

Recipe 937

Ingredients

The remains of cold roast duck, 1/2 pint of good gravy, 4 shalots, a few slices of carrot, a small bunch of savoury herbs, 1 blade of pounded mace, 1 lb. of turnips, weighed after being peeled, 2 oz. of butter, pepper and salt to taste.

Method

Cut up the duck into joints, fry the shalots, carrots, and herbs, and put them, with the duck, into the gravy; add the pounded mace, and stew gently for 20 minutes or 1/2 hour. Cut about 1 lb. of turnips, weighed after being peeled, into 1/2-inch squares, put the butter into a stewpan, and stew them till quite tender, which will be in about 1/2 hour, or rather more; season with pepper and salt, and serve in the centre of the dish, with the duck, &c. laid round.

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

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