



## Strawberry: Preserve It!

### Strawberry Balsamic Freezer Jam

*Yield: about 5 half-pints*

- 1 cup balsamic vinegar
- 4 cups crushed strawberries
- 1/2 cup honey
- 5 tablespoons Ball Instant Pectin

1. Place balsamic vinegar in a small saucepan. Cook over medium heat until reduced to 3/4 cup. Chill until cool.
2. Mix strawberries, honey and cooled balsamic vinegar in a large mixing bowl. Let stand for 10 minutes.
3. Add pectin. Stir 3 minutes.
4. Ladle the strawberry balsamic jam into clean jars, leaving 1/2-inch headspace. Apply lids.
5. Let stand until thickened, about 30 minutes.
6. Refrigerate up to 3 weeks or freeze up to 1 year.

*Source: freshpreserving.com, 2018*



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