

# To Preserve Morello Cherries

## Ingredients

To every lb. of cherries allow 1-1/4 lb. of sugar, 1 gill of water.

## Method

Select ripe cherries; pick off the stalks, and reject all that have any blemishes. Boil the sugar and water together for 5 minutes; put in the cherries, and boil them for 10 minutes, removing the scum as it rises. Then turn the fruit, &c. into a pan, and let it remain until the next day, when boil it all again for another 10 minutes, and, if necessary, skim well. Put the cherries into small pots; pour over them the syrup, and, when cold, cover down with oiled papers, and the tops of the jars with tissue-paper brushed over on both sides with the white of an egg, and keep in a dry place.

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

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