



Cherry-Almond Jam

from the kitchen of Jennifer Zeigler • Local Shortcuts

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Ingredients:

2 ¼ pounds pitted sour cherries

¾ cup almond liqueur

1 Tbl. lemon juice

1 package powdered pectin

1 tsp. butter

4 ½ cups sugar

Preparation:

Roughly chop cherries. In a large stock pot, combine cherries and their juice, liqueur, lemon juice, and pectin, stirring well. Add butter. Bring to a boil over high heat, stirring to prevent sticking.

Add sugar all at once, stir to combine, and bring back to a full, rolling boil you can't stir down. Boil for exactly one minute, stirring constantly. Remove from heat. Ladle hot jam into hot, sterilized canning jars, leaving a quarter-inch headspace. Wipe jar rims clean and cap with hot, sterilized, two-piece lids. Process in water-bath canner for 10 minutes.