
STRAWBERRY JAM

4 cups (1 L) quartered strawberries
4 cups (1 L) sugar

3 tbsp (40 mL) lemon juice

Combine all ingredients in a Dutch oven. Place over medium heat and bring mixture to a boil, stirring frequently. Continue to cook, stirring frequently until thick, about 10 minutes. Pour into hot sterilized jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with clean damp cloth. Seal and process in a boiling water bath for 10 minutes. Makes about 5 cups (1.25 L).

STRAWBERRY AND RHUBARB JAM

4 cups (1 L) quartered strawberries
4 cups (1 L) diced rhubarb

3 cups (750 mL) sugar

Mash strawberries in a Dutch oven; add rhubarb. Place over high heat and bring mixture to a boil. Cook, stirring constantly, until rhubarb is soft. Add sugar; mix well. Boil, stirring frequently until thick, about 15 minutes. Pour into hot sterilized jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with clean damp cloth. Seal and process in a boiling water bath for 10 minutes. Makes about 4 cups (1 L).

STRAWBERRY APRICOT JAM

4 cups (1 L) strawberries
4 cups (1 L) sugar

1 pkg (57 g) Certo Crystals
3/4 cup (175 mL) apricot nectar

Crush strawberries; measure 2 cups (500 mL). In a Dutch oven, combine strawberries and sugar; let stand 15 minutes, stirring occasionally. In a small saucepan, combine Certo Crystals and apricot nectar. Bring to a boil and boil for 1 minute, stirring constantly. Stir into strawberry mixture; stir constantly for 3 minutes. Pour into containers, cover and let stand at room temperature for 24 hours. Store refrigerated for 3 weeks or freeze for up to 3 months. Makes about 6 cups (1.5 L).

SPRING JAM

3 cups (750 mL) coarsely grated fresh
pineapple **or** 1 can (540 mL) crushed
pineapple, drained
2 cups (500 mL) diced rhubarb

1 tbsp (15 mL) grated orange peel
4 1/2 cups (1.125 mL) sugar
4 cups (1 L) quartered strawberries
Pinch salt

Place pineapple in a Dutch oven and bring to a boil. Reduce heat and simmer, covered, stirring frequently for 10 minutes. Add rhubarb and orange peel and continue to simmer, covered, for 10 minutes. Add sugar, strawberries and salt. Continue to stir and cook over high heat until mixture returns to a boil. Reduce heat and boil, uncovered, stirring frequently until thick, about 20 minutes. Pour into hot sterilized jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath for 10 minutes. Makes about 6 cups (1.5 L).

WHOLE FRUIT STRAWBERRY JAM

4 cups (1 L) strawberries
5 cups (1.25 L) sugar

1/2 cup (125 mL) lemon juice

In a nonreactive container, cover strawberries with sugar and let stand overnight in refrigerator. In a Dutch oven, combine strawberry mixture and lemon juice. Bring to a boil, stirring constantly. Boil, stirring occasionally until thick, about 10 minutes. Pour into hot sterilized jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath for 10 minutes.

Makes about 5 cups (1.25 L)

FAVOURITE RASPBERRY JAM

6 cups (1.5 L) raspberries, closely packed

6 cups (1.5 L) sugar, warmed

Place raspberries in a Dutch oven. Bring gently to a boil, mashing berries as they heat. Bring to a full rolling boil, stirring constantly, and boil for 2 minutes. Add warmed sugar. Continue to stir and cook over high heat until mixture returns to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Using a rotary beater or lowest speed of an electric mixer, beat for 4 minutes. Pour into hot sterilized jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath for 10 minutes. Makes about 5 cups (1.25 L).

Cook's Note: To warm sugar, spread sugar in a 9x13 inch (23x33 cm) baking pan. Heat in a 250°F (120°C) oven for 10 minutes.

EVANS CHERRY JAM

4 cups (1 L) crushed pitted Evans cherries
2 tbsp (25 mL) lemon juice

1 pkg (57 g) Bernardin Fruit Pectin
5 cups (1.25 L) sugar

Combine cherries and lemon juice in a Dutch oven. Gradually stir in Bernardin Fruit Pectin until dissolved. Place Dutch oven over high heat. Bring mixture to a full rolling boil, stirring constantly. Stir in sugar. Continue to stir and cook over high heat until mixture returns to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Stir and skim foam for 5 minutes. Pour into hot sterilized jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath for 10 minutes. Makes 6 cups (1.5 L).

EVANS CHERRY JELLY

10 cups (2.5 L) Evans cherries
3 cups (750 mL) water
2 tbsp (25 mL) lemon juice

1 pkg (57 g) Bernardin Fruit Pectin
7 cups (1.75 L) sugar

To prepare juice, combine cherries and water in a Dutch oven. Bring to a boil; reduce heat and simmer, covered, for 15 minutes. Mash mixture occasionally while cooking. Strain through a jelly bag. Measure 5 cups (1.25 L) cherry juice and lemon juice into a Dutch oven. Gradually stir in Bernardin Fruit Pectin until dissolved. Place Dutch oven over high heat. Bring mixture to a full rolling boil, stirring constantly. Stir in sugar. Continue to stir and cook over high heat until mixture returns to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat and skim foam if necessary. Pour into hot sterilized jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath for 10 minutes. Makes 8 cups (2 L).

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