

Mixed Berry Jam

4 cups raspberries (or 2 cups raspberries and 2 cups strawberries, halved)

4 cups blackberries

4 cups blueberries

3 cups sugar

$\frac{3}{4}$ cup fresh lemon juice

Have ready hot, sterilized jars and lids. In a large saucepan, gently toss together berries, sugar, and lemon juice. Bring to a boil over medium-high heat. Reduce heat and cook, uncovered and stirring frequently, until the jam thickens, about 15 minutes. It will continue to thicken as it cools. Ladle the hot jam into the jars, leaving $\frac{1}{4}$ -inch head space. Wipe the rims clean and seal tightly with the lids. Process jars for 10 minutes in a boiling-water bath, then cool and test the seals. (Or simply cool the jam, ladle it into jars, and store in the refrigerator up to 1 month.) Makes 6 half-pint jars.