

Strawberry Freezer Jam

makes 7 cups (half-pints)

5 pints strawberries, washed, hulled, and quartered

3 1/2 cups sugar

one package powdered pectin for low-sugar recipes

1 cup water

Wash dry and set aside your jam containers. Generally plastic is best for the freezer, but I also have good luck using round glass jars as long as there is plenty of head space.

Put the strawberries in a big bowl. Use a potato masher to mash the berries. The amount of mashing you choose is up to you, I like to leave some bigger chunks.

Whisk together the sugar and pectin in a medium sized pot. Add the water and stir to combine. Bring to a boil. Once a boil is reached, set the timer and boil for one minute. Pour the sugar solution over the strawberries. Stir until the strawberries and solution are unified.

Fill the containers, leaving 1/2 inch head space. Cover and let sit on the counter overnight. This allows the pectin to do its thing and thicken the jam. Label and date the containers. In the morning, put the jam in the refrigerator or freezer.