

Tupperware®

Strawberry Freezer Jam

Makes about 5 cups

Serving size: 2 tbsp.

1 lb. strawberries,
cleaned and hulled

¾ cup water

1.75 oz./50 g package
fruit pectin

4 cups sugar

Place strawberries in base
of Power Chef™ System
fitted with the blade
attachment. Cover and
process until minced.

Combine water and fruit
pectin in base of 1-Qt./1 L
Micro Pitcher. Cover and

microwave on high for 1 minute. Stir and pour
over strawberries.

Switch the blade attachment to the paddle attachment in the
Power Chef™ System and pour the sugar over the strawberry
mixture. Cover and process until mixture is combined. Pour
into Freeze-It™ Containers. Let cool completely before storing.
Freeze until ready to enjoy and thaw beforehand or store in
refrigerator.

**Recipe fits in two 3¼-cup/800 mL Freeze-It™ Small Deep
Squares or three 1½-cup/400 mL Freeze-It™ Small.*



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