

Recipe 736

Ingredients

The remains of a cold neck or loin of mutton, 2 oz. of butter, a little flour, 2 onions sliced, 1/4 pint of water, 2 small carrots, 2 turnips, pepper and salt to taste.

Method

Cut the mutton into small chops, and trim off the greater portion of the fat; put the butter into a stewpan, dredge in a little flour, add the sliced onions, and keep stirring till brown; then put in the meat. When this is quite brown, add the water, and the carrots and turnips, which should be cut into very thin slices; season with pepper and salt, and stew till quite tender, which will be in about 3/4 hour. When in season, green peas may be substituted for the carrots and turnips: they should be piled in the centre of the dish, and the chops laid round.

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

Ingredify <https://ingredify.com>