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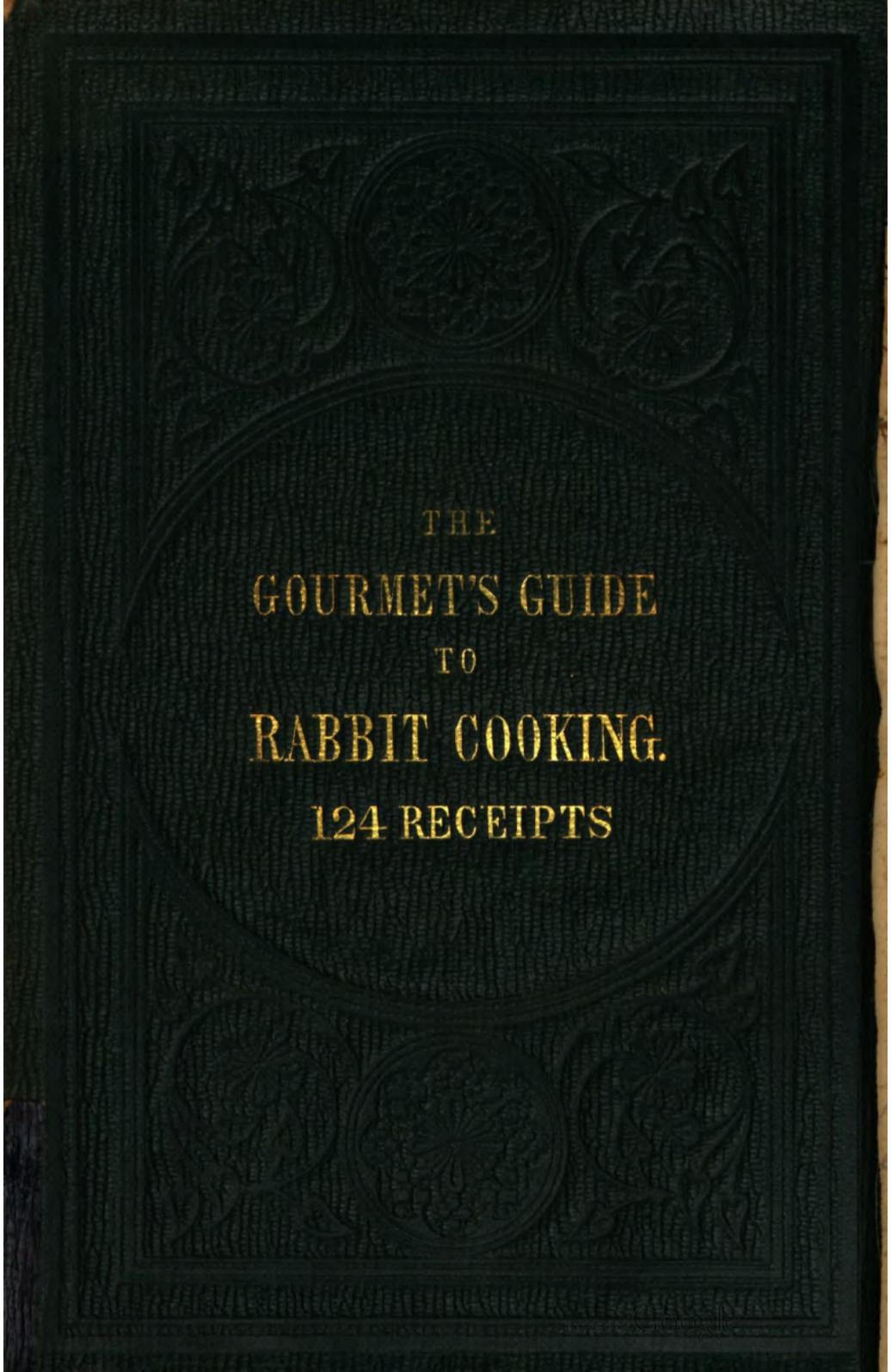
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THE  
GOURMET'S GUIDE  
TO  
RABBIT COOKING.  
124 REC'EIP'TS



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THE  
GOURMET'S GUIDE  
TO  
RABBIT COOKING,  
IN  
ONE HUNDRED AND TWENTY-FOUR DISHES.

BY  
AN OLD EPICURE.

LONDON:  
W. KENT AND CO., 86, FLEET STREET,  
(LATE D. BOGUE.)  
1859.

268. c. 246. Google



## INTRODUCTION.



AND why should I not, as a good gastronomer, publish some of my experiences in the "social science" of cookery? When so many misguided authors find that, for all their devotion to the Muses, they are barely requited with bread, can it be wondered at that I, as an enlightened votary, should prefer "keeping the pot boiling" under more generous auspices? No. Nor do I deem it to be a derogation of my dignity to take up a pen in favour of so gracious a subject—rather esteeming it an honourable advancement, to leave the mazes of Imagination for the more profitable paths of Reality, and to unfold the pleasantness of so preparing the gifts of Creation, that in the eyes of humanity they may appear to the best advantage.

In the good old by-gone times, when the culinary art had arrived at such perfection as to permit of its being distinguished as a "faculty"

second only in importance to medicine, its professors were so numerous that it is recorded of them that many, for want of employment, *degenerated* into troubadours, jongleurs, and poets! So, then, am I right in proclaiming it promotion to secede from the service of the Nine, and put on armour (my apron) for the advancement of the *ars coquinari*?

You will ask why, to show my adherence to the art, I have made choice of the subject treated in the following pages? Listen: When I was a little baby—and you, too, gentle reader, were a baby once, and likewise suffered all I endured in that painful period—well, when in infancy, upon frequent occasions, I experienced more than ordinary uneasiness, proceeding either from depletion, or dentition, or repletion—which was commonly my case—there was one unfailing remedy that eased my pain, beguiled me from my griefs, and even lulled me to the sweetest repose. Merely to mention it was sufficient; its name alone was a talisman which dried my tears, assuaged my complaints, and implanted peace in my palpitating bosom. This potent agent of my happiness was nothing tangible; it was never manifested to me or mortal baby; it remained a myth—an invisible charm, which was held up in promise but never in

bodily substance. It was the origin of expectation—the first thing that inculcated hope in my budding spirit, and in waiting for which I throve and grew.

Well, what was this indispensable auxiliary to the happiness and health of infancy? Reader, you know as well as I, that this, the best boon of babyhood, was the magic “rabbit-skin,” which my paternal parent was reported to be hunting for my especial benefit! The power of rabbits then operated favourably upon my infant mind: in them I recognized the most supreme solace that could be afforded to afflicted humanity, and under their influence I developed in intelligence, and improved in condition. Anon I became a sportive child, and they who guided my steps into the ways of the world took pleasurable pride in rearing my tender thoughts, and in teaching my young idea how to shoot. Rabbits were my first aim. Ah, would that I could now by any action awaken so pure a joy as I in childhood felt when, fondly dreaming, I discovered a resemblance to a rabbit on the wall, which I had executed entirely by an exercise of my own unassisted abilities! The pride of authorship, or the charms of cookery, are nothing to it!

Next in our reminiscences of rabbits, we look

back with delight to that dawn of adolescence, when we were allowed the pleasure (unreciprocated, alas!) of keeping some tame ones of the species. Unfortunate animals! how they survived our unceasing attentions to their comfort is a miracle; for, labouring under a delusion that they approved of our caresses, we narrowly escaped tearing them to pieces in the repeated paroxysms of our tenderness; indeed, in more senses than one, they were continually kept in hot water. May the following pages prove a noble reparation to the whole race for what they then endured at our hands; and the mature attention we have bestowed upon their treatment indemnify them for all the errors of misapplied affection they observed in our youth; for now, in our riper years, when the downy spell of a rabbit's-skin would no longer be efficacious in alleviating a sorrow or a suffering; when beholding a rabbit in shadow would only inspire sadness at its not appearing in a more solid shape; when having to keep live rabbits would, instead of affording amusement, be an exceeding annoyance to us; still clinging to their prestige as, at our evening meal, we indulge in that pseudonymous preparation, a Welsh rabbit, we smile at the recollections awakened by the name; and, associated as they are with such plea-

sant memories of our early days, is it unnatural that I continue to derive a substantial comfort from the cause which erst gave such an amount of sentimental satisfaction?

I should not only revolt you, my dear reader, but do myself, and perchance my publisher, an irreparable injury, were I to transcribe the encomiums bestowed upon rabbits by naturalists. You would abhor us as conspiring to cook, and being accessory to eating, the tenderest parents and the most affectionate offspring to be found in the whole extent of animated nature. I should, instead of making an epicurean example of them, be defeating the ends of culinary justice, by recommending them to mercy, on account of those domestic virtues by which they are so pre-eminently distinguished.

I shall, therefore, confine myself to the claims of a more public character which rabbits have upon our consideration. Firstly, to quote from our friends the French, who possess an aptitude for delicacy of expression of which an English cook is totally deficient, the charm of rabbits consists in their being so easily and agreeably *accommodated* (mark the word), and in their capability of producing a variety of compositions, which, if proceeding from the hands of an able *artiste*, may,

for elegance, be ranked amongst the most *recherché* dishes that can dignify the table of refined and enlightened amphitryons. Another thing commendable in rabbits is their cheapness. Even one solitary rabbit will make a pretty appearance at a dinner, whereas its equivalent money's-worth of butcher's meat would be quite an uncomfortable object to contemplate. They are likewise easily obtained, being in season nearly throughout the year, are quickly dressed, have very little weight of bone, will keep well, and, besides being considered wholesome and easy of digestion, have, according to the following old rhyme, a property ascribed to them which confirms us in our estimation of their merits, and exemplifies the wisdom of the originators of cookery, in causing so favourable a combination of forces as ensues from their alliance with the admirable esculent which usually accompanies them in their culinary career :—

“ For onions, you know, are generally said  
To be an excellent remedy for a cold in the head ;  
And rabbits, I'm told by those who are smart,  
Are a capital cure for a cold in the *heart* ! ”

I can adduce nothing stronger than this in favour of my subject, so conclude with the farewell greeting of the good people of Vienna, who, in

taking leave of each other, reciprocally exclaim, with that affection of which an epicure or a cook alone is capable—

“May you make a good dinner !”



