

Roast Grouse

Ingredients

Grouse, butter, a thick slice of toasted bread.

Method

Let the birds hang as long as possible; pluck and draw them; wipe, but do not wash them, inside and out, and truss them without the head, the same as for a roast fowl. Many persons still continue to truss them with the head under the wing, but the former is now considered the most approved method. Put them down to a sharp clear fire; keep them well basted the whole of the time they are cooking, and serve them on a buttered toast, soaked in the dripping-pan, with a little melted butter poured over them, or with bread-sauce and gravy.--See coloured plate, L1.

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

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