



BILLINGS FARM & MUSEUM

Historic Recipe: Fried pickles and tarter sauce **From: *Original 1896 Boston Cooking School Cookbook*** **By: Fannie Farmer**

Ingredients:

- 2 cups bread crumbs
- 1 egg, beaten
- 8-10 large pickle spears (or slices, if you prefer)
- 2 cups oil for cooking

Instructions:

Dry the pickles; roll in egg then breadcrumbs twice alternating egg and breadcrumbs. Fry in hot oil until golden brown.



Tartar sauce:

Ingredients:

- 1 tbsp vinegar
- 1 tsp lemon juice
- ¼ tsp salt
- 1 tbsp Worcestershire sauce
- 1/3 cup butter

Instructions:

Mix first four ingredients over a double boiler. Brown the butter and strain into the first mixture. Whisk together.