

Braised Neck Of Veal

Ingredients

The best end of the neck of veal (from 3 to 4 lbs.), bacon, 1 tablespoonful of minced parsley, salt, pepper, and grated nutmeg to taste; 1 onion, 2 carrots, a little celery (when this is not obtainable, use the seed), 1/2 glass of sherry, thickening of butter and flour, lemon-juice, 1 blade of pounded mace.

Method

Prepare the bacon for larding, and roll it in minced parsley, salt, pepper, and grated nutmeg; lard the veal, put it into a stewpan with a few slices of lean bacon or ham, an onion, carrots, and celery; and do not quite cover it with water. Stew it gently for 2 hours, or until it is quite tender; strain off the liquor; stir together over the fire, in a stewpan, a little flour and butter until brown; lay the veal in this, the upper side to the bottom of the pan, and let it remain till of a nice brown colour. Place it in the dish; pour into the stewpan as much gravy as is required, boil it up, skim well, add the wine, pounded mace, and lemon-juice; simmer for 3 minutes, pour it over the meat, and serve.

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

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