

Macaroni Soup

Ingredients

3 oz. of macaroni, a piece of butter the size of a walnut, salt to taste, 2 quarts of clear stock No. 105.

Method

Throw the macaroni and butter into boiling water, with a pinch of salt, and simmer for 1/2 an hour. When it is tender, drain and cut it into thin rings or lengths, and drop it into the boiling stock. Stew gently for 15 minutes, and serve grated Parmesan cheese with it.

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

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