

Egurdouce P.

XXI.

Take Conyng⁹ or Kydde and smyte hem on pecys rawe. and frye hem in white grece. take rayfoñs of Corañce and fry hē take oynoñs pboile hem and hewe hem small and fry hem. take rede wyne fug⁹ w⁹ powdo⁹ of pep. of gyng of canel. salt. and cast pto. and lat it seeþ with a gode qñtite of white grece ā sūe it forth.

Capoñs in Coñcý⁹.

XXII.

Take Capons and rost hem right hoot þat þey be not half y nouh⁷ and hewe hem to gobett⁹ and cast hem ī a pot, do þto clenie broth, seeþ hem þ þey be tendre. take brede and þ self broth and drawe it up yfer⁹, take strong Powdo⁹ and Safron and Salt and cast þto. take ayren and seeþ hem harde. take out the zolk⁹ and hewe the whyte þinne, take the Pot fro þ fyre and cast the whyte þinne. messe the diſh⁹ þwith and lay the zolkes hool and flo⁹ it with clow.

^p Egurdouce. The term expresses *piccante dolce*, a mixture of sour and sweet; but there is nothing of the former in the composition. Vide Gloss:

^q Concys seems to be a kind of known sauce. V. Gloss.
^r yfere. Together.

Hares