

Recipe 453

Ingredients

A few chopped mushrooms and shalots, 1/2 pint of stock, No. 105, 1/2 glass of Madeira, the juice of 1/2 lemon, 1/2 teaspoonful of pounded sugar, 1 teaspoonful of chopped parsley.

Method

Put the stock into a stewpan with the mushrooms, shalots, and Madeira, and stew gently for 1/4 hour, then add the remaining ingredients, and let them just boil. When the sauce is done enough, put it in another stewpan, and warm it in a *bain marie*. (*See* No. 430.) The mushrooms should not be chopped long before they are wanted, as they will then become black.

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

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