

# CHRISTMAS JAM

Recipe modified from America's Test Kitchen's "Foolproof Preserving" & used by permission ©2022 Chez LaRae

**Preservation method:** Water bath canning

**Difficulty level:** Easy to moderate

**Yield:** Makes 4 half-pint jars

**Special equipment:** Instant-read thermometer

- 16 oz fresh cranberries
- 1 lb (about 2) granny smith apples, peeled, cored, and finely diced
- 1 cup water
- 2 tbsp freshly grated orange zest + ½ cup fresh orange juice
- 3 cups sugar
- 2 tsp cinnamon
- ¼ tsp cloves
- ¼ tsp allspice
- ¼ tsp nutmeg



1. Place a small plate in the freezer for a jam “frozen plate test”. See step 5 below.
2. Place the canning rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat.
3. In a Dutch oven, bring cranberries, apples, water, orange zest, and juice to a boil over high heat. Reduce heat to medium and simmer, stirring occasionally until cranberries burst, about 5 minutes. Stir in sugar, cinnamon, cloves, allspice, and nutmeg and continue to boil until sugar has dissolved.
4. Remove Dutch oven from heat. Crush fruit with a potato masher until desired consistency is achieved. Return mixture to a boil over medium-high heat and cook until mixture is thickened and registers 217 degrees Fahrenheit, stirring continuously. Remove pot from heat.
5. **Frozen plate test:** To test jam’s consistency, remove the frozen plate from the freezer. Place one teaspoon of jam on the plate. Drag your finger or a wooden spoon through the jam. The jam has the correct consistency when your finger or spoon leaves a distinct trail that doesn’t run back together. If runny, return the pot to the heat and simmer one minute longer before retesting.
6. Ladle jam immediately into prepared jars, leaving ¼” headspace. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
7. Place jars onto a rack in canner. Water must cover jars by 1 to 2 inches. Cover, and bring water to a boil. Once boiling, process the jam for 15 minutes. Turn off heat and let jars sit in the canner for an additional 5 minutes.
8. Remove jars and place upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with your finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
9. Let prepared jars stand at room temperature 24 hours. After 24 hours, affix CanningCrafts’ custom holiday labels, and write dates on jars. Store unopened jam in a cool, dry place for up to 1 year.

**CanningCrafts**®

**CanningCrafts.com**  
canning labels • jam jar favors  
cookie jar gifts & more!