

Wild About Strawberries?

Enjoy Them All Year Long!

(NAPSA)—
Ah, strawberries—those juicy, red gems that bring out the best of summer! You can enjoy these seasonal delights, any time, by capturing their luscious flavor in this Strawberry-Kiwi Jam or Strawberry Jelly. Then spread on a taste of summer all year long.

Simply start with these recipes as your inspiration to whip up a batch of jam or jelly on one lazy Saturday morning. Next, add the sweetest and most flavorful strawberries and just-ripe kiwi fruit you can find. Finally, bring it all together with Ball® Fruit Jell® Liquid or Powdered Pectin, whichever the recipe calls for. Fruit Jell® pectins are proven performers from the same test-kitchen that has introduced generations to home canning success.

Voila! Now you can enjoy those scrumptious berries long after the harvest is gone. For more ideas, visit www.homecanning.com.

Strawberry-Kiwi Jam

3 cups crushed strawberries
3 kiwis, peeled and diced
1 tablespoon lemon juice
1 tablespoon minced crystallized ginger
1 pkg. Fruit Jell powdered pectin
5 cups sugar

Prepare home canning jars and lids according to manufacturer's instructions.

Combine strawberries, kiwi, lemon juice, ginger and pectin in a large saucepot. Bring mixture to a boil, stirring frequently. Add sugar and return to a rolling boil, stirring constantly. Boil hard for 1 minute. Remove from heat. Skim foam. Ladle hot jam into hot jars, leaving ¼-inch headspace.



Wipe jar rim clean. Adjust caps. Process 10 minutes in a boiling-water canner.

Yield: about 6 half-pints.

Strawberry Jelly

3 quarts strawberries, crushed
7½ cups sugar
2 pouches Fruit Jell liquid pectin

Prepare home canning jars and lids according to manufacturer's instructions. Jars should be covered with water and boiled 10 minutes to sterilize.

Extract juice from the strawberries. Combine 4 cups juice and sugar in a large saucepot. Bring mixture to a boil, stirring constantly. Add pectin and return to a rolling boil. Boil hard for 1 minute; remove from heat. Skim foam if necessary. Ladle hot jelly into hot, sterilized jars, leaving ¼-inch headspace. Wipe jar rim clean. Adjust caps.

Process 5 minutes in a boiling-water canner.

Yield: about 8 half-pints.

Altitude	Increase Processing Time
1,001 - 3,000 ft	5 minutes
3,001 - 6,000 ft	10 minutes
6,001 - 8,000 ft	15 minutes
8,001 - 10,000 ft	20 minutes

TM