

Mixed Berry Preserves

Making your own preserves at home is a real treat. I love the aroma of cooking fruit. This recipe is slightly sweet and tart. Use it as a spread in a sandwich, or use it for a topping on pancakes, crepes, french toast, cottage cheese, or yogurt.

Ingredients

1 pound blueberries
12 ounces raspberries
6 ounces blackberries
 $\frac{3}{4}$ cup sugar
1 $\frac{1}{2}$ tablespoons fresh lemon

Preparation

Wash berries and dry completely. In a medium to large pot on medium heat; place berries, sugar and lemon juice. When the mixture starts to bubble gently stir. Let the mixture cook for 30 minutes. Gently stirring if needed. Simmer for 15-30 minutes longer on low heat or until berries cook thru and mixture starts to thicken. Remove from heat and let it sit. The mixture will thicken completely. Serve warm or place in sterilized sealed jars.

Makes about 2 $\frac{1}{2}$ cups