

Raspberry jam for the winter — How to cook raspberry jam

Home | recipes homemade jam | Homemade jam | raspberry Jam for the winter How to cook raspberry jam Fresh raspberries are sorted and wrinkled and remove the damaged and unripe berries. Selected raw materials are put into a colander and immersed in water. The water is drained off and the fruits are cleaned from sepals. Berries larvae raspberry beetle dipped for two minutes in a one percent salt solution of 10 g of salt per 1 liter of water. The emerged larvae are removed and raspberries dipped in clean water. Then the water is drained off and the berries are collected in a bowl pour the sugar-sand aged for three to four hours and then cook one at a time. Ready jam Packed in a hot pre-heated dry cans at 05 cm below from the top of the neck. Tara serves prepared dry caps clog and check the tightness of the blockage. Air-cooled. Can be done differently. Hot jam packaged in a pre-heated dry banks cover with boiled lids tightly sealed, put the pan with preheated to 90 degree water and pasteurized 05 liter can 10 liter and 14 minutes. After pasteurization, the container sealed completely and check the tightness of the blockage. Air-cooled. 1 kg peeled berries usually take 12 kg of sugar. Jam from wild raspberries blackberries and cranberries are boiled as well as from the garden raspberries. The season of preparation July-August. This entry was posted Tuesday September 24th 2013 at 0200 and is in category Pickles jams pickles homemade jam for the winter. You can follow any responses to this entry through the RSS 2.0 feed. Comments and trackbacks are closed. Comments closed. Garden and orchard with his own hands without

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