Cranberry Jam

Ingredients

- 3 lbs fresh cranberries (12-14 cups)
- 3 cups sugar
- 2 cups apple cider or juice
- 1 lemon zest & juice
- 1 orange zest & juice
- 1 tbsp fresh grated or powdered ginger
- 2 tsp cinnamon
- 1/4 tsp ground cloves

Steps

1. Combine everything in big pot over high heat.
2. Cook until cranberries pop, 10-15min.
3. Cook more, until jam looks thick enough. If too thick before all cranberries are popped, add a little water to loosen.
4. Put into jars and water bath can.