



# Strawberry Freezer Jam

SUBMITTED BY: JORDAN76 PHOTO BY: [Tricia Jaeger](#)

"This strawberry freezer jelly is quick, easy and delicious on toast, ice cream or even in milkshakes! Keep jars of this in the freezer and take them out when you are ready to use them. Once thawed, they will last approximately 1 month in the refrigerator. If it lasts that long!"

PREP TIME 10 Min

COOK TIME 5 Min

READY IN 25 Min

SERVINGS: 80

## INGREDIENTS

2 cups crushed fresh strawberries

4 cups sugar

1 (1.75 ounce) package dry pectin

3/4 cup water

## DIRECTIONS

1. Mix crushed strawberries with sugar, and let stand for 10 minutes. Meanwhile, stir the pectin into the water in a small saucepan. Bring to a boil over medium-high heat, and boil for 1 minute. Stir the boiling water into the strawberries. Allow to stand for 3 minutes before pouring into jars or other storage containers.
2. Place tops on the containers, and leave for 24 hours. Place into freezer, and store frozen until ready to use.