

# Recipe 1043

## Ingredients

1 pheasant, a little lard, egg and bread crumbs, salt and cayenne to taste.

## Method

Cut the legs off at the first joint, and the remainder of the bird into neat pieces; put them into a fryingpan with a little lard, and when browned on both sides, and about half done, take them out and drain them; brush the pieces over with egg, and sprinkle with bread crumbs with which has been mixed a good seasoning of cayenne and salt. Broil them over a moderate fire for about 10 minutes, or rather longer, and serve with mushroom-sauce, sauce piquante, or brown gravy, in which a few game-bones and trimmings have been stewed.

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

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