

To Dress Tripe

Ingredients

Tripe, onion sauce, No. 484, milk and water.

Method

Ascertain that the tripe is quite fresh, and have it cleaned and dressed. Cut away the coarsest fat, and boil it in equal proportions of milk and water for 3/4 hour. Should the tripe be entirely undressed, more than double that time should be allowed for it. Have ready some onion sauce made by recipe No. 4S4, dish the tripe, smother it with the sauce, and the remainder send to table in a tureen.

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

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