

Recipe 718

Ingredients

The remains of cold neck or loin of mutton, 2 oz. of butter, 3 onions, 1 dessertspoonful of flour, 1/2 pint of good gravy, pepper and salt to taste, 2 tablespoonfuls of port wine, 1 tablespoonful of mushroom ketchup, 2 carrots, 2 turnips, 1 head of celery.

Method

Cut the cold mutton into moderate-sized chops, and take off the fat; slice the onions, and fry them with the chops, in a little butter, of a nice brown colour; stir in the flour, add the gravy, and let it stew gently nearly an hour. In the mean time boil the vegetables until *_nearly_* tender, slice them, and add them to the mutton about 1/4 hour before it is to be served. Season with pepper and salt, add the ketchup and port wine, give one boil, and serve.

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

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