

Roast Griskin Of Pork

Ingredients

Pork; a little powdered sage. [Illustration: SPARE-RIB OF PORK.] [Illustration: GRISKIN OF PORK.]

Method

As this joint frequently comes to table hard and dry, particular care should be taken that it is well basted. Put it down to a bright fire, and flour it. About 10 minutes before taking it up, sprinkle over some powdered sage; make a little gravy in the dripping-pan, strain it over the meat, and serve with a tureen of apple sauce. This joint will be done in far less time than when the skin is left on, consequently, should have the greatest attention that it be not dried up.

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

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