

Grouse Pie

Ingredients

Grouse; cayenne, salt, and pepper to taste; 1 lb. of rump-steak, 1/2 pint of well-seasoned broth, puff paste.

Method

Line the bottom of a pie-dish with the rump-steak cut into neat pieces, and, should the grouse be large, cut them into joints; but, if small, they may be laid in the pie whole; season highly with salt, cayenne, and black pepper; pour in the broth, and cover with a puff paste; brush the crust over with the yolk of an egg, and bake from 3/4 to 1 hour. If the grouse is cut into joints, the backbones and trimmings will make the gravy, by stewing them with an onion, a little sherry, a bunch of herbs, and a blade of mace: this should be poured in after the pie is baked.

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

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