

[To Make Beef or Pork Pickle] Garrett Clopper

Date: The manuscript is dated 1790-1799. | 1790/01/01 to 1799/12/31

Compiler

Garrett Clopper

Publication Format

Manuscript

Type

Food

Ingredients

water

salt

sal prunella

brown sugar

Source: Garrett Clopper. Planting Journal, Accounts and Recipes.

Institution: New Brunswick Museum Archives and Research Library | **Source Origin:** Beverley Robinson Papers |

Sublocation: Planting Journal, Accounts and Recipes by Garrett Clopper, 1790-1799. | **Reference:** S37A-2 F46

Description

This recipe is on page 10. Image courtesy of New Brunswick Museum Archives and Research Library. The recipe was also recorded by [Anthony Allaire](#).

Transcription

To make Beef or Pork Pickle

To 4 Gallons of Water add

6 pounds of Salt 1/4 lb Sal

Prunella & 1/2 lb Coarse brown

Sugar ~ boil it well and

strain it ~ when cold put

in the meat & keep it well

covered ~ boil up the pickle

again as often as you find it

necessary

Annotations

Sal Prunella:

Defined by the OED as "Fused nitre cast into cakes or balls" to be used in medicines or curing.

To Make Beef or Pork Pickle recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/506>