

# Reduced-Sugar Strawberry Jam (Sure Jell® Less Sugar)

Makes about eight 8-ounce jars

Crushed strawberries                      6 cups  
(about 12 cups fresh)  
Granulated sugar                              4 cups  
Less sugar powdered pectin      1 package

1. Wash hands with soap and water.
2. Clean and sanitize preparation area.
3. Gently rinse strawberries under cold running water.
4. Remove and discard strawberry stems. Crush fruit.
5. Prepare canner, jars and lids
6. Use dry measuring cup to measure exact amount of prepared fruit into large saucepan.
7. Combine  $\frac{1}{4}$  cup sugar from measured amount and 1 package less sugar needed pectin in a small bowl and stir into fruit. May add  $\frac{1}{2}$  teaspoon butter to reduce foaming if desired.
8. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly.
9. Stir in remaining sugar. Return to a full rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with a metal spoon.
10. Ladle immediately into prepared jars, filling to within  $\frac{1}{4}$  inch of tops. Wipe jar rims and threads. Cover with two-piece lids and screw bands to fingertip tight.
11. Process for 10 minutes in a water bath or steam canner.
12. Remove jars and place upright on a towel to cool completely. Let prepared jars stand at room temperature for 24 hours. Check seals by pressing centers of lids with finger. Lid is not sealed if lid springs back and refrigeration is necessary

**Table 1.** Recommended process time for **Strawberry Jam** in a boiling water or steam canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	10 min	15	20

This recipe is adapted from Sure Jell® less sugar needed package insert.

