

[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^e. 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^e. Fire, taking Care that your Fire burns well at both Ends, or hang a flat Iron in the middle of y^e. 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^e. 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 Butter, 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>