

Gooseberry Jelly

Ingredients

Gooseberries; to every pint of juice allow 3/4 lb. of loaf sugar.

Method

Put the gooseberries, after cutting off the tops and tails, into a preserving-pan, and stir them over the fire until they are quite soft; then strain them through a sieve, and to every pint of juice allow 3/4 lb. of sugar. Boil the juice and sugar together for nearly 3/4 hour, stirring and skimming all the time; and if the jelly appears firm when a little of it is poured on to a plate, it is done, and should then be taken up and put into small pots. Cover the pots with oiled and egged papers, the same as for currant jelly No. 1533, and store away in a dry place.

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

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