

VILLA LOUIS RECIPE

Piccalilli (Historic Version)

INGREDIENTS:

l large cabbage l dozen sticks of celery

50 small cucumbers 5 red peppers

5 qrts. small string-beans 3 green peppers

8 small carrots

DIRECTIONS:

- Chop fine, soak over night in salt and water, wash well, drain thoroughly, and pour over them hot vinegar spiced with mace, cinnamon and allspice.
- Turn off vinegar and scald until safe to leave like common pickles; or seal in can while hot.
- Buckeye Cookery and Practical Housekeeping, 1880

* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



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VILLA LOUIS INTERPRETERS READING A COOKBOOK