

Rosella Jam No 2.

Cut off tips and remove seeds.

Cover seeds in water sparingly.

Boil for 1 hour, then strain.

To the juice add rosella leaves.

It will look like you haven't enough water but the leaves cook down and if you add more water it will not set.

Boil for 20 minutes, measure and add cup of sugar to cup of fruit. Add juice of one lemon.

Boil rapidly again for 20-30 minutes.

Stirring often.

Cool and bottle.

(This is Nana Dow's recipe she used to make when she lived in Queensland.)