

To Bottle Fresh Fruit With Sugar

Ingredients

Any kind of fresh fruit; to each quart bottle allow 1/4 lb. of pounded sugar.

Method

Let the fruit be gathered in dry weather. Pick it carefully, and drop it into clean and very dry quart glass bottles, sprinkling over it the above proportion of pounded sugar to each quart. Put the corks in the bottles, and place them in a copper of cold water up to their necks, with small hay-wisps round them, to prevent the bottles from knocking together. Light the fire under, bring the water gradually to boil, and let it simmer gently until the fruit in the bottles is reduced nearly one third. Extinguish the fire, and let the bottles remain in the water until it is perfectly cold; then take them out, make the corks secure, and cover them with melted resin or wax.

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

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