

Quince and Apple Jelly

Ingredients:

6 large quinces

3 large apples

Sugar

Water to cover

Equipment:

large stock pot

green chopping board

large knife

small plate

Fine sieve

Soup spoon

Large metal spoon

Jars and lids

Method:

1. Place a small plate in the fridge.
2. Wash quinces to remove bloom.
3. Cut both quinces and apples roughly with out peeling or coring.
4. Place in large stock pot and cover with cold water until just covered.
5. Boil until fruit is very tender. Strain through a fine sieve.
6. Measure juice and allow 1 cup of sugar for each cup of juice.
7. Heat stirring only until sugar dissolves. Boil rapidly.
8. Carefully remove and discard scum as it rises to the surface, using a large metal spoon.
9. To test if jelly is ready, remove small plate from fridge. Using a soup spoon pour a small amount of jelly onto the plate. Place back in the fridge for about 2 minutes.
10. Remove from the fridge slide your finger through the jelly, if the jelly appears to wrinkle. And isn't runny on the plate, the jelly is set.
11. Very carefully pour into sterilized jars and seal with a lid.
12. **To sterilize jars and lids**, wash in soapy water, rinse in warm water and place in a warm oven to dry.