Cherry-Ginger Jam

4 to 5 jars - 20 min

1kg frozen cherries
800g gelling sugar
30g grated fresh ginger
30g lemon juice

METHOD. In a large pot, combine the frozen cherries, gelling sugar, and lemon juice. Let sit for 10 minutes to allow the sugar to dissolve slightly. Bring to a boil, add the ginger, and cook for 4-5 min while stirring. Blend to your preferred consistency. Remove from the heat and pour into sterilized jars. Seal tightly and turn upside down for 5 minutes to create a vacuum seal, and let cool completely.