

Red-Currant Jam

Ingredients

To every lb. of fruit allow 3/4 lb. of loaf sugar. [Illustration: JAM-POT.]

Method

Let the fruit be gathered on a fine day; weigh it, and then strip the currants from the stalks; put them into a preserving-pan with sugar in the above proportion; stir them, and boil them for about 3/4 hour. Carefully remove the scum as it rises. Put the jam into pots, and, when cold, cover with oiled papers; over these put a piece of tissue-paper brushed over on both sides with the white of an egg; press the paper round the top of the pot, and, when dry, the covering will be quite hard and air-tight.

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

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