

Brown Onion Sauce

Ingredients

6 large onions, rather more than 1/2 pint of good gravy, 2 oz. of butter, salt and pepper to taste.

Method

Slice and fry the onions of a pale brown in a stewpan, with the above quantity of butter, keeping them well stirred, that they do not get black. When a nice colour, pour over the gravy, and let them simmer gently until tender. Now skim off every particle of fat, add the seasoning, and rub the whole through a tammy or sieve; put it back in the saucepan to warm, and when it boils, serve.

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

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