



Cherry Freezer Jam



YIELD: 5 - 250ML FREEZER JARS PREP: 30 MIN PROCESS: 10 MIN

Ingredients

- 3 c. Sweet Cherries
- 5 c. Sugar
- $\frac{3}{4}$ c. Water
- 2 Tbsp. Lemon Juice
- 1 Pouch Original Fruit Pectin

Directions

1. In a large bowl stir together the cherries, lemon juice and sugar. Mix well and let stand for 10 minutes.
2. In a saucepan whisk together the pectin and water until pectin dissolves. Bring to a full rolling boil, stirring constantly, then boil hard for 1 minute.
3. Combine the hot pectin mix with the fruit mix and stir for 3 minutes.
4. Remove from heat and pour into jars, seal, then let stand for 30 minutes.
5. Refrigerate up to 3 weeks, freeze up to 1 year or serve immediately.