

# Orange Jelly

## Ingredients

1 pint of water, 1-1/2 to 2 oz. of isinglass, 1/2 lb. of loaf sugar, 1 Seville orange, 1 lemon, about 9 China oranges. [Illustration: OPEN MOULD.]

## Method

Put the water into a saucepan, with the isinglass, sugar, and the rind of 1 orange, and the same of 1/2 lemon, and stir these over the fire until the isinglass is dissolved, and remove the scum; then add to this the juice of the Seville orange, the juice of the lemon, and sufficient juice of China oranges to make in all 1 pint; from 8 to 10 oranges will yield the desired quantity. Stir all together over the fire until it is just on the point of boiling; skim well; then strain the jelly through a very fine sieve or jelly-bag, and when nearly cold, put it into a mould previously wetted, and, when quite set, turn it out on a dish, and garnish it to taste. To insure this jelly being clear, the orange-and lemon-juice should be well strained, and the isinglass clarified, before they are added to the other ingredients, and, to heighten the colour, a few drops of prepared cochineal may be added.

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

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