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V.a.561: Cookeries [manuscript].

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front inside cover || recto of insertion after front inside cover

Veracopia
Cos: Chethams
Rec.*iptt* for Punch

Eight of the best Sevill oranges to every quart of Rum with as much Sugar as will please *the* Pallet put the quantity you desighr making in a large Earthen Vessell cover it & stir it about once a Day for ten or twelve Days - ffilter it till it come out as fine as Roch-Water, then Bottle it & it will keep the year round if *your* Bottles are Very clean & dry - *the* orange Iuice must be streined before you mix it.

verso of insertion after front inside cover || [page i]

[page ii] || [page iii]

Cookeries

[page iv] || page 1

A Brown Soup.

Take a Legg of Beef, and make strong broth and strain the meat out Then take a peece of Gravy=
=Beef and cut it and put it into the Stewpan with some bits of Bacon cut thin and all sorts of spices and whole pepper and bits of Onyon so let it stew brown as you would make Gravy of it Then take as much Broth as will make a good Dish, take an handfull of sellery wash it clean, cut it and put it into the Broth: Then take a French rowl cut it into Slices and

toast it brown. then take Pallets very well boyled till they be tender: then cut them into little slices and put them in: Then take a Duck or fowl half roasted, fill'd full of forc'd meat balls, put all these with your - Broth into your Stewpan for half an hour, stew - some Cocks combs in and an handfull of Vermegell then serve it up with Crusts of Brownbread, grated - round the dish edge, or with Greens.

page 2 || page 3

2

A white Soup

Take a knuckle of Veal with pieces of Mutton, make a strong broth with some bits of Bacon - and spices and Onyon, Then take a French Roal Cut it into slices, bake it Crisp, then take a hand= full of Endive and Sallery stewed very well in - some of the Broth before you put it in, then take a fowl and boyl it and put it into the broth, & an handfull of Vermegelle, then put in your broth and let them stew half an hour all together and - Pallets and Cockcombs boyled very tender, and - cut in long slices, and if you please forc'd meat balls, Garnish the Dish with spinage boyled very green, and laid half the breadth of the Dish edge.

Another Soup

Take a Legg of Beef or any lean piece of Beef and boyl it to mash, then strayn the Broth from it and set it on a fire not too hott three hours before you design to serve it up, then put into it 4 or 5

Anchovies a bunch of sweet Earbs 3 or 4 large Onyons stick one of them full of Cloves, put in some spinage and some young beets, take some Carrots and Turnips and pare them cut them like Dice & fry - them brown, put in some balls of forc'd meat, a - little whole pepper and if you have any Gravy ready drawn put in what you please, If you have no Gravy if you have any Beef at the fire wash it over with a little broth, so it be not too salt, Or fry a little - lean Beef brown & put it into the soup you may put in a little wine if you please it will make it - Better half an hour before you send it up take a - little fresh Butter in a frying pan set it over the fire

till it be Brown then put in a little flour keep it -
shaking till it be brown, then take some of your -
soup & rince it out, Fry some large pieces of bread
for it when you send it up and Garnish as you -
please.

You may add to this Soup pallets of Beef boyled tender
and cut into long thin slices and sweet breads cut in
Dices or lamb=stones or what other thing you please
as Vermegelle and if you please roast Pigeons and -
lard them and fill them with forc'd meat.

page 4 || page 5

4

Craw=fish soup.

Take some Crawfish and beat half of them in a
Morter, and boyl all sorts of fish in strong broth
and all sorts of spices and an Onyon and a bunch
of sweet Earbs boyl all together and strayn it off
and put some of it to the Craw fish and Rost a pike
to put in the middle & stick it if you please and -
Garnish it with Crawfish.

Meager soup.

Take all sorts of strong herbs and boyl them in -
water with all sorts of spice and whole pepper -
and salt, thicken it up with burned Butter, and a
good piece of fresh butter and some green pease
and bread cut in Dice and fry'd in butter and thrown
in the Dish, serve it up.

