

Strawberry Jammin'

Sure-Jell Quick and Easy Strawberry Freezer Jam. Makes 6 cups of jam.

Ingredients:

4 cups crushed strawberries
3 cups sugar
1 box Sure-Jell Premium Fruit Pectin (pink box – be careful, all pectins are not alike, and they are NOT interchangeable!)

- Clean, hull and wash strawberries.
- Wash freezer containers or straight-sided jars and lids and set aside.
- Crush berries (a potato masher works well for this) and measure *exactly* 4 cups. Set aside.
- Measure *exactly* 3 cups of sugar into a large pan.
- Add dry pectin to sugar in pan, stir.
- Add 1 cup water to sugar-pectin mixture.
- Bring to a boil over medium-high heat, stirring constantly.
- Boil for 1 minute, remove from heat.
- Add fruit quickly, and stir for 1 minute, or until thoroughly mixed.
- Ladle into freezer containers or jars, making sure to leave at least ½” of space at the top (jam expands in the freezer!).
- Let stand at room temperature for 24 hours to set. Can then be refrigerated for up to 3 weeks or frozen for up to a year.

No-sugar Strawberry Freezer Jam. Makes 3 cups of jam.

Ingredients:

3 cups crushed strawberries
1 12-ounce can frozen white grape juice or apple juice concentrate
1 box Sure-Jell Premium Fruit Pectin (pink box – be careful, all pectins are not alike, and they are NOT interchangeable)

- Clean, hull and wash strawberries.
- Wash freezer containers or straight-sided jars and lids and set aside.
- Crush berries (a potato masher works well for this) and measure *exactly* 3 cups. Place in large pan.
- Add juice concentrate to berries in pan, stir.
- Bring to a *full rolling* boil over medium-high heat, stirring constantly.
- Boil for exactly 1 minute, remove from heat.
- Add pectin quickly, and stir for 1 minute, or until thoroughly mixed.
- Ladle into freezer containers or jars, making sure to leave at least ½” of space at the top (jam expands in the freezer!).
- Let stand at room temperature for 24 hours to set. Can then be refrigerated for up to 3 weeks or frozen for up to a year.

This recipe can also be processed in a hot-water bath for ten minutes, if ladled into clean canning jars. If processing in hot-water bath, leave only 1/8” of space at the top of the jar.