

Recipe 908

Ingredients

3 sweetbreads, 1 pint of white stock No. 107, thickening of butter and flour, 6 tablespoonfuls of cream, 1 tablespoonful of lemon-juice, 1 blade of pounded mace, white pepper and salt to taste.

Method

Soak the sweetbreads in warm water for 1 hour, and boil them for 10 minutes; take them out, put them into cold water for a few minutes; lay them in a stewpan with the stock, and simmer them gently for rather more than 1/2 hour. Dish them; thicken the gravy with a little butter and flour; let it boil up, add the remaining ingredients, allow the sauce to get quite *_hot_*, but *_not boil_*, and pour it over the sweetbreads.

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

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