

How to Make Jam....

Tools Needed:



8-8oz jars



Dome lids and jar bands



Large pot for boiling water (canner pot) rack for convenience



Measuring cups



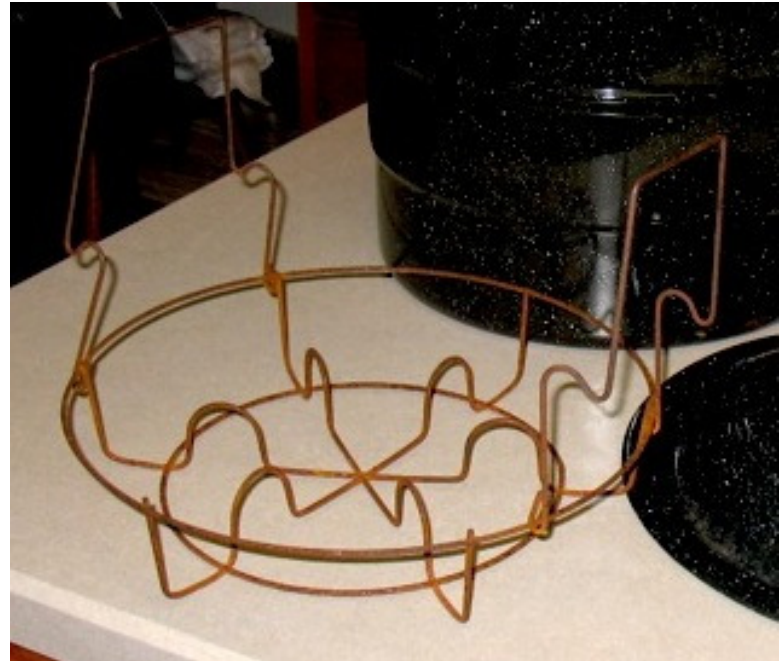
Tools to make the job easier



funnel



Jar lifter



Canner rack

Ingredients Needed:

4 cups of crushed berries

6 $\frac{1}{2}$ cups of sugar

1 pouch of liquid Pectin

$\frac{1}{2}$ tbsp of butter

Have ready jars in canner pot half full of boiling water with lid on.



Have lids heated in pot of simmering water until needed



Rinse Fresh Berries



To remove seeds you may use a Squeeze Strainer. If not, crush berries. For my jam I used a Squeeze strainer to remove the raspberry seeds. I put the berries through the strainer twice to get more of the fruit off the seeds.

Squeezo strainer in action!



I didn't have enough fresh raspberries so I used some blueberries to make up the difference. I put them through the Squeezeo Strainer to remove skins.

Squeezo in Action!



Proof of intergenerational commons! Here is Great Grandma watching my son while I do jam with his grandma-so that's four generations present to make jam!!



Bring to boil 4 cups of berries in pot,
stirring almost constantly



Add 6 ½ cups of sugar



Stir berries and sugar to boil



Add $\frac{1}{2}$ tablespoon of butter to berries to reduce foam once pectin is added.





- While berries are boiling have ready one pouch of liquid pectin.



Once berries are
Boiling add pectin
pouch

Remove jars from boiling canner



Place funnel on jar and use ladle to put jam in jar



Wipe off excess jam on threads of jar.



Using tongs remove lids from
simmering water and put lids on jars
fingertip tight.



Put jars back into canner pot to boil for ten minutes.



After 10 minutes remove jars from
canner pot.



Baby still happy and being entertained by Great Grandma, I think he has the tougher job :)



Put jars on counter to cool.



Put towel over jars for 12-24 hrs in order for jam to thicken and preserve.

