

Rabbit A La Minute

Ingredients

1 rabbit, 1/4 lb. of butter, salt and pepper to taste, 2 blades of pounded mace, 3 dried mushrooms, 2 tablespoonfuls of minced parsley, 2 teaspoonfuls of flour, 2 glasses of sherry, 1 pint of water.

Method

Empty, skin, and wash the rabbit thoroughly, and cut it into joints. Put the butter into a stewpan with the pieces of rabbit; add salt, pepper, and pounded mace, and let it cook until three parts done; then put in the remaining ingredients, and boil for about 10 minutes: it will then be ready to serve. Fowls or hare may be dressed in the same manner.

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

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