

Salt Cod, Commonly Called "Salt-Fish."

Ingredients

Sufficient water to cover the fish.

Method

Wash the fish, and lay it all night in water, with a 1/4 pint of vinegar. When thoroughly soaked, take it out, see that it is perfectly clean, and put it in the fish-kettle with sufficient cold water to cover it. Heat it gradually, but do not let it boil much, or the fish will be hard. Skim well, and when done, drain the fish and put it on a napkin garnished with hard-boiled eggs cut in rings.

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

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