

Sour Cherry Jam

Makes 5 to 6 cups of Jam

4 Cups of pitted pie cherries (Tart or sour cherries not bing)
6 ¼ Cups Sugar
1 pkg Certo liquid Pectin (If all the cherries are super ripe use 2 pkgs)



Clean jars and put in water bath. Start heating. Also boil lids in boiling water to sterilize
Finely chop cherries. I do it with the food processor
Mix fruit and sugar in a jelly making pan. Bring mixture to a rolling boil.
Stir in pectin and return to a full rolling boil. Boil 1 minute till jellies.
Skim off foam with a spoon. Quickly ladle into prepared jars leaving 1/8 in head space.
Process for 15 minutes (Check for correct time for your elevation) in a hot water bath.
Invert jars for 5 minutes then turn upright.
After jars cool check for seals refrigerate if they did not seal.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Sauces.html>