

Spiced Quince

Yield about 2 pints

2 lb quinces

2 cups white or cider vinegar

1 cup water

3 cups sugar

2 (3-inch-long) cinnamon sticks

1 tablespoon whole cloves

Few pieces fresh ginger

1. Peel and core quinces. Cut them into slices, cover with boiling water and cook until almost tender when pierced with a knife. Drain
2. Boil for 5 minutes the vinegar, water, sugar, cinnamon, cloves and ginger, stirring until the sugar is dissolved.
3. Add the quinces and cook until clear and tender.
4. Fill hot sterile jars with the quinces and cover almost to the top of the jars with boiling syrup. Seal immediately.

Claiborne, Craig. *New York Times Cook Book*. Harper and Row, NY. 1990.