CAULIFLOWER SOUP

FISH SOUP

STARVATION SOUP

IMMEDIATE SOUP, OR TEN MINUTES SOUP

CHERVIL SOUP

A GOOD PEA SOUP

WATERZOEI

A GOOD BELGIAN SOUP

BELGIAN PURÉE

AMBASSADOR SOUP

CRECY SOUP (BELGIAN RECIPE)

FLEMISH SOUP

TOMATO PURÉE

ONION SOUP

POTAGE LEMAN

TOMATO SOUP

SOUP, CREAM OF ASPARAGUS

GREEN PEA SOUP

VEGETABLE SOUP

MUSHROOM CREAM SOUP

THE SOLDIER'S VEGETABLE SOUP

LEEK SOUP

CELERIS AU LARD

CABBAGE WITH SAUSAGES

LEEKS À LA LIEGOISE

A SALAD OF TOMATOES

POTATOES AND CHEESE

FRIDAY'S FEAST

RED CABBAGE

ASPARAGUS À L'ANVERS

COOKED LETTUCE

STUFFED CAULIFLOWER

GOURMANDS' MUSHROOMS

POMMES CHÂTEAU

CHIPPED POTATOES

CHICORY À LA FLAMANDE

APPLES AND SAUSAGES

STUFFED CHICORY

TOMATOES STUFFED WITH BEANS

CABBAGE AND POTATOES

SPINACH À LA BRACONNIÈRE

A DISH OF HARICOT BEANS

POTATOES IN THE BELGIAN MANNER

TOMATOES AND SHRIMPS

FLEMISH ENDIVE

CAULIFLOWER AND SHRIMPS

BELGIAN CARROTS

STUFFED TOMATOES

RED CABBAGE

VEGETABLE SALAD

CHICORY

CAULIFLOWER À LA REINE ELIZABETH

MUSHROOMS À LA SPINETTE

DRESSED CAULIFLOWER

DRESSED CHICORY

RAGOUT OF MUTTON

STEWED SHOULDER OF MUTTON

SHOULDER OF MUTTON

MUTTON COLLOPS

SHOULDER OF MUTTON DRESSED LIKE KID

ROAST RUMP OF BEEF, BORDELAISE SAUCE

ROASTED FILLET OF BEEF

BEEF À LA BOURGUIGNONNE

OX-TONGUE À LA BOURGEOISE

BEEF À LA MODE

BOEUF À LA FLAMANDE

CARETAKER'S BEEF

BLANKENBERG BEEF

VEAL WITH TOMATOES

FRICANDEAU OF VEAL

VEAL CUTLETS WITH MADEIRA SAUCE

GRENADINS OF VEAL

CALF'S LIVER À LA BOURGEOISE

VEAL WITH MUSHROOMS, OR THE CALF IN PARADISE

BLANQUETTE OF VEAL

VEAL PATÉ EXCELLENT FOR SUPPER

BREAST OF VEAL

OXTONGUE

VEAL À LA MILANAISE

STUFFED VEAL LIVER, OR LIVER À LA PANIER D'OR

VEAL À LA CRÈME

This is the demi-glaze Sauce which is used for all brown Sauces.

DUTCH SAUCE FOR FISH

BEARNAISE SAUCE

MUSLIN SAUCE

SAUCE BORDELAISE

POOR MAN'S SAUCE

THE GOOD WIFE'S SAUCE

CREAM SAUCE

SAUCE MAÎTRE D'HÔTEL

SAUCE AU DIABLE

FRICASSEE OF PIGEONS

HUNTER'S HARE

FLEMISH RABBIT

ROAST KID WITH VENISON SAUCE

BAKED RABBIT

CHICKEN À LA MAX

RABBIT À LA BORDELAISE

LAEKEN RABBIT

QUAIL

HARE

RUM OMELETTE

THE CHILDREN'S BIRTHDAY DISH

A FRANGIPANI

ALMOND SOUFFLÉ

STEWED PRUNES

CHOCOLATE CREAM

SEMOLINA SOUFFLÉ

SNOWY MOUNTAINS

RICHELIEU RICE

EXCELLENT PASTE FOR PASTRY

CHOCOLATE CREAM

BELGIAN GINGERBREAD

APPLE FRITTERS

FOUR QUARTERS

SAFFRON RICE

SEMOLINA FRITTERS

SPECULOOS

GAUFRES FROM BRUSSELS

RICE À LA CONDE

PAINS PERDUS

FRUIT FRITTERS

MOCHA CAKE

VANILLA CREAM

RUM CREAM

PINEAPPLE À L'ANVERS

POUDING AUX POMMES

SOUFFLÉ AU CHOCOLAT

A NEW DISH OF APPLES

GOLDEN RICE

BANANA COMPÔTE

RIZCONDE

CHOCOLATE CREAM

KIDNEY SOUFFLÉ

BAKED SOUFFLE

PEASANTS' EGGS

TWO RECIPES FOR TOMATOES AND EGGS

TOMATOES AND EGGS

MUSHROOM OMELETTE

ASPARAGUS OMELETTE

STUFFED EGGS

POACHED EGGS, TOMATO SAUCE

EGGS AND MUSHROOMS

BELGIAN EGGS

EGGS À LA RIBEAUCOURT

TO USE UP REMAINS OF MEAT

VEAL WITH ONIONS

VEAL CAKE

TO USE UP COLD MEAT

FLEMISH CARBONADE

A USE FOR COLD MUTTON

FLEMISH CARBONADES

FISH

REMAINS OF FISH

GOOD RISSOLES

CROQUETTES OF BOILED MEAT

CARBONADES DONE WITH BEER

WALLOON ENTRÉE

SCRAPS OF MEAT

FRICADELLE

CHICORY AND HAM WITH CHEESE SAUCE

CROQUETTES OF VEAL

ENTRÉE (CROQUE-MONSIEUR)

