

Fried Eels

Ingredients

1 lb. of eels, 1 egg, a few bread crumbs, hot lard.

Method

Wash the eels, cut them into pieces 3 inches long, trim and wipe them very dry; dredge with flour, rub them over with egg, and cover with bread crumbs; fry of a nice brown in hot lard. If the eels are small, curl them round, instead of cutting them up. Garnish with fried parsley.

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

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