

BUFFALO BERRY JAM

Recipe by Lindah Turnquist



For the jam you need:

- * Silver Buffaloberries
- * Water
- * 1 box of pectin for 4 cups of juice/pulp
- * 4.5 cups white sugar

Clean and sort the berries. Put berries in a pot and cover with water. Cook for 5-10 minutes – do not over cook! Strain berries to remove seeds. Put 4 cups of juice/pulp into a dutch oven (or a large sauce pan) and add one box pectin. Bring to boil and add 4.5 cups of white sugar. Bring to a hard boil (hard boil cannot be stirred down) and boil it for 1 minute. Stir, skim and put the jam into sterilized jars.

Enjoy!