

Recipe 960

Ingredients

The remains of cold roast fowl, 2 oz. of butter, pepper, salt, and pounded mace to taste, 1 dessertspoonful of flour, 1/2 pint of weak stock, 1 pint of green peas, 1 teaspoonful of pounded sugar.

Method

Cut the fowl into nice pieces; put the butter into a stew-pan; sautez or fry the fowl a nice brown colour, previously sprinkling it with pepper, salt, and pounded mace. Dredge in the flour, shake the ingredients well round, then add the stock and peas, and stew till the latter are tender, which will be in about 20 minutes; put in the pounded sugar, and serve, placing the chicken round, and the peas in the middle of the dish. When liked, mushrooms may be substituted for the peas.

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

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