

Strawberry Freezer Jam



- 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


Place crushed 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 ½ inch headspace at the top. Close covers on containers and let stand at room temperature for 24 hours.

Store jams in refrigerator or freezer. They can be held up to 3 weeks in the refrigerator or up to a year in a freezer. Once a container is opened, jam should be stored in the refrigerator and used within a few days. If kept at room temperature, they will mold or ferment in a short time.


This recipe was adapted from "How to Make Jellies, Jams, and Preserves at Home." Home and Garden bulletin No. 56. Extension Service, United States Department of Agriculture. 1982 reprint. National Center for Home Food Preservation, June 2005. For additional information and resources, contact your local County Extension Agent.

Early spring is the best time to plant strawberries in Kentucky.

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