

# Roast Shoulder Of Mutton

## Ingredients

Shoulder of mutton; a little salt.

## Method

Put the joint down to a bright, clear fire; flour it well, and keep continually basting. About 1/4 hour before serving, draw it near the fire, that the outside may acquire a nice brown colour, but not sufficiently near to blacken the fat. Sprinkle a little fine salt over the meat, empty the dripping-pan of its contents, pour in a little boiling water slightly salted, and strain this over the joint. Onion sauce, or stewed Spanish onions, are usually sent to table with this dish, and sometimes baked potatoes.

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

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