

Golden Current Jelly and Jam Recipes from the internet

**Kiowa Conservation District (Colorado):**

[http://www.kiowacd.org/Tips\\_Links/golden\\_currant\\_recipes.htm](http://www.kiowacd.org/Tips_Links/golden_currant_recipes.htm)

**Blossoms:** late April to mid May

**Ripens:** late July to August

This fruit is globe-shaped and about 1/4 inch in diameter, growing single along the stem. When ripe, currants vary in color from red to black. Currants are high in natural pectin.

Currant Jelly and Jam

3 quarts fresh currants

2 cups water

3 cups sugar

### *Jelly*

Wash the currants and place in a saucepan. Add the water and bring to a boil. Reduce the heat and simmer for 10 minutes. Use a jelly bag to extract the juice. Allow juice to drip overnight.

Measure 4 cups of juice and stir in the sugar. Heat to boiling and cook for 5 minutes, stirring frequently until the mixture meets the jelly test. Skim off surface and pour into hot, sterile jars, leaving 1/4-inch head space. Seal and process in a boiling water bath for 10 minutes at 5,000 feet, or freeze.

### *Jam*

3/4 cup additional sugar

Save the pulp after the juice has been extracted, adding 3/4 cup sugar and cooking until thick. Pour into hot, sterile jars, leaving 1/4-inch head space. Seal. Process in boiling water bath for 10 minutes, or freeze.

Blueberry-Currant Jam

1 quart stemmed blueberries

1 cup water

2 cups stemmed currants

1 cup water

3 cups sugar

Add blueberries and 1 cup water; cook slowly 5 minutes. In another pan, add currants and 1 cup water; cook slowly 10 minutes; press through a sieve or food mill.

Add currant pulp to blueberry mixture; cook rapidly 5 minutes. Add sugar. Cook rapidly until thick, about 20 minutes stirring frequently. Pour hot mixture into hot jars, leaving 1/4 inch head space. Adjust lids. Process 15 minutes in boiling water bath at 5,000 feet. Makes 2 pints.