

Into the water that has boiled a leg or neck of mutton put the carrots and turnips, shank bone, and simmer two hours, then strain it on six onions, first sliced and fried light brown, simmer three hours, skim carefully, and serve. Put into it a little roll or fried bread.

38. **Tomato Soup**—Ingredients—8 middling sized tomatoes, 1 bundle of sweet herbs, 1 clove of garlic, 1 onion stuck with 3 or 4 cloves, a little allspice, whole pepper, salt to taste, 1 qt. of stock, 2 eggs.

Take tomatoes, cut them in two, and removing the pips of watery substance, put them in a saucepan, with a bundle of sweet herbs, a clove of garlic, an onion stuck with three or four cloves, some allspice, whole pepper, and salt to taste. Place the saucepan on a gentle fire, stirring contents occasionally. When the tomatoes are thoroughly done, turn them out on a hair sieve, remove the onion, garlic, and sweet herbs; remove also the moisture which will drip from the tomatoes; then work them through the sieve until nothing remains on the top but the skins. Have a quart of plain stock boiling hot, stir the tomato pulp into it, and, removing the saucepan from the fire, stir in two eggs, beaten up with a little cold water and strained. Serve over small dice of bread fried in butter.

