

Hawthorn jam (adapted from China Sichuan Food):

For each 1lb hawthorn

1 ½ cups water

1 T lemon juice

¾ cup sugar

Harvest clusters of hawthorn berries, remove berries from stems, thorns, and leaves. Wash and weigh. For each lb of berries add 1 ½ cups water, bring to a boil, simmer until soft (30-60 minutes). Put through a food mill to remove seeds and skins, sieve out sepals if necessary. Add 1 T lemon juice and ¾ cups sugar per lb of fruit and boil until it gels (spoon test, sheet test, or 218-220F). Jar and water bath can for 10 minutes.

<http://www.kwiaht.org/FoodSecurity.htm>