[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