

# HOUSEHOLD RECIPES.

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## 1.—VERMICELLI SOUP.

The stock for this soup should be made from poultry, either turkey or fowls; when sufficiently done, put in a good pinch of saffron, a couple of blades of mace, blended fine, pepper, salt, and a saucer-full of vermicelli, let it boil a quarter of an hour; the red cayenne pepper is preferable.

## 2.—SOUPE JULIENNE.

Take three carrots, ditto turnips, onions, celery, and a half of a cabbage, cut them all as small as possible, take a lump of butter, about a quarter pound, put it in a saucepan and fry your vegetables in it, have your beef stock made the day previous, put it down in a pot to boil with all your vegetables, adding some parsley, pepper and salt; leave it boil at least three hours, then serve it.

## 3.—PEA SOUP.

A quart of split peas, to two gallons of water, when boiled three hours, put in a handful of dried mint, a couple of tea-spoonsful of thyme, pepper and salt, have ready a frying-pan with a small piece of butter, slice five onions in it, when fried throw all in the soup, keep stirring it constantly, so as to thicken it, leave it boil four hours, this soup when made of whole peas, after they are boiled must be mashed through a cullender, fry some