

# [To Souse a Salmon] Garrett Clopper

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Contributors

Contributor Role

Compiler

Contributor Name

Garrett Clopper

Publication Format

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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>