

Stewed Mushrooms In Gravy

Ingredients

1 pint of mushroom-buttons, 1 pint of brown gravy No. 436, 1/4 teaspoonful of grated nutmeg, cayenne and salt to taste.

Method

Make a pint of brown gravy by recipe 436; cut nearly all the stalks away from the mushrooms and peel the tops; put them into a stewpan, with the gravy, and simmer them gently from 20 minutes to 1/2 hour. Add the nutmeg and a seasoning of cayenne and salt, and serve very hot.

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

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