



# TruStar Cherry and Thyme Jam

(vegan & gluten-free)



## INGREDIENTS

- 1lb pitted TruStar Sweet Cherries – chopped
- 4 oz water
- 10 stalks fresh thyme
- 12 oz honey
- 1 lemon – juiced

## INSTRUCTIONS

Mix all the ingredients in a medium sized saucepan. Cook at high heat.

Cook on high heat and bring to boil, then reduce to low and simmer for 25 to 30 minutes, stirring occasionally.

Let it cool then pour into safe glass or other non-plastic container before putting in the fridge.

Refrigerate until cold and enjoy!