

Hashed Pork

Ingredients

The remains of cold roast pork, 2 onions, 1 teaspoonful of flour, 2 blades of pounded mace, 2 cloves, 1 tablespoonful of vinegar, 1/2 pint of gravy, pepper and salt to taste.

Method

Chop the onions and fry them of a nice brown, cut the pork into thin slices, season them with pepper and salt, and add these to the remaining ingredients. Stew gently for about 1/2 hour, and serve garnished with sippets of toasted bread.

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

Ingredify <https://ingredify.com>