

Currant Syrup

2 1/4 pounds currants that are just shy of being ripe
3/4 pound cherries
3/4 pound raspberries
Sugar

Stem and seed the fruit, crush it over a bowl, and then force the pulp through a strainer into the bowl. Cover the bowl and place it in the refrigerator to macerate for 3 to 4 days. Strain the juice through a filter paper into the top of a double boiler and add to it an equivalent volume of sugar. Heat, stirring gently, until the sugar is dissolved, then pour the syrup into sterile bottles, seal them, let them cool, and place them in a cool dark place (or the refrigerator). The three days of maceration serves to clarify the syrup: The mixture will begin to ferment and the opaque impurities will be trapped by the filter paper. You can also clarify the syrup using egg whites.