

Cranberry Jam Recipe

.....

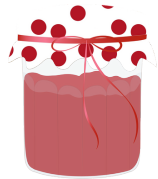


- 6 cups fresh cranberries, chopped
- 1 1/2 cups water
- 3 1/2 cups sugar
- 3 Tbsp pectin (1 package pectin)

~Measure 1/2 cup of the sugar into a small bowl and add the pectin. Combine.
~Measure the remainder of sugar into a medium size bowl and set aside.
~Place fruit & water in a large saucepan, turn burner to medium-high.
~Cook until fruit is tender and comes to a rolling boil.
~Add pectin mixture and stir in. Continue stirring to prevent scorching.
~Bring to a rolling boil and add remainder of sugar all at once.
~Return to a rolling boil and boil for 1 minute. Turn burner off.
~Ladle into hot jars, wipe rims, center canning lids on jars and screw bands into place.
~Process for ten minutes.

Cranberry Jam Recipe

.....



- 6 cups fresh cranberries, chopped
- 1 1/2 cups water
- 3 1/2 cups sugar
- 3 Tbsp pectin (1 package pectin)

~Measure 1/2 cup of the sugar into a small bowl and add the pectin. Combine.
~Measure the remainder of sugar into a medium size bowl and set aside.
~Place fruit & water in a large saucepan, turn burner to medium-high.
~Cook until fruit is tender and comes to a rolling boil.
~Add pectin mixture and stir in. Continue stirring to prevent scorching.
~Bring to a rolling boil and add remainder of sugar all at once.
~Return to a rolling boil and boil for 1 minute. Turn burner off.
~Ladle into hot jars, wipe rims, center canning lids on jars and screw bands into place.
~Process for ten minutes.

Cranberry Jam Recipe

.....



- 6 cups fresh cranberries, chopped
- 1 1/2 cups water
- 3 1/2 cups sugar
- 3 Tbsp pectin (1 package pectin)

~Measure 1/2 cup of the sugar into a small bowl and add the pectin. Combine.
~Measure the remainder of sugar into a medium size bowl and set aside.
~Place fruit & water in a large saucepan, turn burner to medium-high.
~Cook until fruit is tender and comes to a rolling boil.
~Add pectin mixture and stir in. Continue stirring to prevent scorching.
~Bring to a rolling boil and add remainder of sugar all at once.
~Return to a rolling boil and boil for 1 minute. Turn burner off.
~Ladle into hot jars, wipe rims, center canning lids on jars and screw bands into place.
~Process for ten minutes.

Cranberry Jam Recipe

.....



- 6 cups fresh cranberries, chopped
- 1 1/2 cups water
- 3 1/2 cups sugar
- 3 Tbsp pectin (1 package pectin)

~Measure 1/2 cup of the sugar into a small bowl and add the pectin. Combine.
~Measure the remainder of sugar into a medium size bowl and set aside.
~Place fruit & water in a large saucepan, turn burner to medium-high.
~Cook until fruit is tender and comes to a rolling boil.
~Add pectin mixture and stir in. Continue stirring to prevent scorching.
~Bring to a rolling boil and add remainder of sugar all at once.
~Return to a rolling boil and boil for 1 minute. Turn burner off.
~Ladle into hot jars, wipe rims, center canning lids on jars and screw bands into place.
~Process for ten minutes.