

Roast Leg Of Lamb

Ingredients

Lamb, a little salt. [Illustration: LEG OF LAMB.]

Method

Place the joint at a good distance from the fire at first, and baste well the whole time it is cooking. When nearly done, draw it nearer the fire to acquire a nice brown colour. Sprinkle a little fine salt over the meat, empty the dripping-pan of its contents; pour in a little boiling water, and strain this over the meat. Serve with mint sauce and a fresh salad, and for vegetables send peas, spinach, or cauliflowers to table with it.

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

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