

[To Make Calfs Feett Jelly's]

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Publication Format
Manuscript

Type
Food

Ingredients
calf feet
water
lemon
white wine
sugar
spice
egg whites

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 Calfs feett Jelly's

Take Two Pair of Calfes feet let them be very Clean take
out the large bones put them in a Large skillet with
a Gallon of Water let it boil away to 2 Quarts of the feet
-- not very Tender fill up your Skillet again & when
it is boil'd away strain it thru: a Sevie let it Stand

till could then take all the fatt from the Top of your
Jelly put your Jelly into a clean skillet with the Juice of
12 lemons the Rine of 2 a Pint & half of White Wine
Sugar & Spice to your Tast then have the Whites of
12 Eggs beat to a fourth stir them in the Skillet with
your jelly then Lett it have one boil & pour it in the
Straines ---

To Make Calfs Feett Jelly's recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/710>