

# Jerusalem Artichokes With White Sauce

## Ingredients

12 to 15 artichokes, 12 to 15 Brussels sprouts, 1/2 pint of white sauce, No. 538.

## Method

Peel and cut the artichokes in the shape of a pear; cut a piece off the bottom of each, that they may stand upright in the dish, and boil them in salt and water until tender. Have ready 1/2 pint of white sauce, made by recipe No. 538; dish the artichokes, pour over them the sauce, and place between each a fine Brussels sprout: these should be boiled separately, and not with the artichokes.

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

*Ingredify <https://ingredify.com>*