

Blackberry Vanilla & Bourbon Jam



Recipe By Jaxters

Ref: 809

Heading: Jams & Pickles

Cuisine: American

Food Type: Vegan

No of Portions: 2

Ingredients & Prep

500 g Fresh blackberries

100 g Granulated sugar

2 tbsp Bourbon whisky (Jack Daniels)

1 tbsp Lemon juice

2 tsp Vanilla paste

1 tsp Lemon zest

Suggestion & Tips

Very nice on a buttered tea cake or just toast.

Method

Step 1 - Place all the ingredients into a saucepan, bring to the boil then reduce heat to a slow simmer stirring now & then for 15 to 20 minutes.

Step 2 - Pour into sterile jar/s & lid/s while still hot, for extra protection & shelf life, place filled jars into boiling water for 10 minutes, turn off heat & allow to cool in the water. Keep in the fridge once opened, should last for 2 weeks.