



Strawberry Jam with Natural Pectin

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SERVINGS: 5 PINTS

PREPPING TIME: 20 MIN

COOKING TIME: 30 MIN

Ingredients

- 12 Cups pureed berries; blended or chopped and mashed
- 6 Cups white cane sugar
- 3/4 Cup lemon juice
- 1/2 tsp salt
- 3 T butter

Directions

1. Add all of the ingredients into a large pot. Slowly bring heat up to boiling, stirring often to avoid burning. Add a thermometer to the pot, I used a grilling one, but a candy thermometer will work also. When it reaches a boil, turn up the heat to medium-high, and stir continuously until the thermometer reaches 220° f.
2. While heating the ingredients, follow the instructions on your canning lids to prepare to can the jam. I use For Jars and they recommend you put them in a pan in water on the stove. I then place a second pot on the stove filled with water and add five pint jars to the water to heat the jars. Bringing to a boil.
3. When the jelly mixture has reached 220° F, ladle the boiling hot jam into the hot jars, wipe the rims with a damp rag or paper towel, and the hot canning lids and rings. Once filled, carefully place the jars in the boiling water pot. If needed, add water to cover the tops of the jars by 1". Boil for 15 mins before carefully removing the jars to cool. After a few hours check to see if the jars are sealed, if not add them to the fridge.

NOTES:

- I used my blender to process the strawberries
- It takes around 30mins to reach 220. I almost gave up a few times and canned it. #nopatience It is also very, very hot and tends to splatter. Protect your arms, hands, and face. To avoid the wait to 220, you can add 1 package of pectin for every 3 Cups of puree or juice, and just boil hard for 4 minute