

Fennel Sauce For Mackerel

Ingredients

1/2 pint of melted butter, No. 376, rather more than 1 tablespoonful of chopped fennel.

Method

Make the melted butter very smoothly, by recipe No. 376; chop the fennel rather small, carefully cleansing it from any grit or dirt, and put it to the butter when this is on the point of boiling. Simmer for a minute or two, and serve in a tureen.

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

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