

Pan Kail

Ingredients

2 lbs. of cabbage, or Savoy greens; 1/4 lb. of butter or dripping, salt and pepper to taste, oatmeal for thickening, 2 quarts of water.

Method

Chop the cabbage very fine, thicken the water with oatmeal, put in the cabbage and butter, or dripping; season and simmer for 1-1/2 hour. It can be made sooner by blanching and mashing the greens, adding any good liquor that a joint has been boiled in, and then further thicken with bread or pounded biscuit.
Time--1-1/2 hour.

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

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