

Potted Partridge

Ingredients

Partridges; seasoning to taste of mace, allspice white pepper, and salt; butter, coarse paste.

Method

Pluck and draw the birds, and wipe them inside with a damp cloth. Pound well some mace, allspice, white pepper, and salt; mix together, and rub every part of the partridges with this. Pack the birds as closely as possible in a baking-pan, with plenty of butter over them, and cover with a coarse flour and water crust. Tie a paper over this, and bake for rather more than 1-1/2 hour; let the birds get cold, then cut them into pieces for keeping, pack them closely into a large potting-pot, and cover with clarified butter. This should be kept in a cool dry place. The butter used for potted things will answer for basting, or for paste for meat pies.--See coloured plate, D1.

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

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