

Recipe 639

Ingredients

Ox-feet, the yolk of 1 egg, bread crumbs, parsley, salt and cayenne to taste, boiling butter.

Method

Wash, scald, and thoroughly clean the feet, and cut them into pieces about 2 inches long; have ready some fine bread crumbs mixed with a little minced parsley, cayenne, and salt; dip the pieces of heel into the yolk of egg, sprinkle them with the bread crumbs, and fry them until of a nice brown in boiling butter. *_Time_.*-1 hour.

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

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