

## Recipe

### No Cook Strawberry Jam

## By

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## Ingredients

4 cups crushed fresh strawberries  
3 cups sugar  
3/4 cup water  
1 tbsp fresh lemon juice  
1 box Sure-Jell (pectin)

## Preparation

Thoroughly mix fruit and sugar in large bowl. Let stand 10 minutes.

Mix water and pectin in saucepan. Boil 1 minute, stirring constantly. Pour the mixture into fruit.

Stir 3 minutes. Ladle into sterilized containers.

\*Let the jam set in room temperature for at least 24-36 hours. You may freeze the jam or leave it in the refrigerator. Once you open it, it is ideal to consume it within 3 weeks.

\*\*I use it to spread on top of the toast or on top of a cheese cake.

## Serves

5 8-oz jars

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