

into a pot, and cover with butter, bake half an hour ; put the spawn in. When cold take the lobster out and put it into the pots with a little of the butter. Beat the other butter in a mortar with some of the spawn ; then mix that colored butter with as much as will be sufficient to cover the pots, and strain it. Cayenne may be added if approved.

58. **Lobsters (Potted as at Queen's Hotel)**—Ingredients—Lobster, mace, nutmeg, white pepper, salt, 1 or 2 cloves, butter, bay leaves.

Take out the meat as whole as you can ; split the tail and remove the gut ; if the inside be not watery, add that. Season with mace, nutmeg, white pepper, salt, and a clove or two in the finest powder. Lay a little fine butter at the bottom of a pan, and the lobster smooth over it, with bay leaves between, cover it with butter, and bake gently. When done, pour the whole on the bottom of a sieve ; and with a fork lay the pieces into potting-pots, some of each sort, with the seasoning about it. When cold pour clarified butter over, but not hot. It will be good next day ; or if highly seasoned, and thickly covered with butter, will keep some time. Potted lobster may be used cold, or as a fricassee, with cream sauce ; and then it looks very nicely and eats excellently, especially if there is spawn.

59. **Lobster (to dress)**—Ingredients—1 lobster, salt, cayenne, mustard, salad oil, and vinegar.

After mincing it very fine, add salt, cayenne, mustard, salad oil, and vinegar, to taste ; mix these well together.

60. **Lobster Croquettes**—Ingredients—2 lobsters, pepper, salt, spices, cayenne, a piece of butter, 1 tablespoonful of flour, 1 bunch of parsley, fish stock, 2 eggs, bread crumbs.

Mince the flesh of a lobster to the size of small dice, season with pepper, salt, spices, and as much cayenne as will rest on the point of a trussing needle. Melt a piece of butter in a saucepan, mix with it a tablespoonful of flour, then the lobster, and some chopped parsley ; moisten with a little fish stock until the mixture looks like minced veal ; then stir into it off the fire a couple of yolks of eggs, and put it by to get cold. When nearly so, shape it into the form of corks, egg them, and roll them in baked bread crumbs. After the lapse of an hour, egg and bread crumb them again, taking care to preserve the shape. After a little time fry them a light color in hot lard.