

Baked Pike

Ingredients

1 or 2 pike, a nice delicate stuffing (_see_ Forcemeats), 1 egg, bread crumbs, 1/4 lb. butter.

Method

Scale the fish, take out the gills, wash, and wipe it thoroughly dry; stuff it with forcemeat, sew it up, and fasten the tail in the mouth by means of a skewer; brush it over with egg, sprinkle with bread crumbs, and baste with butter, before putting it in the oven, which must be well heated. When the pike is of a nice brown colour, cover it with buttered paper, as the outside would become too dry. If 2 are dressed, a little variety may be made by making one of them green with a little chopped parsley mixed with the bread crumbs. Serve anchovy or Dutch sauce, and plain melted butter with it.

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

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