

Wild berry jam

Submitted by Elaine Steiger

8 cups any combination of wild berries

5 to 6 cups sugar (depending on sweetness of berries)

2 tbsp. vinegar

Crush berries and bring to a boil, add vinegar. Boil 3 min. Add sugar, stir and bring to rolling boil for 6 min. Test for set. Jar and seal.

(Test for set by placing small dish in freezer before starting - place a spoonful of jam on dish and leave for 1 to 2 min. When tipped if wrinkles on top it will set)

When picking wild berries you do not always get enough of one kind so freeze what you can and combine when 8 cups - use trailing dewberry, red or blue huckleberry, oregon grape, salmonberry, salal, etc.