

Take a pint of claret wine store of sweet herbs par-
yelks of hard eges minced small curance capers lemon
sliced suger vineger mace and cloves strong broth
fryed to after and dish in claret wine

Jan An other way for To dres uders

Take the uders of ucale and perboyle and slice it a quan-
tity of nutmeg time parsly 6 yelks of eges raw and so di-
p your ~~eyes~~ slices in it and fry it in clarified buter and
knebe the botom of the dish with a clove of garlike a
litell vineger buter suger sume fryed tostes you have
but thicke that the uders at fryed hash

Jan And other way For uders

Take 8 slices of thinn cut and lard it very thicke tho-
ough and take a pound of buter and fry them very br-
owne and take a quantity of cloves and mace and
so stew them very well together and dish them up wi-
th capers or spinege sipets and a bundell of sweet h-
erbs and 3 or 4 anchovies

Jan And other dish of meat a hash hott

Take the rest of your ucale and mince it with 3 marey
bones and pine apell seeds with a litell grated nutmeg
with sume oysters onyons sweet herbs sume yelks of hard
eges with whit wine uarges and alledmond stew all toget-
her but perboyle your ucale

Take 4 yelks of eges and whits together and beat them
together and clarifie your buter and put in your eges
and fry like a tansey and so serve them up with your
hash or other wise one a plate with a lemon squeezed