

ORANGE JAMS

DONNA FLETCHER/MOM

7 MEDIUM JAMS

3 TBSP BUTTER

1 CUP ORANGE JUICE

1/3 CUP BROWN SUGAR

2 TBSP ORANGE RIND

1/3 CUP WHITE SUGAR

1 TBSP CORNSTARCH

HEAT THE ABOVE TO THE BOILING POINT AND POUR OVER COOKED JAMS. BAKE 300 DEGREES FOR ONE HOUR.

HEAT UNTIL THE JUICE THICKENS A LITTLE
DO NOT OVERCOOK YOUR JAMS