



Fruit Salad Jam

- 1kg / 2lb cooking apples
- 1kg / 2lb cooking pears
- ½ kg / 1lb. dark plums
- ¼ pint / 500 mls of water
- 2-2 ½ kg / 4-5 lb sugar
- These measures are a guideline depending on working in kg or lb. Equal quantities of sugar to fruit is a general guideline depending on individual taste.

Method:

1. Peel and core the apples and pears
2. Remove stones from the plums
3. Put fruit and water into a heavy based saucepan and simmer until fruit is soft
4. Add sugar, stir until dissolved and boil until setting point is reached, approx. 20 minutes
5. Test for setting by putting a spoonful on a cold plate. If it has reached setting stage, a skin will form very quickly on the jam. As soon as the jam reaches this stage it is ready.
6. Use a clean cup or jam funnel to transfer the jam into jars.
7. Wipe away any spills with a damp cloth or damp kitchen paper.
8. Cover immediately and leave to cool, before storing in a cool, dry place.