).

Steam a haddock, and work the flesh through a sieve, moistening it with a little milk, when necessary. Mix this pulp in a stewpan with a spoonful or two of cream, $\frac{1}{2}$ oz. of fresh butter, season with salt and a little cayenne. When quite hot, pile it up on fried croutons, smoothing it neatly, sprinkle with Parmesan cheese, and a few brown breadcrumbs, and serve very hot.

Haddock Toast (Hot).

Flake the remains of a cooked haddock, season with pepper and salt, coralline pepper, a dash of lemon juice, and a small piece of butter, and moisten it all with a little milk or cream. Have ready some slices of hot buttered toast, and serve the haddock very hot on this.

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Cheese Toast (Hot).

Melt a small piece of cheese over the fire, with a little butter ; stir in a well-beaten egg, and a little milk, and continue the stirring till it is all quite hot and thick, season with salt and cayenne. Have ready some squares of hot buttered toast, pour the cheese mixture on to these, and serve at once.

Sardine Savoury (Hot).

Prepare as many sardines as are wanted ; have ready some fingers of hot buttered toast, spread these with tomato catsup ; place a sardine on each of these, put in the oven for 2 or 3 minutes till thoroughly hot, and serve garnished with parsley.

Herring Roes on Toast (Hot).

Wash 4 good soft herrings' roes well, and put them into a pan with rather over $\frac{1}{2}$ an oz. of butter, and a sprinkling of salt and pepper, cover with a buttered paper, and cook for 6 minutes. Have ready some fingers of hot buttered toast, lay the roes on these, squeeze a drop or two of lemon juice over each, season

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with coralline pepper, and just put them into the oven to make them perfectly hot. Tinned roes answer admirably, but they only need the last heating. The herrings from which the roes have been taken can be used for breakfast next day.

Angels on Horseback (Hot).

Cut some very thin slices of rather fat bacon, and take as many oysters as you have slices of bacon, season each with a drop or two of essence of anchovy, a squeeze of lemon juice, and a grain of cayenne. Roll the oysters up in the bacon, place on a skewer, and fry them till the bacon is nicely cooked. Serve very hot, each on a crouton or round of toast. Canned oysters answer equally well.

Chicken livers are excellent if treated in the same way.

Devils on Horseback (Hot).

Wash and cleanse some sardines, and season with black pepper and a grain of cayenne, then treat them exactly as above, wrapping them in thin slices of rather fat bacon. Anchovies can be washed, boned, and filleted, and cooked in exactly the same way.

SAVOURY TOASTS AND CROUTES

Deville'd Chicken Livers on Toast (Hot).

Spread some thin slices of rather fat bacon with chutney, and minced capers, lay on each a piece of chicken liver, season with pepper, salt, and a squeeze of lemon juice, place these on a skewer, and fry or broil. Serve very hot on hot buttered toast, or fried croutons. Roe may also be treated in this way.

Deville'd Sardines (Hot).

Cleanse, bone and skin the fish, and sprinkle them well with cayenne pepper, and minced parsley, and fry in a little butter. Have ready some very hot buttered toast, or croutons; place the fish on these, and serve very hot.

Cheese and Egg Toast (Hot).

Pound 2 hard-boiled eggs with 1 or 2 spoonful of cream to a paste, season with pepper and salt, and mix in 1 tablespoonful of grated cheese. Spread some rounds of hot buttered toast with anchovy paste, pile the egg, etc., on this, sprinkle liberally with breadcrumbs, place a tiny piece of butter on each, heat in the oven, and serve.

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Anchovy Custards on Toast (Hot).

Spread some rounds of toast with butter, and keep these hot. Meanwhile melt a piece of butter the size of a hazelnut, then mix in 1 tablespoonful of anchovy essence, season with pepper and a little salt, and stir it all well together, now add the yolk of 1 egg, stir again well, and, when quite thick and creamy, pour over the toast, and serve very hot.

Tomato and Haddock Toast (Hot).

Flake and bone the remains of some dried, cooked haddock. Slice a small onion, and 2 tinned tomatoes, mince some parsley, season well with pepper and salt, and cook this all together in 1 oz. of butter until quite soft; then add in the haddock, heat it all thoroughly, and serve on buttered toast.

German Toast (Hot).

Chop up finely the remains of any kind of meat served *en casserole*, or *fricassée*, and season with a little parsley, chives, salt, and pepper. Mix into this the yolk of 1 egg, moistening it with some of the gravy; let this mixture become fairly thick over the fire, stirring it all the time,

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then leave it on one side till cold. Pile this up on buttered toast, heap stiffly whipped white of egg over it, sprinkle with chopped parsley, and leave it in the oven, till the egg is quite set, and just coloured a little ; just before serving squeeze 2 or 3 drops of lemon juice over it all. The remains of almost any savoury stew can be used up in this way.

Lyric Toast.

Have ready some fried croutons of bread, dust these with minced parsley, very finely minced shallot or onion, and some finely minced mushroom trimmings ; season highly with coralline pepper, and a little salt, and lay on this a broiled and seasoned mushroom, and on this again, half a herring roe fillet, dusted with coralline pepper, a squeeze of lemon juice, or a drop or so of tarragon vinegar, and a little minced parsley. Serve very hot.

Kipper Toast (Hot).

Pick the flesh from a cold kippered herring, mince it very finely, stir into it a little minced parsley, not quite 1 teaspoonful of essence of anchovy, the minced yolk of a hard-boiled egg,

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and a pat of butter, or a spoonful of cream ; stir this mixture over the fire, seasoning it rather highly to taste with coralline pepper, and a drop or two of tabasco ; pour this, when thoroughly hot and perfectly blended, on to some hot buttered toast. Have ready some stiffly whipped white of egg, seasoned with coralline pepper, pile a little of this on each, and set them in the oven till the white of egg is crisp, but not coloured, and serve at once.

Spanish Toast (Hot).

Boil some ripe tomatoes, and pulp them through a sieve ; or, if you like, remove the seeds and the skin, and mash the pulp up with a wooden spoon, add 2 or 3 eggs, according to the size of the dish, with salt, pepper, red and black, and 1 or 2 spoonsful of grated cheese to taste, and fry it all lightly together ; when perfectly blended pour on hot buttered toast. If available, a few minced chives are a great addition to this dish

Devilled Cheese Toast (Hot).

Pound 2 oz. of sound, dry cheese to a smooth paste, with 1 dessertspoonful of essence of anchovy, a dust of salt, the same of cayenne

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pepper, the yolks of 2 eggs, a tablespoonful of butter, and 2 or 3 drops of tabasco. Cut as many neat squares of toast as you have guests, butter on both sides whilst hot, spread thickly with the paste, and bake 8 to 10 minutes.

Oyster Croutes (Hot).

Cook the requisite number of soft herring roes, with a little butter, and a squeeze of lemon juice for a minute or two. Meanwhile blanch as many oysters in a buttered pan and their own liquor. Have ready some fried croutes, place half a soft roe on the centre of each, with an oyster on top, add a squeeze of lemon juice, and a dust of cayenne, and serve at once very hot.

Curried Game Croutes (Hot).

Pick from the bones the remains of any cold grouse, woodcock, snipe, etc. (the higher flavoured game is best for this dish), and mince this meat finely, heating it in a little, very rich, curry sauce, till the latter is almost absorbed; pile a teaspoonful of this on as many little round, fried croutons as you require, sprinkling the tops with sieved hard-boiled yolk, and the minced hard-boiled white of 1 egg, dust with finely minced

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parsley, and send to table as hot as possible. This is an excellent way of using up foreign game.

Croutes à la Jubilé (Hot).

Beard as many oysters as you need, allowing one for each crouton, and boil the beards in a spoonful or two of milk, to extract the flavour ; mince and pound a little cold, cooked haddock (this is best sieved if there is time), moistening it with the milk, and the oyster liquor, and a little piece of butter. Stir this over the fire till it forms a nice purée. Have ready some little croutes, fried a delicate golden brown, and spread each with a layer of the haddock ; place a bearded oyster on each, season with lemon juice and cayenne pepper, and cover with more of the haddock purée, smoothing it all with a warm wet knife. Set these all in a baking tin, cover with a buttered paper, and bake for 6 or 8 minutes. Serve very hot, sprinkled with coralline pepper, and minced parsley.

