

# Recipe 646

## Ingredients

About 5 lbs. of the inside of the sirloin, 2 glasses of port wine, 2 glasses of vinegar, a small quantity of forcemeat (No. 417), 1 teaspoonful of pounded allspice.

## Method

Take the inside of a large sirloin, soak it in 1 glass of port wine and 1 glass of vinegar, mixed, and let it remain for 2 days. Make a forcemeat by recipe No. 417, lay it on the meat, and bind it up securely. Roast it before a nice clear fire, and baste it with 1 glass each of port wine and vinegar, with which mix a teaspoonful of pounded allspice. Serve, with a good gravy in the dish, and send red-currant jelly to table with it.

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

*Ingredify <https://ingredify.com>*