

# Shoulder Of Lamb Stuffed

## Ingredients

Shoulder of lamb, forcemeat No. 417, trimmings of veal or beef, 2 onions, 1/2 head of celery, 1 faggot of savoury herbs, a few slices of fat bacon, 1 quart of stock No. 105.

## Method

Take the blade-bone out of a shoulder of lamb, fill up its place with forcemeat, and sew it up with coarse thread. Put it into a stewpan with a few slices of bacon under and over the lamb, and add the remaining ingredients. Stew very gently for rather more than 2 hours. Reduce the gravy, with which glaze the meat, and serve with peas, stewed cucumbers, or sorrel sauce.

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

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