

## Grandma Sally's Strawberry Freezer Jam



### Ingredients:

- 2 cups Witten's mashed strawberries, about 1 quart
- 4 cups of sugar
- 1 Box Sure-Jell Premium Fruit Pectin
- $\frac{3}{4}$  cup of water

### Preparation:

- Stir strawberries and sugar together, mixing thoroughly. Set aside.
- Stir Fruit Pectin with water in saucepan. Bring to a boil, stirring constantly. Boil 1 minute.
- Stir strawberries and pectin mixtures together until sugar is completely dissolved and no longer grainy. Pour into clean, dry containers, filling to within  $\frac{1}{2}$  inch of top. Cover at once with tight lids. Let stand at room temperature overnight.
- Store in freezer until opened; then store in refrigerator.

NOTE: Potato masher works best for strawberries.



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