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Sagen im Mehlteig, In dem ich
 auch in Brotet machen, muß aber
 nicht lang kochen dan es ist im weis,
 "er teig, In Salatiä aber ist es
 zum besten also dan man es lang
 kochen.

teig in Salatiä.

laß ihm 3 stundt in Salz liegen,
 was ihm sonach wider dander,
 auß und dicker ihm mit einem
 Löffel ab, leg in ein Reist,
 gib den besten Essig drauf es
 über den teig zusammen geh, muß
 "Rabier und Cassian darzu,
 laß nicht stundt kochen, wan sie
 genug haben so gibst du es im
 "es Löffel, laß 3 stundt kochen, leg