

# Over-the-Top Cherry Jam



*Photo by Taste of Home*

Total Time Prep: 35 min. Process: 5 min.

Makes 6 half-pints

## Ingredients

2-1/2 pounds fresh tart cherries, pitted

1 package (1-3/4 ounces) powdered fruit pectin

1/2 teaspoon butter

4-3/4 cups sugar

## Directions

In a food processor, cover and process cherries in batches until finely chopped. Transfer to a Dutch oven; stir in pectin and butter. Bring to a full rolling boil over high heat, stirring constantly. Stir in sugar; return to a full rolling boil. Boil and stir 1 minute.

Remove from heat; skim off foam. Ladle hot mixture into six hot sterilized half-pint jars, leaving 1/4-in. headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot mixture. Wipe rims. Center lids on jars; screw on bands until fingertip tight.

Place jars into canner with simmering water, ensuring that they are completely covered with water. Bring to a boil; process for 5 minutes. Remove jars and cool.

### Editor's Note

The processing time listed is for altitudes of 1,000 feet or less. Add 1 minute to the processing time for each 1,000 feet of additional altitude.

### Nutrition Facts

2 tablespoons: 89 calories, 0 fat (0 saturated fat), 0 cholesterol, 1 mg sodium, 23g carbohydrate (22g sugars, 0 fiber), 0 protein.

Originally published as Door County Cherry Jam in Holiday & Celebrations Cookbook 2010