

# Recipe

Submitted by Deb Evans

## Ingredients

4 cups of wild black berries crushed

7 cups of sugar

1/4 cup of lemon juice

1 box of liquid Certo

With a potato masher, crush the berries then add the sugar. Stir constantly. In a pot with water sterilize your jars and lids. Bring blackberry sugar and lemon to a rolling boil. Then add Certo and bring back to a boil. Turn off and ladle into jars and wipe rims with vinegar. Put lid on and seal.

Makes about 7- 8 250mL jars.

# Mom's Blackberry Jam

Burnt River, Ontario

This is my mom's recipe.

When I was a kid I used to pick the berries at our cottage and my mom would make jam.

