Strawberry Freezer Jam with Lemon Zest



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# Ingredients:

1 quart (4 cups) strawberries cut in half

4 cups sugar

¾ cup water

1 package (1 3/4 ounces) powdered fruit pectin

Lemon zest and 1 tsp juice

**Directions:**Mash strawberries with potato masher or in food processor until slightly chunky (not pureed) to make 2 cups crushed strawberries. Mix strawberries and sugar in large bowl. Let stand at room temperature 10 minutes, stirring occasionally.

Mix water and pectin in 1-quart saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Pour hot pectin mixture over strawberry mixture; stir constantly 3 minutes.

Immediately spoon mixture into freezer containers, leaving 1/2-inch headspace. Wipe rims of containers; seal. Let stand at room temperature about 24 hours or until set.

Store in freezer up to 6 months or in refrigerator up to 3 weeks. Thaw frozen jam and stir before serving.