

Pineapple Raisin and Rum jam (From Nikki Vane)

One Pineapple (approx 300g) peeled, cored and finely chopped

20g raisins

150g Molasses sugar

2 tblsp freshly squeezed lemon juice (approx half a lemon)

Pectin – either half a Tate&Lyle sachet, or use half a washed but not peeled, roughly chopped cooking apple tied up in a muslin bag.

60 ml White Rum

Firstly you need to sterilise the glass jars.

Place finely chopped pineapple and raisins in a pan with the sugar and let steep for a couple of hours.

If you are using the cooking apple for pectin, place the muslin bag in pan with pineapple, raisins, sugar and lemon juice. If you are using Tate&Lyle powdered pectin, put half the sachet in a small glass and mix well with the lemon juice and add to pineapple, raisins and sugar.

Stirring gently, bring slowly to the boil and leave on a rolling boil for approximately 15 minutes.

Take off the heat, remove the muslin bag (if using) and let jam cool for 10 minutes. Add rum, stir and fill sterilised jars, seal well.

