

# Lamb'S Fry

## Ingredients

1 lb. of lamb's fry, 3 pints of water, egg and bread crumbs, 1 teaspoonful of chopped parsley, salt and pepper to taste.

## Method

Boil the fry for 1/4 hour in the above proportion of water, take it out and dry it in a cloth; grate some bread down finely, mix with it a teaspoonful of chopped parsley and a high seasoning of pepper and salt. Brush the fry lightly over with the yolk of an egg, sprinkle over the bread crumbs, and fry for 5 minutes. Serve very hot on a napkin in a dish, and garnish with plenty of crisped parsley. *\_Time\_*-1 hour to simmer the fry, 5 minutes to fry it.

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

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