

Grape Jam

Ingredients

- 1.7 kg grapes, deseeded
- 1 kg granulated sugar
- 3 tbsps lemon juice



Method

1. Place grapes, sugar and lemon juice into a preserving pan, or similar.
2. Using gentle heat dissolve the sugar slowly, stirring frequently.
3. As the mixture heats up break up some of the grapes with your wooden spoon or use a potato masher in order to release the grape juices.
4. Once all sugar has dissolved fully take the mixture off the heat and use a stick blender to blend the grapes to a juice like consistency.
5. Put the pan back on the heat, bring to rolling boil and then time for 25 minutes, stirring continuously.
6. Take the pan off the heat and test for set by placing a few drops of the jam on a chilled saucer and place in fridge for a minute.
7. The jam should form a crinkle when you push your finger through it.
8. If not, then boil for another 2 minutes and re-test until set is achieved.
9. Pot up in hot jars and place lids on immediately.
10. Store in a cool dry place and once opened keep in the fridge.

Notes