

Rumtopf or Rum pot / How to Preserve Fruit

Your container can be a crockpot or a mason jar that has been cleaned thoroughly. I mixed the stronger rum with regular 40% (80 proof) rum. But make sure to use 54% (108 proof), otherwise your *Rumtopf* will get moldy. Be careful, because the rum is flammable. It is important that the fruit is covered with rum. You might have to top it off while you are aging it. I loosely put some plastic wrap on top of my pot and then add a saucer on top of that to make sure that the fruit is immersed in the rum. After I put the lid on, I wrap the top again in plastic wrap. According to all recipes I found, the *Rumtopf* needs to age at least two months so that the special flavors can develop. Some *Rumtopf* have been nurtured for years. The *Rumtopf* is like a perpetual jar, much like sourdough starter that can be kept alive for years.

Ingredients:

This is what I did, but anybody who is interested in creating a *Rumtopf* can be creative.

2 lb. fruit

For my two pounds of fruit, I used:

cherries

blackberries

strawberries

raspberries

10 oz. sugar

750 ml (151-proof) dark unflavored rum

375 ml (80-proof) dark unflavored rum

Directions:

All the fruit has to be as fresh as possible and without any rotten spots.

Wash the fruit, mix it with the sugar and let it sit for 20 minutes.

Add the fruit to the jar and cover with rum.

Add a large piece of plastic wrap on top of the mixture and wrap up the sides of the jar to create a seal. Then add a small plate on top to make sure all the fruit is immersed in the rum.

Add the cover, reseal with the plastic wrap again and put the rum pot a dark in a cool place, away from children. Mine is curing in my colder downstairs bathroom.

Prost!

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