

## Mandarin Jam



### Ingredients

- 8 Mandarins
- 1kg White Sugar
- 3 Cups Water

### Method

1. Wipe mandarins with a damp cloth, cut mandarins in half horizontally then in half again. Using fingers, remove seeds and discard them.
2. Peel away skin and reserve it. Using a sharp knife cut skin into fine slivers. It is only necessary to use the skins of 4 mandarins.
3. Place mandarin pulp in food processor, process a few seconds or until pulp is chopped. (If you do not have a processor, chop fruit finely).
4. Place pulp in large pan, add mandarin rind, white sugar and water, mix well.
5. Mixture should be not more than 5cm (2in) deep in pan. Stir jam over medium heat until sugar has dissolved, increase heat slightly, boil gently, uncovered without stirring 50-55 mins.
6. Check occasionally during last 10 mins of cooking time to make sure mixture is not burning on base of pan.  
After 50 mins start testing to see if jam will jell when tested on a cold saucer. Remove scum from surface, pour jam into hot sterilised jars. Seal when cold.