



## BRAMBLE JELLY

### Ingredients

#### Brambles

2 large cooking apples

Fresh lemon juice

This is my mum's recipe, which I still use today, with happy memories of purple fingers and scratched legs.

You will need a 'jeely pan' or a large stock pot and something to strain the fruit. (We used an old pillowcase.)

Give the brambles a quick rinse. Add to the pan, right up to the top if you have enough and add two large cooking apples quartered and the juice of a freshly squeezed lemon. Use slightly less if not a full pan.

Add water, until you can just see it. Simmer for about 20 mins until the apples are completely soft. Stir occasionally.

Allow to cool slightly, then pour into a muslin bag, or clean pillowcase. Tie the top and suspend it over a clean bucket/large bowl by tying to a broom handle across the back of two kitchen chairs. Leave it to drip away overnight.

Next day, throw away the fruit, **do not squeeze** it as it will make the jelly cloudy.

#### Water

White granulated sugar

Put 2 saucers or a side plate in the freezer to chill.

Measure the juice with a jug and pour back into the pan, then add exactly the same volume of white granulated sugar. Note: My recipe also says '3 pints juice and 3 pints of sugar max, or it will boil over'

Heat gently until the sugar has dissolved then bring to the boil. Now boil rapidly for about 10 minutes and skim off any scum that appears.

If you have a thermometer - 105 degrees C. If not, remove a saucer from the freezer, add a teaspoon of the liquid, leave for a minute to cool and push your finger through it. If it starts to wrinkle the jelly is ready. If not, return to the boil and try again after another minute.

Once you have a 'set' pour into warm sterilised jars (a jam funnel is handy), allow to cool slightly then top with a waxed disc if you have one, then screw the lid on tightly.

Look forward to your toast in the morning.

*Willie*