Maine Arts Camp

2012

Recipe Name: Strawberry preserves
Chef: Charles Limoggio C.E.C.

Preparation Time: 45 minutes
Servings: 8 jars
Yield: 1 cup each

Quantity	Unit	Ingredient Name	Prep Notes
4	Cups	Prepared strawberries	About 2 qts. fully ripe
7	Cups	Sugar	In separate bowl
1/2	Tsp	Unsalted butter	OPTIONAL
1	Pouch	Certo fruit pectin	

Procedure:

1 Bring boiling-water canner, half-full with water, to simmer. Wash jars and screw bands in hot, soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain well before filling.

2 Stem and crush strawberries thoroughly, one layer at a time. Measure exactly 4 cups crushed strawberries into 6- or 8-quart saucepot.

3 Add sugar; stir. Add butter to reduce foaming. Bring to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in pectin. Return to full rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with metal spoon.

4 Ladle immediately into prepared jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with 2-piece lids. Screw bands tightly. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Cover; bring water to gentle boil. Process 10 minutes. Remove jars and place upright on towel to cool completely. After jars cool, check seals by pressing middle of lid with finger. (If lid springs back, lid is not sealed and refrigeration is necessary.)

> **How to Measure Sugar Precisely:**
> **To get exact level cup measures of sugar, spoon sugar into dry metal or plastic measuring cups, then level by scraping excess sugar from top of cup with straight-edged knife.**

* If berries are extra ripe, use 3-3/4 cups prepared fruit and add 1/4 cup fresh lemon juice.