

Tart Cherries and Red Wine Jam

When I cook with red wine, I often have a half-bottle that might go off before it is drunk. This recipe turns that extra red wine into a delightful jam or topping. I use pectin for better color and a softer setup.



Ingredients:

- 1/2 bottle (2 cups) of red wine
- 1 1/2 cup dried tart cherries
- 1 cup sugar + 1 Tbsp.
- 1 tsp. vanilla
- 2 tsp. pectin
- 1 tsp. butter



Tart Cherries and Wine:

<input checked="" type="checkbox"/>	Directions	Time (min)
	In a small saucepan, combine 1 1/2 cup dried cherries and half a bottle of wine, 1 cup of sugar, 1 tsp. butter, and 1 tsp. of vanilla	4
	Over medium heat, bring to a simmer while stirring frequently to dissolve the sugar	3
	Combine 2 tsp. pectin with 1 Tbsp. sugar and then stir the mixture into the jam.	2
	Simmer	1
	Transfer jam into jelly jars and refrigerate.	2
	Total	12 min