

to þ<sup>o</sup> furmente. and if the porpays be salt. seeþ it by  
h<sup>y</sup> self, and s<sup>u</sup>e it forth.

Fylett<sup>o</sup> in galyntyne. .c. xvii.

Take Pork, and rost it tyl the blode be tryed out &  
þ<sup>o</sup> broth<sup>o</sup>. take crust<sup>o</sup> of brede and bray hem ī a mort<sup>o</sup>, ā  
drawe hē thurgh a cloth with þ<sup>o</sup> broth, þenne take oy-  
noñs ā leshe hem on brede ā do to the broth. þanne take  
pork, and leshe it clene with a dresfyng knyf and cast  
it into þ<sup>o</sup> pot broth, & lat it boile til it be more tendre.  
þanne take þat lyō<sup>o</sup> þto. þāne take a porciō of pep  
and sañdr<sup>o</sup> & do þto. þanne take þfel & ysope & mynce  
it smale & do þto. þāne take rede wyne oþ<sup>o</sup> white grece  
& raysons & do þto. & lat it boile a lytel.

Veel in buknade<sup>r</sup>. .c. xviii.

Take fayr Veel and kyt it in smale pecys and boile  
it tendre ī fyne broth oþ<sup>o</sup> in wañ. þanne take white  
brede oþ<sup>o</sup> wastel<sup>r</sup>, and drawe þof a white . . . lyō<sup>o</sup>  
wiþ fyne broth, and do þ<sup>o</sup> lyō to the Veel, & do safrōñ  
þto, þāne take þfel & bray it ī a mort<sup>o</sup> & the Juys<sup>r</sup>  
þof do þto, and þāne is þis half zelow & half grene.

<sup>r</sup> the broth. Supposed to be prepared beforehand.

<sup>r</sup> Buknade. V. N<sup>o</sup> 17.

<sup>r</sup> Wastel. V. Gloss.

<sup>r</sup> Juys. Juice.