

Recipe 613

Ingredients

2 dozen oysters, 3 cloves, 1 blade of mace, 2 oz. of butter, 1/2 teaspoonful of flour, cayenne and salt to taste, mashed potatoes, a few slices of cold roast beef.

Method

Put the oysters in a stewpan, with their liquor strained; add the cloves, mace, butter, flour, and seasoning, and let them simmer gently for 5 minutes. Have ready in the centre of a dish round walls of mashed potatoes, browned; into the middle pour the oyster sauce, quite hot, and round the potatoes place, in layers, slices of the beef, which should be previously broiled over a nice clear fire.

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

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