

BERRY JAM
FROM SONJA ARDUSER

Dec 2012

4 CUPS OF BERRIES

3 CUPS SUGAR

I TRY TO USE LESS DEPENDING ON THE SWEETNESS

ALLOW TO SIT OVERNIGHT TO JUICE

ADD WATER IF NEEDED

STIR AND COOK OVER LOW HEAT UNTIL SUGAR IS

DISSOLVED

SIMMER AND STIR VERY FREQUENTLY FROM THE
BOTTOM OF THE POT

DO NOT ALLOW TO STICK

COOK UNTIL A SMALL AMOUNT DROPPED ON A PLATE
WILL STAY IN PLACE.

PACK HOT IN HOT STERILIZED JARS

gumboots
RANDY & SONJA ARDUSER
email: wildsalmon@alaskalife.net
www.clarksapple.com

**YOU-PICK
APPLES**

Clark's
3200 RABBIT CREEK ROAD
Anchorage