

Celery Vinegar

Ingredients

1/4 oz. of celery-seed, 1 pint of vinegar.

Method

Crush the seed by pounding it in a mortar; boil the vinegar, and when cold, pour it to the seed; let it infuse for a fortnight, when strain and bottle off for use. This is frequently used in salads. CHESTNUT SAUCE FOR FOWLS OR TURKEY.

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

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