

VERY BERRY JAM

What you need

2kg berries (I used blackberries and raspberries)
1.75kg sugar
1 lemon
Mason/pickling jars or empty glass jars

Yields 1.5kg jam

Preparation 30 minutes

Cooking 1 hour

What to do

1. Wash all the berries, being careful to remove any cobwebs, bugs and any impurities. Squeeze half a lemon into a small bowl, and reserve the lemon skin. Prepare the jars by sterilising them with boiling water and drying them in an oven at 120°C/250°F for ten minutes.
2. Place berries, sugar and lemon juice in a large pot and stir constantly on high heat. Once the sugar has dissolved and some of the fruit has broken down, add the reserved lemon half.
3. Bring the jam to the boil. Break down any remaining berry chunks with a wooden spoon.
4. Keep the jam on a rolling boil. After 15 minutes or so the fruit should smell cooked and the mixture should begin to thicken. Check the sides of the pan and the wooden spoon, smaller quantities of the jam should be starting to set. Remove the lemon half and let the jam cool before spooning into jars.

Notes

Depending on the type of berries you've got and your taste, I would recommend reducing the sugar, especially if you have less raspberries.