

## **CHRISTMAS JAM**

**12 oz package fresh cranberries**

**4 cups Bush-N-Vine strawberries (frozen may be used, but thaw)**

**4 cups sugar**

**3 oz. liquid pectin**

**Wash cranberries, process in food processor until coarsely chopped. Combine cranberries, strawberries & sugar in Dutch oven and bring to a boil. Cook 1 minute, stirring constantly. Remove from heat, add liquid pectin to the mixture. Bring back to a full rolling boil and boil 1 minute stirring constantly. Remove from heat and skim off foam.**

**Quickly pour into hot sterilized jars, leaving  $\frac{1}{4}$ in. head space. Wipe jar rims and cover with lids. Process in boiling water 5 minutes. Yield 7 half pints.**