

## Rose Hip Jam

Water

Rose Hips

Paraffin

Sugar

Cinnamon

Wash and snip off rose hip bud ends with scissors. Place rose hips and water in saucepan. Use 1 cup of water for each pound of rose hips. Simmer mixture for 20 minutes. Push the cooked pulp through a sieve. Add 1/2 pound of sugar for each pound of pulp. Add a dash of cinnamon. Simmer the mixture until it is thick. Pour into sterilized jars. Cover jam with a thin layer of paraffin.

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