



We're Jammin'

Homemade Summer Berry Jam



A homemade summer fruits jam is perfect for use in cakes, in a jam tart - or even spread on toast.

Ingredients:

- 400 g strawberries
- 300 g raspberries
- 300 g blackberries
- 200 g redcurrants
- 1 kg jam/preserving sugar
- juice of 2 lemons

Instructions:

1. Sterilize the jam jars - either wash them in warm soapy water and then dry them out in the oven at 100C - or wash them (on their own) in the dishwasher on the highest setting. Put them to the side.
2. Prep the fruit - take the tops off the strawberries and quarter them depending on size. Take the red currants off of their stalks, and wash all four fruits.
3. In a large pan add the fruit - if you think the fruit is still a bit large then mush it down slightly with a potato masher.
4. Add the jam sugar and lemon juice and mix with a wooden spoon.
5. Turn the heat on and warm through slowly at first so that the ingredients have time to mix together and the sugar has time to settle into the mixture. Stir occasionally.

6. After about 5 minutes, turn the heat up high and boil the mixture for 5 minutes or if you have a jam.
7. At the same time, put your sterilized jam jars into the oven at about 100C so they are warm when the jam is poured into them.
8. When the jam is finished boiling, skim off all the sediment that forms and pour into the warmed sterilized jars.
9. Seal the jars with the sterilized lids when still warm and leave to cool completely.
10. Once cooled, these will store for three months at room temperature in a cupboard.
Once a jar is opened it will last for two weeks in the refrigerator.

Sweet Basil Blackberry Jam

Ingredients:

- One 16 oz bag frozen blackberries, thawed, juice reserved
- 4 cups fresh basil leaves (3 1/2 oz)
- 2/3 cup sugar
- 1/4 cup fresh orange juice (from 1 large orange)
- 3 tbsp fresh lemon juice (about 1 medium lemon)

Directions:

- Place the blackberries and their juice in a medium saucepan and lightly mash with a fork.
- In a food processor, combine the basil, sugar, orange juice and lemon juice. Blend until smooth.
- Stir the mixture into the blackberries and bring to a simmer over medium heat. Simmer until the mixture is thick, 25 to 30 minutes, stirring occasionally, .
- Remove the pan from the heat and allow the jam to cool for one hour (the jam will continue to thicken as it cools).
- Refrigerate in an airtight container for up to 3 days.Yield: 1 1/4 cups

Strawberry Watermelon Jam

Makes 48 - 2 tbsp portions

Equipment:

- Canning pot with jar rack • Jar clamps
- Funnel • Ladle
- Thick gloves or hand protection
- Seven 8 oz mason jars with new seals

Ingredients:

- 2 1/2 cups strawberries, chopped
- 2 1/2 cups watermelon juice*
- 7 cups sugar
- 1.75 oz regular pectin
- 1 tbsp lemon juice
- 1 tsp unsalted butter

Instructions:

Jam Instructions:

1. Puree watermelon chunks in a blender or food processor and strain it through a fine mesh sieve to collect the juice. Juice your lemon.
2. Combine watermelon juice, strawberries, lemon juice, and pectin in a large pot over medium high heat.
3. Stir gently but frequently until the mixture comes to a rapid boil that does not stop even as you stir.
4. Add in sugar and continue to stir frequently but gently until the mixture returns to a rapid boil that doesn't stop even as your stir. Begin timing for 1 minute and 10 seconds, stirring the entire time.
5. Remove your jam from the heat and proceed with canning. Or, if not canning, ladle into jars and allow to cool completely before storing in the fridge for up to one month.*

Canning Instructions (Skip if not canning your jam)

1. Fill your canning pot with enough water to submerge your jars and have one inch of water on top. Bring to a boil over high heat.
2. Set out your jar clamps, funnel, ladle, and clean jars with new seals and clean lids on a dish towel nearby (double if you don't have heat-safe counter tops).
3. While your jam is cooking place your clean jars into the boiling water gently with your jar clamps and allow to heat for a minute or so. Remove with jar clamps and carefully place upside down on the dish towel to allow water to drain off.
4. When jam is finished cooking, use your ladle and funnel to carefully fill each jar, leaving only 1/4 inch of space between the top of the jam and the rim of the jar.*
5. Wipe the rims of the jars (just where

the seal sits) clean with a damp, lint free towel and then dry.

6. Place the seals on the jars and screw on the lids, using your hand protection while holding the jars. Tighten the lids as much as possible by hand.

7. Using your jar clamps, lower the jars into the boiling water and allow to process for 10 minutes.

8. Remove from the water and set on towel. Let them cool and seal. They're ready to cupboard storage when the lids seal. You'll hear a 'pop' as they do. You can also check this by pressing down on the top of the seal, if it clicks, it hasn't sealed yet. This can take hours, so be patient. Once sealed they can be stored at room temperature for 18 months.

Notes:

*It took half of a large watermelon to yield 2 1/2 cups of juice.

*Regardless of canning or freezing, once you open a sealed jar of jam it should be used within 30 days of opening. If you do not can or freeze your jam, store it all in the fridge and use within 30 days.

*To freeze your jam, ladle cooked jam into freezer jars leaving 1 inch of space between the top of the jam and the rim of the jar. Allow to cool then seal and store in the freezer for 1 year.



A sweet, bright jar of strawberry and watermelon jam that tastes like a spoonful of fresh summer flavor.

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