

SPICED BING CHERRY JAM

INGREDIENTS

5 cups pitted Bing cherries, cut into quarters
1 packet liquid pectin
1/4 cup lemon juice
1/4 cup almond liqueur (amaretto)
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon ground nutmeg
3 cups sugar

DIRECTIONS

Place half of the cherries into a food mill and puree. Pour puree and remainder of the quartered cherries into a heavy 8-quart saucepan along with pectin, lemon juice, almond liqueur, salt, cinnamon, cloves, and nutmeg. Bring to a rolling boil. Stir in sugar and return to a full boil. Reduce heat to a slow boil and cook for 3 minutes.

Pour into hot sterilized jars, leaving 1/2-inch headspace and seal with canning lids. Process in boiling water bath for 10 minutes or according to the canning manufacturer's instructions.

Yield: 6 half-pints