

# No Sugar Strawberry Jam

Submit 2 Half Pint jars using recipe below.

Class 44B, Division 16

Entries accepted Tuesday 9:00 AM - 8:00 PM and Wednesday 9:00 AM - Noon.

## Ingredients

- 3 cups prepared strawberries (buy about 3 pints fully ripe strawberries)
- 3/4 cup water
- 1 box SURE-JELL For Less or No Sugar Needed Recipes Premium Fruit Pectin
- 12 pkt granular Stevia

**Yield:** About 3 half pints

## Procedure:

- Wash jars and screw bands in hot soapy water. Keep jars warm until ready to fill.
- Stem and crush strawberries thoroughly, one layer at a time.
- Measure exactly 3 cups prepared fruit into 6 or 8 quart saucepot.
- Stir in water.
- Gradually add pectin, stirring until well blended.
- Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Cook exactly 1 min., stirring constantly.
- Remove from heat.
- Stir in no-calorie sweetener. Skim off any foam with metal spoon.
- Ladle immediately into prepared jars, filling to within 1/4 inch of tops.
- Wipe jar rims and threads. Cover with 2-piece lids, tighten screw bands to finger tip tight.
- Place jars on a rack in the canner. Add boiling water if needed to measure 1-2 inches above tops of jars. Cover pot and bring water to a boil.
- Process 10 minutes.
- Turn off heat, remove canner lid. Wait 5 minutes before removing jars.

Source: Adapted from Sure-Jell; *No Sugar-Needed Strawberry Jam with Stevia* | SURE-JELL | United States | Recipes - Kraft Heinz

## Premiums

1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$8.00, 3<sup>rd</sup> \$6.00

