

Homemade Strawberry Jam (For Most Elevations in Highland County)

6 half pint jars and lids cleaned and sterilized

4 cups Strawberries, de-stemmed and cut

1 cup water

9 Tbs Lemon Juice (optional)

4 ½ Tbs Low-Sugar Pectin

up to 1 ½ cup Sugar

-Prepare waterbath canner

-Prepare strawberries over heat by combining with water, crushing with a potato masher

-Add lemon juice

-Gradually add Low-Sugar Pectin

-Bring mixture to a rolling boil that cannot be stirred down

-Add sugar and return mixture to a full rolling boil

-Boil hard for 1 minute, stirring constantly

-Pack jars, leaving ¼ inch headspace, apply lids

-Process jars in waterbath canner (ensure jars are covered by at least 1 inch water)

-Process for 15 minutes, remove jars and cool, check lids for seal after 24 hours

(Do not touch lids before they had sealed)

-Enjoy jam all year long

