

# Marion Bachman's Strawberry Freezer Jam

## INGREDIENTS:

- Strawberries – 2 cups, crushed
- Sugar – 4 cups granulated white sugar
- Pectin – 1 pouch liquid pectin (e.g. Certo) OR 1 box powdered fruit pectin (e.g. Sure-Jell)
- Water – 3/4 cup (only if using powdered pectin)
- Lemon Juice – 2 tablespoons (optional, helps balance the sweetness)

## INSTRUCTIONS:

1. **Prep the berries:** Wash and hull your strawberries. Mash them with a potato masher or pulse them in a food processor until crushed but still slightly chunky. Measure exactly 2 cups.
2. **Mix with sugar:** In a large bowl, combine the 2 cups of crushed strawberries with the 4 cups of sugar. Stir vigorously until the sugar is well incorporated. Let the mixture sit for 10 to 15 minutes, stirring occasionally, until the sugar is completely dissolved.
3. **Boil the pectin:**
  - If using powdered pectin: In a small saucepan, combine the water and powdered pectin. Bring to a boil over high heat, stirring constantly, and boil for exactly 1 minute. Remove from heat.
  - If using liquid pectin: Skip the stovetop step! You will stir the liquid pectin and lemon juice directly into your berry/sugar mixture in the final step.
4. **Combine:** Pour your boiled pectin (or liquid pectin) into the strawberry/sugar mixture. Stir vigorously for 2 to 3 minutes until everything is fully combined and the sugar crystals are completely dissolved.
5. **Jar and Set:** Ladle the jam into clean, freezer-safe glass or plastic jars. Leave about a 1/2 inch of space at the top to allow the jam to expand as it freezes. Cover with lids and let the jars sit at room temperature for 24 hours to properly set and thicken.