

[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>