



Cherry Jam

Savannah · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

40

Description

This bright cherry jam is made with sweet summer cherries and sets up beautifully A great recipe for cherry season

Ingredients

- - 3 cups pitted
- chopped fresh cherries - ½ cup unsweetened apple juice - 2 teaspoons lemon juice - 2 (1.75 ounce) packages powdered fruit pectin - 3 cups white sugar - 4 half pint canning jars with lids and rings

Instructions

1. Place cherries
2. apple juice
3. lemon juice
4. and pectin into a large saucepan over medium heat; bring to a boil and mix in sugar. Cook jam at a rolling boil for 2 minutes
5. stirring constantly. Remove from heat and skim off any foam. Sterilize the jars and lids in boiling water for at least 5 minutes. Pack cherry jam into the hot
6. sterilized jars
7. filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids
8. and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat
9. then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil
10. cover the pot
11. and process for 15 minutes
12. or the time as recommended by your county Extension agent. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
13. several inches apart
14. until cool. Once cool
15. press the top of each lid with a finger
16. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
17. dark area.