To make Winter=Pease soup

Take of the best white peas lay them to steep all night
in warm water, the next day set them to boyl,

when they are boyl'd pretty soft take them off -
the fire and put the water clean from them, -
then knock the peas in a Morter till the be well -
brused, then put them into the Pott again and put
some Clear water to them and let them boyl very well
then strain them through an hair sive, make clean
the pot and put in the liquor, that came from the
peas, set it upon the fire and put into it 5 or 6
anchovies an Onyon or two stuck with Cloves, let

it boyl very well and a little before you put it into the soup dish put in a good quantity of Butter then stirr it well together and so serve it up with some fry'd bread toasts & some balls made of Crumbs of bread, and seasoning and eggs as will make them up fry them & put them in and about the soup, If it be not upon a fasting day, in the room of water steep them and boyl them in strong broth, and in stead of the anchovies thin slices of Bacon & forc'd meat Balls, so much of the peas as will come thro' the sive must be put in at first, and take notice - it will be thickning when off the fire, dried spire=
=mint rub'd & put in is good; and in summer a few spinnage leaves whole or cut great are good, and

page 6 || page 7

6

if your pease are very black you may put in a porringer of Cream to change the Colour of your Soup nbsp;

A Soup of Green pease Leaves

Take and Sort of Strong broth & put in it a - great many green pease leaves pulled one by one and a little Spiremint, and if you please a little - Bacon cut thin and when the Leaves are boyl'd enough which must be put in when it boyls - then thiek it up with a little Cream, and the Yolk of an Egg and a good piece of butter, and dust a little meal if you see cause it must look white and have some white bread cut into thin slices, If you please put in one anchovie.

To make Green peas Soop for Summer

Take Green peas and set them upon the fire to boyl with water whilst they are young as many as you - think fitt for a dish, when they are tender role - them in a Boul to a pulp, then rub the pulp with

the back of a Ladle through a Course Sive, then have two necks of mutton, hack & boul them and take off the fatt and put it to the pulp, set it over the fire and let it boyl, then take some Lettice & spinnage and parcelly & knock them and strain the juice to the broth to make it green, As it boyls take a little

fine flower & thicken the broth be sure not to make it too thick, when it is well boyl'd put in some young Spinage leaves Lettice & parcelly, a jill of thick Cream and about half a pound of thickned butter, be sure to put in as much of the juice of herbs as will make it green and when it is just boyl'd, put in a few of -- the peas that were boyl'd tender, and a little young the green mint and a little salt and let it not boyl too long so serve it up.

To make white peas soop for winter.

Take as many white peas as you think for a dish and boyl them as you did the other, when they are boyl'd tender bruse them & rub them through a sive as you

page 8 || page 9

8
a sive as you did the other, Then set the pulp on with as much Mutton broth as you think fitt for it to be on strength, then set some parcelly & spinage over the fire & boyl them in butter till they be tender, then put them into your broth, and as much dryed mint as you think convenient for the tast - three Jills of Creame 3 quarters of thickned butter A little before you serve it up put in a few white peas boyled tender a little old bread fryed Crisp - cut in squares & the butter dreyned from it and so put in.

To make Gravy Soop.

Take a good Legg of Beef wash it very well, a neck of Mutton and any salt meat you have, Sett it on to boyl all night, and let it be mash'd, then - run it through a hair sive, be sure you do not - let it boyl too much away, then have a good deal of Lean beef and beat it well with a Rolling pin to mash it, then have a large frying pan with half a pound of butter and let it brown or 3 quarters at twice, - drop in your Beef but fill not your pan too full

let it be in the butter till it be brown till all the butter be dryed up, then take your strong broth and put them into a pan with a bunch of savory - Erbs, 2 Onyons some whole pepper and salt - then rub it with the Ladle back till all the brown

be gone into the Gravy when all the goodness is gone out of the beef through a Collender, then - sett on the other Butter and do in the like manner till you have gathered as much as a dish will hold sett it by all night, in the morning take off the top & the bottom, then sett a pot on the fire and put in the other broth into it as much as will be a good dish, And if you think you have too much strong broth save some on it to make Gravy sause, you - must take it out before you mix the other to it, then set your broth on a slow fire grater a good deal of Old bread and dry it at the fire, when it is dry put it into the soop to thicken it, have 2 or 3 breeds of veal per boyl them pretty tender, when they are cold slice them thin and cut them into little pieces,

