

Ginger Apples

Ingredients

1-1/2 oz. of whole ginger, 1/4 pint of whiskey, 3 lbs. of apples, 2 lbs. of white sugar, the juice of 2 lemons.

Method

Bruise the ginger, put it into a small jar, pour over sufficient whiskey to cover it, and let it remain for 3 days; then cut the apples into thin slices, after paring and coring them; add the sugar and the lemon-juice, which should be strained; and simmer all together *_very gently_* until the apples are transparent, but not broken. Serve cold, and garnish the dish with slices of candied lemon-peel or preserved ginger.

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

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