

Liver And Parsley Sauce For Poultry

Ingredients

The liver of a fowl, one tablespoonful of minced parsley, 1/2 pint of melted butter, No. 376.

Method

Wash and score the liver, boil it for a few minutes, and mince it very fine; blanch or scald a small bunch of parsley, of which there should be sufficient when chopped to fill a tablespoon; add this, with the minced liver, to 1/2 pint of smoothly-made melted butter; let it just boil; when serve.

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

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