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# THE GOURMET'S GUIDE

TO

## RABBIT COOKING.



### BOILING.

#### 1. *Plain Boiled Rabbit.*

TRUSS your rabbit carefully, and put it into a saucepan of cold water; let it come gradually to a boil, skimming it frequently. If not a large one it will be done in half an hour from the time of boiling, but a large rabbit will require forty minutes to dress it sufficiently. When taken up cut off the head, divide it in two, and lay a half on each side of the dish. Pour over it some good melted butter in which there is a little shred parsley, and serve with lemon-juice. This is the usual method of boiling a rabbit practised by those who are prejudiced against the employment of onions.

#### 2. *Boiled Rabbit and Bacon.*

As rabbits invariably appear in conjunction with the fine fat fitches of our Hampshire hogs,

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upon the counters of the "charcutier," so these two comestibles are usually united upon the dinner-table, the more than "Byzantine meagreness" (speaking artistically) of the one requiring to be qualified by the unctuous assistance of the other. Each should, however, be dressed separately, or the colour of both will be spoilt. A boiled rabbit served with slices of fried ham, or bacon, with eggs, forms a delicious dish, and causes it to go further. Sausages also, either served by themselves or used as a garnish, go admirably with boiled rabbit; and if no lemons are at hand, capersauce is a good substitute.

### 3. *Boiled Rabbit and Onions, White.*

Dress your rabbit as before described, and, by the time it is done, have ready a sufficiency of onions which have been previously boiled in some slightly salted water until perfectly tender. Strain and mash them smooth, mix in some melted butter, highly seasoned with Cayenne pepper, and add a spoonful of sugar. Throw this over the rabbit, but be very sure to send it to table as speedily as possible, for cold onion-sauce is particularly objectionable to epicures.

### 4. *Boiled Rabbit and Onions, Brown.*

While your rabbit is boiling, prepare a sauce as follows:—Take some middling-sized onions, peel and cut them into very thin slices, put them into

a stewpan containing some boiling lard, and stir them over a quick fire until they are quite tender, then add a wine-glass of strong vinegar and half a pint of good brown gravy; simmer it a little to reduce it, and, as soon as the rabbit is taken up, pour the sauce over it, and serve garnished with sliced lemon.

#### 5. *Boiled Rabbit and Onions au Naturel.*

Put on your rabbit to boil in the usual way, and at the same time peel and dress some pretty small onions, observing to choose them as nearly of the same size as possible. When they are quite tender, and the rabbit is done, put it in a dish with the onions, pour some good thick melted butter on it, add the juice of a lemon and a little of the shred rind. Send it to table with a sauce *piquante*.

#### 6. *Boiled Rabbits and Celery.*

Boil, by themselves, a couple of young rabbits, and at the same time get ready, in another saucepan, two or three heads of fine white celery, cut into pieces of about an inch long, and boil until quite tender in a little salt and water. When you are sure it is sufficiently done, take it out and lay it in a small stewpan, with half a pint of cream and two ounces of butter rolled in flour; season plentifully, set it over the fire, and shake it until the butter is thoroughly melted. Place your rab-

bits in your dish, pour the celery-sauce over them, and garnish with thin slices of ham, tongue, bacon, or sausages, hot, but boiled or fried, according to convenience.

### 7. *Boiled Rabbit, Stuffed.*

Take the liver of your rabbit, an onion, an anchovy, the yolks of six hard-boiled eggs, and a quarter of a pound of fat bacon, chop it all finely, season with mace and pepper, mix in one dessert-spoonful of tarragon-vinegar and two of olive-oil. Stuff this into your rabbit, sew it up closely, truss it, and put it into a saucepan of cold water; let it come to a boil, then simmer it slowly for half an hour. Take it up, rub it well with fresh butter, dust a little flour over it, and either put it into a brisk oven, or hang it before the fire until it is of a fine brown. Serve it with a sauce *à la crème*.

### 8. *Boiled Rabbit as at Valencia.*

Boil two or three large onions until they are quite soft, mash, and add to them six ounces of cold boiled pickled pork, finely minced, and a bunch of chopped sweet-herbs; mix it into a paste with a few bread-crumbs, the yolks of two fresh eggs, and a table-spoonful of chilli-vinegar; put it inside your rabbit, and boil it for forty minutes in a saucepan of water in which there is a head of celery to augment its flavour. Send it to table masked with egg-sauce.

## ROASTING.

9. *Roasted Rabbit as at Ronda.*

Procure a very fine, fat, tame or Ostend rabbit, lard it and stuff it with the following ingredients : —Take shred ham, cold veal, and beef-suet, of each two ounces, a little grated lemon-peel, nutmeg, Cayenne pepper, salt, and the crumb of a penny roll. Pound all this in a mortar, bind it with two well-beaten eggs, and put it inside your rabbit, sew it up, truss it, and lay it in a stewpan, with a quart of strong stock, a bottle of white wine, two lemons cut in quarters, a bunch of sweet-herbs, a few cloves, and a salt-spoonful of pepper. Cover it very tight, put it over a slow fire, and let it stew as gently as possible for half an hour ; then take it out, rub it over with olive-oil, and place it before a slow fire for forty minutes, basting it frequently with oil. While it is roasting, reduce some of the liquor in which it was boiled, thicken it with an egg, and take six hard-boiled eggs, chopped rather small, and some pickled mushrooms cut into quarters. Mix these with the sauce, and pour it into the dish with your rabbit.

10. *Portuguese Rabbits.*

Get some small wild rabbits, or half-grown tame ones, cut off their heads, and strip their hind legs

as far as the claws, truss them so as to resemble chickens as nearly as possible; lard them, roast them before a quick clear fire, and serve with any savoury sauce agreeable. Or, trussed in this way, they may be boiled, and sent to table with a rich rice-sauce tossed up with cream.

### 11. *Roasted Rabbit and Chestnuts.*

Get two dozen large chestnuts, prick each with a penknife, and lay them in a saucepan of cold water, with a spoonful of salt and a head of celery to increase their flavour. When they have boiled for a quarter of an hour, drain and skin them; parboil the liver of your rabbit, cut it up fine, pulp a dozen of your chestnuts, add a good quantity of chopped sweet-herbs, some powdered nutmeg, pepper, mace, and salt, and a quarter of a pound of fat bacon cut small. Mix these things well together, put them inside your rabbit, sew it up, truss it, and hang it before a moderate fire. While it is roasting, baste it well with fresh butter, and prepare a sauce with the remainder of your chestnuts in the following manner:—Peel and mash them well, mix them with half a pint of rich gravy, a glass of white wine, and a bit of butter rolled in flour. Stir it over the fire for a quarter of an hour, and, when done, take up your rabbit, lay it in your dish, pour in the sauce, and garnish with sliced lemon.

12. *Roasted Rabbit and Truffles.*

Procure a fine rabbit—a home-fattened tame one is the best—see that it has been very properly cleaned ready for dressing; get a pound of fresh truffles, brush and prepare them nicely; cut up half a pound of smoked bacon, put it into a stewpan, shake it over the fire for about five minutes, then cut up your truffles and join them to your bacon; add Cayenne pepper, and let it all do gently till the truffles are sufficiently tender. Remove it from the fire, and, as soon as it is nearly cold, put it into your rabbit, sew it up tightly, envelope it with bands of bacon, fastened on with string, and let it remain a day to absorb the flavour of the truffles; then wrap it in white paper, and roast it before a strong fire for three-quarters of an hour.

13. *Lapin Farci.*

Boil two ounces of rice in milk or stock, being very careful it does not burn; when done, add to it two ounces of sultana raisins and two ounces of pistachio nuts thinly sliced. Stuff your rabbit with this, truss it as for roasting, rub it over with onion-juice, dust it thoroughly with a mixture of ginger, cloves, pepper, and coriander seeds, all in fine powder; put it down to roast, and baste it continually with butter. While it is doing, take half a pound of rice, and boil it in stock with sultana raisins, sliced pistachio nuts, and almonds, of each two

ounces. When both rice and rabbit are ready, dish up the latter, put the rice round it, and pour over the sauce with which you basted the rabbit.

#### 14. *Plain Roasted Rabbit.*

Truss your rabbit properly, put it down to the fire, baste it with plenty of fresh butter, and dredge it with flour. It will take from thirty to fifty minutes, according to size. Boil the liver with some parsley; when done, chop both very fine, add melted butter, and pour it over the rabbit when it is taken up. You can reserve a few slices of liver for garnishing. Serve with a white sauce apart. The principal thing in roasting rabbits is neither to over or underdo them, for they are as objectionable if dry, as they are when too little dressed.

#### 15. *Lapin Rôti à la Française.*

Save all the blood you can, rub it well into the rabbit inside and out, lard the back, shoulders, and haunches with fine lard, put it to roast, and baste it frequently with salad-oil and the gravy that runs from it. Forty minutes before a good fire will be enough for it. Make a sauce with the liver, just fried in butter, and then mixed with shred shallots, a little vinegar, pepper, salt, and a few spoonfuls of stock. Warm it over the fire, strain it through a sieve, and send your rabbit to table with this sauce served separately in a tureen.

16. *Rabbit Roasted Hare-fashion.*

Choose a fine large rabbit, clean it, and let it soak in a marinade of red wine, a bruised garlic, two laurel-leaves, powdered ginger and cloves, thyme, and shallots, finely shred. If you can, let the rabbit remain for a whole night in this preparation. Make a stuffing with equal quantities of bread crumbs and beef suet, some chopped herbs, salt, pepper, nutmeg, a little grated ginger, and lemon-peel, two eggs and two spoonfuls of port wine. Put this inside your rabbit, sew it up securely, truss it, band it with strips of fine bacon, envelope it in white paper, and put it down to the fire; let it do slowly for an hour, then take away the bacon and the paper; just brown it, and serve it either with currant jelly or this sauce *poivrade*. Cut an onion, a carrot, and a parsnip into thin slices, add a small piece of ham. Fry these things in butter for a few minutes; when they begin to brown, dust in some flour, pour in a glass of red wine, as much again of gravy, two dessert-spoonfuls of vinegar, some herbs, pimienta, and coarse pepper; let it simmer for a quarter of an hour, strain, and serve it apart.

17. *Roasted Rabbit and Oysters.*

Make choice of a nice plump rabbit, either a tame or Ostend one is preferable, wipe it quite dry, and then moisten it inside and out with Madeira

wine. Make a stuffing with two sponge-cakes, twelve oysters bearded and drained, some Cayenne pepper, and two ounces of fresh butter, chop these things together, fill your rabbit with them, rub butter upon the outside, cover it with paper, and roast it slowly for an hour, just browning it before taking up. Make a sauce with the liquor and beards of the oysters, the juice of a whole lemon, two ounces of fresh butter, a very little flour, some cinnamon, and Cayenne pepper; simmer these things for a few minutes, strain it into your dish, and serve the rabbit upon it.

