

Potted Lobster

Ingredients

2 lobsters; seasoning to taste, of nutmeg, pounded mace, white pepper, and salt; 1/4 lb. of butter, 3 or 4 bay-leaves.

Method

Take out the meat carefully from the shell, but do not cut it up. Put some butter at the bottom of a dish, lay in the lobster as evenly as possible, with the bay-leaves and seasoning between. Cover with butter, and bake for 3/4 hour in a gentle oven. When done, drain the whole on a sieve, and lay the pieces in potting-jars, with the seasoning about them. When cold, pour over it clarified butter, and, if very highly seasoned, it will keep some time.

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

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