**FREEZER JAM**

**(from Martha Stewart)**

Ingredients:

5 cups crushed fruit (about 3 lbs)

1/3 cup fresh lemon juice

2 1/2 cups granulated sugar

1/3 cup (1.75 oz) powdered no-sugar-needed pectin

[note: if using normal pectin, increase sugar to 4 cups]

Directions:

Thoroughly wash, rinse, and dry 7 8-oz plastic freezer or glass jars with tight-fitting lids. You can also use zip-top freezer bags.

In a medium pot, combine fruit and lemon juice. Bring to a rolling boil over medium-high.

In a bowl, whisk together sugar and pectin. Add to fruit, stirring until sugar mixture dissolves and fruit returns to a full rolling boil. Boil 1 minute, then remove from heat.

Transfer to jars or bags, leaving a 1/2-inch space on top. Seal and let sit at room temperature until jam is set, 2 to 3 hours.

To store, freeze up to 6 months. To thaw jam, transfer to the refrigerator and use within 3 weeks.