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Strawberry Freezer Jam

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1 quart Florida strawberries, room temperature, washed, hulled and crushed	4 cups sugar
1 box Sure-Jell fruit pectin	$\frac{3}{4}$ cup water

1. Add 2 cups sugar to crushed strawberries in a large bowl. Stir thoroughly. Let stand for 10 minutes.
2. Mix $\frac{3}{4}$ cup water and Sure-Jell fruit pectin in a small saucepan. Boil for 1 minute, stirring constantly. Remove from heat, stir into fruit and continue stirring for 3 minutes. Ladle into clean, sterilized baby food jars immediately. Cover at once with lids.
3. Let stand at room temperature for 24 hours. Store jam in freezer. Small amounts may be kept in refrigerator for up to 3 weeks.

Yield 3 Quarts

Florida Strawberry Growers Association