

Cranberry Orange Jam

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Ingredients

2 bags (12 ounces each), fresh or frozen
2 cups sugar
1 cup orange juice
2 tablespoons orange zest
1 cup water
1 teaspoon kosher salt

Directions

Place all ingredients in a stockpot and bring to a heat to a simmer and cook for 20 to 30 minutes uncovered, stirring frequently to help remove water, until mixture is a little thinner than jam (mixture will thicken more as it cools).

Remove from heat and mash well with a potato masher, until all cranberries are in small bits.

Keep in an airtight container in refrigerator for 3 to 4 weeks.

If canning, prepare water bath canner, and jars. Fill leaving 1/4 inch head space, and process 15 minutes.