

Boiled Calf'S Feet And Parsley And Butter

Ingredients

2 calf's feet, 2 slices of bacon, 2 oz. of butter, 2 tablespoonfuls of lemon-juice, salt and whole pepper to taste, 1 onion, a bunch of savoury herbs, 4 cloves, 1 blade of mace, water, parsley and butter No. 493.

Method

Procure 2 white calf's feet; bone them as far as the first joint, and put them into warm water to soak for 2 hours. Then put the bacon, butter, lemon-juice, onion, herbs, spices, and seasoning into a stewpan; lay in the feet, and pour in just sufficient water to cover the whole. Stew gently for about 3 hours; take out the feet, dish them, and cover with parsley and butter, made by recipe No. 493. The liquor they were boiled in should be strained and put by in a clean basin for use: it will be found very good as an addition to gravies, &c. &c.

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

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