

Maigre Maitre D'Hotel Sauce (Hot)

Ingredients

1/2 pint of melted butter, No. 376; 1 heaped tablespoonful of chopped parsley, salt and pepper to taste, the juice of 1/2 large lemon; when liked, 2 minced shalots.

Method

Make 1/2 pint of melted butter, by recipe No. 376; stir in the above ingredients, and let them just boil; when it is ready to serve.

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

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