

Strawberry: Preserve It!

Strawberry Jam

Yield: About 9 or 10 half-pints

- 5-1/2 cups crushed strawberries (about 3 quart boxes)
- 1 package powdered pectin
- 8 cups sugar

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
2. Sort and wash fully ripe strawberries; remove stems and caps. Crush berries.
3. Measure crushed strawberries into a kettle.
4. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface.
5. Add sugar, continue stirring, and heat again to a full bubbling boil. Boil hard for 1 minute, stirring constantly.
6. Remove from heat; skim foam if necessary.
7. Pour hot jam immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
8. Process half-pint jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet elevation, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2018



University of California

Agriculture and Natural Resources ■ UCCE Master Food Preserver Program

ucanr.edu/mfpcs • 530-621-5502

Strawberry: Preserve It!

Strawberry Jam

Yield: About 9 or 10 half-pints

- 5-1/2 cups crushed strawberries (about 3 quart boxes)
- 1 package powdered pectin
- 8 cups sugar

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
2. Sort and wash fully ripe strawberries; remove stems and caps. Crush berries.
3. Measure crushed strawberries into a kettle.
4. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface.
5. Add sugar, continue stirring, and heat again to a full bubbling boil. Boil hard for 1 minute, stirring constantly.
6. Remove from heat; skim foam if necessary.
7. Pour hot jam immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
8. Process half-pint jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet elevation, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2018



University of California

Agriculture and Natural Resources ■ UCCE Master Food Preserver Program

ucanr.edu/mfpcs • 530-621-5502