

[Baked Oysters]

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

Publication Format

Manuscript

Type

Food

Ingredients

oysters

pepper

salt

bread crumbs

butter

liquor of oysters

Places

Nova Scotia

Source: Militia Regulations Book

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

Description

Instructions for preparing oysters for baking pasted in the pages of a book of Militia Regulations.

Transcription

Prick oysters pepper & salt

wash each one in clean

water put layer of

oysters cover with layer

of bread crumbs & so

on until full bread

crumbs on top cut

up peices of butter on

top, bake 1/2 or 3/4 of
an hour top must
be brown. pour over
before baking three
tablespoons Liquor of
oysters.

Baked Oysters recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/447>