

Roast Leg Of Pork

Ingredients

Leg of pork, a little oil for stuffing. (See Recipe No. 504.)

Method

Choose a small leg of pork, and score the skin across in narrow strips, about 1/4 inch apart. Cut a slit in the knuckle, loosen the skin, and fill it with a sage-and-onion stuffing, made by Recipe No. 504. Brush the joint over with a little salad-oil (this makes the crackling crisper, and a better colour), and put it down to a bright, clear fire, not too near, as that would cause the skin to blister. Baste it well, and serve with a little gravy made in the dripping-pan, and do not omit to send to table with it a tureen of well-made apple-sauce. (Sec No. 363.)

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

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