

BLACK RASPBERRY JELLY

6 lb Black raspberries
7 cups Sugar
1 Tbsp. Freshly squeezed lemon juice
1 6 oz. bottle liquid pectin

Wash raspberries in running water and crush them thoroughly; then simmer covered for 10 minutes. Put the fruit in a jelly bag and extract all juice possible. Measure 4 cups of juice. If there is less than 4 cups, add water to make this measure. Place raspberry juice, sugar and lemon juice in a preserving kettle and cook over high heat until it boils, stirring constantly. Immediately stir in the pectin. Then bring to a full rolling boil and boil hard for one minute, stirring constantly. Remove from heat and skim off foam with a metal spoon. Ladle into hot, sterilized jars and seal immediately.

For more recipes, visit www.raspberryblackberry.com.

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