

*These recipes are for European Black Currants that ripen in late July / early August*

### **English Black Currant Jam Recipe**

2 pounds berries (apx. 6 and 2/3 cups of med-large frozen berries)  
2 cups water  
2 pounds, 10 oz sugar (6 level cups)

Pick over fruit, discarding stems and leaves. Leave blossom ends on. Place berries and water in a large pan and simmer 20-30 minutes until fruit is tender.

Add the sugar. Stir and keep warm until the sugar dissolves. Look at your spoon or spatula to make sure the crystals are gone or jam will turn sugary. Add a little knob of butter.

Now bring the jam to a rapid boil. Stir to keep it from sticking to the bottom of the pan. It will gel in about 10-15 minutes (depending on size of batch or width of pan) or at 220°F. Alternatively, after 10 minutes, turn off the heat. Place a drop of jam onto a little plate you've kept in the freezer. When it is cool, push the jam with your finger. If you see crinkly skin, it is set. If not, boil a few more minutes and keep rechecking.

Process filled canning jars in boiling water bath 5 minutes.

**Honeyberry twist** – substitute a cup or so honeyberries for currants!

### **Black Currant Liqueur (Liqueur De Cassis)**

2 lbs fresh [black currants](#), with a few leaves (about 7-8 cups)  
4 cups good vodka – or to cover fruit  
1 ½ cups [sugar](#)  
2 cups [water](#)

1. Put the black currant berries, with their leaves (optional), into 1-quart glass jars.
2. Pour in the vodka, cover tightly and let macerate until December.
3. Next, drain the flavored juice/alcohol from the fruit. Discard the fruit.
4. Mix the SUGAR and WATER, and bring *just* to a boil.
5. Cool this syrup and add it to the juice/alcohol.
6. Bottle and cork.
7. Keep the bottles of liqueur for 1-3 months before opening. May improve up to 1 year.
8. Makes about 2 quarts.

*Note: The sweeter the fruit variety, the sweeter the final product. I like 'Titania' - It turns out perfectly, but I reduce the volume of simple sugar added to sweeter varieties like 'Blackdown'.*

*Drink up! I only made ½ recipe the first year and then hoarded it bc it was so good. But it gets old after the bottle is opened more than 3 months. So make more right away and put it into small bottles.*

Courtesy of: Kathy Wiederholt, Fruit Project Manager | NDSU-Carrington REC

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