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ganze zuger, und zueymahl so viel Salzen
 Darin gerührt, hernach diesen zuey Hoil
 guten Wein und zuey Hoil Lauffs, Lauff
 zu untereinander verdunnen, und gerührt zu
 dem Leberwein, erst Leberwein erst
 zu Lauff, so den gerührt und gut gerührt
 mit Muskatblüß und Pfeffer, wüß
 und ein wenig gesaltzen, daryn über
 ein gewürstelt zu schütteln, und mit
 zimmet bestreuet,

N. 5. Lotter Hüppen.

Die Lotter Hüppen wird gemacht Lauff
 zu Lauff, wie die Lotter Hüppen, daryn
 man mischt Lauff so viel Wein Lauff