

# Buttered Prawns Or Shrimps

## Ingredients

1 pint of picked prawns or shrimps, 3/4 pint of stock No. 104, thickening of butter and flour; salt, cayenne, and nutmeg to taste.

## Method

Pick the prawns or shrimps, and put them in a stewpan with the stock; add a thickening of butter and flour; season, and simmer gently for 3 minutes. Serve on a dish garnished with fried bread or toasted sippets. Cream sauce may be substituted for the gravy.

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

*Ingredify <https://ingredify.com>*