

Christmas Jam

2 Cups Fresh or Frozen Cranberries

1 Cup Blue Berries Fresh or Frozen

1 Cup Raspberries Fresh or Frozen

3 cups Sugar

2 tbsp Fresh Lemon Juice

2 tsp Apple Pie Spice

2 Pouches Liquid Pectin

Instructions

- Place all of the ingredients into a small-medium saucepan.
- Cook over medium heat until the cranberries start to pop & become soft - stirring frequently. Bring to a rolling Boil.
- Add the pectin and cook until it comes to a rolling boil while stirring. 1 minute
- Transfer to sterile jars and allow it to cool completely on the counter before refrigerating.
- These can now be stored in the fridge, or you can process for 10 minutes in water bath canner. Let the jars cool. They are now shelf stable. Label and date.
- Will keep well for 12 to 18 months.