

Recipe 484

Ingredients

9 large onions, or 12 middling-sized ones, 1 pint of melted butter made with milk (No. 380), 1/2 teaspoonful of salt, or rather more.

Method

Peel the onions and put them into water to which a little salt has been added, to preserve their whiteness, and let them remain for 1/4 hour. Then put them in a stewpan, cover them with water, and let them boil until tender, and, if the onions should be very strong, change the water after they have been boiling for 1/4 hour. Drain them thoroughly, chop them, and rub them through a tammy or sieve. Make 1 pint of melted butter, by recipe No. 380, and when that boils, put in the onions, with a seasoning of salt; stir it till it simmers, when it will be ready to serve. If these directions are carefully attended to, this onion sauce will be delicious.

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

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