

Eel Soup

Ingredients

3 lbs. of eels, 1 onion, 2 oz. of butter, 3 blades of mace, 1 bunch of sweet herbs, 1/4 oz. of peppercorns, salt to taste, 2 tablespoonfuls of flour, 1/4 pint of cream, 2 quarts of water.

Method

Wash the eels, cut them into thin slices, and put them in the stewpan with the butter; let them simmer for a few minutes, then pour the water to them, and add the onion, cut in thin slices, the herbs, mace, and seasoning. Simmer till the eels are tender, but do not break the fish. Take them out carefully, mix the flour smoothly to a batter with the cream, bring it to a boil, pour over the eels, and serve.

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

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