

Fried Kidneys

Ingredients

Kidneys, butter, pepper and salt to taste.

Method

Cut the kidneys open without quite dividing them, remove the skin, and put a small piece of butter in the frying-pan. When the butter is melted, lay in the kidneys the flat side downwards, and fry them for 7 or 8 minutes, turning them when they are half-done. Serve on a piece of dry toast, season with pepper and salt, and put a small piece of butter in each kidney; pour the gravy from the pan over them, and serve very hot.

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

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