#### 18. *Salade de Lapereaux.*

Roast a couple of very nice young rabbits; when they are done, carve and trim them carefully, dish and garnish them with slices of anchovies, hard-boiled eggs cut into quarters, slices of beet-root previously boiled, some lettuces, cleaned, dried, and pulled to pieces, some capers, and small onions sliced, some chopped tarragon and chervil. Serve oil, vinegar, pepper, and salt separately.

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### BAKING.

#### 19. *Baked Rabbit and Rice.*

Have a fine, fat, tame rabbit, prepare it properly, especially observing to pepper it well, as it

greatly heightens the flavour. Hang it before the fire to roast, carefully basting it with butter. While it is doing, take half a pound of the best Carolina rice, put it into a saucepan, with a quart of rich, savoury stock, some mace and nutmeg, place it over the fire till the rice begins to get tender, then remove it, stir in half a pound of fresh butter and the yolks of four well-beaten eggs. By this time your rabbit will be half done. Take it from the fire, cut it into joints, trim them neatly, and lay them in a well-buttered, deep dish; put a good piece of butter upon each, pour over them the gravy which runs in cutting them up, throw in a large spoonful of Bengal chutney, and then add the rice; beat the yolks of two eggs, lay them upon the top, and bake in a brisk oven for half an hour. Garnish it with a Seville orange cut into quarters, and serve it in the dish in which it was baked.

#### 20. *Puption de Lapin.*

Roll out some very rich forcemeat, lay it in a buttered tin dish, and over it place a layer of bacon cut exceedingly thin; then take your rabbit, cut it up, season it highly, put it into your dish, strewing mushrooms, asparagus tops, oysters, and the yolks of hard-boiled eggs; lay some more thin slices of bacon over this, and put a layer of forcemeat on the top. Bake it for an hour in rather a slow oven. When done, turn it into another dish, and, if it is

to be eaten hot, pour sauce round it ; but it is equally delicious eaten cold.

### 21. *Pâté de Lapereaux.*

Bone and cut up a couple of young rabbits, take half a pound of fresh pork and half a pound of veal fat, chop them small, and mix in some parsley, thyme, a laurel-leaf, and a shallot, all finely shred, add salt, pepper, and a little powdered clove ; line a pie-dish with slices of fat bacon, put in your rabbits, minced meat, etc., pour over it a wine-glassful of *eau de vie*, and cover the top with slices of bacon. Put it into a moderate oven, and let it remain for two hours. When done, turn it into a flat dish, garnished round the edges with slices of beetroot sprinkled with vinegar, or, if preferable, pickled capsicums can be used.

### 22. *Pâté à la Provençale*

Take a couple of rabbits, cut them into joints, but do not bone them, put them into a saucepan with two onions, two carrots, a clove of garlic, a bunch of herbs, and a nice piece of the belly of pickled pork—at least a pound—more, if requisite for the size of the dish destined to hold it. Boil these for half an hour in as little water as possible, take out the meat, drain it, put the pork at the bottom of a buttered pie-dish, and lay the rabbits upon it. Pour in a glass of white wine, and stew over some Spanish pimiento ; have ready some

batter, pour it into the dish, and let it bake for half an hour in a quick oven. Reduce the liquor in which it was dressed, add the juice of a lemon, and when the *pâté* is done, change it into another dish, and pour the sauce round it.

### 23. *Fricandean de Lapin.*

Have a fine large rabbit carefully cleaned, cut off the meat in as large pieces as you can, lard them well, and put them into a baking-dish, with sufficient savoury stock to cover them; the stock must be of most excellent goodness. Lay a sheet of buttered paper on the top, and put it into a moderate oven, let it bake for two hours, observing to replenish the gravy as it reduces. When done, dish it upon a rich tomato sauce, and simmer down the liquor in which it was baked, until it becomes a glaze, when pour it over, and send it to table.

### 24. *Rabbits as at Ilfracombe.*

Towards the end of the summer, when mushrooms are in high season, take two fine, fat, but young, tame rabbits, clean them nicely, take out their livers, carefully removing the galls; soak half a pound of white bread-crumbs in sufficient cream to moisten them thoroughly; get a dozen good-sized mushrooms carefully freed from all earthy matter, chop them up with the bread and cream, do the same with the livers, add plenty of pepper, and the

juice and rind of a lemon. Put this stuffing into the rabbits, sew them up, and truss them hare-fashion; wipe them dry with a clean cloth, and then rub them all over with the juice of a lemon. Allow them to absorb the lemon-juice for about an hour, lay them in a baking-dish, cover them entirely with rich, thick cream, and put them into a brisk, but not fierce oven; let them bake for an hour, occasionally basting them with more cream. When done, dish them up, and pour over them some cream which has been merely heated over the fire. Serve with a sauce *piquante*.

#### 25. *Baked Rabbit and Macaroni.*

Either cut your rabbit into joints, or simply truss it; well butter it, and lay it upon some slices of good ham in a baking-dish. Put it into a moderately-hot oven, and let it stay, basting it occasionally with more butter. In the meanwhile, take a quarter of a pound of Naples macaroni, break it into pieces of about two inches long, and throw it into a stewpan of boiling stock; let it simmer until tender, then strain it; mix with it one ounce or white sugar and two ounces of fresh butter, season it, and add to your rabbit a table-spoonful of *eau de vie* and the same quantity of lemon-juice. Put your macaroni into the dish with your rabbit, bake it until the macaroni is pleasantly browned, and serve it in the dish in which it was baked. Remark that your rabbit should have been at least

half an hour in the oven before the macaroni is added.

26. *Timbale de Lapereaux.*

Cut up a couple of fat young rabbits into small joints, throw them into a fryingpan of boiling butter with some salt, pepper, fine herbs, spices, three or four truffles, a dozen middling-sized mushrooms, and a laurel-leaf, all finely chopped; when it is nicely browned, moisten with two large spoonfuls of rich gravy, and a wine-glassful of white wine. Simmer it slowly until you think it is sufficiently done. Let it get cold; then take a deep round mould similar to a cake mould, butter it well, and line it with a pie-crust, carefully joining it so as none of the contents can escape. Put in your mixture of meat, sauce, etc., cover it with paste on the top, which should be flat; put it into an oven for an hour and a-half, turn it into a dish, and, before serving, cut a round piece of crust from the top, and pour in more brown gravy if requisite.

27. *Lapin à la Gendarme.*

Clean and cut up a fine fat rabbit, put a good slice of fat ham at the bottom of a baking-dish; chop up a laurel-leaf, some parsley and thyme, rub these well into your pieces of rabbit, season highly with coarse pepper, and lay your meat upon the ham. Slice four good-sized onions into rings, add them to your rabbit, pour a wine-glass of salad-oil into the dish, put it into a tolerably brisk oven,

and bake it for half an hour. Serve with a sauce apart.

28. *Baked Rabbit and Olives.*

Well clean a large tame or Ostend rabbit, pepper it inside, and stuff it with bread-crumbs which you have mixed with the juice of a whole lemon, and two ounces of fresh butter. Truss your rabbit, and cover it with slices of lemon freed from rind and pips, and lay some slices of bacon outside, put it into an oven, bake it for forty minutes, and prepare an olive-sauce as follows:—Take half a pint of new green olives, stone them, but take care not to mutilate the fruit more than necessary. Put four table-spoonfuls of strong gravy into a small saucepan, thicken it sufficiently with a bit of butter rolled in flour, and the moment before sending your dinner to table, add the olives to the sauce, and mask your rabbit with it; but previously remove the slices of bacon and lemon.

29. *Baked Rabbit and Spanish Onions.*

Have six rather small Spanish onions, and, without depriving them of the outside peel, put them into a saucepan to boil; let them do slowly until they are getting soft, when take them out and peel them nicely. Prepare your rabbit by wiping it dry, and then rub it well with red wine and bruised mace; truss it, and lay it in your baking-dish; arrange your onions round, and sprinkle it thoroughly with salad-oil. Place it in

a brisk oven, and bake it for three-quarters of an hour, basting it frequently with oil.

### 30. *Rabbit Surprise.*

Get a couple of young rabbits, cut off their heads and necks as close to the shoulders as you can, pepper them inside, truss them very compactly, using string instead of skewers, and put them to roast before a moderate fire; baste them with butter until they are better than half-done, when, having prepared a rich *farce* with veal, anchovies, beef-suet, bread-crumbs, herbs, and spices mixed with beaten eggs to the consistency of a light paste, envelope your rabbits in it, smooth them over with the yolk of eggs, strew a few bread-crumbs on them, and lay them in a buttered dish. Bake for thirty minutes in a quick oven. The heads, necks, and livers should have been put into a saucepan with a few herbs, pepper, salt, a shallot, and a little water to make gravy. When the rabbits are done, change them into a fresh dish, pour gravy round them, and decorate them with slices of Seville orange.

### 31. *Gateau de Lapin.*

Get a fine rabbit, take all the flesh from the bones, particularly removing the skin and muscle; weigh your meat, and take an equal quantity each of dried neat's tongue, fresh calves' liver, and fat bacon; chop these separately, using likewise the

rabbit's liver ; when all is finely shred, put it into a mortar, and pound it perfectly smooth ; add a good seasoning of fine spices, a glass of French brandy, and eight fresh eggs, one at a time. Line a deep mould with slices of bacon, put in a layer of your meat, then a layer of bacon, on which place some slices of truffles cut thin. Continue this until the mould is filled, ending with slices of bacon ; cover it with buttered paper, and bake in a moderate oven for three hours. Let it get quite cold, then hold it over the fire for a few moments to detach it easily from the mould ; turn it out upon a clean dish, remove the surrounding slices of bacon. When you cut it at table, observe to cut it sideways, so as to divide the slices of bacon, truffles, etc.

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## PIES.

### 32. *Small Patties.*

Make a light paste with a little butter, flour, two eggs, and some milk ; roll it thin. Take as much of the meat from a rabbit as you are likely to require ; chop it up, adding a slice of ham, a little butter, a shallot, or artichoke-leaves shred fine, and a sufficiency of spices ; sprinkle it with lemon-juice or white wine, wrap a portion of this preparation in pieces of paste, and either bake or

fry them; if the former, rub them over with the yolk of egg before placing them in the oven.

