

FILLETS OF MACKEREL WITH HACHEE SAUCE

CUT a fresh mackerel in pieces about three inches square, or less; flatten them with a wet knife, and place in a buttered pan; season with pepper, salt, and a little lemon juice; cover with a buttered paper, and bake ten minutes; place on a hot dish and surround with Hachée sauce, which is made by mixing a spoonful each of minced mushrooms, small onions and parsley, in a cup of vinegar, with cayenne pepper; heat until the vinegar is nearly dried up, then add four tablespoonfuls of stock, and two chopped mushrooms. Boil gently and skim, then add a tablespoonful of capers, and two chopped gherkins; simmer until it is as thick as rich cream, and add a wine-glass of sherry wine. Stir thoroughly and serve.