

Preserved Greengages In Syrup

Ingredients

To every lb. of fruit allow 1 lb. of loaf sugar 1/4 pint of water.

Method

Boil the sugar and water together for about 10 minutes; divide the greengages, take out the stones, put the fruit into the syrup, and let it simmer gently until nearly tender. Take it off the fire, put it into a large pan, and, the next day, boil it up again for about 10 minutes with the kernels from the stones, which should be blanched. Put the fruit carefully into jars, pour over it the syrup, and, when cold, cover down, so that the air is quite excluded. Let the syrup be well skimmed both the first and second day of boiling, otherwise it will not be clear.

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

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