

# Apple & Ginger Jam

## *Apple Ginger Jam*

1.4 kg (3 lb.) cooking apples, peeled, cored, thinly sliced

600 ml (1 pt/2½ cups) water

Grated peel and juice of 2 lemons

1 teaspoon ground ginger

1.4 kg (3 lb./6¾ cups) sugar

125 g (4 oz/½ cup) chopped crystallized ginger

Wash 5 (450 g/16 oz) jars in hot, soapy water; rinse. Keep hot until needed.

In a large saucepan, simmer apples, water, lemon peel and juice and ground ginger until apples are soft. Add sugar. Stir until sugar dissolves. Increase heat; boil rapidly 15 to 20 minutes or until jam reaches 105C (221F). Remove from heat. Stir in crystallized ginger. Remove scum. Let stand for 5 to 10 minutes.

Ladle hot jam into 1 hot jar at a time. Wipe rim of jar with a clean damp cloth. Cover. Fill and cover remaining jars.

*Makes 5 (450 g/16 oz).*

# Tomato Ketchup



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## Tomato Sauce

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3.6 kg (8 lb.) ripe tomatoes, coarsely chopped

8 large onions, coarsely chopped

900 g (2 lb./4 cups) demerara sugar

1.1 l (2 pt/5 cups) sugar

6 tablespoons black peppercorns

3 tablespoons salt

1 teaspoon ground cloves

1 teaspoon cayenne pepper

In a large saucepan, simmer all ingredients 2 hours. Stir occasionally. Strain through a sieve. In a large saucepan, bring purée to a boil. Boil 5 minutes.

Wash 7 (250 g/8 oz) jars in hot, soapy water; rinse. Keep hot until needed.

Ladle hot sauce into 1 hot jar at a time. Wipe rim of jar with a clean damp cloth. Cover. Fill and cover remaining jars. Sterilize 30 minutes in a water bath, page 93.

Makes 7 (250 g/8 oz).

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# Pineapple & Orange Marmalade

— *Pineapple and Orange Marmalade* —

**3 oranges, thinly sliced crosswise, seeded**

**1 lemon, thinly sliced crosswise, seeded**

**2 (450 g/16 oz) cans crushed pineapple in syrup**

**1.8 kg (4 lb./9 cups) sugar**

Quarter each citrus fruit slice. Tie pips in a muslin bag. In a large saucepan, just cover citrus fruit and muslin bag with water. Simmer 45 minutes or until peel is soft. Discard muslin bag. Add pineapple and syrup. Simmer 15 minutes. Add sugar. Stir until sugar dissolves. Increase heat; boil rapidly 20 to 25 minutes or until marmalade reaches 105C (221F).

Remove from heat. Let stand 10 minutes.

Wash 13 (250 g/8 oz) jars in hot, soapy water; rinse. Keep hot until needed.

Stir well. Ladle hot marmalade into 1 hot jar at a time. Wipe rim of jar with a clean damp cloth. Cover. Fill and cover remaining jars.

*Makes 13 (250 g/8 oz).*

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# Lime Marmalade

## *Lime Marmalade*

12 limes

1.7 l (3 pt/7½ cups) water

1.4 kg (3 lb./6¾ cups) sugar

Peel limes thinly. Cut lime peel in very thin strips, squeeze the juice. Tie pips in a muslin bag. Coarsely chop lime pulp. In a large saucepan, simmer peel, pulp, juice, muslin bag and water 1¼ hours or until peel is very soft. Discard muslin bag. Add sugar. Stir until sugar dissolves. Increase heat; boil rapidly 10 to 15 minutes or until marmalade reaches 105C (221F).

Remove from heat. Let stand 10 minutes.

Wash 5 (450 g/16 oz) jars in hot, soapy water; rinse. Keep hot until needed.

Stir well. Ladle hot marmalade into 1 hot jar at a time. Wipe rim of jar with a clean damp cloth. Cover. Fill and cover remaining jars.

