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OMELETTES, *de différentes Façons.*

## OMELETS, OF DIFFERENT FASHIONS.

All the world knows how to make *omelettes au naturel*; I shall not speak but of some of the most distinguished kind.

[For fear that there may be those who do not even know how to make a plain omelet, the translator gives the following method:]

Take six eggs, leaving out the whites of two; beat very light, and strain through a sieve; add pepper and salt to your taste. Divide two ounces of fresh butter into small pieces, and put into the egg. Have a quarter of a pound of butter in a frying-pan, or flat stewpan; put it over a clear fire, and when the butter boils, put in the eggs. Fry gently, till of a light brown on the under side, and when done take it on a dish, and double it over, like a "turnover." It is usually served with parsley.

ŒUFS D'ANGERS, OU OMELETTES *au Fromage.*

## CHEESE OMELETS.

Grate some Gruyère cheese, or any other, the strong and dry kinds are best; beat it up with the eggs in an earthen dish. Season with salt and pepper, in proportion as the cheese you use is more or less salt; pour the whole in a frying-pan, and finish the omelet in the accustomed manner. It must be served all smoking hot.

You may also make it in the following manner: Make first a plain omelet, and when it is cooked, powder the grated cheese, glaze it, by passing over it a hot shovel, and serve immediately.

OMELETTE, *au Rognon*.

## KIDNEY OMELET.

Prepare the same as for a plain omelet. At the moment of serving, spread over it a hash of veal kidneys, seasoned with its grease, and fine herbs, and turn the omelet.

For TRUFFLE OMELETS (*Omelettes aux Truffes*), SUET OMELETS (*au Lard*), MUSHROOM OMELETS (*au Champignon*), OYSTER OMELETS (*aux Huitres*), HERRING OMELETS (*aux Harengs*), HAM OMELET (*au Jambon*), etc., employ the same proceedings, having care to cook beforehand whatever you would put in your omelet. Some persons in making these, beat up the kidneys, etc., with the eggs, instead of spreading them over.

OMELETTE *Sucrée*.

## SUGAR OMELET.

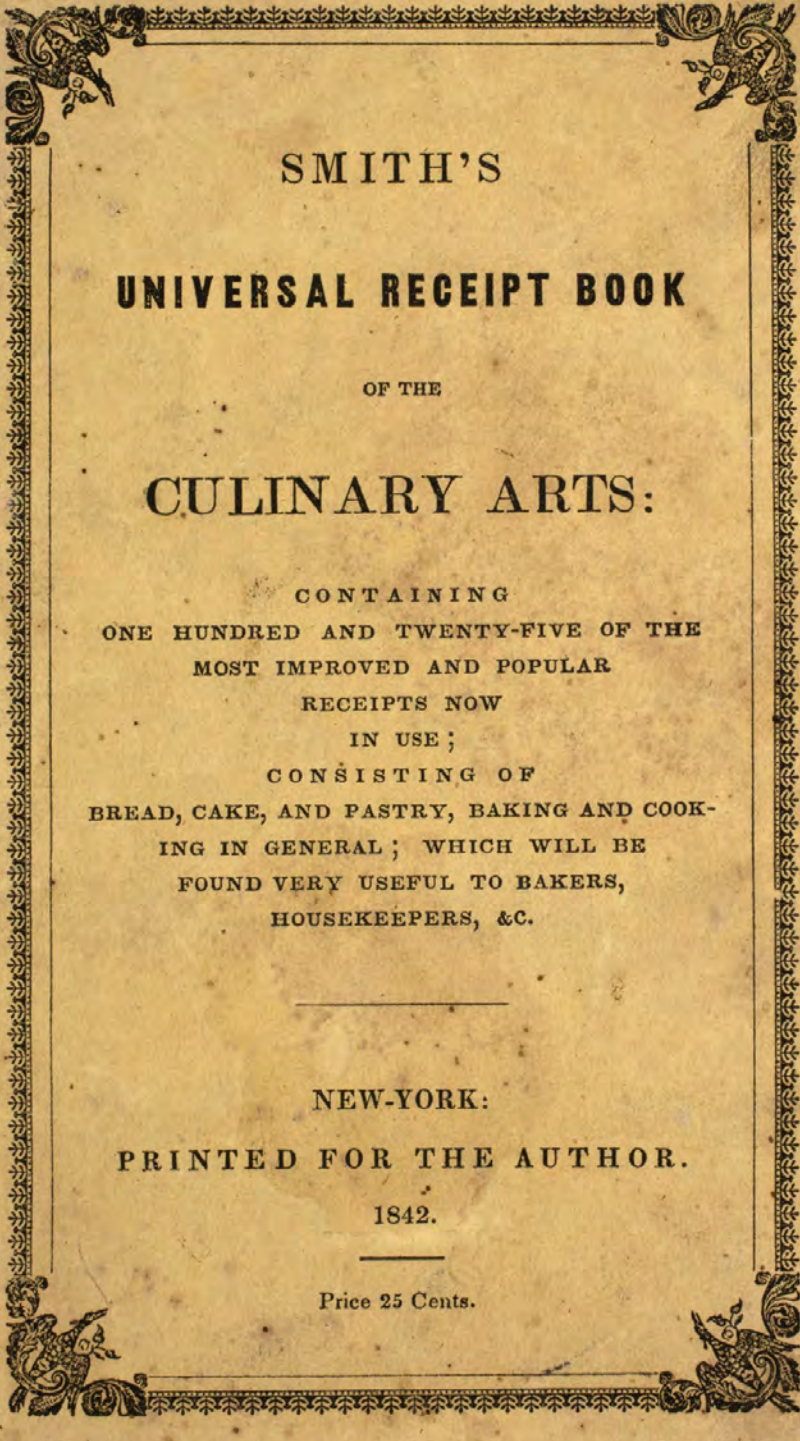
This is a plain omelet, on which you powder sugar, inside, before it is turned, and over it afterwards.

