

枇杷と生姜レモン粒ジャム
Biwa to Shōga-Lemon Tsubu Jyamu
Chunky Ginger-Lemon Loquat Jam



Makes about one pint.

- 2 cups loquats (peeled, seeded and quartered)
- 1 cups sugar
- 1 Tbsp lemon juice
- Drop of *usukuchi shōyu* (light-colored soy sauce)
- 1 tsp ginger juice

Place loquat pieces in a saucepan, add the sugar and stir to distribute. Set aside for 10 minutes. You should see a fair amount of liquid in the pot. Add the lemon juice and place the saucepan on the stove.

Cook, stirring, over medium-low heat until the fruit pieces begin to loose their shape; about 5 minutes. Raise the heat slightly and continue to cook, constantly stirring until the mixture darkens, about 15-20 minutes. Add a drop of light-colored soy sauce, and the ginger juice.

Continue to cook, stirring to reduce the mixture to a jam-like consistency (about 5 more minutes). Pour into a clean wide-mouthed pint-sized glass jar. Allow the jam to cool until steam is no longer visible and the jar is barely warm to the touch before sealing. Store in the refrigerator for up to 1 month.

