



The Preservation Collaborative, Inc.

Serving all of New England

40 Sheridan Avenue
Medford, MA 02155

www.preservation-collaborative.com
Info@preservation-collaborative.com
781-241-7253

Salmagundy

From *The Art of Cookery made Plain and Easy*, by Mrs. Glasse, 1747

Mince two chickens, either boiled or roasted, very fine, or veal, if you please: also mince the yolks of hard eggs very small, and mince the whites very small by themselves; shred the pulp of two or three lemons very small, then lay in your dish a layer of mince-meat, and a layer of yolks of eggs, a layer of whites, a layer of anchovies, a layer of your shred lemon pulp, a layer of pickles, a layer of sorrel, a layer of spinach, and shallots shred small. When you have filled a dish with the ingredients, set an orange or lemon on the top; then garnish with horse-radish scraped, barberries, and sliced lemon. Beat up some oil with the juice of lemon, salt, and mustard, thick, and serve it up for a second course, side dish, or middle-dish, for supper.

Modern interpretation:

(ingredients may vary from dish to dish)

2 heads romaine lettuce
2 breast of cooked skinless chicken, (and/or your choice of cooked meats such as ham)
2 cucumbers
5-6 peeled carrots
2-4 hard-boiled eggs

For garnishing and augmenting, your choice of the following:

green beans blanched and frenched
red and green grapes
spinach
pickles
cheese

Shred the lettuce and lay on a platter. Cut the cold meat in julienne, dice or slice the eggs. Arrange the meat, and eggs on the lettuce. Add to the platter your choice of garnishing. Serve with a dressing on the side.