[To Make Ketchup]

Date:

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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