

Recipe 316

Ingredients

2 or 3 slices of skate, 1/2 pint of vinegar, 2 oz. of salt, 1/2 teaspoonful of pepper, 1 sliced onion, a small bunch of parsley, 2 bay-leaves, 2 or 3 sprigs of thyme, sufficient water to cover the fish.

Method

Put in a fish-kettle all the above ingredients, and simmer the skate in them till tender. When it is done, skin it neatly, and pour over it some of the liquor in which it has been boiling. Drain it, put it on a hot dish, pour over it caper sauce, and send some of the latter to table in a tureen.

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

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