

Christmas recipes from THE ART of COOKERY Made PLAIN and EASY; Which far exceeds any Thing of the Kind yet published. CONTAINING,
By Hannah Glasse

To make plum-porridge for Christmas.

TAKE a leg and shin of beef, put them into eight gallons of water, and boil them till they are very tender, and when the broth is strong strain it out ; wipe the pot and put in the broth again ; then slice six penny loaves thin, cut off the top and bottom, put some of the liquor to it, cover it up and let it stand a quarter of an hour, boil it and strain it, and then put it into your pot. Let it boil a quarter of an hour, then put in five pounds of currants clean washed and picked ; let them boil a little, and put in five pounds of raisins of the sun, stoned, and two pounds of prunes, and let them boil till they swell ; then put in three quarters of an ounce of mace, half an ounce of cloves, two nutmegs, all of them beat fine, and mix it with a little liquor cold, and put them in a very little while, and take off the pot ; then put in three pounds of sugar, a little salt, a quart of sack, a quart of claret, and the juice of two or three lemons. You may thicken with sago instead of bread, if you please ; pour them into earthen pans, and keep them for use. You must boil two pounds of prunes in a quart of water till they are tender, and strain them into the pot when it is boiling.

A green peas soup.

TAKE a small knuckle of veal, about three or four pounds, chop it all to pieces, set it on the fire in six quarts of water, a little piece of lean bacon, about half an ounce steeped in vinegar an hour, four or five blades of mace, three or four cloves, twelve pepper-corns of black pepper, twelve of white, a little bundle of sweet-herbs and parsley, a little piece of upper crust toasted crisp ; cover it close, and let it boil softly over a slow fire till half is wasted ; then strain it off, and put to it a pint of green peas and a lettuce cut small, four heads of celery cut very small, and washed clean ; cover it close, and let it stew very softly over a slow fire two hours ; in the mean time boil a pint of old peas in a pint of water very tender, and strain them well through a coarse hair sieve, and all the pulp, then pour it into the soup, and let it boil together. Season with salt to your palate, but not too much. Fry a French roll crisp, put it into your dish, and pour your soup in. Be sure there be full two quarts. Mutton-gravy will do, if you have no veal, or a shin of beef chopped to pieces. A few asparagus-tops are very good in it.

To make pocket-soup.

TAKE a leg of veal, strip off all the skin and fat, then take all the muscular or fleshy parts clean from the bones. Boil this flesh in three or four gallons of water till it comes to a strong jelly, and that the meat is good for nothing. Be sure to keep the pot close covered, and not to do too fast ; take a little out in a spoon now and then, and when you find it is a good rich jelly, strain it through a sieve into a clean earthen pan. When it is cold, take off all the skin and fat from the top, then provide a large deep stew-pan with water boiling

over a stove, then take some deep china-cups, or well-glazed earthen-ware, and fill these cups with the jelly, which you must take clear from the settling at the bottom, and set them in the stew-pan of water. Take great care that none of the water gets into the cups ; if it does ; it will spoil it. Keep the water boiling gently all the time till the jelly becomes as thick as glue, take them out, and let them stand to cool, and then turn the glue out into some new coarse flannel, which draws out all the moisture, turn them in six or eight hours on fresh flannel, and so do till they are quite dry. Keep it in a dry warm place, and in a little time it will be like a dry hard piece of glue, which you may carry in your pocket without getting any harm. The best way is to put it into little tin-boxes. When you use it, boil about a pint of water, and pour it on a piece of glue about as big as a small walnut, stirring it all the time till it is melted. Season with salt to your palate ; and if you chuse any herbs or spice, boil them in the water first, and then pour the water over the glue.

To make a rich cake.

TAKE four pounds of flour, well dried and sifted, seven pounds of currants washed and rubbed, six pounds of the best fresh butter, two pounds of Jordan almonds blanched, and beaten with orange-flower water and sack till they are fine, then take four pounds of eggs, put half the whites away, three pounds of double-refined sugar, beaten and sifted, a quarter of an ounce of mace, the same of cloves and cinnamon, three large nutmegs, all beaten fine, a little ginger, half a pint of sack, half a pint of right French brandy, sweet-meats to your liking, they must be orange, lemon, and citron. Work your butter to a cream with your hands, before any of your ingredients are in, then put in your sugar and mix it well together ; let your eggs be well beat and strained through a sieve, work in your almonds first, then put in your eggs, beat them all together till they look white and thick, then put in your sack, brandy and spices ; shake your flour in by degree, and when your oven is ready, put in your currants and sweet-meats as you put it in your hoop. It will take four hours baking in a quick oven. You must keep it beating with your hand all the while you are mixing of it, and when your currants are well washed and cleaned, let them be kept before the fire, so that they may go warm into your cake. This quantity will bake best in two hoops.

