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Cherry Jam

4 cups pitted and chopped sweet cherries
4 tablespoons lemon juice
¼ cup water
1 49 gr. pack pectin
5 cups granulated sugar

Prepare your jars and get them hot.

Place the chopped cherries in a heavy pot. Whisk in the lemon juice, water and pectin. Mix well. Bring to a boil, over high heat, constantly stirring. Add the sugar all at once and bring back to a rolling boil. Stir jam constantly for one minute. Turn off heat. Remove foam from the top of your jam. Bottle and process as per jar instructions.

Dress up jar with a pretty label and a checkered piece of cloth over the lid. Give out as a gift or simply enjoy it yourself!

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