

SPICED GOOSEBERRIES-Peggy Stolfus

5 lbs. ripe gooseberries

4 lbs. brown sugar

2 cups vinegar

2 tbsps. cloves

3 tsps. cinnamon

3 tsps. allspice

Wash and pick over the gooseberries. Combine gooseberries with spices, sugar, and vinegar, and cook slowly until the mixture becomes rather thick. Pour the spiced gooseberries into sterilized glasses and seal.

This recipe will make 5 pints