



## Simple Raspberry Jam

This is a basic and versatile recipe. This is an intensely flavored recipe that does not use pectin, which necessitates more sugar. Try mixing in interesting flavors, like herbs or spices. Note of warning: when the jam reaches a full rolling boil it will double in volume.

### Ingredients:

4 cups mashed Raspberries  
4 cups sugar  
1 T. lemon juice

### Method:

1. Heat mashed berries until they reach a full rolling boil. Boil for 2 minutes.
2. Add sugar and stir well.
3. Bring to a boil, stirring constantly, boil for 2 minutes.
4. Remove from heat and stir for 4 minutes
5. Pour in sterilized jars and seal.

Makes about 6 cups of jam

**Recipe developed by the Puget Sound Fresh Team**