

# Stewed Carp

## Ingredients

1 carp, salt, stock No. 105, 2 onions, 6 cloves, 12 peppercorns, 1 blade of mace, 1/4 pint of port wine, the juice of 1/2 lemon, cayenne and salt to taste, a faggot of savoury herbs.

## Method

Scale the fish, clean it nicely, and, if very large, divide it; lay it in the stewpan, after having rubbed a little salt on it, and put in sufficient stock to cover it; add the herbs, onions, and spices, and stew gently for 1 hour, or rather more, should it be very large. Dish up the fish with great care, strain the liquor, and add to it the port wine, lemon-juice, and cayenne; give one boil, pour it over the fish, and serve.

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

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