CHAPTER III

CASES, CROUSTADES, TARTLETS, ETC.

LITTLE patties and pastries of different kinds are acknowledged, by most people, to be very useful for various forms of dainty savouries, and really are very little trouble to make, as, in many cases, the merest scraps of pastry left over can be utilized for them. If, however, even this modicum of trouble is to be avoided, the croustades given in Chapter I can be utilized, as the following recipes prove, with excellent effect.

Cheese Tartlets (Hot).

Have ready as many small tartlet cases of cheese pastry as you will require. Put 1 oz. of butter, and 1 dessertspoonful of water in a pan, and bring to the boil. Stir in enough very fine

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breadcrumbs to make a stiff mixture, and then beat in the yolk of an egg ; add 4 tablespoonsful of finely grated Parmesan cheese ; stir well over the fire ; fill the tartlet cases with this mixture, and arrange a cross of filleted anchovies, cut into strips, on each, and scatter over the four divisions thus formed grated egg yolk, and coralline pepper (two of each). Serve very hot.

Anchovy Tartlets (Hot).

Make some anchovy pastry tartlet cases, and fill these with a savoury custard, well flavoured with anchovy. Bake until the custard is set, and ornament with a lattice-work of strips of filleted anchovies.

Lax Tartlets (Hot).

Have ready some little tartlet cases of cheese pastry, and fill these with a purée of lax (a preparation of smoked salmon). Just heat these in the oven for a few minutes, and serve very hot.

Devilled Shrimps in Anchovy Pastry (Hot).

Take some remains of good shrimp sauce, and add to this 1 or 2 drops of essence of anchovy,

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a good dust of coralline pepper, and the same of minced parsley, and freshly ground black pepper, and, if liked, a drop or so of tabasco ; stir this all over the fire till quite hot, but do not let it boil on any account. Brush the edges of some tartlets of anchovy pastry, or even croustades with a little beaten white of egg, and dip the edges in minced parsley or chives, if available ; then fill up with the mixture, and serve as hot as pepper and fire will make them. Crab sauce, or fresh or smoked cod's roe, broken up in a little melted butter, are both excellent in this way.

Diablotins (Hot).

Roll out some remains of puff pastry very thinly, and cut it out into rounds with a small fluted cutter ; place a cube of rich cheese, highly seasoned with coralline pepper, on each round, fold the pastry over to form a half-moon shape ; moisten the edges, and press them well together. Brush over with beaten egg, dip in broken-up vermicelli or breadcrumbs if liked, fry in hot fat to a golden brown, drain well, and serve dusted with coralline pepper, and minced parsley.

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Anchovy Eclairs (Hot).

Roll out some cheese or anchovy pastry very thin, and cut into fingers twice the width of a fillet of anchovy. Lay a fillet of anchovy (those preserved in oil are best for this, as they are ready prepared) on one half, and either fold over the other half or roll them up in the pastry with your well-floured hands into a round stick, brush over with beaten egg, and bake.

Cheese Straws and Biscuits (Hot or Cold).

Mix to a smooth paste 3 oz. grated cheese, 3 oz. butter, 4 oz. flour, and the yolk of 1 egg, seasoning to taste with salt, and cayenne, or coralline pepper. Knead well but lightly, roll quickly to the right thickness and shape, for either biscuits or straws, bake in a quick oven for about 10 minutes. *For the straws*, roll out the pastry, and cut it into lengths about 3 to 4 inches long by $\frac{1}{3}$ inch wide, twist the strips, and tie into little bundles with a twist of pastry, and bake; or when baked simply pile the straws neatly one on the top of the other. These may be served either hot or cold.

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Deville'd Biscuits (Hot).

Pour some fresh boiling butter over a thick Captain biscuit, cover it with a plate, and leave it till quite soft ; then divide it into three or four pieces, and grill these on both sides until a nice brown. Meanwhile prepare the following devil paste :—Mix together a good pinch of coralline pepper, a little salt, 1 dessertspoonful of anchovy paste, 1 tablespoonful of chutney, 1 teaspoonful of made English mustard, 1 dessertspoonful of French mustard, and a few drops of lemon juice. Spread a layer of this on each piece of biscuit, sprinkle a few browned bread-crumbs over the top, and put into a hot oven for 5 or 6 minutes, and serve very hot.

Ham Patties (Hot or Cold).

Make some little patty cases with the remains of puff or short pastry, bake these rather lightly, and fill them with the following mixture :—Mix some potted ham with enough milk to make it into a soft paste, season with pepper, and add just a little boiled rice, a little chopped parsley, and the beaten yolk of 1 egg. Then put the patty cases into a quick oven to get thoroughly hot, and serve at once, garnished with a little parsley ; or they may be served cold.

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Marrow Croustades (Hot).

When ordering the marrow bones for this ask the butcher to break the bones for you, so as to be able to get the marrow out in large pieces ; blanch these for 5 minutes in boiling stock, and let them drain on a reversed sieve till cold. Shortly before the dish required, place a spoonful or so of rich brown sauce in each croustade, slice the cold marrow, and place a dessertspoonful of this in each case. Cover with stiffly whipped white of egg, and put them in the oven till the white of egg is just coloured and set, and the croustades quite hot.

Mushroom Tartlets (Hot).

Have ready 8 small croustades fried a delicate golden brown, drain them well, and keep hot. Meanwhile fry $\frac{1}{2}$ lb. of mushrooms in butter, first removing the stalks and skin. Place the stalks in $\frac{1}{2}$ pint of stock, and simmer them for $\frac{1}{2}$ an hour ; add 1 teaspoonful of potato flour, and mix thoroughly. Strain through a hair sieve, and add the mushrooms, previously drained on paper, mince or cut in quarters, season with salt and pepper, and serve very hot.

CASES, CROUSTADES, TARTLETS, ETC.

Haddock Creams (Hot).

Have ready some cheese pastry boat-shaped cases, and keep these hot. Meanwhile flake 3 oz. of cold, cooked, dried haddock, freed from skin and bone, and pound it in a mortar, or if not convenient, pass it four times through a mincer; season well with pepper and salt, and mix 1 gill of cream well into it. Heat it thoroughly, fill the cases, and garnish with grated egg yolk, and coralline pepper.

Cheese Croustades (Hot).

Mix together 1 oz. each of Gruyère and Parmesan cheese, with a little butter, season with pepper and salt; have ready some fried croustades, put the mixture into these, pile a little stiffly whipped white of egg on the top of each, sprinkling a very little salt over each just before putting them into a quick oven; allow the meringue just to colour, and serve at once very hot.

Croustades à l'Écossaise (Hot).

Flake some remains of a cooked, dried haddock freed from skin and bone, and put it into a saucepan with about $\frac{1}{2}$ an oz. of butter; let this

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get quite hot, and mix it well into the fish. Meanwhile in another pan put 1 tablespoonful of grated cheese, 1 tablespoonful of cream, the yolk of 1 egg, and season with black pepper and a little cayenne, and just let this mixture heat, but not cook. Have ready some fried croustades, and lay the fish and cheese in alternate layers in this, being careful to finish off with the cheese. Then put them into a hot oven for 2 or 3 minutes, and serve at once very hot, and just sprinkled with a little coralline pepper.

Crab Croustades (Hot).

Pound the flesh of a good crab, with a little butter, and a few breadcrumbs, seasoning it all with salt, freshly ground black and coralline pepper. Put into a clean pan with a little gravy, a spoonful of cream or new milk, and a spoonful of sherry. Have ready some fried croustades, and when the crab mixture is quite hot, but has not been allowed to boil, fill them up with this, and serve very hot.

Sardine Eclairs (Hot).

