

# Apple-Cranberry Jam

## Ingredients

- 8 cups of peeled and diced apple (approximately 5-6 large apples, 1/2 inch dice. Use a softer apple like a Golden Delicious. Firm apples won't cook down as well.)
- 4 cups of whole cranberries
- 6 cups sugar
- 1 cup water
- 2 lemons, zested and juiced

## Instructions

Combine the apples, cranberries, sugar and water in a large pot (use a big one, this jam will bubble) over high heat. Bring to a boil, skimming off the foam that develops on the top of the fruit. Cook for 10-15 minutes, until the cranberries pop and the apples soften.

Add the lemon zest and juice and simmer until the liquid in the pot begins to thicken (because both apples and cranberries are naturally high in pectin, you won't need any additional pectin to help this jam set, as long as you cook it until thick and syrup-y). If you like a smoother jam, now is the time to use an immersion blender.

Ladle into prepared jars, wipe rims, apply lids and process in a boiling water canner for 10 minutes. Label nicely and distribute to those you love.

Makes about 4 (1-Pint) Jars.