

# No-Cook Strawberry Jam



DelFresco  
Pure®

**Yield:** 4–5 cups (approx. 1–1.25 L)

**Prep Time:** 7 minutes

**Total Time:** 40 mins

This is the easiest strawberry jam ever – you don't need to cook it and you don't have to worry about safely canning it! It also uses less sugar than traditional methods. You can experience the delight of homemade strawberry jam all year long with our greenhouse YES!Berries®! This is also a wonderful gift to share.

## Ingredients:

- 4 cups YES!Berries Your Everyday Snack!®, smushed
- 1 ¼ cups white sugar
- 1 package Freezer Jam Pectin (Bernardin)

## Directions:

1. Wash and hull your berries.
2. Crush with a potato masher and reserve all of the juice. If you don't like chunks of fruit, mash more thoroughly or use an immersion blender to blend smooth.
3. Follow the instructions on the pectin package. Combine sugar with pectin, and stir in prepared berries.
4. Stir for 3 minutes and ladle into clean jars leaving ½ inch headspace.
5. Let stand about 30 minutes until thickened, then refrigerate for up to three weeks or freeze for 6 months.

## Cooking Tips:

Blend strawberries for a smoother consistency.



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**Nutrition Facts:** Serving Size: cups, Servings Per Recipe: 5, Amount Per Serving: Calories 264, Total Fat 0.4g (0% Daily Value), Saturated Fat 0g (0% Daily Value), Cholesterol 0mg (0% Daily Value), Sodium 1mg (0% Daily Value), Potassium 176mg (4% Daily Value), Carbohydrate 69.3g (25% Daily Value), Dietary Fiber 2.7g (10% Daily Value), Sugars 65.6g, Protein 0.8g.