

Egg Sauce For Salt Fish

Ingredients

4 eggs, 1/2 pint of melted butter, No. 376; when liked, a very little lemon-juice.

Method

Boil the eggs until quite hard, which will be in about 20 minutes, and put them into cold water for 1/2 hour. Strip off the shells, chop the eggs into small pieces, not, however, too fine. Make the melted butter very smoothly, by recipe No. 376, and, when boiling, stir in the eggs, and serve very hot. Lemon-juice may be added at pleasure.

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

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