**Rowan Berry or Mountain Ash Marmalade Recipe**

\*Makes 4 half pint jars

Ingredients:

4 cups cleaned berries, I don't mind the seeds, they're quite small, but could be run through a mill after cooking

2 cups sugar

1  chopped up grapefruit, smallish pieces

1 inch each Turmeric and Ginger grated

1/4 tsp. Black Pepper

enough water to cover berries and get cooking started

optional: 2 tbsp. lemon juice or citric acid (I don't know the amount as I don't use it)

Put all ingredients in a heavy bottomed pan. Bring to a simmer. Add more sugar to taste, I tend to go lightly on the sugar. You can also add lemon juice for preservation; I figured it was ok with the grapefruit for acidity.

Let simmer until the mixture thickens, this can take some time.

Ladle marmalade into sterilized jars, cap and process in a water canner for 10 minutes.