

serving, add one or two onions and a little parsley a short time before it comes off the fire; season with salt and pepper, and it is ready. Serve all together in a tureen.

95. *Hare, Rabbit, or Partridge Soup.*—When hares and rabbits and other game are too tough to eat (in the ordinary way of cooking,) they will make very good soup. Cut off the legs and shoulders of a hare, divide the body crossways, and stew very gently in three quarts of water, with one carrot, about one ounce of onions, two blades of pounded mace, four cloves, twenty-four black peppers, and a bundle of sweet herbs; stew it till the hare is tender. Most cooks add to the above two slices of ham or bacon, and a bay leaf, but the hare makes sufficiently savoury soup without this addition. The time this will take depends upon the age and time it has been kept before it is dressed; as a general rule, about three hours. Make a dozen and a half of force meat balls, as big as nutmegs. When hare is tender, take the meat off the back and upper joints of the legs; cut it into mouthfuls, and put on one side; cut the rest of the meat off the legs, shoulders, &c., mince it and pound it in a mortar with an ounce of butter, and two or three table-spoonfuls of flour moistened with a little soup; rub this through a hair sieve, and put it into the soup to thicken it; let it simmer for half an hour longer, skim it well, and put it through the tamis in the pan again; put the meat in, a glass of port or claret wine, with a table-spoonful of currant jelly to each quart of soup. Season it with salt; put in the force meat balls, and when all is hot, the soup is ready.

96. *Portable Soup.*—The fresher the meat is from which this article is made the better. Shins or legs of beef answer very well, and you may add trimmings of fresh meat, poultry, or game, and the liquor in which a leg of mutton, or a knuckle of veal, has been boiled. No salt, on any account, must be used. If you have a digester, it should be used for this article, in preference to a closely covered stew-pan, but the latter will do. Just cover the meat with cold liquor, and let an hour at least be occupied in coming to boil. Skim it, and throw in cold water two or three times, for the purpose of throwing up the scum, which must be carefully removed. When thoroughly cleared of the scum, close the vessel, and let it boil for eight or ten hours. Strain through a hair sieve into an earthenware pan, and let the liquor cool. The meat will do for potting. Every particle of fat must be removed from the top, and the gravy put into a well-tinned copper stew-pan, taking care that the sediment is separated from it; put in two drachms of whole black pepper, and let it boil briskly with the lid off over a quick fire. The scum, if any, should of course be removed. When it becomes very thick, and is reduced to about a quart, put it into a smaller stew-pan, set it over a gentle fire, and let it simmer till reduced to the consistence of very thick syrup. It must now be watched every moment. Take out a few drops on a cold spoon or plate; if it soon sets into a stiff jelly, it is done enough. If not, boil it a little longer till it does. Have ready some small pots with lids, such as are used for potting meat; or it may be poured out