

# Recipe 955

## Ingredients

The remains of cold roast fowl, 1 pint of water, 1 onion, 2 or three small carrots, 1 blade of pounded mace, pepper and salt to taste, 1 small bunch of savoury herbs, thickening of butter and flour, 1-1/2 tablespoonful of mushroom ketchup.

## Method

Cut off the best joints from the fowl, and the remainder make into gravy, by adding to the bones and trimmings a pint of water, an onion sliced and fried of a nice brown, the carrots, mace, seasoning, and herbs. Let these stew gently for 1-1/2 hour, strain the liquor, and thicken with a little flour and butter. Lay in the fowl, thoroughly warm it through, add the ketchup, and garnish with sippets of toasted bread.

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

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