

Roast Loin Of Pork

Ingredients

Pork; a little salt. [Illustration: FORE LOIN OF PORK.] [Illustration: HIND LOIN OF PORK.]

Method

Score the skin in strips rather more than 1/4 inch apart, and place the joint at a good distance from the fire, on account of the crackling, which would harden before the meat would be heated through, were it placed too near. If very lean, it should be rubbed over with a little salad oil, and kept well basted all the time it is at the fire. Pork should be very thoroughly cooked, but not dry; and be careful never to send it to table the least underdone, as nothing is more unwholesome and disagreeable than underdressed white meats. Serve with apple sauce, No. 363, and a little gravy made in the dripping-pan. A stuffing of sage and onion may be made separately, and baked in a flat dish: this method is better than putting it in the meat, as many persons have so great an objection to the flavour.

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

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