

Suzanne Frankham

WASTE NOT WANT NOT

Ingredients

A pinch of covid-19 boredom

A touch of second lockdown madness

Lashings of housewifely guilt

Homegrown windfall oranges

Sugar to taste

A setting agent

Method

- Salvage any early windfall oranges lying around the tree.

Discard if skin broken or infested with insects.

- Leave in the pantry where fermentation and softening continue.

• When guilt sets in, and grandmother's words, waste not, want not, echo in the brain, roll on bench to promote the release of juices (a kneading motion).

- Juice oranges. (Preferably coerce some male in house to assist).
- Discard pips.
- Boil until approximately half the volume.
- Taste.

- Since windfall oranges are sour, add sugar to sweeten.
- Follow instructions on packet of gelatine (or other setting agent), to determine amount to use. If past use-by date, increase by half.
- Dissolve in boiling orange juice.
- Pour into jelly mould and set.
- Unmould onto plate, serve with any decorations available, such as tinsel and sparklers.

Rating: ★☆☆☆☆

Comments: Disgusting. Windfall oranges are bitter. Sugar cannot disguise this fact. Consider adding vodka and turning into jelly shots, where taste is a secondary consideration, and the chance of enjoyment greatly enhanced.