

## AS.04a - Attachment

# Uncooked Berry Jam with powdered pectin

- 2 cups crushed strawberries or blackberries (about 1 quart berries)
- 4 cups sugar
- 1 package powdered pectin
- 1 cup water

**Yield:** About 5 or 6 half-pint jars

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

**Procedure:** [Sterilize canning jars](#) and prepare two-piece canning lids according to manufacturer's directions.

**To prepare fruit.** Sort and wash fully ripe berries. Drain. Remove caps and stem; crush berries.

**To make jam.** Place prepared berries in a large mixing bowl. Add sugar, mix well, and let stand for 20 minutes, stirring occasionally. Dissolve pectin in water and boil for 1 minute. Add pectin solution to berry-and-sugar mixture; stir for 2 minutes.

Pour jam into freezer containers or canning jars, leaving ½ inch headspace at the top. Close covers on containers and let stand at room temperature for 24 hours.

**To store.** Store uncooked jams in refrigerator or freezer. They can be held up to 3 weeks in the refrigerator or up to a year in a freezer. Once a container is opened, jam should be stored in the refrigerator and used within a few days. If kept at room temperature they will mold or ferment in a short time.