

Black Cherry Jam

Ingredients

- 6 cups pitted and mashed sour cherries (about 3 pounds)
- 3 cups sugar
- 1 packet liquid pectin (3 oz.)
- zest and juice of 2 limes

Preparations

Prepare a small boiling water bath canner and 6 half pint jars. Place lids in a small pan of water and set to a bare simmer.

Combine the cherries and sugar in a roomy, non-reactive pot and bring to a boil. Bring to a boil over high heat and let it bubble for a good 20 minutes, occasionally skimming the foam from the surface of the fruit as it develops. Add the pectin and boil for another 5 minutes. You want to cook it until the bubbles are thick and look like molten lava.

Carefully ladle jam into 6 half pint jars. Wipe rims, apply lids and rings and process in your small boiling water canner for 10 minutes. When time is up, remove jars from pot. Let cool. When jars are cool enough to handle, remove rings and test seals. If seals are good, store jars in a cool, dark place. If any of the jars did not seal, put those jars in the fridge and use within a month or two.

Yield: Makes 3 pints