

[To Pickle Berwick Salmon]

Date: 1767/08/13

Publication Format
Print

Type
Food

Ingredients
common salt
salmon
vinegar

Places
Halifax
America
England

Source: Nova Scotia Gazette

Institution: Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm | **Reference:**
Consult the Nova Scotia Archives' "Nova Scotia Newspapers on Microfilm" list (Royal Gazette) for a complete account of microfilm reels for this paper. EMMR includes recipes from reel 9466.

Description

A recipe for pickled salmon. This is one of two recipes for pickled salmon in this issue of the newspaper. Vol. 2, No. 53. Microfilm Reel 9466.

Transcription

The following Receipts, which are excellent, may possibly afford some hints for improving the pickling of Sturgeon and other fish in America.

To pickle BERWICK SALMON.

FILL your copper full of water, to every ten gallons of water put seven pounds of common salt, let it boil half an hour for pickle, then take out of the copper as much of this pickle as you will have occasion for; put your Salmon (first split and cut into five pieces) into the remainder of the boiling pickle, and let it boil between thirty and forty minutes, then take the Salmon out carefully to prevent its breaking, and lay it on wooden gratings in a cold place to cool quickly; if you have more Salmon to boil, you may boil it in the same liquor before you throw it away; after the Salmon is quite cold and the pickle likewise, pack the Salmon in small kits, and let it be covered with the following liquor, viz. One quart of the pickle you took out of the copper before the Salmon was put in to boil, and five quarts of vinegar, and head up the kit close.

N. B. Salmon will not do for pickling, unless it be twelve or eighteen hours of the water in

warm weather, and two days in cold, and what is pickled the latter end of the season, will keep three or four months if the kit is not opened, and gets no air; but will not be good above ten days or a fortnight after opening.

To Pickle Berwick Salmon recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/30>