

# **BLACKBERRYING**

*There are 330 species of bramble in the UK, all of them differing slightly in flavour. Some of them are extremely localised. Might Bootle brambles have their own unique taste?*

## **BOOTLE'S BEST BLACKBERRYING SPOTS**

*"Blackberry bushes spread in a curious way. Each cane begins by growing erectly, but then curves downwards until its tip touches the ground. Here the shoot takes root, and a clump of new canes soon forms. The berries themselves grow in large clusters at the end of the older shoots, which die after two or three years' cropping. The lowest berry - right at the tip of the stalk is the first to ripen, and is the first to ripen. Eat it raw."*

*Richard Mabey 'Food for Free'*

## **Some things to do with blackberries:**

**Blackberry vinegar:** Place blackberries in a shallow, non reactive dish. Cover with cider vinegar. Cover dish and leave for 3-5 days. Strain. Measure liquid. For every half pint add 1/2 1lb sugar. Boil to dissolve suger, and store in sterilised bottle

The most delicious blackberry product I know is a junket made from nothing other than blackberry juice. Remove the juice from the very ripest berries with the help of a juice extractor, or by pressing them through several layers of muslin. Then simply allow the thick, dark juice to stand undisturbed in a warm room. Do not stir or cool the juice, or add anything to it. In a few hours it will have the consistency of a light junket, and can be eaten with cream and sweet biscuits."

Richard Mabey, 'Food for Free'

### **Pickled blackberries:**

make a pickling liquor by heating vinegar, water, sugar, salt and spices.

When cool add blackberries and store in clean jar. Taste after 5 days.

### **BLACKBERRY, LIME & GINGER CORDIAL RECIPE** Makes 2 cups (about 12 serves)

2 cups sugar  
2 cups water  
2 cups blackberries, fresh or frozen  
1 1/2 cups lime juice  
3 thumbs of ginger, finely sliced

1. Combine all ingredients in a saucepan over medium heat. Bring to a soft boil, and then simmer over low heat until reduced by half, about 20-25 minutes. Allow to cool, pour through a fine sieve, and transfer to a sterilised glass bottle.

2. To serve, pour 30-40ml in a glass, depending on the size, and then top with sparkling or still water, 2-3 ice cubes, slices of lime and a sprig of thyme.

### **Some things to do with other parts of the bramble plant:**

**Blackberry Leaf tea.** Traditionally used for sore throats, gums, mouth ulcers. Pick young leaves and ferment them before drying.

**Bramble stem pickle,** which is best in spring. Strip the thorns from young bramble stem and slice into thin cross sections. They will look like little stars. Pickle in a vinegar solution. You can add salt, sugar and spices to taste. Will be similar to sliced gherkins.

Last seen today at 15:04

would you (roughly) say is your jam recipe- got loadsa blackberries to use up. You use apples for pectin right? Xx

16:31 ✓

Yeah a nice big green apple. Cut up small skin and all.

I think recipes often call for equal sugar to berries. But I'd keep it less. And maybe add a squeeze of lemon.

Be sure to skim off the scum.

I don't boil it that long. But I do check that it has reached setting stage. Put a couple of spoonfuls in a saucer in the fridge for 5 mins.

Good luck!

21:32

How did it wo

*There must be as many ways to make jam as there are berries on the bushes....*

*My dad makes a batch every year, this is his recipe:*

### ***To make 2 – 3 medium jars***

***500g blackberries***

***300g sugar***

***a big green apple - sliced***

*-Place the blackberries and apple in a large pan and put it over medium heat for 10 mins with the lid on till fruit is soft and cooked.*

*-After 10 minutes add the sugar and a squeeze of lemon, stir to dissolve sugar. Bring to boil.*

*-Continue to cook for 10 minutes, or until it's thick and juicy. Skim off any scum.*

*-Do the saucer test to check that it will set: chill a saucer in the freezer and spoon jam onto it. Push it with your finger to check that it wrinkles.*

*-Remove from heat and store in air tight well cleaned jars.*