

Easy Strawberry Jelly



Ingredients

2 # Fresh Florida strawberries
¼ cup lemon juice
4 tbsp. powdered pectin
4 cups granulated sugar

Procedure

1. Puree strawberries and lemon juice until super smooth. Pass through the finest mesh strainer possible.
2. Pour into a 2 quart or larger saucepan. Stir in pectin.
3. Bring to a boil while stirring constantly to prevent burning. When the mixture is at a rapid boil, add sugar.
4. Stir constantly, and boil for exactly 1 minute.
5. Remove from heat and can using hot water processing, or place in a sealed container and refrigerate.

Yields approximately 6 cups of jelly

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