

Roast Shoulder Of Lamb

Ingredients

Lamb; a little salt.

Method

Have ready a clear brisk fire, and put down the joint at a sufficient distance from it, that the fat may not burn. Keep constantly basting until done, and serve with a little gravy made in the dripping-pan, and send mint sauce to table with it. Peas, spinach, or cauliflowers are the usual vegetables served with lamb, and also a fresh salad.

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

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