

Roast Or Baked Rabbit

Ingredients

1 rabbit, forcemeat No. 417, buttered paper, sausage-meat. [Illustration: ROAST RABBIT.]

Method

Empty, skin, and thoroughly wash the rabbit; wipe it dry, line the inside with sausage-meat and forcemeat made by recipe No. 417, and to which has been added the minced liver. Sew the stuffing inside, skewer back the head between the shoulders, cut off the fore-joints of the shoulders and legs, bring: them close to the body, and secure them by means of a skewer. Wrap the rabbit in buttered paper, and put it down to a bright clear fire; keep it well basted, and a few minutes before it is done remove the paper, flour and froth it, and let it acquire a nice brown colour. Take out the skewers, and serve with brown gravy and red-currant jelly. To bake the rabbit, proceed in the same manner as above; in a good oven, it will take about the same time as roasting.

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

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