

Spring Berry Freezer Jam



SAKHAR
Spirited Artisanal Jams

From the kitchen of Sakhar, a women-owned artisanal jam-making small business located in Columbia, SC.



Spring Berry Freezer Jam

Serve immediately, refrigerate for up to 3 weeks, or freeze for up to a year.

INGREDIENTS:

- 4 cups granulated sugar
- 1 package (1.75oz/ 49 to 57 g) regular powdered fruit pectin
- 1.5 cups strawberries (crushed, can be done with a potato masher or fork)
- 1.5 cups raspberries (crushed)
- 1 cup blackberries (crushed)
- Zest of one large lemon
- Candy Thermometer (optional)

DIRECTIONS:

In a large, heavy-bottomed saucepan, combine berries and lemon zest. Stir in pectin until dissolved. Bring the mixture to a boil over high heat, stirring frequently. Add sugar. Return to a rolling boil, stirring constantly. Boil for one minute, continuing to stir. Jam should reach a temperature between 216 and 220°F to gel/set. Remove from heat and skim off any foam.

DO A GEL TEST. Put a teaspoon of jam in a small dish and place in the freezer. After 2-3 minutes check to see if it has started to gel.

Ladle jam into glass freezer jars, leaving 1/2 inch of room at the top. Apply lids tightly. Let jars stand at room temperature until thickened, about an hour.



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