

# Compote Of Apples

## Ingredients

6 ripe apples, 1 lemon, 1/2 lb. of lump sugar, 1/2 pint of water. [Illustration: COMPOTE OF APPLES.]

## Method

Select the apples of a moderate size, peel them, cut them in halves, remove the cores, and rub each piece over with a little lemon. Put the sugar and water together into a lined saucepan, and let them boil until forming a thickish syrup, when lay in the apples with the rind of the lemon cut thin, and the juice of the same. Let the apples simmer till tender; then take them out very carefully, drain them on a sieve, and reduce the syrup by boiling it quickly for a few minutes. When both are cold, arrange the apples neatly on a glass dish, pour over the syrup, and garnish with strips of green angelica or candied citron. Smaller apples may be dressed in the same manner: they should not be divided in half, but peeled and the cores pushed out with a vegetable-cutter.

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

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