

Fried Flounders

Ingredients

Flounders, egg, and bread crumbs; boiling lard.

Method

Cleanse the fish, and, two hours before they are wanted, rub them inside and out with salt, to render them firm; wash and wipe them very dry, dip them into egg, and sprinkle over with bread crumbs; fry them in boiling lard, dish on a hot napkin, and garnish with crisped parsley.

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

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