

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

TLP 0040 THOMAS LOVE PEACOCK, COLLECTION OF THIRTY-EIGHT HOLOGRAPH RECIPES, CA. 1853—1860.

a1 - "Water Souchy" : [no date] : 1 page (single sheet).

Water Souchy

Stew the fish slowly in fish liquor just enough to cover them with four parsley plants (roots and leaves) a small quantity of horseradish a teaspoon of shallot wine and a teaspoonful of cayenne sauce and a teaspoonful of walnut ketchup. Have some more fish liquor ready. When the fish are done lay them in a deep dish pour over them the strained liquor in which they were stewed with as much more liquor as a necessary to cover them:

lay some toasted sippets in the bottom of a deep dish lay the fish on the sippets and pour over them lay sprigs of green parsley two to each on the fish and pour over them

a2 - "Water Souchy" : [no date] : 1 page (single sheet).

Water Souchy

Stew the fish slowly in fish liquor just enough to cover them with four parsley plants – roots and leaves – A small quantity of scraped horse-radish: A teaspoonful each of shallot wine, cayenne sauce, and walnut ketchup

When the fish are done

Lay some toasted sippets in the bottom of a deep dish:

Lay the fish on the sippets:

Lay on the fish six sprigs of fresh parsley:

Pour over them the strained liquor in which the fish were boiled, with as much more boiling fish liquor as will cover them well.

a3 - "Slice of Salmon" : [no date] : 1 page (single sheet).

Slice of Salmon.

Oil.

Parsley leaves

One gherkin

One shallot

One anchovy

Half a teaspoon of cayenne sauce.

} *minced fine*

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

*Mix these with the oil, and rub over both sides of the fish.
Wrap the slice in buttered paper, and bake.*

a4 - "Cold Salmon" : [watermark = 1853] : 1 page (single sheet).

Cold Salmon

*Two table-spoonfuls of liquor boiled in.
A table-spoonful of Salad Oil.
A dessert-spoonful of Chili Vinegar.
A dessert-spoonful of Chili Vinegar.
A tea-spoonful of Capers minced fine.
A tea-spoonful of Anchovy Sauce.*

Mix these well together. Separate the salmon in flakes, and lay them in the mixture, to soak about two hours. Take them up separately and lay them in the bottom of a scollop. Mix what is left of the sauce with enough bread-crumbs to give it consistence, cover the fish with it and warm in the American oven.

a5 - [Broiled eel] : [no date] : 1 page (single sheet).

*Turn the eel round and skewer it.
Rub it over with the yolk of an egg.
Strew over it fine bread crumbs, pepper, salt, nutmeg, grated lemon-peel, & chopped parsley.
Broil it before the fire.*

a6 - [Stewed eels] : [no date] : 1 page (single sheet).

*Cut the eels into pieces between 2 & 3 inches long.
Stew the heads & tails in liquor which meat has been boiled in. Mix with this a little pepper and salt, a table-spoonful of lemon-juice, and two table spoonfuls of mushroom ketchup.*

a7 - "Sauce for eel" : [no date] : 1 page (double sheet).

Sauce for Eel

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

*Mix with a breakfast-cup-full of good Beef Gravy
A table spoonful of mushroom ketchup
" " " " onion vinegar
" mustard-spoonful of mustard.
" dessert spoonful of shalot wine .
" " " " Anchovy sauce
" " " " Worcester "*

*When warm put in a dessert spoonful each of
Sweet Marjoram
and Parsley:
mince as fine as possible*

Serve in sauce tureen.

a8 - "Bream Pie" : [watermark = 1857] : 1 page (single sheet).

Bream Pie

*Lobster: small quantity
Anchovy: one :
Sweet herbs:
Lemon-peel: small quantity
Yolks of two hard eggs:
One onion:
Minced fine and mixed up with butter.
Laid in layers with pieces of fish.*

Gravy, ketchup, & cayenne sauce or Lea & Perrin poured over, before baking:

Filled up with after baking

a9 - "Stew for Bream" : [no date] : 1 page (single sheet).

