

Easy 3-Ingredient Strawberry Freezer Jam - Sweet Summer in a Jar

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TIME
30 min

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INGREDIENTS

4 cups strawberries, fresh and hulled
4 cups granulated sugar
1 box fruit pectin (1.75 oz)
 $\frac{3}{4}$ cup water

DIRECTIONS

1. Prep the Berries: Remove stems and hulls from strawberries. Crush them using a fork, potato masher, or food processor. Keep some small chunks for texture!
2. Combine with Sugar: In a large bowl, mix the crushed strawberries with sugar. Stir occasionally for 10 minutes, allowing the sugar to dissolve and meld with the berries.
3. Prepare the Pectin: In a small saucepan, stir the fruit pectin with $\frac{3}{4}$ cup water. Bring it to a full boil, stirring constantly. Let it boil for 1 minute, then remove from heat.
4. Mix It All: Pour the hot pectin into the strawberry mixture. Stir for 3 minutes, making sure the sugar is fully dissolved and the texture is smooth (not gritty).
5. Fill the Containers: Pour the jam into clean jars or freezer-safe containers, leaving $\frac{1}{2}$ inch headspace to allow for expansion. Seal tightly.
6. Let It Set: Let jars sit at room temperature for 24 hours to set. Then transfer to the freezer for long-term storage, or the fridge for immediate use.

TIPS FOR SUCCESS

Use ripe strawberries for the best flavor and sweetness.
Be sure to stir for the full 3 minutes after adding the pectin.
Let jam set at room temp before freezing -this ensures proper texture.
Label your jars with the date for easy tracking.

