

## **CHERRY RASPBERRY JAM\***

“Recipe J. Stillings”

### **Ingredients (makes 2 cups)**

3 cups sugar  
3 cups pitted sweet cherries  
2 cups sugar  
2 cups raspberries

### **Directions**

- Add enough water to the 3 cups sugar to moisten it
- Bring to a rolling boil
- Add pitted sweet cherries and boil 10 minutes, stirring
- Mix 2 cups sugar and raspberries and add to the above mixture and cook for 13 minutes
- Let stand overnight in a shallow pan stirring occasionally
- Put into sterilized jars and paraffin over top of jam
- You can do two batches at a time, but a large kettle is necessary and stirring to keep I from boiling over

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