

GREEN TOMATO RASPBERRY JAM

This is a great way to use up the green tomatoes left in the garden before a freeze.

This recipe from garden show host, Paul Parent, is so simple it's amazing. The resulting texture of pulp and seeds resembles and tastes just like the real thing.

2 Cups SUGAR

3 Cups CHOPPED GREEN TOMATO

1 Pkg. RASPBERRY JELLO

Use food processor to chop tomatoes fine

Boil combined ingredients for 15 minutes

Let cool 20 minutes

Store refrigerated in screw cap jars or freeze in freezer safe jars.

This recipe will fool you into believing you are eating raspberry jam.