

# Recipe 620

## Ingredients

A few slices of tolerably lean cold roast or boiled beef, 3 oz. of butter, 2 onions, 1 wineglassful of beer, 1 dessertspoonful of curry powder.

## Method

Cut up the beef into pieces about 1 inch square, put the butter into a stewpan with the onions sliced, and fry them of a lightly-brown colour. Add all the other ingredients, and stir gently over a brisk fire for about 10 minutes. Should this be thought too dry, more beer, or a spoonful or two of gravy or water, may be added; but a good curry should not be very thin. Place it in a deep dish, with an edging of dry boiled rice, in the same manner as for other curries.

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

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