

# Recipe 488

## Ingredients

1/2 pint of white stock, No. 107, 1 small onion, 3 or 4 strips of lemon or orange peel, a few leaves of basil, if at hand, the juice of a Seville orange or lemon, salt and pepper to taste, 1 glass of port wine.

## Method

Put the onion, cut in slices, into a stewpan with the stock, orange-peel, and basil, and let them simmer very gently for 1/4 hour or rather longer, should the gravy not taste sufficiently of the peel. Strain it off, and add to the gravy the remaining ingredients; let the whole heat through, and, when on the point of boiling, serve very hot in a tureen which should have a cover to it.

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

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