Prep Time: 30 minutes
Cook Time: 25-30 minutes
Process Time: 10 minutes

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Ingredients

- For the Fruit Base:
  - 1 lb (450g) fresh or frozen whole cranberries
  - 1 lb (450g) fresh strawberries, hulled and quartered
  - 1 cup (240ml) water
  - 1 large orange
  - 1 large lemon
- For the Spice & Sweetener:
  - 1 cinnamon stick (or 1/2 teaspoon ground cinnamon)

- 4 whole cloves (or 1/8 teaspoon ground cloves)
- 1/4 teaspoon freshly grated nutmeg
- 4 cups (800g) granulated sugar
- 1 (1.75 oz / 49g) package powdered pectin

Equipment

- Large, heavy-bottomed pot (non-reactive, like stainless steel or enameled cast iron)
- Wooden spoon or heat-proof spatula
- Fine-mesh strainer
- Cheesecloth (optional, for spice bag)
- 6 sterilized half-pint canning jars, lids, and bands
- Water bath canner with a rack
- Jar lifter and magnetic lid lifter
- Bubble remover/headspace tool
- Clean kitchen towels

Instructions: A Step-by-Step Guide with Time & Intensity

Phase 1: Preparation (Time: 20 minutes | Intensity: Low)

1. Prepare the Jars: Begin by washing your jars, lids, and bands in hot, soapy water. Rinse them thoroughly. Keep the jars hot in your water bath canner filled with simmering water until you are ready to fill them. This is crucial for safe canning.

2. Prepare the Fruit: Rinse the cranberries and strawberries. Pick through the cranberries, discarding any soft or shriveled ones. Hull and quarter the strawberries.

3. Prepare the Citrus: Using a vegetable peeler, remove the zest from the orange and lemon in wide strips, avoiding the white pith. Set the zest aside. Juice both the orange and the lemon, straining out the seeds. You should have about 1/2 cup of combined juice.

4. Create a Spice Bag: Place the cinnamon stick, whole cloves, and the strips of orange and lemon zest onto a square of cheesecloth. Tie it into a secure bundle with kitchen twine. This allows the flavors to infuse without leaving gritty bits in your jam.

Phase 2: Cooking the Fruit (Time: 10 minutes | Intensity: Medium)

1. In your large, heavy-bottomed pot, combine the cranberries, strawberries, water, and the strained citrus juice. Bring the mixture to a simmer over medium heat.

2. Add the spice bag to the pot.

3. Cook, stirring occasionally, for about 8-10 minutes. The cranberries will begin to pop and the strawberries will soften, creating a vibrant, juicy base. Use the back of your wooden spoon to gently crush the fruit to your desired consistency. We like to leave it a bit chunky for texture.

Phase 3: The Boil & Set (Time: 15-20 minutes | Intensity: High)

1. Add Pectin: Remove the spice bag from the pot, pressing it against the side to extract all the flavorful juices. Stir in the powdered pectin. Bring the mixture to a full, rolling boil over high heat, stirring constantly. A rolling boil is one that cannot be stirred down.

2. Add Sugar: Once at a rolling boil, add the entire 4 cups of sugar all at once. Stir continuously to dissolve the sugar completely.

3. The Hard Boil: Return the mixture to a full, rolling boil and boil hard for exactly 1 minute, stirring constantly. This is the most critical step for achieving a proper set. Do not reduce the heat. After 1 minute, remove the pot from the heat and skim off any foam that has formed on the surface with a metal spoon.

4. Test the Set: To check if your jam will set, place a small spoonful on a chilled plate and put it in the freezer for a minute. If it wrinkles when you push it with your finger, it's ready. If not, return to a boil for another 30 seconds and test again.

Phase 4: Canning & Processing (Time: 15 minutes | Intensity: Medium-High)

1. Fill the Jars: Ladle the hot jam into your hot, sterilized jars, leaving 1/4 inch (6mm) of headspace at the top. Use your bubble remover tool or a thin spatula to gently remove any air bubbles.

2. Clean and Seal: Wipe the rims of the jars with a clean, damp cloth to ensure a good seal. Center the lid on the jar and screw on the band until it is fingertip-tight.

3. Process in Water Bath: Using your jar lifter, carefully lower the filled jars into the water bath canner, ensuring they are covered by at least 1-2 inches of water. Bring the water to a full boil. Once boiling, start your timer and process for 10 minutes (adjust for altitude if necessary).

4. Cool and Store: After 10 minutes, turn off the heat and carefully remove the jars using the jar lifter. Place them on a clean towel, spaced a few inches apart, and let them cool completely undisturbed for 12-24 hours. You should hear the satisfying "pop" of the lids sealing as they cool.

Phase 5: Final Rest & Storage (Time: 12-24 hours | Intensity: Low)

1. After 24 hours, check the seals. Press the center of each lid; if it doesn't flex up and down, the jar is sealed. Remove the bands, wipe the jars clean, and label them with the

date.

2. Store in a cool, dark place for up to a year. Any unsealed jars should be refrigerated and used within 3 weeks.

Nutrition Information

Recipe Name: Spiced Christmas Jam
Serving Size: 1 tablespoon (20g)
Servings Per Recipe: Approx. 96

- Calories: 45
- Total Fat: 0g
- Sodium: 0mg
- Total Carbohydrates: 11g
    - Sugars: 11g
- Protein: 0g