

Recipe 641

Ingredients

1 gallon of soft water, 3 lbs. of coarse salt, 6 oz. of coarse brown sugar, 1/2 oz. of saltpetre.

Method

Put all the ingredients into a saucepan, and let them boil for 1/2 hour, clear off the scum as it rises, and when done pour the pickle into a pickling-pan. Let it get cold, then put in the meat, and allow it to remain in the pickle from 8 to 14 days, according to the size. It will keep good for 6 months if well boiled once a fortnight. Tongues will take 1 month or 6 weeks to be properly cured; and, in salting meat, beef and tongues should always be put in separate vessels.

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

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