

A Good Sauce For Steaks

Ingredients

1 oz. of whole black pepper, 1/2 oz. of allspice, 1 oz. of salt, 1/2 oz. grated horseradish, 1/2 oz. of pickled shalots, 1 pint of mushroom ketchup or walnut pickle.

Method

Pound all the ingredients finely in a mortar, and put them into the ketchup or walnut-liquor. Let them stand for a fortnight, when strain off the liquor and bottle for use. Either pour a little of the sauce over the steaks or mix it in the gravy.

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

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