Cherry-Almond Jam
from the kitchen of Jennifer Zeigler • Local Shortcuts
www.personal.psu.edu/jlz17/blogs/jenniferzeigler/

Ingredients:
2 ¼ pounds pitted sour cherries  1 package powdered pectin
¾ cup almond liqueur    1 tsp. butter
1 Tbl. lemon juice    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.