

Blackcurrant Jam

- 2 lb 8 oz blackcurrants, stemmed, rinsed and drained
- zest of 2 lemons
- supreme of 2 lemons, coarsely chopped ([how to supreme citrus fruits](#))
- 1 lb 7 oz sugar
- several small jars and lids (about 6), well washed and sterilized with boiled water
- parchment paper to line lids

Place blackberries in a large, heavy pot. Add the sugar, zest and supreme of lemon. Heat slowly until it is just near boiling point. Turn the heat down, and simmer for 20-30 minutes until the jam begins to set.

Ladle the jam into the jars, leaving a $\frac{1}{2}$ to $\frac{3}{4}$ -inch space at the top. Cover with the parchment paper, and allow the jam to come to room temperature. Refrigerate. Seal and freeze what you are not using or giving away, making sure there is room in the jar for expansion caused by freezing.

Recipe suggestion:

Season a **rack of lamb** with salt and pepper. Spread a few tablespoons of **Blackcurrant Jam** over the lamb. Sprinkle with thinly sliced garlic cloves, then roast for 15-20 minutes at 400F.