

# [To Pickle Mushrooms] Sarah Creighton Wilkins

**Date:** Late 18th or early 19th century; exact date unknown.

Contributors

Contributor Role

Compiler

Contributor Name

Sarah Creighton Wilkins

Publication Format

Manuscript

Type

Food

Ingredients

milk

water

mushrooms

salt

vinegar

spice

white wine

Places

Halifax

Nova Scotia

**Source:** Manuscript Notebook of Sarah Creighton Wilkins

**Institution:** Nova Scotia Archives | **Source Origin:** MacDonald Family Fonds | **Reference:** MG 1 No. 1 / Microfilm Reel 10,618

Description

A recipe to make pickled mushrooms.

Transcription

## To Pickle Mushrooms.

Clean them with milk & water  
with or bit of flannel, lay them on a  
Cloth to dry & drain them put them in  
a saucepan with a proper quantity  
of salt & simmer them until they  
cover their own liquor, take them out  
& put them on a cloth, when cold  
put them in Bottles with vinegar  
& spice. I sometimes add some  
white wine which makes them  
finer.

To Pickle Mushrooms recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/296>