

add the pieces of tail and some pieces of carrot and turnip cooked as follows: Boil the vegetables in water, with a little sugar, salt, and a small piece of butter. Serve very hot.

34. **Oxtail Soup (Thick).**—Ingredients—1 oxtail, 6 carrots, 4 onions, 4 turnips, allspice, 1 head of celery, 1 qt. of water, 1 qt. of stock, a pinch of pepper, sugar and salt, some roux.

Cut up the oxtail into small pieces, throw them into cold water with a little salt, bring them to the boil, and throw them into clean cold water. Cut up the vegetables into a stewpan, place the oxtail on the top, cover with the water and stock, let it simmer until the oxtail is quite tender, take out the pieces of tail, add the roux to the gravy, also the sugar and the seasoning. Boil well together, strain through a fine hair sieve, taking care to pass the vegetable pulp through, drop in the pieces of tail, and bring to the boil. Let it stand on the side of the stove until wanted.

35. **Mock Turtle Soup**—Ingredients—A knuckle of veal, 2 cow's heels, 2 onions, a few cloves, a little allspice, mace and sweet herbs, $2\frac{1}{2}$ qts. of water, 1 tablespoonful of sugar, 2 tablespoonfuls of walnut, 1 of mushroom catsup, 1 tablespoonful of lemon juice, forcemeat balls.

Put into a large pan or jar a knuckle of veal, two well-cleaned cow-heels, two onions, a few cloves, a little allspice, mace, and some sweet herbs; cover all with two and a half quarts of water, and set it in a hot oven for three hours. Then remove it, and when cold take off the fat very nicely, take away the bones and coarse parts, and when required, put the remainder on the fire to warm, with a tablespoonful of moist sugar, two of walnut, and one of mushroom catsup; add to these ingredients the jelly of the meat. When it is quite hot put in the forcemeat balls, and add a teaspoonful of lemon juice.

36. **Mock Turtle Soup**—Ingredients— $\frac{1}{2}$ a calf's head, $\frac{1}{4}$ lb. of butter, $\frac{1}{4}$ lb. of lean ham, 2 tablespoonfuls of minced parsley, a little minced lemon thyme, a little sweet marjoram and basil, 2 onions, a few chopped mushrooms, 2 shallots, 2 tablespoonfuls of flour, $1\frac{1}{2}$ doz. forcemeat balls about the size of a nutmeg; cayenne and salt, to suit your taste; the juice of 1 lemon, and 1 Seville orange, 1 dessertspoonful of pounded sugar, 3 qts. of best stock.

Proceed as in Recipe No. 35.

37. **Onion Soup**—Ingredients—Water that has boiled a leg or neck of mutton, 1 shank bone, 6 onions, 4 carrots, 2 turnips, salt to taste.