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Booze Berry Jam

Ingredients:

- 1 cup Olallieberries
- 1 cup blackberries
- 1 cup blueberries
- 1 cup raspberries
- 3 cups Pioneer sugar
- Zest and juice of 1 lemon
- 1 teaspoon butter
- ¼ cup wine – Your choice – I use Raspberry
- 1 envelope of powdered – fruit pectin

Directions:

1. Put all fruit in large saucepan and mash – some people like chunks of small fruit left.
2. Add all ingredients in large sauce pan with the mashed fruit.
3. Bring to a boil, stirring constantly.
4. Once temperature reached 220 boil for an additional 5 minutes.
5. Remove from heat and pour into prepared clean jars, filling jar leaving ¼" headspace.
6. Wipe rims and attach lids and rings on jars. Place into boiling water covering jars by 1-2 inches.
7. Boil for 10 minutes and then remove jars.
8. Place jars on towel and leave 12-24 hours to cool completely – then check to see if all sealed.

Marilyn Spannagel – Unionville, MI



Carrot Cake Jam

Makes about 6 jars

- 2 cups finely grated peeled carrots, about 4 medium
- 1 cup finely diced peeled tart apple
- 1 (20 ounce) can crushed pineapple, including juice
- ¼ cup raisins or currants
- 3 Tablespoons freshly squeezed lemon juice
- 1 teaspoon cinnamon
- ½ teaspoon freshly grated whole nutmeg
- ½ teaspoon ground cloves
- 1 (1.75 ounce) package regular powdered fruit pectin
- 4 cups Pioneer granulated sugar
- 1 Tablespoon molasses
- ½ teaspoon vanilla
- ¼ cup flaked coconut
- 2 Tablespoons finely chopped crystallized ginger

In a large and deep stainless steel saucepan, combine grated carrots, diced apples, pineapple with juice, raisins, lemon juice and spices. Over high heat, bring mixture to a boil and stir frequently. Reduce heat to medium and cover. Boil gently, stirring occasionally (to prevent scorching), about 20 minutes.

Remove saucepan from heat and lid from saucepan. Immediately sprinkle in pectin and whisk briskly until completely dissolved. Return saucepan to high heat and bring to a boil, stirring frequently. Add sugar and molasses all at once and return to a full rolling boil, stirring constantly. Continue to cook at a full rolling boil, stirring constantly, for 1 minute. Remove saucepan from heat and skim off foam using a metal slotted spoon; stir in vanilla and, if desired, coconut and crystallized ginger.

Carefully ladle hot jam into hot prepared sterilized jars, and process for 10 minutes in a water bath canner.

Sally Sibthorpe – Shelby Township, MI



Cheers to Almond 'n Cherries

- 4 cups pitted tart cherries
- ¼ cup lemon juice
- ¾ teaspoon ground cinnamon
- 1 teaspoon almond extract
- 1 (1.75 ounce) dry pectin
- 4 ½ cups Pioneer granulated sugar
- 1 small package black cherry jello
- ½ cup sliced almonds, slightly toasted
- ½ cup Amaretto (I used Disaranno Liqueur)

Measure sugar into a bowl, add jello, mix well and set aside until needed. Put cherries and pectin in a large 16 quart stockpot and mix well. Add lemon juice, cinnamon and extract, stirring constantly and bring to a boil. When mixture comes to a full boil (a boil that cannot be stirred down), quickly stir in the sugar mixture. Stirring constantly, return to a full boil over high heat. Boil for 1 minute, remove from the heat and skim off foam. Add the Amaretto and sliced almonds, stir well. Quickly ladle into hot jars. Leave ¼-inch headspace at the top. Use a clean damp cloth to wipe any spilled jam from rims and threads of jars. Cover with hot lids and tighten rings firmly. Set hot jars on rack in canner of boiling water. Water must cover jars by 1 or 2 inches. Cover canner and return to boiling; once water has returned to a boil, process for 10 minutes. Remove jars to towel and cover with a towel and leave undisturbed for 24 hours.

