

FRUIT	SUGAR	SEASONING	THICKENER	OPTIONAL
<b>Apple/Pear</b> 6–10 cups (5–10 apples or pears depending on size of fruit)	$\frac{3}{8}$ – $\frac{1}{2}$ cup (75–100 g)	1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, a pinch nutmeg, $\frac{1}{2}$ teaspoon salt, 1 tablespoon lemon juice or apple cider vinegar	$\frac{1}{5}$ – $\frac{1}{2}$ cup (50–70 g) all-purpose flour	Apple or pear liqueur, walnuts or pecans, cranberries, quince
<b>Berry (can be mixed)</b> 4–6 cups blackberry, rasp- berry, loganberry, straw- berry, blueberry, mulberry	$\frac{2}{3}$ – $\frac{3}{4}$ cup (130–150 g)	A pinch nutmeg, a squeeze of $\frac{1}{2}$ lemon, or 1 $\frac{1}{2}$ teaspoons to 1 tablespoon fruit-flavored vinegar, $\frac{1}{4}$ – $\frac{1}{3}$ teaspoon salt	$\frac{1}{4}$ – $\frac{1}{3}$ cup (35–50 g) all-purpose flour or 2–2 $\frac{1}{2}$ tablespoons tapioca (flour or quick-cooking)	Orange liqueur
<b>Cherry</b> 4–6 cups sour or sweet cherries	Sour: $\frac{7}{8}$ –1 cup (175–200 g), Sweet: $\frac{5}{8}$ – $\frac{2}{3}$ cup (120–135 g)	A pinch nutmeg, a squeeze of $\frac{1}{2}$ lemon, $\frac{1}{4}$ – $\frac{1}{3}$ teaspoon salt	2 $\frac{1}{2}$ –3 tablespoons tapioca (flour or quick-cooking) or cornstarch	Almond or orange liqueur
<b>Stone fruit</b> 4–6 cups peach, nectarine, apricot, plum	$\frac{1}{2}$ – $\frac{3}{4}$ cup (100–150 g)	A pinch nutmeg, a squeeze of $\frac{1}{2}$ lemon, $\frac{1}{4}$ – $\frac{1}{3}$ teaspoon salt	3 tablespoons– $\frac{1}{4}$ cup (25–35 g) all-purpose flour plus 1 $\frac{1}{2}$ –2 tablespoons tapioca (flour or quick-cooking) if fruit is especially juicy	Orange liqueur
<b>Rhubarb</b> 4–6 cups	1–1 $\frac{1}{4}$ cups (200–225 g)	A pinch nutmeg, a squeeze of $\frac{1}{2}$ lemon, $\frac{1}{4}$ – $\frac{1}{3}$ teaspoon salt	$\frac{1}{5}$ – $\frac{1}{2}$ cup (50–70 g) all-purpose flour plus 1 $\frac{1}{2}$ –2 teaspoons tapioca (flour or quick-cooking)	Orange liqueur
<b>Mixed fruit juicy</b> 4–6 cups strawberry- rhubarb, apricot-raspberry, peach-blackberry, blueberry-peach	$\frac{2}{3}$ – $\frac{3}{4}$ cup (130–150 g)	A pinch nutmeg, a squeeze of $\frac{1}{2}$ lemon or 1 $\frac{1}{2}$ teaspoons–1 tablespoon fruit-flavored vinegar, $\frac{1}{4}$ – $\frac{1}{3}$ teaspoon salt	2 $\frac{1}{2}$ tablespoons tapioca (flour or quick-cooking) or $\frac{1}{4}$ cup (35 g) all-purpose flour	Fruit liqueur
<b>Cranberry</b> 4–6 cups	1 $\frac{1}{4}$ –1 $\frac{1}{2}$ cups (250–300 g)	A pinch nutmeg, a squeeze of $\frac{1}{2}$ lemon, $\frac{1}{4}$ – $\frac{1}{3}$ teaspoon salt	2 $\frac{1}{2}$ teaspoons–1 tablespoon plus $\frac{1}{2}$ teaspoon cornstarch	Orange liqueur, walnuts
<b>Fejoia (Pineapple Guava)</b> 4–6 cups	$\frac{2}{3}$ – $\frac{3}{4}$ cup (130–150 g)	A squeeze of $\frac{1}{2}$ lemon or lime, or 1–2 teaspoon splash of citrus vinegar, $\frac{1}{4}$ – $\frac{1}{3}$ teaspoon salt	$\frac{1}{4}$ – $\frac{1}{3}$ cup plus 1 tablespoon (45–55 g) all-purpose flour, plus $\frac{1}{2}$ teaspoon tapioca (flour or quick-cooking)	Fruit liqueur
<b>Currant</b> 4–6 cups red, black, or white currants	1–1 $\frac{1}{4}$ cups sugar (200–225 g)	A pinch nutmeg, a squeeze of $\frac{1}{2}$ lemon, $\frac{1}{4}$ – $\frac{1}{3}$ teaspoon salt	$\frac{1}{4}$ – $\frac{1}{3}$ cup (35–50 g) flour or 2 $\frac{1}{2}$ tablespoons tapioca (flour or quick-cooking)	Cream de cassis
<b>Gooseberry</b> 4–6 cups	$\frac{3}{4}$ –1 cup (150–200 g)	A pinch nutmeg, a squeeze of $\frac{1}{2}$ lemon, $\frac{1}{4}$ – $\frac{1}{3}$ teaspoon salt	2–2 $\frac{1}{2}$ tablespoons tapioca (flour or quick-cooking) plus 1 $\frac{1}{2}$ –2 tablespoons all-purpose flour	Orange liqueur
<b>Loquat</b> 4–6 cups	$\frac{2}{3}$ – $\frac{3}{4}$ cup (130–150 g)	A squeeze of $\frac{1}{2}$ lemon	1–1 $\frac{1}{2}$ tablespoons tapioca (flour or quick-cooking)	Orange liqueur