

Larded Calf's Liver

from "Directions for Cookery" ~ circa 1840

Ingredients:

calf's liver

fat of some bacon or salt pork

1 table-spoonful of lard

tomatas or some tomata catchup

1 large or 2 small onions minced fine

sweet marjoram leaves



Instructions:

Take a calf's liver and wash it well. Cut into long slips the fat of some bacon or salt pork, and insert it all through the surface of the liver by means of a larding-pin. Put the liver into a pot with lard, a little water, and a few tomatas, or some tomata catchup; adding onions, and some sweet marjoram leaves rubbed very fine. The sweet marjoram will crumble more easily if you first dry it before the fire on a plate.

Having put in all these ingredients, set the pot on hot coals in the corner of the fire-place, and keep it stewing, regularly and slowly, for four hours. Send the liver to table with the gravy round it.