

Wild Cherry Jam

Ingredients :

- A carrier bag full of wild cherries (1kg)
- 2 Cooking Apples peeled and sliced
- 1 kg Jam Sugar
- Juice of 1 Lemon

Method:

1. Take three quarters of the Cherries and put them in a large pan with 100ml boiling water, cook for 15 minutes until soft
2. Whilst they're cooking using a slotted spoon or knife to remove the stones from the left over 1 quarter cherries.
3. Pass your softened and cooked cherries through a sieve to remove stones
4. Add the pre cooked and sieved cherries and uncooked de-stoned cherries back to the large pan with the peeled and sliced apples, 1kg of jam sugar, lemon juice and 100ml water
5. Boil all for 10-15 mins until the jam has reached it's setting point!
6. Cool and enjoy!