HOT POT

HOCHE POT

BOUCHÉES À LA REINE

HOCHE POT OF GHENT

CARBONADE OF FLANDERS

HEADLESS SPARROWS

MUTTON STEW

HOCHE POT GANTOIS

CHINESE CORKS

LIMPENS CHEESE

CHEESE SOUFFLÉ

CHEESE CROQUETTES

CHEESE FONDANTS

CHEESE SOUFFLÉ

POTATOES AND CHEESE

YORK HAM, SWEETBREADS, MADEIRA SAUCE

HAM WITH MADEIRA SAUCE

A DIFFICULT DISH OF EGGS

COUNTRY EGGS

FRENCH EGGS

OEUFS CÉLESTES

PETITES CAISSES À LA FURNES

FLEMISH CARROTS

AUBERGINE OR EGG PLANT

EGG PLANTS AS SOUFFLÉ

POTATO CROQUETTES

PURÉE OF CHESTNUTS

HORS D'OEUVRES

POTATO DICE

ANCHOVIES

ANCHOVY SANDWICHES

ANCHOVY ROUNDS

ANCHOVY BISCUITS

ANCHOVY PATTIES

MOCK ANCHOVIES

CUCUMBER À LA LAEKEN

HERRING AND MAYONNAISE

SWEET DRINKS AND CORDIALS, ORGEAT

HAWTHORN CORDIAL

DUTCH NOYEAU

LAVENDER WATER

HOT BURGUNDY

CRÈME DE POISSON À LA ROI ALBERT

FISH AND CUSTARD

HAKE AND POTATOES

VERY NICE SKATE

TO KEEP SPRATS

TO KEEP MACKEREL FOR A WEEK

A BROWN DISH OF FISH

BAKED HADDOCKS

FILLETED SOLES AU FROMAGE

FILLETED FISH, WITH WHITE SAUCE AND TOMATOES

THE MILLER'S COD

DUTCH HERRINGS

REMAINS OF COD

HORS D'OEUVRE

CARROT SOUP

SORREL SOUP

OSTEND SOUP

ANOTHER SORREL SOUP

HASTY SOUP

ARTICHOKES A LA VEDETTE

SERPRISE POTATOES

VEGETABLE SALADS

TOMATOES A LA SIR EDWARD GREY HOMMAGE

STUFFED CARROTS

TO COOK ASPARAGUS

TOMATOES IN HASTE

KIDNEYS AND LETTUCE

TOMATO RICE

RICE WITH EGGS

BROAD BEANS IN SAUCE

OMELETTE OF PEAS

BRUSSELS ARTICHOKES

BELGIAN SALAD

BRUSSELS CARROTS

CARROTS AND PEAS

CUCUMBERS AND TOMATOES

RED HARICOTS

POTATOES A LA BRABANCONNE

FLEMISH PEAS

CHOU-CROUTE

SPINACH FRITTERS

HARLEQUIN CABBAGES

LITTLE TOWERS OF SALAD

BUTTER FOR FRIDAY

HADDOCK À LA CARDINAL

SKATE STEW

TO DRESS COARSE FISH

FLEMISH SALAD

FLEMISH SAUCE

BEEF SQUARES

IMITATION CUTLETS

KIDNEYS WITH MADEIRA

PIGS' TROTTERS IN BLANQUETTE

LOIN OF MUTTON IN THE POT

OX TONGUE WITH SPINACH AND WHITE SAUCE

VEAL FRITTERS

STEWED BEEF

A MUTTON SALAD

SAUSAGE PATTIES

SAUSAGE AND POTATOES

RAGOUT OF COLD MEAT

A QUICKLY MADE STEW

GRENADINES OF VEAL

HOCHE POT

PIGEON AND CABBAGE ROLLS

REMAINS OF SAUSAGE

SHOULDER OF LAMB A LA BEIGE

FILLET OF BEEF À LA BRABANCONNE

STEWED BEEF

BEEF AND APRICOTS

FOR AN INVALID

INVALIDS' EGGS

A SWEET FOR THE CHILDREN

QUINCE CUSTARD

VEAL AND HAM AND RICE

BRABANT PANCAKE

DELICIOUS SAUCE FOR PUDDINGS

FRUIT JELLIES

STRAWBERRY FANCY

PINK RICE

MILITARY PRUNES

MADELINE CHERRIES

STRAWBERRY TARTLETS

MODERN VERSION OF LOUIS XIV. GRAND MERE

BUTTERFLIES

CHERRY AND STRAWBERRY COMPOTE

CHOCOLATE CUSTARD

GOOSEBERRY CREAM WITHOUT CREAM

CHOCOLATE PUDDINGS

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