

# Preserved Pineapple

## Ingredients

To every lb. of fruit, weighed after being pared, allow 1 lb. of loaf sugar; 1/4 pint of water.

## Method

The pines for making this preserve should be perfectly sound but ripe. Cut them into rather thick slices, as the fruit shrinks very much in the boiling. Pare off the rind carefully, that none of the pine be wasted; and, in doing so, notch it in and out, as the edge cannot be smoothly cut without great waste. Dissolve a portion of the sugar in a preserving-pan with 1/4 pint of water; when this is melted, gradually add the remainder of the sugar, and boil it until it forms a clear syrup, skimming well. As soon as this is the case, put in the pieces of pine, and boil well for at least 1/2 hour, or until it looks nearly transparent. Put it into pots, cover down when cold, and store away in a dry place.

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

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