

Recipe 942

Ingredients

The remains of cold roast fowls, 2 large onions, 1 apple, 2 oz. of butter, 1 dessertspoonful of curry-powder, 1 teaspoonful of flour, 1/2 pint of gravy, 1 tablespoonful of lemon-juice.

Method

Slice the onions, peel, core, and chop the apple, and cut the fowl into neat joints; fry these in the butter of a nice brown; then add the curry-powder, flour, and gravy, and stew for about 20 minutes. Put in the lemon-juice, and serve with boiled rice, either placed in a ridge round the dish or separately. Two or three shallots or a little garlic may be added, if approved.

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

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