



Cherry Jam (Sour Cherries)



YIELD: 6 - 250ML JARS

PREP: 30 MIN

PROCESS: 10 MIN

Ingredients

- 4 c. Sour Cherries, Pitted
- 1 Pouch Original Fruit Pectin
- 1/4 c. Lemon Juice
- 5 c. Sugar
- 1 Tbs. Butter

Directions

1. In a large saucepan stir together the cherries, lemon juice, pectin and butter. The butter is used to reduce foaming.
2. Bring mixture to a rolling boil and stir in the sugar, stir constantly.
3. Return mixture to a full rolling boil and boil hard for 1 minute, stirring constantly.
4. Remove from heat and pour into hot jars and complete the normal canning process.