

## FEIJOA JAM

**1 kg Feijoas—peeled and roughly chopped**  
**1/4 cup water**  
**4 cups sugar**  
**Juice of 1 lemon**

**Cook feijoas in water on gentle boil until soft.**  
**Stir in sugar and lemon juice and boil hard 5—10 minutes.**  
**The jam is ready when a drop placed on saucer jells.**

**Enjoy!**

