

Gooseberry Recipes

It's hard to imagine how delicious Spiced Gooseberry is if you have never tried it. I would say that SG has family resemblance to cranberry sauce, except that I like Spiced Gooseberry *way* more. It's a sweet-tart, lightly spiced condiment – incredibly delicious and the perfect accompaniment for a ham or turkey sandwich or a roast pork dinner or a spoon and your face. I have made it several times, always fiddling with the amount of spice, sugar and vinegar to come up with what I now think of as the Penultimate Spiced Gooseberry Chutney.

SPICED GOOSEBERRY CHUTNEY

Makes two cups (two jars).

Adapted from a Canadian heritage recipe from Canadian Living Magazine. A perfect side to serve with turkey, duck, chicken, or pork (plain or cured). My favourite: smoked turkey and spiced gooseberry sandwich!

This recipe is easily doubled or tripled. Make sure to use a large enough pot to accommodate the increase in volume.

NOTE: if you don't want to use a canner, pour the chutney into the jars, screw on the lids, let cool overnight. Store in the refrigerator up to 6 weeks.

ingredients

1 cups sugar
1/4 cup cider vinegar or lemon juice
1/4 cup water
1/4 tsp salt
2 whole allspice berries
1 cinnamon stick, (about 2 inches/5 cm), broken
6 whole cloves
4 pods green cardamom
2-1/2 cups gooseberries, topped and tailed

equipment

cheesecloth
2 canning jars (250 ml each)
2 fresh lids and screw bands
tongs, ladel, wooden spoon
canning funnel and canning tongs
boiling water canner or large soup pot with round cooling rack

instructions

In large Dutch oven, stir together sugar, vinegar, water and salt. In a double thickness of cheesecloth, tie together allspice, cinnamon, cloves, and cardamom; hit a few times with rolling pin to crush spices and release flavour. Add to pot.

Bring to a boil over high heat; reduce heat to low and simmer, uncovered, for 3 to 5 minutes, until fragrant. Add gooseberries and return to a boil. Reduce heat and simmer, stirring frequently and adjusting heat so sauce bubbles very gently, until thickened and berries are tender, about 25-30 minutes (this may take more time with a doubled or tripled recipe). Remove spice bag. Holding firmly with tongs, press the bag against the inside of the pot to squeeze the juices back into chutney. BE CAREFUL while doing this! Discard bag and spices.

If you are not canning the chutney, ladle it into clean jars, screw on the lids, and let cool overnight. Store in the refrigerator up to 6 weeks. Or you can serve within an hour or two (as long as it is cool enough not to burn your mouth).

To can the chutney: Ladle into 2 1-cup (250 mL) hot sterile canning jars, leaving 1/3-inch (1 cm) of headspace. Wipe rims with a clean cloth. Cover with new lids which have been kept in hot water (to soften the seal). Screw on bands finger tight. Place in boiling water canner and boil for 10 minutes. Remove to a folded cloth and let cool for 24 hours. Check seals before labeling and storing. Any that haven't sealed can be kept in the fridge for up to six weeks.

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Gooseberry and Ginger Chutney Recipe

A dark, spicy chutney that is perfect with cheese. It can be used after about a month but keeps for months. This recipe can be scaled up to any quantity to fit your preserving pan. You will want to make lots, it's so good.

Ingredients:

- 1 lb gooseberries
- 8 oz onions
- 1 pint wine vinegar
- 1 lb soft brown sugar
- 1½ oz salt
- 1 tablespoon ground ginger
- ½ teaspoon cayenne pepper

Method:

1. Gently cook the gooseberries in a little [water](#) until they have softened.
2. Add chopped onions and vinegar, cooking for 10 minutes or so.
3. Then add all other ingredients, boiling gently until some of the liquid has evaporated and the mixture has a slightly thick consistency.
4. Cool slightly and pot into clean jars with screw top lids.

Gooseberry Jam

Ingredients

2.25kg gooseberries, 850ml water, 3 kg sugar

Method

top and tail the gooseberries then wash and drain thoroughly.

