

Gill's Gourmet Gallery

Blackcurrant jam

Equipment:

Sterilised 5 x 400g jam jars

Jam thermometer

Labels

Jam pan or heavy bottomed pan

Ingredients:

1kg jam sugar

1/2 lemon (juice)

1kg blackcurrants

100ml water

Method:

Wash the currents removing any stalks and leaves.

Place in a heavy bottomed saucepan with 100 ml water and the lemon juice.

Heat slowly, add the sugar and stir.

Place a jam thermometer on the side of the pan.

As the fruit begins to cook and soften turn up to a medium heat and bring to the boil.

Cook for 10 minutes or until the jam reaches setting point, 105c.

At this point remove from the heat to cool for 10 minutes.

Stir and spoon the jam into the sterile jars.

Seal and when cold label.

Stored in a cool place the jam will last up to 1 year.

If you can resist it!

