

Broiled Beef-Bones

Ingredients

The bones of ribs or sirloin; salt, pepper, and cayenne.

Method

Separate the bones, taking care that the meat on them is not too thick in any part; sprinkle them well with the above seasoning, and broil over a very clear fire. When nicely browned they are done; but do not allow them to blacken. TO DRESS A BULLOCK'S HEART.

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

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