

SOUSED PRUNES

FROM: *Greta Sarginson*

Ingredients

- 3 lbs extra large prunes with pits
- 2 cups soft brown sugar (well backed)
- 1 cup granulated sugar
- 1 cup cider vinegar
- 4 cups water
- 2 cinnamon sticks (broken up)
- 10 whole cloves
- 1 tsp Whole allspice
- 2 tbsps maple syrup
- 1 orange sliced thin
- 1 lemon, sliced thin
- rum
- pecan halves

Directions

Combine sugar (brown and white) vinegar, water and spices in a large saucepan. Bring to a boil and stir until sugar dissolves.

Add the maple syrup and the orange and lemon slices. Stir together and add the prunes (I have found that these quantities are ample to take 3 pounds of prunes — and if, after all is finished I have syrup left over, I put it in a jar, refrigerate and add it to the next batch; I have kept it for almost a year without deterioration).

Simmer covered for 45 minutes (I find this a little long if the prunes are the modern soft kind. With the old fashioned kind that are really dry and hard, long boiling is probably necessary. —js) Remove prunes. Boil syrup (not too enthusiastically) for 20 minutes to reduce slightly, and thicken — again slightly, for it will thicken anyway when it gets cold.

Remove pits from prunes and replace with pecan halves. Put into jars and pour boiling syrup over (you have to work a bit at removing air bubbles). Top each jar with rum — brown if possible. Improves with standing a week, and will, in any case, keep a long time.