

Soup Cressy.

SLICE twelve large onions, and fry them pretty brown in a quarter of a pound of fresh butter; scrape and clean two dozen of good red carrots, boil them in four quarts of water till quite soft; pound them in a marble mortar, mix them with the onions, and add the liquor in which the carrots were boiled, a bunch of sweet herbs, pepper, salt, a blade of mace, and two or three cloves; let them all boil about an hour, then rub them through a hair sieve; put it on again to boil rather quickly, till it be as thick as rich cream. Put a little dry boiled rice in the tureen, and pour the soup over it. If the carrots are large, one dozen will be found sufficient.