

Habanero Strawberry Jam

*Sarah Gilbert - Aloha, OR
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Yield: 9 half-pint jars

*4 1/2 cups crushed
strawberries
1/2 cup seeded habanero
peppers, minced
1/4 cup lemon juice
1 package (1-3/4 ounce)
powdered fruit pectin
7 cups sugar*

In a Dutch oven, combine the strawberries, habanero peppers and lemon juice. Stir in the fruit pectin. Bring to a rolling boil over high heat, stirring constantly.

Stir in the sugar. Return to a rolling boil. Boil and stir for 1 minute. Remove from the heat. Skim the foam.

Ladle the mixture into nine hot half-pint jars, leaving 1/4-inch of headspace.

Wipe the rims. Center the lids on the jars. Screw on the bands until fingertip tight. Place the jars into the canner with simmering water, ensuring they are completely covered.

Bring to a boil. Process for 10 minutes. Remove the jars and cool.

Per Serving (excluding unknown items): 5433 Calories; 0g Fat (0.0% calories from fat); trace Protein; 1404g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 15mg Sodium. Exchanges: 1/2 Fruit; 94 Other Carbohydrates.