



STRAWBERRY PIE FILLING

Yield: 2 quarts

Ingredients:

- 8 cups fresh sliced strawberries
- 2 cups frozen strawberries pureed
- 1-1/2 cups sugar
- 1/2 cup Clear Jel
- 1-1/4 cups water
- 3 Tbsp bottled Lemon Juice

Directions:

1. Prepare your canner, (waterbath or steam), and jars to have them ready!
2. Slice the strawberries into thick slices. I often quarter them or halve them depending on the size of the berry. Put your berries in a microwave safe bowl and heat them in the microwave for 2 minutes. Set aside.
3. Slightly thaw your frozen berries, then puree them in a blender, juicer or food processor. You should have a thick puree that is almost liquid without chunky bits.
4. In a pot large enough for all of the berries, blend the sugar and Clear Jel together. Combine the water and the strawberry puree together and pour into the pot of Clear Jel and sugar. Stir and dissolve the Clear Jel into the cold mixture.
5. When combined, turn on the heat to medium high and cook until the mixture begins to bubble and thicken. Pour in the lemon juice and continue cooking and stirring for another minute.
6. At the end of that minute, turn off the heat. Add the sliced strawberries all at once and stir into the sauce.
7. Ladle the mixture into quart jars, leaving 1 inch of head space. Wipe the rims and put into your canner. Process for 35 minutes .