

Recipe 513

Ingredients

2 oz. of butter, 1 small carrot, 6 shalots, 1 small bunch of savoury herbs, including parsley, 1/2 a bay-leaf, 2 slices of lean ham, 2 cloves, 6 peppercorns, 1 blade of mace, 3 whole allspice, 4 tablespoonfuls of vinegar, 1/2 pint of stock (No. 104 or 105), 1 small lump of sugar, 1/4 saltspoonful of cayenne, salt to taste.

Method

Put into a stewpan the butter, with the carrot and shalots, both of which must be cut into small slices; add the herbs, bay-leaf, spices, and ham (which must be minced rather finely), and let these ingredients simmer over a slow fire, until the bottom of the stewpan is covered with a brown glaze. Keep stirring with a wooden spoon, and put in the remaining ingredients. Simmer very gently for 1/4 hour, skim off every particle of fat, strain the sauce through a sieve, and serve very hot. Care must be taken that this sauce be not made too acid, although it should possess a sharpness indicated by its name. Of course the above quantity of vinegar may be increased or diminished at pleasure, according to taste.

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

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