

them, egg and bread crumb them, put them into boiling oil, and fry them a delicate brown.

No 28. *Clarified Butter.*

Put the butter in a nice, clean stew pan, over a very clear, slow fire; watch it, and when it is melted, carefully skim off the buttermilk, &c. which will swim on the top; let it stand a minute or two for the impurities to sink to the bottom; then pour the clear butter through a sieve into a clean basin, leaving the sediment at the bottom of the stew pan.

N. B. Butter thus purified will be as sweet as marrow, a very useful covering for potted meats &c. and for frying fish.

No 29. *Burnt Butter.*

Put two ounces of fresh butter into a frying pan; when it becomes a dark brown colour, add to it a table-spoonful and a half of good vinegar, and a little pepper and salt.

N. B. This is used as sauce for boiled fish, or poached eggs.

No 30. *Parsley and Butter.*

Wash some parsley very clean, and pick it carefully leaf by leaf; put a tea spoonful of salt into half a pint of boiling water: boil the parsley about ten minutes; drain it on a sieve; mince it quite fine, and then bruise it to a pulp. Put it into a sauce-boat, and mix with it, by degrees, about half a pint of good melted butter; do not put much flour to it.