



## RASPBERRY JAM

2 qts. raspberries  
7 C sugar  
juice of 1 lemon  
1/2 bottle pectin

Wash and mash berries. Add other ingredients except pectin and boil 2 1/2 minutes. Remove from heat, add pectin and skim and stir for about five minutes.

If you plan to use the jam within two weeks, pour into sterilized jars and store in refrigerator. To store longer, cover jars with melted paraffin. Yield: 5 pints

**From: South 47 Farm, Redmond**

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS

[www.pugetsoundfresh.org](http://www.pugetsoundfresh.org)

This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.