

Epicurean Sauce For Steaks, Chops, Gravies, Or Fish

Ingredients

1/4 pint of walnut ketchup, 1/4 pint of mushroom ditto, 2 tablespoonfuls of Indian soy, 2 tablespoonfuls of port wine; 1/4 oz. of white pepper, 2 oz. of shalots, 1/4 oz. of cayenne, 1/4 oz. of cloves, 3/4 pint of vinegar.

Method

Put the whole of the ingredients into a bottle, and let it remain for a fortnight in a warm place, occasionally shaking up the contents. Strain, and bottle off for use. This sauce will be found an agreeable addition to gravies, hashes, stews, &c.

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

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