

Cranberry Bourbon Freezer Jam from *Urban Sacred Garden*



I've always been a little hesitant about canning. All of that heat and glass seem like such a volatile combination. I have canned on numerous occasions, but always with someone who has years of experience on me and can act as a canning mentor. Freezer jam is a great option for those days when I can't find a partner for canning. It is simple, easy and still tasty. It is important to note, however, that freezer jams do not have as long a shelf life. Either use within the first 2 weeks after cooking, or freeze until needed. Either way, be sure to throw out any leftover product that remains after 2 weeks of thawing.

INGREDIENTS:

- 1 12 oz. Bag Cranberries
- 1 Cup Water
- 1 Cup Sugar
- 1/2 Cup Maple Syrup
- Juice from 1 Mandarin Orange or 2 Clementines
- Zest 1 Lemon
- 3 Tablespoons Bourbon

DIRECTIONS:

1. In a large saucepan combine Cranberries, Water, Sugar, Maple Syrup, Citrus Juice and Lemon Zest.
2. Cook over medium low heat, so mixture lightly bubbles, for about 20-30 minutes until cranberries have popped and mixture has thickened. Stir occasionally and smash out cranberries with wooden spoon.
3. Add the Bourbon and cook for about 2-3 more minutes. Remove from heat and allow to cool. Divide into half-pint sized containers (makes about 1 pint but can be multiplied). Keep in freezer until ready for use, or keep in refrigerator and use in 1-2 weeks. Toss any leftover after that time. Enjoy!