Put in a pan with the water and simmer gently until the skins burst, and the fruit has reduced to a pulp.

Add the sugar, stirring until dissolved, then boil till setting point.

Jar in warm sterilised jars.

NT Greys Court Gooseberry Jam

Preparation time: 10 minutes; **Cooking time:** 30 minutes

Ingredients

1kg gooseberries

500ml water

1kg granulated sugar

Method

Wash and trim the gooseberries. Place them and the water in a heavy bottomed pan and bring to the boil for 1 minute. If the fruit is under ripe, add a little more water. Simmer until the fruit is soft (10-15 minutes).

Add the sugar to the pan and bring to a rolling boil for 10 minutes without stirring.

Use this time to sterilise your jam jars. Either warm the jars in an oven (180 degrees C/Gas Mark 4) for 20 minutes or rinse and microwave each one for one minute.

Remove from the boil. Test if the jam is set by dipping a metal spoon in and allowing it to cool. Push the jam with your finger, and if it wrinkles and holds shape, the jam is set. If it runs from the spoon, it needs to be boiled again.

Finally, skim off the scum and ladle the jam into the hot, sterilised jars. This recipe should make around 10 jars.

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Curd instinct: Hugh Fearnley-Whittingstall's summer preserve

Gooseberry curd

This is a little more subtle and complex than a pure lemon curd, with the floral flavour of the gooseberries dancing on the tastebuds. There's nothing better on a scone or hot breakfast pancakes. Makes about five small (250-300ml) jars.

500g gooseberries

100ml lemon juice

125g unsalted butter

450g granulated sugar

200ml strained beaten egg (around 4-5 large eggs)

Sterilise some jars as above. Put the gooseberries in a pan with the lemon juice. Bring slowly to a simmer, stirring often, until the fruit starts to release its juice, then simmer gently for five to 10 minutes until the fruit has collapsed. Rub this mixture through a fine sieve to get a thin, smooth gooseberry puree.

Put the puree, butter and sugar into a large basin over a pan of simmering water. Stir until the butter has melted and the mixture is smooth. Take off the heat and let it cool for a minute – you don't want it to be too hot when you pour in the eggs, or they will scramble. It should be cool enough that you can comfortably put your finger into it.

Pour in the strained beaten egg, whisking all the while. Return the pan to the heat and stir the mixture over the simmering water until thick and creamy and registering at least 82C on a sugar thermometer. This requires patience – it will take a good 10 minutes, probably more – but the curd is much less likely to get too hot and scramble than if you cooked it directly in a pan. If the curd does start to scramble, take it off the heat and whisk vigorously until smooth.

As soon as it has thickened, pour the curd into the hot jars and seal. Leave to cool before labelling. Use the curd within four weeks; once opened, keep in the fridge and use within a week.

BBC Good Food Gooseberry jam

1kg gooseberries, topped and tailed

juice of ½ lemon

1kg granulated sugar

Method

1. First sterilise your jars by washing thoroughly in very hot soapy water. Rinse in very hot water then put on a baking sheet in a 140C/fan 120C/gas 1 oven until completely dry.
2. Put the gooseberries, lemon juice and 400ml water in a large wide pan (use a preserving pan if you have one). Bring to the boil then simmer for 15 minutes until the fruit is very soft and pulpy. Put 2 or 3 small saucers in the freezer (these will be used to test the setting later on).
3. Add the sugar and stir over a gentle heat for another 10 minutes until the sugar is completely dissolved. You don't want it to boil at this point as the sugar could crystallize. Once you can't feel or see any grains of sugar bring to the boil and boil hard for 10 minutes, skimming the surface as you go and stirring now and again to stop it catching. The jam will start to turn a pinky red hue as it cooks.
4. Spoon a little jam onto a chilled saucer, leave to cool then run your finger through it. If it's ready it will wrinkle up. If this doesn't happen boil for another 5 minutes then keep testing and boiling until it does.
5. Do a final skim on the finished jam then pour into the sterilised jars and seal. Store in a cool dark place – the jam will be good for up to 6 months. Keep in the fridge once opened.