

Recipe 396

Ingredients

1 crab; salt, pounded mace, and cayenne to taste; 1/2 pint of melted butter made with milk (_see_ No. 380).

Method

Choose a nice fresh crab, pick all the meat away from the shell, and cut it into small square pieces. Make 1/2 pint of melted butter by recipe No. 380, put in the fish and seasoning; let it gradually warm through, and simmer for 2 minutes. It should not boil.

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

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