

Apple Raspberry Jam

2 packages frozen raspberries (sugarless),
3 large cooked MacIntosh apples .
Put through a strainer to make 3 $\frac{3}{4}$ c juice.

Add: 6 $\frac{1}{2}$ c sugar, and $\frac{1}{4}$ c lemon juice. Bring to full rolling boil. Boil hard 1 minute. Remove from heat. Add $\frac{3}{4}$ to 1 bottle of Certo. Stir and skim x 5 minutes. Put in jars.

When I make raspberry jam, or raspberry/apple or grape jelly..... I use the recipe on the Certo boxes.

