

Spring Berry Freezer Jam



SAKHAR
Spirited Artisanal Jams

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

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)

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

Directions

In a large, heavy-bottomed saucepan, combine berries & 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 in order to gel/set. Remove from heat & skim off any foam.

Do a gel test: Place a small dish in the freezer. Add a teaspoon of jam to the dish. After 2-3 minutes check to see if the jam 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.

