

Recipe 619

Ingredients

1 lb. of rump-steak, salt and pepper to taste, 2 oz. of butter, 1 onion minced, 1/4 pint of water, 1 tablespoonful of Harvey's sauce, or lemon-juice, or mushroom ketchup; 1 small bunch of savoury herbs.

Method

Mince the beef and onion very small, and fry the latter in butter until of a pale brown. Put all the ingredients together in a stewpan, and boil gently for about 10 minutes; garnish with sippets of toasted bread, and serve very hot.

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

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