

General Hints and Tips



Preparation is the key.

Make what you can when it is on special. Most fruits and vegetables can be prepared and frozen ahead of time so that you can make the jam at a later date. Eg. I got strawberries and hulled and froze them in 1kg batches ready. Citrus was peeled/zested and frozen in batches as well. Freeze the peel as well just not on the fruit. You need to be preparing from winter if you are going to run a stall so work out what is in season and get it when it is cheapest.

General tips

- **If your recipes are for personal use** buy when things are on special.
- **When prepping for a fete** buy on special and freeze until you want to make the batches.
- **Most recipes keep in a dark, cool place** (eg. Under a set of stairs) for up to a year without any issues.
- **1 lemon yields:** between 2 and 3 tablespoons juice
- **1 lime yields:** 2 tablespoons juice
- **1kg of fruit or vege** will give you approximately 5 to 6 x 250ml jars
- **Small batches work better** for setting and evaporation. So multiple small batches are better than one or two big batches of an item.
- **Lids:** Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.
- Unless stated on the recipes most of the recipes keep for 6 to 12 months in a cool, dry place.
- Chutneys generally require 1 to 3 months to mature and develop their flavors before they can be consumed.

Specialty Information for Jams

- **Sterilising Jars** <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>
- **How to test if Jam is Set:** <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>
- **Pectin, what is it and why is it important in Jams?** <https://www.thespruceeats.com/high-and-low-pectin-fruit-1327800>

Equipment Needed

- I used two large/wide heavy based pans. The heavier the better. They need to be non reactive to vinegar and acids.

- Strainer (for some recipes)
- Jam(candy) Thermometer (used for jams only)
- Wooden spoons
- Tea towels (when securing lids on hot glass jars)
- Jam funnel (essential to make it easier and quicker but very cheap)
- Glass Jars with metal lids (no plastic)
- Labels (hand written or typed but you need to label with name and date made as soon as they cool so you don't mixed them up)
- Slinky machine if you want to cut up apples easierly, then treat with citrus water and freeze for later use. I left skins on and only removed the core in the machine.
- Food processor to make cutting onions and grating large quantities of different things easier.

Timeline (if running the stall)

- Start about 12 months prior to the fete date.
- Collect jars from families and via online free Facebook groups. Clean, remove labels and check for damage and suitability as you go. Store in groups of the same sizes together until needed. Note you will still need to freshly wash them in warm soapy water when you actually need them. OSHC are also a good source as is the tuckshop.
 - Label removal is a bitch of a thing to do. Find helpers if you can, also don't be afraid to get some steel wool soap pads and you may for some difficult to remove glue need to use a Stanley blade. You can soak in hot soapy water and use a dishwasher as well if you have one to help remove the labels.
- Plan which kinds of things you would like to make and when they need to be made by at the latest.
- Start sending out letters and emails seeking donations of fruit. Also keep an eye on Facebook for give always of fruit. Remember it doesn't have to be perfect quality to work for jam making. Fruit is seasonal so if you want berry jams and stone fruit for chutney Christmas is better time etc.... Blunder Road Fruit and Vege shop is a god send for cheap in season fruit and vege. Check them out at least weekly, they have a Facebook group that they update with the weekly specials.
- Start making as soon as you are ready and they meet your approximate timeline. I started making just before Christmas and finished up the end of April. The butters were made by a couple of mums 2 weeks before the fete as they are the only recipe that won't keep for more than 6 weeks total and had to be kept in the fridge. Remember your donations will change some of your options and ideas about what you make. Be flexible.
- If in doubt use Jam sugar for jams particularly with berries as they are quite low in pectin.

Budget

The budget is a bit skewed because we as conveners donated a lot of the smaller ingredients and brought fruit for cheap on special and donated a fair amount of it. But we claimed back approximately \$250 - \$300 in total, had all our donations listed and spent maybe an additional \$100 - \$150 of our own money. A significant amount of sugar was donated by families as was vinegar.

Items for Sale

A separate list of what was sold will be provided after the fete in the full excel spreadsheet. But to start with the stall had the following items available for sale. Prices below are an estimate and will be confirmed the day before the fete.

Name of Product	Est. Size of Jars	Price	No. for sale
Mango Chutney	500ml	\$6	24
Peach Chutney	500ml	\$6	5
Tomato Chutney	500ml	\$6	16
Jamaican Chutney	500ml	\$6	8
Beetroot Relish	250ml	\$4	8
Beetroot and Onion Chutney	250ml	\$4	8
Corn Relish	300ml	\$4	9
	400ml	\$5	6
Caramelised Onions	400ml	\$5	6
	400ml	\$5	4
Onion Chutney with Raisins and Red Wine	250ml	\$4	1
	250ml	\$4	23
Plum Jam	250ml	\$4	14
Citrus Marmalade	250ml	\$4	5
	500ml	\$6	4
Blue Berry Jam	250ml	\$4	7
	250ml	\$4	6
Raspberry & Rhubarb jam	400ml	\$5	27
	250ml	\$4	9
Strawberry Jam	250ml	\$4	10
	250ml	\$4	

Lychee Jam	400ml	\$5	4
Strawberry, Lychee, Ginger Jam	400ml	\$5	8
Lychee and Lime Jam	400ml	\$5	6
Strawberry and Ginger jam	300ml	\$4	11
Strawberry and Balsamic Jam	250ml	\$4	12
Strawberry and Guava Jam	250ml	\$4	6
Raspberry Jam	250ml	\$4	4
Summer Berry Jam	400ml	\$5	11
Blueberry and Strawberry Jam	500ml	\$6	4
Raspberry Jam	500ml	\$6	4
Dried Apricot Jam	500ml	\$6	8
Rosella Jam (Donated)	400ml	\$5	18
Guava Jam (Donated)	400ml	\$5	3
	250ml	\$4	11
Lime marmalade	500ml	\$6	7
Apple Butter	250ml	\$4	6
Grandmas Tomato Sauce	500ml	\$6	10
Lime Cordial Concentrate	500ml	\$6	10
Tangy BBQ Sauce	500ml	\$6	14
Pickled Garlic	250ml	\$4	14
Preserved Lemons	500ml	\$6	9
Preserved Limes	500ml	\$6	2
Italian Pickled Vegetables	500ml	\$6	10
Pickled Onions	500ml	\$6	10
Lemon Curd/Butter	250ml	\$4	12
Passionfruit Curd/Butter	250ml	\$4	12
Pawpaw chutney	500ml	\$6	4
	Total		430

Apple Butter



INGREDIENTS

4 lbs. Cooking Apples
1 cup Apple Cider Vinegar
2 cups Water
4 Cups White Sugar
2 tsp Cinnamon
½ tsp Ground Cloves
½ tsp Allspice
Zest and Juice 1 lemon

