

# Melted Butter Made With Milk

## Ingredients

1 teaspoonful of flour, 2 oz. butter, 1/3 pint of milk, a few grains of salt.

## Method

Mix the butter and flour smoothly together on a plate, put it into a lined saucepan, and pour in the milk. Keep stirring it one way over a sharp fire; let it boil quickly for a minute or two, and it is ready to serve. This is a very good foundation for onion, lobster, or oyster sauce: using milk instead of water makes it look so much whiter and more delicate.

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

*Ingredify <https://ingredify.com>*