

Saugee (Cold Pork in Sage Sauce)

Take good spices, that is, ginger, cloves, cinnamon, and galingale, and grind them in a mortar; then take a handful of sage and grind well in the same mortar with the spices; then take eggs and hardboil them; remove the yolk and grind with the sage; blend with wine vinegar, cider vinegar, or malt vinegar; take the egg white and chop finely and add to the sage mixture; put in pig's trotten or other cold meat and serve. (A-N.A 3)

Pleyn Delit 20.

1 1/2 lbs cold boiled (or roast) pork or chicken (to serve 4-6 people)
2 tbsp dried sage or 12 fresh leaves, minced; if dried sage used, 1-2 tsp minced parsley is optional
4 hard-boiled eggs
1/4 cup vinegar (white wine, cider, or malt)
1/2 tsp salt
1/8-1/4 tsp ground ginger
optional: pepper, galingale, cloves, and or cinnamon

Separate yolks and whites of boiled eggs. Blend or process the yolks, sage, parsley (if used), vinegar, and seasonings. Separately, chop the whites as finely as possible; stir into the yolk mixture, and if it seems too thick, add a little more vinegar. Arrange the sliced meat on a suitable serving dish and pour the sauce around or over it.