

# Cod A L'Italienne

## Ingredients

2 slices of crimped cod, 1 shalot, 1 slice of ham minced very fine, 1/2 pint of white stock, No. 107; when liked, 1/2 teacupful of cream; salt to taste; a few drops of garlic vinegar, a little lemon-juice, 1/2 teaspoonful of powdered sugar.

## Method

Chop the shalots, mince the ham very fine, pour on the stock, and simmer for 15 minutes. If the colour should not be good, add cream in the above proportion, and strain it through a fine sieve; season it, and put in the vinegar, lemon-juice, and sugar. Now boil the cod, take out the middle bone, and skin it; put it on the dish without breaking, and pour the sauce over it.

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

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