

Almand⁹ unblānched. and drawe hem up w⁶ þ⁶ broth
cast þ⁹ inne raysons of Corance. sug. Powdō⁹ gyng⁹
erbes ystewed in grees⁹. Oynoñs and Salt. If it is
to to⁸ thynne. alye it up w⁶ flō of ryse oþ⁹ with oþ⁹
thyng and colō it with Safron.

Connat⁹.

xviii.

Take Connes and pare hē. pyke out the best and
do hem in a pot of erthe. do þ⁹to whytē grece þ⁶ he
stewe þ⁹ inne. and lye hem up with hony clarified and
with rawe zolk⁸ and with a lytell almañd mylke and
do þ⁹inne powdō⁹ fort and Safron. and loke þat it be
yleefshed⁸.

Drepee^b.

xix.

Take blanched Almand⁹ grynde hem and temp hē
up with gode broth take Oynoñs a grete qñtite pboyle
hē and frye hē and do þ⁹to. take finale brydd^c pboyle
hē and do þ⁹to Pellydore^d and salt. and a lytel grece.

⁹ Grees. Fat, lard, grece. N^o 19.

⁸ to to. So again, N^o 124. To is *too*, v. Gloss. And *too* is
found doubled in this manner in *Mirroure for Magistrates*, p. 277.
371, and other authors.

⁷ Connat seems to be a kind of marmalade of connes, or quinces,
from Fr. *Coing*. Chaucer, v. Coines. Written Quces N^o 30.

⁸ Yolkes, i. e. of Eggs.

⁸ yleefshed. V. Gloss.

^b Drepee. Qu.

^c bryddes. Birds. *Per metathesin*; v. R. in *Indice*.

^d Pellydore. Perhaps *pellitory*. *Peltour*, 104.

Maw-