

# Strawberry Champagne Jam

EVERBROOKE FARMS

## INGREDIENTS:

- 7-8 Cups Strawberries (fresh or frozen)
- ¼ cup lemon juice
- 1 (1.75 ounce) package powdered pectin
- 7 cups white sugar
- 6 (1 pint) canning jars with lids and rings

## INSTRUCTIONS:

1. Prepare water bath canner and get the jars ready.
2. Add strawberries, lemon juice and sugar to large stock pot and cook down until soft.
3. using an immersion blender, puree mixture.
4. Add your Champagne and simmer for 4-5 minutes.
5. Add Powdered pectin and whisk for 4 minutes on Med/Low Temp.
6. Remove foam (if any) and ladle into your prepared jars.
7. Process in bath canner for 10 minutes.

MAKES 12+ PINT JARS