Cleanse, skin and bone some sardines, have

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some puff paste rolled out very thin, and wrap each of the sardines up in this ; brush them over with beaten egg, sprinkle with grated Parmesan and add a dust of coralline pepper ; put into a hot oven for 10 minutes. Serve on a folded napkin, garnished with parsley, and send to table very hot.

Sardine Croustades (Hot).

Clean, skin, and bone 4 sardines, and pound them in a mortar with rather over $\frac{1}{2}$ an oz. of grated cheese, and a seasoning of pepper and salt, and a little coralline pepper, and if liked, a few drops of chili vinegar. Add one egg to this, and, if at hand, 2 or 3 cooked and chopped oysters. Have ready some fried croustades, fill them with this mixture, and sprinkle some grated hard-boiled yolk of egg over the top of each. Put them into the oven for 2 or 3 minutes to heat them thoroughly ; serve at once garnished with parsley.

Russian Tartlets (Hot).

Line some patty-pans with good anchovy pastry, and bake as usual. Beard as many oysters as you require, and boil the beards in a gill or so of white sauce till nicely flavoured ;

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then strain into a clean pan, add to it 1 gill of white stock, some lemon juice, a spoonful of vinegar, a tablespoonful of grated horseradish, and a very little salt, and boil this all up for 3 minutes ; then lift the pan off the fire, and stir in the well-beaten yolk of 1 egg, and the oysters and their liquor. Arrange some tiny fillets of anchovies or sardines at the bottom of the tartlets, and fill up with the oysters, etc., sprinkle with coralline pepper, and finely minced parsley, and a few French capers, if liked ; set the tartlets in the oven for 3 minutes till thoroughly hot, and serve *at once*.

Fried Cheese Biscuits (Hot).

Roll out the pastry given for cheese straws (see p. 38), stamp it out with a round cutter, brush the rounds over with beaten egg, roll them in broken up vermicelli, and fry in plenty of hot fat till a golden brown.

' Cheese d'Artois (Hot).

Melt 1 oz. of butter, and stir into it 1 oz. of breadcrumbs, 2 oz. of grated cheese, the yolk of 1 egg, and half the white of an egg, season with salt and pepper, and a grate of nutmeg, if liked. When thoroughly mixed, and rather

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thick, spread a sheet of thin puff paste with this, and cover with a second, like a sandwich. Have ready a buttered baking tin, lay the pastry on this, cut into fingers about 1 inch wide, brush them all well over with beaten egg, and bake in a quick oven for about 10 minutes. Serve at once very hot, with coralline pepper, and grated cheese sprinkled over them.

CHAPTER IV

EGG SAVOURIES

THOUGH, of course, eggs have appeared to a certain extent in the preceding chapters, recipes for the most important egg savouries will be found here. Perhaps some of these egg dishes may be considered more suitable for breakfast than lunch or dinner, yet there may very often arise an occasion when it is desirable to have a rather substantial dish at the end of the dinner. There can be nothing nicer for a savoury than a well-made omelet or soufflé, and these, though really quite within anybody's capacities provided they will go by the directions given them, more often than not appear in the guise of "shoe leather." This toughness would be to a great extent avoided if cooks would only remember that an omelet, and, in fact, almost any form of egg-cookery, always goes on cooking for a little while after it has left the fire. Remember, too, never to

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wash the frying-pan used for omelets, but simply clean it with a piece of soft paper after it has been used ; and, if possible, always keep a pan specially for omelets.

Omelet (Hot).

Break 2 or 3 eggs into a basin, and beat them lightly together till thoroughly mixed, season with pepper and salt and minced parsley, chives, etc. Melt 1 or $1\frac{1}{2}$ oz. of butter in a frying-pan (according to the number of eggs you use, allowing $\frac{1}{2}$ oz. of butter for each egg) ; when this is hot enough to smoke, pour in the eggs, and leave the pan alone for a few seconds till the egg has set a little at the bottom of the pan ; to see if this is right, tilt the pan a little to one side, and if there is a small puff of steam, lift the edge up carefully with a knife to allow as much of the liquid egg as possible to run underneath ; repeat this till the liquid egg is all absorbed, and the top just set, then slip a knife under the omelet, fold it over, slip it on to a hot dish, and serve at once. It is wise to have an omelet the day after a dinner-party, because endless little dainty scraps may be minced up, and incorporated with the egg, or else heated up in a little good stock, and laid

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on the omelet before folding it over. Sweetbread is particularly good used thus.

Cheese Omelet (Hot).

Beat 2 eggs lightly, season with a little salt and a pinch of cayenne pepper, and stir in $1\frac{1}{2}$ oz. of grated Parmesan cheese to this, then finish off as before.

Grated ham is also excellent used in this way, or the remains of bacon.

Mushroom Omelet (Hot).

Make an omelet as in the first recipe, omitting the minced parsley, if preferred, but just before folding it over lay in the following mixture :— Chop 2 oz. of mushrooms, not too finely, and fry them in 1 oz. of butter for 3 or 4 minutes, seasoning them with pepper and salt, and a teaspoonful of minced parsley. Fold the omelet over this, and serve at once.

Previously cooked kidneys can also be used up in this way, heating them up in a little good gravy first. Serve the omelet with gravy poured round.

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Anchovy Omelet (Hot).

Beat 3 eggs lightly, season with salt and pepper ; then add in $\frac{1}{2}$ teaspoonful essence of anchovy, and 1 washed, boned and filleted anchovy, minced up small, then finish off as before.

Sardine Omelet (Hot).

Wash, bone, and skin 2 sardines, and pound them. Beat up 3 eggs, add in a few drops of essence of anchovy, and the sardines, and finish as above.

Omelet Made with Flour (Hot).

Make a thin cream with 1 teaspoonful of flour, $\frac{1}{2}$ teacupful of milk ; beat up 2 eggs, and beat these all well together, seasoning with a few grains of cayenne pepper, and a pinch of salt. Melt 2 oz. of butter in a frying pan, and when it boils pour in the mixture. Allow the pan to remain for a few minutes over a clear fire ; sprinkle some chopped parsley, shallot or chives, as you like, and a few shreds of onion over the omelet,

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fold it over, and shake it out of the pan into a hot dish, and serve at once.

Buttered or Scrambled Eggs (Hot).

Melt about 2 oz. of butter in a saucepan, break 2 eggs into this, season with pepper and salt, and stir with a fork till the egg thickens. Serve on hot buttered toast. A great improvement to this is to warm a few cooked peas in the egg, or cooked asparagus heads, French beans, or dice of ham, bacon, dried haddock, or in fact any savoury scraps you may happen to have at hand. If liked, 1 oz. of butter may be used and 2 table-spoonsful of milk, bringing this to the boil before adding the egg.

Buttered Eggs with Mushrooms (Hot).

Peel some mushrooms, mince them, and season with pepper and salt, and add them in with the egg before cooking it. Serve on rounds of buttered toast.

Spanish Eggs (Hot).

Three parts cook 3 ripe tomatoes, then rub them through a sieve, put 1 oz. of well-clarified

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dripping into a pan, and place the tomato pulp in it, seasoning with pepper and salt ; break 2 eggs into the pan, and stir it all over the fire till the eggs thicken sufficiently. Serve this very hot on slices of hot buttered toast

Savoury Eggs (Hot).

Slice and fry 1 large onion almost brown, add to it $\frac{1}{2}$ pint of milk, and 3 hard-boiled eggs sliced ; stir this all over a slow fire for 2 or 3 minutes ; meanwhile beat the yolks of 2 eggs with a teaspoonful of chopped parsley, 1 oz. grated cheese, and a seasoning of pepper and salt ; add this to the onion, etc., and stir it all over a slow fire for 7 or 8 minutes longer. Just before serving, squeeze a few drops of lemon juice, and serve very hot.

Eggs en Cocottes (Hot).

