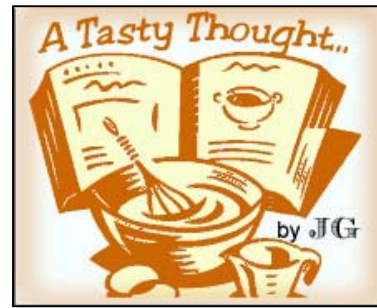


A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

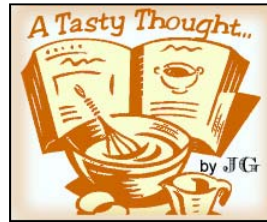
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Freezer Jam

Currently, our freezer contains Strawberry and Peach Freezer jam. Two batches of Blueberry Jam that I made this afternoon are sitting on our table until the 24 hours pass. A few days ago, my husband picked our blueberries for the winter supply and two more batches of freezer jam were prepared.

Ingredients

- One pkg. Certo – found near Jello in supermarket (Check expiration date – should be 1 year away). It contains 2 pouches.
- Sugar
- Lemon Juice
- Fresh, ripe Strawberries, Peaches or
- Blueberries - Peaches need skins and pits removed
- Ziploc 1 cup freezer containers
- Complete directions are found in the box of Certo – follow exactly.



Helpful Hints

- I purchase the total required amount of Certo in June, so I have it on hand ready to be used for all the jams preparations.
- I use Realemon Juice and let sit at room temperature for 20 minutes before adding into Certo.
- To remove Peach skin – place peach in simmering water for about 35 seconds. Remove, cool. Skin peels off with no waste.
- For Peach Jam 5 – 6 peaches are used. Mash with a potato masher (rather than cut into small pieces) before adding sugar. One batch of Peach Jam makes 9 containers.
- Have an extra clean container ready, because actual yield is usually more than stated in recipe.

Yummy!
JG

