

## Bing Cherry Jam

Yield: 5/6 – ½ pint jars

4 cups	bing cherries, pitted and chopped
1 package	powdered pectin
¼ cup	lemon juice
¼ cup	orange liquor
¼ tsp	salt
¼ tsp	ground cinnamon
¼ tsp	ground cloves
4 ½ cup	sugar

### Method:

Place all in the ingredients into a 4-6 quart kettle. Bring mixture to a boil that cannot be stirred down. Immediately add the sugar. Bring mixture to a boil and continue boiling for 2 minutes. Skim. Pour hot jams immediately into hot sterilized jars, leaving ¼ inch head space. Adjust the caps. Process 10 minutes in boiling water bath canner.

*(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)*