

Browning For Stock

Ingredients

2 oz. of powdered sugar, and 1/2 a pint of water.

Method

Place the sugar in a stewpan over a slow fire until it begins to melt, keeping it stirred with a wooden spoon until it becomes black, then add the water, and let it dissolve. Cork closely, and use a few drops when required. *_Note_.*--In France, burnt onions are made use of for the purpose of browning. As a general rule, the process of browning is to be discouraged, as apt to impart a slightly unpleasant flavour to the stock, and, consequently, all soups made from it. TO CLARIFY STOCK.

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

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