

To Make Sausages

Ingredients

1 lb. of pork, fat and lean, without skin or gristle; 1 lb. of lean veal, 1 lb. of beef suet, 1/2 lb. of bread crumbs, the rind of 1/2 lemon, 1 small nutmeg, 6 sage-leaves, 1 teaspoonful of pepper, 2 teaspoonfuls of salt, 1/2 teaspoonful of savory, 1/2 teaspoonful of marjoram.

Method

Chop the pork, veal, and suet finely together, add the bread crumbs, lemon-peel (which should be well minced), and a small nutmeg grated. Wash and chop the sage-leaves very finely; add these with the remaining ingredients to the sausage-meat, and when thoroughly mixed, either put the meat into skins, or, when wanted for table, form it into little cakes, which should be floured and fried.

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

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