

# Jugged Hare

## Ingredients

1 hare, 1-1/2 lb. of gravy beef, 1/2 lb. of butter, 1 onion, 1 lemon, 6 cloves; pepper, cayenne, and salt to taste; 1/2 pint of port wine.

## Method

Skin, paunch, and wash the hare, cut it into pieces, dredge them with flour, and fry in boiling butter. Have ready 1-1/2 pint of gravy, made from the above proportion of beef, and thickened with a little flour. Put this into a jar; add the pieces of fried hare, an onion stuck with six cloves, a lemon peeled and cut in half, and a good seasoning of pepper, cayenne, and salt; cover the jar down tightly, put it up to the neck into a stewpan of boiling water, and let it stew until the hare is quite tender, taking care to keep the water boiling. When nearly done, pour in the wine, and add a few forcemeat balls, made by recipe No. 417: these must be fried or baked in the oven for a few minutes before they are put to the gravy. Serve with red-currant jelly. \_Time\_,--3-1/2 to 4 hours. If the hare is very old, allow 4-1/2 hours.

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

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