

## Ginger Jam

Ingredients: 500gm ginger took off the skin

1kg SANONTO (soft brown sugar)

400ml acid juice (ex. POKKA LEMON)

20gm pectin

How to cook:

1. cut ginger into strips
  2. mix one tablespoon of soft brown sugar and all pectin
  3. put 1, 2, and all the juice into a pot and cook over a low flame to prevent scorching until boiling
  4. Once bubbling, put the rest of soft brown sugar into the pan and stew them until boiling
- (1) 三温糖大匙一杯とペクチン全量を混ぜる.
  - (2) 鍋に(1)と(2)と果汁全量を入れ, とろ火で焦げ付かないようにして, 沸騰するまで煮る.
  - (3) 泡だったら残りの三温糖を全量入れ, とろ火で沸騰するまで煮る. (出来上がり)
  - (4) 煮沸消毒した容器に(4)が熱いうちに入れ, 容器の蓋をしめ, 逆さまにして冷ます.