



Crab Apple Jelly

(Malcolm Greenhalgh)

This is the basic recipe for crab apple jelly: I serve this up with lamb, pork, chicken, pheasant, turkey etc. It is also good with sausages and the beastly beef burger.

1. Wash and then chop crab apples (take only the stalk out...don't bother with owt else).
2. For every pound of apples you need one and three quarter pints water; put them in a large stainless steel pan.
3. Bring to boil and simmer gently until a very soft pulp. About an hour is roughly it. Gently!
4. Let it cool. You will seem to have a huge amount of apple sauce! Don't panic! You need a muslin bag (I use a large clean piece of cloth). Put the cloth over a large sieve or colander, with a bowl to catch the juice, and put in the gunge. Leave it to drip through overnight. Whatever you do, don't force it through, otherwise the jelly will be cloudy.
5. For every pint of juice you add a pound of sugar. I use preserving/jam sugar, but NOT the sort with added pectin. That's cheating. Put in a jam pan and let sugar dissolve on low heat before blasting it and getting it boiling like mad. After 10 minutes* check of setting point...cold plate....drop of jelly...let it cool...push and does it wrinkle at the surface...then it's set.

*If you do cheat and use sugar with added pectin, it takes hardly any boiling to reach setting point (see recipe on bag).

An added extra:

1. Piece of stem ginger (the raw stuff)...gives it a good bashing and put with the apples before cooking.
2. Add a handful of rowan berries (mountain ash) to every pound or so of apples. This gives a redder jelly.