

Recipe 713

Ingredients

The remains of any joint of cold mutton, 2 onions, 1/4 lb. of butter, 1 dessertspoonful of curry powder, 1 dessertspoonful of flour, salt to taste, 1/4 pint of stock or water.

Method

Slice the onions in thin rings, and put them into a stewpan with the butter, and fry of a light brown; stir in the curry powder, flour, and salt, and mix all well together. Cut the meat into nice thin slices (if there is not sufficient to do this, it may be minced), and add it to the other ingredients; when well browned, add the stock or gravy, and stew gently for about 1/2 hour. Serve in a dish with a border of boiled rice, the same as for other curries.

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

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