

Roast Neck Of Mutton

Ingredients

Neck of mutton; a little salt.

Method

For roasting, choose the middle, or the best end, of the neck of mutton, and if there is a very large proportion of fat, trim off some of it, and save it for making into suet puddings, which will be found exceedingly good. Let the bones be cut short and see that it is properly jointed before it is laid down to the fire, as they will be more easily separated when they come to table. Place the joint at a nice brisk fire, dredge it with flour, and keep continually basting until done. A few minutes before serving, draw it nearer the the fire to acquire a nice colour, sprinkle over it a little salt, pour off the dripping, add a little boiling water slightly salted, strain this over the meat and serve. Red-currant jelly may be sent to table with it.

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

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