

# Giblet Pie

## Ingredients

A set of duck or goose giblets, 1 lb. of rump-steak, 1 onion, 1/2 teaspoonful of whole black pepper, a bunch of savoury herbs, plain crust.

## Method

Clean, and put the giblets into a stewpan with an onion, whole pepper, and a bunch of savoury herbs; add rather more than a pint of water, and simmer gently for about 1-1/2 hour. Take them out, let them cool, and cut them into pieces; line the bottom of a pie-dish with a few pieces of rump-steak; add a layer of giblets and a few more pieces of steak; season with pepper and salt, and pour in the gravy (which should be strained), that the giblets were stewed in; cover with a plain crust, and bake for rather more than 1-1/2 hour in a brisk oven. Cover a piece of paper over the pie, to prevent the crust taking too much colour.

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

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