

Recipe 374

Ingredients

1/4 lb. of butter, 1 tablespoonful of minced parsley, 3 tablespoonfuls of vinegar, salt and pepper to taste.

Method

Put the butter into a fryingpan over a nice clear fire, and when it smokes, throw in the parsley, and add the vinegar and seasoning. Let the whole simmer for a minute or two, when it is ready to serve. This is a very good sauce for skate.

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

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