

Crimped Skate

Ingredients

1/8 lb. of salt to each gallon of water.

Method

Clean, skin, and cut the fish into slices, which roll and tie round with string. Have ready some water highly salted, put in the fish, and boil till it is done. Drain well, remove the string, dish on a hot napkin, and serve with the same sauces as above. Skate should never be eaten out of season, as it is liable to produce diarrhoea and other diseases. It may be dished without a napkin, and the sauce poured over.

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

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