



Strawberry Freezer Jam

Author: GritsAndGouda.com

Yield: 5 half pints (5 cups)

I grew up making this with wild strawberries we picked along the branch near our house. When my children were much younger, we visited the U-Pick farms to make our jam and ate them straight from the bucket all the way home!

Ingredients:

2 cups mashed (or pulsed in food processor) strawberries

4 cups sugar

1 (1.59-ounce) pouch powdered fruit pectin

3/4 cup water

Directions:

1. I like to pulse the hulled strawberries in the food processor rather than mash them. It saves so much time and I'm assured a piece of strawberry in every bite of jam. Just remember, pulse to look coarsely chopped-not pureed.

Combine strawberries and sugar in a large bowl. Let stand 10 minutes, stirring occasionally.

2. Meanwhile, combine pectin and sugar in a small saucepan, stirring constantly. Bring to a boil over medium heat, stirring constantly. Boil 1 minute. Gradually add cooked pectin to strawberries, stirring well. Stir 3 minutes or until sugar is almost dissolved.

3. Spoon strawberry mixture into plastic or glass 1-cup freezer jars. Wipe rims and cover with lids. Let stand at room temperature overnight. Freeze until firm. Store in freezer.

Thaw in refrigerator before serving.

Gift. Vegan. Gluten Free. Fat Free. Preserves.