

# Recipe 930

## Ingredients

The remains of cold roast chicken; to every lb. of meat allow 1/4 lb. of fresh butter, salt and cayenne to taste, 1 teaspoonful of pounded mace, 1/4 small nutmeg.

## Method

Strip the meat from the bones of cold roast fowl; when it is freed from gristle and skin, weigh it, and, to every lb. of meat, allow the above proportion of butter, seasoning, and spices. Cut the meat into small pieces, pound it well with the fresh butter, sprinkle in the spices gradually, and keep pounding until reduced to a perfectly smooth paste. Put it into potting-pots for use, and cover it with clarified butter, about 1/4 inch in thickness, and, if to be kept for some time, tie over a bladder: 2 or 3 slices of ham, minced and pounded with the above ingredients, will be found an improvement. It should be kept in a dry place.

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

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