ROSEHIP SYRUP

Pick about 1lb of rosehips, wash the bird shit off & stick them in a pan. Cover with 2pints of water & a lid. Bring to boil then simmer until fruit is soft - this can take up to an hour depending how soft your fruit is. You can add cloves, cinnamon & star anise here for a more grown up flavour. If you find you’ve lost most of your water through simmering too high, stick another pint in.
Mash the fruit up a bit with a spud masher then sieve it through a fine sieve, leave the fruit to drain thoroughly.
Put the juice through a muslin or jelly bag. You need this second sieving to get the hairs out. Don’t squeeze the bag or your syrup will be cloudy.
Put equal quantities of juice & sugar in a clean pan (maslin pan is best), dissolve sugar then bring to the boil & simmer for up to 10 mins. If you’ve a sugar thermometer you’re looking for fruit bottling temperature. If you haven’t got a sugar thermometer, well geez you amateur!!
Bottle up into small sterilised glass bottles. Will keep unopened for 12 months. Once open, keep in the fridge & use in about three weeks.