

Chapter Xvii

Ingredients

The remains of cold roast loin of pork, 1 oz. of butter, 2 onions, 1 dessertspoonful of flour, 1/2 pint of gravy, pepper and salt to taste, 1 teaspoonful of vinegar and mustard.

Method

Cut the pork into nice-sized cutlets, trim off most of the fat, and chop the onions. Put the butter into a stewpan, lay in the cutlets and chopped onions, and fry a light brown; then add the remaining ingredients, simmer gently for 5 or 7 minutes, and serve.

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

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