

A Quickly-Made Gravy

Ingredients

1/2 lb. of shin of beef, 1/2 onion, 1/4 carrot, 2 or 3 sprigs of parsley and savoury herbs, a piece of butter about the size of a walnut; cayenne and mace to taste, 3/4 pint of water.

Method

Cut up the meat into very small pieces, slice the onion and carrot, and put them into a small saucepan with the butter. Keep stirring over a sharp fire until they have taken a little colour, when add the water and the remaining ingredients. Simmer for 1/2 hour, skim well, strain, and flavour, when it will be ready for use.

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

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