

# Barberries In Bunches

## Ingredients

1 pint of syrup No. 1513, barberries.

## Method

Prepare some small pieces of clean white wood, 3 inches long and 1/4 inch wide, and tie the fruit on to these in nice bunches. Have ready some clear syrup, made by recipe No. 1513; put in the barberries, and simmer them in it for 2 successive days, boiling them for nearly 1/2 hour each day, and covering them each time with the syrup when cold. When the fruit looks perfectly clear, it is sufficiently done, and should be stored away in pots, with the syrup poured over, or the fruit may be candied.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*