

Raspberry Strawberry Cherry NoCook Jam

Velma Morey

Silverdale Chamber Of Commerce Favorite Recipes - 1991

Yield: 7 one-half pint containers

*1 pint fully ripe strawberries
1 pint fully ripe raspberries
3/4 pound fully ripe sweet cherries
1/3 cup lemon juice
1 package (2 ounce) powdered jam and jelly pectin
1 cup light corn syrup
4 1/2 cups sugar*

Thoroughly crush the raspberries one layer at a time until the juice flows freely. Measure 1-1/4 cups. Turn into a large bowl.

Stem the strawberries. Thoroughly crush the berries one layer at a time to let the juice flow freely. Measure one cup, turn into a bowl with the strawberries.

Stem, pit and chop the berries. Measure one cup; turn into the bowl with the other fruit. Stir in the lemon juice. Slowly sift in the pectin, stirring vigorously. Set aside for 30 minutes, stirring occasionally.

Add the corn syrup, stirring well. Gradually stir in the sugar. (To hasten the sugar dissolving, the jam mixture may be heated very slightly, but do not heat to more than 100 degrees, lukewarm.)

Ladle into clean 1/2 or one pint freezer containers, leaving 1/2-inch of head space (no paraffin needed),. Cover with tight lids.

Let stand at room temperature until set. (It may take up to twenty-four hours.)

(Jam which is to be eaten within one or two weeks may be stored in the refrigerator. Store any remaining containers in the freezer and transfer to the refrigerator as needed.)

Per Serving (excluding unknown items): 4428 Calories; 0g Fat (0.0% calories from fat); trace Protein; 1157g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 407mg Sodium. Exchanges: 1/2 Fruit; 77 Other Carbohydrates.