

METHOD—Prepare the vegetables, and cut them into long thin strips like matches, blanch in boiling water, strain and add to stock.

Simmer for 15 or 20 minutes, when it will be ready to serve. *Time ½ hour.*

CHICKEN BROTH

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| 1 chicken | 1 small onion |
| 2 quarts cold water | 1 teaspoonful finely |
| 1 blade of mace | chopped parsley |
| 1 teaspoonful rice (if | salt and pepper |
| liked) | |

METHOD—Cut the chicken into small pieces, break the bones, scald and skin the feet, wash the neck, gizzard and liver. Put these into a stewpan with the chicken, add the water and salt, bring to the boil and skim. Add the onion and mace, cover and simmer 3 or 4 hours. Strain, bring to the boil; sprinkle in the rice, season to taste. Cook 20 minutes longer, add the parsley, and serve. *Time 4 hours.*

MULLIGATAWNY SOUP

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| 2 lbs. mutton | 2 onions |
| 2 apples | 1 turnip |
| 2 carrots | 1 oz. butter |
| 2 tablespoonfuls flour | 1 tablespoonful sugar |
| 1 tablespoonful curry | 1 bouquet garni |
| powder | Salt |
| Juice of one lemon | |

METHOD—Cut the mutton into joints, peel and core the apples, cut into quarters, prepare and cut up the vegetables; put them into a stewpan with the butter, and fry till slightly brown. Mix in the flour, curry powder, sugar, salt, herbs, and lemon juice; fry for about 10 minutes, stirring occasionally, then add gradually 2 quarts of water (cold), and the meat; bring to the boil and simmer 2 hours, removing the scum.

Pass the whole through a sieve; repeat and serve with boiled rice. *Time 2½ hours.*