

SPICED PICKLED CRAB APPLES.

4lbs crab apples
water
lemon zest
white wine vinegar
granulated sugar
coriander seeds
cinnamon
peppercorns

Wash the apples and put them into enough water to cover them. Add strips of lemon peel and simmer until just tender.

Strain off the cooking water and to each pint add one pound of sugar (white) and a 1/4 pint of white wine vinegar and a teaspoon of the mixed spices. Bring the liquid to the boil stirring well to melt the sugar, then add the crab apples and simmer on a gentle heat uncovered until the syrup is reduced and the apples are almost transparent. About 40 minutes. Ladle into warm jars -cover with syrup-seal and store.