

[To Pickle Salmon with Spices to Keep in Hot Countries]

Date: 1767/08/13

Publication Format

Print

Type

Food

Ingredients

salmon

water

vinegar

salt

mace

ginger root

white pepper

cloves

Places

Halifax

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 recipe is one of two for pickled salmon printed together in this edition of the newspaper. The other is for pickled Berwick Salmon. Vol. 2, No. 53. Microfilm Reel 9466.

Transcription

To pickle SALMON with spices to keep in hot countries.

Cut a little off the belly of each Salmon, so that you may be able to draw out the guts, cut the fish in as many pieces as you please without splitting, and t e [*sic*] each piece with bass, as they do sturgeon, and boil it in the following pickle; take of water and vinegar equal quantities, add seven pounds of salt to every ten gallons of the water, or in that proportion; when your kettle boils put in your fish, and let it boil three quar-

ters of an hour, take it out to cool in the coldest place, that it may cool in the quickest manner possible; after it is cold, it must be put up in small kits covered with the following pickle: Take as much vinegar as necessary for your purpose, and let it boil a quarter of an hour; put in a linnen bag, and hang in your kettle where you boil your vinegar, some mace, cloves, white pepper and ginger root, a quantity of each, in proportion to the quantity of Salmon you are going to cure, that is about half an ounce to a Salmon; and cover your fish in the kits with this boiled vinegar when cold, and distribute your spices by putting a proportion of each in every kit.

N. B. You may boil four or five kettles of fish in the same liquor before you throw it away.

To Pickle Salmon with Spices to Keep in Hot Countries recipe from Early Modern Maritime Recipes:
<https://emmr.lib.unb.ca/recipes/31>