

How To Use Cold Potatoes

Ingredients

The remains of cold potatoes; to every lb. allow 2 tablespoonfuls of flour, 2 ditto of minced onions, 1 oz. of butter, milk.

Method

Mash the potatoes with a fork until perfectly free from lumps; stir in the other ingredients, and add sufficient milk to moisten them well; press the potatoes into a mould, and bake in a moderate oven until nicely brown, which will be in from 20 minutes to 1/2 hour. Turn them out of the mould, and serve.

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

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