



# Historical Society of Pennsylvania

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“Preserved Green Pippins,” in *A Booke of Cookery* [Am .001]

## Original Recipe:

- Pippins
- 1 Quart of Water
- 1 Pound of Sugar

Take the pippins and cut 3 or 4 of your worst pieces and boil them in a quart of faire water. Let the liquor run into a basin and add a pound of clarified sugar and as many pippins as the liquor will cover. Boil them until tender and then boil again until the syrup is thick.

## Working Recipe:

- 8 Granny Smith Apples
- 2 Cups of Granulated Sugar
- 2 Quarts of Water
- Optional: cinnamon, nutmeg, clove, allspice to taste

Peel and slice the apples and store them in water during the process so the apples do not brown. Boil about a handful of the slices in a quart of water until they are soft and then remove and set aside the boiled apples to be added back in later if you choose. Add one cup of sugar to the water and stir to dissolve. Add as much of your apple slices as your liquid will cover and let it boil on medium to low heat, stirring occasionally until the apples are soft and the liquid has reduced and thickened. Repeat with the rest of the apples. I did two batches, each with one cup of sugar and one quart of water. Optionally, once the apples have cooled, add cinnamon, nutmeg, clove, and allspice to taste.