

FOOD SCIENCE FOR THE WIN

Spicy Cranberry Jam

This recipe is adapted from *Artisanal Preserves: Small-Batch Jams, Jellies, Marmalades, and More* by Madelaine Bullwinkel.



Ingredients

- 1 lb cranberries
- ¼ cup water
- 1 4-inch cinnamon stick
- ¼ tsp fennel seeds
- 2 whole cloves
- ⅛ tsp nutmeg
- 1 slice ginger
- 2 cups granulated sugar

Equipment

- heavy-bottomed, non-reactive saucepan with lid
- cheesecloth (small square, about 5 inches by 5 inches)
- kitchen twine (about 6 inches)
- wooden spoon or heat-resistant spoon

Instructions

- Discard any bruised cranberries, then rinse the remaining berries and combine them with the water in the saucepan.
- Cover the pan and bring the berries to a boil.
- While waiting for the berries to boil, create a bouquet garni with the spices by wrapping them in cheesecloth and securing the bundle shut with kitchen twine.
- Uncover the pan, submerge the bouquet garni in the cranberry mixture, and simmer uncovered for 10 minutes.
- Stir in the sugar ½ cup at a time; be sure to allow time for the mixture to return to a boil before adding more. Continue to cook until the jam thickens and the temperature rises to 214°F (but no more than 20 minutes).
- Off the heat, let the bouquet garni steep in the mixture for another 5 minutes and then remove.

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