

# Roast Teal

## Ingredients

Teal, butter, a little flour.

## Method

Choose fat plump birds, after the frost has set in, as they are generally better flavoured; truss them in the same manner as wild duck, No. 1022; roast them before a brisk fire, and keep them well basted. Serve with brown or orange gravy, water-cresses, and a cut lemon. The remains of teal make excellent hash.

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

*Ingredify <https://ingredify.com>*