



Raspberry Information

Raspberry Freezer Jam

Ingredients:

4 Pints of Raspberries
4 Cups of Sugar
1 pouch of liquid pectin
2 Tbsp lemon juice
Large bowl
Potato masher or blender
Plastic jars for freezing jam
Ladle



Directions:

Mash the raspberries with a potato masher if you want chunky; or mash with a blender if you want a smoother jam.

Mix the mashed raspberries, sugar, lemon juice until mixed together.

Gently stir the liquid pectin until combined.

Pour into clean freezer jam jars (plastic jars for jam that can be frozen) through a funnel to avoid messes and leave 3/4 inch head space.

Affix lids and let stand and set for 30 minutes on the counter.

Freezing Raspberries

This method works best if you do NOT wash the berries. If you do wash them, be sure they drain well; consider placing them on an absorbent terry cloth towel and patting very gently before freezing.

- Place the fruit in a single layer on a cookie sheet or baking tray
 - Place the cookie sheet into the freezer, keeping it level, and freeze until the fruit is solid. This usually takes a day or less. Avoid leaving the berries uncovered for more than a few days to prevent desiccation (freezer burn).
 - Remove from the freezer and transfer the berries into plastic freezer bags or other freezer containers. If using bags, extract as much air as possible before sealing. You can do this by using a straw and sucking the air out of the bag.
 - Seal the container, label it and return to the freezer until needed.
- Try to use the berries within 6 - 8 months



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Raspberry Frappe

Ingredients:

- 1-1/2 cups of frozen or fresh Raspberries
 - 3 Tbsp. Raspberry liqueur or milk
 - 1 Tbsp. seedless raspberry jam
 - 2 Cups raspberry or other berry gelato or ice cream
 - 1/4 Cup milk
 - 1/3 Cup chopped chocolate bars, crushed shortbread cookies, or chocolate wafer cookies
- *** To top drink: Chocolate bars, shortbread cookies, or chocolate wafer cookies



Instructions:

Thaw raspberries, if frozen. Place 1 cup berries in blender or food processor. Cover and blend or process until smooth. Press pureed berries through fine-mesh sieve into bowl. Discard seeds. Add liqueur and jam to pureed berries; whisk until smooth.

For Frappe, in blender or processor combine berry mixture, gelato, and milk. Cover and blend or process just until combined, stopping blender to scrape down sides as needed. Stir in chopped chocolate or crushed cookies.

Divide remaining berries and frappe between two chilled glasses. Top with chocolate or cookies. Serve with long-handled spoons. Makes 2 servings.

Raspberry Pie

Ingredients:

- 2 Pie crusts - 9 inch
- 4 Cups of Raspberries
- 1 Cups of sugar
- 2 1/2 tablespoons tapioca
- 1 Tablespoon lemon juice
- 1/4 Teaspoon ground cinnamon
- 1/8 Teaspoon salt
- 4 Teaspoons butter
- 1 Tablespoon half and half cream



Instructions:

1. Mix together the raspberries, sugar, tapioca, lemon juice, cinnamon and salt until raspberries are covered.
2. Pour into 9 or 10 inch pastry shell. Dot with butter, top with crust.
3. Make slits in the top crust and brush with cream. Bake in a preheated 425 degrees F oven for 15 minutes, then at 375 degrees F for 25 minutes. Let cool, and enjoy.



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