

# Nectar

1 pound of the best raisins, seeded  
and chopped  
6 lemons, 4 sliced thin and 2 rinds  
paired off  
2 pounds powdered loaf-sugar

Into a preserving kettle add 2  
gallons of water. Set over the fire and  
boil it half an hour. Then add the  
raisins, lemons, and sugar. Continue  
boiling for 10 minutes.

Pour the mixture into a vessel with a  
close cover and let it stand four days  
stirring twice daily.

Strain it through a linen bag and  
bottle it. It will be fit for use in a  
fortnight.

Drink it from wine glasses with a  
small bit of ice in each.



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