Butter as many small fireproof dishes as you have guests, and sprinkle a little grated cheese, and minced parsley at the bottom of each, with a seasoning of pepper and salt ; break a fresh egg into each, and pour rather less than a teaspoonful

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of milk on the top of each to prevent their hardening ; stand them in a tin with water three parts of the way up, and place them in the oven till poached. If wanted for a breakfast dish, it is better to sprinkle a little grated ham or tongue at the bottom of the dishes.

Fricassée of Eggs (Hot).

Cut 3 hard-boiled eggs in half, and take out the yolks, pound these with a suspicion of shallot, chopped parsley, a little butter, and pepper and salt to taste. Fill the whites with this mixture, and keep them hot ; have ready some white sauce, pour this over the eggs, and serve hot.

Creamed Eggs (Hot).

Have ready some buttered fireproof dishes, break an egg into each, season with salt and pepper, pour a spoonful of cream over each ; put into the oven until set, and serve at once very hot.

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Eggs au Gratin (Hot).

Slice 4 hard-boiled eggs, not too thinly. Butter a piedish, and put a spoonful of any good, white sauce at the bottom of this, lay some of the sliced egg in, sprinkle with either grated cheese, or minced mushrooms, and pepper and salt; put in some more egg, and continue these layers till the dish is full, finishing off with some of the cheese, and a little chopped parsley; dot some small pieces of butter over the top, put in the oven till nicely browned, and serve at once.

Eggs à la Régence (Hot).

Cut some hard-boiled eggs in half, lengthways; remove the yolks, and pound them quite smooth with a little butter, then add the same amount of potted meat, or minced ham or tongue, a seasoning of salt and pepper, and a spoonful or so of cream or white sauce. Slice a small piece off the whites of the eggs, so that they will stand firmly, and fill them with this paste. Flour the eggs lightly, dip them in beaten egg and bread-crumbs, leave them for 20 minutes, then fry in plenty of boiling fat. Drain well, and serve very hot on rounds of fried toast.

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Savoury Egg-Balls (Hot).

Pound the yolks of 3 hard-boiled eggs with a little butter, a tablespoonful of potted meat, and pepper and salt to taste, and work it all to a smooth paste. Take about 1 teaspoonful of this mixture at a time, and form it into a small ball in your well-floured hands ; roll each ball in egg and breadcrumbs, leave them to stand for about 10 minutes, then fry in plenty of boiling fat. Fry some rounds of bread, drain them well, cover with some spinach previously cooked in the usual way, and place 2 or 3 of the small egg-balls on each of these.

Savoury Pancakes (Hot).

Put 3 oz. of flour into a basin and mix it well with a pinch of salt. Whisk 2 eggs, and pour them into the middle of the flour, mixing them well with a wooden spoon, and pouring in gradually $\frac{1}{2}$ pint of milk ; work this till perfectly smooth, then leave it on one side for fully $\frac{1}{2}$ hour, and just before using add a pinch of baking powder. Have ready a very small frying pan, melt a small piece of dripping in this, put in a spoonful of the mixture, and cook over a clear fire ; when one side is just brown, shake the pan and

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turn the pancake over, and directly it is evenly coloured on this side, turn the pancake on to a hot dish, place a good spoonful of any savoury mince, or stewed mushrooms, or peas, etc., in each, fold over, and keep hot whilst the rest are being cooked. Serve on a hot dish in a folded napkin, and sprinkle with a little finely-chopped parsley. If liked, just before frying stir in $1\frac{1}{2}$ tablespoonfuls of grated cheese, in this case omitting any other filling.

Egg Sandwiches (Hot).

Pound the yolks of 2 hard-boiled eggs with a little butter, and about 2 teaspoonsful of potted meat, till it is a smooth paste. Meanwhile melt a lump of butter in a saucepan, put in the mixture, and stir, till it is quite hot. Butter some fingers of hot toast with the mixture, garnish the top of each with finely-chopped white of egg, and serve at once.

Curried Eggs (Hot).

Slice 1 onion, and fry it a nice brown in a little butter or clarified dripping, then add $\frac{1}{2}$ pint of good stock, $\frac{1}{2}$ tablespoonful of curry powder, and

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cook this till the onion is quite tender ; then add to it 1 gill of cream or new milk, thickened with arrowroot, and a pinch of salt, and simmer this for a few minutes till thick, then put in some slices of hard-boiled egg, and heat them thoroughly in this sauce, but on no account allow them to boil. Send to table very hot with plain boiled rice.

Oeufs Mollets (Hot).

When perfectly cold shell some rather hard-boiled eggs, and heat them carefully either in a little acidulated water or stock. They can then be served either on various kinds of toast, as you would serve a poached egg, or they can be used as a garnish for mince, spinach, etc. They require a little knack just at first, but practice will soon make this very useful form of *rechauffé* quite a quick and easy process. It is a most excellent way of using up eggs left over from breakfast, very often rather a difficulty to the housekeeper.

Bird's Nests (Hot).

Have ready as many hard-boiled eggs as you require ; mash some potato smoothly, and mix

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into it half a teaspoonful of curry-powder (mashed potato left over from some previous meal does very well), cover the eggs with this, egg and breadcrumb them, and fry a golden brown. Cut them in half, and serve each half on a fried crouton, and garnish with parsley.

Bacon and Eggs in Batter (Hot).

Poach some eggs, and leave them till cold ; then trim them neatly, roll each in a thin slice of bacon, dip in thick batter, and fry a golden brown ; serve garnished with parsley.

Cheese Fritters (Hot).

Put about 2 oz. of butter into a pan, with about 1 pint of water, and season with black pepper, and a grain of cayenne ; allow this to boil, then dredge in enough flour to make a thick paste ; take it off the fire, and work in about 4 oz. of grated Parmesan, the yolks of 3 large or 4 small eggs, and the stiffly whipped whites of 2 eggs ; leave this paste for about 2 hours, then break it into pieces the size of a walnut, and fry in fast

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boiling fat till nicely browned ; drain well, and serve sprinkled with salt.

Anchovy Fritters (Hot).

Wash, bone and dry 4 anchovies, dust with coralline pepper, dip them in frying batter, and drop into boiling fat ; fry till a pretty golden brown, drain well, and serve very hot ; garnish with fried parsley.

Soufflé (Hot).

Melt 1 oz. of butter, and stir into it 1 oz. of flour, and 1 gill of milk, and let this all boil together till perfectly blended ; take it off the fire, let it cool a little, then mix in the yolks of 3 eggs, one at a time, beating each well in before adding the next, season with pepper and salt, and add in 4 oz. of whatever ingredient you use, either pounded or finely minced ; finally stir in the whites beaten to a very stiff froth, and bake in a moderate oven for 30 minutes, or steam very slowly, covered with buttered paper, taking care that the water does not boil too fast. This is the almost invariable rule for all soufflés. It is most important to remember that the tin must be well greased, and as the

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mixture rises so very much, it must never be more than half full, and a stiff band of buttered paper must be fastened round the top edge.

Cheese Soufflé (Hot).

Proceed exactly as above, only substituting 2 to 3 oz. of very dry, finely grated cheese.

Devilled Soufflé (Hot).

Season the above mixture with some coralline pepper, and 2 or 3 drops of tabasco, and proceed as before.

Haddock Soufflé (Hot).

Instead of the milk, use fish stock if possible, and after the yolks have been added, mix in 4 oz. of dried, cooked haddock, previously sieved or finely minced, and seasoned with pepper and salt.

Oyster Soufflé (Hot).

Use as much of the oyster liquor as possible, but make up the gill of liquid with either fish stock or milk, add the oysters cut up small.

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Beignets de Foie Gras (Hot).

Cut some foie gras into cubes, dip in frying batter, and fry very lightly in some boiling fat. Drain well, and serve very hot.

Oyster Fritters (Hot).

Beard as many oysters as you will require, and season them well with lemon juice and coralline pepper; have ready some very thin slices of rather fat bacon stamped out in rounds, place each oyster between two of these rounds, dip them in frying batter, and fry a golden brown in plenty of boiling fat. Drain well, and serve each, on a round of hot toast or a crouton, very hot, and garnish with chopped parsley.

