

# Stewed Plaice

## Ingredients

4 or 5 plaice, 2 onions, 1/2 oz. ground ginger, 1 pint of lemon-juice, 1/4 pint water, 6 eggs; cayenne to taste.

## Method

Cut the fish into pieces about 2 inches wide, salt them, and let them remain 1/4 hour. Slice and fry the onions a light brown; put them in a stewpan, on the top of which put the fish without washing, and add the ginger, lemon-juice, and water. Cook slowly for 1/2 hour, and do not let the fish boil, or it will break. Take it out, and when the liquor is cool, add 6 well-beaten eggs; simmer till it thickens, when pour over the fish, and serve.

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

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