

Salt Pork and Apples

FRIED SALT PORK IS A FAVOURITE DISH IN THE COUNTRY, BUT IT IS SELDOM SEEN IN THE CITY.
AFTER THE PORK IS FRIED, SOME OF THE FAT SHOULD BE TAKEN OUT LEST THE APPLES BE OILY.
ACID APPLES SHOULD BE CHOSEN BECAUSE THEY COOK MORE EASILY:
THEY SHOULD BE CUT IN SLICES ACROSS THE WHOLE APPLE, ABOUT TWICE OR THREE TIMES AS THICK AS A
NEW DOLLAR ($\frac{1}{4}$ INCH) .
FRIED TILL TENDER AND BROWN ON BOTH SIDES, LAID AROUND THE PORK.
IF YOU HAVE COLD POTATOES, SLICE THEM AND BROWN THEM IN THE SAME WAY.
BY MRS. CHILD, 1833