

Recipe 935

Ingredients

The remains of cold roast duck, 2 oz. of butter, 3 or 4 slices of lean ham or bacon, 1 tablespoonful of flour, 2 pints of thin gravy, 1, or a small bunch of green onions, 3 sprigs of parsley, 3 cloves, 1 pint of young green peas, cayenne and salt to taste, 1 teaspoonful of pounded sugar.

Method

Put the butter into a stewpan; cut up the duck into joints, lay them in with the slices of lean ham or bacon; make it brown, then dredge in a tablespoonful of flour, and stir this well in before adding the gravy. Put in the onion, parsley, cloves, and gravy, and when it has simmered for 1/4 hour, add a pint of young green peas, and stew gently for about 1/2 hour. Season with cayenne, salt, and sugar; take out the duck, place it round the dish, and the peas in the middle.

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

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