

FREEZER JAM RECIPE

Nothing could be easier or as delicious. BERNARDIN Freezer Jam Pectin lets you to make luscious homemade jam full of berries and fresh fruit flavour. All you have to do is crush, stir and freeze... or serve it right away!

Ingredients

4 cups (1000 ml) crushed strawberries, about 2 quarts (2 L)

1 1/2 cups (375 ml) granulated sugar

1 pouch (45 g) BERNARDIN *Freezer Jam* Pectin

Instructions

- Wash and rinse 5 x 250 ml mason jars and BERNARDIN Storage or 2-piece SNAP LID® .
- In mixing bowl, stir together sugar and *Freezer Jam* Pectin until well mixed.
- Wash, hull and crush strawberries, one layer at a time. Measure 4 cups (1000 ml).
- Add crushed fruit to pectin-sugar mixture; stir 3 minutes.
- Ladle *jam* into mason jars to within 1/2 inch (1 cm) of top rim (*headspace*). Wipe jar rims removing any stickiness. Apply lids tightly. Let stand, about 30 minutes, until thickened. Freeze up to 1 year; refrigerate up to 3 weeks or serve.

Makes about 5 x 250 ml jars.

Website:

<http://www.homecanning.com/can/AllRecipes.asp?R=659>