

clene vessel & boile þ^o fewe & cast þ^oto salt. þenne cast
al þis in þ^o pot with flesh. & i. ^s

Pevorat^s for Veel and Venyson. ^{xx.} VI. XV.

Take Brede & fry it in grece. drawe it up with broth
and vyneg, take þ^oto powd^o of pep & salt and sette it
on the fyre. boile it and messe it forth.

Sawse^u blañche for Capons yfode. ^{xx.} VI. XVI.

Take Almand^o blañched and grynd hem al to doust.
temp it up with vions and powd^o of gyngyn and
messe it forth.

Sawse Noyre for Capons yrosted. ^{xx.} VI. XVII.

Take the lyu^o of Capons and roost it wel. take
anyse and greynes de Parys^x. gyng. canel. & a lytill
crust of brede and gnde it smale. and grynde it up
w^o vions. and wip grece of Capons. boyle it and sūc
it forth.

^s & i. i. e. sūc forth.

^s Pevorat. Peverade, from the pepper of which it is principally
composed.

^u Sawse. *Sauce*, Contents. As N^o 137.

^x de Parys. Of Paradise. V. Pref.