page 10 || page 11

10

put them in if you think the soop be not thick enough you may take a little Clarret and fine flower, mix them together and put into it and be sure it be not too thick for that is as ill as it were too thin, Slice some mace & some Nutmegs & anchovy, Take out the bone of the anchovy and season it to your tast, then have savoury balls fryed a little before you dish it up put them in & let them ^{^ not} be too soft, make them not too big nor too strong of herbs, but well tasted - with the herbs and seasoning, cut some old bread in squares fry them not too brown take them out & put them into the soop, before you send it up put into the soop with your forced balls and what you please besides, Then for garnishing the Dish as follows. Set on some hoggs lard, let it be scalding hoott, and put in some green parcelly till it be Crisp, then take some Box & dip it in till the leaves arise, then dip in some more Box

and dip it in Yolks of Eggs and sprinkle some salt over it and let it be Crisp in the lard, make little feathers and dip them in the Lard your feathers must be made with Milk, flower, and Eggs as little Nutmegg, salt suet Parcelly, garnish your dish with it and Balls so keep it for use.

To draw gravy for Soops or Sawces.

Take a Buttock of Beef and slice it & beat it very well

with a Rolling pin take a Brass stewing dish, Butter -
the Dish very well and let the Butter boyl a pretty while
then put in the Beef and let it boyl unstir'd till it be
a black Brown, then turn up the other side and let it
boyl, then take a Ladle or two full of strong beef=
=broth according to the quantity of the Beef, then -
take Chives Onyons Winter savory & tyme and put in &
give them a boyl, then Rub the Beef with a Ladle -
till all the Brown and the strength of the meat be -
gone out of it, then strain it and use it when you
please.

page 12 || page 13

12

Forc'd meat for Broths

Take a quarter of a pound of Veal Rabbet or Mutton
3 quarters of fine Beef=suet, when they are both
Shread beat them in a Morter with a little Mace, Cloves,
salt & pepper a little Onyon & sweet herbs beat it
all together to a past and make it up into little balls
with Eggs so throw them into a frying pan with -
boyling salt & water, when they are half enough -
take them out & fry them in fresh butter or bake them
in a pye, If you have none of the aforesaid meats -
you may use Beef, which will make them very good
and when you please add grated bread.

Peas soop another way.

Take some peas & boyl them soft, and some Bacon
& whole pepper and some Course Beef and Onyons -
all together and strain it hott, and when you boyl -
again put in some spice some Anchovies & white wine -
with the juce of a Lemon Burn some Butter -

Brown or yellow whether you please and boyl some
Spinage green to put in it.

Pottage.

Take some bones of beef and set them on a stewing
with some sweet herbs Onyons & pepper, let it stew -
altogether, then fry some Beef in a pan, then warm
some water and put it into it, and when it is stewed
together put it into the pot to the rest and strain it

off and brown some Butter and put it together and some forc'd meat pallets & sweet bread & some - Spinnage & french bread, You may season it to the tast with spice Anchovies & Lemon.

A Poho

Take some Rice and boyl tender & mix with some - strong broth and Gravy and all sorts of spice and the juice of a Lemon with a little salt you must not let it be too thick when you put it into your dish.

page 14 || page 15

14

Plumb Broth

Take a Legg of Beef and put it in to Boyl the day before you make your porrage, keep it well skum'd - and boyl it till the Beef be all boyl'd to pieces that the Broth may be strong or Jelly'd, Then strain it into an Earthen pott & let it stand all night, next day set it to boyl with good store of Raisons & Currons and pruinis, when they are Boyled a good while slice - thin or grate a manchet and put in it, season it to your liking with a little salt, Cloves Mace Cinamon suger & Ginger, put in some sack and a little white= =wine, if you please take up a good quantity of pruinis bruse them & put them in again or rub them through a sive for they will Colour the porrage and give them a pretty tast for some would not have whole pruinis - seen, be sure your fruit be boyld enough 2 hours - are little enough for them to boyl do not let it boyl long after you season it only let the bread be boyl'd not to be seen for to thicken the Broth half a Doz: pound will be little enough, do not use the bottom of

the Jelly when it has stood all night, let the bones be broke of the legg of Beef.

