

Cranberry Pomegranate Jam Recipe

Two of my favorite jams are sour cherry and red current. Red current jam is perfect for a Linzer Torte or cookies. This faux red current jam is made from cranberries and pomegranate juice and comes very close to the real thing. I have made it for three years now and everyone seems to like it. It is tart, perfect on baked brie or pears, delicious with duck or on any cake or cookie. It also makes a great gift for the holidays. I have doubled and tripled this recipe. I learned a new way to prepare the jars for the jam. I put the clean jars in a warm oven.

Ingredients:

This recipe makes about three 8 ounces jars.

3 cups (300 grams) fresh cranberries
2 cups (390grams) sugar
2 cups pomegranate juice

Directions:

Put a small plate in the freezer

Preheat the oven to 250° F (120 Celsius).

Put the clean canning jars on a sheet pan lined with a damp towel and transfer to the oven. Put the jar lids, funnel, and tongs in simmering water in the stove.

Wash the cranberries and discard any squishy ones. Put them in a large pot with the juice and sugar and bring to a boil over medium-high heat, skimming the foam that rises to the top.

Reduce the heat so the mixture is simmering until the berries pop. Stir with a whisk to break up the berries. I use a masher to smush the berries. Continue cooking until the mixture has thickened and registers 221°F (105°Celsius) on an instant read thermometer . It will take about 10 to 15 minutes. To test, drop a spoonful on the chilled plate and see if it has thickened.

Remove the jars from the oven and ladle the jam into them, filling each one within a milliliter of the top. Wipe the rims of the jars with a wet paper towel and seal the jars with the lid and rings. Invert the jars and let them cool .

After a few hours test the jars if they have sealed and tighten the rings. If they are not sealed, put them in a water bath for 10 to 15 minutes and boil them until the tops pop. You know your jars are sealed when the lid doesn't move when you press on it. To be totally safe follow the manufacturer's instructions that comes with the jars.

Guten Appetit!

Recipe by Michelle Polzine from her book *Baking At The 20 Century Cafe*
Posted by the Sunnycovechef.com