

# Strawberry Jam with Powdered Pectin

Makes 8 or 9, 1/2 pint jars

## Ingredients

5½ cups crushed strawberries (about 3 quart boxes strawberries)  
1 package powdered pectin  
8 cups sugar

## Directions

**Procedure:** Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

**To prepare fruit.** Sort and wash fully ripe strawberries; remove stems and caps. Crush berries.

**To make jam.** Measure crushed strawberries into a kettle. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar, continue stirring, and heat again to a full bubbling boil. Boil hard for 1 minute, stirring constantly. Remove from heat; skim.

Fill hot jam immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Boiling Water Canner** for 5 minutes.



## POWDERED PECTIN

Combine fruit and pectin, bring to full boil—then add sugar.

## Equipment and supplies:

- Boiling water-bath canner
- 8 or 9 ½-pint jars with flat lids and rings
- Soap and water
- Small saucepan
- Large, deep kettle
- 2-cup liquid measuring cup
- 1 cup dry measuring cup
- Measuring spoons
- Wooden spoon
- Metal spoon
- Tongs
- Jar funnel
- Ladle
- Lid wand
- Paper towels
- Towel or cooling rack

