

Recipe 510

Ingredients

Green walnuts. To every pint of juice, 1 lb. of anchovies, 1 drachm of cloves, 1 drachm of mace, 1 drachm of Jamaica ginger bruised, 8 shalots. To every pint of the boiled liquor, 1/2 pint of vinegar, 1/4 pint of port wine, 2 tablespoonfuls of soy.

Method

Pound the walnuts in a mortar, squeeze out the juice through a strainer, and let it stand to settle. Pour off the clear juice, and to every pint of it, add anchovies, spices, and cloves in the above proportion. Boil all these together till the anchovies are dissolved, then strain the juice again, put in the shalots (8 to every pint), and boil again. To every pint of the boiled liquor add vinegar, wine, and soy, in the above quantities, and bottle off for use. Cork well, and seal the corks.

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

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