

Stewed Rabbits In Milk

Ingredients

2 very young rabbits, not nearly half grown; 1-1/2 pint of milk, 1 blade of mace, 1 dessertspoonful of flour, a little salt and cayenne.

Method

Mix the flour very smoothly with 4 tablespoonfuls of the milk, and when this is well mixed, add the remainder. Cut up the rabbits into joints, put them into a stewpan, with the milk and other ingredients, and simmer them very gently until quite tender. Stir the contents from time to time, to keep the milk smooth and prevent it from burning. 1/2 hour will be sufficient for the cooking of this dish.

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

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