

# Potted Salmon

## Ingredients

Salmon; pounded mace, cloves, and pepper to taste; 3 bay-leaves, 1/4 lb. butter.

## Method

Skin the salmon, and clean it thoroughly by wiping with a cloth (water would spoil it); cut it into square pieces, which rub with salt; let them remain till thoroughly drained, then lay them in a dish with the other ingredients, and bake. When quite done, drain them from the gravy, press into pots for use, and, when cold, pour over it clarified butter.

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

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