

Cherry Jam with powdered pectin

Ingredients:

- ◆ 4 cups ground or finely chopped pitted cherries (about 3 pounds or 2 quart boxes sour cherries)
- ◆ 1 package powdered pectin
- ◆ 5 cups sugar

Yield: About 6 half-pint jars



Procedure: Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To prepare fruit: Sort and wash fully ripe cherries; remove any stems and pits. Grind cherries or chop fine.

To make jam: Measure prepared cherries into a kettle. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar, continue stirring and heat again to full bubbling boil. Boil hard for 1 minute, stirring constantly. Remove from heat; skim.

Fill hot jam immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner**.

Table 1. Recommended process time for Cherry Jam in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0—1,000 ft	1,001-6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15



CHERRIES

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Sweet or Sour Cherries - Whole

Quantity: An average of 17½ pounds is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints. A lug weighs 25 pounds and yields 8 to 12 quarts - an average of 2½ pounds per quart.



Quality: Select bright, uniformly colored cherries that are mature (of ideal quality for eating fresh or cooking).

Procedure: Stem and wash cherries. Remove pits if desired. If pitted, place cherries in water containing ascorbic acid to prevent stem-end discoloration. If canned unpitted, prick skins on opposite sides with a clean needle to prevent splitting. Cherries may be canned in water, apple juice, or white grape juice.

Hot Pack: In a large saucepan add ½ cup water or juice for each quart of drained fruit and bring to a boil. Fill jars with cherries and cooking liquid, leaving ½-inch headspace.

Raw Pack: Add ½ cup hot water or juice to each jar. Fill jars with drained cherries, shaking down gently as you fill. Add more hot liquid, leaving ½-inch headspace. Adjust lids and process.

Processing directions for canning cherries in a boiling-water, a dial, or a weighted gauge canner are given in Table 1, Table 2, and Table 3.

Table 1. Recommended process time for **Sweet or Sour Cherries, Whole** in a boiling water canner.

		Process time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,000 - 6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20	20	25
	Quarts	20 min	25	30	35
Raw	Pints or Quarts	25 min	30	35	40

Table 2. Recommended process time for **Sweet or Sour Cherries, Whole** in a Dial-Gauge pressure canner.

		Canner Pressure (PSI) at Altitudes of				
Style of Pack	Jar Size	Process Time (Min)	0-2,000 ft	2,001-4,000 ft	4,001-6,000 ft	6,001-8,000 ft
Hot	Pints	8	6	7	8	9
	Quarts	10	6	7	8	9
Raw	Pints or Quarts	10	6	7	8	9

Table 3. Recommended process time for **Sweet or Sour Cherries, Whole** in a Weighted Gauge pressure canner.

		Canner Pressure (PSI) at Altitudes of		
Style of Pack	Jar Size	Process Time	0-1,000 ft	Above 1,000 ft
Hot	Pints	8	5	10
	Quarts	10	5	10
Raw	Pints or Quarts	10	5	10

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