

Recipe 1029

Ingredients

The leg and shoulders of a roast hare, cayenne and salt to taste, a little butter.

Method

Cut the legs and shoulders of a roast hare, season them highly with salt and cayenne, and broil them over a very clear fire for 5 minutes. Dish them on a hot dish, rub over them a little cold butter, and send to table very quickly.

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

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