

# Cucumber Sauce, White

## Ingredients

3 or four cucumbers, 1/2 pint of white stock, No. 107, cayenne and salt to taste, the yolks of 3 eggs.

## Method

Cut the cucumbers into small pieces, after peeling them and taking out the seeds. Put them in a stewpan with the white stock and seasoning; simmer gently till the cucumbers are tender, which will be in about 1/4 hour. Then add the yolks of the eggs well beaten; stir them to the sauce, but do not allow it to boil, and serve very hot.

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

*Ingredify <https://ingredify.com>*