

Recipe 906

Ingredients

3 sweetbreads, egg and bread crumbs, oiled butter, 3 slices of toast, brown gravy. [Illustration: SWEETBREADS.]

Method

Choose large white sweetbreads; put them into warm water to draw out the blood, and to improve their colour; let them remain for rather more than 1 hour; then put them into boiling water, and allow them to simmer for about 10 minutes, which renders them firm. Take them up, drain them, brush over with egg, sprinkle with bread crumbs; dip them in egg again, and then into more bread crumbs. Drop on them a little oiled butter, and put the sweetbreads into a moderately-heated oven, and let them bake for nearly 3/4 hour. Make 3 pieces of toast; place the sweetbreads on the toast, and pour round, but not over them, a good brown gravy.

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

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