

Raspberry Jam

Ingredients

To every lb. of raspberries allow 1 lb. of sugar, 1/4 pint of red-currant juice.

Method

Let the fruit for this preserve be gathered in fine weather, and used as soon after it is picked as possible. Take off the stalks, put the raspberries into a preserving-pan, break them well with a wooden spoon, and let them boil for 1/4 hour, keeping them well stirred. Then add the currant-juice and sugar, and boil again for 1/2 hour. Skim the jam well after the sugar is added, or the preserve will not be clear. The addition of the currant juice is a very great improvement to this preserve, as it gives it a piquant taste, which the flavour of the raspberries seems to require.

Source: Mrs Beeton's Book of Household Management (1861)

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