

# Recipe 668

## Ingredients

A few thick steaks of cold ribs or sirloin of beef, 2 oz. of butter, 1 onion sliced, pepper and salt to taste, 1/2 glass of port wine, a little flour to thicken, 1 or 2 dozen oysters, rather more than 1/2 pint of water.

## Method

Cut the steaks rather thick, from cold sirloin or ribs of beef; brown them lightly in a stewpan, with the butter and a little water; add 1/2 pint of water, the onion, pepper, and salt, and cover the stewpan closely, and let it simmer very gently for 1/2 hour; then mix about a teaspoonful of flour smoothly with a little of the liquor; add the port wine and oysters, their liquor having been previously strained and put into the stewpan; stir till the oysters plump, and serve. It should not boil after the oysters are added, or they will harden.

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

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