

# Recipe 714

## Ingredients

The remains of cold loin or neck of mutton, 1 egg, bread crumbs, brown gravy (No. 436), or tomato sauce (No. 529).

## Method

Cut the remains of cold loin or neck of mutton into cutlets, trim them, and take away a portion of the fat, should there be too much; dip them in beaten egg, and sprinkle with bread crumbs, and fry them a nice brown in hot dripping. Arrange them on a dish, and pour round them either a good gravy or hot tomato sauce.

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

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