

Super Simple Freezer Jam Recipe

Materials

- paring knife
- cutting board
- 4-cup measuring cup
- potato masher
- large bowl
- spoon of any sort
- saucepan
- jars with lids (I used freezer safe, wide-mouth pint jars)

Ingredients (*Per batch*)

- 4 cups sugar
- $\frac{3}{4}$ c water
- Pectin – If you buy Sure-jell, then you'll just need that one box. If you use Ball in the plastic container, then you'll use what I figured to be about 4 tbsp.

Instructions:

1. Pour sugar into the large bowl to be used later.
2. Using your paring knife, remove the stems and chop strawberries into medium-sized pieces until you get about 4 cups worth.
3. Mash it with the potato masher until it gets down to about 2 cups.
4. Pour into large bowl and mix well. Let sit for 10 minutes, stirring about half way through.
5. Once done, turn on the burner under the saucepan and add in the pectin, stirring constantly. Bring it to a rolling boil, letting it boil for 1 minute. Remove from heat, pouring into sugar mixture.
6. Stir for 3 minutes, melting the sugar and thickening the mixture. Pour immediately into jars and seal with lids.
7. Leave undisturbed for 24 hours. Use something to remind you of the timestamp, I used a sticky note. Freeze for 1 year or put in the fridge for up to 3 weeks.