

Recipe 870

Ingredients

The remains of cold roast veal, a little butter, flour, 1/2 pint of water, 1 onion, 1 blade of pounded mace, 1 tablespoonful of lemon-juice, 1/2 teaspoonful of finely-minced lemon-peel, 2 tablespoonfuls of sherry, 1 tablespoonful of mushroom ketchup.

Method

Cut the veal the same thickness as for cutlets, rather larger than a crown-piece; flour the meat well, and fry a light brown in butter; dredge again with flour, and add 1/2 pint of water, pouring it in by degrees; set it on the fire, and when it boils, add the onion and mace, and let it simmer very gently about 3/4 hour; flavour the gravy with lemon-juice, peel, wine, and ketchup, in the above proportion; give one boil, and serve.

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

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