

# Lingonberry Jam

500g lingonberries	sugar to taste
175ml water	35ml red wine (optional)
1,5 tbsp corn starch	cinnamon (optional)

**METHOD.** Bring the lingonberries and water to boil. Add the sugar and cinnamon. Let the mixture simmer for 3 minutes. Remove the pot from the heat and mash the lingonberries. Return the pot to the heat and add the red wine. Bring to boil and then reduce to medium heat. Mix the corn starch with some water and add it to the jam. Continue stirring until the jam reaches its boiling point again. Pour the lingonberry jam into a glass jar and enjoy!

