

ROWAN JELLY

Ingredients

Rowan Berries
Apples
Water
Sugar

Method

Gather your rowan berries when almost ripe. Remove the stalks and wash and drain the berries. Put them in a preserving-pan with enough cold water to float them well. Let them simmer for about forty minutes or until the water is red and the berries are quite soft. Strain off the juice, being careful not to press the fruit in the least. Measure the juice and return it to the pan. Add sugar in the proportion of a pound of sugar to each pint of juice. Boil rapidly for half an hour or until some of it sets quickly on a plate when cold. Skim well, pour it into small pots, and tie down quickly.

If you allow pound for pound of apple juice to rowan juice you will get a delightful jelly. Allow a pound of sugar to each pint of apple juice.

Rowan jelly is an excellent accompaniment to grouse, venison and saddle of mutton.