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Preserve Today, Relish Tomorrow

Very Berry Blitz Freezer Jam

Makes about 5 (8 oz) half pints

When you can't decide what your favorite berry is, combine them. Enjoy strawberries, blackberries, blueberries and raspberries in this flavor-filled jam, ready when you are with Ball® RealFruit® Instant Pectin.

Ingredients

- 5 Tbsp Ball® RealFruit™ Instant Pectin
- 1-1/2 cups sugar
- 1 cup crushed blackberries (about 1-1/2 6-oz container)
- 1 cup crushed blueberries (about 2 4.4-oz container)
- 1 cup crushed raspberries (about 1-1/2 6-oz container)
- 1 cup crushed strawberries (about 1 1-lb container)
- Zest of 1 small lemon

Directions

1. STIR sugar and instant pectin in a bowl until well blended.
2. ADD blackberries, blueberries, raspberries, strawberries and lemon zest. Stir 3 minutes.
3. LADLE jam into clean jars to fill line or leaving 1/2-inch headspace. Twist on lids. Let stand until thickened, about 30 minutes. Serve immediately, refrigerate up to three weeks or freeze up to one year.

Strawberry-Blueberry Freezer Jam

Makes about 6 (½-PT.) Jars

Ingredients:

- 4 cups fresh blueberries
- 4 cups halved fresh strawberries
- 1 ½ cups sugar
- 5 Tbsp. Ball® Real Fruit™ Instant Pectin

Directions:

1. Pulse blueberries in a food processor until finely chopped, stopping to scrape down sides as needed. Place in a medium bowl. Pulse strawberries in food processor until finely chopped, stopping to scrape down sides as needed. Add to blueberries in bowl. Stir in sugar; let stand 15 minutes.
2. Gradually stir in pectin; stir 3 minutes. Let stand 5 minutes.
3. Spoon into jars, leaving ½ inch headspace. Center lid on jars. Apply bands and adjust loosely. Once jam is frozen, adjust bands to fingertip tight. Store in freezer up to 1 year. Thaw in refrigerator. Refrigerate after thawing and use within 3 weeks.

Source: <https://www.ballmasonjars.com/blog?cid=strawberry-blueberry-freezer-jam>

Lavender Infused Strawberry Freezer Jam

Yield: about 5 half-pints

Ingredients:

- 1-1/2 cups sugar
- 5 tablespoons Ball Instant Pectin
- 4 cups crushed strawberries (about 4 1-lb containers)
- 1 teaspoon minced culinary lavender
- 1/2 tablespoon finely grated lemon zest

Directions:

1. Stir sugar and instant pectin in a bowl until well blended.
2. Add strawberries, lavender, and lemon zest. Stir 3 minutes.
3. Ladle jam into clean jars, leaving 1/2-inch headspace. Apply lids.
4. Let stand until thickened, about 30 minutes.
5. Refrigerate up to 3 weeks or freeze up to 1 year.

Source: *freshpreserving.com*, 2018

Strawberry Kiwi Tequila Mexican Freezer Jam

Makes about 5 ½ pints

Ingredients:

- 1- 1/2 cups (375 ml) granulated sugar or SPLENDA® No Calorie Sweetener
- 1 pouch (45 g) *BERNARDIN® Freezer Jam Pectin
- 3 cups (750 ml) crushed strawberries, about 2 pints
- 1 cup (250 ml) crushed kiwi fruit, about 4
- Grated rind of 1 small lime
- 2 tbsp (30 ml) tequila

Directions:

1. Wash and rinse 5 *BERNARDIN® Freezer Jars and lids or 250 ml mason jars and closures.
2. Wash, hull, and crush strawberries, one layer at a time; measure 3 cups (750 ml). Peel, crush kiwi fruit; measure 1 cup (250 ml). Add to strawberries with rind and tequila.
3. In a large mixing bowl, combine Freezer Jam Pectin and sugar or SPLENDA® until well blended. Stir fruit mixture into pectin-sugar mixture; stir 3 minutes.
4. Ladle jam into jars, leaving 1/2-inch (1 cm) headspace. Wipe jar rims removing any residue. Apply lids tightly. Let stand until thickened, about 30 minutes. Refrigerate up to 3 weeks, freeze up to 1 year, or serve right away.

Source: <https://www.bernardin.ca/recipes/en/strawberry-kiwi-tequila-mexican-freezer-jam-freezer-jam-pectin.htm?Lang=EN-US>

*Bernardin is the Ball brand in Canada

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