

AMERICAN	BREAKFAST	CONDIMENTS	DESSERTS	FRENCH	GLUTEN-FREE	HOLIDAY
SNACKS	SUGAR	VEGAN	VEGETARIAN			

## Quince in Honey

A recipe inspired by Nostradamus, found in a 1977 French cookbook which adds a few black pepper grinds to the sweetened quince.

By KEVIN WEST



I first went quince crazy because of Nostradamus—yes, the same guy whose prophecies read like medieval sci-fi. He was also a confectioner, and his recipes for ruby-red quince jelly sent me out trolling through Armenian markets in LA to find the fabled fruit. Later my shrink gave me a copy of Misette Godard’s 1977 cookbook, *Le Temps des Confitures*, which added the modernish accent of black pepper to mix. Her recipe has guided me since. — Kevin West

**INGREDIENTS**     Makes 4 pints

**5 lbs** quince

**4 C** honey

**3 C** water

+ freshly cracked black pepper

#### PREPARATION

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**1.** Peel the quinces and cut them into eighths. Trim out the woody core and the hard “stone cells” surrounding it, then slice the pieces lengthwise as thinly as possible. Weigh the prepared fruit. You should have about 3 pounds. (Reserve the peels and cores for making jelly.)

**2.** Combine the honey and water in a saucepan and bring to a boil over high heat. Add the sliced quince and lower the flame to maintain a steady simmer. Periodically turn the fruit over in the syrup, being careful not to break the slices. Skim any foam. After about 30 minutes the quince will begin turning pink. Add six or eight grinds of black pepper.

**3.** Continue simmering for another 20 minutes or more, until the quince slices are uniformly dark pink and translucent. Loosely pack into prepared jars (washed and warmed in a 250°F oven for 15 minutes), leaving one-half inch of headspace. Run a skewer or other thin implement around the inside edge to remove any air pockets. Seal and process the jars in a boiling water bath for 10 minutes.

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