

hard eges and curance and Raisons of the sunne
and dats and oringo roots and candied orange
pells and sitarns and dryed cherys and Apricocks
and dryed plums then put in a good quantity of
od new Sweet bittar and so make your pye and
lyde it and bake it and when you draw it out
put in a candell mad of whit wine a cupell of
the yelks of eges and suger and so serve it

An ege pye after the french fashion

Take about Twenty or thirty eges and boyle
them till they be very hard and then put them
in a pye and season them with nutmeg ^{suger} and salt
and a few blades of large mace and curance and
Raisons of the sunne and a great quantity of
new sweet bittar and so bake it and serve it
a good dish for lent take onely the yelks of the egs
to put in the pye

To Souse Ells

Take the great siluer ells that are coth in floods
are the best and sweetest ells take them and floy
them and salt them 2 or 3 days and then bone the
m and lowle them up like a color of brane and
sprinkle a litle nutmeg and salt as you lowle
it up and lowle it hard and sow it in a cloth
and then make liker kedy to souse it in take
some whit wine and a litle water and salt