

Forcemeat For Cold Savoury Pies

Ingredients

1 lb. of veal, 1 lb. of fat bacon; salt, cayenne, pepper, and pounded mace to taste; a very little nutmeg, the same of chopped lemon-peel, 1/2 teaspoonful of chopped parsley, 1/2 teaspoonful of minced savoury herbs, 1 or 2 eggs.

Method

Chop the veal and bacon together, and put them in a mortar with the other ingredients mentioned above. Pound well, and bind with 1 or 2 eggs which have been previously beaten and strained. Work the whole well together, and the forcemeat will be ready for use. If the pie is not to be eaten immediately, omit the herbs and parsley, as these would prevent it from keeping. Mushrooms or truffles may be added.

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

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