

Recipe 520

Ingredients

6 oz. of lean pork, 6 oz. of fat pork, both weighed after being chopped (beef suet may be substituted for the latter), 2 oz. of bread crumbs, 1 small tablespoonful of minced sage, 1 blade of pounded mace, salt and pepper to taste, 1 egg.

Method

Chop the meat and fat very finely, mix with them the other ingredients, taking care that the whole is thoroughly incorporated. Moisten with the egg, and the stuffing will be ready for use. Equal quantities of this stuffing and forcemeat, No. 417, will be found to answer very well, as the herbs, lemon-peel, &c. in the latter, impart a very delicious flavour to the sausage-meat. As preparations, however, like stuffings and forcemeats, are matters to be decided by individual tastes, they must be left, to a great extent, to the discrimination of the cook, who should study her employer's taste in this, as in every other respect.

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

Ingredify <https://ingredify.com>