

Savoury Beef Tea

Ingredients

1 lb. of solid beef, 1 oz. of butter, 1 clove, 2 button onions or 1/2 a large one, 1 saltspoonful of salt, 1 quart of water.

Method

Cut the beef into very small dice; put it into a stewpan with the butter, clove, onion, and salt; stir the meat round over the fire for a few minutes, until it produces a thin gravy; then add the water, and let it simmer gently from 1/2 to 3/4 hour, skimming off every particle of fat. When done, strain it through a sieve, and put it by in a cool place until required. The same, if wanted quite plain, is done by merely omitting the vegetables, salt, and clove; the butter cannot be objectionable, as it is taken out in skimming.

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

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