

Blackcurrant & Cherry Jam

Ingredients:	900 gms Blackcurrants 900 gms cherries 600 mls water 1.4kg sugar
Method:	Put blackcurrants into water and simmer 20 – 30 minutes, then strain through a jelly bag for 2 – 3 hours. Add the cherries to the juice and simmer for 10 minutes, add sugar and over a moderate heat wait for the sugar to dissolve, then bring to the boil. Boil rapidly for 10 minutes or until setting point is reached.

www.gracebrook.co.nz/recipes.htm