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Leber Tuggen über fent
 Liest die fent in butter, laß
 die fent in butter anlauffen
 aber nicht viel daß sie in
 "wendig ganz weiß bleiben
 daß sie mit ein groffem Eimel
 "pfund, und wenig Zierbe
 "wiel darib mit Rindsfüß
 Luch, gewürz, butter, Salz

Fißtäzi Tuggen

Nimb Semel, frollen wairb
 In ein kaffee, Nimb 20 Maf
 oder wenigst Fißtäzi von
 welfen die fent abgezogen
 Ein, daß zufammen in ein