

# Broiled Pigeons

## Ingredients

Pigeons, 3 oz. of butter, pepper and salt to taste.

## Method

Take care that the pigeons are quite fresh, and carefully pluck, draw, and wash them; split the backs, rub the birds over with butter, season them with pepper and salt, and broil them over a moderate fire for 1/4 hour or 20 minutes. Serve very hot, with either mushroom-sauce or a good gravy. Pigeons may also be plainly boiled, and served with parsley and butter; they should be trussed like boiled fowls, and take from 1/4 hour to 20 minutes to boil.

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

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