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Cut the apples into quarters, without peeling or coring them. (Much of the pectin is in the cores and flavour in the peels). Cut out damaged parts.
3. Cook the apples: Put the quartered apples into large pot, add the vinegar and water, cover, bring to a boil, reduce heat to simmer, cook until apples are soft, about 20 minutes. Remove from heat.
4. Purée the apples through a food mill or chinois: Ladle apple mixture (cooked apples and liquid) into a chinois sieve (or food mill) and using a pestle force pulp from the chinois into a large bowl below. Add sugar, spices, lemon rind, and juice: Measure resulting puree. Add 1/2 cup of sugar for each cup of apple pulp. Stir to dissolve sugar. Add a dash of salt, and the cinnamon, ground cloves, allspice, lemon rind and juice. Taste and adjust seasonings if necessary.
5. Cook the apple mixture, stirring often: Cook the apple sugar mixture uncovered in a large, wide, thick-bottomed pot on medium low heat, stirring often to prevent burning. Scrape the bottom of the pot while you stir to make sure a crust is not forming at the bottom.
6. Cook until thick and smooth (about 1 to 2 hours). A small bit spooned onto a chilled (in the freezer) plate will be thick, not runny.
7. You can also cook the purée on low heat, stirring only occasionally, but this will take much longer as stirring encourages evaporation. (Note the wider the pan the better, as there is more surface for evaporation.)

Size of Jars: 250ml	12 jars per batch
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HOW TO USE APPLE BUTTER

- ★ **Apple butter is a highly concentrated version of apple sauce**
- ★ Use on toast, scones
- ★ In marinades
- ★ In dips
- ★ In baking like muffins
- ★ On or in sundaes and ice cream



Beetroot & Orange Chutney

Maturity time: 2 Weeks



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INGREDIENTS

350g Beetroot
350g Eating Apples
300ml Malt Vinegar
200g Granulated Sugar
225g Red Onions
1 Clove Garlic
1 tsp All Spice
2 Oranges

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Put a pot of water on to boil.
3. Clean beetroot and cut off all of the stalk and leaves.
4. Place into the boiling water and boil for approximately 20mins (until soft and the beets can be pieced with a sharp knife)
5. Remove from the water and cool
6. Wear gloves remove the skin from the beets by gently rubbing and pushing it off.
7. Grate or dice beetroot. (Easier if you use a food processor)
8. Peel and grate apples
9. Dice Red onions
10. Crush Garlic
11. Zest and juice oranges.
12. Put all the ingredients in a pot. Bring to boil and then simmer until it reaches a thick desired consistency.
13. This chutney will keep, in a cool, dark place for at least a year - there is no need to refrigerate either while it is unopened.

Size of Jars: 250ml	No. of Jars Made per batch: 10
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HOW TO USE CHUTNEYS

- ★ **Ideas:** in a sandwich, on a platter, side with meat, roasts cold cuts, on platters, on sandwiches or as side to curry, in hotdogs and burgers, use Greek yoghurt and make it into a dip, puree and add to salad dressing etc....
- ★ 16 Ways to eat Chutney:
http://www.jackiegordon.com/index.php/blog/sixteen_ways_to_eat_chutney_and_relish

Hints and Tips for making your own version

Wear GLOVES during prep to avoid staining from the beetroot.

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

Beetroot Relish

Maternity time: 1 Month



INGREDIENTS

700g Beetroot
1 Red Onion
1 cup Jam Sugar
1 ½ cups White Vinegar
50ml Balsamic Vinegar
Pinch of salt
½ tsp freshly ground Black Pepper



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Put a pot of water on to boil.
3. Clean beetroot and cut off all of the stalk and leaves.
4. Place into the boiling water and boil for approximately 20mins (until soft and the beets can be pieced with a sharp knife)
5. Remove from the water and cool
6. Wear gloves remove the skin from the beets by gently rubbing and pushing it off.
7. Grate the beetroot into a bowl. (Easier if you use a food processor)
8. Finely dice onion
9. Add all ingredients into a fresh pot. Over a low heat stir until the sugar has dissolved.
10. Simmer mixture and let it cook for approximately 30mins until the liquid has evaporated and it looks like a jam consistency.
11. Place it into the jars.

Size of Jars: 250ml

No. of Jars Made per batch: 4

HOW TO USE CHUTNEYS AND RELISH FOR

- ★ **Ideas:** in a sandwich, on a platter, side with meat or curry, in hotdogs and burgers, use Greek yoghurt and make it into a dip, puree and add to salad dressing etc....
- ★ **16 Ways to eat Chutney:**
http://www.jackiegordon.com/index.php/blog/sixteen_ways_to_eat_chutney_and_relish

Hints and Tips for making your own version

Wear GLOVES during prep to avoid staining from the beetroot.

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

Blue Berry Jam



INGREDIENTS

750g Blue Berries
3 (750g) Green Apples
¼ cup Lemon Juice
4 cups White Sugar



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Place berries in a large jam pan, add the lemon juice and put over a low heat to start the juices running. When the fruits are heated through, remove pan from the heat and stir in the sugar until dissolved.
3. Place back onto the heat, turn it up higher and bring the contents of the pan up to the boil, then reduce to a 'rolling boil'.
4. When the jam has darkened and thickened slightly, usually after 10mins or so, you can test for a set.
5. Turn off the heat and leave to stand for at least 20 mins as if you jar it too hot all of the fruit will rise to the top of the jar.
6. The jam will keep, in a cool, dark place for several years - there is no need to refrigerate either open or unopened. Leave to stand undisturbed overnight.

Size of Jars: 500ml	No. of Jars Made per batch: 4
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HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Blue Berry and Strawberry Jam



INGREDIENTS

650g Blue Berries
250g Strawberries
900g Jam Setting Sugar
Juice of 1 Lemon



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Remove hulls and leaves from Strawberries. Do NOT wash fruit.
3. If using frozen berries, you can take them out the night before to defrost to make it a bit easier and quicker to make.
4. Place berries in a large jam pan, add the lemon juice and put over a low heat to start the juices running.
5. When the fruits are heated through, you can crush any large fruit with a potato masher, then remove pan from the heat and stir in the sugar until dissolved.
6. Place back onto the heat, turn it up higher and bring the contents of the pan up to the boil, then reduce to a 'rolling boil'.
7. When the jam has darkened and thickened slightly, usually after 10mins or so, you can test for a set.
8. Turn off the heat and leave to stand for at least 20 mins as if you jar it too hot all of the fruit will rise to the top of the jar.
9. The jam will keep, in a cool, dark place for several years - there is no need to refrigerate either open or unopened. Leave to stand undisturbed overnight.

