



**BURIED IN BERRIES?  
USE 'EM UP.**

# BERRY FREEZER JAM

Use this uncooked jam recipe to preserve summer berries without the fuss. It is not shelf-stable, so it must be frozen for long term storage.

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# BERRY FREEZER JAM

**Yield 4½ cups**

**Prep 15 minutes**

## Suggested Ingredients

- 3 cups crushed berries
- 5 ½ cups sugar
- 2 oz package pectin crystals
- ¾ cup water

Notes: Stone fruit, cherries and blueberries also work well, though you may need to adjust the amount of sugar called for. Ensure you use a pectin that works with no-cook freezer jam and follow the specific instructions.

- 1 Add sugar to crushed berries and mix thoroughly.
- 2 Let stand 10 –15 minutes.
- 3 In small saucepan combine pectin crystals and water. Bring to a boil and cook and stir for one minute.
- 4 Combine with fruit mixture and stir a least three minutes.
- 5 Ladle into containers and cover tightly with lids.
- 6 Let stand at room temperature 24 hours.
- 7 Store in freezer. (Freezer jam is not shelf-stable, so for long-term storage, it must go in the freezer. Keeps for two weeks in the refrigerator or one year in the freezer.)

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