

## Christmas jam

### Ingredients

- 2 cups fresh cranberries
- 1 orange, zested, peeled, pith removed
- 2 teaspoons of the grated orange zest
- 1½ cups strawberries, fresh or frozen
- 1½ cups raspberries or cherries, fresh or frozen
- ¼ teaspoon ground cardamom
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ teaspoon calcium powder dissolved in ½ cup water (this comes with pectin powder)
- 2 cups sugar or sugar substitute
- 2 teaspoons Pomona's pectin powder



### Nutritional information

\$10 total/\$2.00 per jar

Servings: 16 per jar (1 tablespoon each)

Calories: 33 per serving

### Directions

- Place empty jars and lids in pot of water filled at least 1-inch above the jar tops, boil at least 10 minutes.
- In small bowl, dissolve calcium powder in water.
- Combine pectin powder with sugar in a bowl.
- Combine cranberries and peeled orange in food processor, pulse until coarsely chopped.
- Add strawberries and raspberries (or cherries) and pulse a few times to mix, but do not puree.
- Place fruit mix in saucepan, cook on medium heat for 3 minutes, stirring constantly.
- Add spices, orange zest and 2 teaspoons of calcium water, mix well.
- Add pectin-sugar mix to heated fruit, stir well, bring to a boil.
- Remove from heat when pectin is dissolved and skim off any foam that formed.
- Fill sterilized jars with jam, leaving ¼-inch space at top, seal with lids.
- Place filled jars in boiling water that covers jar tops, boil for 10 minutes.
- Remove jars from water, check seals and allow to cool.
- Sealed jam can be stored up to a year but refrigerate once opened and use within 3 weeks.
- Makes 5 cups or 5 half-pint jars.