

Braised Leg Of Mutton

Ingredients

1 small leg of mutton, 4 carrots, 3 onions, 1 faggot of savoury herbs, a bunch of parsley, seasoning to taste of pepper and salt, a few slices of bacon, a few veal trimmings, 1/2 pint of gravy or water.

Method

Line the bottom of a braising-pan with a few slices of bacon, put in the carrots, onions, herbs, parsley, and seasoning, and over these place the mutton. Cover the whole with a few more slices of bacon and the veal trimmings, pour in the gravy or water, and stew very gently for 4 hours. Strain the gravy, reduce it to a glaze over a sharp fire, glaze the mutton with it, and send it to table, placed on a dish of white haricot beans boiled tender, or garnished with glazed onions.

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

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