

CHERRY JAM

1-1/2 pounds frozen unsweetened tart cherries
4 cups granulated sugar
1 (1-3/4-ounce) package powdered fruit pectin
3/4 cup water

Follow recipe exactly. Do not reduce or increase the amount of ingredients or substitute other ingredients. Do not double recipe because mixture may not set.

Have ready clean freezer containers with lids (1- or 2-cup size).

There are 4 to 5 cups frozen cherries in 1½ pounds. Coarsely chop cherries while still frozen. Allow cherries to thaw and come to room temperature. Do not drain cherries; use all the juice for the jam. You should have 2 cups of chopped cherries and juice. It is critical that the cherries be at room temperature, not slightly chilled.

Combine chopped (room temperature) cherries with juice and sugar in a medium mixing bowl; mix well. Set aside 10 minutes; stir occasionally.

Combine powdered fruit pectin and water in a small saucepan; mix well. (Mixture may be slightly lumpy before cooking.) Bring mixture to a boil over high heat, stirring constantly. Boil, stirring, 1 minute. Remove from heat. Immediately stir pectin mixture into cherries. Stir constantly until sugar is completely dissolved and no longer grainy, about 3 minutes. Quickly pour into containers to within 1/2 inch of tops. Wipe off top edges of containers; cover with lids. Let stand at room temperature 24 hours to set.

For immediate use, store in refrigerator up to 3 weeks, or freeze containers up to 1 year. To use, thaw in the refrigerator.

Makes 5 to 6 cups.