

From a
cookbook
fragment,
1890s



Jugged Kangaroo or Venison

1 med haunch of kangaroo or
venison, cut into matchbox-sized
pieces
1 oz flour
Forcemeat balls
1½ pt good stock
1 med onion
1 wine glass port or claret (optional)
12 peppercorns
1 Tbs lemon juice
Parsley, thyme, bay leaf
3 oz butter
Redcurrant jelly
Salt and pepper to taste
Cloves

Heat 2 oz butter in frypan and
brown meat. Put in saucepan with
salt, onion stuck with cloves, half
the wine, peppercorns, herbs and
heated stock. Put lid on firmly and
cook in moderate oven for about

3 hours. About ½ an hour before
serving, knead the remaining ounce
of butter with the flour, stir in the
stock and add remaining wine and
seasoning if necessary. Serve with
forcemeat balls and redcurrant jelly.

Forcemeat Balls

1 lb minced beef, mutton or
whatever's on hand
Pepper
½ C breadcrumbs (fresh)
Ginger
1 sm egg
Salt

Knead together and form into small
balls. Fry in butter or fat. Drain
well. Serve very hot.

*The cookbooks Midlands Morsels and Heritage Highway Cookery are
available from Susan Butler at www.susanbutler.com.au.*