

Sauce For Wildfowl

Ingredients

1 glass of port wine, 1 tablespoonful of Leamington sauce (No. 459), 1 tablespoonful of mushroom ketchup, 1 tablespoonful of lemon-juice, 1 slice of lemon-peel, 1 large shalot cut in slices, 1 blade of mace, cayenne to taste.

Method

Put all the ingredients into a stewpan, set it over the fire, and let it simmer for about 5 minutes; then strain and serve the sauce in a tureen.

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

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