



W.I.L.D.-BERRY JAM

Introduction



W.I.L.D.-berry jam is a perfect summer activity for you and your friends on campus! Many different berries grow in WILD Wes, including serviceberries, blueberries, raspberries, and blackberries. A mixed berry jam is a perfect companion to so many meals!

This recipe was adapted from "How To Make Basic Fruit Jam Without Pectin" by Meghan Splawn where the ratios are maintained to make a generic berry version! This recipe make about 8 oz of jam.

Quick Tip

This recipe allows you to mix and match berries based on availability and season. During the early summer months a serviceberry and cherry jam would be a tangy treat. Later in the summer, blueberry, raspberry, and blackberry could make a classic mixed berry flavored jam.

Ingredients

- 1 Tbsp lemon juice
- 55 g (1/4 cup) granulated sugar
- a pinch of salt
- 225 grams (.5 lb) assorted berries from WILD Wes



Steps

1. Wash the berries
2. Combine the ingredients in a heavy-bottomed saucepan and mash together with a fork

Quick Tip

If the fork does not work you can use a potato masher if you have one!

3. Set the burner to a medium or low heat and stir frequently as the mixture approaches a boil

Quick Tip

Be sure to stir frequently throughout the entire process to avoid burning any of your jam.

4. Boil for 20 minutes or until the desired consistency, stirring frequently (remember that it will become thicker as it cools!)