*Makes 5 (450 g/16 oz).*

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## **3 Fruit Marmalade – Grapefruit, Orange & Lemon**

## *Three Fruit Marmalade*

**2 grapefruit, quartered, peeled**

**2 oranges, quartered, peeled**

**4 lemons, quartered, peeled**

**3.4 l (6 pt/15 cups) water**

**2.7 kg (6 lb./13½ cups) sugar**

Finely shred all citrus fruit peel. Remove thick white pith and membrane from grapefruit. Tie pips in a muslin bag. Coarsely chop all citrus fruit pulp.

In a large saucepan, simmer peel, muslin bag, pulp and water 1½ hours. Discard muslin bag. Add sugar. Stir until sugar dissolves. Increase heat; boil rapidly 15 to 20 minutes or until marmalade reaches 105C (221F).

Remove from heat. Let stand 10 minutes.

Wash 9 (450 g/16 oz) jars in hot, soapy water; rinse. Keep hot until needed.

Stir well. Ladle hot marmalade into 1 hot jar at a time. Wipe rim of jar with a clean damp cloth. Cover. Fill and cover remaining jars.

*Makes 9 (450 g/16 oz).*

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# Marmalade – Oxford

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## Oxford Marmalade

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1.4 kg (3 lb.) Seville oranges, halved, seeded

Juice of 1 lemon

2.8 l (5 pt/12½ cups) water

2.7 kg (6 lb./13½ cups) sugar

2 tablespoons black treacle

4 tablespoons whisky or rum, if desired

Squeeze juice from oranges. Tie pips in a muslin bag. Cut oranges in thick shreds. In a large saucepan, simmer orange and lemon juice, shredded oranges, muslin bag and water 2 hours or until orange peel is soft. Discard muslin bag. Add sugar and treacle. Stir until sugar dissolves. Increase heat; boil rapidly 15 to 20 minutes or until marmalade reaches 105C (221F).

Remove from heat. Let stand 10 minutes. Add whisky or rum, if desired.

Wash 12 (450 g/16 oz) jars in hot, soapy water; rinse. Keep hot until needed.

Stir well. Ladle hot marmalade into 1 hot jar at a time. Wipe rim of jar with a clean damp cloth. Cover. Fill and cover remaining jars.

Makes 12 (450 g/16 oz).

900g Seville oranges

1.8 kg Granulated sugar or some high pectin sugar

2 tsp Dark treacle

Swig of Rum

Juice the oranges

Either steam skins for 3 1/2 hours or add the juice and skins

to

pressure cooker , total liquid 900ml top up with water if needed.

Pressure cook for 30mins. Remove from heat and let it slowly de-steam

Shred the skins and return to the pan

Return to heat and slowly stir in the sugar, add treacle

boil until 105 C.

Add rum

Jar it up.

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# **Marmalade ( Oxford Style) Pressure Cooker**

## **Ingredients circa 6 jars**

Remove trivet from pot.

1lb – 1/2 kg seedless orange / clementines Or remove pips when cutting.

Slice them, thickness to taste.

Place in pot.

1.5 l water. Use 500 mls ( vary for your pressure cooker ) to pressure, add the rest later

1kg sugar. Add 1/2 to pot before cook cooking, add the rest later.

2 tbl dark treacle or to taste.

Stir just to combine.

Pressure for 10 mins.

After let pot cool naturally – do not force de-steam.

It can sit for as long as you want.

Remove lid, then add the remaining water and sugar.

Add the dark treacle.



Swig of Rum

Give occasional stir.

As temp gets close, stir more often.

**Boil until temp is 105 C – 110C**

**Do not over boil it or the sugar will burn.**

When ready top is covered in bubbles and frothy. You can feel it thickening.

Let it cool a little for a few mins.

**Use Sterilised jars.**

When cool enough not to break the jars, put in jars and put lid on to make an air tight seal. As it cools the air gap between lid and sauce is important.

Google says :

1 cup = 128g , 1 cup = 236ml, 3tsp = 1tbl = 14.3g , 8tbl = 1/2

cup = 113g

**To make double – circa 12 jars :**

**1 kg oranges**

**3 l water**

**2 kg sugar**

**2 tbl Treacle – To taste**

**Swig of rum.**