

**Burgess and Son's receipt for making a dish of curry, after the Indian manner.**

**Contributors**

Burgess and Son (Firm)

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No. 107, STRAND, CORNER OF SAVOY STEPS  
BURGESS AND SON'S  
RECEIPT FOR MAKING A DISH OF CURRY,  
*AFTER THE INDIAN MANNER.*

CUT two chickens as for fricasees, wash them clean, and put them in a stewpan, with is much water as will cover them, sprinkle them with a large spoonfull of salt, and let them boil till tender, covered close all the time, and skim them well; when boiled enough, take up the chickens, and put the liquor of them into a pan, then put half a pound of fresh butter in the pan, and brown it a little; put into it two cloves of garlic, a large onion sliced; let all these fry till brown, often shaking the pan; then put in the chickens, and sprinkle over them two or three spoonfulls of Curry Powder; then cover the pan close, and let the chickens do till brown, often shaking the pan; then put in the liquor the chickens were boiled in, and let it stew till tender; if acid is agreeable, squeeze the juice of a lemon or orange in it

DISH OF RICE *to be served up with the CURRY in a Dish by itself.*

TAKE half a pound of Rice, wash it clean in salt and water, then put into it two quarts of boiling water, and boil it briskly twenty minutes, then strain it in a cullender, and shake it into a dish, but do not touch it with your fingers, nor with a spoon.

N. B. Beef, veal, mutton, rabbits, fish, &c. may be curried and sent to table with or without the dish of rice.

THE above CURRY POWDER is not only used in dishes that are curried, but is now used, and strongly recommended by the most approved Cooks in the kingdom, as a fine flavoured seasoning for fish, fowls, steaks, chops, veal-cutlets, sauces, &c. and is equally c hap as common pepper, owing to its great strength.

IT is also recommended by the most eminent Physicians, to be the most wholesome seasoning for all kinds of vegetables, particularly peas, beans, cucumbers, &c. as it always keeps the stomach free from windy complaints

J. MOORE, Printer, Great Drury Lane.