

Strawberry Freezer Jam

Ingredients:

2 cups crushed strawberries or blackberries
(about 1 quart berries)

4 cups sugar

1 package powdered pectin

1 cup water

Yield about 5 or 6 half-pint jars



Directions:

Place prepared berries in a large mixing bowl. Add sugar, mix well, and let stand for 20 minutes. Dissolve pectin in water and boil for 1 minute. Add pectin solution to berry-and-sugar mixture, stir for 2 minutes. Pour jam into freezer containers or canning jars, leaving $\frac{1}{2}$ inch headspace at the top. Close covers on containers and let stand at room temperature for 24 hours.