

Fried Vegetable Marrow

Ingredients

3 medium-sized vegetable marrows, egg and bread crumbs, hot lard.

Method

Peel, and boil the marrows until tender in salt and water; then drain them and cut them in quarters, and take out the seeds. When thoroughly drained, brush the marrows over with egg, and sprinkle with bread crumbs; have ready some hot lard, fry the marrow in this, and, when of a nice brown, dish; sprinkle over a little salt and pepper, and serve.

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

Ingredify <https://ingredify.com>