

Recipe 944

Ingredients

1 young fowl, 3 dozen oysters, the yolks of 2 eggs, 1/4 pint of cream.

Method

Truss a young fowl as for boiling; fill the inside with oysters which have been bearded and washed in their own liquor; secure the ends of the fowl, put it into a jar, and plunge the jar into a saucepan of boiling water. Keep it boiling for 1-1/2 hour, or rather longer; then take the gravy that has flowed from the oysters and fowl, of which there will be a good quantity; stir in the cream and yolks of eggs, add a few oysters scalded in their liquor; let the sauce get quite hot, but do not allow it to boil; pour some of it over the fowl, and the remainder send to table in a tureen. A blade of pounded mace added to the sauce, with the cream and eggs, will be found an improvement.

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

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