

# Strawberry Freezer Jam

*From the Kitchen of Lynnae Hymas*

*Recipe by Sure Jell*

Serves: 6 cups

Prep Time: 30 minutes

Wait Time: 24 hours

## **INGREDIENTS:**

- 2 cups crushed strawberries (4 cups fresh strawberries)
- 2 tablespoons fresh lemon juice
- 4 cups sugar
- 1 pouch CERTO

## **INSTRUCTIONS:**

1. Measure the exact amounts of crushed strawberries into a large bowl.
2. Measure the exact amount of sugar into the fruit and combine.
3. Let stand 10 minutes. Stir occasionally.
4. If, after 10 minutes, the sugar is still not dissolved, put the fruit mixture in the microwave on high power for 3-5 minutes until the sugar is dissolved.
5. Combine the CERTO with the fresh lemon juice in a separate bowl.
6. Combine the CERTO pectin with the fruit and stir for 3 minutes.
7. Pour into the prepared containers, leaving  $\frac{1}{2}$  inch of head space.
8. Let the containers stand at room temperature for 24 hours.
9. You can store the jam in the refrigerator for 3 week or freeze for up to a year.