

Pheasant Cutlets

Ingredients

2 or 3 pheasants, egg and bread crumbs, cayenne and salt to taste, brown gravy.

Method

Procure 3 young pheasants that have been hung a few days; pluck, draw, and wipe them inside; cut them into joints; remove the bones from the best of these; and the backbones, trimmings, &c., put into a stewpan, with a little stock, herbs, vegetables, seasoning, &c., to make the gravy. Flatten and trim the cutlets of a good shape, egg and bread crumb them, broil them over a clear fire, pile them high in the dish, and pour under them the gravy made from the bones, which should be strained, flavoured, and thickened. One of the small bones should be stuck on the point of each cutlet.

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

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