

Spiced Cranberry Preserves

This recipe was developed by Bernardin executive *Chef Emerie Brine*.

With a hint of cinnamon and cloves, this preserve is the perfect way to warm up your autumn days and your sunny holidays.

- 4 cups fresh cranberries**
- 1 ½ cups of water**
- ½ tsp ground cloves**
- ½ tsp cinnamon**
- 2 cups of sugar**
- Zest and juice from 1 Orange**
- ¼ cup Grand Marnier (optional)**

- ◆ Place 5 clean 250 ml mason jars on a rack in a boiling water canner; cover jars with water and heat to a simmer (180°F/82°C). Set screw bands aside. Heat SNAP LID® sealing discs in hot water, not boiling (180°F/82°C). Keep jars and sealing discs hot until ready to use.
- ◆ Place all ingredients in a medium saucepan over medium heat.
- ◆ Cook until cranberries begin to burst, about 10 minutes.
- ◆ Quickly ladle hot preserve into a hot jar to within 1/4 inch (0.5 cm) of top of jar (headspace). Using nonmetallic utensil, remove air bubbles and adjust headspace, if required, by adding more jam. Wipe jar rim removing any food residue. Centre hot sealing disc on clean jar rim. Screw band down until resistance is met, then increase to fingertip tight. Return filled jar to rack in canner. Repeat for remaining jam.
- ◆ When canner is filled, ensure that all jars are covered by at least one inch (2.5 cm) of water. Cover canner and bring water to full rolling boil before starting to count processing time. At altitudes up to 1000 ft (305 m), process –*boil filled jars* – **10 minutes**.*
- ◆ When processing time is complete, remove canner lid, wait 5 minutes, then remove jars without tilting and place them upright on a protected work surface. Cool upright, undisturbed 24 hours; **DO NOT RETIGHTEN** screw bands.
- ◆ After cooling check jar seals. *Sealed discs curve downward and do not move when pressed*. Remove screw bands; wipe and dry bands and jars. Store screw bands separately or replace loosely on jars, as desired. Label and store jars in a cool, dark place. For best quality, use home canned foods within one year.

Makes about 5 x 250 ml jars

BOILING WATER CANNER - ALTITUDE ADJUSTMENTS			
ALTITUDE			
* At altitudes higher than 1,000 ft (305 m) increase processing time as indicated in chart.	FEET	METERS	INCREASE Processing Time
	1,001 – 3,000	306 - 915	5 minutes
	3,001 – 6,000	916 – 1,830	10 minutes
	6,001 – 8,000	1,831 – 2,440	15 minutes
	8,001 – 10,000	2,441 - 3,050	20 minutes