

# Recipe 606

## Ingredients

2 lbs. of steak, 8 potatoes, 1/4 lb. of butter, salt and pepper to taste, 1 teaspoonful of minced herbs.

## Method

Put the butter into a frying or *\_saute\_* pan, set it over the fire, and let it get very hot; peel, and cut the potatoes into long thin slices; put them into the hot butter, and fry them till of a nice brown colour. Now broil the steaks over a bright clear fire, turning them frequently, that every part may be equally done: as they should not be thick, 5 minutes will broil them. Put the herbs and seasoning in the butter the potatoes were fried in, pour it under the steak, and place the fried potatoes round, as a garnish. To have this dish in perfection, a portion of the fillet of the sirloin should be used, as the meat is generally so much more tender than that of the rump, and the steaks should be cut about 1/3 of an inch in thickness.

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

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