

Raspberry Jam

Ingredients

- 6 cups crushed raspberries (about 2 dry quarts)
- 4 cups of sugar
- 1 lemon, juiced
- 1 packet (3-ounces) liquid pectin

Preparation

Fill your canning pot with water and begin to bring it to temperature. Wash your jars and rings in warm soapy water and set aside. Put your lids in a small pot of water and heat (but do not boil) in order to soften the sealing compound.

Combine the crushed berries and sugar in a large pot and stir to combine. Bring to a boil over high heat and stir frequently until all berries have broken down and the bubbles look thick and viscous, about 15-20 minutes. Add the pectin and lemon juice and bring to a rolling boil for a full five minutes.

Turn off the heat under the jam and fill jars. Wipe rims and apply lids. Screw on the bands and lower into the water. Process in the hot water bath 10 minutes. When time is up, remove from water and cool on the counter. When the jars are cooled, check the seal by pressing on the top of the jar. If there's no movement, the jar has sealed. Store up to one year in a cool, dark place.

Makes 4 pints.