### 33. *Raised Pic.*

Make a raised crust as for a pork-pie; take a fine young rabbit, disjoint it, and cut the meat from the bones; season it highly; add to it half a pound of fat bacon, the yolks of four hard-boiled eggs cut into slices, and sufficient tomato-sauce to make it of an agreeable colour. Pack the meat pretty tightly, and bake in a very gentle oven for an hour and a-half. This is usually eaten cold; but a *vol a vent* may be made with paste baked round a buttered mould, and when done, removed from the mould, and filled with a rich ragout of rabbit, which is eaten hot.

### 34. *Rabbit Pic.*

Cut up a couple of rabbits, nicely shaping your pieces of meat, and adding to it a pound of good fat bacon, cut rather small; season with pepper, salt, and powdered cloves. If agreeable, you may also join a shred shallot. Make some forcemeat balls with the livers parboiled and pounded in a mortar, eight fine oysters, mace, Cayenne, and savoury herbs. Form these ingredients into balls with the yolks of two eggs, and add them to your meat. Put a good crust round your dish, lay in your rabbits and forcemeat, pour in half a pint of port wine and the same quantity of water, cover it

with a thick crust, and bake it for an hour and a-half in a moderate oven.

### 35. *Rabbit and Sausage Pie.*

Make a nice pie-crust, and cover your dish with it, as you would for a pudding; cut up a couple of young wild rabbits, well season them, and put a layer at the bottom of your dish; then place over it a layer of Bologna sausage, cut into tolerably thick pieces. Proceed thus with alternate layers of rabbit and sausage until your dish is full. Strew some sliced hard-boiled eggs upon the top, and squeeze in the juice of a lemon. If requisite, add a few slices of fresh butter, and cover it with a pretty thick crust. An hour in a moderately strong oven will bake it. It is equally good hot or cold.

### 36. *Rabbit and Oyster Pie.*

Cut up a nice fat Ostend rabbit, well season it with white pepper, grated lemon-peel, and finely-shred parsley. Take three dozen fresh oysters, beard them, but save their liquor; add them to your rabbit. Put a crust round the edge of your dish; fill in your rabbit and oysters, with also a few slices of fresh butter; pour in half a pint of Chablis; cover with a good crust, and bake for a little better than an hour.

### 37. *French Pie.*

Take a shallow tin mould, the edge of which should not be more than three inches high; butter

it well, and line it with rather a thin raised crust ; brush it over with yelk of egg, and put in a layer of forcemeat, and then lay in your rabbit, which you have boned, cut into small portions, and well seasoned with a mixture of finely-powdered mace, cloves, white and red pepper. Add the yelks of a few hard-boiled eggs, and fill up with asparagus tops, if in season, or tomatoes previously beaten and pulped. Add a little very rich gravy, and bake for about an hour in a moderately slow oven. Remove it from the tin before serving.

### 38. *Shropshire Pie.*

Make a very good puff-paste, and with it line the sides of your pie-dish ; then cut up a couple of young wild rabbits, and two pounds of fresh pork ; season both well with pepper, salt, and finely-powdered ginger. Mince the livers of the rabbits, and their weight of fat bacon, two anchovies picked and washed, some sweet-herbs, salt, pepper, and nutmeg. Mix these things into balls with the yelks of two eggs, lay them amongst your meat in your pie, and add some artichoke bottoms if obtainable. Grate some nutmeg upon the top, pour in half a pint of red wine, and half a pint of water or gravy. Put a good puff-paste on the top, and bake for an hour and a-half in a quick oven.

### 39. *Devonshire Pie.*

Mash some very floury potatoes, mix them with

some good cream or fresh butter, and season them with pepper, salt, and a little pimienta; cut up a couple of young wild rabbits, season them well, and sprinkle them with lemon-juice. Line the sides of your pie-dish with a light crust; put in a layer of meat, strew it over with sausage-meat or pounded ham; then add a layer of mashed potatoes, then meat, etc., until your dish is sufficiently filled; cover with a top crust, and bake for two hours.

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## PUDDINGS.

### 40. *Rabbit Puddings as at Malaga.*

If you have a cold rabbit in your larder, and wish to warm it up tastily, proceed as follows:— Take a pint of new milk, half a pound of fat bacon cut into very small pieces, the meat of your rabbit removed from the bones and chopped up very fine, a tea-spoonful of white pepper, the same quantity of salt, a little bruised mace, four whole eggs, and some freshly-chopped thyme. Mix these ingredients, gradually, dust in sufficient flour to make the whole into the consistency of light paste, shape it into balls as large as turkeys' eggs, flour them outside, throw them into boiling water, and let them boil gently for forty minutes. Serve with lemon-sauce.

### 41. *Plain Rabbit Pudding.*

Chop half a pound of beef-suet, mix it with a

pound of fine flour, season it with a little salt, and make a nice light paste; butter your pudding-basin, line it with the paste, and cut up a fine rabbit into suitable pieces; lay them in lightly, and strew over some salt, pepper, and whatever spices you may prefer. If you do not add a little bacon, which is a great improvement, put in some slices of fresh butter instead. Pour in a tea-cupful of gravy or water, cover with a tolerably thick crust, tie a cloth over it, and boil for three hours.

#### 42. *A Richer Rabbit Pudding.*

Make a crust, and line your basin as usual; then lay in a slice of veal kidney with some of the fat on it, season it plentifully with pepper, spread over it a layer of pounded ham or tongue, sprinkle this with Bengal chutney, and put in your rabbit, previously cut up and seasoned; spread over it some more pounded ham, and another slice of kidney. Pour in a glass of white wine, and cover it as before described; boil it for three hours. Some truffles, mushrooms, or shallots materially augment the flavour of the pudding.

#### 43. *Rabbit Pudding à la Balear.*

Prepare a good pudding-paste, made in the proportion of half a pound of shred beef-suet to one pound of flour. Take a large pie-dish, and completely line it with a crust, as you would for a pudding; cut up a couple of rabbits, and only make

use of the best joints ; lay them lightly in your dish, squeeze the juice of a whole lemon upon them, and strew in a quarter of a pound of sultana raisins. Take two ounces of sweet almonds, a finely-shred bay-leaf, two dessert-spoonfuls of curry-powder, and the grated rind of half a lemon ; pound these things well together in a mortar, mix them with half a pint of cream and the same quantity of rich gravy, which, if you have time enough, you can have prepared with the remainder of the rabbits. Pour this over the meat in your pie-dish, being careful there is plenty of room to prevent its boiling over. Bake this pudding for an hour and a-half in a gentle oven. Serve it hot. Remark, there is to be no crust on the top.

#### 44. *Roley-poley Pudding.*

Roll out a good piece of pudding-paste, and cut the meat from a young rabbit, which may be either undressed or one that has become cold. Let the meat be cut small, but on no account *mince* it. Season it well with pepper. Take some ham, or cold boiled pig's-cheek if you have it ; let the slices be of the same size as your pieces of rabbit ; put a layer of this rabbit and ham upon your paste, and strew over a mixture composed of lemon-peel, thyme, and parsley, all finely shred ; squeeze some lemon-juice upon it, and roll it in your paste ; fasten the ends securely, put it into a cloth, and boil for two hours. Serve with melted butter, or masked with onion-sauce.

#### 45. *Rabbit Dumplings.*

Bone a rabbit, cut the meat into shapely morsels; rub them with lemon-juice, white pepper, chopped herbs, and a shred shallot. Wrap each piece of meat in a good pudding-crust, carefully fastening them, so as the juice may not escape. Boil them slowly for an hour, and make a sauce with the bones and small portions of meat. Add the juice of a lemon, and serve.

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### SOUPS.

#### 46. *Rabbit Soup as at Alicante.*

Cut up a rabbit (if rather an old one, it does quite as well), put it into a saucepan with plenty of water, add a quarter of a pound of ham, and let it boil for three hours. Strain the soup from the meat and bones; put in two onions, and half a dozen Jerusalem artichokes. Season it to your taste with white pepper, and again boil it until it is reduced to a thick soup; pass it through a sieve into your tureen; stir in a spoonful of sugar, the yolks of four hard-boiled eggs cut into dice, and the moment before taking it to table throw in a table-spoonful of olives, stoned and cut into halves.

#### 47. *Rabbit and Tomato Soup.*

Cut up a large rabbit, and put it into a frying-

pan with butter, and a slice of ham or bacon ; shake it for a few minutes over a quick fire to brown. When it is of a fine colour, take it out, and likewise fry a couple of good-sized onions. Then put your meat and onions into a saucepan, with half-a-dozen fine tomatoes, merely cut into quarters, two bay-leaves, some peppercorns, and a good deal of water. Boil it slowly for three hours, skimming it frequently. If sufficiently reduced, strain it into another saucepan ; bring it to a boil, and stir in some *pâtés d'Italie*, in the proportion of three ounces of *pâtés* to a quart of soup. Withdraw it from the fire, let it stand for a quarter of an hour, and serve. You can, if you prefer them, employ macaroni or vermicelli ; but, if the former, it will require a quarter of an hour's boiling ; and, if the latter, you must be careful to break it when you are putting it into your soup, so that it may not boil in lumps ; and you must boil it for six minutes before you take it from the fire to stand and soak, as for macaroni and the *pâtés d'Italie*.

#### 48. *Rabbit and Rice Soup.*

Dismember a fine rabbit, put it into a muslin bag, with a few fresh oysters, some whole pepper, a bunch of sweet-herbs, some cloves, and a laurel-leaf ; lay it in a saucepan of water, into which you have cut up four middling-sized turnips and two onions. Let it boil until the vegetables in the soup are quite a pulp, then take out the meat, etc.,

and put in two ounces of Carolina rice ; simmer it slowly, stirring it occasionally, and when the rice is done, pour it into a tureen ; squeeze in the juice of a whole lemon, shred a little of the rind, and add a sufficiency of Spanish pimiento to give it a rich colour. Put in a spoonful of salt, and serve as hot as possible.

#### 49. *Rabbit and Green Peas Soup.*

Boil down a rabbit in a saucepan of water until the meat is ready to fall to pieces ; strain off the liquor, season it agreeably, and reduce it if it is more than necessary. Fry in butter some chopped chervil, sorrel, and shallot ; when these are sufficiently fried, put them into your soup. Slice finely a tender cucumber, dry it upon a cloth, rub it in flour, and fry it as you have done your herbs. Add this also to your soup, with a pint of green peas ; let it simmer gently, and when the peas are almost done, thicken it with two ounces of butter rolled in flour. If the peas are good, very few minutes are enough for them, as it is not desirable for them to be boiled to a *purée*.

