

## Transcription

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To make A Collar of Beef

Take Flank Beef & Season it with pepper & Salt, Steep it in Clarret Wine & bay leaves 24 hours, then Rowle it up very Close, & tye it up, & put it into an earthen pot, with a little Clarret Wine, then Stop it up close with past & bake it with brown Bread, when it is cold rub it with bran & Smoak it with Sawdust

**PLEASE DO NOT TRY THIS RECIPE AT HOME!**