

91. **Halibut (Baked)**—Ingredients—Halibut, a little butter, salt and water, a tablespoonful of walnut catsup, a dessertspoonful of Worcestershire sauce, the juice of a lemon, a little brown flour.

A piece of halibut weighing five or six pounds, lay in salt and water for two hours. Wipe in a clean cloth and score the skin. Have the oven tolerably hot, and bake about an hour. Melt a little butter in hot water and baste the fish occasionally. It should be of a fine brown color. Any gravy that is in the dripping pan mix with a little boiling water, then stir in the walnut catsup and Worcestershire sauce, the juice of a lemon, and thicken with the brown flour (the flour should be mixed with a little cold water previously), give one boil and serve in sauce-boat.

92. **Halibut Steak**—Ingredients—2 eggs, some brittle crackers, oil or lard, salt.

Wash. Wipe the steaks in a clean cloth and sprinkle with a little salt. Dip them into beaten egg, then into crushed crackers (pound the crackers until they are as fine as powder), and fry in boiling oil or lard.

93. **Stuffing For Pike, Haddock And Small Cod**—Ingredients—equal parts of fat bacon and beef suet, some fresh butter, parsley, thyme, savory, 1 onion, a few leaves of marjoram, 1 or 2 anchovies, salt, pepper, 1 nutmeg, crumbs and egg.

Take equal parts of fat bacon, beef suet, and fresh butter, some parsley, thyme, and savory; a little onion, and a few leaves of scented marjoram shred fine; an anchovy or two; a little salt or nutmeg, and some pepper. Oysters will be an improvement with or without anchovies; add crumbs, and an egg to bind.