

To Pickle Part Of A Round Of Beef For Hanging

Ingredients

For 14 lbs. of a round of beef allow 1-1/2 lb. of salt, 1/2 oz. of powdered saltpetre; or, 1 lb. of salt, 1/2 lb. of sugar, 4 oz. of powdered saltpetre.

Method

Rub in, and sprinkle either of the above mixtures on 14 lbs. of meat. Keep it in an earthenware pan, or a deep wooden tray, and turn twice a week during 3 weeks; then bind up the beef tightly with coarse linen tape, and hang it in a kitchen in which a fire is constantly kept, for 3 weeks. Pork, hams, and bacon may be cured in a similar way, but will require double the quantity of the salting mixture; and, if not smoke-dried, they should be taken down from hanging after 3 or 4 weeks, and afterwards kept in boxes or tubs, amongst dry oat-husks.

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

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