

Roast Ribs Of Beef

Ingredients

Beef, a little salt.

Method

-The fore-rib is considered the primeest roasting piece, but the middle-rib is considered the most economical. Let the meat be well hung (should the weather permit), and cut off the thin ends of the bones, which should be salted for a few days, and then boiled. Put the meat down to a nice clear fire, put some clean dripping into the pan, dredge the joint with a little flour, and keep continually basting the whole time. Sprinkle some fine salt over it (this must never be done until the joint is dished, as it draws the juices from the meat); pour the dripping from the pan, put in a little boiling: water slightly salted, and strain the gravy over the meat. Garnish with tufts of scraped horseradish, and send horseradish sauce to table with it (see No. 447). A Yorkshire pudding (see Puddings) sometimes accompanies this dish, and, if lightly made and well cooked, will be found a very agreeable addition.

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

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