

Pickled Oysters

Ingredients

100 oysters; to each 1/2 pint of vinegar, 1 blade of pounded mace, 1 strip of lemon-peel, 12 black peppercorns.

Method

Get the oysters in good condition, open them, place them in a saucepan, and let them simmer in their own liquor for about 10 minutes, very gently; then take them out, one by one, and place them in a jar, and cover them, when cold, with a pickle made as follows:--Measure the oyster-liquor; add to it the same quantity of vinegar, with mace, lemon-peel, and pepper in the above proportion, and boil it for 5 minutes; when cold, pour over the oysters, and tie them down very closely, as contact with the air spoils them.

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

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