

## Raspberry Jam



### Ingredients

- 6 cups fresh raspberries
- 6 cups sugar
- 1/2 lemon, juiced
- 3oz pouch of liquid pectin

### Directions:

1. Place the raspberries into the Pressure Pro with the pectin. Press the **CHICKEN/MEAT** button. Add 2 cups of sugar at a time to dissolve.
2. Once the sugar has dissolved let boil for about 2-3 minutes without the lid on.
3. Carefully ladle the jam into the jars 1" from the top.
4. Using a flexible nonporous spatula gently press between the jam and the jar to release any trapped air bubbles.
5. Clean the rims with white vinegar and seal.
6. Place the jars into the clean inner pot and add water until the jars are covered 1/4 of the way.
7. Press the **CANNING/PRESERVING** button pre-programmed for 30 minutes.
8. When the time runs out and the steam has been released, remove the lid and carefully remove the jars using canning tongs.