

Recipe 386

Ingredients

1/2 oz. of cayenne pepper, 1/2 pint of strong spirit, or 1 pint of vinegar.

Method

Put the vinegar, or spirit, into a bottle, with the above proportion of cayenne, and let it steep for a month, when strain off and bottle for use. This is excellent seasoning for soups or sauces, but must be used very sparingly. CELERY SAUCE, FOR BOILED TURKEY, POULTRY, &c.

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

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