



MRS. BEETON

***MRS. BEETON'S
DICTIONARY
OF EVERY-DAY
COOKERY***

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Mrs. Beeton

Mrs. Beeton's Dictionary of Every-Day Cookery

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HARE, Jugged (a Quicker and more Economical Way) .

HARE, Potted (a Luncheon or Breakfast Dish) .

HARE, Roast.

HARE, Roast, to Carve.

HARE SOUP.

HARE SOUP.

HERB POWDER, for Flavouring when Fresh Herbs are not obtainable.

HERBS, to Dry, for Winter Use.

HERRINGS, White, Baked.

HERRINGS, Red or YARMOUTH BLOATERS.

HIDDEN MOUNTAIN, The (a pretty Supper Dish) .

HODGE-PODGE.

HODGE-PODGE.

HOLLY-LEAVES, to Frost, for Garnishing and Decorating Dessert and Supper Dishes.

HONEY CAKE.

HORSERADISH.

HORSERADISH SAUCE, to serve with Roast Beef.

HORSERADISH VINEGAR.

HOT SPICE (a Delicious Adjunct to Chops, Steaks, Gravies, &c.)

ICE-CREAMS, Fruit.

ICE, Lemon-water.

ICED-PUDDING (Parisian Recipe).

ICES.

ICES, to make Fruit-water.

ICING, Almond, for Cakes.

ICING, Sugar, for Cakes.

INVALID COOKERY.

INVALID'S CUTLET.

INVALID'S JELLY.

INVALIDS, Lemonade for.

JAM ROLY-POLY PUDDING.

JANUARY—BILLS OF FARE.

Dinner for 10 persons.

Dinner for 8 persons.

Dinners for 6 persons.

JANUARY, Plain Family Dinners for.

JANUARY, Things in Season.

JAUNEMANGE.

JELLIES

JELLIES, Bottled, How to Mould.

JELLY, Isinglass, or Gelatine.

JELLY-BAG, How to make a.

JELLY Moulded with fresh Fruit, or Macedoine de Fruits.

JELLY, ORANGE, Moulded with slices of Orange.

JELLY of Two Colours.

JELLY, Open, with whipped Cream (a very pretty dish).

JELLY, Savoury, for Meat Pies.

JELLY, to make the Stock for, and to Clarify it.

JOHN DORY.

JUNE—BILLS OF FARE.

[Dinner for 12 persons.](#)

[Dinner for 10 persons.](#)

[Dinner for 8 persons.](#)

[Dinner for 6 persons.](#)

[JUNE, Plain Family Dinners for.](#)

[JUNE, Things in Season.](#)

[JULY—BILLS OF FARE.](#)

[Dinner for 12 persons.](#)

[Dinner for 8 persons.](#)

[Dinner for 6 persons.](#)

[JULY, Plain Family Dinners for.](#)

[JULY, Things in Season.](#)

[JULIENNE, Soup à la.](#)

[KALE BROSE \(a Scotch Recipe\).](#)

[KEGEREE.](#)

[KIDNEYS, Broiled \(a Breakfast or Supper Dish\).](#)

[KIDNEYS, Fried.](#)

[KIDNEY OMELET \(a favourite French Dish\).](#)

[KIDNEYS, Stewed.](#)

[LAMB.](#)

[LAMB, Breast of, and Green Peas.](#)

[LAMB, Stewed Breast of.](#)

[LAMB, Fore-quarter of, to Carve.](#)

[LAMB CUTLETS.](#)

[LAMB, Cutlets and Spinach \(an Entrée\).](#)

[LAMB, Roast Fore-quarter of.](#)

[LAMB'S FRY.](#)

[LAMB, Hashed, and Broiled Blade-Bone.](#)

[LAMB, Boiled Leg of, à la Béchamel.](#)

LAMB, Roast Leg of.
LAMB, Braised Loin of.
LAMB, Roast Saddle of.
LAMB, Roast Shoulder of.
LAMB, Shoulder of, Stuffed.
LANDRAIL, Roast, or Corn-Crake.
LANDRAIL, to Carve.
LARD, to Melt.
LARDING.
LARK PIE (an Entrée) .
LARKS, Roast.
LEEK SOUP.
LEMON BISCUITS.
LEMON BLANCMANGE.
LEMON CAKE.
LEMON CHEESECAKES.
LEMON CREAM.
LEMON CREAM, Economical.
LEMON CREAMS, Very Good.
LEMON CREAMS, or Custards.
LEMON DUMPLINGS.
LEMON JELLY.
LEMON MINCEMEAT.
LEMON-PEEL.
LEMON PUDDING, Baked.
LEMON PUDDING, Baked.
LEMON PUDDING, Baked (Very Rich) .
LEMON PUDDING, Boiled.
LEMON PUDDING, Plain.

LEMON SAUCE, for Boiled Fowl.
LEMON WHITE SAUCE, for Fowls, Fricasseees, &c.
LEMON SAUCE, for Sweet Puddings.
LEMON SPONGE.
LEMON SYRUP.
LEMONS, to Pickle, with the Peel on.
LEMONS, to Pickle, without the Peel.
LEMON WINE.
LEMONADE.
LEMONADE, Nourishing.
LETTUCES.
LEVERET, to Dress a.
LIAISON OF EGGS, for Thickening Sauces.
LIQUEUR JELLY.
LIVER AND LEMON SAUCE, for Poultry.
LIVER AND PARSLEY SAUCE, for Poultry.
LOBSTERS, to Boil.
LOBSTER CURRY (an Entrée).
LOBSTER CUTLETS (an Entrée).
LOBSTERS, to Dress.
LOBSTER, Hot.
LOBSTER PATTIES (an Entrée).
LOBSTER, Potted.
LOBSTER (à la Mode Française).
LOBSTER SALAD.
LOBSTER SAUCE, to serve with Turbot, Salmon, Brill, &c.
(very Good.)
LOBSTER SOUP.
LUNCHEONS.
MACARONI, as usually served with the CHEESE COURSE.