

To Fry Smelts

Ingredients

Egg and bread crumbs, a little flour; boiling lard.

Method

Smelts should be very fresh, and not washed more than is necessary to clean them. Dry them in a cloth, lightly flour, dip them in egg, and sprinkle over with very fine bread crumbs, and put them into boiling lard. Fry of a nice pale brown, and be careful not to take off the light roughness of the crumbs, or their beauty will be spoiled. Dry them before the fire on a drainer, and servo with plain melted butter. This fish is often used as a garnishing.

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

Ingredify <https://ingredify.com>