

Beef-Collops

Ingredients

2 lbs. of rump-steak, 1/4 lb. of butter, 1 pint of gravy (water may be substituted for this), salt and pepper to taste, 1 shallot finely minced, 1/2 pickled walnut, 1 teaspoonful of capers.

Method

Have the steak cut thin, and divide it in pieces about 3 inches long; beat these with the blade of a knife, and dredge with flour. Put them in a frying-pan with the butter, and let them fry for about 3 minutes; then lay them in a small stewpan, and pour over them the gravy. Add a piece of butter, kneaded with a little flour, put in the seasoning and all the other ingredients, and let the whole simmer, but not boil, for 10 minutes. Serve in a hot covered dish.

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

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