

Strawberry Jam

5 Cups diced Strawberries (about 2 lbs)
7 cups sugar
1 pouch Certo Liquid fruit Pectin

Making the Jam

Measure fruit into jelly making pan. Stir in sugar. Bring mixture to a rolling boil. Stir in pectin and return to a full rolling boil. Boil 1 minute till jellies. Skim off foam with a spoon. This always make a lot of jelly I put it in a pyrex dish and use it for jelly. Quickly ladle into prepared jars leaving 1/8 in head space. Process for 10 minutes (Check for correct time for your elevation) in a hot water bath. Invert jars for 5 minutes than turn upright. After jars cool check for seals refrigerate if they did not seal.



<http://www.lincolntent.com/GlutenFreeCaseinFree-Sauces.html>