

you may if you pleas bake your pudring stuy ^{me}
iss and bake it and serve it

To make m^{rs} gads Saseges

Take the leanest of a lege of porke and cut out all
the sinews and put to it as much befe sewet shred
shred it all together very fine then Season it with
Salt and nutmege and a fited ginger and sume
time shreed very fine and then put in 2 or 3 yelks
of eges well beaten and but one whit to make it
ipe in the guts then fill them with a tinn tunell
and make them in links and so hange them in the
chimny or nere the aire of the fire and then fry
them or bryle them in a pan without any frying

And other way for Sasegs

Take hoges flesh the lutock peeces and perboyle
it and shreed it very fine with sume of the hogs
fatt and season it well with pepar and salt and
a good deale of saige and so mingle it all well to
gether it will keepe good forth night or three weeks
and when you serve it worne sume in a dish and
lay sipets round the dish at the botome and serve
it

To make your hogs guts very cleane and thinn take
them and scrape them very well but take great care th
at you doe not scrape holes in them you may scrape the
m as thinne as lane for your saseges they will be n
eed the betas and should the the meat well anrage
when you boyle them you may boyle them in tinnpan