

14.—FOWL SAUCE.

A table-spoonful of butter, the same of flour, then add boiling water; keep stirring it over the fire till it thickens, to the consistency you require it, if too thick add more water.

15.—MINT SAUCE.

Chop the leaves of green mint fine, put it down with some water, a little sugar, vinegar, and a little butter, serve this with roast lamb.

16.—SAUCE A LA MAYONNAISE.

Put a sauce-pan on the fire, beat up three yolks of eggs with salt and a little lemon juice, keep constantly stirring it, whilst doing so add some olive oil, put as much oil in as will thicken it well, this is used for chicken or fish salad and makes a nice dish for supper.

17.—OYSTER SAUCE.

Strain the liquor of the oysters and the same quantity of milk, a small piece of butter, some mace, pepper, salt and a little of the juice of whatever poultry you are boiling; mix in some flour to thicken it, then add the oysters and serve it in the sauce boat.

18.—TOMATOE SAUCE.

Put down to boil a dozen tomatoes, (after having skinned them by pouring boiling water over them,) with a good size piece of butter, four large onions cut in pieces, a tumbler of beef broth, parsley chopped fine, a couple of cloves, salt, whole pepper and some grated nutmeg.