

Prawn Soup

Ingredients

2 quarts of fish stock or water, 2 pints of prawns, the crumbs of a French roll, anchovy sauce or mushroom ketchup to taste, 1 blade of mace, 1 pint of vinegar, a little lemon-juice.

Method

Pick out the tails of the prawns, put the bodies in a stewpan with 1 blade of mace, 1/2 pint of vinegar, and the same quantity of water; stew them for 1/4 hour, and strain off the liquor. Put the fish stock or water into a stewpan; add the strained liquor, pound the prawns with the crumb of a roll moistened with a little of the soup, rub them through a tammy, and mix them by degrees with the soup; add ketchup or anchovy sauce to taste, with a little lemon-juice. When it is well cooked, put in a few picked prawns; let them get thoroughly hot, and serve. If not thick enough, put in a little butter and flour.

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

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