

Jostaberry Jam

1 1/2 lbs. ripe Jostaberries

1/2 c. water

12 oz. sugar

Wash the berries and pick over. Nip off both ends of the berries. Stew the berries in the water for 15 minutes over med-low heat. Meanwhile heat the sugar in a 200° oven — this will hasten the cooking when the sugar is added. After 15 minutes the fruit should be soft and mushy. Use a wooden spoon to break it down further if needed. Add the hot sugar and stir until dissolved. Turn heat up to medium-high, stirring all the while. When it comes to a full-on boil that will not stop, cook, stirring, for 6 minutes. Pour into sterilized 1/2 pint jam jars. Seal and process in a boiling water bath for 10 minutes.