

Beef Sausages

Ingredients

To every lb. of suet allow 2 lbs. of lean beef; seasoning to taste of salt, pepper, and mixed spices.

Method

Clear the suet from skin, and chop that and the beef as finely as possible; season with pepper, salt, and spices, and mix the whole well together. Make it into flat cakes, and fry of a nice brown. Many persons pound the meat in a mortar after it is chopped (but this is not necessary when the meat is minced finely.)

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

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