

# Strawberry Jam with Liquid Pectin

Adapted from Home and Garden Bulletin No. 56 USDA & NCHFP · Yield: 8 half-pints

## Equipment

8 half-pint glass Mason-type canning jars free from chips, cracks, scratches, or blemishes  
8 new lids free from defects  
8 bands free from chips, cracks, scratches, or blemishes  
Canning tongs  
Wide mouth canning funnel  
Bubble remover/wooden skewer  
Ladle  
Clean dishtowels or paper towels  
Large bowl for mashing strawberries  
Large heavy-bottomed saucepan (8-10 quart is recommended)  
Spatula for skimming  
Wooden spoon  
Potato masher  
Water bath canner  
Small pot for extra boiling water



## Ingredients

4.5 cups thawed frozen strawberries  
7 cups sugar  
1 pouch liquid pectin

## Directions\*

1. Fill water bath canner with clean water to approximately the level needed for a canner load of half-pint jars. Turn on heat and bring to a simmer.
2. In a small stockpot bring clean water to a boil. This is to add extra your water canner if needed.
3. Wash all equipment including jars and bands with hot soapy water and rinse well or wash in dishwasher. If detergent isn't completely rinsed product may taste soapy. Set equipment aside on clean towels for later use.
4. **Sterilize** jars by placing them open side up in water bath canner with a rack on the bottom. Be sure that at least one inch of water covers the jars and bring water to a boil. **Boil the jars for 10 minutes to sterilize.** After 10 minutes reduce heat to just simmering and keep jars in hot water until ready to use.
5. Prepare lids per manufacturer's directions. Some lids no longer need to be heated prior to canning.
6. When ready, use clean tongs to remove the glass jars and drain. Place the jars on a dishtowel or paper towels.
7. In large bowl crush 4.5 cups of thawed frozen strawberries.
8. Measure crushed strawberries into large heavy-bottomed saucepan. Add sugar and stir well. Turn on high heat, stir constantly, and bring to a rolling boil (bubbles will be over the entire surface). Boil hard for 1 minute, stirring, to avoid boiling over. Remove from heat and stir in pectin. Skim off any foam.
9. Ladle the hot mixture into the jars filling the jars (recommend using a canning funnel) until there is ¼ inch headspace. Headspace allows contents to expand without ruining seal during processing. Run a wooden skewer or plastic bubble remover around the jars' insides to release any air bubbles.
10. Wipe the jar rims clean with a clean damp towel or paper towel.
11. Put lids in place and screw on bands until just tight.
12. Process by returning the filled jars, lid side up, to the water bath canner. The water should be simmering but not boiling. Also be sure the jars don't touch each other or the pot. Add additional hot water, if necessary, to cover the jars by 1 – 2 inches.
13. Bring water to a rolling boil and once a rolling boil has been reached boil for 5 minutes.
14. Turn off heat and remove from water then place the jars on a cutting board or folded towel and leave overnight.
15. Check to see that the jars have sealed the next day by looking for a depression. Store sealed jars in a cool, dark place for up to a year. Can be stored with or without band.

*\*sterilizing and processing times are for altitudes less than 1000 feet*