

Boned Leg Of Mutton Stuffed

Ingredients

A small leg of mutton, weighing 6 or 7 lbs., forcemeat, No. 417, 2 shalots finely minced.

Method

Make a forcemeat by recipe No. 417, to which add 2 finely-minced shalots. Bone the leg of mutton, without spoiling the skin, and cut off a great deal of the fat. Fill the hole up whence the bone was taken, with the forcemeat, and sew it up underneath, to prevent its falling out. Bind and tie it up compactly, and roast it before a nice clear fire for about 2-1/2 hours or rather longer; remove the tape and send it to table with a good gravy. It may be glazed or not, as preferred.

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

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