Homemade Strawberry Jam



The middle of summer is the perfect season for fresh strawberries. Red, sweet, and juicy strawberries are a great healthy snack and can be used in many different recipes– like this strawberry jam. Your NESCO Smart Canner can be used to water bath your jars to make them safe for long-term storage, and it's so much easier than you think!

Your Key Ingredient:

NESCO Smart Canner

Grocery Ingredients:

- 2.8 cups crushed strawberries (hulled, from about 1.5 quart boxes whole)
- 3 tablespoons powdered pectin (half a standard 1.75 oz

box)
- 4 cups white granulated sugar

Directions:

1. Prep fruit and jars: Sterilize your canning jars and prepare two-piece lids per manufacturer directions. Hull strawberries and crush with a potato masher (don’t just slice) to measure 2.8 cups crushed strawberries (hulled, from about 1.5 quart boxes whole) of crushed berries.
2. Combine berries and pectin: Using the ‘Brown’/sauté function on the canner, add the 2.8 cups crushed strawberries (hulled, from about 1.5 quart boxes whole) crushed strawberries and 3 tablespoons powdered pectin (half a standard 1.75 oz box) pectin to the inner pot. Stir well. Heat on high, stirring constantly, until it reaches a full boil with bubbles across the entire surface.
3. Add sugar and boil hard: Stir in 4 cups white granulated sugar sugar. Return to a full rolling boil, then boil hard for exactly 1 minute, stirring constantly.
4. Skim and fill jars: Remove from heat and skim off any foam. Ladle hot jam into hot, sterile jars immediately, leaving exactly 1/4 inch headspace. Wipe rims, apply lids, and tighten to fingertip-tight.
5. Water bath process: Rinse the inner pot, return it to the canner, and load the jars. Add water per your canner’s guide and run the ‘Water Bath’ setting. Process 5 minutes if you’re at 0-1,000 ft elevation, 10 minutes at 1,001-6,000 ft, or 15 minutes above 6,000 ft.
6. Cool and check seals: Remove jars and let cool undisturbed on a towel or rack for 12-24 hours. Check that lids have sealed (center doesn’t flex when pressed) before storing at room temperature. Refrigerate any unsealed jars and use

those first.

Source: Recipe courtesy of NCHFP (National Center for Home Food Preservation) Strawberry Jam Pectin guidelines