

Over-the-Top Cherry Jam

By Great Lakes
Ace Hardware

Ingredients

- 2-1/2 lbs. fresh tart cherries
- 1 package (1-3/4 ounces) powdered fruit pectin
- 1/2 tsp. butter
- 4-3/4 cups sugar

Directions

In a food processor, cover and process cherries in batches until finely chopped. Transfer to a Dutch Oven; stir in pectin and butter. Bring to a full rolling boil over high heat, stirring constantly. Stir in Sugar; return to a full rolling boil. Boil and stir 1 minute.

Remove from Heat; skim off foam. Ladle Hot Mixture into six hot sterilized half-pint jars, leaving 1/4-inch headspace. Remove Air Bubbles and adjust headspace, if necessary by

adding hot mixture. Wipe Rims. Center lids on jars; screw on band until fingertip tight.

Place jars into canner with simmering water ensuring they are completely covered with water. Bring to a boil; process for 5 minutes. Remove jars and cool.

