

# Pickled Mackerel

## Ingredients

12 peppercorns, 2 bay-leaves, 1/2 pint of vinegar, 4 mackerel.

## Method

Boil the mackerel as in the recipe No. 282, and lay them in a dish; take half the liquor they were boiled in; add as much vinegar, peppercorns, and bay-leaves; boil for 10 minutes, and when cold, pour over the fish.

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

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