

White-Currant Jelly

Ingredients

White currants; to every pint of juice allow 3/4 lb. of good loaf sugar.

Method

Pick the currants from the stalks, and put them into a jar; place this jar in a saucepan of boiling water, and simmer until the juice is well drawn from the fruit, which will be in from 3/4 to 1 hour. Then strain the currants through a fine cloth or jelly-bag; do not squeeze them too much, or the jelly will not be clear, and put the juice into a very clean preserving-pan, with the sugar. Let this simmer gently over a clear fire until it is firm, and keep stirring and skimming until it is done; then pour it into small pots, cover them, and store away in a dry place.

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

Ingredify <https://ingredify.com>