Teri Rasey – Cadillac, MI



Cinnamon Vanilla Peach Jam

- 5 cups finely chopped peaches (I use a food processor)
- 3 cups Pioneer granulated sugar
- 3 Tablespoons lemon juice
- 1 Tablespoon pure Mexican vanilla extract
- 1 (3 ounce) packet liquid pectin
- 1 teaspoon cinnamon

Combine peaches and sugar a in a large pot and cook on medium heat. Bring to a boil. Add lemon juice and vanilla. Boil 15 to 20 minutes until thickens some. Add pectin and boil for 5 minutes. Stir in cinnamon; remove from heat. Ladle into sterilized jars, wipe rims, apply lids and rings and process in a boiling water bath for 10 minutes.

Jessica Bryant – Shepherd, MI



Easy Pumpkin Jam (or Butter)

- 3 ½ cups pumpkin puree
- 1 ¼ cups Pioneer granulated sugar
- 1 ¼ cups Pioneer brown sugar
- 1 Tablespoon Pumpkin Pie Spice
- 1 envelope unflavored gelatin

Combine all ingredients in a large saucepan. Bring to a boil over medium heat. Reduce heat and simmer for 5 minutes, stirring constantly. Pour into containers and refrigerate up to 2 weeks or freeze.

Vicki Stanley – Warren, MI



Mango Berry Jam

- 2 cups chopped mangoes
- 3 cups crushed black raspberries
- 2 Tablespoons lemon juice
- 5 cups Pioneer granulated sugar
- 1 box powdered pectin

Mix chopped mangos, berries and lemon juice; add powdered pectin. Bring to a rolling boil and then add the sugar. Bring back to a rolling boil and boil 1 minute. Place in sterilized jars and seal.

Rhonda Marvin – Laingsburg, MI



Michigan Sour Cherry Vanilla Bean Preserves

Ingredients:

6 cups pitted and halved sour cherries
5 ½ cups Pioneer granulated sugar
1 box sure-jell
4 vanilla beans

Directions:

1. Slice vanilla beans horizontally, scrape out vanilla beans. Set aside. Halve the beans crosswise so they fit into the jars. Set aside.
2. Mix fruit and sure-jell, add scraped out vanilla bean and sugar and bring to a boil.
3. Boil for 5 minutes, stirring constantly.
4. Skim off foam.
5. Ladle into prepared sterilized jars and add the reserved halved vanilla beans into each jar.
6. Place sterilized caps onto jars.
7. Place jars into deep pot of boiling water, bring to a boil and process for about 20 minutes.
8. Remove jars, let cool.

Pamela Gilbeau – Dearborn, MI



Orange Raspberry Preserves

4 cups crushed red raspberries
Zest and pulp of one orange
6 cups Pioneer granulated sugar
1 pouch Certo fruit pectin
½ teaspoon butter

In a heavy stock pot, mix together the fruits and sugar. On medium heat, bring the mixture to a full boil, adding butter, if desired, to reduce foaming. Boil one minute. Quickly stir in pouch of Certo and boil one additional minute. Carefully ladle hot mixture into 7-8 (8 ounce) sterilized jam jars. Seal with canning lids that have been prepared according to package directions. Allow to cool on the counter until room temperature. Preserves can be stored in the refrigerator for 1 to 2 months, or frozen for 6 months. This preserve makes a delicious pancake topping or enjoy on a toasted English muffin.

Carla Piazza – Saginaw, MI



Pumpkin Pie Jam

- 3 ½ cups pumpkin
- ½ teaspoon cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon ginger
- ½ teaspoon allspice
- ¼ teaspoon cloves
- ¼ cup pectin
- 1 cup Pioneer granulated sugar
- 1 teaspoon vanilla
- 1 Tablespoon lemon juice

Heat pumpkin, add spices and boil. Add sugar. Continue to a boil for 1 minute stirring constantly. Place in jars to seal.

