[To Souse a Salmon] Garrett Clopper

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Food

Ingredients
salmon
nutmeg
vinegar
pepper
allspice
ginger
salt

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Description

This recipe is on page 10. Image courtesy of New Brunswick Museum Archives and Research Library.

Transcription

To Souse a Salmon

Nutmeg

1 Quart Vinegar

1/2 Oz Pepper

1/2 Oz. Alspice

1/2 Oz Ginger

1 Quart Salt

Boil the above & pour it over

the Salmon

Annotations

Souse

"To prepare or preserve (meat, fish, etc.) by steeping in some kind of pickle, esp. one made with vinegar or other tart liquor." (OED)

To Souse a Salmon recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/507