Size of Jars: 500ml	No. of Jars Made per batch: 4
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HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, scones, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

Hulling Strawberries: <https://www.taste.com.au/quick-easy/articles/how-to-hull-strawberries/qbunkj3h>

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Caramelized Onions



INGREDIENTS

2kg Onions
50g Butter
2 tbsp Olive Oil
2 tbsp Grated Fresh Ginger
25g packet Yellow Mustard Seeds
1 Bay Leaf
1 x 5cm Sprig Rosemary
750g Brown Sugar (3 ½ cups)
375g Balsamic Vinegar (1½ cups)

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Finely slice onions. (use a food processor to make it faster)
3. Place onions, butter and oil in a saucepan and cook over a gentle heat until onions are tender.
4. Add the remaining ingredients and still until the sugar dissolves.
5. Bring to the boil and simmer until dark in colour and jam like consistency.
6. It should take an hour or so but if you increase the ingredients quantity it will take longer.

Size of Jars: 400ml	No. of Jars Made per batch: 6
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HOW TO USE CARAMALISED ONIONS

★ **Ideas:** in a grilled cheese sandwich, on a platter, side with meat including turkey roasts, chicken, or in curry, in hotdogs and burgers, use Greek yoghurt and make it into a dip, puree and add to salad dressing, on pizzas,

★ **16 Ways to eat Chutney:**

http://www.jackiegordon.com/index.php/blog/sixteen_ways_to_eat_chutney_and_relish

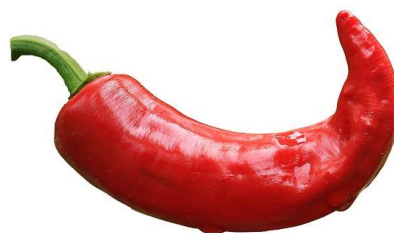
Hints and Tips for making your own version

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Chilli Jam



INGREDIENTS

150g Long Red Chillis
150g Red Capsicums
1kg Jam Sugar
600ml Cider Vinegar



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. De seed and cut chilli's into four pieces (leave some seeds depending on depth of heat you are looking for)
3. Core, de seed and cut capsicum into rough chunks.
4. Put the cut-up chillies into a food processor and pulse until they are finely chopped. Add the chunks of red pepper and pulse again until you have a vibrantly red-flecked processor bowl.
5. Dissolve the sugar in the vinegar in a wide, medium-sized pan over a low heat without stirring.
6. Scrape the chilli-pepper mixture out of the bowl and add to the pan. Bring the pan to the boil, then leave it at a rollicking boil for 10 minutes.
7. Take the pan off the heat and allow it cool. The liquid will become more syrupy, then from syrup to viscous and from viscous to jelly-like as it cools.
8. After about 40 minutes, or once the red flecks are more or less evenly dispersed in the jelly (as the liquid firms up, the hints of chilli and pepper start being suspended in it rather than floating on it), ladle into your jars. If you want to stir gently at this stage, it will do no harm. Then seal tightly

Size of Jars: 250ml	No. of Jars Made per batch: 5
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HOW TO USE CHILLI JAM

- ★ **Ideas:** at to gravy, add to chilli cor carne or bolognaise, brush over roast pork as a glaze, mix with mango chutney and use as a marinade for chicken, add wine to make a salad dressing, mix it in mash, still into hot chocolate, stir into stir fry.
- ★ **Treat like sweet chilli sauce.**

Hints and Tips for making your own version

Wear Gloves for prep and use food processor where possible.

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Citrus Marmalade



INGREDIENTS

3 Medium Oranges
2 Lemons
4 Small Grape
Fruits
3L water
2tsp Citric Acid
3kg White Sugar



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Wash the fruit well with a dish brush and then dry it.
3. Cut the fruit in half and then thinly slice it. Ensure you do this in a manner that allows you to catch any escaping juice. The juice and the slices should be added to the pan.
4. Remove any pips from the fruit and discard them.
5. Put the sliced fruit and any juice into a large pot or preserving pan and add the water.
6. Bring the pot to a gentle boil and allow to very gently cook for approximately 2 hours until the peel is translucent and soft to touch.
7. Add the remaining ingredients and return to the boil.
8. Wash and dry the jars you will be using to store the marmalade. Put the jars into an oven heated to 160 degrees for approximately 15 minutes, with the lids. At the end of the 15 minutes turn the oven to low heat until you are ready to add the mix to the jar. Remember to remove jars and lids with tongs as they will be HOT!
9. Boil the marmalade mixture very rapidly for approximately 30 minutes and then test for setting.
10. Once setting point has been reached decant the mixture into warm jars and seal.
11. Clean any spills and label when cool.

Size of Jars: 250ml	No. of Jars Made from one batch: 9
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HOW TO USE JAM OR MARMALADE?

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilising Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

Corn Relish

Maturity time: 2 Weeks



INGREDIENTS

6 Large Fresh Corn Cobs
275g (1/2) Small white Cabbage
2 Small Onions
475ml Malt Vinegar
200g White Sugar
1 Red Capsicum
1tsp Salt
1 tbsp Plain Flour
1tsp Mustard Powder
½ tsp Turmeric

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100°C until ready to use.
2. Remove husks and silky threads from the corn cobs.
3. Remove the corn kernels from the cobs.
4. Dice the cabbage, onions and capsicum.
5. Put all ingredients into a pot, bring to the boil, dissolve sugar.
6. Reduce heat and simmer uncovered for 20minutes until the vegetables are tender and liquid has reduced.
7. Seal in jars.

Size of Jars: 300ml

No. of Jars Made from one batch: 6

HOW TO USE RELISH

★ **Ideas:** on toast or in sandwiches, use on hotdogs, hamburgers, topping for fish or chicken, on or in omelets, in creamed soups, in salads and so on.

Hints and Tips for making your own version

How to remove corn kernels: <https://www.taste.com.au/quick-easy/articles/how-to-remove-corn-kernels/9gtdrzad>

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Dried Apricot Jam

START DAY BEFORE

INGREDIENTS

675g Dried Apricots
900ml Apple Juice
2 Lemons
675g Sugar



METHOD

1. Cut apricots in half.
2. Soak in juice overnight.
3. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
4. Cook on heat for 15minutes. Bring to boil then simmer.
5. Juice the lemons.
6. Add sugar and lemon juice to the pot.
7. Return to a slow boil.
8. After 25minutes check for set.
9. If not cooked, cook for a further 10minutes and then check again.
10. Jar and seal.



Size of Jars: 500ml

No. of Jars Made per batch: 4

HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

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How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Grandma's Tomato Sauce

START DAY BEFORE



INGREDIENTS

4 ½ kg Tomatoes
56g Garlic Cloves
680g Onions
680g Green Apples
56g Salt
2 tsp Ground Ginger
680g Sugar Warmed
375ml EZY sauce

METHOD

1. Dice onions and tomatoes. Combine in a bowl and leave overnight.
2. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
3. Dice green apples.
4. Boil onions, tomatoes, apples, ginger and garlic for 3 ½ hours.
5. Add ¾ cup EZY sauce, sugar and salt.
6. Boil for a further 1 ½ hours stirring frequently.
7. Pour into hot clean bottles or jars. Makes 4L to 5L.

