## **Outside the Box**

## **Transcript**

Document title:	Recipe Book	CR number (if known):	CR341/301
Document description:	Recipes for recovering sweetmeats, New Colladge make Shifts	Date (if known):	18 <sup>th</sup> century
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[A recipe at the top of the page has been crossed through]

How to recover old sweetmeats when they candy or have lost there Colour /59 Set them in a little Skillet of fair Water upon the fire to dissolve and if they be red put in a little Juce of Lemon which will recover the Colour and after they be cold scrape a little hard Sugar over them 25

New Colledge make Shifts 4 /60

Take a Stale penny Loaf & grate it & put to it half a pound of beef Suit shred very fine & half a p<sup>d</sup> of fineSuga<sup>r</sup> a quar<sup>tr:</sup> & half of Currants five eggs & leave out the four whites two spoonfulls of very thick Cream instead of Rose water for those that do not like it 6 spoonfulls of Sack or Brandy which you please mixt all well together make it up into little cakes & fry it over a gentle fire with a little butter & ½ a nuttmeg The sauce is Sack & butter melted with Orange Flower

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