

Roast Sturgeon

Ingredients

Veal stuffing, buttered paper, the tail-end of a sturgeon.

Method

Cleanse the fish, bone and skin it; make a nice veal stuffing (see Forcemeats), and fill it with the part where the bones came from; roll it in buttered paper, bind it up firmly with tape, like a fillet of veal, and roast it in a Dutch oven before a clear fire. Serve with good brown gravy, or plain melted butter.

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

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