

# Recipe 503

## Ingredients

4 eggs, 1/2 tablespoonful of made mustard, salt and cayenne to taste, 3 tablespoonfuls of olive-oil, 1 tablespoonful of tarragon or plain vinegar.

## Method

Boil 3 eggs quite hard for about 1/4 hour, put them into cold water, and let them remain in it for a few minutes; strip off the shells, put the yolks in a mortar, and pound them very smoothly; add to them, very gradually, the mustard, seasoning, and vinegar, keeping all well stirred and rubbed down with the back of a wooden spoon. Put in the oil drop by drop, and when this is thoroughly mixed with the other ingredients, add the yolk of a raw egg, and stir well, when it will be ready for use. This sauce should not be curdled; and to prevent this, the only way is to mix a little of everything at a time, and not to cease stirring. The quantities of oil and vinegar may be increased or diminished according to taste, as many persons would prefer a smaller proportion of the former ingredient. GREEN REMOULADE is made by using tarragon vinegar instead of plain, and colouring with a little parsley-juice, No. 495. Harvey's sauce, or Chili vinegar, may be added at pleasure.

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

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