

water in which a handful of salt has been allowed to dissolve. After about two hours' soaking in this brine, the fish may be washed and set to drain. Some people boil the cod whole; but a large head and shoulders contain all the fish that is proper to help, the thinner parts being overdone and tasteless, before the thick are ready. But the whole fish may be purchased at times more reasonably; and the lower half, if sprinkled and hung up, will be in high perfection in one or two days. Or it may be made salter, and served with egg-sauce, potatoes and parsnips.

41. **Salt Cod**—Ingredients—Cod, vinegar (1 glass), parsnips, cream, butter, flour.

Soak and clean the piece you mean to dress, then lay it all night in water, with a glass of vinegar. Boil it enough, then break it into flakes on the dish; pour over it parsnips boiled, beaten in a mortar, and then boiled up with cream and a large piece of butter rubbed with a little flour. It may be served as above with egg sauce instead of the parsnip, and the rest sent up whole; or the fish may be boiled and sent up without flaking, and sauces as above.

42. **Curry of Cod**—Ingredients—Salt and cayenne, cod, onions, white gravy, curry powder, butter, flour, 3 or 4 spoonfuls of cream.

Should be made of sliced cod, that has been either crimped or sprinkled a day to make it firm. Fry it of a fine brown with onion; and stew it with a good white gravy, a little curry powder, a piece of butter and flour, three or four spoonfuls of rich cream, salt, and cayenne, if the powder be not hot enough.

43. **Cod's Roes**—Ingredients—1 or more cod's roes,  $1\frac{1}{2}$  oz. of butter, 2 eggs, 1 teaspoonful of salt, 1 pinch of cayenne pepper, 1 grate of nutmeg, 1 dessertspoonful of tomato or Mogul sauce or vinegar.

Boil one or more cod's roes, according to size, till quite set and nearly done. Take them out of the water, and when cold cut them into slices three-quarters of an inch thick. Now put into a small stewpan one and a half oz. of butter; when made liquid over the fire, take it off and stir into it the yolks of two eggs, a small teaspoonful of salt, a pinch of cayenne pepper, a grate of nutmeg, and a dessertspoonful of tomato or Mogul sauce, or the vinegar from any good pickle. Mix all well together, and stir it over the fire for two or three minutes to thicken. Dip the slices of cod's roe in this sauce to take up as