

Brown Chestnut Sauce

Ingredients

1/2 lb. of chestnuts, 1/2 pint of stock No. 105, 2 lumps of sugar, 4 tablespoonfuls of Spanish sauce (_see_ Sauces).

Method

Prepare the chestnuts as in the foregoing recipe, by scalding and peeling them; put them in a stewpan with the stock and sugar, and simmer them till tender. When done, add Spanish sauce in the above proportion, and rub the whole through a tammy. Keep this sauce rather liquid, as it is liable to thicken.

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

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