



Ranch Fresh Blackberry Jam

Indulge in the vibrant tastes of summer with our irresistible homemade Blackberry Jam straight from the heart of our dining hall kitchen. Dive into a jar bursting with the essence of ripe blackberries. Whether spread generously on warm toast or lavishly layered in your favorite desserts, this jam promises a summer celebration of flavor that captures the essence of sunny days and lazy afternoons.

INGREDIENTS:

8 cups of fresh blackberries
1 cup of brown sugar
The juice of ½ to 1 lemon

Optional: cardamom & allspice

METHOD:

1. In a saucepan, cook blackberries and sugar over medium heat until the blackberries begin to break down, about 10-15 minutes.
2. Reduce heat and simmer on low for about 15 minutes, until it starts to thicken. Then, add the lemon juice and spices (if desired).
3. Check for consistency. We want a jam that but spreadable.
4. When the juice is reduced, remove the spices, and with a potato masher, mash the berries until the berries are mostly broken down but you can still see some fruit.
5. Let sit for 10 minutes. You can save this in an airtight container in your fridge for at least 7-10 days.
6. Enjoy with a slice of toast, baked goods, or anything you want.

For a savory twist and endless culinary possibilities, transform this jam into a delectable sauce perfect for salmon, pork, lamb, or any BBQ by adding your favorite chili and onions. Add

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from the Culinary Team at Rancho La Puerta

guestmessage@rancholapuerta.com | 800-443-7565

jalapeño for a moderate heat level and bright flavor. Bring in one of our favorites, chipotle, for a smoky, earthy flavor with moderate to high heat. They impart a rich, complex taste with a hint of sweetness, making them a popular choice for adding depth to sauces, marinades, and other dishes. Watch the heat on this one; serrano peppers are hotter than jalapeños, offering a more intense spiciness. They also have a slightly fruitier and more vibrant flavor, which can add depth and complexity to dishes.

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