#### 50. *Rabbit Mullagatawny.*

Have a large Ostend rabbit, cut off the best parts of the meat, trim it into nice little pieces, strew them over with a little powdered clove, and let them remain while you make a stock with the other parts of your rabbit by boiling it in plenty of

water for three or four hours, and then straining it. When you have done this, take your pieces of meat and fry them in two ounces of fresh butter until they are properly browned; take them out, and likewise fry two large onions cut into thin slices. When these are done, put them with your meat, and rub them in four dessert-spoonfuls of Bengal curry-powder, and two table-spoonfuls of flour. Put your stock into a stewpan, and gradually stir in the curried ingredients; add a salt-spoonful of salt and the juice of a whole lemon strained from the pips. Let it all stew gently for a quarter of an hour, and send it to table with rice in a separate dish.

#### 51. *Soupe à la Purée de Lapin.*

Clean your rabbit nicely, and put it whole into a saucepan with three quarts of water; set it over the fire, and when it has boiled about twenty minutes, take out the rabbit; cut off the best parts of the meat, return the bones, etc., to the saucepan, add to them a bunch of sweet-herbs, a few cloves, a slice of toasted bread, pepper, salt, a stick of celery, a spoonful of sugar, an onion, and a carrot sliced; let these all simmer slowly. When the liquor is reduced to the quantity required, strain it from the bones, etc.; pound the meat of your rabbit in a mortar until it forms a smooth paste; mix it gradually with the soup, pass it through a coarse sieve or tammy, put it over the fire again to

warm, pour in a glass of white wine, and when nearly boiling serve it in your tureen.

52. *Soupe à la Malagueña.*

Cut up one large or two small rabbits, put them into cold water, with a little mace, half a pound of Spanish sausage, and some saffron. Simmer this slowly until the meat is almost done to rags; then strain off the liquor as clearly as possible from the meat; take a quarter of a hundred of chestnuts, boil them in slightly salted water for a quarter of an hour, remove the husks, pound the nuts in a mortar, with two ounces of blanched sweet almonds, and some very tender stalks of celery. When beaten smoothly, put these things into your soup, simmer it until it becomes rather thick, when pour in a glass of *eau de vie*, and the juice of half a lemon.

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CURRIES.

53. *Curried Rabbit Balls.*

Take the meat of a cold rabbit, cut it small, and put it into a mortar, with a clove of garlic, the juice of a lemon, four heads of sweet marjoram, a salt-spoonful of pepper, and two onions; mix this into a paste, pounding it until perfectly smooth; add the yolks of three or four eggs, according to the quantity of your meat. Form it into balls

no larger than a walnut, and fry them in boiling butter, or oil, until they are of a fine brown. Roll two ounces of butter in one dessert-spoonful of flour, and two of curry-powder ; put it into a saucepan, moisten with a glass of white wine, and a teacupful of gravy ; melt the butter over the fire, and pour it into the dish with your balls of meat.

54. *Plain Curried Rabbit.*

Cut up a young rabbit, and roll it well in a mixture of two ounces of flour and half an ounce of curry-powder ; fry it till it begins to turn brown, when add a little white wine, and enough good stock to cover it. Let it simmer for half an hour, and serve either with sippets of fried bread, or a rim of plain boiled rice.

55. *A Richer Curried Rabbit.*

Cut some nice thick slices of fat bacon, and fry them well over a moderate fire ; when a good deal of fat is run from them into the pan, take them out, and lay in your rabbit, which you have previously cut up, but abstained from washing. Shake it about until it has absorbed all the fat, then throw it into a stewpan, dredging in a good table-spoonful of curry-powder ; put in the bacon, add half a dozen tomatoes, four thinly-sliced shallots, a little grated lemon-rind, a handful of tender celery cut into short lengths, some chopped sweet-herbs, and a pint of boiling gravy. Let it simmer

for half an hour, and serve with a bordering of plain boiled rice, garnished with a few sultana raisins previously swelled in *eau de vie*.

56. *To Curry Cold Rabbit.*

Cut up two good-sized onions, one cucumber, two apples, and a slice or more of ham cut into dice. Put these things into a stewpan, with a quarter of a pound of butter, and stir them well until they are done; then add your pieces of rabbit, and the juice of a lemon strained from the pips; shake it for a few minutes, pour in a pint of good stock, and let it simmer for twenty minutes, skimming it frequently. When done, you can either dish it as it is, or arrange the rabbit in your dish, and strain the sauce through a sieve over it. Serve boiled rice apart.

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BROILING.

57. *Broiled Rabbit as at Benal Medina.*

Cut up a fine fat rabbit, wipe each piece perfectly dry, well rub them with lemon-juice, let them remain for an hour or two; then season them as highly as agreeable with a mixture of finely-powdered spices and pepper; dip each piece into yelk of egg, and then into the best salad-oil. Broil them over a very clear fire, and when

done sift toasted bread-crumbs upon them. Serve with a rich tomato-sauce.

58. *Lapin en Papillotes.*

Take some mushrooms, parsley, shallots, a laurel-leaf, and thyme, all very well chopped; add pepper, salt, and grated nutmeg; mix these ingredients in a tea-cupful of the best Italian olive-oil. Cut up a young rabbit, and, if preferable, bone it; put it with the herbs, etc., and let it soak for an hour or two. Then take some suitable pieces of stout white writing-paper oiled on both sides, put a thin slice of neatly trimmed ham into each, and on it lay a piece of your rabbit, with a share of the herbs, etc., adding another slice of ham on the top. Twist up the papers, broil them over a moderate fire, turning them when needful, and serve them in the papers, with the dish garnished with lemons cut into slices.

59. *Lapereaux à la Crapaudine.*

Get a couple of very young wild rabbits; skin and clean them, cut them down the back as nearly in half as possible, trim them by chopping off the shanks of their legs and shoulders; dip them into oil, in which is mixed some shred herbs, pepper, and salt; then dust them over with rasped bread-crumbs, place them upon a well-greased gridiron, and broil them. When sufficiently done one side, turn them, and serve them with a sauce *à l'huile*.

60. *Lapereaux en Caisse.*

Have a couple of young rabbits, clean, trim, and truss them neatly ; hang them before the fire for a few minutes, so as to stiffen them. Get a case of stout white paper large enough to contain your rabbits ; rub it thoroughly inside and out with oil ; put it upon the gridiron, and place in your rabbits. Take some fresh parsley, mushrooms, and shallots, chop them as fine as you possibly can ; fry them in a fryingpan of fresh butter ; season them well with salt, pepper, and fine spices ; strew the mixture over your rabbits, and broil them over a slow but clear fire, observing to turn them when necessary. As soon as they are done, serve them in the case, merely laying it upon a clean dish.

61. *Lapin à la Maître d'Hotel.*

Cut your rabbit into neat morsels, wipe them quite dry, dip them into oil, and broil them upon a clear fire. Chop up some parsley as finely as possible, mix it well in two ounces of butter, add pepper and lemon-juice. Just melt the butter, and when your rabbit is done take it up quickly, pour the *maître d'hotel* sauce upon it, strew over a little coarse salt, and serve it hot.

62. *Lapereaux à la Tartare.*

Bone or halve a couple of very young rabbits, let them soak in oil, pepper, salt, a clove of garlic,

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and an onion chopped fine. Rasp some toasted bread, and with it dust over the rabbits. Put them upon a gridiron over a clear fire, and broil them; when done serve upon the following sauce:— Chop four shallots, some tarragon and chervil, exceedingly fine; mix them with two tea-spoonfuls of mustard, some vinegar, pepper, and salt; bring it to a proper consistency with olive-oil poured in by degrees, When perfectly smooth put it into your dish, and place your rabbits upon it.

63. *Boudin de Lapin à la Richelieu.*

Take all the tender meat from a fine young rabbit, mince it very small, and throw it into a fryingpan, in which you have heated a tea-cupful of olive-oil; toss the meat about until it browns, when put it aside to cool. Then mash some fine floury potatoes which have been baked, take a pound of their pulp, add it to your rabbit; put it all into a mortar, beat it well, and if perfectly cold throw in half a pound of fresh butter; season it with fine spices and salt, and gradually break in six whole eggs. Mix well, and either put it into skins, or roll portions of it in flour and white of egg, as you would sausage-meat. Broil them, and serve with a rich gravy made with the bones, etc., of the rabbit.

64. *Lapereau Enragé as at Baughurst Rectory.*

Take four sardines à l'huile, a salt-spoonful of Cayenne, the same quantity of white pepper, a little

saffron, two cloves of garlic, and two whole eggs. Pound these ingredients in a mortar until they are quite smooth; then pour in gradually a wine-glass each of olive-oil, Hollands, and white wine vinegar. Cut up a young rabbit, dip the pieces into this preparation, lay them upon a gridiron, over a very clear fire, and when done serve upon a sauce made with the remains of the marinade warmed up with a tea-cupful of rich gravy; cut some small raw onions into rings, garnish your dish with them; strew some Spanish pimiento over all, and send to table as hot as possible. Slices of melon, plentifully sprinkled with Cayenne pepper, should be served apart.

65. *Lapereau à la Parmesan.*

Nicely trim the pieces of a young rabbit you have cut up; dip them into some fresh butter, just melted for the purpose; then dust them over with a mixture of equal parts of bread-crumbs and Parmesan cheese. Dip them afterwards into a batter of four well-beaten eggs, and dust them a second time with the bread-crumbs and Parmesan cheese. Put them upon a gridiron, broil them slowly, and when done serve upon a sauce tomate.

66. *Filets de Lapin as at Barcelona.*

Take the filets from a fine young Ostend rabbit (by the fillet is meant the thick part of the thigh, separated from the bone) cut the meat

into slices, round ways, of about three-quarters of an inch thick; let them soak in a sufficiency of olive-oil, with a few fresh truffles, shallots, and parsley, all finely shred. Season with pepper and salt; let the filets remain thus for two hours, then wrap each in a thin slice of bacon, with a share of the seasoning to every fillet; cover them with a sheet of white paper, and broil them for twenty minutes. When done take away the paper and bacon, and serve with lemon-juice squeezed over them and garnished with pickled capsicums.

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## FRYING.

### 67. *Rabbit Fried in Batter.*

Cut your rabbits into small joints, either boneing them or not, according to fancy, but they do quicker if the meat alone is used. Lay the pieces in vinegar or lemon-juice, with pepper, salt, and two well-bruised bay-leaves. While your rabbit is left thus, prepare a batter with two eggs well beaten, two ounces of butter, first melted, some grated nutmeg, chopped parsley, six spoonfuls of flour, and enough white wine to give it the requisite consistency. Beat these things as smooth as possible. Dip your pieces of rabbit into the batter, and fry them in sweet hog's-lard, being careful that it is boiling hot before you put in

your meat. When it is of a fine brown take it up, and serve with fried parsley in the dish.

