

Melon and Star Anise Jam

2 Charentais or Cantaloupe melons - smelling nice and ripe - peeled and seeded

450g jam sugar (with pectin)

2 star anise

4 pieces of preserved ginger drained and chopped fine

grated rind and juice of 2 unwaxed lemons

Cut melon in small pieces and layer with sugar to draw out the juices - overnight if necessary - cover with cling film

Pour into large pan with other ingredients bring to boil and lower heat. Simmer for about 25 mins till melon is transparent and test for setting in the usual way. Pour into sterilized jars, cover, and label when cold. Store in fridge when opened.

Enjoy!