

Recipe 636

Ingredients

1 oz. of butter, 1 small onion, 2 tablespoonfuls of gravy left from the meat, 1 tablespoonful of strong ale, 1/2 a teaspoonful of flour, salt and pepper to taste, a few slices of lean roast beef.

Method

Put into a stewpan the butter with an onion chopped fine; add the gravy, ale, and 1/2 a teaspoonful of flour to thicken; season with pepper and salt, and stir these ingredients over the fire until the onion is a rich brown. Cut, but do not chop the meat *_very fine_*, add it to the gravy, stir till quite hot, and serve. Garnish with sippets of toasted bread. Be careful in not allowing the gravy to boil after the meat is added, as it would render it hard and tough.

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

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