

A Recait to Stew pigens from my Cosen thornwell

When the pigens are dressed save the livers and hartes shred
them verry small then take twice the quantity of pefe Seruett
if you have marrow les will serue Season it with pepar and
salt and a litle nutmege some Sweetmargrome and other
sweet hearbs but not to much of them then mingle all up
with a few crums of whit bread and the yelke of an dge
so stufe your pigens in the brestes betwene the skinnes and
flesh: if you have any meat left you may make it up in
balles then Cut Some backen in thinn Slices the bignes
of Rashers and lay under euery pigen a slice with the
brest downwards then couer them with water with a
hole onyon and some hole pepar when they are stued
anuse then make a hole in the midell of the pan and put
in a good pece of butar and so Cadell it up thick then
dish your pigens with the backen one them and poure
the Sace one them: you may leaue out the bread and
ege if you pleas in the stufing ondly make up the
balls with it thus seased you may put them in a
pye or bake them in a dish with past leauing out
the backen

the Cadling of it up thick is to put to it when it
is kedy to send in some yelks of eges and butar beat
verry thick and so poured one the pigens

To pickell Coucombers a good way: Some

Take your coucombers and wipe them cleane and take
a crock and lay at the botome some dill and then your
coucombers and then a laine of uine leaues and then
coucombers and at the tope dill and then fill it up w
whit wine wineger and salt and a few hole pepar