Size of Jars: 500ml	No. of Jars Made from one batch: 10
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HOW TO USE GRANDMAS TOMATO SAUCE

★ **Ideas:** on toast, as a base for spaghetti sauce, as a sauce, with meats or vegetables for a spicy lasagna.

Hints and Tips for making your own version

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Guava Jam

INGREDIENTS

2 Cups Guavas
2 Cups White Sugar
2 Limes (juice only)
2 tbsp Dry Pectin

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Cut Guavas in half and remove seeds and throw away.
3. Place guava into blender and pulse until relatively but no completely smooth.
4. Measure out ingredients and place into a non-reactive pot.
5. Bring to a rolling boil for 20minutes stirring continually.
6. Check for set and then jar and seal.

Size of Jars: 250ml	No. of Jars Made per batch: 4
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HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>



Italian Pickled Vegetables (Giardiniera)

START DAY BEFORE

Maturity time: 1 Month



INGREDIENTS

1 Lg Red Onion
3 Lg Capsicums
200g Baby Eggplant
200g Zucchini
8-10 Cauliflower Florets
50g Green Beans
1 Carrot
1 Small Fennel Bulb
100g Button Mushrooms
175g Sea Salt
120g Red Cherry Tomatoes
120g Yellow Cherry Tomatoes
6 Garlic Cloves
7 tbsp Walnut Oil
700ml White Wine Vinegar
6 Bay Leaves
5 Sprigs of Thyme
1 tsp Black Peppercorns

METHOD

1. Cut onion into wedges.
2. Dice Capsicums, Egg Plant, Zucchini into 1cm squares.
3. Trim ends of beans.
4. Slice Carrots.
5. Chop up fennel bulb.
6. Cut up mushrooms and leave cauliflower florets whole.
7. Layer the above vegetables in a nonmetallic bowl with the salt.
8. Place a heavy or weighted plate on top and refrigerate overnight.
9. The next day drain off the liquid, rinse vegetables well and then lay on a tea towel to dry.
10. Set aside for 2 to 3 hours, patting vegetables from time to time. Return vegetables to a bowl then add tomatoes, garlic and oil. Stir to combine.
11. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
12. Pour a little vinegar into the bottom of each jar, then layer the vegetables, with the herbs and peppercorns.
13. Pack them in well then fill each jar with vinegar to completely cover the vegetables.
14. Seal the jar and keep in a dark, cool place for at least one month before serving.

Size of Jars: 500ml	No. of Jars Made from one batch: 5
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HOW TO USE GIARDINIERA

- ★ Tangy and crunchy condiment.
- ★ **Ideas:** On antipasto platters, go well on a beef sandwich, use as an appetizer along side cheese and cured meats. It also works well on bratwursts, hot dogs, sub sandwiches and pizzas.

Hints and Tips for making your own version

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

Jamaican Chutney

Maturity time: 1 Month



INGREDIENTS

450g Onions
6 Lg Bananas
600ml Cold Water
280g Sultanas
225g Raisins
1 tsp Curry Powder
1 tsp Ground Ginger
1 tsp Salt
170g Soft Brown Sugar
1 Tbsp Lemon Juice
450g White Vinegar

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100°C until ready to use.
2. Dice Onions.
3. Slice Bananas
4. Combine all ingredients in a large pot and stir. Bring to the boil.
5. Reduce to a simmer and cook for 1 ½ hours, stirring occasionally until thick and well cooked together.
6. Put into jars and seal.
7. Allow to mature for 1 month before eating.

Size of Jars: 500ml	No. of Jars Made from one batch: 4
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HOW TO USE CHUTNEY

- ★ **Ideas:** in a sandwich, on a platter, side with meat, roasts cold cuts, on platters, on sandwiches or as side to curry, in hotdogs and burgers, use Greek yoghurt and make it into a dip, puree and add to salad dressing etc....
- ★ **16 Ways to eat Chutney:** http://www.jackiegordon.com/index.php/blog/sixteen_ways_to_eat_chutney_and_relish

Hints and Tips for making your own version

How to remove corn kernels: <https://www.taste.com.au/quick-easy/articles/how-to-remove-corn-kernels/9gtdrzad>

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Lemon Butter



INGREDIENTS

4 Eggs
¾ Cup Sugar
½ Cup Lemon Juice
2 tsp Lemon Zest finely
grated
125g Butter Chopped

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Place eggs and sugar in a heatproof bowl.
3. Place bowl over a pan of barely simmering water and whisk constantly until sugar has dissolved.
4. Add lemon juice, lemon zest and butter. Whisk mixture for 20minutes until smooth and the butter has melted and thickened enough to coat the spoon.
5. Do not allow the mixture to boil as it will curdle.
6. Pour warm mixture into how sterilized jars and seal immediately.
7. Keeps for 6 weeks in the fridge.

Size of Jars: 250ml	No. of Jars Made per batch: 2
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HOW TO USE LEMON BUTTER

- ★ **Tangy sweet and perfectly lemony and perfect for summer.**
- ★ **Ideas:** Use in tarts, on sweet bread, in mousse, on top of cheesecake, in cakes, puff pastry, in or on ice cream, in trifles and parfaits, lemon meringue pies, in crepes, filling for choux pastry.

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Lime Cordial Concentrate

START DAY BEFORE



INGREDIENTS

1 ½ kg White Sugar
6 Lemons
1 tbsp Citric Acid
1 L Water

METHOD

1. Grate the zest from the lemons/limes and squeeze the juice.
2. Combine in a pan with sugar, water and citric acid. Stirring to dissolve the sugar.
3. Cover with a cloth or cling film and leave it overnight.
4. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
5. Strain through a fine sieve and pour into sterilized bottles.

Size of Jars: 250ml	No. of Jars Made per batch: 8
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HOW TO USE LIME CORDIAL CONCENTRATE

- ★ Dilute to make cordial for kids.
- ★ Use in alcoholic drinks such as Gin and Tonic, cocktails or mocktails including vodka and lime, and mojitos.
- ★ Use as a replacement for lime syrup.

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>



Lime Marmalade

START DAY BEFORE



INGREDIENTS

2Kg Limes (about 11)
2L (Cold Water)
1.7Kg White Sugar



METHOD

1. Cut the bottom and tops of the limes. Quarter long ways and slice into 2mm thick slices. Add the water and leave at room temperature overnight.
2. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
3. Put mixture into a pot, cover and simmer for approximately 1 hour or until the rind is tender.
4. Add the sugar and cook stirring for 10-15minutes or until the sugar dissolves.
5. Increase heat to medium-high. Boil stirring often using a metal spoon to remove any scum that rises to the surface for 45 – 55minutes or until marmalade jells when tested.
6. Jar and seal.

