

Stewed French Plums

Ingredients

1-1/2 lb. of French plums, 3/4 pint of syrup No. 1512, 1 glass of port wine, the rind and juice of 1 lemon.

Method

Stew the plums gently in water for 1 hour; strain the water, and with it make the syrup. When it is clear, put in the plums with the port wine, lemon-juice, and rind, and simmer very gently for 1-1/2 hour. Arrange the plums on a glass dish, take out the lemon-rind, pour the syrup over the plums, and, when cold, they will be ready for table. A little allspice stewed with the fruit is by many persons considered an improvement.

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

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