



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

CHERRY BERRY JAM



This lowered sugar jam lets the flavor of the fruit come through.



01 HR 30 MINS



Serves 6-7 jars



Featuring

[Gotelli Farms](#)

[Medina Berry Farms](#)

[Lujan Farm](#)

[Lujan Farm](#)

INGREDIENTS

- 2 cups cherries, pitted, coarsely chopped
- 1 cup blackberries, chopped
- 1-1/2 cups strawberries, hulled, chopped
- 2-1/2 cups sugar
- 1 package “Low or No Sugar Needed” pectin
- 3 tablespoons lemon juice
- 1/2 cup distilled water

METHOD

Mix 1/4 cup sugar with 1 package low/no sugar pectin; set aside. Put berries, juices, and water into a non-reactive pot. Bring to a boil. Add pectin/sugar mixture, stir well. Bring to a boil.

Add remaining sugar, stir, bring to a hard boil and boil for 1 minute. Check for jell by cold spoon method (dip spoon into jam mixture and place in refrigerator for a minute or two to check for jell).

Fill sterilized jam jars. Wipe rims, add lids and rings and tighten. Place jars in boiling water bath canner and process for 15 minutes. Cool on counter and listen for lids to pop, meaning they have sealed. If you have some that didn't seal, you can place in the refrigerator for later use.