

- Prep Time: 30 minutes
 - Cook Time: 25-35 minutes
 - Processing Time: 10 minutes (water bath canning)
 - Total Time: Approximately 1 hour 15 minutes
 - Difficulty Level: Moderate
 - Yield: 6-7 half-pint (8 oz) jars
 - Intensity Level: Moderate — requires attention during boiling and canning
-

Table of Contents



- [Ingredients](#)
 - [For the Jam:](#)
 - [Equipment Needed:](#)
- [Instructions](#)
 - [Step 1: Prepare the Jars and Canner \(10 minutes\)](#)
 - [Step 2: Prepare the Fruit \(10 minutes\)](#)
 - [Step 3: Combine Ingredients \(5 minutes\)](#)
 - [Step 4: Cook the Jam \(15-20 minutes | Medium-High Intensity\)](#)
 - [Step 5: Add Pectin \(5 minutes | High Intensity\)](#)

- [Step 6: Test the Set \(2 minutes\)](#)
- [Step 7: Fill the Jars \(10 minutes\)](#)
- [Step 8: Process in Water Bath \(10 minutes | Moderate Intensity\)](#)
- [Step 9: Cool and Check Seals \(12-24 hours\)](#)
- [Serving Suggestions](#)
- [Storage](#)
- [Nutrition Information](#)

Ingredients

For the Jam:

- 3 cups fresh or frozen strawberries, hulled and crushed
- 2 cups fresh or frozen cranberries, coarsely chopped
- 1½ cups granulated sugar
- 1 cup light brown sugar, packed
- 2 tablespoons fresh lemon juice
- 1 tablespoon orange zest
- ½ teaspoon ground cinnamon

- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 1 pouch (3 oz) liquid fruit pectin (such as Certo)
- ½ teaspoon butter (optional, to reduce foaming)

Equipment Needed:

- Large heavy-bottomed pot (at least 6–8 quarts)
 - Wooden spoon or heat-resistant spatula
 - 6–7 sterilized half-pint canning jars with lids and bands
 - Water bath canner or large stockpot with rack
 - Jar lifter, funnel, and ladle
 - Clean kitchen towels
-

Instructions

Step 1: Prepare the Jars and Canner (10 minutes)

Fill your water bath canner with water and bring it to a simmer. Wash and sterilize your jars by boiling them for 10 minutes. Keep them hot until ready to fill. Place lids in hot (not boiling) water to soften the sealing compound.

Step 2: Prepare the Fruit (10 minutes)

If using fresh strawberries, wash, hull, and crush them with a potato masher or fork until you have 3 cups. For cranberries, rinse and coarsely chop them—you can pulse them a few times in a food processor for speed, but avoid pureeing. If using frozen fruit, thaw slightly before preparing.

Step 3: Combine Ingredients (5 minutes)

In your large heavy-bottomed pot, combine the crushed strawberries, chopped cranberries, granulated sugar, brown sugar, lemon juice, orange zest, cinnamon, cloves, and nutmeg. Stir well to combine. Add the butter if using—this helps minimize foam during cooking.

Step 4: Cook the Jam (15-20 minutes | Medium-High Intensity)

Place the pot over medium-high heat and bring the mixture to a full rolling boil, stirring frequently. A rolling boil is one that cannot be stirred down. Once boiling, reduce heat slightly to maintain a steady boil and cook for 10 minutes, stirring often to prevent scorching.

Step 5: Add Pectin (5 minutes | High Intensity)

Stir in the liquid pectin all at once. Return the mixture to a full rolling boil and boil hard for exactly 1 minute, stirring constantly. The jam should begin to thicken and coat the back of your spoon.

Step 6: Test the Set (2 minutes)

Remove the pot from heat. To test the set, place a small spoonful on a chilled plate and let it sit for 30 seconds. Push it with your finger—if it wrinkles slightly and holds its shape, it's ready. If not, boil for another 1-2 minutes and test again.

Step 7: Fill the Jars (10 minutes)

Ladle hot jam into sterilized jars using a funnel, leaving $\frac{1}{4}$ inch of headspace. Wipe rims with a clean, damp cloth to ensure a proper seal. Place lids on jars and screw on bands until fingertip-tight.

Step 8: Process in Water Bath (10 minutes | Moderate Intensity)

Using a jar lifter, lower filled jars into the boiling water bath canner, ensuring they are covered by at least 1 inch of water. Process for 10 minutes (adjust for altitude: add 5 minutes for every 1,000 feet above sea level). Turn off heat and let jars rest in the canner for 5 minutes before removing.

Step 9: Cool and Check Seals (12-24 hours)

Transfer jars to a towel-lined surface and let them cool undisturbed for 12-24 hours. You should hear a “ping” as each jar seals. Once cool, press the center of each lid—if it doesn't flex, the jar is sealed. Refrigerate any jars that didn't seal and use within 3 weeks.

Serving Suggestions

Christmas Jam is wonderfully versatile:

- Spread on toast, English muffins, or biscuits

- Swirl into yogurt or oatmeal
 - Use as a filling for thumbprint cookies or layer cakes
 - Serve alongside cheese boards with brie or sharp cheddar
 - Glaze ham or pork roast during the last 20 minutes of cooking
 - Gift in decorated jars with ribbon and a handmade tag
-

Storage

- Sealed jars: Store in a cool, dark place for up to 1 year
 - Opened jars: Refrigerate and consume within 3 weeks
 - Unsealed jars: Refrigerate immediately and use within 3 weeks
-

Nutrition Information

Serving Size: 1 tablespoon (approximately 20g)

Nutrient	Amount
Calories	45
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	2mg
Total Carbohydrates	12g
Dietary Fiber	0.3g
Total Sugars	11g
Added Sugars	10g
Protein	0.1g
Vitamin C	4% DV
Vitamin A	0% DV
Calcium	0% DV
Iron	0% DV
Potassium	15mg