Haddock Fritters (Hot).

Have ready some cooked cold dried haddock; break it up into convenient pieces, dip in frying batter, fry a golden brown in plenty of boiling fat for about 10 to 15 minutes. Drain well and serve very hot on a folded napkin.

Savoury Custard (Hot).

Beat 3 eggs into 1½ gills of milk or cream, seasoning the mixture with pepper, salt, chopped

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parsley, shallot or chives, and a little grated tongue or ham ; mix it all well together, and then pour into a buttered mould or cups, in the latter case steaming them for 10 minutes. Turn out and serve plain or with a good gravy. This is a very good dish for invalids ; but in this case it is better to use $1\frac{1}{2}$ gills of cream instead of the milk.

Clarice Fritters (Hot).

Slice thinly some par-boiled fat bacon (the French larding bacon, if at hand, is best), lay on each little slice some ham, anchovy fillets, and mushrooms cut in tiny julienne strips ; roll each up, dip in frying batter, and fry a golden brown. Drain well, dust with coralline pepper and garnish with minced parsley.

Potato and Cheese Fritters (Hot).

Bake 6 large potatoes ; scoop out the insides and pass through a sieve ; add to this $\frac{1}{2}$ pint of milk beaten up with 2 eggs, 1 oz. of grated cheese, 1 oz. of butter, pepper, salt, and, if liked, a very little nutmeg ; stir till a perfectly smooth batter, and fry, in plenty of boiling fat, a pretty golden brown. Drain well on thick kitchen paper, and serve very hot in a folded napkin with salt and coralline pepper strewn over them.

CHAPTER V

CHEESE SAVOURIES

OF course, as with eggs, some recipes for using cheese have already been given ; but the chief hot cheese savouries will be found in this chapter. Cheese has always been very popular in England as the final dish of any dinner ; in fact, at one time macaroni cheese was the accepted form of savoury in almost every house. The great thing to remember in cheese cookery is that it must be served at once, and very hot, as it quickly becomes "leathery," and is then anything but digestible. This is one great reason why people are rather shy of such dishes as toasted cheese, etc.

Cheese Pudding (Hot).

Beat 1 egg well, and add to it 1 teacupful of

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finely-grated breadcrumbs, 1 oz. of butter, pepper and salt to taste, 2 oz. grated cheese, and a small teacupful of milk ; beat these all well together, bake in a piedish in a sharp oven for 10 to 15 minutes.

Another way is simply to mix an egg with 2 to 2½ oz. of grated cheese, and 1 gill of milk, and bake in a piedish for 15 minutes.

Macaroni Cheese (Hot).

Boil enough macaroni to rather more than half fill the dish you intend using, till tender, and drain well, lay it in the dish, and pour over sufficient milk to just cover it, then add a good layer of grated cheese, season with salt and pepper to taste, and bake in a quick oven till nicely browned on top.

Another very good version is to use tomato sauce instead of the milk.

Macaroni Balls (Hot).

Boil 2 oz. of macaroni till tender, drain it well and cut it into small pieces. Put it into a saucepan with 1 oz. of grated cheese, the yolk of 1 egg, and pepper and salt to taste ; cook this for four or five minutes. Allow it to get cold, then

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shape it into balls, egg and breadcrumb them, and fry a golden brown.

Tomatoes à l'Italienne (Hot).

Boil some macaroni in the usual way, and cut it in lengths. Make a sauce with 1 oz. each of butter and flour, and $\frac{1}{2}$ pint of milk ; cook this over the fire for 8 or 10 minutes, then dust it well with grated Parmesan cheese, and season to taste with salt, and coralline pepper ; butter a baking dish, dust it with fine breadcrumbs, seasoned with pepper, salt and grated cheese, and lay on this a layer of the macaroni, pouring some of the sauce over it. Cover with a layer of sliced tomato, previously cooked in butter, and seasoned with freshly-ground black pepper. Repeat these two layers, finishing with macaroni, till the dish is full : pour the rest of the sauce, if any, over it ; strew it thickly with fine breadcrumbs, grated Parmesan, and coralline pepper, put some tiny morsels of butter all over the surface, and bake till nicely browned in a quick oven.

Cauliflower au Gratin (Hot).

Trim a cauliflower neatly, boil it, drain well, and place it on a dish (an economical way is to use

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up the cauliflower left over from another meal) ; melt 3 oz. of butter, and mix into this some grated Parmesan cheese, cover the cauliflower with half of this, and then sprinkle it with more grated cheese, and some freshly made bread-crumbs ; pour a little more of the butter over it, and more breadcrumbs and cheese, use the remainder of the butter, put it into a rather quick oven till nicely browned, and serve very hot. If liked white sauce may be used instead of the butter.

Spinach au Gratin (Hot).

Wash the spinach well, and remove the stalks and the midribs of the leaves, and boil it in cold, slightly salt water till tender, strain well, and press all the moisture out of it carefully, without breaking the leaves ; then treat it exactly as above for cauliflower.

Tomatoes au Gratin (Hot).

Slice and peel as many tomatoes as you will require, lay them in a buttered dish, and proceed exactly as before.

Almost any vegetables can be used in this way.

Toasted Cheese (Hot).

Toast some fairly thin slices of any good, rich

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cheese in front of the fire till almost, but not quite, dripping, then lay them on slices of hot buttered toast, sprinkle with salt and coralline pepper. Serve at once.

Welsh Rarebit (Hot).

Slice down some good, rich cheese rather thinly, into a delicately clean stewpan, with some morsels of butter, and 2 or 3 spoonsful of porter, good ale, or new milk as you please, according to the quantity of the cheese ; flavour to taste with freshly ground black pepper, and English mustard. Stir it all till thoroughly melted, pour it over hot buttered toast, browning the surface if you like with a hot shovel, and serve at once.

This requires careful watching, because if the least over-cooked it will be leathery.

Irish Rarebit (Hot).

Add a few drops of vinegar, and finely minced pickled gherkin to cheese treated as above, and serve very hot.

Golden Buck (Hot).

To cheese prepared as for Welsh Rarebit stir in the yolk of 1 or more eggs, and serve when

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thoroughly hot, with a drop or two of tabasco. This dish, however, must be cooked with milk, and not with beer.

Baked Cheese Sandwiches (Hot).

Cut some slices of rich cheese about a third of an inch thick, season lightly with freshly ground black pepper, and a drop or two of tarragon vinegar ; then place the cheese between two slices of brown bread and butter ; trim these neatly, and set them in the oven, serving them directly the bread is toasted.

Cheese Custard (Hot).

Beat 6 oz. of cheese, 2 cupfuls of milk, 2 eggs, and $\frac{1}{2}$ oz. of butter well together. Place this on a fireproof dish, and bake for about 30 minutes in the oven, being careful not to have too hot a one.

Cheese Savoury (Hot).

Mix together over a clear fire 1 dessertspoonful of mustard, a sherry-glassful of vinegar (that from walnut pickle is nicest), 1 dessertspoonful of essence of anchovy, a little pat of butter, and black or coralline pepper to taste. When thoroughly mixed, and nearly boiling, stir in 4 oz. of finely broken-up cheese, and the *moment* this is

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melted, pour the mixture on to very hot toast, and serve directly. If the cheese is not added at the very last, and served directly it is melted, the dish will be absolutely spoiled.

Cheese Pie (Hot).

Beat well together 4 oz. of grated cheese, 2 eggs, $\frac{1}{2}$ oz. of butter, and 1 gill of cream or new milk. Edge a piedish with paste, pour the mixture into the dish, and bake for about 15 minutes.

Cheese Ramekins (Hot).

Mix together 1 teaspoonful of flour, 2 oz. of grated cheese, 2 oz. of butter melted, 2 table-spoonsful of milk, and 2 well-beaten eggs; season with pepper and salt, and a little cayenne if liked. Stir this all well together, and then half fill some small ramekin cases or paper cases with the mixture, and bake for 15 minutes, and serve at once

Cheese Aigrettes (Hot).

