

# Poulet Aux Cressons

## Ingredients

A fowl, a large bunch of water-cresses, 3 tablespoonfuls of vinegar, 1/4 pint of gravy.

## Method

Truss and roast a fowl by recipe No. 952, taking care that it is nicely frothed and brown. Wash and dry the water-cresses, pick them nicely, and arrange them in a flat layer on a dish. Sprinkle over a little salt and the above proportion of vinegar; place over these the fowl, and pour over it the gravy. A little gravy should be served in a tureen. When not liked, the vinegar may be omitted.

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

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