

Broiled Fowl And Mushroom Sauce

Ingredients

A large fowl, seasoning, to taste, of pepper and salt, 2 handfuls of button mushrooms, 1 slice of lean ham, 3/4 pint of thickened gravy, 1 teaspoonful of lemon-juice, 1/2 teaspoonful of pounded sugar.

Method

Cut the fowl into quarters, roast it until three-parts done, and keep it well basted whilst at the fire. Take the fowl up, broil it for a few minutes over a clear fire, and season it with pepper and salt. Have ready some mushroom sauce made in the following manner. Put the mushrooms into a stewpan with a small piece of butter, the ham, a seasoning of pepper and salt, and the gravy; simmer these gently for 1/2 hour, add the lemon-juice and sugar, dish the fowl, and pour the sauce round them.

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

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