



- 1 kg of raspberries
- 600 g of sugar
- 1 lemon.

Wash the raspberries quickly in cold water and then drain. Place the raspberries clean and completely dry in a glass container or other pouring sugar and the juice of a lemon. Let it soak for at least two hours, then drain them from the sauce and thicken it in a saucepan possibly copper, not tinned. When the juice of raspberries has been reduced to half, add the

raspberries and keeping mixed and foamed with a wooden spoon, let them thicken. When the jam is ready remove from heat and immediately pour into jars while still warm. Close the jars tightly and store in the dark