

Strawberry Jam Recipe

Ingredients

5-6 Cups of Chopped/Crushed Strawberries
1/4 Cup of Lemon Juice (Fresh or Bottled)
8 Tablespoons of Dry Pectin or 2 Boxes (2 Ounces Each)
1 Pat of Butter (1 Tablespoon)
6 Cups of White Sugar
A Pinch of Salt



Eight (8) Ounce Canning Jars with Lids and Seals

Directions

1. Remove the lids from the jars. Wash the lids in soapy water, rinse and place in a medium saucepan covered with water. Put on low heat to simmer. Wash the screw lids, rinse and set aside.
2. Place the jars in your dishwasher and set to sterilize. This usually takes 2-3 hours so plan ahead.
3. Wash the berries and drain.
4. Fill your canner with water to within 3 inches of the top. Attach the jar rack, put the lid of and set on high so you get a roiling boil.
5. Remove the tops of the berries with a paring knife and any other spoiled spots.
6. You can chop the berries or use your food processor. I find that about 20 berries in the food processor works best. Just pulse a few times and place the chopped berries in a large bowl.
7. Measure out the sugar and pectin in separate bowls. I add a small amount of sugar to the pectin and mix it in to prevent clumping.
8. Measure out a 1/4 cup of lemon juice.
9. Place a small plate in the freezer to test for jam consistency.

Time to Cook

Add the strawberries, pectin and lemon juice to a large heavy saucepan and bring to a boil. Add the butter and stir constantly. Once the mixture is boiling add the sugar and return to a heavy boil, continue to stir constantly. Boil for one minute. Turn off the heat and add the pinch of salt, stir. Put a small amount of jam on your frozen plate and let

stand for 1 minute. When you tilt the plate and the jam isn't runny you are good to go, otherwise add another tablespoon of pectin to the pot and boil for another minute.

Line up your mason jars so they are easy to reach. Using the funnel, ladle the jam into each jar to within one 1/4 inch of the top. Wipe the jar rims with a clean paper towel or cloth. Use the magnetic wand to retrieve a lid for the top of each jar. Add a screw lid, tighten the lid but not too tight. Place 8 jars in the canner rack with the tongs, lower the rack, put the lid of the canner and boil (process) for 10 mins.

Remove the jars from the canner by lifting the rack to the rim of the canner. Take each jar out with the tongs and put it on a rack to rest. Let your jars rest for at least 24 hours then label and enjoy.

Notes

If your jam doesn't set, I have had success pouring the contents from the 8 jars back into the heavy saucepan, adding 1-2 tablespoons of pectin with a small amount of sugar into the jam and boiling for 1 minute. Repeat the canning process, resterilize your jars. I actually hate doing this so I routinely add 1/3rd more pectin than most recipes require.

Don't obsess over fresh lemon juice, bottled works fine and has a more consistent ph.



Enjoy!