

Fried Cucumbers

Ingredients

2 or 3 cucumbers, pepper and salt to taste, flour, oil or butter.

Method

Pare the cucumbers and cut them into slices of an equal thickness, commencing to slice from the thick, and not the stalk end of the cucumber. Wipe the slices dry with a cloth, dredge them with flour, and put them into a pan of boiling oil or butter; Keep turning them about until brown; lift them out of the pan, let them drain, and serve, piled lightly in a dish. These will be found a great improvement to rump-steak: they should be placed on a dish with the steak on the top.

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

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