

Sausage-Meat Cakes

Ingredients

To every lb. of lean pork, add 3/4 lb. of fat bacon, 1/4 oz. of salt, 1 saltspoonful of pepper, 1/4 teaspoonful of grated nutmeg, 1 teaspoonful of minced parsley.

Method

Remove from the pork all skin, gristle, and bone, and chop it finely with the bacon; add the remaining ingredients, and carefully mix altogether. Pound it well in a mortar, make it into convenient-sized cakes, flour these, and fry them a nice brown for about 10 minutes. This is a very simple method of making sausage-meat, and on trial will prove very good, its great recommendation being, that it is so easily made.

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

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