

Spiced Beef Beverley / Mrs. Carson / Transcribed 07 December 2019

First cut of the round (etc) - at least 10 lbs. / '71 (top round)

Mix in pan (not aluminum)

1/2 lb. salt (3/4 cup)

1/4 lb. white sugar

1 oz (9 tsp) nutmeg

1 1/2 oz (7 tsp) saltpeter

1 oz (9 tsp) allspice

1 oz (12 tsp) gr. cloves

3 bay leaves crumbled

Put beef in enamel roasting pan -

- put 1/2 mixture in bottom & other 1/2 on top beef

Let stand for 24 hours -

- every day for 3 weeks rub top hard with mixture and then turn over

- THEN WEIGH !

Tear up sheet 4" wide - wrap around beef one way & then other - put piece of suet on top before doing this -

- THEN WEIGH !

- make paste (flour & water) thin enough to smear

- smear all over with most on top

- cover every bit

Bake 20 min. to the lb. / 400 degree oven

- it will ooze & smell

- remove to platter and leave overnight 'til cooled

- break off swaddling

- keep refrigerated and have sliced.