

Roast Widgeon

Ingredients

Widgeons, a little flour, butter.

Method

These are trussed in the same manner as wild duck, No. 1022, but must not be kept so long before they are dressed. Put them down to a brisk fire; flour, and baste them continually with butter, and, when browned and nicely frothed, send them to table hot and quickly. Serve with brown gravy, or orange gravy, No. 488, and a cut lemon.

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

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