

[To Souse Sturgeon] Garrett Clopper

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Contributors

Contributor Role

Compiler

Contributor Name

Garrett Clopper

Publication Format

Manuscript

Type

Food

Ingredients

fish

sturgeon

bass

salt

water

vinegar

allspice

cloves

pepper

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 11 of the manuscript. Image courtesy of New Brunswick Museum Archives and Research Library.

Transcription

To Souse Sturgeon

The Sturgeon to be skinned [oesp?]

then boil'd in Salt & Water at

least to be shifted twice & well skim'd
when boil'd laid by to drain; and
cool ~ to one Gallon of good Vinegar
add two quarts of Water in
which Salmon or bass has been
boil'd add 1/2 oz ~~pound~~ of Alspice
& 1 oz of Cloves with pepper and
Salt at discretion & when scalding
hot poured on the fish & to be kept
close coverd ~ the scalding to
be repeated [word crossed out] after as the
fish shall require it.

To Souse Sturgeon recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/508>