

# BERRY JAM

FROM SONJA ARDUSER

*Done  
2012*

4 CUPS OF BERRIES

CAN BE RASPBERRIES, APRICOTS, BLUEBERRIES, ETC.  
3 CUPS SUGAR

I TRY TO USE LESS DEPENDING ON THE SWEETNESS  
ALLOW TO SIT OVERNIGHT TO JUICE

ADD WATER IF NEEDED  
STIR AND COOK OVER LOW HEAT UNTIL SUGAR IS  
DISSOLVED

SIMMER AND STIR VERY FREQUENTLY FROM THE  
BOTTOM OF THE POT

DO NOT ALLOW TO STICK  
COOK UNTIL A SMALL AMOUNT DROPPED ON A PLATE  
WILL STAY IN PLACE.

PACK HOT IN HOT STERILIZED JARS

*outreach*

RANDY & SONJA ARDUSER

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**YOU-PICK  
APPLES**

*Clark's*



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