

A German Method Of Cooking Potatoes

Ingredients

8 to 10 middling-sized potatoes, 3 oz. of butter, 2 tablespoonfuls of flour, 1/2 pint of broth, 2 tablespoonfuls of vinegar.

Method

Put the butter and flour into a stewpan; stir over the fire until the butter is of a nice brown colour, and add the broth and vinegar; peel and cut the potatoes into long thin slices, lay them in the gravy, and let them simmer gently until tender, which will be in from 10 to 15 minutes, and serve very hot. A laurel-leaf simmered with the potatoes is an improvement.

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

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