

# Cucumbers A La Poulette

## Ingredients

2 or 3 cucumbers, salt and vinegar, 2 oz. of butter, flour, 1/2 pint of broth, 1 teaspoonful of minced parsley, a lump of sugar, the yolks of 2 eggs, salt and pepper to taste.

## Method

Pare and cut the cucumbers into slices of an equal thickness, and let them remain in a pickle of salt and vinegar for 1/2 hour; then drain them in a cloth, and put them into a stewpan with the butter. Fry them over a brisk fire, but do not brown them, and then dredge over them a little flour; add the broth, skim off all the fat, which will rise to the surface, and boil gently until the gravy is somewhat reduced; but the cucumber should not be broken. Stir in the yolks of the eggs, add the parsley, sugar, and a seasoning of pepper and salt; bring the whole to the point of boiling, and serve.

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

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