

**To cook haricot beans... / B. Perrelli-Rocco.**

**Contributors**

Perrelli-Rocco, B.

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Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>

## TO COOK HARICOT BEANS.

Put them in cold water (plenty of water), when they boil throw in a little salt, let them boil about two hours, and when the skin begins to crack strain away nearly all the water and put a thick napkin over them ; set them on a hot plate for one hour to steam, by that time the little water you have left will be condensed, and the beans thoroughly cooked and mealy.

## HARICOT FRENCH BEANS.

Prepare the Beans as before, put a piece of Milan butter in a stewpan, let it come to a froth, then put in the hot cooked Beans with a very little chopped sage, toss them about with a wooden spoon till they are a pale gold colour ; add a very little pepper and salt, and serve very hot

*B. PERRELLI-ROCCO,*  
8, GREEK STREET, SOHO SQUARE.