

Boiled Pike

Ingredients

1/4 lb. of salt to each gallon of water; a little vinegar.

Method

Scale and clean the pike, and fasten the tail in its mouth by means of a skewer. Lay it in cold water, and when it boils, throw in the salt and vinegar. The time for boiling depends, of course, on the size of the fish; but a middling-sized pike will take about 1/2 an hour. Serve with Dutch or anchovy sauce, and plain melted butter.

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

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