

Blue Vista Farm Raspberry Jam

By: Ellen Kwiatkowski

Makes approximately 7 – ½ pint jars

4 cups crushed Blue Vista Farm red or purple raspberries

1 Tbsp lemon juice

6 ½ cups sugar

½ tsp unsalted butter

1 pouch liquid pectin

Prepare glass jars and lids by boiling for 10 minutes in water bath.

Combine Blue Vista Farm raspberries, lemon juice, sugar and butter in a stainless steel sauce pan.

Over medium heat, stirring constantly, heat the fruit mixture until the sugar is completely dissolved. Increase the heat to medium-high and bring the mixture to a full boil, stirring constantly. Stir in the entire contents of the pectin pouch. Return the mixture to a full rolling boil stirring constantly. Boil, stirring constantly, for one minute. Remove the pan from the heat. Skim off any foam. We do not remove seeds using our raspberry varieties, but you may do so at this time depending on your preference.

To prevent the jam from separating in the jars, allow the jam to cool 5 minutes before filling the jars. Gently stir the jam every minute or so to distribute the fruit. Ladle the hot jam into hot jars, leaving ¼ inch head space. Wipe the jar rims and threads with a clean, damp cloth. Cover with hot lids. Process half-pint jars in a 200F water bath for 10 minutes.