

Recipe 970

Ingredients

A Guinea-fowl, lardoons, flour, and salt.

Method

When this bird is larded, it should be trussed the same as a pheasant; if plainly roasted, truss it like a turkey. After larding and trussing it, put it down to roast at a brisk fire; keep it well basted, and a short time before serving, dredge it with a little flour, and let it froth nicely. Serve with a little gravy in the dish, and a tureen of the same, and one of well-made bread-sauce.

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

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