

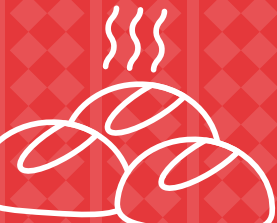
INGREDIENTS:

4 cups of water

6 cups Moose Berries
(fresh or frozen)

Sugar to taste

Flour to thicken



RECIPE: Moose Berry Jam



FROM THE KITCHEN OF: *Elder Terry Marten*

DIRECTIONS:

Bring water to a boil in a pot over an open fire. Add berries and let the water boil, stirring frequently. Add a pinch of flour to thicken and continue stirring, skimming excess from the top. Add sugar to simmering pot to taste, then empty the pot into a bowl and allow the jam to cool.

Best served with fresh bannock.

