

Stewed Oysters

Ingredients

1 pint of oysters, 1 oz. of butter, flour, 1/3 pint of cream; cayenne and salt to taste; 1 blade of pounded mace.

Method

Scald the oysters in their own liquor, take them out, beard them, and strain the liquor; put the butter into a stewpan, dredge in sufficient flour to dry it up, add the oyster-liquor and mace, and stir it over a sharp fire with a wooden spoon; when it comes to a boil, add the cream, oysters, and seasoning. Let all simmer for 1 or 2 minutes, but not longer, or the oysters would harden. Serve on a hot dish, and garnish with croutons, or toasted sippets of bread. A small piece of lemon-peel boiled with the oyster-liquor, and taken out before the cream is added, will be found an improvement.

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

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