

# Caper Sauce For Fish

## Ingredients

1/2 pint of melted butter No. 376, 3 dessertspoonfuls of capers, 1 dessertspoonful of their liquor, a small piece of glaze, if at hand (this may be dispensed with), 1/4 teaspoonful of salt, ditto of pepper, 1 tablespoonful of anchovy essence.

## Method

Cut the capers across once or twice, but do not chop them fine; put them in a saucepan with 1/2 pint of good melted butter, and add all the other ingredients. Keep stirring the whole until it just simmers, when it is ready to serve.

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

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