

Stewed Cucumbers

Ingredients

3 large cucumbers, flour, butter, rather more than 1/2 pint of good brown gravy.

Method

Cut the cucumbers lengthwise the size of the dish they are intended to be served in; empty them of the seeds, and put them into boiling water with a little salt, and let them simmer for 5 minutes; then take them out, place them in another stewpan, with the gravy, and let them boil over a brisk fire until the cucumbers are tender. Should these be bitter, add a lump of sugar; carefully dish them, skim the sauce, pour over the cucumbers, and serve.

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

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