

Boiled Marrow-Bones

Ingredients

Bones, a small piece of common paste, a floured cloth.

Method

Have the bones neatly sawed into convenient sizes, and cover the ends with a small piece of common crust, made with flour and water. Over this tie a floured cloth, and place them upright in a saucepan of boiling water, taking care there is sufficient to cover the bones. Boil them for 2 hours, remove the cloth and paste, and serve them upright on a napkin with dry toast. Many persons clear the marrow from the bones after they are cooked, spread it over a slice of toast and add a seasoning of pepper; when served in this manner, it must be very expeditiously sent to table, as it so soon gets cold.

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

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