

# Vegetable Marrows In White Sauce

## Ingredients

4 or 5 moderate-sized marrows, 1/2 pint of white sauce, No. 539. [Illustration: VEGETABLE MARROW IN WHITE SAUCE.]

## Method

Pare the marrows; cut them in halves, and shape each half at the top in a point, leaving the bottom end flat for it to stand upright in the dish. Boil the marrows in salt and water until tender; take them up very carefully, and arrange them on a hot dish. Have ready 1/2 pint of white sauce, made by recipe No. 539; pour this over the marrows, and serve.

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

*Ingredify <https://ingredify.com>*