Put 1 oz. of butter into a pan with 1 gill of water, and as soon as it boils fast, sift in 3 oz. of flour; stir this all well together till it forms a smooth, thick paste, then beat in 2 small

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eggs one at a time, and finally 2 oz. of grated cheese, and season to taste with salt and pepper. Leave it to get cold, then fry in rough lumps for 10 minutes or a quarter of an hour. Serve very hot, dusted with grated cheese and coralline pepper.

Parmesan Balls (Hot).

Whisk the whites of 2 eggs to a very stiff froth, with a pinch of salt; mix in lightly 2 tablespoonsful of dry, grated Parmesan cheese. Have ready some boiling fat, drop the mixture into this in dessertspoonsful, being careful not to let the balls touch one another. Fry a pale golden brown, and serve *at once*. If these wait a minute they are practically spoilt, as they fall directly.

Parmesan Puffs (Hot).

Mix together 4½ oz. of breadcrumbs, 4 oz. Parmesan cheese, 2 oz. of butter, ½ a teaspoonful each of cayenne pepper and salt, and 2 hard-boiled eggs; pound these all thoroughly in a mortar, bind them with a well-beaten egg, shape into balls about the size of a walnut, egg and breadcrumb them, and fry a golden brown in plenty

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of boiling fat. Drain well, and serve at once very hot, garnished with parsley.

Italian Cake (Hot).

Boil 2 oz. of macaroni till tender, drain it well and cut it into small pieces, then pound it with 2 eggs, 8 oz. of grated Parmesan cheese, 4 oz. mutton suet, and season to taste with pepper and salt; steam in a basin or mould for 70 minutes. Turn out, and serve with tomato, or any other savoury sauce to taste.

Rice Savoury (Hot).

Boil 3 oz. of rice in $\frac{1}{2}$ pint of milk, and season it with pepper and salt; butter a piedish, lay in a layer of rice, sprinkle this with 1 oz. of grated cheese, add the rest of the rice, sprinkle with another ounce of cheese, dot some small pieces of butter all over the top; bake in a quick oven till nicely browned on the top.

Cheese Pufflets (Hot).

Mix together 3 oz. of grated cheese, 1 table-spoonful of flour, 1 egg, 1 teacupful of milk, and a pinch of salt. Have ready some ramekin cases, put the mixture into these, and bake for 10 minutes.

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Roman Gnocchi.

Have some salted water boiling hard, and dust into it fine semolina with one hand, stirring it hard all the time you do so till the mixture is thoroughly cooked, though you do not add in the semolina all the time. A small handful of semolina to a full pint of boiling water is the usual proportion. 1 oz. of good butter should be dissolved in the boiling water, and grated cheese stirred in alternately with the semolina, till the paste is quite thick, then turn the mixture out and leave till cold. Butter a piedish liberally, dust it with grated Parmesan and coralline pepper, then fill up the piedish with neat oval spoonsful of this cold, semolina porridge, sprinkling these as you do so with tiny morsels of butter, grated Parmesan, and coralline pepper; then bake till nicely coloured. If liked, a rich tomato purée may be used instead of the second lot of cheese.

CHAPTER VI

VARIOUS SAVOURIES

THERE are a good many excellent hot savouries which do not come exactly under the headings of the previous chapters, so it is perhaps better to put them all together in a chapter by themselves.

Buttered Crab (Hot).

Remove the meat from 2 or 3 rather small crabs, and put it into a stewpan with 4 oz. of butter, a teaspoonful of lemon juice, and 3 spoonful of any good gravy, season with pepper and salt, and if liked a grate of nutmeg, boil it, and serve very hot.

Crab Pudding (Hot).

Pick the flesh from a good crab ; mix this with 3 or 4 tablespoonsful of fresh breadcrumbs,

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and the same amount of finely chopped suet, 2 eggs, a little grated nutmeg, minced parsley, pepper and salt to taste ; butter a mould, put the mixture into this, and boil for 1 hour, then turn it out, and serve.

Devilled Tomatoes (Hot).

Slice some tomatoes rather thickly, and spread each of these with the following mixture :— Mix about 1 oz. of butter with a little mustard, pepper, salt, and cayenne. Place the tomatoes on a tin, and bake in the oven ; serve on small rounds of grilled ham, and send to table very hot.

Stuffed Tomatoes (Hot).

Choose 4 good tomatoes (as much of a size as possible), cut these in half, and remove some of the pulp. Make a brown sauce, and stir into this enough breadcrumbs to make the sauce fairly stiff, season with pepper, salt, and a little chopped parsley, and shallot. Cook this mixture for a few minutes, piling it well up in the centre ; fill up the tomatoes with this, and bake in the oven for 10 to 15 minutes. The best way to fill the tomatoes is by using a forcing bag and pipe.

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Pommes Georgette (Hot).

The following is a very well-known restaurant dish in Paris, but is really quite easy to make.

Choose as many potatoes as you will want, picking them out as near of a size as possible, and fairly large, and bake them till nicely cooked. Then cut off the top of each, scoop out 2 or 3 spoonful (taking care, however, to leave a thick wall of potato all round), mash this lightly, and then mix it at once with some good, rich shrimp sauce; refill the potatoes with this, put on the tops, put the potatoes in the oven till thoroughly hot, and serve at once. Remember to have the potato as light and floury as possible, as otherwise it will be "stodgy." Potatoes take about $1\frac{3}{4}$ hours to 2 hours to bake, according to size.

Savoury Scallops (Hot).

Remove the bones from the remains of some cooked kippers, and pound the fish in a mortar, with a little butter and cayenne pepper. Mix this all well with 3 times the quantity of mashed potatoes. Have ready some buttered scallop shells, and fill them up with the fish, scoring the surface with a fork; put them into the oven, and

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bake till a nice light brown. If preferred, these can be cooked in small fireproof china dishes.

Savoury Rice Scallops (Hot).

Wash 3 oz. of rice, and boil it in milk until quite tender, seasoning with pepper and salt. Butter some scallop shells or china dishes, half fill these with the rice, sprinkling the latter liberally with grated tongue, beef or ham, cover with more rice, dot some tiny pieces of butter over the surface, and put the shells into the oven till the rice is browned on top.

Scalloped Oysters (Hot).

Remove the beards from about 1 dozen oysters, and save the liquor carefully. Put the beards on in about $\frac{1}{2}$ pint of water, and allow this to boil till there is only about $\frac{1}{2}$ a gill of water left. Meanwhile have ready some thick, white sauce, strain the $\frac{1}{2}$ gill of water into this, and leave the sauce to simmer gently at the side of the stove ; about 5 minutes before the dish is wanted add the oysters, halved, and the liquor, and heat this all up for about 5 minutes (being careful not to let it boil on any account, as this toughens the oysters, and makes them

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practically unfit for eating). Season with salt, pepper, a squeeze of lemon juice, and a drop or so of tabasco if liked. Butter some scallop shells, or a fireproof china dish, lay in a thick layer of breadcrumbs seasoned with pepper, salt, and a little chopped parsley, and a small piece of butter, then lay in some of the oysters and sauce, and then more breadcrumbs and butter, continuing these layers until the dish is full, being sure to end with the breadcrumbs ; dot a few pieces of butter over the top, put the dish into a quick oven for 2 minutes to brown the breadcrumbs nicely, and serve at once very hot. If liked, the oysters and sauce, etc., can be put into the dish at once without the intermediate heating.

Scallops (Hot).

Be sure to have the scallops very fresh, take them out of their shells, wash them well, and trim them, removing the beards and any black parts, then treat them exactly as above, only chopping them up roughly before putting them into the sauce.

Scalloped Salsify (Hot).

This makes a most delicious dish when neither oysters nor scallops are available, but remember

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salsify requires careful cooking, as it discolours so easily.

