

Recipe 440

Ingredients

Bones and trimmings of the cooked joint intended for hashing, 1/4 teaspoonful of salt, 1/4 teaspoonful of whole pepper, 1/4 teaspoonful of whole allspice, a small faggot of savoury herbs, 1/2 head of celery, 1 onion, 1 oz. of butter, thickening, sufficient boiling water to cover the bones.

Method

Chop the bones in small pieces, and put them in a stewpan, with the trimmings, salt, pepper, spice, herbs, and celery. Cover with boiling water, and let the whole simmer gently for 1-1/2 or 2 hours. Slice and fry the onion in the butter till it is of a pale brown, and mix it gradually with the gravy made from the bones; boil for 1/4 hour, and strain into a basin; now put it back into the stewpan; flavour with walnut pickle or ketchup, pickled-onion liquor, or any store sauce that may be preferred. Thicken with a little butter and flour, kneaded together on a plate, and the gravy will be ready for use. After the thickening is added, the gravy should just boil, to take off the rawness of the flour.

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

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