



STRAWBERRY LEMON FREEZER JAM

INGREDIENTS:

- **1 box of Pomona's Pectin** (*you'll use less. Just fold packets and save. One box makes about three recipes worth.*)
- **Roughly 4 cups-4 ½ cups crushed strawberries, about 2 1/2 to 3 pounds of strawberries** (*I pulsed it in the food processor*)
- **1 cups granulated sugar**
- **Zest from 1 lemon**
- **Fresh juice from 1 lemon** (*about 3 Tbsp.*)
- **¾ cups boiling water or tea;** (*I used a Citrus Tea*)

INSTRUCTIONS

1. Take out the small white packet of calcium powder and measure 1/4 teaspoon into a jar or container with a lid. Pour in 1/4 cup water. Shake well; set aside. The rest of the dry calcium powder can be stored indefinitely for later use.
2. Add the sugar and lemon juice to the strawberries and stir well.
3. In a blender, combine the boiling water and 1 tablespoon of pectin (in the large white packet). Process until smooth.
4. Add the warm pectin mixture to the strawberries and mix to combine. The mixture will start to jell and thicken.
5. Shake the calcium water to recombine and measure out 4 teaspoons; add to the jam. Stir well. (Extra calcium water can be discarded or stored in the refrigerator for months.)
6. Portion the jam into containers, leaving 1/2-inch headspace. Seal with a lid. Store in the freezer (for up to a year) or in the refrigerator (for several weeks).



Variations:

I mixed a few handfuls of local dried cherries into mine as an experiment this year. **DELICIOUS!!!**

I also made a large batch of Strawberry Basil Freezer Jam; omitting the lemon zest and blending a handful of chopped fresh basil into the strawberries (the food processor makes this too easy).