

25th Anniversary Wessex Rally - 2018

Class 9 - Jam

Plum and Mulled Wine Jam Recipe

Ingredients

- 1.8 kg (4lb) of red plums, halved and stoned
- Half a bottle of red wine (375ml)
- Mulled wine spices in a sachet
- Piece of orange zest without pith
- 1.8kg (4lb) sugar

Makes 6 x 450gm jars

Method

1. Put the plums and wine into a preserving pan, and place the spices and zest into the pan. Cook gently until the plum skins are soft.
2. Add the sugar, stirring until dissolved. Bring to the boil and boil rapidly for 10 minutes or until the setting point has been reached.
3. Add a knob of butter and mix in.
4. Pot into cooled, sterilised jars, seal and label.