

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

Strawberry Jam, courtesy of GreenYourPlate.Blogspot.com

2 quarts strawberries (8 cups) 1/4 cup lemon juice 1 package powdered pectin 7 cups sugar

Gather your cooking equipment together, including a large canning pot with lid, canning tools, a ladle, dish towels, and canning jars, plus all ingredients. Wash jars and two-piece caps in hot soapy water, rinse well and set the caps aside to dry. Place the jars in the large canner pot, fill the pot with water halfway and heat the water just to a simmer.

Rinse, drain and hull the strawberries. Then coarsely crush the whole berries using a potato masher, a single layer at a time. Do not over-crush them.

Combine the crushed strawberries with the lemon juice and pectin in a large sauce pan and bring to a boil, stirring occasionally. Gradually add sugar, stirring so it dissolves, and return to a full boil. Boil hard for 1 minute, stirring continually. Remove from heat and skim the foam off the top with a slotted spoon if needed.

Ladle hot jam into each jar, filling it to 1/4 inch from the top. Wipe off the rim of the jar, then place the lid evenly on top and screw on the band until it's fingertip tight.

Return the jars to the canning pot and check to ensure that they are covered by at least 1-2 inches of water. Replace the lid and bring the water to a rolling boil. Once it achieves a rolling boil, allow it to boil for ten minutes, then remove the lid, turn off the heat and leave the jars in the water for 5 minutes before removing.



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Set jars upright on a dry towel, spaced a couple of inches apart, and allow them to cool completely. Let sit for 12 to 24 hours, then test the seal by pressing down on the lid; it shouldn't flex. You can check the seal further by removing the screw band and gently pulling on the lid; if it doesn't move you should have a good seal. Store the jars in a cool, dry, dark place and consume within a year.

Special Event or Canning Project?

Quantity Prices Available When You Pre-order