

Recipe 388

Ingredients

4 heads of celery, 1/2 pint of melted butter, made with milk (No. 380), 1 blade of pounded mace; salt and white pepper to taste.

Method

Wash the celery, boil it in salt and water till tender, and cut it into pieces 2 inches long; make 1/2 pint melted butter by recipe No. 380; put in the celery, pounded mace, and seasoning; simmer for three minutes, when the sauce will be ready to serve.

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

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