Almond pottage.

Take 2 pound of Almonds blanch them very fine, then have a good Legg of Veal cut in pieces & soak'd in water and a very good Rowl boyl it to pieces & strain your - broth very fine from it, and let it stand till it be Cold - then take off all the fatt, then set the broth in a tossing=

=pan over a Charcoal fire, when it boyls put in a little salt, then pound your Almonds not too fine, put ^{^ them} into your broth & a pullet as fair an one as you can gett, and let 'em boyl an hour, then take the Crust of a - French Roll & put it into a tossing pan a pint of the broth strain'd with them cover it with a plate and let it stand before the fire for half an hour, take 6 Yolks of Eggs run 'em thro a sive, draw em very thick with the broth, put your bread into a Dish and put your Rowl in the middle of it, set it over a Char= cole fire, then strain your broth into the Dish from

page 16 || page 17

16

almonds, then put your almonds over the fowl, and - garnish the Dish with Lemon clofe by the brim - and Raspings of Bread, so send it up hot, you may Season it according to your pallat.

Brown Porridge.

Set on a Legg of Beef let it Stew 24 hours over a slow fire, let it stand to be Cold take of the fatt sett it - over the fire again & put about 6 ounces of harts= horn in it, let it boyl 12 hours, after that strain it then take half a quarter of Vermegelly put to some of that broth, let it stew, take a fowl truss him in half Roaft him at the fire, take him of brown him in a - Tossing pan put about a Gallon of good broth to him. - let him stew season it with all sorts of herbs in a faggot very little Thyme but most parsly & Onyons and let'em 'em boyl handsomely together, then take Cocks Combs pallets Sweet breads, Sheeps trotters, for a Ragou=Crown butter in a tossing pan with flower, but not too deep throw all these ingrediants together then, put your broth

to'em & season to your pallet, Garnish your dish with asparages. Add to these 12 pidgeons.

Asparagus porridge.

Set 4 quarts of Spring water let it boyl a full hour, take Lettice & Spinage of Lettice an handfull, - of Spinage 4 of Sorrel half an handfull Chervill a quarter of an handfull & Crefses as you please - Purflaw, Endive, Sallery about 3 blades, take them and Rib'em, 'em, wash'em 'em very well & shread em very

fine, take half a quarter of a pound of Butter in a -
tossing pan & flour & Coular it white, then put in
your herbs with a little Salt, toss 'em up & let 'em -
disolve a minute, then disolve 2 Anchooies in a -
little milk & strain into it, break 8 Yolks & beat 'em
well, and mix 'em with a little of the Broth, then -
take your Asparagus raw cut it square and put it
into your porridge, let it boyl as long as you think fit
then thicken your Porridge with your Eggs and put
a french Roll in the middle of the porridge instead

page 18 || page 19

18

of a Fowl, Garnish your Dish with Raw Asparagus
Shread very fine.

How to make an Onyon Soup.

Take 6 or 10 Onyons and cut 'em small and -
take some butter & brown with flower in a Frying=
=pan and then put in your Onyons & fry 'em very
well and then put in 3 pints of water to your Onyons
and then put on salt & pepper & let it boyl a quarter
of an hour and have your bread Cut & put in your
Dish and put some of your broth to your bread
and let it stew and when you'r ready to send it up -
put the rest ore your Dish and send it up.

How to make pottage of the herbs without meat.

Take Lettice and Spinage and sorrel and 2 or 3 young
Onyons wash 'em very well & cut them as you think good
and then put them into a stew pan with some salt and -
set it over a Charcole fire and let it stew without

any thing else a quarter of an hour, and have a Gollon
of Water & have a Crust of Bread of a 2 peny loaf
it must be white bread and let it boyl with the water
and put the water and the Crust to your herbs -
having a Great many herbs and let 'em boyl very
well, and have 2 Rolls & cut the Crusts and put
into a Sause pan and put some of the broth of the
herbs & so let it stew very well and then put it
into your dish, and take six yolks of Eggs, beat
them very well and if there be more than your dish
will hold put some by and put your Egg yolks to the
rest and stew it very well and then let it boyl and