

## Sauce/Jam

A: 400g fruit (berries, rhubarb, ...)  
200g sugar  
1 apple, peeled and pureed  
1T lemon juice

1. Weigh the fruit and adjust sugar to maintain ratio, as well as more or less depending on the ripeness of the fruit and any add-ins. Combine (A) in saucepan, heat to boiling.
  2. Continue heating over medium-low heat, stirring occasionally, until temperature moves between 215-220F. Remove from heat.
  3. Can in mason jars, place under pressure for 8 minutes.
- Servings: 24

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*From the kitchen of David and Jennifer Deaven*