

STRAWBERRY JAM

- 5 Cups Crushed Strawberries
- 7 Cups Sugar
- 1 package Sure-Jell Pectin

Makes 8 cups

Start water boiling in canning pot. Fill the pot so the jars are covered with 1 inch of water during canning.

Measure out the sugar and SET ASIDE.

Cut the stems off the strawberries and crush them in the food processor. Pulse, DO NOT PUREE! Jam should have bits of fruit. Measure the exact amount of crushed strawberries and pour them into a 6-8 qt pot. Stir in 1 box of pectin and bring to a rolling boil. You can add ½ tsp of butter to reduce foaming if desired.

Once mixture begins to boil, stir in sugar quickly. Return to a full rolling boil and boil for 1 minute, stirring constantly. Remove from heat, and skim off any foam.

Ladle quickly into clean, warm jelly jars, filling to within 1/8 inch of the top. Wipe the jar rims and threads clean. Cover with the 2 piece lids (collar and top). Screw band tightly. Place jars in the canner. Cover and bring water to a gentle boil. Process jams for 10 minutes. Remove jars and place upright on a towel to cool completely. After jars cool, check seals by pressing middle of lid with finger (if it springs back, it is not sealed and needs to be refrigerated).

Let jam stand at room temp for 24 hours. Store unopened jars in a cool, dry place up to 1 year. Refrigerate after opening.