

The Strawberry Jam Challenge

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Strawberry Jam

Strawberry Jam Ingredients

- 4 cups of sliced strawberries, (about 2 quarts of berries)
- 7 cup granulated sugar
- 1 tablespoon of butter or margarine (optional)
- 3 oz Certo Liquid Pectin

Directions

Measure 4 cups of crushed strawberries into a large 6- or 8-quart non reactive pot. Turn the heat on low and add the sugar and butter to the pot. Stir to incorporate the sugar and crushed berries.

When the sugar has dissolved increase the heat to high and bring to a full rolling boil stirring constantly to prevent scorching.

Stir in pectin. Return to full rolling boil and boil for exactly 1 minute, stirring constantly.

Remove the pot from heat, skim foam and discard.

One at a time fill one hot jar with hot jam.

Wipe rim, place a flat lid in place and screw on band, just finger tight. Set aside and fill remaining jars.

Process the jam jars in a hot water bath canner for 10 minutes.