

Recipe 529

Ingredients

6 tomatoes, 2 shalots, 1 clove, 1 blade of mace, salt and cayenne to taste, 1/4 pint of gravy, No. 436, or stock No. 104.

Method

Cut the tomatoes in two, and squeeze the juice and seeds out; put them in a stewpan with all the ingredients, and let them simmer *_gently_* until the tomatoes are tender enough to pulp; rub the whole through a sieve, boil it for a few minutes, and serve. The shalots and spices may be omitted when their flavour is objected to.

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

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