Stew for Bream

*Gravy.
Lea and Perrin.
Ketchup.
Anchovy.*

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

*Capers.
Green onion.
Parsley.
Blood of Fish.
Port Wine.*

Garnish with horse-radish and slices of lemon.

a10 - "Sole stewed" : [no date] : 1 page (single sheet).

Sole Stewed

*1 Onion
12 Allspice
12 Peppercorns
2 table spoonfuls of mushroom ketchup
1 tea spoonful of Cayenne Sauce*

*As much gravy as will cover the fish
Simmer 20 minutes.*

a11 - "Warming second day perch" : [no date] : 1 page (single sheet).

*Port: half pint.
Gravy: quart or less.
Large Onion:
Whole Pepper: 12
Allspice: 12
Mace: small bit
Anchovy: tea spoonful
Mushroom ketchup: table spoonful
Chili vinegar: table spoonful*

Send this in hot: with the perch cold, in flakes

Warming second day perch

b1 - [Onion and potato soup] : [no date] : 1 page (single sheet).

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

*Spanish Onion: boiled soft.
1 ounce of butter.
2 fresh boiled mealy potatoes
½ pint of broth
Store over the fire 10 minutes
Rub through a tammy.
Keep hot in a covered stew-pan.*

b2 - [Onions and capers] : [watermark = 1859] : 1 page (single sheet).

*Dessert spoonful of pickled onions
Tea spoonful of capers without any of the vinegar – minced
Teaspoonful of zest
Teaspoonful of Cayenne Sauce
Small teaspoonful of gravy
(1/4 pint)
Mixed and simmered (not boiled) long enough to heat it.*

b3 - [Gravy for pie] : [no date] : 1 page (single sheet).

*1 table spoonful of mushroom ketchup
1 “ “ “ walnut “
1 “ “ “ pickle vinegar
1 dessert “ “ shalot wine
and as much gravy as is necessary to fill the pie
made hot together and poured into the dish before serving*

b4 - [Sauce] : [no date] : 1 page (single sheet).

*A table spoonful of mushroom ketchup
A teaspoonful of shalot wine
A teaspoonful of cayenne sauce
A teaspoonful of lemon juice
A teaspoonful of anchovy sauce
A flavour of celery*

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

b5 - [Sauce] : [no date] : 1 page (single sheet).

Tablespoonful of mushroom ketchup

Desert spoonful of walnut ketchup

Teaspoonful of shalot wine

Teaspoonful of Cayenne Sauce

No salt or pepper

b6 - [Sauce variation] : [no date] : 1 page (single sheet).

Shalot vinegar instead of shalot wine

And instead of two pickled walnuts,

one pickled walnut, and a dessert spoonful of walnut ketchup

b7 - [Brine] : [watermark = 1859] : 1 page (single sheet).

1 quart of water

10 ounces of common salt

¼ lb of course sugar

¼ oz of salt petre

¼ oz of peppercorns and tied in muslin

Boiled 20 minutes skimming the scum as it rises

Pour into an earthen dish to get cold

b8 - [Brine] : [watermark = 1860] : 1 page (single sheet).

Boil together for 20 minutes, skimming off the scum as it rises.

2 quarts of water.

14 oz of bay salt.

½ pound of coarse sugar.

½ ounce of salt-petre.

½ ounce of peppercorns bruised and tied in a fold of muslin.

Pour it into an earthen dish to get cold.

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

b9 - [Brine] : [no date] : 1 page (single sheet).

*Bay Salt – 3 lbs.
Coarse Sugar – 2 lbs –
Salt petre - - - 2 ounces –
Black Pepper – 2 ounces*

b10 - "Remoulade Sauce" : [no date] : 1 page (single sheet).

Remoulade Sauce

*Parsley:
Yolk of Egg. hard.
Herbs.
Cress.
Celery.
Tarragon vinegar or any other flavoured vinegar
Chili vinegar or Cayenne
Chives or shallots
Anchovy.*

*Parsley Leaves.
An anchovy.
Chives or shalot
Celery
Salad oil.
A little gravy left in the dish from roast beef or mutton or lamb.
Tarragon or any other flavoured vinegar and chili vinegar.*

b11 - "Sauce - Maintenon Chop" : [no date] : 1 page (single sheet).

