

[To Make Ketchup]

Date:

Publication Format
Manuscript

Type
Food

Ingredients
Mushrooms
Salt
Jamaica Pepper Corns
Black Pepper Corns
Shallots
Ginger
Horse Raddish

Places
Nova Scotia

Source: Miller Family Fonds

Institution: Nova Scotia Archives | **Reference:** PANS MG1, Vol. 693

Transcription

To make Ketchup

Take the largest mushrooms you can procure: mash them well with your hand: throw some salts among them the proper proportion is six ounces of salt to a peck of mushrooms let them stand two nights: then strain it & press the Mushroom as hard as possible put it into an Iron sauce pan with [Jamica](#) & black peper corns bruised a few shalots some ginger sliced & a little horse raddish boil it an hour strain it. and when cold bottle & corke it close

Annotations

[Jamica / Jamaica](#)

Allspice was sometimes called Jamaican pepper.

To Make Ketchup recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/385>