Fine Lemon Pickle

Take some fresh ripe lemons and, having first rolled each one under your hand upon the table, cut them into quarters removing all the seeds. Put the pieces of lemon, with all the juice, into a stone jar. Have ready a sufficient quantity of excellent vinegar to cover the lemon well.

Add to the vinegar being boiled a clove or two of garlic, some blades of mace, a broken up nutmeg, a whole pepper (the white or peeled peppercorns will be best), some cayenne or bird pepper, and a very little salt. The proportion of these ingredients may be according to your taste but the seasoning should be high, yet not so high as to overpower the lemon flavor.

Having boiled the vinegar about 10 minutes, pour this fluid onto the lemons in the jar and immediately close it. Let the jar stand 3 weeks in the chimney-corner, stirring it frequently, and setting it occasionally in the oven after the baking is done. Then roll up a sheet of blotting paper in a cone, pinning up the side, and folding the cone so as to close up the pointed end. Have ready some clean, black bottles. Set the paper cone into the mouth of the bottle and through it filter the liquid. Seal the corks.

This will be found an excellent sauce for fish, or any sort of white meat, and will keep for years.

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