

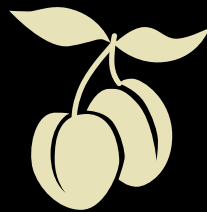
## Gooseberry Jam



Elderflower or Orange Liquid has to be added to this jam to soften the skins but it is important to boil off the liquid before adding the sugar. The easiest way to do this is to place the fruit in the pan, weigh pan and fruit and note this weight, then add the liquid. Boil fruit and liquid until it comes back to the original weight and then add the sugar. Boil until setting point is reached. Under ripe gooseberries make the best jam.

- 2 kilos gooseberries
- 1 ½ pints water or elderflower juice or orange juice
- 2.75 kilos sugar

## Plum or Greengage Jam



- 3 kilos fruit
- 1 ½ pints water
- 3 kilos sugar

Wash halve and stone the fruit and then follow the method for gooseberry jam.

## Top Tips

- No need to use waxed rings on top of jars because it is just another place for germs.
- Setting point is when the jam drops off the wooden spoon in jellied globules and usually takes 5-8 mins but no longer for quantities in the following recipes.
- You can easily over boil jam and it doesn't set.
- Never leave jam and continually stir it with a wooden spoon.
- Remember it can boil up in seconds.

## Not worked out?

Well you could always buy Craigie's homemade Jam from - Craigie's Jam Kitchen!!

West Craigie Farm South Queensferry Edinburgh EH30 9TR

Phone: 0131 319 1048 | Fax: 0131 319 2148

Email: [john@craigies.co.uk](mailto:john@craigies.co.uk) | [www.craigies.co.uk](http://www.craigies.co.uk)



# Jam 'In

Craigie's Fruit

Top tips on how  
to make great  
jam from your  
freshly picked  
fruit.



Register you email address at  
[www.craigies.co.uk](http://www.craigies.co.uk)

to receive regular updates  
to what is growing on.

## Raspberry Jam



This is the easiest jam to make as the fruit is high in pectin and there is no need to use special jam sugars.

- 2 kilos rasps
- 2 kilos sugar

Heat rasps in a pan until the juices run - bring to the boil and boil for 4-5 mins stirring all the time.

Add sugar and bring back to the boil. Boil until setting point is reached. Jar and lid immediately.

## Strawberry Jam



- 2 kilos strawberries
- 2 kilos sugar
- Juice of 2 lemons
- ½ teaspoon. oil

Method as for rasp jam. Strawberries are low in pectin so add lemon juice to the cut up fruit. Add the oil with the sugar to stop scum forming on the jam. Leave the strawberry jam to cool before you jar it to prevent the fruit rising in the jar.

## Summer Fruit Jam

- 2 kilos mixed fruit  
(rasps, strawberries, blackcurrants)
- 2 kilos sugar

Method as for rasp jam.

There is no need to add lemon juice.

## Bramble & Apple Jam



- 2 kilos brambles
- 1 kilo apples chopped (no need to peel)
- 1 pint water 3 kilos sugar

Put brambles apples and water into the pan and boil until fruit is tender, for about 10 mins.

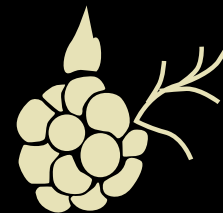
Add sugar and boil until setting point is reached. N.B. This jam has water in it but does not use the reduction method.

## Rhubarb and Ginger Jam

- 2 kilos rhubarb
- 2 kilos sugar
- Juice of 2 lemons
- 2 teaspoons ground ginger

Cut up the rhubarb and cover with the sugar and lemon juice. Leave over night. Next day bring to the boil add ginger and stir continuously until it is thick.

## Blackcurrant Jam



- 2 kilos blackcurrants
- 3 pints water
- 3 kilos sugar

Method as for gooseberry jam. Remember to reduce the fruit and water before adding the sugar.

## Top Tips

- Make sure that you have a big pan with a heavy base so that there is plenty room for the jam boiling.
- When possible use kilos so that you don't have to weigh the sugar.
- Sterilize the jars and lids in boiling water.
- Use fresh fruit or frozen out of season.
- Picked too much? You can freeze the extra to make nice fresh jam throughout the winter time.

