

[To Souse a Salmon] 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

salmon

nutmeg

vinegar

pepper

allspice

ginger

salt

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.

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>