

Recipe 144

Ingredients

1/4 lb. of onions, 1/4 lb. of carrots, 2 oz. of celery, 3/4 lb. of split peas, a little mint, shred fine; 1 tablespoonful of coarse brown sugar, salt and pepper to taste, 4 quarts of water, or liquor in which a joint of meat has been boiled.

Method

Fry the vegetables for 10 minutes in a little butter or dripping, previously cutting them up in small pieces; pour the water on them, and when boiling add the peas. Let them simmer for nearly 3 hours, or until the peas are thoroughly done. Add the sugar, seasoning, and mint; boil for 1/4 of an hour, and serve.

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

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