

Roast Turkey Poults

Ingredients

Turkey poults; butter. *_Choosing and Trussing_.*--Choose a plump bird, and truss it in the following manner:--After it has been carefully plucked, drawn, and singed, skin the neck, and fasten the head under the wing; turn the legs at the first joint, and bring the feet close to the thighs, as a woodcock should be trussed, *_and do not stuff it_.*

Method

Put it down to a bright fire, keep it well basted, and at first place a piece of paper on the breast to prevent its taking too much colour. About 10 minutes before serving, dredge it lightly with flour, and baste well; when nicely frothed, send it to table immediately, with a little gravy in the dish, and some in a tureen. If at hand, a few water-cresses may be placed round the turkey as a garnish, or it may be larded.

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

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