

# Caper Sauce For Boiled Mutton

## Ingredients

1/2 pint of melted butter (No. 376), 3 tablespoonfuls of capers or nasturtiums, 1 tablespoonful of their liquor.

## Method

Chop the capers twice or thrice, and add them, with their liquor, to 1/2 pint of melted butter, made very smoothly; keep stirring well; let the sauce just simmer, and serve in a tureen. Pickled nasturtium-pods are fine-flavoured, and by many are eaten in preference to capers. They make an excellent sauce.

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

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