

Cherry Jam Microwave*

“Recipe by B. Borgmann”

Ingredients (makes 2 cups)

2 cups pitted sweet cherries quartered
¼ cup lemon juice
½ teaspoon grated lemon peel
1 ½ cups sugar
½ teaspoon butter or margarine

Directions

- Put pitted quartered, or chopped sweet cherries in a 2 ½ to 3 quart ceramic or glass casserole, or bowl.
- Add sugar, butter, lemon juice and lemon peel.
- Allow to stand until juices form, about 30 minutes
- If necessary, crush fruit with potato masher or fork,

- Cook, uncovered, on high power for about 15 minutes
- As soon as mixture starts to boil (about 30 minutes) stir it
- Continue cooking stirring every 2-3 minutes
- When jam has cooked a total of 13 minutes, spoon out 1 tablespoon in a custard cup
- Cool in the freezer for 5 minutes—then test consistency
- If you like it thicker, reheat jam to boiling, bill 2 minutes and test

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