Black Forest Preserves (modified)

*Makes about four 8-ounce jars*

3 ¼ cups Granulated sugar

3 Tbsp + ½ tsp unsweetened cocoa powder

1 ½ cups firmly packed coarsely chopped pitted cherries

¼ cup lemon juice

1 pouch liquid pectin

2 Tbsp amaretto liqueur

1. Prepare canner, jars and lids.
2. In a small bowl, combine sugar and cocoa powder. Stir well and set aside.
3. In a large, deep stainless steel saucepan, combine cherries and lemon juice. Stir in reserved cocoa mixture. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in Pectin. Boild hard, stirring constantly, for 1 minute. Stir in amaretto liqueur. Remove from heat and skim off foam.
4. Ladle hot preserves into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace adding hot preserves if necessary. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
5. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid, wait 5 minutes, then remove jars, cool and store.

*Modified from the Ball Complete Book of Home Preserving, by Judi Kingry and Lauren Devine, page 76*