

# [A Receipt for Currant Jelly without Boiling]

**Date:** Late 18th or early 19th century; exact date unknown.

**Publication Format**

Manuscript

**Type**

Food

**Ingredients**

currants

sugar

**Places**

Nova Scotia

**Source:** Militia Regulations Book

**Institution:** Nova Scotia Archives | **Reference:** MG 100 Vol. 1 No. 5 / Microfilm Reel 786

**Description**

A currant jelly recipe pasted in the pages of a book of Militia Regulations.

**Transcription**

A receipt for currant Jelly without boiling

Take equal quanties of juice and  
grated loaf sugar heat them  
together until the sugar is all  
dissolved, let it stand four and  
twenty hours before putting in  
the pots

A Receipt for Currant Jelly without Boiling recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/81>