

# Blackcurrant Jam

You will need:

200g Fresh Blackcurrants.

200g Sugar

Dash of water.

**Note: You can add the sugar with the fruit at the beginning or you can weigh the softened fruit and add an equal quantity of sugar then.**

Method:

If you're preparing a large quantity of fruit for jam, wash and sterilise the jars and lids in boiling water.

Wash and prepare the fruit.

Place in a heavy saucepan and add a dash of water to stop the fruits from sticking and burning.

Cook until softened.

Add the sugar.

Place pan back on the heat and bring to a rolling boil.

Boil for at least 4-6 minutes.

Place in the sterilised jars and seal.

**Note: Don't use reduced sugar or alternative sweeteners for this Jam as the jam may not store properly.**

Isn't that easy!!!

Use and enjoy.