Raspberry Jam

written by The Recipe Exchange | October 6, 2017

Ingredients

2 1/2 pounds of raspberries (approximately 8 cups), gently washed
1 1/4 pounds of white sugar (half of your fruit)
1 lemon, juiced
1 packet liquid pectin (half a box)

Directions

Bring your canning pot to a boil. Clean and prep your jars. Bring your lids to a simmer.

Pour the berries into a large, non-reactive pot. Add sugar and stir to combine. Bring up to a simmer, stirring until the sugar is completely dissolved. Once sugar is dissolved, bring the heat to high and let the fruit and sugar boil, stirring frequently.

After about 15-20 minutes of cooking, when all the berries have broken down and the bubbles look thick and viscous, add the lemon juice and the pectin. Bring to a rapid boil and allow it to boil for about five minutes.

Fill jars, wipe rims and apply lids and rings. Process in a boiling water canner for 10 minutes (start time when the water returns to a boil).

When time is up, remove the jars from the pot and let them cool. Store in a cool, dark place for up to a year (although I don’t think that it will last that long).