Raspberry Freezer Jam

- 3 cups mashed raspberries
- 5 cups sugar
- 1 box Sure Jell
- 3/4 c. water

Directions:

1. Mix fruit & sugar together and let sit 10 minutes.

2. Mix together Sure Jell and water in small saucepan and place over high heat. Bring to full boil, stirring occasionally. Once at full boil, stir continuously for 1 minute.

3. Take off heat and add to berry/sugar mixture. Stir for 3 minutes. Ladle into containers and let sit out for 24 hours. Place in refrigerator for up to 3 months, or in freezer for up to 1 year.

Other Fruits:

Apricot: 2-1/2 c. finely chopped apricots (1-3/4 lb) + 2 T. lemon juice + 5-1/2 c. sugar

Blueberry: 3 c. crushed fruit + 5 cups sugar

Peach: 3 c. finely chopped peaches + 2 T. lemon juice + 4-1/2 c. sugar

Blackberry: 3 c. crushed fruit + 5 cups sugar

Strawberry: 2 c. crushed fruit + 4 c. sugar

(Note: If recipe calls for lemon juice, add it to fruit and sugar mixture.)