

[To Souse Sturgeon] 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

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>