

sprinkle with fine bread-crumbs, lay small pieces of butter on the top, and brown with the salamander.

Scalloped Oysters à la Française.

Take one dozen and a half oysters, throw them into boiling water over the fire, and let them just bubble up, not boil. Roll them in butter (an ounce of butter for the lot), with a little minced parsley, pepper and lemon-juice. Make some of the deep shells quite clean, arrange the oysters three or four in each, put them on the gridiron, and the moment the liquor bubbles at the side take them up and serve them.

Scotch Oysters.

Take one pound of leg of veal, which must be chopped fine and pounded in a mortar; shred half a pound of beef suet and add to it; then pound both together to a paste, add three ounces of fine bread-crumbs, two whole eggs beaten, a little grate of nutmeg, and pepper and salt to taste. Shape this mixture into little flat cakes, fry them in butter or bake them; now put half a pint of gravy in a small saucepan, two or three mushrooms, and one dozen oysters bearded; thicken with a little flour and butter, bring to the boil, then pour over the cakes and serve.

Sorrento Oysters.

Stew some macaroni in gravy till tender, seasoning with cayenne and salt to taste; then take equal parts of oysters and macaroni, and chop them

up together, and mix well in a stewpan with some grated Parmesan cheese, a little butter, and enough cream to moisten all sufficiently; stir it on the fire till hot, then fill your scallop shells with the mixture and brown them before the fire. Serve immediately.

Oyster Soufflé.

Take two dozen small oysters, mince them, and rub them through a wire sieve. Blanch and beard a dozen large oysters, and cut each one into four pieces. Put two ounces of flour and one ounce of butter into a stewpan, and mix them well together over the fire; then a quarter of a pint of oyster liquor, and stir all together till it thickens and the flour is well cooked. Put this sauce and the pounded oysters into a mortar and pound them well together, adding the yolks of eggs one at a time, a little salt, cayenne pepper, and a gill of cream; when these are thoroughly mixed, beat three whites of egg to a stiff froth and stir them into the mixture very lightly; then put in the oysters. Butter the mould, pour in the mixture, cover it with buttered paper and steam it gently for half an hour; strew lobster coral over all.

Oyster Soup.

Allow three dozen oysters to a quart of soup. Open them carefully, keep and strain the liquor from them, beard the oysters and put the strained liquor over them. Take a quart of the palest veal stock, and simmer the beards in it for twenty minutes, strain, adding a little more stock if required