

# Miroton Of Beef

## Ingredients

A few slices of cold roast beef, 3 oz. of butter, salt and pepper to taste, 3 onions, 1/2 pint of gravy.

## Method

Slice the onions and put them into a frying-pan with the cold beef and butter; place it over the fire, and keep turning and stirring the ingredients to prevent them burning. When of a pale brown, add the gravy and seasoning; let it simmer for a few minutes, and serve very hot. This dish is excellent and economical.

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

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