

PRESERVES

DRIED APRICOT JAM

Cut 250g dried apricots into 4 and soak overnight in 4 cups of water. Place a saucer in fridge overnight, for testing next day.

Next Day – Peel, core and grate 1 Granny Smith Apple. Add apple to apricot mixture, boil slowly until apricots are soft (approx. 30 minutes.) Measure 1 cup apricot mixture to 1 cup sugar, stir until sugar dissolves.

Add ¼ cup lemon juice, boil fast. Remove pot from stove.

To test for setting, put a teaspoon of jam on cold saucer, leave for 3-5 minutes in fridge. If not runny it is set.

Leave pot for 10 minutes, then remove any scum and ladle into jars. Fill to top. When cold put lid on and label, (Print in BLOCK LETTERS on small labels, name of variety on side if jar.)

KIWIFRUIT JAM

Peel and cut into 8 pieces, 500 grams Kiwifruit. Peel, core and grate 2 medium Granny Smith Apples.

Put fruit into large saucepan with half cup of water. Add 2 tablespoons Lemon Juice, boil fast for 10-15 minutes. Test on a cold saucer, as in dried Apricot Jam recipe, then leave for 10 minutes, remove any scum and ladle into jars. Fill to the top, when cold put on lid and label. (Print in BLOCK LETTERS on small labels, name of variety on side of jar)

LEMON BUTTER

Lightly beat 4 eggs, add 1 cup of sugar, 2 cup Lemon Juice and 4 tablespoons butter.

Stir over low heat, or use double saucepan, until mixture thickens. When mixture coats the back of a wooden spoon, it is ready. Fill jars to the top, as mixture shrinks, add a little more. When cold, put lid on and label in BLOCK LETTERS, name of variety on side of jar.

LIME BUTTER – use ¾ cup lime juice, ¼ cup water (instead of Lemon Juice) then follow above recipe.

PASSIONFRUIT BUTTER – Use lemon butter recipe, add 3 passionfruit pulp at end of cooking.

TOMATO RELISH

Put 1 kilo ripe Tomatoes in a bowl, pour boiling water over, to release the skins. Skin ½ kilo Onions and chop finely, then peel and chop finely the tomatoes.

In a large saucepan or boiler, put Onions, Tomatoes, 1 cup Sugar, 1 cup White Vinegar, 1 tablespoon each of Salt, Mustard Powder, Curry Powder and boil for 30 minutes or until vegetables are soft.

In a cup make a paste with 1 tablespoon of Cornflour, mixed with a little vinegar.

Add to pot of cooking vegetables, and boil for a further 3 to 5 minutes to thicken. Ladle into jar, filling to top. Use screw to plastic lids or line a metal lid with white cardboard. Label jar in BLOCK LETTERS, name variety on small labels on side of jar.

PINEAPPLE BLISS BALLS

Put into a large bowl 250g Marie or Milk Coffee biscuits (finely crushed), 440g crushed Pineapple (well drained), 395g Condensed Milk, ¾ cup Coconut. Mix well, roll into walnut ball size (20grams), then roll into 1 cup Coconut to coat well. Chill in the fridge for 1 hour.

CHOCOLATE DATE BALLS

INGREDIENTS: 1pkt Nice Biscuits (finely rolled), can use Arrowroot, Marie or Morning Coffee Biscuits (cheapest), 1 tin Condensed Milk, ½ cup Coconut, 2 tbsps. sifted Coco, 1 cup chopped Dates.

METHOD: Place all ingredients in a bowl and mix well. Put in fridge for an hour. Take out and roll into walnut ball size (20grams) in extra coconut. Store in a container and keep in fridge.