

To make an Eele Pye

Your Eels being flead¹, washed and cut in pieces, as long as you think convenient, put to them a handful of sweet herbs, Parsley mixed with Onion, season them with Pepper, Salt, Cloves, Mace and Nutmeg, and having your Coffin² made of good past, put them in and strew over them, two handful of Currants, and a Limon cut in slices, then put on Butter and close the Pye, when it is baked, put in at the Funnel a little sweet Butter³, white Wine and Vinegar, beaten up with a couple of Yolks of Eggs.

1 “Flead” means ”skinned”.

2 “Coffin” is “pie-case” of pastry.

3 i.e. not salted.