



# Wild Raspberry Jam

SERVINGS: 12

RECIPE BY RIKKI FOLGER

COOKING TIME: 30 MIN

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## Ingredients

- 3 cups wild raspberries
- 1 tbsp white distilled vinegar
- 4 cups water
- 1 ½ cup sugar
- 2 tsp lemon juice
- ½ tsp kosher salt

## Directions

1. Place raspberries in a bowl with water and vinegar, let soak for 20 minutes.
2. Rinse berries, making sure to remove any debris and dry as much as you can.
3. Add rinsed berries and sugar to a bowl and mix well. Let sit for 30 minutes.
4. Heat Dutch Oven on the stove over medium heat and add berry mixture. Cook for 15 - 20 minutes or until desired consistency.
5. Add lemon juice and salt, stir well.
6. Remove jam from heat and let cool.
7. Once cool you can serve immediately or keep in the fridge for two weeks



*Any berry for this recipe. Adjust the amount of sugar to your preference.*

