

# Strawberry Jam

water-bath canning

\*this recipe makes about 8 (8 oz) jars

*You will need:*

5 cups crushed strawberries

1/4 cup lemon juice

6 Tbsp *Ball RealFruit Classic Pectin*

7 cups granulated sugar

8 (8 Oz) half pint glass preserving jars with lids and bands

*for Balsamic Jam, you will need:*

*3 Tbsp good quality balsamic vinegar*

*\* if you are making the Balsamic Jam, you will cut your lemon juice down to just 1 Tbsp*

*Directions:*

1. sterilize your jars and rings (not the lids); I like to heat the water in my canner (without the lid) to a simmer and warm my jars and lids before I fill them with the jam; remove the jars and rings from your canner
2. place your jar lids in about 1 inch of warm water in a pan (not boiling water), keeping adding water if water evaporates; make sure your lids don't stick together in the pan
3. combine strawberries and lemon juice in a a large pan (8- quart), slowly stir in your pectin and bring to a rolling, angry boil that you cant stir down
4. add all your sugar and stir until it dissolves; bring to angry boil for one minute, stirring constantly; remove from heat
5. skim foam off
6. ladle hot jam into hot jars leaving about 1/4 inch headspace
7. wipe down the rims of your jars of any jam
8. center heated lid on jar; place ring on and tighten but not a hard tight, just "fingertip tight"
9. place jars in your canner that has boiling water; make sure the water is covering your jars; if you are using a pressure canner, don't seal it; just place the lid on; we are not pressure canning this jam
10. let jars boil for 10 full minutes
11. remove jars and let cool and wait for the pop, pop, pop of the sealed lids. It doesn't really take them long to seal. Wait a few hours before touching the lids to see if its sealed. After a few hours test your lids by pressing down on them; if they flex, your jar did not seal. If your jar did not seal, just put it in the freezer. If your jar did seal, just place them on a shelf or pantry.

*spread the love*