

Roast Neck Of Veal

Ingredients

Veal, melted butter, forcemeat balls.

Method

Have the veal cut from the best end of the neck; dredge it with flour, and put it down to a bright clear fire; keep it well basted; dish it, pour over it some melted butter, and garnish the dish with fried forcemeat balls; send to table with a cut lemon. The scrag may be boiled or stewed in various ways, with rice, onion-sauce, or parsley and butter.

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

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