



Strawberry-Cherry Jam  
makes approximately 6, half-pint jars

1 ½ lbs strawberries  
3 lbs Brooks, Bing or any dark sweet cherries, de-stemmed, washed and pitted  
1 lb sugar  
¼ cup lime juice  
¼ cup lemon juice  
1 tablespoon + 1 1/2 teaspoon balsamic vinegar

Wash and remove the stems from the strawberries. Cut into quarters.

Combine the strawberries, cherries and sugar. Stir and let macerate for 1-2 hours. (This is an optional step, but I like to let the sugar melt and the fruit exude juice before cooking it).

In a large, wide pan, or copper jam pot, add the fruit and sugar mixture. Cook on high heat until it begins to boil. Lower the heat slightly and stir while mashing the larger pieces of fruit with the back of a spoon. I like a metal spoon here. It will be useful when testing the jam for doneness.

Cook until jams thickens, about 20 minutes. Indication of doneness is when the spoon creates an open trail in the jam. Test by lifting the spoon; when the jam falls slowly and in heavy drops from the edges of the spoon it is done.

Fill quickly, while maintaining a temperature of at least 190 degrees into washed, and sterilized jars. Leave a ¼- ½ inch head space. Add lids and process in a water bath.