68. *Marinade de Lapin.*

Put into a pot an onion, a carrot, a turnip, a laurel-leaf, a little thyme and parsley, some whole pepper and a clove of garlic. Add a sufficiency of water, and a gill of vinegar; let it come slowly to a boil, and have ready a fine Ostend or large tame rabbit, cut into sizeable pieces; throw them into the simmering marinade, let them remain a quarter of an hour; take them out, drain them well, dip them into the yelk of egg, and fry them in oil until done. Arrange your meat round a dish, and in the centre have a ragout of sorrel or spinach.

69. *Lapereau au Beurre Noir.*

Take a young rabbit, cut it up, and fry it nicely; in another pan put a quarter of a pound of fine fresh butter; when it is perfectly hot throw in some branches of parsley; let it fry until the butter becomes well browned. Dish up your rabbit, and pour the butter over it; then put into the fryingpan two wine-glassfuls of vinegar, a little salt, and some Cayenne pepper; when it begins to boil throw it also over the rabbit. Garnish with fried sausages.

70. *Sauté ou Escalopes de Lapereaux.*

Take a couple of young rabbits, carefully cut

away the meat that runs along each side of the back, and the flesh from the haunches, also the "mouse-pieces" and kidneys; cut it into portions of as nearly one size as possible, flatten them with your knife. Melt some fresh butter in a frying-pan, arrange your meat in it, dust it over with salt and coarse pepper, and pour over some more butter previously melted. Shake it for a few moments over a quick fire; when done enough on one side turn the escalopes—but only once. Then add to them some shallots, mushrooms, and parsley, all finely chopped, and a slice of ham, cut into dice; dust in a little flour, and then pour over them equal quantities of white wine and stock. Let the whole simmer for a quarter of an hour; dish up the meat, reduce the sauce a little and pour it over.

#### 71. *Croquettes de Lapereau.*

Cut the meat from a roasted young rabbit, mince it as finely as possible; add to it a third of its weight of fresh pork or veal fat, likewise chopped small; melt some fresh butter or lard in a fryingpan, mingling a little flour and shaking it well the while, so that it may not burn; then put in some mushrooms and parsley, finely shred, some pepper and salt. Before the flour turns brown, pour in half cream and half stock; let this boil slowly until it is very thick; retire it from the fire, and when nearly cold put in your rabbit, etc. Make balls of this preparation, dust

them with grated bread, dip them into the yolks of egg well beaten ; put more bread-crumbs outside, and fry them quickly until they are of a fine brown colour.

72. *Filets de Lapin à l'Estragon.*

Cut some good thick fillets from a large rabbit ; take a larding needle and insert some strips of anchovy ; put a little salad-oil into a fryingpan over the fire ; add to it a clove of garlic and two shallots chopped fine. Dust in some white pepper and Spanish pimiento ; when it well boils up, lay in your fillets and shake them until they are very brown. If you think they are done take them out, and pour into your pan a wine-glass of tarragon-vinegar, and the same quantity of strong gravy. As soon as it comes to a boil, strain it into your dish with your fillets, and send to table as hot as possible.

73. *Lapereaux aux Fines Herbes.*

Get a couple of young rabbits ; cut them into tolerably small joints, so as to render them easier to dress ; put them into a fryingpan with a quarter of a pound of butter and a mixture of fine herbs, carefully washed, picked, and chopped ; some shallots and mushrooms may be added, if convenient. Shake the pan continually over the fire, until you think the rabbits are done. Lay them in a dish, and squeeze lemon-juice over them.

*74. Lapin à la Chasseur.*

Cut up a rabbit, pepper it well, sprinkle it over with grated lemon-rind, and put it into a fryingpan of boiling oil or sweet lard; let the fire be strong, and keep stirring the contents of your pan until the meat is nearly done; then add a quarter of a pound of Gruyère cheese cut small; shake it a little while longer over the fire, pour in a glass of Champagne and the juice of a lemon. Serve the rabbit upon a hot dish and pour the sauce round it.

*75. Lapin Sauté aux Truffes.*

Take a large fat Ostend rabbit and cut off all the best meat, namely, that from the back and haunches. Shape it into round slices as large as a five-shilling piece; flatten them nicely with the blade of your knife, and throw them into a fryingpan containing boiling butter; put them over a brisk fire, and shake them till of a nice brown colour. Take them out, and cut some carefully cleaned truffles as nearly as possible of the same size as your slices of rabbit. Proceed in the same manner by frying them of a fine brown, then join the rabbit and truffles; let them remain until you have simmered down the bones, etc., of the rabbit, in a little stock or water; reduce it almost to a glaze, strain it, add a glass of Madeira wine; put in your meat and truffles, place them upon the

fire, but on no account let them come to a boil. Stir in a quarter of a pound of butter, and serve the rabbit upon the ragout.

76. *Lapereau à la Marengo.*

Put a fryingpan over the fire containing some olive-oil, a clove of bruised garlic, salt, and pepper; when it is very hot, put in the pieces of a young rabbit which you have wiped perfectly dry. Shake it over the fire until half-done, then add equal quantities of mushrooms and truffles, previously sliced and dressed. Moisten with two glasses of claret, let it simmer until the rabbit is done; pour the sauce into a dish, and lay your rabbit upon it.

77. *Rabbit and Laver.*

Cut up a very tender rabbit, fry it in butter until it is quite done and appears beautifully brown. While it is doing put four ounces of fresh butter into a saucepan, and when melted add the juice of a whole lemon, a little Cayenne pepper and two table-spoonfuls of fresh laver. Let it become almost boiling hot; lay your rabbit upon a well-warmed dish, pour the laver-sauce over it, and serve as quickly as possible. The perfection of this dish depends upon the promptitude of sending it to table, for unless it is eaten hot the fineness of its flavour is lost.

*78. Civet de Lapin.*

Fry some nice little square pieces of lean bacon or ham in butter; when done take them out and lay in your rabbit, likewise cut into small morsels; when these are half-done return the bacon to the pan; dust in two ounces of flour, moisten with equal quantities of wine and stock; add salt, pepper, mace, and some small onions; let it do slowly until the latter are quite tender, and the moment before serving, bind the sauce with the beaten yolks of two eggs added gradually.

*79. Pulled Rabbits.*

Nicely clean a couple of young rabbits, put them into a saucepan of warm water, and boil them for half an hour; then take them up, remove the skin, cut all the best parts of the meat from the bones, and with a couple of forks tear it into thin flakes. Procure half a pint of good thick cream and a quarter of a pound of fresh butter, stir these in a saucepan over the fire until the butter is quite melted; then add the meat of your rabbits and the gravy which has run from them. Season with a little salt and white pepper. Shake it for a few minutes over the fire, pour it into your dish and serve hot, with a garnish of sliced lemon and some of the shred rind on the top.

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## FRICASSÉES.

80. *Fricassée de Lapin Blanche.*

Cut your rabbit into pieces and wash it well in cold water; dry it, and fry in butter over a slow fire; when it looks opaque, place it in a stewpan with some good white stock; season it with salt and white pepper, and when nearly done add a pint of warm milk thickened with butter rolled in flour. Serve with rice boiled in gravy.

81. *Fricassée de Lapin Brune.*

Take your pieces of rabbit, rub them over with yolk of egg, and roll them in a mixture of pepper, grated lemon-peel, nutmeg, powdered herbs and salt; put some butter into your pan, and when it is boiling hot throw in your rabbit, and fry it of a fine brown colour; when nearly done pour in two spoonfuls of soy, half a pint of hot gravy, some pickled mushrooms, two minced anchovies, and a piece of butter rolled in flour. Garnish with sippets of toasted bread.

82. *Lapereaux en Fricassée de Poulet.*

Choose two young rabbits, cut them into neat morsels and lay them in a stewpan with a little water, a bruised laurel-leaf, a sliced onion, some parsley, pepper, and salt. As soon as it comes to

a boil, take out the meat, drain and wipe it, dust it over with flour, and put it into a fryingpan with a good bit of butter; shake it for a few minutes over the fire, then add the water in which it was boiled, stirring as you do so; immediately it simmers, put in some nicely-cleaned mushrooms; let them do gently, and when enough, thicken your sauce with the yolks of eggs; add a glass of white wine vinegar, and serve.

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## STEWING.

### 83. *Lapin à la Paysanne.*

Cut up a rabbit, put it into a stewpan with half butter and half oil, shake it about till finely browned; add carrots and onions sliced, a little parsley and white pepper: cover it with gravy or stock, and let it stew gently for an hour. Put your meat in a dish, and pour over it the sauce in which it was dressed.

### 84. *Rabbit and Caviare.*

Choose a fine fat rabbit, cut it into joints, season it lightly, and put it into a stewpan with a quarter of a pound of fresh butter; shake it over the fire until you think it is half-done, then pour in half a pint of white wine, and allow it to stay upon the hob to simmer. Prepare a table-spoonful

of unpressed caviare, and put it into another stewpan by the side of the fire; moisten it with a tea-cupful of gravy, and, soon after, pour in half a pint of rich cream; let it reduce slowly, and when both are done dish up the meat upon the caviare.

#### 85. *Stewed Rabbits.*

Divide your rabbits into quarters, lard them with tolerably small slips of fat bacon, and fry them in plenty of fresh butter; then put them into a stewpan with a quart of good stock, a few sweet-herbs, and a good bit of butter rolled in flour. Let them do slowly for half an hour, dish them up, pour the sauce over them, sprinkle some Cayenne pepper and coarse salt on the top, and serve garnished with pickled red-cabbage or gherkins.

#### 86. *Spanish Stew.*

Cut a large Spanish onion into thin slices, and put it into a stewpan over a quick fire, with a tea-cupful of the best olive-oil. When the onion is getting brown, put in your rabbit, which should have been previously cut into neat pieces and wiped in a cloth until perfectly dry. Add a few sausages and stir till all is thoroughly browned, when pour in a pint of rich gravy, half a pint of wine, a clove of garlic, a pinch of saffron, some shallot, salt, pimiento, and finely-shred herbs. Let the whole simmer gently for half an hour, and serve garnished with pickled capsicums, red or green.

