

# LESS-SUGAR STRAWBERRY FREEZER JAM

WEB SOURCE: <https://reallifedinner.com/sure-jell-less-sugar-strawberry-freezer-jam/>



## SUPPLIES

- 4 pint jars or other airtight containers (recipe makes 6-7 cups of jam)
- measuring cups
- potato masher or food processor (for mashing fruit)
- large saucepan

## INGREDIENTS

- 2 lbs (4 pints) of strawberries
- 1 box Sure-Jell 'Less Sugar' or 'No Sugar' Fruit Pectin
- 3 cups granulated sugar
- 1 cup water

## INSTRUCTIONS

1. Prepare and clean your jars. You will need 3-4 pint jars or a combination of jars that will allow for 6-7 cups of jam between them.
2. Clean strawberries and remove the stems. Mash or chop them in a food processor until they are the consistency you desire. (I like mine very finely chopped) This should be approx 4 cups of smashed or chopped berries.
3. Exactly measure three cups of sugar into a large sauce pan. Add the box of Sure-Jell Less or No Sugar Recipes Fruit Pectin and stir well until thoroughly mixed.

# GARLIC DILL REFRIGERATOR PICKLES

WEB SOURCE: <https://www.thekitchn.com/small-batch-recipe-cucumber-pickles-urban-preserving-with-marisa-mcclellan-173303>



## SUPPLIES

- 3 pint jars
- measuring cups
- measuring spoons
- small saucepan
- knife

## INGREDIENTS

- 2 pounds english cucumbers
- 1 1/2 cups apple cider vinegar
- 1 1/2 cups water
- 2 tablespoons pickling salt
- 6 cloves garlic per jar, peeled (2 per jar)
- 3/4 teaspoons red pepper flakes per jar (1/4 tsp per jar)
- 3 teaspoons dill seeds per jar (1 tsp per jar)
- 1 1/2 teaspoons black peppercorns (1/2 tsp per jar)

## INSTRUCTIONS

1. Wash and trim the cucumbers of the stem ends. Cut the cucumbers into rounds, sticks, or chunks.
2. Bring the vinegar, water and salt to a simmer in a small saucepan over medium heat to make a brine. Meanwhile, divide the garlic, red pepper flakes, dill seeds, and peppercorns between 3 pint jars. Pack the cucumber slices firmly into the jars. You don't want to damage the cukes, but you do want them packed tight.

4. Add one cup of water and stir and bring to a boil over medium high heat, stirring constantly.
  5. Boil for 1 minute stirring constantly, remove from heat and quickly stir in the smashed berries (all four cups at once)
  6. Stir until thoroughly mixed. Quickly pour into prepared jars making sure to leave at least ½ inch of space at top of container to allow for expansion during freezing.
  7. Let jars sit without lids until completely cooled.
  8. Once cooled clean tops and add lids, then allow jars or containers to sit out for 24 hours before freezing the jam.
  9. Jam can be kept in refrigerator for up to 3 weeks or frozen for up to 1 year.
3. Pour the brine into the jars, leaving approximately 1/2-inch headspace. Tap the jars gently on countertop to dislodge any trapped air bubbles.
  4. Seal the jars and let cool to room temperature. Refrigerate for at least 48 hours before eating.
  5. Pickles will keep for about 1 month in the refrigerator.