

# Chestnut Sauce For Fowls Or Turkey

## Ingredients

1/2 lb. of chestnuts, 1/2 pint of white stock, 2 strips of lemon-peel, cayenne to taste, 1/4 pint of cream or milk.

## Method

Peel off the outside skin of the chestnuts, and put them into boiling water for a few minutes; take off the thin inside peel, and put them into a saucepan, with the white stock and lemon-peel, and let them simmer for 1-1/2 hour, or until the chestnuts are quite tender. Rub the whole through a hair-sieve with a wooden spoon; add seasoning and the cream; let it just simmer, but not boil, and keep stirring all the time. Serve very hot; and quickly. If milk is used instead of cream, a very small quantity of thickening may be required: that, of course, the cook will determine.

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

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