Sauce – Maintenon Chop –

*A teacup of gravy.
tablespoon of mushroom ketchup.
desert spoonful of mushroom vinegar.
desert spoonful of Lea & Perrin
12 green onions, minced fine.*

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

c1 - ""For Beef only: minced" : [no date] : 2 pages (single sheet).

For Beef only: minced : with mushroom ketchup in the mince.

12 green onions: -- minced

1 pickled walnut. bruised to a pulp:

1 mustard spoonful of made mustard:

a small teacupful of gravy:

mixed and served in a separate sauce-boat.

For anything else, minced: with mushroom ketchup in the mince

12 green onions.

2 pickled gherkins

1 dessert spoonful of Lea & Perrin

a small tea-cupful of gravy:

Mixed and served in a separate tureen.

c2 - "Pickled beef" : [no date] : 1 page (single sheet).

Pickled Beef.

Take a small pie or pâté dish with cover.

Pulp pickled walnuts with some of their own vinegar: add an equal quantity of walnut ketchup: mince a small quantity of bacon fat, and cold game, poultry, or gilet: and mix them up in the liquor. Lay a little of this mixture at the bottom of the dish. Cut slices of cold beef: only the best parts : Lay them over each other, first dipping each slice in the mixture, and cover up the whole with what is left of it.

Serve with fresh minced parsley : separately : oil and mustard, each also separately.

c3 - "Mince [beef] with cucumbers" : [watermark = 1857] : 1 page (single sheet).

Mince with cucumbers

Peel two or three cucumbers.

Cut them in quarters lengthways: and take out the seeds.

Stew them in gravy until thoroughly done.

Add lemon-peel and mushroom ketchup.

Put it in the mince till warm.

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

c4 "Brisket Beef" : [no date] : 1 page (single sheet).

Brisket Beef without salt

Cold water enough to cover it, and a quart over.

Two carrots: two turnips : 2 leeks : 1 large onion :

two heads of celery : faggot of parsley & sweet herbs.

Strain, and take off the fat.

Boil 8 onions and put them round the dish.

Serve with some of its own liquor.

And in a separate sauce tureen:

Half a pint of soup: table spoonful of ketchup:

dessert spoonful of shalot wine: tea spoonful of made mustard:

two pickled walnuts, and a dessert spoonful; of parsley: both minced : to be added to the sauce when hot

c5 "Stewed Rump Steak" : [no date] : 1 page (single sheet).

Stewed Rump Steak

Two Spanish onions, peeled and chopped.

Four pickled walnuts, cut into small parts.

A tea-cupful of mushroom catchup.

One tea-spoonful of Lea & Perrin.

The above at the bottom of a stew-pan.

Lay the rump-steak over it.

Let it stew an hour and a half: turning it every twenty minutes.

Ten minutes before serving, put in two dozen oysters, bearded: with their liquor strained through a fine sieve

c6 "Small pie" : [no date] : 1 page (single sheet).

Small pie.

1 lb. rump steak.

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

2 kidneys.

Half a Spanish Onion
One pickled walnut } *chopped*
A salt spoonful of black pepper
Half a salt spoonful of salt
Mixed and laid under,
between, and over, the
pieces of meat

The fat on the top

A little made Gravy, with

One table-spoonful of mushroom ketchup

One dessert-spoonful of Walnut Ketchup

c7 [Stewed meat] : [no date] : 1 page (single sheet).

One Spanish Onion

One pickled walnut

One table-spoonful of mushroom ketchup

One dessert-spoonful of walnut ketchup

Stew these together with sufficient gravy to cover the meat. – When the onion is done Put in the meat and let it simmer slowly till the meat is warmed through.

d1 [Minced veal with oysters] : [no date] : 1 page (single sheet).

Veal minced as usual

Peel of half a lemon

Table spoonful of mushroom ketchup

Dessert spoonful of Cayenne Sauce

Blade of Mace

Two dozen Oysters in the middle

Sippets round.

d2 [Minced veal in coddler] : [watermark = 1857] : 1 page (single sheet).

Four eggs well beaten.

One tablespoonful of pounded bacon.

One teaspoonful of minced parsley.

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

Half a teaspoonful of minced sweet herbs.