Size of Jars: 250ml

No. of Jars Made per batch: 11

HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Lychee and Lime Jam



INGREDIENTS

1Kg Lychees
1Kg Jam Sugar
1 Knob Butter
3 Limes



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Peel and chop lychees finely.
3. Zest and juice the limes.
4. Add to a large sauce pan with the sugar and zest and juice of the limes.
5. Cook over low heat until sugar dissolves.
6. Add butter and increase heat and bring to a full boil. (Boil that cannot be stopped when stirred.)
7. Boil rapidly for 4 minutes only, carefully skimming off any foam from surface during cooking.
8. Remove from heat, then test. If not set cook a further 2 minutes then test again.
9. Place in jars and seal lids.

Size of Jars: 500ml

No. of Jars Made per batch: 4

HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

How to peel and Deseed Lychees: <https://www.wikihow.com/Eat-a-Lychee>

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Lychee Jam



INGREDIENTS

1Kg Lychees
1Kg Jam Sugar
1 Knob Butter



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Peel and chop lychees finely.
3. Add to a large sauce pan with the sugar.
4. Cook over low heat until sugar dissolves.
5. Add butter and increase heat and bring to a full boil. (Boil that cannot be stopped when stirred.)
6. Boil rapidly for 4 minutes only, carefully skimming off any foam from surface during cooking.
7. Remove from heat, then test. If not set cook a further 2 minutes, then test again.
8. Place in jars and seal lids.

Size of Jars: 500ml	No. of Jars Made per batch: 4
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HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

How to peel and Deseed Lychees: <https://www.wikihow.com/Eat-a-Lychee>

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Mango Chutney

Maternity time: 2 Months



INGREDIENTS

3kg Green Mango
2kg White Sugar
125g Cooking Salt
500g Seeded Dates
500g Sultanas
28g Garlic
250g Crystallized Ginger
1.7L White Vinegar
14g Lemon Essence
4 Long Red Chillies

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100°C until ready to use.
2. Peel and deseed Mango
3. Slice or dice Garlic and ginger
4. Slice and deseed red Chilli's
5. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100°C until ready to use.
6. Combine sugar and vinegar in a 6 quart pot; bring to a boil, stirring until sugar dissolves.
7. Add remaining ingredients and simmer, uncovered, until syrupy and slightly thickened, 45 minutes to 1 hour. Stir occasionally during cooking.
8. Pour into clean, hot jars leaving 1/2-inch headspace; close jars.
9. When cool label and store in a cool dark place for up to 1 year.

Size of Jars: 500ml	No. of Jars Made: 12
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HOW TO USE CHUTNEY?

- ★ **Serve with meat**, such as chicken, lamb, or pork. We love ours with roast chicken. You can also use chutney thinned with water, to glaze chicken or duck.
- ★ **Served with curries** and other meals.
- ★ **Served as a part of a grazing board.**
- ★ **Serve with cheese**, like brie or cream cheese.
- ★ **Spread in sandwiches.** Try some spread in a chicken salad sandwich, or in a grilled cheese sandwich

Hints and Tips for making your own version

Peeling a Mango <https://www.bbcgoodfood.com/videos/techniques/how-prepare-mango>

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Onion Chutney with Raisins and Red Wine

INGREDIENTS

3 tbsp Vegetable Oil
450g Red Onions
500ml Red Wine
160g Brown Sugar
1 Handful of Raisins



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100°C until ready to use.
2. Slice onions. (Use food processor to make it easier and faster.
3. Heat oil over medium heat and sauté the onions. Stirring frequently so they cook evenly.
4. Once the onions are translucent and tender, add the wine. Add the sugar and stir.
5. Cover and simmer for 2 – 3 hours, stirring occasionally, until all liquid has evaporated.
6. Add raisins and some salt and pepper. Stir well and jar and seal.

Size of Jars: 250ml	No. of Jars Made: 4
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HOW TO USE CHUTNEY?

- ★ **Serve with meat**, such as chicken, lamb, or pork. We love ours with roast chicken. You can also use chutney thinned with water, to glaze chicken or duck.
- ★ **Served with curries** and other meals.
- ★ **Served as a part of a grazing board.**
- ★ **Serve with cheese**, like brie or cream cheese.
- ★ **Spread in sandwiches.** Try some spread in a chicken salad sandwich, or in a grilled cheese sandwich

Hints and Tips for making your own version

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Passionfruit Butter



INGREDIENTS

250g Butter
500g Sugar
4 Eggs
12 Passionfruit

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Place chopped butter and sugar into a saucepan over slow heat until melted. Remove from heat.
3. Beat up the eggs and passionfruit pulp with an electric mixer.
4. Add this to the butter mix and place back on stove stirring all the time.
5. When it thickens remove form heat.
6. Do not allow the mixture to boil as it will curdle.
7. Pour warm mixture into how sterilized jars and seal immediately.
8. Keeps for 6 weeks in the fridge.

Size of Jars: 250ml	No. of Jars Made per batch: 2
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HOW TO USE PASSIONFRUIT BUTTER

★ **Ideas:** Use in tarts, on sweet bread, in mousse, on top of cheesecake, in cakes, puff pastry, in or on ice cream, in trifles and parfaits, lemon meringue pies, in crepes, filling for choux pastry.

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

Pawpaw Chutney

START DAY BEFORE

Maturity time: 1 Month



INGREDIENTS

1 ½ kg Green Pawpaw
(Papaya), or green mango
60g Fresh Ginger
6 Gloves Garlic
1 Lg Onion
1tsp Salt
½ tsp Chilli Flakes or 3 fresh
birds eye Chillis
2 cups Castor Sugar
1 cup Cider Vinegar
5 Black Peppercorns
10 Cardamon Pods
1 Bay Leaf

METHOD

1. Peel and deseed pawpaw.
2. Peel and grate ginger and crush garlic.
3. If using fresh chilli slice.
4. Place Pawpaw, ginger, garlic, onion, salt, chilli and castor sugar into pot. Cover and place in fridge overnight.
5. Next day wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
6. Cook mixture for 1 hour.
7. Stir through the remaining ingredients. Bring back to the boil.
8. Then allow it to cool slightly then put it into jars and seal.
9. Leave for one month in a cool, dark place to mature.

Size of Jars: 500ml

No. of Jars Made: 4 + 1 small sample jar

HOW TO USE CHUTNEY?