Wash the salsify, and drop it, as you cut it up, into water strongly acidulated with lemon juice. Bring 1 pint of water to the boil, having added to this 2 oz. of butter or well-clarified dripping, $\frac{1}{2}$ a teaspoonful of salt and a dessertspoonful of lemon juice or vinegar; then put in the salsify, bring it to the boil again; now draw it to the side of the fire, and simmer steadily for rather over $\frac{1}{2}$ an hour; make a white sauce. Season if liked with a few drops of essence of anchovy and a squeeze of lemon juice, and then proceed exactly as for scalloped oysters.

Creamed Oysters (Hot).

Beard 2 dozen oysters, and save the liquor carefully. Put $\frac{1}{2}$ a pint of white sauce into a saucepan, and make it quite hot, then strain in the liquor, season to taste with pepper and salt, and a squeeze of lemon juice; if the sauce is too thick, add a spoonful or so of cream or milk, as the sauce must be of the consistency of cream. Then put in the oysters, and heat them slowly till they look plump, and the edges begin to curl up; take the pan off the fire; have ready some neat pieces of hot buttered

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toast, put some of the oysters on each piece, pour some of the sauce over them, and dust with coralline pepper. Do not let the oysters boil on any account when cooking, as they then simply become leathery and almost unfit for eating.

Stuffed Sardines (Hot).

Take a sardine for each person, take off the skin and tail, and remove the bone. Then fill with a paste made of butter, skinned, boned, and pounded sardine, and curry paste or powder, previously all stirred together over the fire till thoroughly blended ; press the sardines together again, and serve very hot on strips of hot buttered toast. Serve garnished with a little grated yolk and chopped white of egg.

Tomatoes á la Madras (Hot).

Choose as many tomatoes as you will want as near in size as possible ; cut off a slice from the top of each, take out the seeds, and fill up with a well-made dry curry ; place the tomatoes on a tin, cover with a buttered paper, and put in a moderately hot oven for about 20 to 25 minutes. Serve on a wall of boiled rice, and fill up the centre with a thick curry sauce.

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Macaroni Cutlets (Hot).

Boil about 4 oz. of macaroni until it is quite tender, then drain it well, and leave till cold ; cut it up into small pieces, and mix it with about 1 gill of white sauce. Add a dessertspoonful of lean, cooked bacon, finely minced, and half a beaten egg, and spread this mixture out on a plate. Leave it till quite cold, then take up a little at a time, and shape it into small cutlets on a well-floured board ; dip each one into beaten egg, then roll them in fine bread-crumbs, and fry in plenty of boiling fat, until they are evenly, and lightly browned, drain well, and serve garnished with fried parsley.

Marrow Bones (Hot).

When ordering the bones for this dish, be sure to ask the butcher to saw the bones into a convenient size. Cover up the ends with a strong flour and water paste, tying round this a well-floured cloth. Have ready some boiling water, place the bones upright in this, and see that they are entirely covered with the water. Bring it to the boil again, then draw the pan to the side, and simmer steadily for about $1\frac{1}{2}$ to 2 hours. Take them out, take off the paste and cloths,

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wrap a napkin round each, and send them up to table at once ; be sure there is some fresh, hot toast handed round. If liked, these bones may be cooked for an hour and a half, then put aside in a cool place till wanted, when they only need half an hour's more cooking before sending to table.

Curried Mushrooms (Hot).

Skin and wash $\frac{1}{2}$ a lb. of small mushrooms, button ones for choice. Melt 1 oz. of butter in a pan, and put in the mushrooms, seasoning them with pepper and salt ; fry these for 3 or 4 minutes, then add enough curry sauce to only just cover the mushrooms, and cook them gently for about 15 minutes more. Have ready some slices of hot buttered toast, place the mushrooms on these, pour the sauce over and round them, and send to table with plain, boiled rice.

Dried Haddock Balls (Hot).

Mince and pound the remains of a cold, cooked haddock, and stir it over the fire till quite thick with a pat of butter, a spoonful or so of cream or new milk, and a good dust of coralline pepper. Leave it till cold, then shape it into small balls

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the size of a marble, with your well-floured hands, brush over with beaten egg, then roll them in broken-up vermicelli or breadcrumbs, and fry a golden brown in hot fat ; drain well, and serve hot, dusted with minced parsley and coralline pepper.

Indian Sardines (Hot).

Put into a pan the yolks of 3 or 4 eggs, a good pat of fresh butter, a spoonful of chutney, with salt and cayenne to taste ; stir this mixture over a slow fire till it all becomes a thick, smooth paste. Trim as many sardines as you require, and wipe them well on a clean cloth, to remove the oil and skin. Cover these thinly and smoothly with the egg paste, then egg and breadcrumb them, and fry a golden brown in butter. Serve on a hot dish, and be sure there is fresh, hot toast sent to table with them.

Cod's-Roe Sandwich (Hot).

Slice thinly or chop up, some smoked cod's roe, and stir it over the fire with about 1 oz. of butter, and a spoonful or so of cream if liked, and flavour it to taste with coralline pepper. Have ready a split, toasted and buttered muffin, and pour this mixture on it, season with a drop

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or two of lemon juice, cover with the other half of the muffin, cut into quarters, and serve very hot.

Anchovy Fingers (Hot).

Drain as many anchovies as you require (those preserved in oil are the best), roll them in grated cheese rather thickly, place each fillet on a finger of thin fried bread, and set in a hot oven for a few minutes, then serve very hot. If preferred, after rolling in cheese they can be dipped in batter, and served very hot.

CHAPTER VII

COLD SAVOURIES

COLD savouries are particularly useful both for Sunday suppers, and also for dinner, when most of the previous dishes have been hot, as they can be prepared beforehand and left in a cool place till wanted. Remember with savouries made some time before they are wanted, if croutons are used, always have them of either brown bread spread with some savoury butter, or else savoury biscuits, such as Huntley and Palmer's Parmena biscuits, or Shredded Wheat biscuits, as these do not get sodden like toast or fried croutons.

Green Butter (Cold).

Scald or blanch a small bunch of parsley, strip it from the stalk, rub it through a sieve; wash, bone, and pound 3 anchovies. Then

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pound together $\frac{1}{2}$ lb. of butter, the parsley, and anchovies, when it is ready for use. Savoury butters are very useful for spreading on toast, for croutons, or even for some sandwiches.

Watercress Butter (Cold).

Choose some nice watercress, wash and drain it well, and mince it finely ; then mix into it some butter, seasoning it with salt, pepper and a few drops of lemon juice.

Egg Butter (Cold).

Pound the yolks of 2 hard-boiled eggs with 2 oz. of butter, and 3 washed and boned anchovies.

Ham Butter (Cold).

Pound together till quite smooth 2 oz. grated ham, 2 oz. butter, and the yolk of 1 hard-boiled egg, and colour if liked with a drop or so of carmine.

Panah (Cold).

Pound till smooth 4 washed and boned anchovies, with 4 oz. of butter, a little minced parsley, and some cayenne pepper ; make it into a pat, and leave in a cold place till wanted.

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Caus (Cold).

Pound together to a smooth paste a minced onion, 4 washed and boned anchovies, and enough cheese and butter to make it all a smooth paste ; add a teaspoonful of made mustard, a very little minced parsley, and salt and cayenne pepper to taste.

Mock Caviare (Cold).

Wash and bone 4 anchovies, chop and pound them in a mortar with a little minced parsley, a clove of garlic, a very little salad oil, and season it all with pepper, salt, and a drop or two of lemon juice. Send to table with fresh hot toast.

Anchovy Cream (Cold).

Wash, bone, and pound 4 anchovies with the yolk of 1 hard-boiled egg, 1 tablespoonful of salad oil, a grain or so of cayenne, and 2 or 3 drops of carmine ; when quite smooth, stir in 1 gill of liquid aspic, rub it all through a sieve, and mix into it 1 gill of thickly whipped cream.

Lobster Cream (Cold).

