

No 31.

Egg Sauce.

This agreeable accompaniment to roasted poultry, or salted fish, is made by putting three eggs into boiling water, and boiling them for about twelve minutes, when they will be hard; put them into cold water till you want them. This will make the yolks firmer, and prevent their surface turning black, and you can cut them much neater: use only two of the whites; cut the whites into small dice, the yolks into bits about a quarter of an inch square; put them into a sauce boat; pour to them half a pint of melted butter, and stir them together.

The melted butter for egg sauce need not be made very thick. If you are for superlative egg sauce, pound the yolks of a couple of eggs, and rub them with the melted butter to thicken it.

N. B. Some cooks garnish salt fish with hard boiled eggs cut in half.

No 32.

Lemon Sauce.

Pare a lemon, and cut it into slices twice as thick as a half a dollar; divide these into dice, and put them into a gill of melted butter.

Some cooks mince a bit of the lemon peel, (parted very thin,) very fine, and add it to the above.

No 33. *Sage and Onion, or Goose stuffing Sauce.*

Chop very fine an ounce of onion and half an ounce of green sage leaves; put them into a stewpan with four spoonfuls of

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