[Catsup]

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

Publication Format
Manuscript

Type
Food

Ingredients
mushrooms
salt
ginger
pepper
mace
cloves

Places
Nova Scotia

Source: Militia Regulations Book
Institution: Nova Scotia Archives | **Reference:** MG 100 Vol. 1 No. 5 / Microfilm Reel 786

Description

Instructions for making a mushroom-based catsup (ketchup) pasted on the pages of a book of Militia Regulations.

Transcription

take the large flaps of mushrooms pick nothing but the straws

and dirt from them then lay them in a broad earthen pan strewn wth

a good deal of salt over them Let them be till the next morning

then with your hand break them put them into a stew-pan

Let them boil a minute or two then strain them through a coarse cloth and wring it hard. Take out all the juice Let it stand to settle then pour it of[f] clear run it through a flannel bag then boil it to a quart of the Liquor put a qua[r]ter of an ounce of whole ginger and half a quarter of ounce of whole pepper. boil it briskly a quarter of an hour then strain it and when it is cold put it into pint bottles In each bottle put some mace [----] cloves cork it tight.

Catsup recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/442