

Roast Breast Of Veal

Ingredients

Veal; a little flour.

Method

Wash the veal, well wipe it, and dredge it with flour; put it down to a bright fire, not too near, as it should not be scorched. Baste it plentifully until done; dish it, pour over the meat some good melted butter, and send to table with it a piece of boiled bacon and a cut lemon.

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

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