

Rumpot



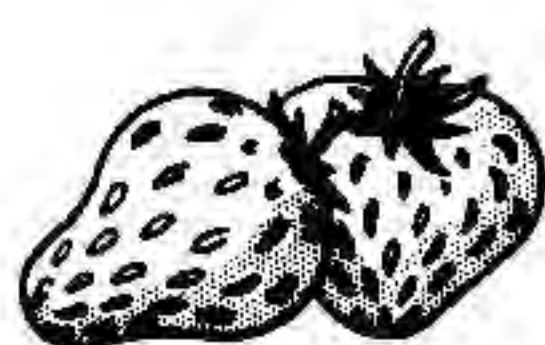

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The best RUMPOT-Recipe

- 1** **Ingredients:** Drippy fruits, light amber rum, fine granulated sugar, cellophane paper.
- 2** On each pound of fruit sprinkle $\frac{1}{2}$ lbs. of sugar, let soak for at least one hour, then place in your RUMPOT.
- 3** Cover the fruit with rum, about 1 inch above the fruit; top up with RUM everytime you add new fruit.
- 4** Cover with a plate to make sure that the fruit is always covered with RUM.
- 5** To avoid loss of aroma and evaporation of alcohol, cover your RUMPOT with cellophane. Stir as little as possible. Leave your RUMPOT in a cool place. It will be ready three months after the last fruit has been added.

The Fruits:



Strawberries are the first fruit to be placed in your RUMPOT. Wash, remove stems and halve large fruits.

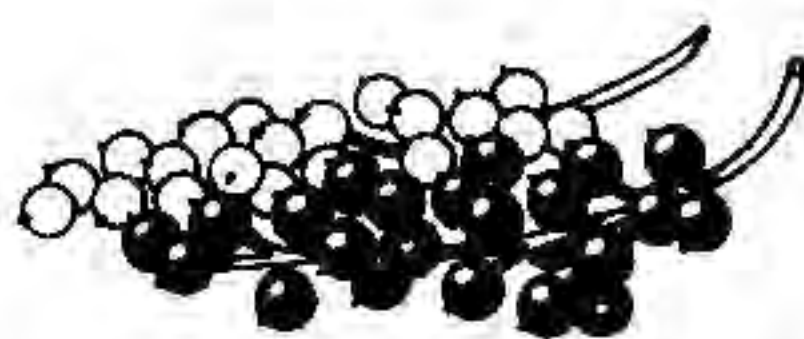


Cherries: wash, remove stem, use with or without pits.

Red currant berries. Wash well and remove from stem with a fork.



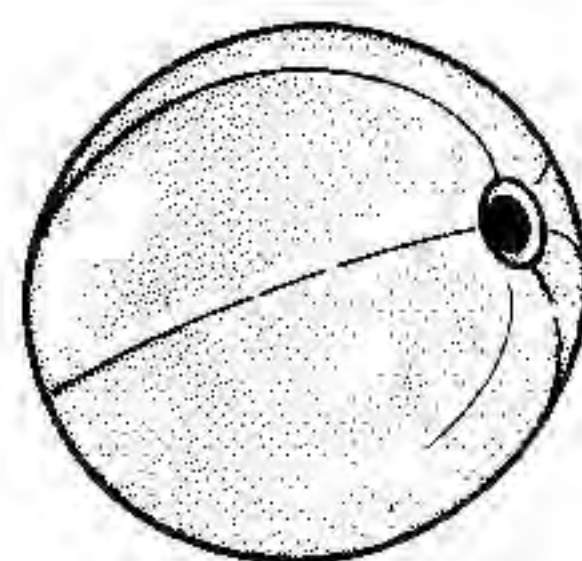
Raspberries and **Blackberries:** sort carefully, do not wash.



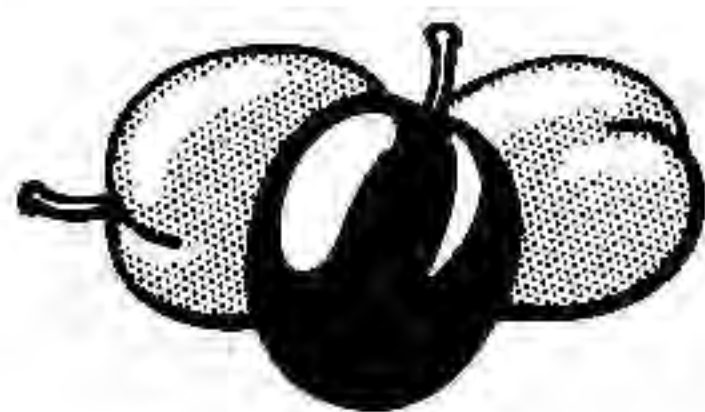
Red currant berries. Wash well and remove from stem with a fork.



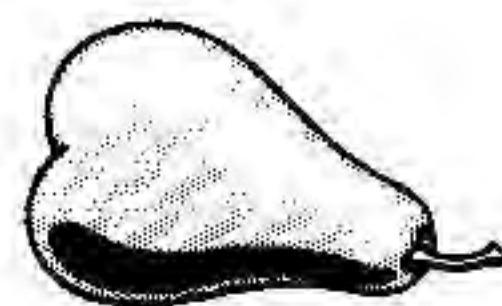
Apricots and **Peaches** are next. Scald one or two minutes, peel and pit, cut in quarters and place in RUMPOT.



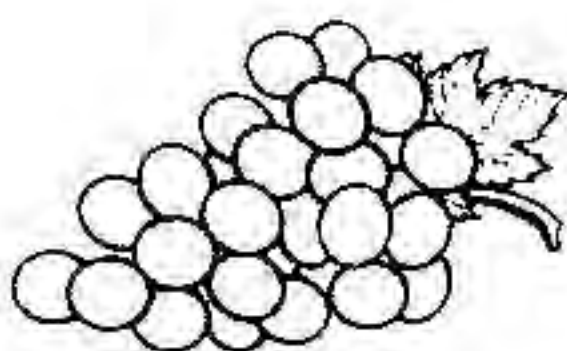
Melons: peel, remove seeds and cut in cubes.



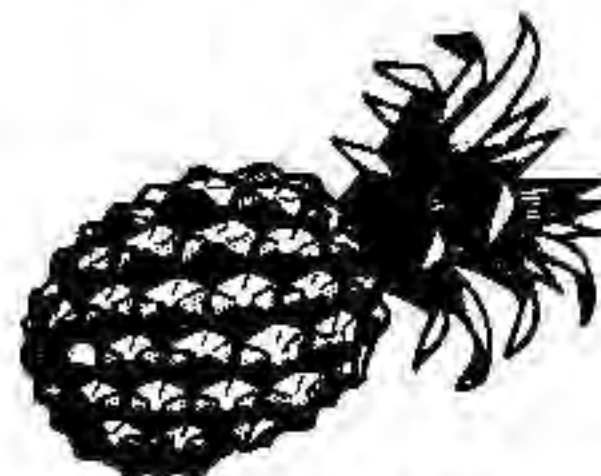
Plums: wash well, remove stem, cut in half, and use with or without skin or pits.



Pears: peel, cut in four or eight slices, simmer in mixture of sugar and water, remove and place in RUMPOT.



Grapes: wash well and remove from stem.



Pineapple: this should be final fruit. Remove rind and center-core, cut in cubes.