

To Preserve And Dry Greengages

Ingredients

To every lb. of sugar allow 1 lb. of fruit, 1/4 pint of water.

Method

For this purpose, the fruit must be used before it is quite ripe, and part of the stalk must be left on. Weigh the fruit, rejecting all that is in the least degree blemished, and put it into a lined saucepan with the sugar and water, which should have been previously boiled together to a rich syrup. Boil the fruit in this for 10 minutes, remove it from the fire, and drain the greengages. The next day, boil up the syrup and put in the fruit again, and let it simmer for 3 minutes, and drain the syrup away. Continue this process for 5 or 6 days, and the last time place the greengages, when drained, on a hair sieve, and put them in an oven or warm spot to dry; keep them in a box, with paper between each layer, in a place free from damp.

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

Ingredify <https://ingredify.com>