

Chili Vinegar

Ingredients

50 fresh red English chillies, 1 pint of vinegar.

Method

Pound or cut the chillies in half, and infuse them in the vinegar for a fortnight, when it will be fit for use. This will be found an agreeable relish to fish, as many people cannot eat it without the addition of an acid and cayenne pepper. CHRISTOPHER NORTH'S SAUCE FOR MEAT OR GAME. 394. INGREDIENTS.-1 glass of port wine, 2 tablespoonfuls of Harvey's sauce, 1 dessertspoonful of mushroom ketchup, ditto of pounded white sugar, 1 tablespoonful of lemon-juice, 1/4 teaspoonful of cayenne pepper, ditto of salt. _Mode_--Mix all the ingredients thoroughly together, and heat the sauce gradually, by placing the vessel in which it is made in a saucepan of boiling water. Do not allow it to boil, and serve directly it is ready. This sauce, if bottled immediately, will keep good for a fortnight, and will be found excellent. CONSOMME, or WHITE STOCK FOR MANY SAUCES. 395. Consomme is made precisely in the same manner as stock No. 107, and, for ordinary purposes, will be found quite good enough. When, however, a stronger stock is desired, either put in half the quantity of water, or double that of the meat. This is a very good foundation for all white sauces. CRAB SAUCE FOR FISH (equal to Lobster Sauce).

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

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