



Strawberry Jam by Becky

You will need:

Ingredients:

- 4 cups pureed frozen strawberries
- 4 cups sugar
- 4 Tbsp pectin
- 7 tsp sweetened lime juice
- 1 Tbsp butter

Supplies:

- Large stock pot with lid and basket insert.
- Saucepan and stirring utensil
- Ladle, whisk, jar tongs, funnel
- small canning jars with seals and rings
- large towels

Before you begin making your jam, you will want a large stock pot filled a few inches high with water. Bring this to a boil while making your jam mixture.

Begin the jam mixture by cooking the pureed strawberries over high heat on the stovetop. Add in the lime juice, stirring continuously. Pour in the pectin and continue to stir. Add the butter. Bring this mixture to a boil. Slowly pour in sugar, while stirring. Bring mixture to a boil again. Continue stirring to avoid burning mixture in pot.

Once the sugar is dissolved, remove from heat. Use a ladle and funnel to pour your jam mixture into individual jars. When filling the jars, fill them until there is a ½ inches of space left at the top of the jar. Screw lids onto jars tightly. You will need a basket in your large stock pot for the jars to sit in. Place your jars in this basket, and once all jars are filled, carefully lower the basket into the boiling water. There should be 1-2 inches of water above each jar. Place lid on pot. Boil the jars for 10 minutes.

Once 10 minutes has passed, turn off burner. Carefully raise up the basket of jars to the top of the pot. Then use your jar tongs to grab the top of the jars and place them on a towel or hot pad. You will begin to hear the jars seal by listening for a “popping” sound. You may also feel the top of the lids to see if you can press down in the center of the lid. If you cannot press down on the center of the lid, it means the jar is sealed.

Sealed jars may be kept at room temperature for up to a year. Opened jars, or unsealed jars, may be kept in the refrigerator for a few weeks.