

A Substitute For Caper Sauce

Ingredients

1/2 pint of melted butter, No. 376, 2 tablespoonfuls of cut parsley, 1/2 teaspoonful of salt, 1 tablespoonful of vinegar.

Method

Boil the parsley slowly to let it become a bad colour; cut, but do not chop it fine. Add it to 1/2 pint of smoothly-made melted butter, with salt and vinegar in the above proportions. Boil up and serve.

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

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