

White Or Green Gooseberry Jam

Ingredients

Equal weight of fruit and sugar.

Method

Select the gooseberries not very ripe, either white or green, and top and tail them. Boil the sugar with water (allowing 1/2 pint to every lb.) for about 1/4 hour, carefully removing the scum as it rises; then put in the gooseberries, and simmer gently till clear and firm: try a little of the jam on a plate; if it jellies when cold, it is done, and should then be poured into pots. When cold, cover with oiled paper, and tissue-paper brushed over on both sides with the unbeaten white of an egg, and store away in a dry place.

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

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