- ★ **Serve with meat**, such as chicken, lamb, or pork. We love ours with roast chicken. You can also use chutney thinned with water, to glaze chicken or duck.
- ★ **Served with curries** and other meals.
- ★ **Served as a part of a grazing board.**
- ★ **Serve with cheese**, like brie or cream cheese.
- ★ **Spread in sandwiches.** Try some spread in a chicken salad sandwich, or in a grilled cheese sandwich

Hints and Tips for making your own version

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Peach Chutney

Maturity time: 1 Month

INGREDIENTS

1 kg Yellow Peaches
1 Small Red Onion
2 Garlic Cloves
5cm piece Fresh Ginger
½ cup Malt Vinegar
½ cup Sugar
2 Tbsp Sweet Chilli Sauce



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Peel and deseed Peaches and quarter
3. Dice onion
4. Crush garlic
5. Peel and grate ginger
6. Combine peaches, onion, garlic, ginger, vinegar, sugar and sweet Chilli in a 3-litre capacity, microwave-safe jug or bowl. Microwave in Panasonic Microwave, uncovered, on HIGH (100%) power for 25 to 30 minutes, stirring every 5 minutes, or until chutney is thick. Or put it into a pot and simmer for 1 hour.
7. Spoon hot chutney into hot sterilized jars. Cover with a tea towel and allow to cool. Seal and label. Refrigerate after opening. Serve on Christmas day with ham or turkey. Alternatively, use on sandwiches.

Size of Jars: 500ml	No. of Jars Made: 5 + 1 small sample jar
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HOW TO USE CHUTNEY?

- ★ **Serve with meat**, such as chicken, lamb, or pork. We love ours with roast chicken. You can also use chutney thinned with water, to glaze chicken or duck.
- ★ **Served with curries** and other meals.
- ★ **Served as a part of a grazing board.**
- ★ **Serve with cheese**, like brie or cream cheese.
- ★ **Spread in sandwiches.** Try some spread in a chicken salad sandwich, or in a grilled cheese sandwich

Hints and Tips for making your own version

Peeling a Peach <https://www.thespruceeats.com/how-to-peel-peaches-2217611>

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Pickled Onions

START DAY BEFORE

Maturity time: 3 weeks



INGREDIENTS

¼ Cup Salt
1kg Pickling Onions
12 Birdseye Red Chillis
4 Bay Leaves
1 tbsp Peppercorns
4 Cups White Vinegar
½ Cup White Sugar
1 tbsp Pickling Spice

METHOD

1. Combine salt and water in a large glass bowl. Stir until salt dissolves.
2. Peel skin from onions, leaving the onions whole. Add to the salt water. Cover. Stand at room temperature overnight.
3. Drain onions. Rinse under cold water.
4. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
5. Pack the chillis into the jars, layering with chilli, bay leaves and peppercorns.
6. Place vinegar, sugar and pickling spice into a saucepan over low heat. Cook stirring for 15 minutes or until syrup thickens slightly.
7. Set aside to cool completely. Strain liquid. Pour over onions, make sure the onions are completely covered. Seal jars.
8. Allow to stand for 3 weeks to mature before using.

Size of Jars: 500ml	No. of Jars Made from one batch: 5
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HOW TO USE GIARDINIERA

- ★ Tangy and crunchy condiment.
- ★ **Ideas:** Use on platter or sandwiches with ham, cheese, crackers and bread. On antipasto platters, go well on a beef sandwich, use as an appetizer alongside cheese and cured meats. It also works well on bratwursts, hot dogs, sub sandwiches and pizzas.

Hints and Tips for making your own version

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Pickled Garlic

Maturity time: 1 Month



INGREDIENTS

35 Bulbs of Garlic
8 Cups Distilled Vinegar
Large Pot for boiling the
Vinegar
Rosemary

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Break apart the heads of garlic and peel the cloves. Place the gloves into a large mixing bowl and fill with water. Use finger to remove any dirt from the cloves. Slice any brown spots. Rinse the cloves well.
3. Bring the vinegar to the boil. 8 Cups will do several hundred cloves.
4. Fill jars with cloves and add a sprig of rosemary to each jar.
5. Pour vinegar into the jars and cover the cloves.
6. Seal jars. Let cool at room temperate overnight. These will keep for up to a year.

Size of Jars: 250ml	No. of Jars Made from one batch: 10
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HOW TO USE PICKLED GARLIC

- ★ Use in sauces, dips or eat whole.
- ★ **Ideas:** Use on platter or sandwiches with ham, cheese, crackers and bread. On antipasto platters, go well on a beef sandwich, use as an appetizer alongside cheese and cured meats. It also works well on bratwursts, hot dogs, sub sandwiches and pizzas.

Hints and Tips for making your own version

Some fruit and vegetable shops and markets sell the bulbs pre peeled and in vacuum sealed bags. I got mine from Blunder Road shop for \$4.99 a kg.

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Dark Plum Jam

INGREDIENTS

2kg Blood/Dark Plums
1L (4cups) Water
80ml (1/3 cup) Fresh
Lemon Juice
1.35g (6 cups) White
Sugar



METHOD

1. Wash, quarter and remove stones from Plums.
2. Freshly squeeze lemon juice
3. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
4. Combine plums and water in large saucepan and bring to the boil over high heat. Reduce heat to medium-low and simmer, uncovered, for 1 hour.
5. Add the lemon juice and sugar to the pan and stir, without boiling, until the sugar dissolves. Increase heat to medium-high and bring to the boil. Boil, uncovered, stirring occasionally, for 25-45 minutes or until the jam jells when tested (see hints).
6. Ladle the jam immediately into 8 clean 250ml (1-cup) jars and seal. Invert the jars for 2 minutes then turn upright and set aside to cool. Label and date the jars before storing.

Size of Jars: 250ml

No. of Jars Made: 8

HOW TO USE PLUM JAM

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>



Preserved Lemons/Limes

START DAY BEFORE

Maturity time: 1 Month



INGREDIENTS

5 (approx. 600g) lemons
145g (1/2 Cup) Sea Salt
375-500ml Fresh Lemon
Juice



METHOD

1. Wash and dry the lemons.
2. Cut one end of each lemon, about 5mm from the base, so they sit flat. Place 1 lemon at a time, cut-side down, on a chopping board and cut lengthways into quarters without cutting all the way through to the base. Repeat with remaining lemons. Place the lemons, in a single layer, in a freezer bag and expel air. Seal and place in freezer overnight. Remove from freezer and transfer to the fridge to thaw for 6 hours or overnight. This helps soften the rind and speeds up the maturation process.
3. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
4. Fill each lemon with as much salt as possible. Salt extracts juice from the lemon, softening the rind. Push lemons into jar. Sprinkle over remaining salt.
5. Pour over enough lemon juice to completely cover lemons. Seal, label and date. Place in a cool place, away from direct sunlight, for at least 4 weeks. Once lemons have settled in jar, you might need to add more lemon juice to ensure the lemons remain covered. The lemons will start to soften and might start to float. As a result, they may not stay entirely covered with juice and may develop a harmless white mould.