Pound the flesh of a small lobster in a mortar

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with a little cream, using enough cream to make it of the consistency of thick custard, and then rub it all through a sieve ; add a few drops of essence of anchovy to flavour it. Put it in small china or paper cases, strew with coral, or garnish with whipped cream just coloured with a drop or two of carmine or sap green.

Farced Olives (Cold).

Peel the olives for this as directed in the first chapter, and fill up the place of the stone with either a piece of washed, boned, and filleted anchovy, or in fact any of the butters given. Spread some neat rounds of Hovis bread with a suitable butter, and stand the olive on this.

Anchovy Creams (Cold).

Have ready some round biscuits of cheese or anchovy pastry, place on each of these a strip of anchovy, and 1 or 2 capers, and then pile on each some whipped cream flavoured with essence of anchovy, and a little salt, and coloured with a drop or two of carmine.

Mayonnaise Tartlets (Cold).

Have ready some small cheese pastry tartlets

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and fill each with a spoonful of vegetable macédoine, cover with mayonnaise sauce, and garnish with strips of anchovy.

Anchovy Tartlets (Cold)

Whip some cream, and flavour with a few drops of essence of anchovy, and cayenne, and colour it with 2 or 3 drops of carmine. Fill some anchovy pastry tartlets with this, and garnish with strips of anchovy.

Little Cheese Creams (Cold).

Have ready some cases of cheese pastry in any shape to taste, and fill these with the following mixture:—Whip together 2 tablespoonsful of cream, 1 tablespoonful of grated cheese, a pinch of salt, and a pinch of coralline pepper. Sprinkle the tartlets in alternate rows with sieved hard-boiled yolk of egg, and minced parsley.

Turkish Croutons (Cold).

Make equal portions of green butter, egg butter, and ham butter. Have ready some fingers of Hovis bread and spread them with alternate layers of these butters.

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Stuffed Eggs in Aspic (Cold).

Cut 3 hard-boiled eggs in half, and remove the yolks, pounding these last with a few drops of essence of anchovy and some minced parsley, and put this back into the whites. Line a mould with aspic, arrange the eggs in this, garnishing them with beetroot, tomato, or salad, and fill up with more aspic. Leave until set, then turn out, and serve with salad.

Marbles in Aspic (Cold).

Pound a pot of potted meat with a little cream, and flavour with salt and white pepper; then form it into balls the size of marbles. Pound the yolk of an egg with some cream, cayenne and salt, and form this into balls also. Fill some small moulds three parts full of aspic, and, when set, put 3 of the balls in each mould. Fill up with chopped jelly, and serve with some salad arranged round.

Savoury Olive Croutes (Cold).

Stamp out some small rounds of Hovis bread, and spread 6 of these with anchovy paste or butter. Whip $\frac{1}{3}$ gill of cream, and colour, and flavour it with coralline pepper. Chop up 6

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olives, and mix part of them with the cream ; put a little of this on to each round of bread, and sprinkle the remainder of the olives over them all.

Anchovy Savoury (Cold).

Spread some Hovis bread (stamped out into rounds) with a little green butter, or any other savoury butter ; place a curled anchovy on each of these ; chop up the yolk of a hard-boiled egg rather small, flavour with pepper and salt, and place this inside the anchovy ; squeeze a little lemon juice over each, and pour 2 or 3 drops of salad oil on each. Serve garnished with lettuce.

Indian Eggs (Cold).

Cut 3 hard-boiled eggs in half, and slice a small piece from the end of each of these, so as they will stand easily ; pound the yolks and mix in with them 2 oz. of butter, a liberal teaspoonful of curry powder, and 1 dessertspoonful of essence of anchovy (being careful to mix these all well together) and cook them in a stew-pan. Mix the egg and this together ; when cold, fill the whites with the mixture. and serve garnished with lettuce or cress.

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Anchovy Canapés (Cold).

Spread some fingers of Hovis bread, about $1\frac{1}{2}$ inches wide and $2\frac{1}{2}$ inches long, with any savoury butter to taste. Wash, bone, and fillet some anchovies, and put 4 fillets on each finger; fill the spaces between the fillets, first with chopped hard boiled white of egg, the next with minced parsley, and the third with sieved yolk of egg.

Sardine Eggs (Cold).

Boil 4 eggs hard; cleanse and bone 4 sardines carefully, pounding these with 1 oz. of butter, the yolks of the eggs, and flavour with salt and pepper, and a dessertspoonful of minced parsley. Fill the halved whites of the eggs with these, and serve with a small salad, dressed with a little oil and vinegar.

Sutton Kippers (Cold).

Mince up the remains of a cold, cooked kipper, freed from skin and bone; put this in a mortar and pound it with 1 oz. of butter, the yolk of a hard-boiled egg, a spoonful of minced parsley, a teaspoonful of anchovy essence, and a table-spoonful of cream. Pile this up on some croutons or biscuits, and serve garnished with parsley.

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Oyster Sandwiches (Cold).

Beard some oysters, just blanch them in their own liquor, pound them in a mortar with a little butter, seasoning them with a few drops of lemon juice, a drop or so of essence of anchovy, cayenne pepper, and salt. Butter some thin slices of Hovis bread, and spread half of these with this mixture, using the other half of the slices to cover them sandwich fashion ; press together, trim neatly, and cut into any shape preferred.

Spanish Sandwich (Cold).

Spread some thin slices of Hovis, or brown bread with green butter, and sprinkle with chopped hard-boiled egg. Have ready some small fillets cut from the remains of a cold, cooked chicken, or game, and tongue, and place these on half the slices ; cover with the remaining slices, and press the sandwiches well together, cutting them into any rather small shape you like.

Caviare Eggs (Cold).

Take as many hard-boiled eggs as are required, remove the yolks, and pound these with a little butter and caviare, seasoning it with cayenne and lemon juice ; fill up the whites with this mixture ; serve on rounds of beetroot.

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The crushed caviare in pots for 1s. 11d. is excellent for savouries.

Shrimp Cornucopias (Cold).

Shell some shrimps, allowing 13 to 18 for each person, and sprinkle these with pepper and salt. Roll a small slice of buttered brown bread (buttered side inwards) into the form of a cornucopia, and fill up with the shrimps. Serve garnished with parsley.

Cheese Zephyrs (Cold).

Warm $\frac{1}{2}$ pint of milk, and dissolve in this $\frac{1}{4}$ oz. of best leaf gelatine, and when thoroughly dissolved, strain the milk into a clean pan, add in 2 oz. grated cheese, and stir over the fire for a few minutes, seasoning with pepper and salt to taste ; take it off the fire, and when beginning to cool add in 1 gill of whipped cream. Put the mixture into small moulds, and leave till set. Turn out, and garnish each mould alternately with sieved yolk of egg, and coralline pepper.

Salmon Croutes (Cold).

Have ready some Parmena biscuits, or stamped out rounds of Hovis bread. Free 4 or 5 oz. of cold cooked salmon from skin and bone, break it up small, and mix it in a basin with a dust of salt and cayenne pepper, a minced gherkin, and a

COLD SAVOURIES

dessertspoonful of capers, stir into this enough mayonnaise (rather strongly flavoured with tarragon vinegar) and French mustard, and minced green tarragon, if at hand) ; then pile this all rockily on to the croutons, place an anchovy fillet, or farced olive, on each (these last can be bought ready prepared in bottles), and serve.

Prawns in Jelly (Cold).

Line some little dariole moulds with aspic, garnish with tiny parsley or chervil sprays, and coralline pepper ; then lay in 2 or 3 prawns (the tinned ones answer excellently), and fill up with jelly. Have ready some croutons a size larger than the moulds, and thickly coated on one side with a watercress or savoury butter to taste, turn out the moulds, place one on each crouton, and serve. Sliced lobster or crab tossed in a little mayonnaise, or cubes of foie gras may all be used in the same way.

Prawn Croutes (Cold).

Spread some of Huntley and Palmer's biscuits rather thickly with green butter ; halve some prawns lengthways, and coil a half on each croute, filling the centre with 2 or 3 capers, or a farced olive, and serve.

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