

Recipe 663

Ingredients

2 lbs. of rump-steak, forcemeat No. 417, pepper and salt to taste, clarified butter.

Method

Have the steaks cut rather thick from a well-hung rump of beef, and sprinkle over them a seasoning of pepper and salt. Make a forcemeat by recipe No. 417; spread it over half of the steak; roll it up, bind and skewer it firmly, that the forcemeat may not escape, and roast it before a nice clear fire for about 1-1/2 hour, or rather longer, should the roll be very large and thick. Keep it constantly basted with butter, and serve with brown gravy, some of which must be poured round the steak, and the remainder sent to table in a tureen.

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

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