

Recipe 1579

Ingredients

Pineapple, sugar, water.

Method

Cut the pine into slices 1/4 inch in thickness; peel them, and remove the hard part from the middle. Put the parings and hard pieces into a stewpan with sufficient water to cover them, and boil for 1/4 hour. Strain the liquor, and put in the slices of pine. Stew them for 10 minutes, add sufficient sugar to sweeten the whole nicely, and boil again for another 1/4 hour; skim well, and the preserve will be ready for use. It must be eaten soon, as it will keep but a very short time.

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

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