

Ingredients :

- 4 Cups of fresh strawberries
- 7 Cups granulated sugar
- 2 Tablespoons of lemon juice
- 1 package (1.75 oz) fruit pectin



Directions:

- Mash strawberries to your preferred texture.
- Measure the mashed fruit so your sugar ratio stays accurate.
- In a large pot, combine strawberries, lemon juice, and pectin.
- Stir until fully mixed in.
- Bring mixture to a full boil.
- Pour in sugar and stir until fully combined.
- Bring to boil for 1 minute.
- Ladle hot jam into sterilized jars.
- Wipe rims, add lids, and process in boiling water bath for shelf-stable jars.
- Refrigerate.

Strawberry Jam



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Recipe