

# Stewed Carrots

## Ingredients

7 or 8 large carrots, 1 teacupful of broth, pepper and salt to taste, 1/2 teacupful of cream, thickening of butter and flour.

## Method

Scrape the carrots nicely; half-boil, and slice them into a stewpan; add the broth, pepper and salt, and cream; simmer till tender, and be careful the carrots are not broken. A few minutes before serving, mix a little flour with about 1 oz. of butter; thicken the gravy with this; let it just boil up, and serve.

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

*Ingredify <https://ingredify.com>*