

Gudgeons

Ingredients

Egg and bread crumbs sufficient for the quantity of fish; hot lard.

Method

Do not scrape off the scales, but take out the gills and inside, and cleanse thoroughly; wipe them dry, flour and dip them into egg, and sprinkle over with bread crumbs. Fry of a nice brown.

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

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