

CARROT MARMALADE.

Carrots contain a large amount of sugar, and, on account of their deep color, make a very attractive looking preserve. Take two pounds of carrots, three pints of water, three pounds of sugar, three ounces of root ginger, the juice of two lemons, and a pinch of cayenne. Scrub and scrape the carrots, and cut them lengthwise into layers. Leave them to steep in cold water for 12 hours, then change the water, and allow them to steep again for the same length of time. The steeping is to draw out the strong flavor. Drain and dry well. Put the carrots, sugar, ginger, juice of lemons, cayenne, and water into a preserving pan, and boil for a quarter of an hour. Then turn into a bowl, and leave until the next day. Repeat this process, boiling for 15 minutes daily, until the carrots are transparent, which usually takes about three or four boilings. The boiling should in each case be very gentle, merely simmering. Turn into jelly glasses and cover.