Blueberry-Spice Jam: (from So Easy to Preserve, University of Georgia Cooperative Extension)
2 1/2 pints blueberries
1 tablespoon lemon juice
1/2 tsp ground cinnamon or nutmeg
3/4 cup water
1 box powdered pectin
5 1/2 cups sugar
5-6 half-pint jars and lids
NOTE: Do not multiply or reduce recipe.

1. Wash jars and lids with soap and water.
2. Option 1: Fill waterbath with jars and water, put on high burner to heat (not sterilize).
3. Option 2: Place jars in clean sink with very hot water to cover, hold there until needed.
4. Wash and thoroughly crush berries in a saucepan, one layer at a time.
5. Add lemon juice, spice, and water. Stir in pectin and bring to a full rolling boil over high heat, stirring frequently.
6. Add the sugar and return to a full, rolling boil. Boil hard for one minute, stirring constantly.
7. Remove from heat, quickly skim off foam into a small bowl (can be enjoyed immediately!).
8. Pour jam into hot jars, leaving 1/4 inch headspace. Wipe rims, place and adjust lids.

Cherry Jelly (from Fairbanks Cooperative Extension)
4 1/2 cups cherry juice
2 tablespoons lemon juice
1 package powdered pectin
6 1/2 cups sugar
7-8 half-pint jars
NOTE: Do not multiply or reduce recipe.

1. Wash jars and lids with soap and water.
2. Option 1: Fill waterbath with jars and water, put on high burner to heat (not sterilize).
3. Option 2: Place jars in clean sink with very hot water to cover, hold there until needed.
4. Measure cherry and lemon juices into a saucepan. Add pectin and stir well.
5. Place on high heat and, stirring constantly, bring quickly to a full, rolling boil that cannot be stirred down.
6. Add sugar, continue stirring and heat again to a full, rolling boil. Boil hard for 1 minute.
7. Remove from heat, skim off foam quickly. Pour immediately into hot jars and wipe rims, place and adjust lids.
8. Process in water bath for 10 minutes.
**Cranberry/Lingonberry Catsup (Adapted from Fairbanks Cooperative Extension)**

1 pound lingonberries (commercial cranberries will work)
½ cup white vinegar
½ cup water
1 cup brown sugar
½ teaspoon cloves
½ teaspoon ginger
½ teaspoon paprika
1 teaspoon cinnamon
¼ teaspoon pepper
½ teaspoon salt
2 tablespoons butter or margarine
4-6 half-pint jars

NOTE: This recipe can be multiplied or reduced, proportionately

1. Wash jars and lids with soap and water.
2. Option 1: Fill waterbath with jars and water, put on high burner to heat (not sterilize).
3. Option 2: Place jars in clean sink with very hot water to cover, hold there until needed.
4. Boil the berries in the vinegar and water until soft. Pour/press through a sieve into a second pan.
5. Add the sugar, spices and salt and cook slowly for 4-5 minutes. Add the butter.
6. Pour into hot jars leaving 1/4 inch headspace, wipe rims, place and adjust lids.
7. Process in water bath for 10 minutes.

**Cranberry Preserves in Water, Juice or Syrup (adapted, So Easy to Preserve, Georgia Extension)**

6 pints cranberries
Sugar (amount depends on syrup used)
2 quarts liquid (see step 4, below)
13 half-pint jars

1. Wash jars and lids with soap and water.
2. Option 1: Fill waterbath with jars and water, put on high burner to heat (not sterilize).
3. Option 2: Place jars in clean sink with very hot water to cover, hold there until needed.
4. Choose liquid, bring to a boil (very heavy is recommended for cranberries):
   - Water, no sugar
   - Unsweetened fruit juice
   - Very light: 1 cup sugar to 2 quarts water
   - Light: 2 cups sugar to 2 quarts water
   - Medium: 3 1/2 cups sugar to 2 quarts water
   - Heavy: 5 1/2 cups sugar to 2 quarts water
   - Very Heavy: 8 cups sugar to 2 quarts water
5. Wash and remove stems from cranberries, if necessary.
7. Using a slotted spoon, fill jars with berries, leaving 1/2-inch headspace. Cover berries with liquid leaving 1/2 inch headspace. Wipe rims, place and adjust lids.
**Cranberry Conserve** *(adapted from So Easy to Preserve, Georgia Cooperative Extension)*

3 oranges, washed, unpeeled, finely chopped
6 cups water
9 cups sugar (can be reduced, but will change the product consistency)
3 quarts cranberries
1 1/2 cups seedless raisins
1 1/2 cup chopped walnuts
13 half-pint jars
Candy thermometer

NOTE: This recipe can be multiplied or reduced, proportionately

1. Wash jars and lids with soap and water.
2. Option 1: Fill waterbath with jars and water, put on high burner to heat (not sterilize).
3. Option 2: Place jars in clean sink with very hot water to cover, hold there until needed.
4. Combine oranges and water, boil rapidly until peel is tender (about 20 minutes).
5. Add cranberries, sugar and raisins to orange mixture. Bring slowly back to boiling, stirring occasionally until sugar dissolves. Boil rapidly, almost to the jellying point (220 degF). As mixture thickens, stir frequently to prevent sticking.
6. Add nuts during the last 5 minutes, or so, of cooking.
7. Pour into hot jars leaving 1/4 inch headspace, wipe rims, place and adjust lids.
8. Process in water bath for 10 minutes.

**Spicy Cranberry Salsa** *(from So Easy to Preserve, University of Georgia Cooperative Extension)*

6 cups chopped red onion (aprox. 3 onions)
4 finely chopped large Serrano peppers
1 1/2 cups water
1 1/2 cups cider vinegar (5%) 
1 Tbsp. canning salt
1 1/2 cups sugar
6 Tbsp. clover honey
12 cups (2 3/4 pounds) rinsed, fresh whole cranberries
13 half-pint jars

Rubber gloves (for handling peppers)

1. Wash jars and lids with soap and water.
2. Option 1: Fill waterbath with jars and water, put on high burner to heat (not sterilize).
3. Option 2: Place jars in clean sink with very hot water to cover, hold there until needed.
4. Combine all ingredients accept the cranberries in a large kettle. Bring to a boil over high heat; reduce heat and gently boil for 5 minutes.
5. Add cranberries, reduce heat and simmer mixture for 20 minutes, stirring occasionally to prevent scorching.
6. Fill hot jars leaving ¼ inch head space. Wipe rims, adjust lids and rings.
7. Pour into hot jars leaving 1/4 inch headspace, wipe rims, place and adjust lids.
8. Process in water bath for 10 minutes.