



**ICEBOX**  
MOBILE COOLERS



# Plant City Freezer Strawberry Jam

## INGREDIENTS

**4 cups strawberries (crushed into 2 cups)**

**4 cups granulated sugar**

**3/4 cup water**

**1 box Sure-Jell Fruit Pectin**

**Containers to store the jam – mason jars or plastic containers**

## INSTRUCTIONS

1. Rinse and dry the containers. Pro-tip: Sanitize your containers ahead of time.
2. Remove & discard strawberry stems. Crush strawberries in a food processor.
3. Mix 2 cups of crushed strawberries and the sugar in a large bowl and let stand for 10 minutes, stirring occasionally. (Measure the berries and sugar exactly so that the jam sets properly.)
4. Stir water and one box of pectin in a small saucepan and bring to a boil over high heat, stirring constantly.
5. Once boiling, stir constantly for 1 minute. Remove from heat.
6. Add pectin mixture to fruit mixture and stir 3 minutes until sugar is completely dissolved.
7. Fill containers immediately and leave 1/2" of space at the top.
8. Cover with lids and allow to stand at room temperature for 24 hours or until set.
9. After 24 hours you can store jam in the refrigerator for up to 4 weeks or freeze it for up to 1 year! ENJOY!