

Basic Haw-sin sauce (based on a recipe from River Cottage)

For each 1 lb berries hawthorn berries

10 oz water

10 oz cider vinegar

3/4 cup sugar

½ t salt

black pepper

harvest clusters of hawthorn berries, remove berries from stems, thorns, and leaves. Wash and weigh. For each lb of berries add 10oz water and 10oz cider vinegar. Bring to a boil, simmer covered 30 minutes. Seive or put through a food mill to remove seeds and skins. Add sugar, salt, and pepper, and cook until thickened. Jar and water bath can 10 minutes.

<http://www.kwiaht.org/FoodSecurity.htm>