

# Recipe 1591

## Ingredients

1 quart of finely-cut rhubarb, 6 oranges, 1-1/2 lb. of loaf sugar.

## Method

Peel the oranges; remove as much of the white pith as possible, divide them, and take out the pips; slice the pulp into a preserving-pan, add the rind of half the oranges cut into thin strips, and the loaf sugar, which should be broken small. Peel the rhubarb, cut it into thin pieces, put it to the oranges, and stir altogether over a gentle fire until the jam is done. Remove all the scum as it rises, put the preserve into pots, and, when cold, cover down. Should the rhubarb be very old, stew it alone for 1/4 hour before the other ingredients are added.

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

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