



# Strawberry jam

- 2lb 4oz [1kg] strawberries, hulled and wiped.
- Juice of 1 large lemon.
- 2lb 4oz [1kg] granulated sugar.

## Method

1. Put strawberries into a large pan with lemon juice. Bring to a simmer, just until the juices begin to run - about 10minutes.
  2. Carefully mash the strawberries with a potato masher and simmer for another 5 minutes until you have a thick puree.
  3. Add sugar and stir gently until completely dissolved. Return the mixture to a rolling boil for 5 minutes before removing any scum. Test for set if required boil for 1 minute more test again. Continue testing at 1 minute intervals until jam has reached setting point.
  4. Remove from heat, skim off any scum, allow to cool briefly before pouring into 12oz sterilised jars.
- Allow jam to cool completely before labelling.
  - Don't forget waxed disc on top of jam.
  - Store in cool dark place.

# Blackcurrant jam

- Use 2lb 4oz [1kg] blackcurrants and 2lb 12oz [1.3 kg] granulated sugar.
- Omit lemon juice.

## Method

1. Follow the recipe for strawberry jam but without mashing the fruit.
2. Allow the jam to simmer for just 3 minutes once the sugar has dissolved before testing for a set.
3. Continue as per strawberry jam until setting point has been reached.
4. Skim off scum, cool and pour into 12oz sterilised jars.
5. Label as above.