

# Beef-Steaks And Oyster Sauce

## Ingredients

3 dozen oysters, ingredients for oyster sauce (see No. 492), 2 lbs. of rump-steak, seasoning to taste of pepper and salt.

## Method

Make the oyster sauce by recipe No. 492, and when that is ready, put it by the side of the fire, but do not let it keep boiling. Have the steaks cut of an equal thickness, broil them over a very clear fire, turning them often, that the gravy may not escape. In about 8 minutes they will be done, then put them on a very hot dish; smother with the oyster sauce, and the remainder send to table in a tureen. Serve quickly.

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

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