Cheryl Williams – Bay City, MI



Pumpkin Spice Latte Jam

Makes 3 (8 ounce) jars

Pumpkin Spice Mixture:

24 ounces pumpkin puree
3 cups Pioneer granulated sugar
½ teaspoon salt
½ teaspoon ground cinnamon
¾ teaspoon nutmeg
½ teaspoon ginger
½ teaspoon allspice
½ teaspoon ground cloves

Latte Mixture:

6 ounces strong coffee
3 cups whole milk
¾ cup Pioneer granulated sugar
1 teaspoon vanilla extract

1. In a medium saucepan, add milk, sugar, and vanilla. Simmer over medium-low heat until thickened about 40 to 45 minutes, stirring frequently.
2. Meanwhile, combine all ingredients of the pumpkin spice mixture and place in a large pot. Add coffee. Simmer on medium-low heat until thickened about 20 to 30 minutes, stirring occasionally.
3. Pour milk mixture into large pot with pumpkin spice mixture; simmer for 10 minutes until thickened. Scrape mixture into clean jars. Enjoy!

Melissa Kildow – Grand Blanc, MI



Santa's Fuzzy Navel Jam

- 2 ½ cups chopped peaches
- ½ cup red tart cherries, chopped
- 2 Tablespoons fresh lemon juice
- 4 ½ cups Pioneer granulated sugar
- 1 package Sure-Jell
- ¾ cups water
- 1 Tablespoon Peach Schnapps

Combine peaches, cherries, lemon juice and sugar. Let stand 10 minutes – stirring occasionally.

Stir Sure-Jell and water in small saucepan; bring to a boil on high heat, stirring constantly – boil 1 minute. Remove from heat and add to fruit mixture, stir until sugar is dissolved. Add peach schnapps and stir. Fill jam jars, let stand at room temperature for 24 hours and then freeze.

Pamela Hornbacher-Retzler – Caro, MI



Strawberry, Apple and Elderflower Jam

3 cups (1 ½ pounds) strawberries, hulled and halved
8 ounce (½ pound) Ida Red apples, peeled, cored and chopped
8 ounce (½ pound) Golden Delicious apples, peeled, cored and chopped
4 cups Pioneer granulated sugar
½ cup elderflower cordial
2 Tablespoons lemon juice

Place a small plate into the freezer ready for testing jam. Place the strawberries and apple chunks into a pan, stir in the sugar and heat until it's dissolved. Pour in the elderflower cordial and bring the mixture to a boil. Boil for 10 to 15 minutes until the mixture looks tacky and has thickened. If using a thermometer it needs to reach "jam" or 221 degrees. Another way to test if the jam is ready is to spoon a small amount of jam onto the frozen plate and leave it for a minute. If it creates a skin and wrinkles when you push it, it's done. If it doesn't wrinkle, boil the jam for a few more minutes until done. Stir in the lemon juice. Scrape and discard any foam from off the top of the jam and gently mash the fruit. Evenly divide the remaining jam into sterilized jars. Leave to cool and then it's ready to enjoy.

Virginia Prince – Flint, MI



Strawberry, Mango and Frangelico Preserves

4 to 5 (8 ounce) jars

- 2 cups strawberries
- 1 cup Pioneer granulated sugar
- 2 mangoes, peeled and diced
- 2 Tablespoons lemon juice
- 1 teaspoon grated lemon rind
- 3 Tablespoons Frangelico Liqueur

Put all ingredients in a pan, except Frangelico Liqueur. Cook on high until it boils, then simmer 25 minutes or until thick. Add Frangelico Liqueur, cook 5 more minutes, ladle into jars, leave ¼" head space in jars; process in boiling water bath for 10 minutes to seal.

Diane Onnie – Warren, MI