

BOILED BRAINS

1 calf's brain

Vinegar or lemon juice, about 1 pint

Water

Butter

After removing all the large fibers and skin, soak [the brains] for four or five hours in water.

Lay them in boiling water with a little salt and vinegar in it, then put them in a strong white vinegar, solution of citric acid, or lemon-juice.

Dry them well, dip them in nice butter, and fry slowly in butter until done and nicely browned.

Serve with drawn butter, or a sour sauce.

From The Housekeeper's Encyclopedia by Mrs. E. F. Haskell (1861).