



Strawberry Freezer Jam (Lower Sugar)

3 cups crushed strawberries
1 $\frac{3}{4}$ cups unsweetened apple juice
One 1.75 oz. box No Sugar Needed Fruit Pectin
0 – 3 cups sugar



1. Gradually add No Sugar Needed Fruit Pectin into apple juice until dissolved. Bring to a full rolling boil that cannot be stirred down, over medium-high heat, stirring frequently. Boil hard one minute, stirring constantly. Remove from heat.
2. Immediately add prepared fruit into hot pectin mixture. Stir vigorously for one minute. Stir in sugar (if desired).
3. Ladle freezer jam into clean freezer jars leaving $\frac{1}{2}$ inch headspace. Apply caps and let jam stand in refrigerator until set, but no longer than 24 hours. Serve immediately, refrigerate up to 3 weeks or freeze up to a year.

Yield: 4 to 5 (8 oz.) half pints.