

Camp Vinegar

Ingredients

1 head of garlic, 1/2 oz. cayenne, 2 teaspoonfuls of soy, 2 ditto walnut ketchup, 1 pint of vinegar, cochineal to colour.

Method

Slice the garlic, and put it, with all the above ingredients, into a clean bottle. Let it stand to infuse for a month, when strain it off quite clear, and it will be fit for use. Keep it in small bottles well sealed, to exclude the air.

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

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