

Sour Cherry Jam



2.20 pounds sour cherry 5 cups granulated sugar Juice of a lemon

Remove the stalks of cherries, wash the cherries, and remove the seeds.

Fill the pot which you will cook the jam by placing some sour cherries in it and adding some sugar on it, for a few times.

Cover the lid and rest it overnight.

The day after, cook it over medium heat and then over low heat until it reaches a thick consistency.

When the jam reaches the right consistency, add lemon juice, boil for about 5-10 more minutes, and then remove from the stove.

Pour the jam which is cooled in the pot into the jars, cover the caps well, pot in dark and dry place.

Note: You mustn't splash any water while cooking or after it into the jam. Foreign objects rot the jam.

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