

Red Raspberry Freezer Jam by Food Storage Moms

*This recipe is condensed from my Kraft Sure-Jell pectin box

Ingredients:

3 cups washed, stems removed, red raspberries (crush them)

5-1/4 cups sugar (do not reduce the sugar or the recipe may fail)

3/4 cup water

1 box (1.75 ounces) Kraft Sure-Jell original premium pectin

Instructions:

Place the cut raspberries in a medium bowl. Add the sugar and stir completely. Let the bowl sit on the kitchen counter for 10 minutes. Place the water and pectin in a saucepan and bring it to a boil. Let it boil for one full minute. Next, pour the hot pectin liquid over the bowl with the raspberries and sugar. Stir for three full minutes. Have the clean 1/2 pint jars and lids ready with a canning funnel and a ladle. Ladle the jam into the jars leaving at least 1/2 inch space at the top of the jars to allow for expansion. Screw the lids on and let the jam set on your kitchen counter for 24 hours. After 24 hours, place the jam in the freezer. The freezer jam will stay good for one year in the freezer and three weeks in the refrigerator. This recipe makes seven-1/2 pint jars.