

Lemon Sauce For Boiled Fowls

Ingredients

1 small lemon, 3/4 pint of melted butter, No. 380.

Method

Cut the lemon into very thin slices, and these again into very small dice. Have ready 3/4 pint of melted butter, made by recipe No. 380; put in the lemon; let it just simmer, but not boil, and pour it over the fowls.

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

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