

FREEZER STRAWBERRY JAM

Yield: about 6 pints

6 $\frac{3}{4}$ cups crushed strawberries

$\frac{1}{2}$ cup frozen white grape or apple juice concentrate

$\frac{1}{2}$ cup water

1 cup light corn syrup

$\frac{1}{4}$ cup lemon juice

4 cups sugar

1 pkg. Unsweetened strawberry flavoured drink mix (opt.) for colour

1 $\frac{1}{4}$ to 1 $\frac{1}{2}$ cups Ultra Gel

Combining crushed strawberries, juice concentrate, water, lemon juice, drink mix and sugar until dissolved. Gradually stir in 1 $\frac{1}{4}$ cup Ultra Gel. Allow to stand 10 min. to thicken. If thicker consistency is desired, slowly add remaining $\frac{1}{4}$ cup package, seal, label, and freeze for 6 to 12 month. This recipe may be doubled or tripled if desired.

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