

Recipe 522

Ingredients

1/3 pint of melted butter (No. 376), 1/4 pint of picked shrimps, cayenne to taste.

Method

Make the melted butter very smoothly by recipe No. 376, shell the shrimps (sufficient to make 1/4 pint when picked), and put them into the butter; season with cayenne, and let the sauce just simmer, but do not allow it to boil. When liked, a teaspoonful of anchovy sauce may be added.

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

Ingredify <https://ingredify.com>