[To Make Mangoes]

Date: Not dated, written between 1780-1800. | 1780/01/01 to 1800/01/01

Publication Format
Manuscript

Type
Food

Ingredients
mangos
mustard seed
vinegar
horse raddish
shallots
garlic
mace
whole pepper
cloves

Places
Halifax
Nova Scotia

Source: Almon Scrapbook
Institution: Nova Scotia Archives | **Source Origin:** Almon Family Fonds | **Reference:** MG1 Vol. 14 / Microfilm Reel 14,894

Description

Instructions for preparing pickled mangoes using savory ingredients, p. 122.

Transcription

To make Mangoes
When they are green take a quart of Mustard Seed
wash it in Vinegar & put to it 4 ounces of horse Raddish
cut thin 2 ounces of Shalotes 1 ounce of Garlick fill
them with the stuffing & stop them close Boil the vinegar

& when cold put in the Mangoes with Mace Whole Pepper
& Cloves.

Annotations

Mangoes

The term can also refer to "A pickle resembling that made of green mangoes" (OED). Though sometimes made from cucumbers, this recipe seems to call for unripe mangoes.

To Make Mangoes recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/148