

Cranberry Conserve

Ingredients:

- 1 unpeeled orange, washed, and finely chopped
- 1 cup water
- 3 cups sugar
- 4 cups fresh or frozen cranberries
- ½ cup seedless raisins
- ½ cup chopped nuts

Clean and sanitize surfaces, scrub orange before chopping, and rinse cranberries if using fresh. If using frozen you do not need to thaw.

Procedure:

Combine orange and water. Cook rapidly until peel is tender, about 20 minutes. Add cranberries, sugar and raisins. Bring slowly to boiling, stirring occasionally until sugar dissolves. Cook rapidly, almost to the jelling point of 220 F, approximately 8 minutes. As mixture thickens. Stir frequently to prevent sticking. Add nuts during the last 5 minutes of cooking. Pour hot conserve into hot jars, leaving 1/4-inch headspace. Wipe jar rims with a clean, damp towel. Adjust lids, add ring to finger tight. Process in a boiling water bath canner or steam canner according to the recommendations in the Process Times table. Let cool undisturbed for 12-24 hours and then check the lids for seal.

Yield:

About 4 half-pint jars

Process Times

			Minutes of Processing time at altitudes		
Product	Style of Pack	Jar size	Up to 1,000 ft	1,001 -6,000 ft	Above 6,000 ft
Cranberry Conserve	Hot	Half-pint	15	20	25

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