

Recipe 656

Ingredients

About 2 lbs. of cold roast beef, 6 onions, pepper, salt, and mixed spices to taste; 1/2 pint of boiling water, 3 tablespoonfuls of gravy.

Method

Cut the beef into rather large pieces, and put them into a stewpan with the onions, which must be sliced. Season well with pepper, salt, and mixed spices, and pour over about 1/2 pint of boiling water, and gravy in the above proportion (gravy saved from the meat answers the purpose); let the whole stew very gently for about 2 hours, and serve with pickled walnuts, gherkins, or capers, just warmed in the gravy.

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

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