

Recipe 758

Ingredients

Sweetbreads, egg and bread crumbs, 1/2 pint of gravy, No. 442, 1/2 glass of sherry.

Method

Soak the sweetbreads in water for an hour, and throw them into boiling water to render them firm. Let them stew gently for about 1/4 hour, take them out and put them into a cloth to drain all the water from them. Brush them over with egg, sprinkle them with bread crumbs, and either brown them in the oven or before the fire. Have ready the above quantity of gravy, to which add 1/2 glass of sherry; dish the sweetbreads, pour the gravy under them, and garnish with water-cresses.

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

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