

# Boiled Haddock

## Ingredients

Sufficient water to cover the fish; 1/4 lb. of salt to each gallon of water.

## Method

Scrape the fish, take out the inside, wash it thoroughly, and lay it in a kettle, with enough water to cover it and salt in the above proportion. Simmer gently from 15 to 20 minutes, or rather more, should the fish be very large. For small haddocks, fasten the tails in their mouths, and put them into boiling water. 10 to 15 minutes will cook them. Serve with plain melted butter, or anchovy sauce.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*