

Cowslip Wine

Ingredients

To every gallon of water allow 3 lbs. of lump sugar, the rind of 2 lemons, the juice of 1, the rind and juice of 1 Seville orange, 1 gallon of cowslip pips. To every 4-1/2 gallons of wine allow 1 bottle of brandy.

Method

Boil the sugar and water together for 1/2 hour, carefully removing all the scum as it rises. Pour this boiling liquor on the orange and lemon-rinds, and the juice, which should be strained; when milk-warm, add the cowslip pips or flowers, picked from the stalks and seeds; and to 9 gallons of wine 3 tablespoonfuls of good fresh brewers' yeast. Let it ferment 3 or 4 days; then put all together in a cask with the brandy, and let it remain for 2 months, when bottle it off for use.

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

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