

Baked Haddocks

Ingredients

A nice forcemeat (_see_ Forcemeats), butter to taste, egg and bread crumbs.

Method

Scale and clean the fish, without cutting it open much; put in a nice delicate forcemeat, and sew up the slit. Brush it over with egg, sprinkle over bread crumbs, and baste frequently with butter. Garnish with parsley and cut lemon, and serve with a nice brown gravy, plain melted butter, or anchovy sauce. The egg and bread crumbs can be omitted, and pieces of butter placed over the fish.

Source: Mrs Beeton's Book of Household Management (1861)

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