

Rhubarb, Ginger & Gin Jam

Prep Time – Soak overnight before making the jam!

Cooking Time – Approx 10 Minutes

Servings - 2 x 250ml jars

Ingredients.

- 450g Prepared rhubarb
- 450g Granulated Sugar
- 10g Piece of root ginger, peeled.
- 30g Stem ginger - cut into small pieces (In syrup)
- 2 Tbsp gin
- 2 Tbsp freshly squeezed lemon juice
- 1/2 vanilla pod - seeds only

2 x 250ml Sterilised jam jars!

Method.

1. Wash and trim the rhubarb. Cut into 2cm pieces. Once prepared, weigh the fruit!
2. Give the root ginger a good bash with a rolling pin!
3. Place the rhubarb, sugar, lemon juice, gin and vanilla seeds in a bowl, mix well. Add the root ginger to the middle and leave to soak overnight.
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5. Before making the jam, place a saucer in the fridge or freezer to cool. We'll use this to test if the jam is ready!
4. Add the sticky rhubarb mixture into a heavy based pan or preserving pan. Remove the root ginger and place into a muslin cloth then pop back into the mixture. Slowly bring to the boil. Once at fast boiling point, continue to boil for 5 minutes.
5. Remove from the heat and remove the root ginger. Add the stem ginger pieces, stir and return to the boil for a further 4 minutes.
6. Remove the cold saucer from the fridge. Take the pan off the heat. Add a teaspoon of jam onto the cold saucer. Let it cool a little then push with your finger. If there is a 'skin' your jam is set. If not, return to the boil for a further 2 mins. Continue to test this way until the jam is set.
7. Carefully pour into sterilised jars and seal with lids straight away.
8. Store away in a cool dry place. Once opened keep refrigerated and use within 2 months.

Recipe inspired from farmersgirlkitchen.co.uk

