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QUICK BLACKCURRANT JELLY

This is a delicious jelly (as in jam) which will not be completely clear as it is not dripped through a cloth.

500g fresh or frozen blackcurrants
2 cups water
1 & half cups sugar

Simmer blackcurrants and water in a large pot crushing at intervals for 10 minutes (I use a potato masher).

Push through a sieve and discard the skins.

Make the juice up to 2 cups with more water if necessary.

Add sugar and bring to the boil, stirring until the the sugar dissolves.

Boil briskly until the jelly sets (when a teaspoon of jelly on cold dry saucer in an airy place forms a skin when you run your finger over the surface).

Pour into dry sterile jars and cover when cool.

As you would expect from blackcurrant recipes – you can add spices to this if you wish – boil with a broken cinnamon stick and 5 whole cloves, add chilli powder or even cajun spice to use as a condiment with cold meat.

This recipe was created by **Alison Holst**.