

# Recipe 652

## Ingredients

2 tails, 1-1/2 pint of stock, No. 105, salt and cayenne to taste, bread crumbs, 1 egg.

## Method

Joint and cut up the tails into convenient-sized pieces, and put them into a stewpan, with the stock, cayenne, and salt, and, if liked very savoury, a bunch of sweet herbs. Let them simmer gently for about 2-1/2 hours; then take them out, drain them, and let them cool. Beat an egg upon a plate; dip in each piece of tail, and, afterwards, throw them into a dish of bread crumbs; broil them over a clear fire, until of a brownish colour on both sides, and serve with a good gravy, or any sauce that may be preferred.

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

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