

# China Chilo

## Ingredients

1-1/2 lb. of leg, loin, or neck of mutton, 2 onions, 2 lettuces, 1 pint of green peas, 1 teaspoonful of salt, 1 teaspoonful of pepper, 1/4 pint of water, 1/4 lb. of clarified butter; when liked, a little cayenne.

## Method

Mince the above quantity of undressed leg, loin, or neck of mutton, adding a little of the fat, also minced; put it into a stewpan with the remaining ingredients, previously shredding the lettuce and onion rather fine; closely cover the stewpan, after the ingredients have been well stirred, and simmer gently for rather more than 2 hours. Serve in a dish, with a border of rice round, the same as for curry.

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

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