To make ginger-bread cakes.

TAKE three pounds of flour, one pound of sugar, one pound of butter rubbed in very fine, two ounces of ginger beat fine, a large nutmeg grated ; then take a pound of treacle, a quarter of a pint of cream, and make them warm together, and make up the bread stiff ; roll it out, and make it up into thin cakes, cut them out with a tea-cup, or small glass, or roll them round like nuts, and bake them on tin plates in a slack oven.

An oat-pudding to bake.

OF oats decorticated take two pounds, and of new milk enough to drown it, eight ounces of raisins of the sun stoned, an equal quantity of currants neatly picked, a pound of sweet suet finely shred, six new laid eggs well beat : season with nutmeg, and beaten ginger and salt ; mix it all well together ; it will make a better pudding than rice.

A boiled plum pudding. TAKE a pound of fuet cut in little pieces, not too fine, a pound of currants and a pound of raisins stoned, eight eggs, half the whites, the crumb of a penny loaf granted fine, half a nutmeg grated, and a tea spoonful of beaten ginger, a little salt, a pound of flour, a pint of milk ; beat the eggs first, then half a the milk, beat them together, and by degrees stir in the flour and bread together, then the fuet, spice, and fruit, and as much milk as will mix it well together very thick. Boil it five hours. A Yorkshire pudding. TAKE a quart of milk, four eggs, and a little salt, make it up into a thick batter with flour, like a pancake batter. You must have a good piece of meat at the fire, take a stew-pan and put some dripping in, set it on the fire ; when it boils, pour in your pudding ; let it bake on the fire till you think it is right enough, then turn a plate upside down in the dripping pan, that the dripping may not be blacked ; set your stew-pan on it under your meat, and let the dripping drop on the pudding, and the heat of the fire come to it, to make it of a fine brown. When your meat is done and sent to table, drain all the fat from your pudding, and set it on the fire again to dry a little ; then slide it as dry as you can into a dish, melt some butter, and pour it into a cup, and set it in the middle of the pudding. It is an excellent good pudding ; the gravy of the meat eats well with it.

To make a calf's foot pie.

FIRST set four calves feet on in a sauce-pan in three quarts of water, with three or four blades of mace ; let them boil softly till there is about a pint and a half, then take out your feet, strain the liquor, and make a good crust ; cover your dish, then pick off the flesh from the bones, lay half in the dish, strew half a pound of currants clean washed and picked over, and half a pound of raisins stoned ; lay on the rest of the meat, then skim the liquor, sweeten it to the palate, and put in half a pint of white wine ; pour it into the dish, put on your lid, and bake it an hour and a half.

To make a pigeon pie.

MAKE a puff-paste crust, cover your dish, let your pigeons be very nicely picked and cleaned, season them with pepper and salt, and put a good piece of fine fresh butter, with pepper and salt, in their bellies ; lay them in your pan, the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg and beef steak in the middle ; put as much water as will almost fill the dish, lay on the top-crust, and bake it well. This is the best way to make a pigeon pie ; but the French fill the pigeons with a very high force-meat, and lay force-meat balls round the inside, with asparagus-tops, artichoke-bottoms, mushrooms, truffles and morels, and season high; but that is according to different palates.

To make a Yorkshire Christmas pie.

FIRST make a good standing crust, let the wall and bottom be very thick ; bone a turkey, a goose, a fowl, a partridge, and a pigeon. Season them all very well, take half an ounce of mace, half an ounce of nutmegs, a quarter of an ounce of cloves, and half an ounce of black pepper, all beat fine together, two large spoonfuls of salt, and then mix them together. Open the fowls all down the back, and bone them ; first the pigeon, then the partridge, cover them ; then the fowl, then the goose, and then the turkey, which must be large ; season them all well first, and lay them in the crust, so as it will look only like a whole turkey ; then have a hare ready caled, and wiped with a clean cloth. Cut it to pieces; that is, joint it ; season it, and lay it as close as you can on one side ; and the other side

woodcocks, moor game, and what fort of wild fowl you can get. Season them well, and lay them close, put at lleast pour pounds of butter into the pie, then lay on your lid, which muft be a very thick one, and let it be well baked. It muft have a very hot oven, and will take at leaft four hours. This cruft will take a bufhel of flour. In this chapter you will fee how to make it. Thefe pies are often fent to London in a box as presents ; therefore the walls muft be well built.