

Liver And Lemon Sauce For Poultry

Ingredients

The liver of a fowl, one lemon, salt to taste, 1/2 pint of melted butter. No. 376.

Method

Wash the liver, and let it boil for a few minutes; peel the lemon very thin, remove the white part and pips, and cut it into very small dice; mince the liver and a small quantity of the lemon rind very fine; add these ingredients to 1/2 pint of smoothly-made melted butter; season with a little salt, put in the cut lemon, heat it gradually, but do not allow it to boil, lest the butter should oil.

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

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