Jams

Ingredients:

- Fruit (raspberries, peaches, apricots, black currants, or a combination of these)
- 1/2 cup honey for each quart of prepared fruit
- Small amount of water

Directions:

Commercial pectin is not to be used. To make jam, add 1/2 cup honey for each quart of prepared fruit. Add the smallest amount of water possible to simmer the jam and keep it from sticking and burning at the beginning of cooking. Stir until ingredients are well blended, then simmer, stirring occasionally to prevent sticking. As jam becomes thicker, stir more often to prevent scorching. The jam is done when it becomes thick and forms droplets on the edge of a spoon. The cooking process should take from 1 - 1 1/2 hours depending on the amount of water to be evaporated. The jam may not be as thick as ordinary jam. Do not risk scorching it to get it thicker. Place small amounts in clean containers and freeze. Thaw as needed.