

Mutton Cutlets With Mashed Potatoes

Ingredients

About 3 lbs. of the best end of the neck of mutton, salt and pepper to taste, mashed potatoes.

Method

Procure a well-hung neck of mutton, saw off about 3 inches of the top of the bones, and cut the cutlets of a moderate thickness. Shape them by chopping off the thick part of the chine-bone; beat them flat with a cutlet-chopper, and scrape quite clean, a portion of the top of the bone. Broil them over a nice clear fire for about 7 or 8 minutes, and turn them frequently. Have ready some smoothly-mashed white potatoes; place these in the middle of the dish; when the cutlets are done, season with pepper and salt; arrange them round the potatoes, with the thick end of the cutlets downwards, and serve very hot and quickly. (See Coloured Plate.)

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

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