

Strawberry Jam

Ingredients

- 2 quarts of crushed strawberries
- 6 cups sugar

Instructions

Sterilize canning jars. Combine berries and sugar; slowly bring to boiling, stirring occasionally until sugar dissolves. Cook rapidly until thick, about 40 minutes. As mixture thickens, stir frequently to prevent sticking. Pour hot jam into jars, leaving $\frac{1}{4}$ inch head space. Wipe jar rims and adjust lids. Process minutes in boiling water bath.