

Stewed Celery A La Creme

Ingredients

6 heads of celery; to each 1/2 gallon of water allow 1 heaped tablespoonful of salt, 1 blade of pounded mace, 1/3 pint of cream.

Method

Wash the celery thoroughly; trim, and boil it in salt and water until tender. Put the cream and pounded mace into a stewpan; shake it over the fire until the cream thickens, dish the celery, pour over the sauce, and serve.

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

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