

# Hashed Lamb And Broiled Blade-Bone

## Ingredients

The remains of a cold shoulder of lamb, pepper and salt to taste, 2 oz. of butter, about 1/2 pint of stock or gravy, 1 tablespoonful of shallot vinegar, 3 or 4 pickled gherkins.

## Method

Take the blade-bone from the shoulder, and cut the meat into collops as neatly as possible. Season the bone with pepper and salt, pour a little oiled butter over it, and place it in the oven to warm through. Put the stock into a stewpan, add the ketchup and shallot vinegar, and lay in the pieces of lamb. Let these heat gradually through, but do not allow them to boil. Take the blade-bone out of the oven, and place it on a gridiron over a sharp fire to brown. Slice the gherkins, put them into the hash, and dish it with the blade-bone in the centre. It may be garnished with croutons or sippets of toasted bread.

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

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