87. *Lapereau au Jambon.*

Cut up a fine young rabbit, lard the principal joints with middling-sized pieces of fat bacon, put them into a stewpan with half a dozen squares of rich ham, not cut too thin; pour in just enough gravy and white wine to cover it, and add a good wine-glassful of fresh olive-oil, a bunch of herbs, and plenty of pepper. Dress it slowly for half an hour, arrange the rabbit upon the slices of ham in a warm dish, strain the sauce over it, and serve.

88. *Lapin en Daube.*

Have a fine fat Ostend rabbit, bone it as carefully as possible, lard it with small bacon, dust it thoroughly with a mixture of black, white, and red pepper; sprinkle it over with finely chopped herbs of as many kinds as you can procure. Roll it up and tie it with string as you would a fillet of veal; put it into a stewpan with only enough strong stock to cover it; let it simmer slowly for an hour, and serve with the liquor in which it was dressed, reduced and strained. If the sauce is not sufficiently thick, add gradually the yolks of three eggs well beaten.

89. *Matelotte de Lapin as at Seville.*

Prepare some small onions and button mushrooms, throw them into a fryingpan of boiling butter, turn them about until they are well browned;

then take them out, put some more butter into the pan and lay in the pieces of your rabbit, and half its weight of silver-eel cut into short lengths. When these are likewise of a fine colour, pour in a pint of strong gravy, half a pint of red wine, salt, spices, and a bunch of sweet-herbs. Add likewise the onions and mushrooms, but, as you do so, be careful that the liquor is boiling, and keep it continually boiling until you think it is done. Dish it up, pour some shrimp-sauce over it, and garnish with sippets of fried bread sprinkled with brandy.

90. *Lapereaux aux Petits Pois.*

Cut up your rabbits, rub them over with flour, and fry them in butter over a brisk fire. At the same time prepare some green peas by boiling them in good rich gravy, in which is a bunch of herbs, pepper, a shred shallot, and a quarter of a pound of ham cut into dice. When the peas are nearly done add your rabbits, take out the herbs, give a boil up and serve. Or, if you have a cold roasted rabbit, cut it up, get ready your green peas, and when they boil lay in your rabbit, and let it simmer very gently for a quarter of an hour. Serve the rabbit upon the peas.

91. *Spanish Conejo con Arroz.*

Take a stewpan, or an earthen pipkin, and heat a good tea-cupful of salad-oil in it. When the oil smokes, put in a clove or two of garlic and a few

pieces of bread cut small; stir this constantly to prevent its burning. Have ready your rabbit, which should not have been wetted but merely cut up, trimmed neatly, and wiped perfectly dry. As soon as the garlic and the bread have become very brown, take out the latter, as it was only needed to heighten the flavour of the oil. Put in your rabbit; shake it about for ten minutes over a brisk fire; then add four tomatoes cut into quarters, some chopped herbs, three or four green chillies, two onions cut thin, and a large breakfast-cupful of rice. Pour in a sufficiency of hot stock, and let it come quickly to a boil; then let it simmer for half an hour. Serve as hot as possible.

### 92. *Lapin Blanc à la Minorquine.*

Take two large turnips, six Jerusalem artichokes, two large onions, a good-sized cucumber (a white one if possible), a tender head of celery, and a bunch of sweet-herbs. Well wash your vegetables, cut them into pieces small enough for *soupe Julienne*, put them into a saucepan; then take a fine rabbit, clean, cut up, and roll it in flour, lay it upon your vegetables, pour in water enough barely to cover it; add plenty of seasoning, and let it boil gently for an hour. When nearly done, take out the bunch of herbs, put in a quarter of a pound of butter rolled in flour. Serve altogether in a deep dish, garnished with sippets of bread.

93. *Gibelotte de Lapereaux.*

Cut half a pound of good dry bacon into small dice, fry them in fresh butter until they are nicely browned, take them up and drain them from the fat; then strew in a pinch of flour, so as to heighten the colour of the butter; cut a couple of young rabbits into joints, lay them into the pan, and shake them over the fire until they are of a rich brown; pour in half a pint of white wine, and the same quantity of stock; chop up two cloves of garlic, a little parsley, and a laurel-leaf; season with powdered clove, pepper, and salt. Stir all well together. Simmer for half an hour, and garnish the dish upon which it is served with pickled mushrooms or lemon.

94. *Lapereau à la Provençale.*

Well chop up a couple of bay-leaves, put them into a fryingpan with a tea-cupful of the best Nice-oil; when it quite boils add some finely-shred parsley, and then lay in your rabbit cut into tolerably small pieces and plentifully seasoned with red pepper and a little salt. When thoroughly browned, take out the meat, and having cut ten or twelve middling-sized onions into rings, put them into the pan, and likewise fry them until they are of a fine colour. Then put the whole into a stewpan with half a pint of gravy, a wine-glassful of white wine vinegar, and a little fresh oil. Let it simmer for

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twenty minutes or half an hour, and serve the rabbit, onions, and sauce together, in a dish garnished with thin slices of undressed tomatoes merely freed from the pips.

95. *Hachis de Lapin à la Portugaise.*

Take the meat from a cold roasted rabbit, free it from the skin and tough parts, hash it very small; break up the bones of the rabbit, and put them into a stewpan with a pint of stock, a glass of Champagne, and some pepper and nutmeg. Let it simmer for forty minutes; strain it through a sieve; return it to the stewpan; put in your hashed meat, with two ounces of fresh butter, some salt, and a pinch of saffron. Simmer it gently for a few moments, but do not let it boil. Dish it up, and garnish with eight poached eggs.

96. *Stewed Rabbit and Rice.*

Cut up your rabbit, season it very well, rub it in a little chopped tarragon, chervil, and onion; put it over the fire in a stewpan with a little gravy or water, adding a quarter of a pound of fat bacon cut into small pieces. In about twenty minutes, throw in a quarter of a pound of rice previously soaked. When the rice is tender either take up the rabbit and arrange it upon the rice as you would with a *purée*, or strain the rice from the gravy, dry it for a few moments in a sieve before the fire, dish up your meat, make a rim of rice round it, and pour the gravy over your rabbit.

97. *Indian Polao.*

Peel four small onions, cut them up and put them into a mortar with a tea-spoonful of ground ginger, the juice of a whole lemon, a little of the rind, a tea-spoonful of powdered cloves, and the same quantity of cardamoms ; beat these ingredients until they form a smooth paste. Cut up your rabbit, rub it thoroughly with the pounded onion, spices, etc. Put a quarter of a pound of fresh butter into a fryingpan ; when quite hot, lay in your meat, fry it of a fine brown ; remove it into a stewpan ; have ready three-quarters of a pound of rice, which should be boiled in stock until it is rather more than half-done ; join it with your rabbit ; pour in half a pint of cream, and let it stew until the rice is perfectly tender. When you send it to table put the rabbit in the middle of the dish, surround it with the rice, and let it be accompanied with a good vegetable curry, composed of onions, celery, shallots, mushrooms, tomatoes, cucumbers, apples, broccoli, artichokes, capsicums, or any other suitable vegetables, fried in butter mixed with two dessert-spoonfuls of curry-powder, and afterwards stewed in gravy until done.

98. *Rabbit à la Chinoise.*

Cut off all the meat from an undressed rabbit ; mince it rather small ; add to it a shred lettuce, two onions, a pint of green peas, a salt-spoonful of

Cayenne pepper, a quarter of a pound of fresh butter, a tea-spoonful of salt, and a pint of water. Put it into a stewpan, cover it closely and simmer it for two hours. Serve it in a dish with a thick border of plain boiled rice.

#### 99. *Stewed Rabbit and Celery.*

Truss a fine rabbit, and let it soak in cold water for half an hour to blanch it ; lay it in your stewpan with a quart of strong stock, four heads of celery cut into very short lengths, two finely-shred shallots, some salt, white pepper, and powdered clove. Cover it close, and let it simmer gently for an hour ; then thicken with a good piece of butter rolled in flour ; add a glass of white wine, give it a boil up, and serve with the sauce poured over the rabbit. The beauty of this dish entirely depends upon its looking as white as possible.

#### 100. *Rabbits à l'Ecossaise.*

Nicely wash a couple of young rabbits, wipe them dry in a cloth, and cut them into quarters, previously separating the heads from the necks, and dividing them in half. Put them into a stewpan with only enough water to cover them. Season with pepper, salt, ground ginger, beaten mace, and a handful of parsley chopped exceedingly fine. Let it simmer slowly for forty minutes. Then whisk up the yolks and whites of six eggs, throw them into the stew ; let it boil up ; arrange the rabbits in

a deep dish, pour the sauce over them and serve very hot.

101. *Lapin au Macaroni.*

Clean your rabbit, dust it over with plenty of pepper and powdered ginger; put some nice pieces of bacon or ham inside; truss and lay it in a stewpan with barely enough water, or stock, to cover it. Let it gradually come to a boiling point, and then simmer it for a quarter of an hour; at the end of which time put in half a pound of Italian macaroni, broken into small pieces; let this likewise simmer for a quarter of an hour; then throw in a quarter of a pound of rich Gruyère cheese, cut into dice, and two glasses of white wine. Withdraw it from the fire to soak for ten minutes, and if the macaroni has not quite absorbed all the gravy, shake it over the fire until it has. Dish your rabbit, mask it with the macaroni, and serve it quickly.

102. *Lapin au Riz.*

Your rabbit should be large and fat; rub it very well with white wine or lemon-juice, sprinkle some white pepper inside, truss it compactly, and lay it in a stewpan with just enough stock to cover it. Let it come slowly to a boil, and after simmering for twenty minutes, put in three-quarters of a pound of Carolina rice, and a clove of bruised garlic. Stir it occasionally to prevent it sticking at the bottom of the saucepan. When the rice

is tender take up the rabbit, strain the rice if needful, or add more stock if it is too dry. Stir in three ounces of fresh butter, season it as highly as agreeable, and arrange the rice round the rabbit.

### 103. *Lapercau à la Saint Lambert.*

Cut up a young rabbit, season it well, just give it a shake up over the fire in a fryingpan of boiling butter; then put it into a stewpan with sliced carrots, turnips, onions, tomatoes, a bunch of sweet-herbs, salt, and spice. Allow sufficient stock to moisten it plentifully. Let it simmer until you think the rabbit is done; take it out, mash the vegetables to form a *purée*, bring it to a proper consistency with some of the stock, lay it in your dish, place the rabbit upon it, and serve hot.

