

# Recipe 936

## Ingredients

The remains of cold roast duck, 1/2 pint of good gravy, cayenne and salt to taste, 1/2 teaspoonful of minced lemon-peel, 1 teaspoonful of pounded sugar, 2 oz, of butter rolled in flour, 1-1/2 pint of green peas.

## Method

Cut up the duck into joints, lay it in the gravy, and add a seasoning of cayenne, salt, and minced lemon-peel; let tins gradually warm through, but not boil. Throw the peas into boiling water slightly salted, and boil them rapidly until tender. Drain them, stir in the pounded sugar, and the butter rolled in flour; shake them over the fire for two or three minutes, and serve in the centre of the dish, with the duck laid round.

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

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