OMELETTES, *aux Confitures*.

## SWEETMEAT OMELETS.

Make first a plain omelet, but with very little salt, and spread upon its inner surface a layer of sweetmeats, and also spread them over the omelet when it has been turned.

You may make this kind of omelet with all sorts of sweetmeats (*confitures*), marmelades, and stewed fruits (*compotes*).



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FOUND VERY USEFUL TO BAKERS,  
HOUSEKEEPERS, &C.

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NEW-YORK:  
PRINTED FOR THE AUTHOR.

1842.

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Price 25 Cents.

## C O N T E N T S .

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To Produce one-third more Bread from a given quantity of Corn.

Pound Cake. Composition Pound Cake.

Wedding Cake. Another.

Fruit Cake. Fancy Pound Cake.

Fancy Cake.

Molasses Pound Cake.

Sponge Cake.

Jumbles.

Another.

Wafer Jumbles.

Domestic Cake.

Queen Cake.

Scotch Cake.

Ginger Snaps.

Crullers.

Black Cake that will keep one year.

Rock Cake.

Another.

Home-made Cake.

Drop Sponge Cake.

Ginger Nuts.

Shrewsbury Cake.

Lemon Cake. New-Year's Cake.

Another. Gingerbread.

Pound Cake Gingerbread.

Cider Cake.

Cup Cake. Albany Cake. Wiggs.

Election Cake. Macaroons. Another.

Short Gingerbread. A Rich Ginger Cake.

Black Cake. Bachelor's Loaf.

Sugar Cake. Savoy Biscuit.

Almond Cakes. Washington Biscuit.

French Rolls. Waffles. Apple Pudding.

Sweet Potato Pudding. Potato Pudding.

Citron Pudding. Cream Pudding.

Baked Indian Pudding. Custard Pudding.

Puff Paste. Apple Custard.

To make Venison Pastry. Orange Pudding.

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Rice Pudding.  
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To make Rich Plum Cake.  
A Rich Seed Cake.  
To make Gingerbread without butter.  
To make Almond Tarts. Plum Pudding.  
Batter Pudding. Rabbit Pie.  
Raised French Pie. Raised Ham Pie.  
Mock Turtle Soup. Asparagus Soup.  
Giblet Soup. White Soup. Charitable Soup.  
Beef Gravy Soup. A Poor Man's Soup.  
A Cheap Rice and Meat Soup. Another.  
Herring Soup. New-England Chowder.  
Welsh Rabbit. Blancmange.  
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Quince Pudding.  
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To Make Past for Tarts.  
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To Make Bran Bread.  
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To Make Bread from Iceland Moss.  
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Pigeon Pie. Giblet Pie.  
Rump-steak Pie.  
Chicken Pie.

*To make Excellent Bread.*

Mix 7 lbs. of flour with 3 lbs. of boiled potatoes, peeled, steam off the water and let them stand for a few minutes on the fire, mash them fine, mix them with the flour while quite warm, add 2 oz. of salt, 1 qt. of warm water, 1 gill of yeast; work it well into a smooth dough, and let it stand 4 hours before baking.

*To make French Bread.*

Put 1 pt. of milk into 3 qts. of water, (in the winter let it be scalding hot, but in the summer, milk-warm) put in sufficient salt, take 1 pt. of good ale yeast, put it into 1 gallon of water the night before, pour off the yeast into the milk and water, take  $\frac{1}{2}$  lb. of butter, 2 eggs, mix in about a peck and a half of flour with the liquor, in the winter make it stiff, in the summer slack; mix it well, (the less it is worked the better) when the dough is made cover it with a cloth to rise; when the loaves have been in the oven 15 minutes turn them in the oven, take them out and chip them with a knife which will make them look spongy, and of a fine yellow colour.

*To make Cheap Bread.*

Take pumpkins and boil them in water until they are quite thick, and with the decoction mix flour so as to make a good dough. This makes excellent bread, the proportion is increased at least one fourth, and it keeps a good length of time.

*To make Bran Bread.*

Take 4 lbs. of flour, 1 gill of yeast, and  $\frac{1}{2}$  pt. of warm water; let it stand in a warm place 2 hours, add  $\frac{1}{2}$  lb. of



*New England Chowder.*

Have a good haddock cod, or any other solid fish, cut it in pieces 3 inches square, put a pound of salt pork strips into the pot, set it on hot coals and fry out the oil; take out the pork and put in a layer of fish with slips of fat salt pork; then another layer of onions, and so on, until your fish is consumed; mix some flour with as much water as will fill the pot, season with black pepper and salt to your taste, and boil it for half an hour; have some pilot bread soaked till it is a little softened, throw them into your chowder five minutes before you take it up.

*Welsh Rabbit.*

Cut your cheese into small slips, if soft; if hard, grate it down; have ready a spirit of wine lamp, &c. and a deep block-tin dish; put in the cheese with a lump of butter, and set it over the lamp; have ready the yolk of an egg whipped with half glass Madeira wine, and as much ale or beer; stir your cheese when melted till it is thoroughly mixed with the butter, then add gradually the egg and wine; keep stirring till it forms a smoth mass; season with Cayenne and grated nutmeg. To be ate with a thin hot toast.

*Blancmange.*

Put into two quarts of water 2 oz. of isinglass and let it boil until it is reduced to a quart; then put in the whites of 8 eggs with 4 spoonfuls of rice water, and sweeten it to your taste, run it through a jelly bag, and then put to it 4 oz. of sweet and 2 oz. of bitter almonds,