



Date: 24 December 2007

## Blackcurrant and Rhubarb Jam

Boil together for approximately 30 minutes:

2 Kilograms Blackcurrants (fresh or frozen)

1 Kilogram Rhubarb (chopped). The quantity of rhubarb is not critical.

4 litres of water

At this point I sometimes mash the mix to aid the breakdown of the blackcurrants

Stir in 2.5 kilograms of sugar and bring to the boil again.

Boil for 10 – 15 minutes, or until the jam sets when a teaspoon full is taken out and placed on a saucer and allowed to cool.

Pour into dry jars, warmed in the oven to prevent cracking

Cover and label jars and allow to set undisturbed.

Store in a cool, dark, airy place.

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I enjoy experimenting with my cooking and it was only recently that I made my first batch of blackcurrant jam with rhubarb in it. It was definitely a success. Just for fun I split the mixture into 3 and left one third as it was. The second pot had cumin added and the third had garam masala. I've now blind tested 7 people and everyone of them has said the garam masala mix is the best. I think I'll use the cumin mix as a sauce with meat, or maybe a pizza base – have fun with this versatile fruit!

**Jenny Leith**

Sarau Festival, Moutere Hills Community Centre – Sunday, February 3<sup>rd</sup> 2008

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