

Cheap Gravy For Minced Veal

Ingredients

Bones and trimmings of cold roast or boiled veal, 1-1/2 pint of water, 1 onion, 1/4 teaspoonful of minced lemon-peel, 1/4 teaspoonful of salt, 1 blade of pounded mace, the juice of 1/4 lemon; thickening of butter and flour.

Method

Put all the ingredients into a stewpan, except the thickening and lemon-juice, and let them simmer very gently for rather more than 1 hour, or until the liquor is reduced to a pint, when strain through a hair-sieve. Add a thickening of butter and flour, and the lemon-juice; set it on the fire, and let it just boil up, when it will be ready for use. It may be flavoured with a little tomato sauce, and, where a rather dark-coloured gravy is not objected to, ketchup, or Harvey's sauce, may be added at pleasure.

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

Ingredify <https://ingredify.com>