

# Homemade Strawberry Jam

**Since we use Weck jars, their instructions for making jam will only include the use of Weck jars. To elicit the essence in the lids, Mason jars are to be boiled, the lid is placed on the boiling water with a lid lifter, and placed on the jar, then the lid is placed on the jar with your hand and the jar is placed in the water bath home. This is a recipe about 5 and 1/2 liter jars of jam.**

First, fill your canner with enough water to cover empty jars, rings, and lids. Boil the jars for about 5 minutes to sterilize them. Then leave them in the hot water while you make the jam.

You need 8 cups of fresh or frozen whole strawberries. Wash them, remove the stems and caps, and in a large bowl crush the fruit. I use a stick blender to smash and chop up the strawberries. A food processor does a nice job as well.

**I like to crush my strawberries and then measure 5 cups into a large bag. I then freeze the strawberries in liquid until I'm ready to use the jam. I do not have to deal with the jam over the strawberries as a spring.**

Once the strawberries are pulverized, measure 5 cups of crushed strawberries into a large cooking pot.

Add to the crushed strawberries 7 cups of white sugar and about a teaspoon of real butter (the butter cuts down on the foaming when the mixture boils).

Have 1 pouch of liquid pectin (I use Certo) open and standing in a coffee mug ready to use.

With the burner on high, bring the mixture to a full rolling boil. Boil hard for exactly 1 minute stirring constantly.

Quickly stir in the pectin and continue boiling for exactly 1 more minute stirring constantly. When 1 minute is up, remove the pot from the heat. Skim off any foam with a spoon. Ladle immediately into hot, sterilized jars. Place the lids on the jars and seal according to manufacturer's directions.

With the jar lifter, place the jars on an elevated rack in the canner that contains enough boiling water to cover the jars by 1-2 inches. Add boiling water if needed to completely cover the jars of hot jam.

Process the jars in boiling water (the water must be at a rolling boil, not a simmer) for 10 minutes, adjusting for altitude according to the Altitude Chart.

Once the time is up, turn off the heat and let the pot cool for about 5 minutes. Then carefully, using the jar lifter, remove the jars from the canner and place them upright on a towel. Cool completely.

Once the jars are cool, check the seals. For Mason jars, the seal is good when the lid does NOT spring back when pressed in the middle. For Weck jars, the seal is good if you can't remove the lid without pulling the tab on the rubber ring.

Dry the jars if needed, add the label, and store in a cool place away from direct sunlight.

