

Haricots Blancs A La Maitre D'Hotel

Ingredients

1 quart of white haricot beans, 1/4 lb. of fresh butter, 1 tablespoonful of minced parsley, pepper and salt to taste, the juice of 1/2 lemon. [Illustration: HARICOT BEANS.]

Method

Should the beans be very dry, soak them for an hour or two in cold water, and boil them until perfectly tender, as in the preceding recipe. If the water should boil away, replenish it with a little more cold, which makes the skin of the beans tender. Let them be very thoroughly done; drain them well; then add to them the butter, minced parsley, and a seasoning of pepper and salt. Keep moving the stewpan over the fire without using a spoon, as this would break the beans; and, when the various ingredients are well mixed with them, squeeze in the lemon-juice, and serve very hot.

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

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