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*Reichere Krecht oder Krodt
von Hrensl, oder Kalbfleisch
Zu machen*

Half Top half Top gar klein, und
ein guttes Rind faissen darunter,
zu 2. Hail Fleisch, ein 3te Hail ge-
ribenes Bismel Brodt, gies gutt Pfeffer
obes darub darau, Oly, Kuningöl,
gewirz, und Salz, mass fein Ding an,
Rind mit zu wenig Oly, dufft in Hual-
mit Gays, lat fein gmay auß be-
isau, may ein guttes Biegl daruber
oder ein Hoffweilnu, also
ist krost und Delicat.