

Cucumber Sauce

Ingredients

3 or 4 cucumbers, 2 oz. of butter, 6 tablespoonfuls of brown gravy.

Method

Peel the cucumbers, quarter them, and take out the seeds; cut them into small pieces; put them in a cloth, and rub them well, to take out the water which hangs about them. Put the butter in a saucepan, add the cucumbers, and shake them over a sharp fire until they are of a good colour. Then pour over it the gravy, mix this with the cucumbers, and simmer gently for 10 minutes, when it will be ready to serve.

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

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