

A CULINARY DICTIONARY.

A Glossary of Terms Used in Cookery and Menu-Making.

NANTAISE (a la)—In the Nantes style.
Napoleons—Cakes baked in thin strips, which are put together with jam or cream. A favorite cake in Paris.

Napolitaine (a la)—In the Naples style.

Nasturtium—The leaves of the nasturtium are often served in the form of a salad, like lettuce. The seeds are used as a substitute for capers. When preserved for this purpose they are gathered while still young and tender, and are soaked in salted water for twenty-four hours. When dried, they are put into bottles, and are covered with cold, spiced vinegar. If tightly corked and stored in a cool place they will be ready for use in about six months.

Naturel (au)—In the plainest, simplest style.

Navarin—A brown stew, made of mutton.

Navet—French for turnip.

Neige (a la)—Something snowy, or white like snow.

Nesselrode Pudding—A frozen pudding flavored with chestnuts and fruit.

Neufchatel Cheese—A soft, sour cream cheese, originally made only in Neufchatel.

Nicoise (a la)—In the Nice style.

Niocchi—Italian dumplings, made with flour and parmesan cheese.

Nivernoise—Dishes served with the following garnish are termed "a la Nivernoise," in honor of Nivernois, the famous French statesman: Scrape