

LIMPET STOVIES

Ingredients

Limpets
Potatoes
Salt & Pepper
Butter

Method

Gather two quarts of limpets on the rocks at low tide. Put them in a pot, cover them and bring to the boil. Take out limpets, remove them from the shells and remove the eyes and sandy trail. Take three times their quantity of peeled potatoes, put a layer in the bottom of large round three legged pot, add a layer of limpets, season with pepper and a little salt, and repeat the operation until they are all used up. Then add two cupfuls of liquor in which the limpets were scalded and put pieces of butter over the top, using about half a pound for that quantity. Cover it all with a clean white cloth well rolled round the edges, bring to the boil and hang it above the crook on a peat fire. Let it simmer for at least an hour.