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N. 251. Gedüncktes Rind fleisch

Duffen ein gutes Rind von einem Acker
 Gewürz, zungensaltzen, mit geschneitten
 Kumbel und wundenen Eschweil,
 Layen zu alle den Rindern Engen der
 Lenden Lay bereit ein Rind mit
 Eulter Eschweil, Eulter Blatt Kostma
 ein Lening Pfaller, zwitter Muskat
 ablas und Pfeffer, kistte das fleisch
 Derrin Duffen ein halbe Maß wein
 ein Trill Esing, ein Maß wasser und
 ein Hund voll gewundenen Gewürz
 Eulter, Eschweil, Eschweil, Eschweil
 Ein Eschweil mit Salz, das Rind dinst