

To Preserve Damsons, Or Any Kind Of Plums

Ingredients

Damsons or plums; boiling water.

Method

Pick the fruit into clean dry stone jars, taking care to leave out all that are broken or blemished. When full, pour boiling water on the plums, until it stands one inch above the fruit; cut a piece of paper to fit the inside of the jar, over which pour melted mutton-suet; cover down with brown paper, and keep the jars in a dry cool place. When used, the suet should be removed, the water poured off, and the jelly at the bottom of the jar used and mixed with the fruit.

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

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