

Hunter'S Beef

Ingredients

For a round of beef weighing 25 lbs. allow 3 oz. of saltpetre, 3 oz. of coarse sugar, 1 oz. of cloves, 1 grated nutmeg, 1/2 oz. of allspice, 1 lb. of salt, 1/2 lb. bay-salt.

Method

Let the beef hang for 2 or 3 days, and remove the bone. Pound spices, salt, &c. in the above proportion, and let them be reduced to the finest powder. Put the beef into a pan, rub all the ingredients well into it, and turn and rub it every day for rather more than a fortnight. When it has been sufficiently long in pickle, wash the meat, bind it up securely with tape, and put it into a pan with 1/2 pint of water at the bottom; mince some suet, cover the top of the meat with it, and over the pan put a common crust of flour and water; bake for 6 hours, and, when cold, remove the paste. Save the gravy that flows from it, as it adds greatly to the flavour of hashes, stews, &c. The beef may be glazed and garnished with meat jelly.

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

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