Size of Jars: 250ml	No. of Jars Made from one batch: 10
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HOW TO USE PRESERVED LEMONS

- ★ **To use**, remove a lemon from brine and rinse under cold running water. Pat dry with paper towel. Use a sharp knife to cut flesh from rind. Discard flesh. Cut off white pith from rind. Discard pith.
- ★ They are used extensively in North African cooking. Used sparingly, they impart a sophisticated lemon undertone common to tagines and Moroccan salads.
- ★ **Ideas:** stirred through mashed potato to serve with fish, mixed into rice for prawn curry, or in a tagine for authentic Moroccan flavour.

Hints and Tips for making your own version

Cutting the lemons: <https://www.youtube.com/watch?v=ApblfnsB5pE>

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

Raspberry Jam



INGREDIENTS

900g Raspberries
900g Jam Sugar
Juice of 1 Lemon



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Place fruit in a large pot add the lemon juice and put over a low heat to start the juices running.
3. When the fruits are heated through, remove from the heat and stir in the sugar until dissolved. If the fruit pieces are too large use a potato masher to break them up.
4. Place back onto the heat, turn it up higher and bring the contents of the pan up to the boil, then reduce to a rolling boil.
5. When the jam has darkened and thickened slightly, usually after 10minutes or so then test for set.
6. Turn off the heat and leave stand for 20 minutes to prevent the fruit rising to the top.

Size of Jars: 500ml	No. of Jars Made per batch: 4
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HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, scones, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Rhubarb and Raspberry Jam



INGREDIENTS

1.5kg Rhubarb
1.5kg Raspberries
1kg White Sugar
Juice of 2 Lemons



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Wash the rhubarb sticks and chop into short lengths.
3. Put into a preserving pan with the raspberries and lemon juice and cook over a medium heat until really soft but the pieces of rhubarb are still whole, 20-30 mins.
4. Stir often to prevent sticking.
5. Off the heat, add the sugar and stir to dissolve. We would normally use equal sugar to fruit but a lot of water evaporates from the rhubarb.
6. Return to the heat and bring up to a rolling boil. Test for a set after 8-12 minutes, return to the heat to cook for longer if necessary.
7. Jar up into warm, sterilized jars and leave to cool and set.

Size of Jars: 250ml	No. of Jars Made from 1 batch: 10
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HOW TO USE JAM AND MARMALADES?

- ★ Ideas: on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ 26 Different ways to use up jam: <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Rosella Jam

INGREDIENTS

½ a 9L Bucket freshly
picked Rosellas
3 to 4 Cups Jam Sugar
1 Green Apple
1 Cup Water
Juice of 1 Lemons



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Peel and chop the apple.
3. Soak the fruit for a few minutes in a sink full of cold water and then drain. Then separate the red calyx (the fleshy cover surrounding the seedpod) from the seedpod. An easy way to do this is using an apple corer pushed hard against the base of the calyx; the calyx will then separate from the seedpod. Put the red calyx into a bowl and the seedpods into a saucepan. Cover the seedpods with water and simmer for 10-15 minutes, until soft and translucent in appearance. Strain the seedpods through a sieve and dispose of the seedpods, reserving the liquid. This process extracts pectin from the seedpods to help the jam set. Then pour the liquid back into a large saucepan, add the red calyx, apple & lemon and simmer gently until they are very soft.
4. Measure this fruit pulp and add cup for cup of sugar to fruit (or for larger amounts, 1 litre of fruit pulp = 1 kilo of sugar).
5. Stir over a gentle heat until the sugar is completely dissolved and then bring to the boil. The jam will froth high in the saucepan and so needs to be no more than half full before you start it boiling. Test for setting by putting a saucer in the freezer to chill, then put a teaspoonful of jam on the saucer, wait for it to cool slightly and then push the top of it with your finger. If it crinkles it is cooked. Another sign that it is setting to watch for is when the jam stops frothing and settles down to a hard boil.
6. As the jam reaches setting point it is also most likely to stick and burn so pay close attention and stir often. Remember that the setting of a jam is a chemical reaction between the fruit acid, the sugar and the pectin, not an evaporative process. Jams set as they cool, if over-cooked the setting point may be passed and instead a thick syrup rather than a gel is formed.
7. Bottle the jam into clean hot jars and seal immediately.

Size of Jars: 250ml	No. of Jars Made from 1 batch: 25
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HOW TO USE JAM AND MARMALADES?

- ★ Ideas: on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ 26 Different ways to use up jam: <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Strawberry Jam



INGREDIENTS

1kg Strawberries
4 cups Jam Sugar
4 tbsp Lemon Juice

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Hull the strawberries.
3. In a heavy based pot crush the strawberries with a potato masher.
4. Add sugar and lemon juice. Stir over low heat until sugar is dissolved. Increase heat to high and bring the mixture to a full rolling boil. Boil, stirring often, until the mixture reaches 105°C.
5. Transfer to hot sterile jars, leaving 1cm headspace and seal.

Size of Jars: 250ml

No. of Jars Made from 1 batch: 6

HOW TO USE JAM AND MARMALADES?

- ★ Ideas: on toast, scones, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ 26 Different ways to use up jam: <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

Hulling Strawberries: <https://www.taste.com.au/quick-easy/articles/how-to-hull-strawberries/qbunkj3h>

Strawberries are temperamental to make jam with so use jam sugar always with this recipe and not white sugar.

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>



Strawberry and Balsamic Jam



INGREDIENTS

1kg Strawberries
4 cups Jam Sugar
4 tbsp Lemon Juice
100ml Balsamic Vinegar

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Hull the strawberries.
3. In a heavy based pot crush the strawberries with a potato masher.
4. Add sugar, vinegar and lemon juice. Stir over low heat until sugar is dissolved. Increase heat to high and bring the mixture to a full rolling boil. Boil, stirring often, until the mixture reaches 105°C.
5. Transfer to hot sterile jars, leaving 1cm headspace and seal.

Size of Jars: 250ml

No. of Jars Made from 1 batch: 6

HOW TO USE JAM AND MARMALADES?

- ★ Ideas: on toast, scones, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ 26 Different ways to use up jam: <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

Hulling Strawberries: <https://www.taste.com.au/quick-easy/articles/how-to-hull-strawberries/qbunkj3h>

Strawberries are temperamental to make jam with so use jam sugar always with this recipe and not white sugar.

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>



Strawberry and Ginger Jam

START DAY BEFORE



INGREDIENTS

1kg Strawberries
2 ½ cups Jam Sugar
2 Pinches of salt
2 Chunks Ginger

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Hull strawberries and cut in half.
3. Place in a bowl with sugar.
4. Refrigerate overnight.
5. The next day, add salt and ginger, stir and cook in a large pot, simmering gently over low heat and stir occasionally. Remove the foam with a spoon.
6. After 45mins, test the jam for setting.
7. Remove chunks of ginger, jar and seal.

