



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

Spiced Cherry Jam

Yield: 6 half pints (one cup jars)

- 4 cups pitted and chopped Bing cherries (or other varieties of dark, sweet cherries)
- 6 Tablespoons Ball ® Classic Pectin
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ¼ cup commercial lemon juice
- ¼ tsp almond liqueur or ½ teaspoon almond flavoring (optional)
- 4½ cups sugar

1. Combine all ingredients **except** the sugar in a large 6-8-quart saucepot.
2. Stirring constantly, bring the mixture to a rolling boil (one that cannot be stirred down).
3. Add the sugar all at once, stirring until dissolved.
4. Return the mixture to a full rolling boil. Boil for exactly 2 minutes, stirring constantly. Remove mixture from the heat. Skim foam, if necessary.
5. Ladle jam into jars, filling within 1/4 inch of tops. Wipe rims. Adjust lids.
6. Process 10 minutes in a Boiling Water Bath canner ensuring jars are covered With 2 inches of water.
7. After processing, turn off heat and remove canner lid. Let the jars remain in the hot water for an additional 5 minutes. Remove the jars and place upright on a towel to cool completely away from drafts for 24 hours.

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