

Pheasant Soup

Ingredients

2 pheasants, 1/4 lb. of butter, 2 slices of ham, 2 large onions sliced, 1/2 head of celery, the crumb of two French rolls, the yolks of 2 eggs boiled hard, salt and cayenne to taste, a little pounded mace, if liked; 3 quarts of stock No. 105.

Method

Cut up the pheasants, flour and braise them in the butter and ham till they are of a nice brown, but not burnt. Put them in a stewpan, with the onions, celery, and seasoning, and simmer for 2 hours. Strain the soup; pound the breasts with the crumb of the roll previously soaked, and the yolks of the eggs; put it to the soup, give one boil, and serve.

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

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