

For to make grewel forced <sup>h</sup>. III.

Take grewel and do to the fyre with gode flessh and seeþ it wel. take the lire <sup>i</sup> of Pork and grynd it smal <sup>k</sup> and drawe the grewel thurgh a S̄tyno<sup>l</sup> and colō it wiþ Safrōn and s̄ue <sup>m</sup> forth.

Caboches <sup>a</sup> in Potage. IIII.

Take Caboch<sup>9</sup> and quar̄ hē and seeth hem in gode broth with Oynoñs y mynced and the whyte of Lekes y flyt and corue smal<sup>o</sup> and do þ̄ to safrōn ā falt and force it w̄ powdō douce <sup>p</sup>.

Rapes <sup>q</sup> in Potage. v.

Take rapus and make hē clene and waifsh hē clene. quare hem <sup>r</sup>. p̄boile hē. take hem up. cast hem in a gode broth and seeþ hē. mynce Oynoñs and cast þ̄ to

<sup>h</sup> forced, farced, enriched with flesh. Vide Gloss.

<sup>i</sup> lire. Flesh.

<sup>k</sup> grynd it smal. Bruise or beat in a mortar.

<sup>l</sup> s̄tyno<sup>l</sup>. Strainer.

<sup>m</sup> s̄ue. Serve. Vide Gloss.

<sup>a</sup> Caboches. Probably cabbages.

<sup>o</sup> corue finale. Cut small. V. *i corue* in Gloss.

<sup>p</sup> powdō douce. Sweet aromatic powder. V. Pref.

<sup>q</sup> Rapes, or rapus. Turneps.

<sup>r</sup> quare hem. Cut them in *squares*, or small pieces. V. Gloss.