

Low Sugar Strawberry Freezer Jam

Ingredients

- 1 ⅓ cups Crushed strawberries
- ½ cup Sugar
- 1 ½ T Low-sugar pectin
- ½ t Butter

Preparation

Mash strawberries until chunky

Combine mashed fruit & resulting juice in saucepan.

Gradually stir in pectin.

Bring mixture to full rolling boil that cannot be stirred down over high heat, stirring constantly.

Add sugar.

Return mixture to full rolling boil, boiling hard for 1 minute, stirring constantly.

Remove from heat. Skim foam, if necessary.

Spoon into jars.

Wipe top of jar. Place lid on jar. Screw band until finger-tip tight.

Cool for 30 min. or to room temperature before placing in refrigerator.

Store up to 3 weeks in refrigerator or 3 months in the freezer.

Yield: 2 half-pints

Recipe can be doubled, tripled, or more.



To see a video of this recipe being prepared visit FamilyPlotGarden.com