

Recipe 477

Ingredients

1/2 peck of large mushrooms, 2 onions, 12 cloves, 1/4 oz. of pounded mace, 2 teaspoonfuls of white pepper.

Method

Peel the mushrooms, wipe them perfectly free from grit and dirt, remove the black fur, and reject all those that are at all worm-eaten; put them into a stewpan with the above ingredients, but without water; shake them over a clear fire, till all the liquor is dried up, and be careful not to let them burn; arrange them on tins, and dry them in a slow oven; pound them to a fine powder, which put into small dry bottles; cork well, seal the corks, and keep it in a dry place. In using this powder, add it to the gravy just before serving, when it will merely require one boil-up. The flavour imparted by this means to the gravy, ought to be exceedingly good.

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

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