



## Jams and Jellies

# STRAWBERRY FREEZER JAM - FREEZER JAM PECTIN

**Yield:**

Makes about 5 x 250 ml jars

**Prep Time:**

15 minutes

**Processing Time:**

Processing Time Not Required

**Difficulty:**

Beginner

Nothing could be easier or as delicious. BERNARDIN® Freezer Jam Pectin lets you to make luscious homemade jam full of berries and fresh fruit flavour. All you have to do is crush, stir and freeze... or serve it right away!

**INGREDIENTS:**

4 cups (1000 ml) crushed strawberries, about 2 quarts (2 L)

1 -1/2 cups (375 ml) granulated sugar or SLENDA® No Calorie Sweetener, granulated

1 pouch (45 g) BERNARDIN® Freezer Jam Pectin

**DIRECTIONS:**

Wash and rinse 5 BERNARDIN® Freezer Jars and lids or 250 ml mason jars and closures.

Wash, hull and crush strawberries, one layer at a time. Measure 4 cups (1000 ml).

In a large mixing bowl, combine Freezer Jam Pectin and sugar or SLENDA® until well blended. Stir fruit mixture into pectin-sugar mixture; stir 3 minutes.

Ladle jam into jars, leaving 1/2 inch (1 cm) headspace. Wipe jar rims removing any residue. Apply lids tightly. Let stand until thickened, about 30 minutes. Refrigerate up to 3 weeks, freeze up to 1 year, or serve right away.

Note: SLENDA® No Calorie Sweetener, granulated, may be substituted for the granulated sugar. Use the same quantity of SLENDA® as directed for granulated sugar. Other artificial sweeteners are not suitable substitutes.

**NOTES & TIPS**