

# [For Roasting a Pig]

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

Publication Format

Manuscript

Type

Food

Ingredients

pig

breadcrumbs

butter

parsley

thyme

sage

sweet marjoram

salt

pepper

nutmeg

egg yolks

flour

salt water

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 stuffing and roasting a whole pig on a spit, p. 122. The recipe appears to be written in the same hand as the remedy "[To Prevent Bad Effects or Disasters from His Recipe.](#)"

Transcription

For roasting a Pig

Take & wipe y<sup>e</sup>. Pig quite dry with a clean Cloth, then take some Crumbs of Bread, a Piece of Butter, of each a quarter of a Pound; Parsley, Thyme, Sage, Sweet-marjoram, Salt, Pepper, and Nutmeg, with the Yolks of two Eggs, mix em

together in the Belly, & then spit it; flour it very thick,  
& lay it to y<sup>e</sup>. Fire, taking Care that your Fire burns  
well at both Ends, or hang a flat Iron in the middle of  
y<sup>e</sup>. Grate, till it does; continues flouring it till you find it  
crackling hard; then wipe it clean with a cloth wetted in salt  
& Water, & baste it with Butter. When y<sup>e</sup>. gravy begins  
to run, Put [Basons] in the Dripping-pan to receive it. When  
you find it is enough, take about a Quarter of a Pound of But-  
ter, put it in a coarse clean Cloth, & having a clear [brith]

For Roasting a Pig recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/178>