

Raspberry Jam

4 cups raspberries (mashed)

4 cups sugar

2 T. brown vinegar

In a large kettle, mash raspberries and add the brown vinegar. Bring the raspberries and vinegar to a full rolling boil. Add sugar and bring back to full rolling boil for 10 minutes, stirring constantly. Pour jelly into jelly jars and seal. Makes about 2 pints.