

Quince Jelly

Ingredients

To every pint of juice allow 1 lb. of loaf sugar.

Method

Pare and slice the quinces, and put them into a preserving-pan with sufficient water to float them. Boil them until tender, and the fruit is reduced to a pulp; strain off the clear juice, and to each pint allow the above proportion of loaf sugar. Boil the juice and sugar together for about 3/4 hour; remove all the scum as it rises, and, when the jelly appears firm when a little is poured on a plate, it is done. The residue left on the sieve will answer to make a common marmalade, for immediate use, by boiling it with 1/2 lb. of common sugar to every lb. of pulp.

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

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