

# Recipe 927

## Ingredients

The remains of cold roast or boiled fowl, fried bread, clarified butter, the yolk of 1 egg, bread crumbs, 1/2 teaspoonful of finely-minced lemon-peel; salt, cayenne, and mace to taste. For sauce,--1 oz. of butter, 2 minced shalots, a few slices of carrot, a small bunch of savoury herbs, including parsley, 1 blade of pounded mace, 6 peppercorns, 1/4 pint of gravy.

## Method

Cut the fowls into as many nice cutlets as possible; take a corresponding number of sippets about the same size, all cut one shape; fry them a pale brown, put them before the fire, then dip the cutlets into clarified butter mixed with the yolk of an egg, cover with bread crumbs seasoned in the above proportion, with lemon-peel, mace, salt, and cayenne; fry them for about 5 minutes, put each piece on one of the sippets, pile them high in the dish, and serve with the following sauce, which should be made ready for the cutlets. Put the butter into a stewpan, add the shalots, carrot, herbs, mace, and peppercorns; fry for 10 minutes or rather longer; pour in 1/2 pint of good gravy, made of the chicken bones, stew gently for 20 minutes, strain it, and serve.

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

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