



## *BUTLER'S ORCHARD CHERRY JAM*

4 cup tart cherries  
5 cup sugar  
1 box Fruit Jell Pectin

Remove stems and pits. Finely chop. Measure prepared fruit into 6-or 8-quart saucepot. Measure sugar; set aside. Stir Pectin into prepared fruit. Bring to full boil over high heat, stirring constantly. Add sugar; return to full boil. Boil hard for 1 minute, stirring constantly. Remove from heat, skim off any foam. Ladle into hot jars, leaving ¼ inch headspace. Adjust caps. Let jam cool for 12 – 24 hours. Check lids for seal by pressing down on the center of the lid. If the lid springs up, it has not sealed and should be refrigerated or reprocessed immediately, with a new lid. Remove bands, clean exterior of jars and lids. Store jam in a cool, dry, dark area for up to one year.

*From the Kitchen of Mrs. Butler*

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