

# Tart Cherry Vanilla Jam

MAKES 4 (½-PT) JARS



## Ingredients:

- 4 cups of chopped tart cherries (if you were using regular cherries, adjust the sweetness accordingly)
- 2 Tbsp. [organic lemon juice](#)
- 1 cup of water
- 3 Tbsp. Ball® Classic Pectin (I chose to use [low or no-sugar pectin](#))
- 1 Tbsp. [organic ground cinnamon](#)
- 1 Vanilla Bean, scraped (or 3 Tbsp [vanilla extract](#))
- 2 cups sugar (again, I substituted [Stevia](#) and you could try with honey as well)

I like this company [NuNaturals](#) as they are local to me in Oregon, are family owned and operated, and have been rocking healthy products for over 30 years! Use my link for their site directly and you can use the coupon code *WELCOME20* to **save 20% off your first order.** #winning

**Tip,** try a **stainless steel straw** if you don't have a [cherry pitting tool](#) (yes there is such a thing). Plus, these are great to keep handy to make staying hydration fun and easy as well. I chatted about those in Sustainable Living Part 1, check that out [here!](#)

## Instructions:

- Combine the chopped cherries and lemon juice.
- Combine prepared fruit, water, cinnamon, vanilla and Ball® Classic Pectin in a 6-qt. stainless steel or enameled Dutch oven.
- Bring mixture to full rolling boil that cannot be stirred down, over high heat, stirring constantly.
- Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard for 1 minute. Reduce heat and simmer, uncovered for 10 minutes.
- Ladle hot jam into a hot jar, leaving ¼-inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar. Apply band, and adjust to fingertip-tight.
- *Optional to can (otherwise use fresh in the refrigerator):*
  - Place jar in boiling-water canner. Repeat until all jars are filled.
  - Process jars for 10 minutes, adjusting for altitude. Turn off heat; remove canner lid, and let jars stand 5 minutes. Remove jars and cool.



**Brought to you by Echo Alexzander**

<http://eo4reallife.com/blog/14162/cherries-america-revival>