

Cherry Jam

1 quart chopped and pitted sweet or sour cherries
1 package powdered pectin
1/4 cup lemon juice (*use only with sweet cherries*)
5 cups sugar

Preparation: Combine cherries, pectin and lemon juice, if needed, in a large saucepot. Bring to a boil over high heat, stirring constantly. Add sugar, (for additional flavor add 1/2 teaspoon cinnamon and 1/2 teaspoon cloves) stirring until dissolved. Return to a rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam if necessary. Ladle hot jam into hot jars, leaving 1/4-inch headspace. Adjust lids and process in a boiling water bath canner for 10 minutes.

Yield: about 6 half-pints.

Cherry Jelly

4 ½ cups juice
2 tablespoons lemon juice
1 package powdered pectin
6 ½ cups sugar

Preparation: Wash and pit 4 pounds of sweet cherries. Crush thoroughly. Add ½ cup water and simmer, covered for 10 minutes. Place in damp jelly bag and twist from top to extract juice. For maximum clarity, restrain juice, allowing it to drip freely into bowl.

To Cook Jelly: Combine juice and pectin in saucepan. Cook over high heat until mixture comes to a hard boil, stirring constantly. Add sugar all at once. Cook and stir until mixture comes to a full rolling boil, one that cannot be stirred down. Boil hard one minute. Remove from heat and skim foam. Quickly ladle into hot jars, leaving ¼ inch headspace. Adjust lids and process in a boiling water bath canner for 10 minutes.

Yield: 7 half pints