Half a teaspoonful of minced onion.

Stirred well together and poached in gravy flavoured with one tablespoonful of mushroom ketchup.

The gravy to be boiling when the mixture is put in the coddler.

The coddler to be stood in boiling water, in the spirit of wine stew-dish

The stew-dish to be ready before the coddler is sent in.

The minced veal to be flavoured only with lemon peel, and to be served without bacon.

d3 "Calf's head pie" : [no date] : 1 page (single sheet).

Calf's Head Pie – Half head with skin on

Boil till tender

Cut into squares.

Lay thin slices of bacon at bottom

Lay squares over, distributing fat, lean and skin as equally as possible: not close together, but with spaces for gravy to form jelly.

Another thick layer of bacon, and square over again, as before. Leave spaces for gravy to form jelly.

So on till full.

Tongue in middle at top.

Four hard eggs, cut in halves

Mix brains, sage and egg into small forcemeat balls

Mix once can of essence of beef with the liquor the head was boiled in

Put in as much as necessary for baking, with cayenne & nutmeg: about as much together as will fill a dessert spoon: and a table spoonful of shallot wine

When baked, fill up with the rest of the soup.

d4 "Lamb's head o Mince" : [no date] : 1 page (single sheet).

Lamb's Head o Mince

Soak in cold water.

Split the head in half.

Boil the head separately till very tender.

Boil the liver, &c. three parts: then mince them fine, and stew them in a little of the water they were boiled in, mixed with gravy.

Serve the mince round the head.

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

Clean the brains, and boil them in a little vinegar and water: serve them in a separate boat, mixed in a very little gravy, with minced parsley, celery, and two or three young onions.

- d5** "Roast Mutton" : [no date] : 1 page (single sheet).

For Roast Mutton

A glass of Port Wine:

Two table spoonfuls of Reading Sauce:

A tea-spoonful of Onion Vinegar:

Four table-spoonfuls of gravy from the dish:

Made hot together, and served separately in a tureen.

- d6** "Stuffing for fillet of mutton" : [no date] : 1 page (single sheet).

Stuffing for fillet of mutton.

Chopped Parsley:

Fine Herbs:

Shalot, or Green Onions:

Bacon: equal quantities of lean and fat:

Grated Lemon Peel:

Fowl, Game or Beef:

All minced together.

Yolks of eggs stirred till they set.

A little mushroom ketchup may be added, not to make it too fluid.

- d7** "Mutton cutlets" : [no date] : 1 page (single sheet).

Mutton Cutlets: Neck.

Remove the spine-bone, without damaging the fillet.

Divide the meat equally: one bone to a cutlet.

Leave the cutlet bones three inches and a half long.

Take off three quarters of an inch of meat from the top of each bone.

Fry them on both sides.

Put them in a small stew-pan, with

Two table-spoonfuls of gravy:

The Carl H. Pforzheimer Collection

Peacock, Thirty-eight recipes

circa 1853—1860

*One of mushroom ketchup:
A dessert spoonful of chopped parsley:
One shalot, and three pickled onions, minced.
Let them simmer five minutes*

*Take for each cutlet a sheet of note-paper, oiled.
Season the cutlets, lightly, with pepper and salt.
Put some of the sauce into each paper, and twist it tightly up so as to hold the sauce.
Put them in a pan into the oven for about ten minutes.*

Send up some sauce in a boat.

d8 [Kidney pie] : [no date] : 1 page (single sheet).

*Kidney: split
One shalot: minced very fine.
One table-spoonful of ketchup.
One dessert spoonful of Reading Sauce.
One tea-spoonful of Cayenne Sauce.
As much gravy as will be sufficient to fill up the pie dish*

Stew these together, so that the kidney may be done when the pie is warm: then pour them into the dish.

d9 "Wild Duck" : [no date] : 1 page (single sheet).

*Stew the trimmings with the duck gravy
2 glasses of Port
4 shalots
Rind of an orange – very thin
Juice of a lemon.
½ a teaspoon of cayenne.
A sprig of thyme.
Stew these to half their quantity
Pass the sauce through a tammy
Pour it over the pieces of duck
warm the whole without boiling*