

Christmas Jam submitted by Theresa Bolle Lemke

Makes : 6 half pints

3 cups cranberries

1 orange, peeled and seeded

2 teaspoons orange zest (from above orange)

1 (10 ounce) package frozen sliced strawberries, slightly thawed

1/4 teaspoon ground cloves

1/4 teaspoon ground cinnamon

4 cups sugar

1/2 cup water

1 (3 ounce) packet liquid fruit pectin

Directions:

Combine cranberries and sections of seeded orange in a food processor.

Pulse until coarsely chopped.

Add strawberries, zest, cloves and cinnamon.

Continue processing until finely chopped, but not pureed.

Stir together fruit mixture, sugar and water in a very large saucepan or dutch oven until well blended.

Cook for 2 minutes over low heat, stirring constantly.

Increase heat to high and bring mixture to a full, rolling boil.

Stir in liquid pectin. 9 Stirring constantly, bring to a rolling boil again and boil for one minute.

Remove from heat and skim off foam.

Immediately pour into 6 hot, sterilized half-pint jars leaving 1/4 inch headspace.

Carefully wipe clean rims of jars with a damp cloth.

Place lids on jars and screw on bands just until snug.

Process in boiling water bath for 10 minutes.