

APPENDIX II

SAUCE ACCOMPANIMENTS TO ROAST MEATS

	MP	LeV	Chiquart	SS	Maino Maineri	Italian texts
Beef	(tongue): Cameline (sirloin): salt (to taste like bear) Queue de sanglier			(cow):Oruga	Alleata alba	(not mentioned)
Mutton	fine salt verjuice & vinegar			salt + Jurvert	Salsa viridis	AV:Salsa bona, Salsa salamono
Pork	verjuice		Saupiquet	Oruga	Eruca/mostarda Salsa viridis	AV:Oruga (for all meat)
Sucking pig	(stuffed): Poivre jaunet, Cameline	Poivre jaunet	Cameline	Pebrada Allada blanca Sal pebre Almedroc		AV: Salsa tartaresco
Veal	Cameline		Cameline		(milk-fed):Cinefium	AV:Salsa bona
Kid, lamb	Cameline	Cameline	Verjus vert	Jurvert Sal pebre Anys esquesos Alidem	Brodio albo	AV:Salsa bona M:Verjuice/egg yolks/ garlic/spices
Capons, hens	Jance Poitevine Verjus	Moust Poitevine	Jance	(stuffed) Puriola, Salsa de gallines	Salsa alba	M:Orange juice(verjuice)/sugar/ cinnamon, rosewater AT:Agliata bianca
Chicken	Moust				Salsa camelina	
Goose	Aillet blanc Jance		Jance	Salsa de gallines	Piperata. nigra	AT:Pevarada, citrus juice + sugar
Pheasant, peacock	Poivre jaunet		Cameline	Salsa de paguo	Salsa alba	M:Salsa de pavo
Partridge	salt rosewater, orange juice, wine		Cameline	Aygua sal Puriola	Salt+ citrus juice	M:Salt, citrus juice, spices
Pigeon	salt		salt	pepper, wine + orange juice		
Venison	Cameline					
Wild boar	Queue de sanglier					
Wild duck	salt					
Rabbit	Cameline		Cameline	Salsa rosta	Salsa camelina	N.B. AV includes sauce recipes 'for any meat', 'for all fatty meats', 'for boiled or roast meats', etc.