



Kiwi: Preserve It!

Kiwi -Strawberry Jam

Yield: about 6 half-pints

- 3 cups crushed strawberries
- 3 kiwi, peeled and diced
- 1 tablespoon lemon juice
- 1 tablespoon minced crystallized ginger
- 1 package powdered pectin
- 5 cups sugar

1. Combine strawberries, kiwi, lemon juice, ginger and pectin in a large saucepot. Bring quickly to a boil, stirring frequently.
2. Add sugar, stirring until dissolved.
3. Return to a rolling boil. Boil hard 1 minute, stirring constantly.
4. Remove from heat. Skim foam if necessary.
5. Pour hot jam immediately into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process half-pint jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2018



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