

Boiled Broad Or Windsor Beans

Ingredients

To each 1/2 gallon of water, allow 1 heaped tablespoonful of salt; beans. [Illustration: BROAD BEAN.]

Method

This is a favourite vegetable with many persons, but to be nice, should be young and freshly gathered. After shelling the beans, put them into boiling water, salted in the above proportion, and let them boil rapidly until tender. Drain them well in a colander; dish, and serve with them separately a tureen of parsley and butter. Boiled bacon should always accompany this vegetable, but the beans should be cooked separately. It is usually served with the beans laid round, and the parsley and butter in a tureen. Beans also make an excellent garnish to a ham, and when used for this purpose, if very old, should have their skins removed.

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

Ingredify <https://ingredify.com>