

# Rumpot



  
**scheurich**  
*feeling home*

**Keramikfabrik · D-63921 Kleinheubach/Main**  
scheurich@scheurich.de · [www.scheurich.de](http://www.scheurich.de)



# 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:

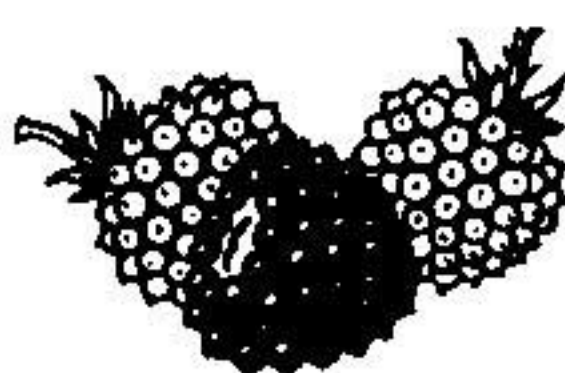


**Strawberries** are the first fruit to be placed in your RUMPOT. Wash, remove stems and halve large fruits.

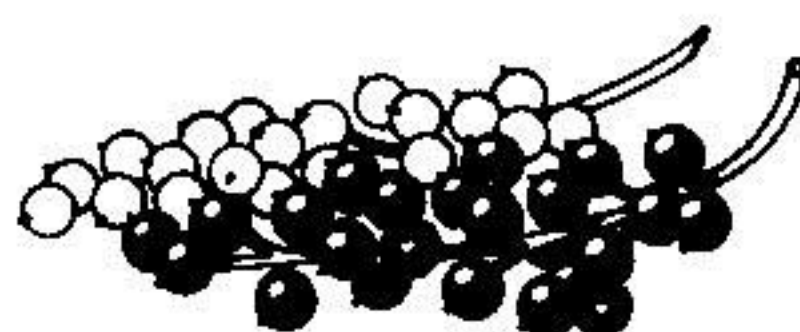


**Cherries:** wash, remove stem, use with or without pits.

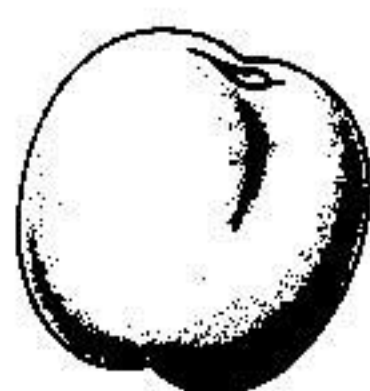
**Red currant berries.** Wash well and remove from stem with a fork.



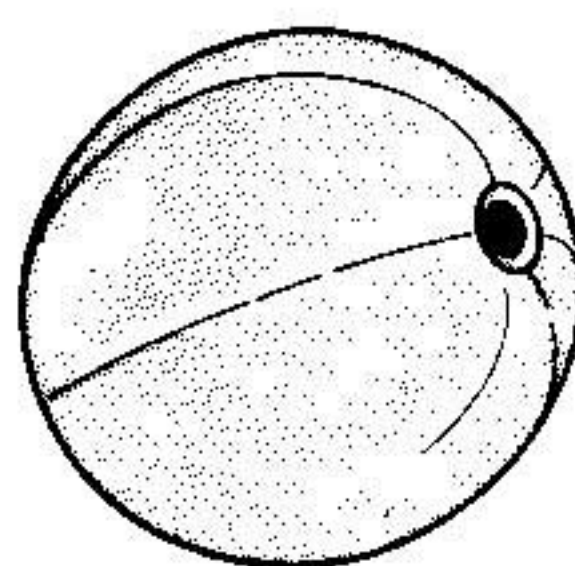
**Raspberries and Blackberries:** sort carefully, do not wash.



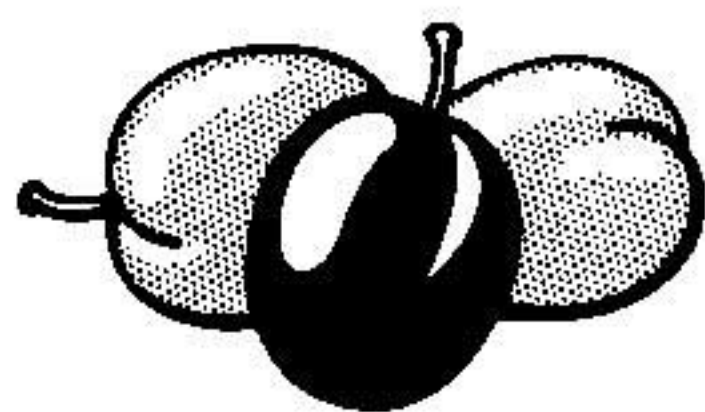
**Red currant berries.** Wash well and remove from stem with a fork.



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



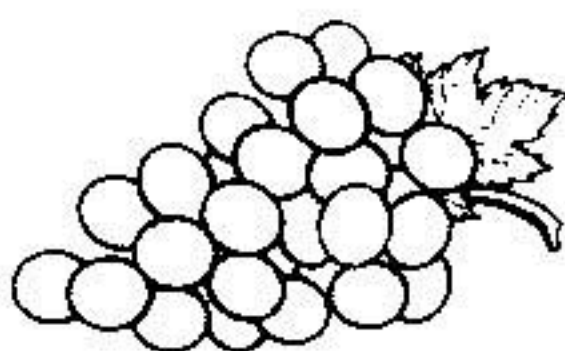
**Melons:** peel, remove seeds and cut in cubes.



**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.