

Henning's Quittenmus (canning of quince sauce)

Quittenmus (quince sauce) is very similar to your basic applesauce, however, instead of apples, one uses quinces and modifies the cooking procedure accordingly, see below. Quittenmus tastes well on bread, like marmalade. Quittenmus can be served as desert with plain yogurt, with quark (<http://rheology.tripod.com/QuarkMakingOfHenning.htm>), or with vanilla ice cream. It is very popular with children and grownups as well.



A quince seems to be uninviting as a raw fruit. Try to take a bite from a quince as you are used to with an apple or a pear. Very disappointing. This makes it unpopular with many who never tasted Quittenmus. The quince tree blooms with stunning beauty, but its fruit has fallen out of favor. Quince trees are hard to find any more, at least in the USA. When you find one, it most likely is ungroomed and its fruit lies unused on the ground. Astounding is the strong fragrance of freshly harvested quinces. The smell of the quince fruit is surprisingly pleasant.

Cooking is an efficient way of bringing out the astounding flavor of quinces. Prepare to get surprised by Quittenmus. It's preparation is the subject of this brief recipe.



HARDWARE SUGGESTED:

- Large cooking pot (pressure cooker, if available)
- Hand-held electric immersion blender
- Glass canning jars (sterilized in dishwasher or in boiling water)
- Lids to the canning jars (sterilized in boiling water); do not touch area of future seal
- funnel with wide opening (1 gal milk bottle works well; cut off bottom and use upside down); sterilize in boiling water

INGREDIENTS

- Quinces – keep the peel, keep the core (optional), chopped into chunks, washed -- 3 or 4 pounds
- Remove occasional hard spots from the quince chunks, everything else adds to the flavor
- Sugar – for canning, I recommend to use half the weight of the chopped and washed quinces; for immediate consumption (no canning) adjust sugar according to taste
- Water – see below

Note: quinces from an un-treated quince tree are free of chemicals, but they might be infected by natural parasites (sections to be cut off). This makes their preparation more tedious, but it is worth it.

MAKING THE QUITTENMUS

Transfer quince chunks and sugar into the cooking pot. Before starting to heat, add water. Partially cover the quince chunks in the pot. Do not cover completely. Adding more water will make the



Quittenmus more soft. You can adjust according to your preference. Bring it to a boil and keep the heat on until the quince chunks begin to soften. Probe the softness by squishing with a hand-held potato masher or a fork. Finish with a hand-held electric immersion blender (preferable) until the sauce is smooth. The Quittenmus is ready to eat.

CANNING

Use the funnel and transfer the hot Quittenmus into canning jars. As hot as possible. Close the jar with the lid and tighten. Upon cooling, the lid will be sucked onto the glass jar for a perfect seal. Be careful: no touching of the rim, no little specs of Quittenmus on the rim! It would compromise the life time of the canned Quittenmus.

Jars with compromised sterilization should be kept separate for immediate consumption. Such failures were always well received by the family.



Enjoy !

Send comments and suggestions to H. Henning Winter at Winter@UMass.edu