



# Cherry Jam



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## Introduction

Cherry jam is a delightful treat that captures the essence of summer in every spoonful. This sweet and tangy preserve is perfect for spreading on toast, enhancing desserts, or as a filling for pastries. With just a few simple ingredients and some time, you can create your own cherry jam at home using a traditional recipe.

## Detailed Ingredients with measures

Fresh cherries: 1 kg

Sugar: 700 g

Lemon juice: 50 ml

Pectin: 20 g

## Prep Time

Prep time for this cherry jam is approximately 30 minutes. This includes washing, pitting, and preparing the cherries for cooking.

## Cook Time, Total Time, Yield

Cook time is about 60 minutes. This leads to a total time of approximately 1 hour and 30 minutes from start to finish. The recipe yields about 3 jars of delicious cherry jam, perfect for enjoying or sharing with friends and family.





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## Detailed Directions and Instructions

### Step 1: Prepare the Cherries

Remove the stems and pits from the cherries. Wash the cherries thoroughly and ensure they are free of dirt and debris.

### Step 2: Cook the Cherries

Place the prepared cherries in a large pot. Add a bit of water to prevent sticking. Cook the cherries over medium heat, stirring occasionally, until they begin to release their juices.

### Step 3: Add Sugar

Once the cherries have softened, gradually add sugar to the pot. Stir well until the sugar dissolves completely.

### Step 4: Boil the Mixture

Increase the heat to bring the mixture to a boil. Allow it to boil for about 10-15 minutes, stirring frequently to prevent scorching.

### Step 5: Test for Consistency

To check if the jam is ready, place a small amount on a cold plate. Let it sit for a minute, then run your finger through it. If it holds its shape, it is ready to be jarred.

See also [Summer Cheese Board Ideas for Entertaining](#)

### Step 6: Prepare the Jars

While the jam is boiling, sterilize your jars and lids by boiling them in

water for about 10 minutes. Allow them to dry completely.

### **Step 7: Fill the Jars**

Carefully ladle the hot cherry jam into the sterilized jars, leaving about 1 cm of space at the top. Wipe the rims of the jars with a clean cloth to remove any spills.

### **Step 8: Seal the Jars**

Place the lids on the jars and screw them on tightly. If you prefer, you can process the jars in a water bath for additional preservation.

### **Step 9: Cool and Store**

Allow the jars to cool at room temperature. Once cooled, store the jars in a cool, dark place.

## **Notes**

### **Note 1: Serving Suggestions**

Cherry jam is perfect for spreading on toast, adding to pastries, or using as a topping for desserts.

### **Note 2: Variations**

Feel free to mix in other fruits or spices, such as vanilla or cinnamon, to create a unique twist on the traditional cherry jam.

### **Note 3: Shelf Life**

Properly sealed and stored, the cherry jam can last up to a year. Always check for signs of spoilage before use.





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## Cook techniques

### Preparing Cherries

Use fresh cherries, wash them thoroughly, and remove the pits for best results.

### Cooking the Jam

Simmer the fruit with sugar over low heat until it thickens, stirring occasionally to prevent sticking.

### Testing the Consistency

To check if the jam is ready, place a spoonful on a chilled plate and run your finger through it; if it holds its shape, it's done.

See also [Blueberry Crumble Pie Recipe](#)

### Canning Process

Pour the hot jam into sterilized jars while hot, ensuring to leave some space at the top before sealing.

### Storing the Jam

Store the sealed jars in a cool, dark place. Once opened, keep the jam in the refrigerator.

## FAQ

### How long can I store homemade cherry jam?

Homemade cherry jam can typically be stored for up to one year if kept



in a cool, dark place.

**Can I use frozen cherries for this recipe?**

Yes, frozen cherries can be used, but make sure to thaw and drain any excess moisture before cooking.

**What other fruits can I combine with cherries?**

You can combine cherries with fruits like strawberries, raspberries, or blueberries for added flavor.

**How do I know if my jam is properly sealed?**

Check that the lid is concave; if it pops when pressed, the jar has not sealed properly and should be refrigerated.

**Can I reduce the sugar in the recipe?**

Yes, but reducing sugar may affect the jam's consistency and shelf life; consider using pectin to help with texture.



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## Conclusion

The homemade cherry jam is a delightful treat that captures the essence of summer. With its vibrant color and natural sweetness, it pairs beautifully with various dishes and can be enjoyed in numerous ways. Whether spread on toast or used as a filling in desserts, cherry jam is sure to bring joy to your meals and snacks.

## More recipes suggestions and combination

### Cherry Jam with Vanilla

Enhance the flavor of your cherry jam by adding a hint of vanilla essence. This combination brings warmth and depth to the sweetness of the cherries.

See also Pumpkin Zucchini Bread

### Cherry and Thyme Preserves

For a savory twist, try combining cherries with fresh thyme. This creates a unique preserve that complements meats and cheeses wonderfully.

### Cherry Yogurt Parfait

Layer cherry jam with yogurt and granola for a delicious breakfast or snack. The creamy texture of yogurt pairs well with the fruity sweetness.

### Cherry Glazed Chicken

Use cherry jam as a glaze for roasted chicken. The sweetness of the jam caramelizes in the oven, giving the dish a beautiful finish and rich



flavor.

### **Cherry Smoothie Bowl**

Blend cherry jam with bananas and your choice of milk or yogurt for a refreshing smoothie. Top it with nuts and seeds for added texture and nutrition.



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