

HOMEMADE MIXED BERRY JAM

INGREDIENTS

8 cups fresh mixed berries (I used strawberries, raspberries and blueberries)
1 package of reduced-sugar pectin powder
4 cups of granulated sugar, divided
a few tablespoons of vodka

DIRECTIONS

Sterilize your glass jam jars by your usual method.

Measure out 3 3/4 cups of granulated sugar into a bowl. In another small bowl, whisk together the pectin powder and remaining 1/4 cup of sugar. This prevents the pectin from clumping.

Place the stockpot of berries on the stove over high heat and slowly add the pectin mixture, stirring frequently to prevent the fruit from burning. Bring to a full boil (meaning you can't stir away the boil). Once boiling, add the remaining 3 3/4 cups sugar and combine well. Bring the mixture back to a full boil, stirring frequently. Once boiling, continue cooking (and stirring) for exactly one minute.

Remove the berries from heat and ladle the jam into clean jars leaving 1/4 inch of space at the top (that's important for a proper seal). Thoroughly wipe the rim of the jar with a wet cloth and drizzle a teaspoon or two of vodka on the top of each, and swirl it about, before screwing on the lids until tight. Seal according to your usual method.