### 104. *Lapin à la Purée.*

Made dishes of rabbit are frequently served upon a *purée*, which consists of any kind of vegetables, but more especially chestnuts, mushrooms, sorrel, onions, spinach, turnips, green peas, vegetable marrow, lentils, cucumbers, Jerusalem artichokes, tomatoes, rice, or white haricots, boiled in gravy, or stock, until soft enough to pulp through a sieve, and their flavour heightened by the addition of a sauce, or merely rendered richer with putting in butter or cream, according to convenience.

### 105. *Stewed Rabbit and Olives.*

Cut your rabbit into rather small pieces, season it with pepper, salt, and a clove of garlic ; fry it in a fryingpan of boiling olive-oil, and, as it becomes brown, dust in a little flour ; a few minutes later, pour in enough gravy to allow its stewing without burning. Stone a breakfast-cupful of new Italian olives, wash them, and a little while before taking up the stew, put them in, let them become thoroughly heated, and serve them round the dish, with the rabbit in the centre.

### 106. *Stewed Rabbit and Onions.*

Nicely divide your rabbit into joints, roll them in flour, season them, and lay them in a saucepan with a dessert-spoonful of the essence of anchovy, some chopped thyme, bay-leaf, and parsley, a glass of wine, a bit of butter, and only sufficient water to cover them. Let it stew slowly, and, in the meantime, boil a dozen middling-sized onions, but on no account cut them as you peel them ; when they are quite tender, arrange them in a dish round your stew, and pour over some good thick melted butter. Be careful that the onions are *whole* when you send them to table.

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## RABBIT SERVED COLD.

107. *Salmagundy, or Salad.*

Clean a large cabbage-lettuce, shake it well until it is quite dry, then cut it into very thin slices. Cover your dish with this, take whatever cold rabbit you may have, and cut very fine slices of about two inches long and one inch wide, lay them about your dish of lettuce ; garnish each piece of meat with a little shred pickled cabbage, cucumber, French beans, red capsicums, lemon-peel, or anything fanciful. Make a mince of the remaining portions of your rabbit, add to it two or three hard-boiled eggs cut into dice, an anchovy chopped small, and a shallot finely shred. Distribute this mixture in spoonfuls here and there, and pour over it two dessert-spoonfuls of vinegar, four of oil, and a little Cayenne pepper. Garnish with nasturtium buds, red turnip-radishes, sliced lemon, water-cresses, or anything more preferable or available.

108. *Mayonnaise de Lapin.*

Take some chopped tarragon and chervil, four finely-shred shallots, four dessert-spoonfuls of olive-oil, two of tarragon-vinegar, four table-spoonfuls of meat-jelly slightly broken up, a little salt, and red pepper, stir these ingredients well together, and put them into a tureen. Divide a cold roasted rabbit into sizeable joints, trim off all the skin and

tough parts, arrange them amongst your salad, decorating it with pieces of jelly. Or, if unprovided with jelly, you may strew the herbs, shallots, etc., amongst your meat, and make a *Mayonnaise* sauce as follows:—Put four eggs, two spoonfuls of tarragon-vinegar, and some pepper in a basin, beat them very well together, and gradually pour in olive-oil until the mixture becomes of the consistency of cream. This is a sauce *Mayonnaise*. Pour it over your salad, and serve with a garnish of fresh branches of any herbs you please.

109. *Lapin en Vinaigrette.*

If you desire to present a little dish of cold roast rabbit, cut the meat into very thin slices, lay them in your dish, season them highly, and strew some finely-chopped tarragon and chervil over them, then add pickled gherkins, capers, red cabbage, small onions, mushrooms, cauliflowers, radish-pods, French beans, or any kind of pickles prettily arranged. Pour in two table-spoonfuls of salad-oil and one of vinegar.

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WARMED RABBIT.

110. *Lapin en Capilotade.*

To warm up a cold rabbit *en capilotade*, cut it into middling-sized pieces, trim them neatly, season

them, and put them into a sauce made as follows :— Chop four shallots, four mushrooms, and a bunch of parsley, mix these in half a pint of gravy, and two table-spoonfuls of vinegar; let this preparation boil, then put in your meat; add a sufficiency of anchovy or shrimp butter, simmer it for a quarter of an hour, and, just before serving, put in a table-spoonful of chopped capers, nasturtiums or gherkins.

#### 111. *Easy Way of Warming Cold Rabbit.*

Cut the meat into rather small pieces, beat up two eggs, strewing in a little nutmeg, pepper, salt, chopped herbs, and a table-spoonful of finely-grated and sifted bread. Beat your batter well, dip your meat into it, and fry it immediately in a good quantity of boiling lard. Take half a pint of stock, a dessert-spoonful of ketchup, roll an ounce of butter in flour, shake it over the fire for a few moments, and pour it into the dish with your fried meat.

#### 112. *Omelette à l'Espagnole.*

Take six fresh eggs, beat them very well, chop up some herbs, an onion, and two or three pickled gherkins as fine as possible, add red and white pepper, a little salt, and the remains of a cold rabbit cut into very small and thin pieces; stir all well together, and fry it over a brisk, clear fire. Observe that the lard or oil is quite hot before putting your omelette into the pan. When it has attained an agreeable brown colour, fold it, and

serve it with a garnish of sliced lemon cut into quarters. A little finely-chopped cold ham or bacon is a material improvement.

113. *To Fricassée Cold Rabbit.*

Cut the meat of your rabbit into neat pieces, bone it or not according to fancy, lay it in a stew-pan of boiling butter, shake it well; then add enough strong gravy, some nutmeg, the juice of a whole lemon freed from the pips, two finely-shred shallots, and a little parsley. Stew it for ten minutes; thicken the sauce with the yolks of two eggs, and garnish with oysters.

114. *Minced Cold Rabbit.*

Cut up your meat into a mince, add about a third of its weight of good fat bacon cut equally small; rub well into it some nutmeg, shred lemon-peel, salt, and Cayenne pepper; put it into a stew-pan with a few table-spoonfuls of stock, stew it for a quarter of an hour; add a good piece of butter rolled in flour, and serve with sippets of fried bread.

115. *Boudin de Lapin.*

If you have a nicely-roasted cold rabbit, cut off all the meat, and carefully remove the skin and other hard parts; chop up the meat and liver very fine; break up the bones, put them into a stewpan with some stock; simmer them until the liquor is greatly reduced, strain it from the bones; add to it

a quarter of a pound of bread-crumbs, mix it until it forms a smooth panade; put in four ounces of fresh butter, a boiled onion, the yolks of six raw eggs, some fine spices, salt, and a tea-spoonful of sugar. Stir in your meat, and either proceed as with sausages, or fry portions of it until browned.

116. *Rabbit and Green Peas.*

Put a tea-cupful of salad-oil into a fryingpan; when it quite boils, throw in half a pint of young green peas; shake them about until they look withered; put them into a stewpan with the meat of a cold rabbit, some young mint-leaves, a little sugar, a glass of white wine, a table-spoonful of sliced beef-suet, pepper, salt, and spices, and enough gravy to cover it. Let it simmer for a quarter of an hour, and serve hot.

117. *Purée de Lapin.*

From a cold roasted rabbit cut away the white meat, pound it in a mortar, season it with spices, add two table-spoonfuls of either egg-sauce or white-sauce; warm it; pass it through a sieve into your dish, garnish it with slices of broiled sausages or poached eggs.

118. *Devilleed Rabbit.*

Score your joints of cold rabbit, rub them well over with Bengal chutney or Cayenne pepper, and broil them over a quick, clear fire. Serve with a

sauce made with a wine-glassful of mushroom ketchup, the juice of a whole lemon, a salt-spoonful of Cayenne pepper, and a tea-cupful of rich gravy. Warm these ingredients, and send to table as hot as possible.

119. *Brandade de Lapin.*

Take the white meat of a cold rabbit, mince, and pound it in a mortar ; season it, and put it into a stewpan ; pour in some olive-oil very gradually, stirring constantly as you do so. When it attains the appearance of cream, add a little finely-grated lemon-peel, and a few slices of truffles, which you have previously dressed, in equal quantities of white wine and stock. Send to table as quickly as possible.

120. *Lapin en Persillade.*

Cut some cold rabbit into thin slices, put them into a dish ; strew over a mixture of pepper, salt, shred parsley, shallot, and rasped toast ; add a few pieces of fresh butter ; moisten with the juice of half a lemon and two table-spoonfuls of good gravy ; put it into a quick oven for a quarter of an hour, and serve hot.

121. *Scollops of Rabbit.*

Chop up the meat of a cold rabbit, season it highly with nutmeg, pepper, and salt, moisten it with cream, or with lemon-juice and some butter ; put

it into a saucepan over the fire for five minutes, then put portions of it into scollop-shells; fill them either with bread-crumbs or finely-mashed potatoes; smooth them over, and lay some bits of butter on the tops; brown them in a Dutch-oven before a gay fire.

122. *Rissoles de Lapin.*

Take half a pound of flour, a quarter of a pound of butter, or lard, and two eggs; make a light but stiff paste, roll it extremely thin, cut it into lozenge or crescent shapes. Take some cold roasted rabbit, cut it into very thin slices; season them; sprinkle a little lemon-juice over them, and lay a slice upon as many pieces of paste as you intend to have *rissoles*; cover each with a similar piece of paste; fasten the edges securely; put them into a frying-pan of boiling friture, and turn them as they require it. When browned on both sides, serve while they are quite hot.

123. *Emincé de Lapin aux Concombres.*

Mince the best parts of the meat from a cold roasted rabbit, and prepare a ragout of cucumbers by peeling two middling-sized ones, cutting each into four and slicing them as thin as agreeable. Boil them in a little strong gravy until they are perfectly tender; then put in your meat; add two ounces of fresh butter, a glass of white wine vinegar, or the juice of a whole lemon, some white pepper and powdered ginger; bind the sauce with

the yolks of two eggs gradually strained into the ragout ; merely warm it up so as to melt the butter, but on no account let it come to a boil.

124. *Salmis de Lapin.*

Rub a piece of butter in a third of its weight of flour ; put it into a stewpan over the fire ; let it melt, but before the flour turns brown, add red wine and stock in equal quantities, a bunch of sweet-herbs, and some whole shallots ; simmer it for twenty minutes ; then remove the shallots and herbs. Cut up your cold rabbit, and season it ; withdraw the stewpan from the fire ; lay in your meat ; let it remain for ten minutes upon the hob. Garnish the bottom of a dish with slices of bread fried in butter, arrange your rabbit upon it and serve immediately.

THE END.



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