

Apple Soup

Ingredients

2 lbs. of good boiling apples, 3/4 teaspoonful of white pepper, 6 cloves, cayenne or ginger to taste, 3 quarts of medium stock.

Method

Peel and quarter the apples, taking out their cores; put them into the stock, stew them gently till tender. Rub the whole through a strainer, add the seasoning, give it one boil up, and serve.

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

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