

# Recipe 965

## Ingredients

A large fowl, forcemeat No. 417, a little flour.

## Method

Select a large plump fowl, fill the breast with forcemeat, made by recipe No. 417, truss it firmly, the same as for a plain roast fowl, dredge it with flour, and put it down to a bright fire. Roast it for nearly or quite an hour, should it be very large; remove the skewers, and serve with a good brown gravy and a tureen of bread sauce.

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

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