

# Recipe 1146

## Ingredients

To every lb. of mashed potatoes allow 1/4 pint of good broth or stock, 2 oz. of butter.

## Method

Boil the potatoes, well drain them, and pound them smoothly in a mortar, or beat them up with a fork; add the stock or broth, and rub the potatoes through a sieve. Put the puree into a very clean saucepan with the butter; stir it well over the fire until thoroughly hot, and it will then be ready to serve. A puree should be rather thinner than mashed potatoes, and is a delicious accompaniment to delicately broiled mutton cutlets. Cream or milk may be substituted for the broth when the latter is not at hand. A casserole of potatoes, which is often used for ragouts instead of rice, is made by mashing potatoes rather thickly, placing them on a dish, and making an opening in the centre. After having browned the potatoes in the oven, the dish should be wiped clean, and the ragout or fricassee poured in.

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

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