

# Recipe 888

## Ingredients

The chump end of a loin of veal, forcemeat No. 417, a few slices of bacon, a bunch of savoury herbs, 2 blades of mace, 1/2 teaspoonful of whole white pepper, 1 pint of veal stock or water, 5 or 6 green onions.

## Method

Cut off the chump from a loin of veal, and take out the bone; fill the cavity with forcemeat No. 417, tie it up tightly, and lay it in a stewpan with the bones and trimmings, and cover the veal with a few slices of bacon. Add the herbs, mace, pepper, and onions, and stock or water; cover the pan with a closely-fitting lid, and simmer for 2 hours, shaking the stewpan occasionally. Take out the bacon, herbs, and onions; reduce the gravy, if not already thick enough, to a glaze, with which glaze the meat, and serve with tomato, mushroom, or sorrel sauce.

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

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