



Blackberry Jelly

I received this recipe from Lise, a French friend I made while working on a vineyard in Australia. The vineyard has a restaurant, so we talked a lot about different recipes and dishes from our various cultures. Lise asked her mom for this traditional, French recipe after finding an abundance of blackberries on the vineyard. Blackberries are a pest in Australia. The recipe can be a lot of work, but it's very authentic and the outcome is delicious.

Ingredients

- 2 kg blackberries
- 2/3 cup water
- clean pair of pantyhose (one leg)
- 1 handful unripe blackberries (red-colored blackberries for pectin)
- sugar (TBA, same weight as juice filtered from the berries)
- juice of one lemon filtered

Directions

- Heat blackberries and water until boiling. Stir to help get juicy. Take off heat.
- Take clean pair of pantyhose and hold open over new bowl. Add some of boiled berries and press juice out. Repeat until all the boiled berries are drained.
- Weigh juice. Measure equal parts sugar. Put juice, sugar and lemon juice in pot and bring to boil. Let the mix boil for 20-30 minutes while stirring regularly.
- To test when mix is done, put a drop of the boiling mix on a cold plate, if it does not run it's done.
- Use a spoon with holes to remove white foam from top.
- Put mix in as many jars as needed (smaller jars are better) immediately. Screw caps on the jars immediately and turn upside down for at least five minutes.
- Turn jars right side up and leave to cool for one to two days. Traditionally, jellies cool at room temperature.