

Orange: Preserve It!

Cranberry Orange Pear Jam

Yield: About 6 half-pints

3 cups crushed pears (about 1-1/2 to 2 pounds)
1 cup coarsely chopped fresh cranberries (about 1/2 pound)
4-1/2 tablespoons Ball Classic Pectin
1/3 cup orange juice
1-1/2 tablespoons grated orange zest
1/2 teaspoon butter or margarine (optional)
5 cups granulated sugar
3/4 teaspoon ground cinnamon

1. Place crushed pears and cranberries in an 8-quart saucepan. Add orange juice to fruit mixture. Sprinkle with orange zest. Gradually stir in pectin. Add butter, if using, to help reduce foam.
2. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. Add entire measure of sugar and cinnamon, stirring to dissolve. Return mixture to a full rolling boil.
4. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary, from top of jam.
5. Pour hot jam immediately into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: freshpreserving.com, 2018



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