[To Make Sauce for Boil[e]d Cod]

Date: 1786/01/01

Publication Format
Manuscript

Type
Food

Ingredients
oysters
pepper
mace
cloves
claret
melted butter
anchovy
pickles

Places
Nova Scotia
Halifax

Source: Commissioner of the Public Records, Record Group 1
Institution: Nova Scotia Archives | **Reference:** RG 1 vol. 411, no. 10 / Microfilm Reel 15, 457

Transcription

To make Sauce for boild Cod

Stew Oysters in their own Liquors with whole peper

mace Cloves then take the Liquor from them and add

a glass of Clarrot thicken the Liquor with the yolk of an

Egg with melted Buttar with anchove disolved in

Clarrot use pickells you have mix your buttar and

liquor & Oysters together

To Make Sauce for Boil[e]d Cod recipe from Early Modern Maritime Recipes:
https://emmr.lib.unb.ca/recipes/703