



## 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.**