

Roast Loin Of Mutton

Ingredients

Loin of mutton, a little salt.

Method

Cut and trim off the superfluous fat, and see that the butcher joints the meat properly, as thereby much annoyance is saved to the carver, when it comes to table. Have ready a nice clear fire (it need not be a very wide large one), put down the meat, dredge with flour, and baste well until it is done. Make the gravy as for roast leg of mutton, and serve very hot. [Illustration: LOIN OF MUTTON.]

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

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