

Recipe 489

Ingredients

1/2 pint of bread crumbs, 1-1/2 oz. of chopped suet or butter, 1 faggot of savoury herbs, 1/4 saltspoonful of grated nutmeg, salt and pepper to taste, 2 eggs, 18 oysters.

Method

Grate the bread very fine, and be careful that no large lumps remain; put it into a basin with the suet, which must be very finely minced, or, when butter is used, that must be cut up into small pieces. Add the herbs, also chopped as small as possible, and seasoning; mix all these well together, until the ingredients are thoroughly mingled. Open and beard the oysters, chop them, but not too small, and add them to the other ingredients. Beat up the eggs, and, with the hand, work altogether, until it is smoothly mixed. The turkey should not be stuffed too full: if there should be too much forcemeat, roll it into balls, fry them, and use them as a garnish.

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

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