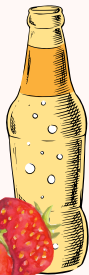


# Strawberry Gingerale Jam



## Ingredients:

- 5 c crushed strawberries
- 1 package dry pectin
- 7 c granulated sugar
- 1/2 c real ginger ale (with bits of ginger in it!) Room temperature is best.
- 1 tsp butter

## Directions:

- Prepare your jars by sterilizing them in the dishwasher.
- Prepare your lids by placing them in a pan of boiling water.
- Wash and remove the stems from your strawberries. Pulse them in the food processor until they are juicy and in small chunks. Measure them to be sure you have 5 cups of crushed strawberries.
- Measure out 7 cups of sugar and set aside until needed.
- In a large pot, pour in the strawberries and the pectin. Mix them together and begin to heat over high heat, stirring fairly constantly.
- When the strawberries come to a rolling boil, a boil that doesn't disappear when you stir it, dump in the sugar all at once.
- Stir in the sugar and continue to cook until the mixture comes to a boil rolling boil again. Keep at a rolling boil and stir for 6-7 minutes.
- At the end of the boil, add the butter and the ginger ale (room temperature to keep liquid very hot).
- Skim off any foam with a metal spoon.
- Using a wide mouth funnel, ladle the jam into the prepared jars.
- Wipe the mouths of the jars with a wet cloth and put on the lids and bands.
- Water bath them for 5 minutes. Check that each jar seals. If not, refrigerate and use first!

