

Recipe 907

Ingredients

3 sweetbreads, egg and bread crumbs, 1/4 lb. of butter, salt and pepper to taste, rather more than 1/2 pint of Maitre d'hotel sauce No. 466.

Method

Soak the sweetbreads in warm water for an hour; then boil them for 10 minutes; cut them in slices, egg and bread crumb them, season with pepper and salt, and put them into a frying-pan, with the above proportion of butter. Keep turning them until done, which will be in about 10 minutes; dish them, and pour over them a Maitre d'hotel sauce, made by recipe No. 466. The dish may be garnished with slices of cut lemon.

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

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