



- [6 ozs.](#)
- [12 ozs.](#)

Seedless Raspberry Jam (3/4 cup)

Ingredients

6 oz. pkg raspberries
2/3 cup sugar
1 tsp. lemon juice
1/8 cup water
1 tsp. pectin

Directions

- Add raspberries, sugar, lemon juice and water to a small pan. Use a potato masher to mash up the raspberries
- Heat mixture over low heat, stirring occasionally, until the sugar has dissolved (do not simmer).
- Place a metal sieve/strainer over bowl and drain raspberry mixture. Using large spoon push pulp through sieve.
- Return strained mixture back to pan and bring to boil and cook for 5 minutes.
- Add pectin and cook 5 mins more. Pour into jars and cool.

Seedless Raspberry Jam (1 1/2 cup)

Ingredients

12 ozs. pkg raspberries
1 1/3 cup sugar
2 tsps. lemon juice
1/4 cup water
2 tsps. pectin

Directions

- Add raspberries, sugar, lemon juice and water to a medium pan. Use a potato masher to mash up the raspberries
- Heat mixture over low heat, stirring occasionally, until the sugar has dissolved (do not simmer).
- Place a metal sieve/strainer over bowl and drain raspberry mixture. Using large spoon push pulp through sieve.
- Return strained mixture back to pan and bring to boil and cook for 5 minutes.
- Add pectin and cook 5 mins more. Pour into jars and cool.

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