

Damson Jam

1.5kg damsons
1.5kg jam/preserve sugar
Juice of 1 lemon
500ml water

Wash the fruit before putting it into a 6 or 7 litre stainless steel pan with the water and over a moderate heat cook until the damsons are well broken down. Now the task of fishing out the stones.

Add the sugar, stirring occasionally with a wooden spoon for about 10 minutes until “setting point” is reached. Remove from the heat, skim and pour into jars.