

How To make a bores flesh pye or hogs

^{flesh pye}
Take the lutock peces and beat it uery small
in a mortar and pull out all the sinews then seson
it with pepers and salt and then lard it with the
fat of some of your chins and then cut it in long
strips about halfe and inch broad and so lay it
and then lay a laine of your hogs flesh or bores fle
sh and then lay in your lard all one way and
in longe peces tras the pye and then a laine of ho
ges flesh and so a laine of lard againe and so
doe till the pye be full and flesh upermost let
it all be well seased with pepers and salt and
then make a great round pye and fill it with b
utur and make a tunell you may lay your flesh
in claret wine the night befor you make your pye
lay a mark which way the meat must be cut ^{cut} it
that it may be cut the cros way way the fat that
it may cut well leane and fat and when it is c
ould it may be eaten or you may ~~may~~ keepe it
all the crismas to come in to helpe fill the table
for the second corse and when you eat it ser
ue musturd and suger with and stick bars a
bout it

To make A hare pye a good way

Take 2 or 3 hars and flaw them and wash them
uery cleane and Cret the flesh from the bones