

# Rabbit Pie

## Ingredients

1 rabbit, a few slices of ham, salt and white pepper to taste, 2 blades of pounded mace, 1/2 teaspoonful of grated nutmeg, a few forcemeat balls, 3 hard-boiled eggs, 1/2 pint of gravy, puff crust.

## Method

Cut up the rabbit (which should be young), remove the breastbone, and bone the legs. Put the rabbit, slices of ham, forcemeat balls, and hard eggs, by turns, in layers, and season each layer with pepper, salt, pounded mace, and grated nutmeg. Pour in about 1/2 pint of water, cover with crust, and bake in a well-heated oven for about 1-1/2 hour. Should the crust acquire too much colour, place a piece of paper over it to prevent its burning. When done, pour in at the top, by means of the hole in the middle of the crust, a little good gravy, which may be made of the breast- and leg-bones of the rabbit and 2 or 3 shank-bones, flavoured with onion, herbs, and spices.

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

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