

Preserved Strawberries In Wine

Ingredients

To every quart bottle allow 1/4 lb. of finely-pounded loaf sugar; sherry or Madeira.

Method

Let the fruit be gathered in fine weather, and used as soon as picked. Have ready some perfectly dry glass bottles, and some nice soft corks or bungs. Pick the stalks from the strawberries, drop them into the bottles, sprinkling amongst them pounded sugar in the above proportion, and when the fruit reaches to the neck of the bottle, fill up with sherry or Madeira. Cork the bottles down with new corks, and dip them into melted resin.

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

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