



## Quick Berry Jam

Recipe for 21 quarter pints (4 oz)

### Ingredients

- 7 quarts berries
- 3 ½ cup sugar
- ¾ cup fresh lemon juice

### Directions

1. Add berries to a large saucepan and stir in sugar and lemon juice.
2. Cook over medium-high -- stirring frequently and mashing berries as needed -- until jam is thickened and bubbles completely cover surface, about 10 minutes.
3. Transfer jam to a jar and let cool to room temperature.
4. To store, seal jar and refrigerate, up to 60 days.

*Cook's Note: Frozen berries sometimes work better for jam because they're already broken down!*



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