

Press it closely into pots, and pour over it clarified butter.

**French Beefsteak.**—Cut the steak two-thirds of an inch thick from a fillet of beef; dip into melted fresh butter, lay them on a heated gridiron and broil over hot coals. When nearly done, sprinkle pepper and salt. Have ready some parsley, chopped fine and mixed with softened butter. Beat them together to a cream, and pour into the middle of the dish. Dip each steak into the butter, turning them over and lay them round on the platter. If you desire, squeeze a few drops of lemon over and serve very hot.

**An Excellent Dish.**—A dish equal to the best steak and cheap enough for any man, is prepared from a shank of beef with some meat on it. Have the bone well-broken; wash carefully to remove bits of bone; cover with cold water; watch when the boiling begins and take off the scum that rises. Stew five or six hours till the muscles are dissolved; break the meat small with a fork—far better than chopping—put it in a bread pan, boil down the gravy till in cooling it will turn to a stiff jelly. Where this is done, gelatine is quite superfluous. Add salt, and, if liked, other seasoning, and pour it hot upon the meat; stir together and set aside overnight, when it will cut into handsome mottled slices for breakfast or supper.

**Chicken Viennese Style.**—Procure two very young spring chickens, pluck and draw them carefully, without injuring the skin. Take a very sharp knife and cut each one exactly in two; sprinkle with a little pepper and salt, rub a little fresh salad-oil over each piece, and thoroughly egg and breadcrumb them. Rub a little suet on a clean gridiron, place it over a very clear fire, with the four pieces of chicken, broil them very carefully until of a nice brown color; then, having ready a hot dish, with four pieces of toasted bread on it, lay half a chicken on each piece of toast, and pour over all a good white sauce, which must be made with a little raw cream.

**Chicken Patties.**—Chicken patties are made by picking the meat from a cold chicken and cutting it in small pieces. Put it in a saucepan with a little water or milk, butter, pepper and salt. Thicken with a little flour and with

the yolk of one egg. Line some patty-pans with crust, not rich and yet not tough, rub them over with the white of the egg, and bake. When done, fill with the chicken, and send to the table hot. Cut out round cakes of the crust for the tops of the little pies, and bake on a common baking tin. It is very little trouble to do this, and the pleasure afforded each child by having a little chicken pie of his own amply pays the right-minded cook.

**Smothered Chickens.**—Cut the chickens in the back, lay them flat in a dripping-pan, with one cup of water; let them stew in the oven until they begin to get tender, take them out and season with salt and pepper; rub together one and one-half tablespoonfuls of flour, one tablespoonful of butter; spread all over the chickens; put back in the oven, baste well, and, when tender and nicely browned, take out of the dripping-pan; mix with the gravy in the pan one cup of thickened milk with a little flour; put on the stove and let it scald up well and pour over the chickens; parsley, chopped fine, is a nice addition to the gravy.

#### **Minced Mutton with Poached Eggs.**

—Mince the mutton small, taking out all skin and sinew. Put into a stew-pan a small piece of butter, with one or two onions, some parsley and a sprig of tarragon, all chopped fine, and let them fry well in the butter; then add sufficient stock for the quantity of meat; pepper and salt to taste, a little browning if needed for the color, and a tablespoonful or more of flour, mixed in a little stock or water. Stir constantly, and, when the sauce is smooth and well-boiled, add the minced mutton and warm it through, but do not let it boil, or it will be hard. Pour it upon a dish, and serve it with some nicely poached eggs on the top.

#### **Veal Cutlets With Tomatoes.**

—Wash two or three pounds of cutlets, and season them with salt and pepper. Have some lard and butter hot in a pan; put them in and fry brown on both sides. When done, take it up on a plate. Have a quarter-peck of tomatoes ready; drain and season them with pepper and salt. Pour the tomatoes into the pan with the gravy, and stir them well together. Pour them over the cutlets, and serve.

**Sweetbreads.**—Scald them in salt