Size of Jars: 250ml

No. of Jars Made from 1 batch: 6

HOW TO USE JAM AND MARMALADES?

- ★ Ideas: on toast, scones, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ 26 Different ways to use up jam: <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

Hulling Strawberries: <https://www.taste.com.au/quick-easy/articles/how-to-hull-strawberries/qbunkj3h>

Strawberries are temperamental to make jam with so use jam sugar always with this recipe and not white sugar.

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>



Strawberry, Lychee and Ginger Jam



INGREDIENTS

1kg Lychees
1kg Strawberries
2 x 5cm chunks Ginger
2kg Jam Sugar
1 Knob Butter



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Peel and chop lychees finely.
3. Hull and remove leaves from strawberries and cut into quarters.
4. Peel ginger and leave into large chunks.
5. Add fruit to a large sauce pan with the sugar and ginger.
6. Cook over low heat until sugar dissolves.
7. Add butter and increase heat and bring to a full boil. (Boil that cannot be stopped when stirred.)
8. Boil rapidly for 4 minutes only, carefully skimming off any foam from surface during cooking.
9. Remove from heat, then test. If not set cook a further 2 minutes then test again.
10. Remove chunks of ginger. Puree with blender if needed.
11. Place in jars and seal lids.

Size of Jars: 500ml

No. of Jars Made per batch: 8

HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Hulling Strawberries: <https://www.taste.com.au/quick-easy/articles/how-to-hull-strawberries/qbunkj3h>

How to peel and Deseed Lychees: <https://www.wikihow.com/Eat-a-Lychee>

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Summer Berry Jam



INGREDIENTS

900g Mixed Berries
900g Jam Sugar
Juice of 1 Lemon



METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Any combination of berries can be used. This recipe worked best for all the berry jams I made, with either a mix or just a single berry. Pick over the fruit, hull any strawberries, take currants from their strings, stone the cherries and avoid washing the fruits.
3. Place fruit in a large pot add the lemon juice and put over a low heat to start the juices running.
4. When the fruits are heated through, remove from the heat and stir in the sugar until dissolved. If the fruit pieces are too large use a potato masher to break them up.
5. Place back onto the heat, turn it up higher and bring the contents of the pan up to the boil, then reduce to a rolling boil.
6. When the jam has darkened and thickened slightly, usually after 10minutes or so then test for set.
7. Turn off the heat and leave stand for 20 minutes to prevent the fruit rising to the top.

Size of Jars: 500ml

No. of Jars Made per batch: 4

HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

Hulling Strawberries: <https://www.taste.com.au/quick-easy/articles/how-to-hull-strawberries/qbunkj3h>

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

Tangy BBQ Sauce

INGREDIENTS

2 Tablespoons Olive Oil
1 Large Onion
1 Garlic Clove
1 Fresh Red Chilli
2 Celery Sticks
1 Large Carrot
1 Medium Cooking Apple
450g Ripe Tomatoes
1/2 Tsp Ground Ginger
150ml Malt Vinegar
1 Bay Leaf
4 Whole Cloves
4 Black Peppercorns
50g Light Brown Sugar
2 Tsp English Mustard
1/2 Tsp Salt

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Cut up vegetables and apple into small pieces.
3. Add all ingredients to a pot.
4. Bring to a boil, then simmer until all ingredients are tender and combined. You may need to blitz it with a blender.
5. Then jar and seal.



Size of Jars: 500ml	No. of Jars Made per batch: 3
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HOW TO USE BBQ

★ **Ideas:** use it as a marinade, as a sauce for steak, on ribs, use on burgers, hotdogs, in sloppy joes, on shredded chicken or pork buns, sandwiches.

Hints and Tips for making your own version

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

Tomato Chutney

Maternity time: 2 Months

INGREDIENTS

2 tsp Cooking Salt
225g Sultanas
450g Red Onions
900ml Malt Vinegar
50g Pickling Spices
1kg Tomatoes
450g Cooking Apples
350g Light Brown Sugar

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Dice Onions and Tomatoes.
3. Add all ingredients to a pot.
4. Bring to a boil, then simmer until all ingredients are tender and combined, with the liquid reduced and as much as possible evaporated.
5. Then jar and seal them.

Size of Jars: 500ml	No. of Jars Made: 5 + 1 small sample jar
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HOW TO USE CHUTNEY?

- ★ **Serve with meat**, such as chicken, lamb, or pork. We love ours with roast chicken. You can also use chutney thinned with water, to glaze chicken or duck.
- ★ **Served with curries** and other meals.
- ★ **Served as a part of a grazing board.**
- ★ **Serve with cheese**, like brie or cream cheese.
- ★ **Spread in sandwiches.** Try some spread in a chicken salad sandwich, or in a grilled cheese sandwich

Hints and Tips for making your own version

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>



Tomato Jam

INGREDIENTS

1lb Ripe Tomatoes
3/4 lb Sugar
Skin of 1 Lemon
½ Cup Lemon Juice

METHOD

1. Wash jars and lids in warm soap water, Rinse and place still damp in oven at 250°C for 15mins then drop temp to 100 °C until ready to use.
2. Cut up tomatoes into ¼ or smaller.
3. Cut up finely or grate skin of the lemon.
4. Put everything into a pot and cook until tender.
5. Blitz in a processor or stick blender.
6. Jar and Seal.

Size of Jars: 250ml	No. of Jars Made per batch: 6
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HOW TO USE JAM AND MARMALADES?

- ★ **Ideas:** on toast, in baking like Victoria sponges, jam drops, baked with brie, make your own fruit flavoured yoghurt, heat up slightly and use as a topping on ice cream, add to a pan sauce for your meat, add it into a cocktail, top your pancakes, use on a grazing platter and so much more.
- ★ **26 Different ways to use up jam:** <https://www.epicurious.com/ingredients/26-ways-to-cook-with-jam-marmalade-article>

Hints and Tips for making your own version

Hulling Strawberries: <https://www.taste.com.au/quick-easy/articles/how-to-hull-strawberries/qbunkj3h>

1 lemon yields: 3 tablespoons juice

1 lime yields: 2 tablespoons juice

Lids: Go on while the jam is still hot. Be careful. Leave a gap of 2.5cm between the top of the jars and jam mixture. Fill straight away and closed directly out of the oven.

Sterilizing Jars <http://www.bite.co.nz/kitchen-tips/how-to/1978/Preserving-How-to-sterilise-jars/>

How to test if Jam is Set: <https://www.bbcgoodfood.com/videos/techniques/how-test-jam>

