

Ingredients	Ingredients	Preparation
3 cups	3 Cups of green tomatoes	finely chopped
2 cups	Sugar	
1 six-ounce package	Raspberry Jell-O	

**Preparation:**

**Mix all ingredients. Boil for 20 minutes. Pour into jelly jars.**

**Recipe by: Aunt Ruth Soucy Quantity: one jar**

**The easiest way to sterilize bottles, canning jars and lids is to put them through the dishwasher. Another method is to first wash them in hot sudsy water, rinse them well, and then boil them in water for five minutes.**

**Remove them with sterilized tongs.**

**Drain the containers and make sure they are dry before filling, because any moisture may cause mold to form. Do not let anything that is not sterile (such as towels, unboiled tools or your fingers) touch the inside of the jars.**

**Jars that will be sealed with paraffin should be both dry and hot when they are filled.**

**This recipe for quick, raspberry jam is my most requested family recipe. I hope it will soon become one of your family's favorites. - Paul Parent**