

Anchovy Sauce For Fish

Ingredients

4 anchovies, 1 oz. of butter, 1/2 pint of melted butter, cayenne to taste.

Method

Bone the anchovies, and pound them in a mortar to a paste, with 1 oz. of butter. Make the melted butter hot, stir in the pounded anchovies and cayenne; simmer for 3 or 4 minutes; and if liked, add a squeeze of lemon-juice. A more general and expeditious way of making this sauce is to stir in 1-1/2 tablespoonfuls of anchovy essence to 1/2 pint of melted butter, and to add seasoning to taste. Boil the whole up for 1 minute, and serve hot.

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

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