



## Classic Cherry Jam

### Serving:

5 cups

### Type:

vegan, pareve

### Author:

Sherri Brooks Vinton, Put 'Em Up Fruit

### Notes:

Sherri writes, "When I am asked to name a favorite jam, this is the one. The color is a deep, sexy red and the texture is soft and inviting - thick, but syrupy enough to coat your tongue with sweet, sharp cherry flavor, and studded with chunks of fruit. It's great on toast, but I think the best way to have it is with fresh chévre and a little cracked black pepper. Serve it that way on some crostini for a cocktail nibble. (Or honestly, it makes a great topping for a spoon. Just dip and lick.) "

## Ingredients:

2 quarts (about 3 pounds), stemmed, pitted, and halved  
¼ cup water  
4 cups sugar  
¼ cup bottled lemon juice

## Directions:

Combined the cherries and water in a medium nonreactive pot. Bring to a boil, stirring and crushing the fruit to release the juice. Stir in the lemon juice. Continue to cook, stirring frequently, until the preserves reach the gel stage, about 20 minutes.

Remove from the heat. Allow the jam to rest for 5 minutes, giving it an occasional gentle stir to release trapped air; it will thicken slightly. Skim off any foam.

Refrigerate: Cool, cover, and refrigerate for up to 3 weeks.

## Tips:

To preserve this jam for up to one year, use the boiling water method in Sherri's book.