



THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

Two Small Batch Freezer Jams

Strawberry Jalapeno Jam

Makes 5 half-pint jars

Both sweet and a little spicy, this jam packs plenty of flavor into a half pint jar. This jam is delicious as part of a savory cheese spread. Or, try it with a creamy Brie or a smear of cream cheese on a cracker

Ingredients:

2 cups crushed strawberries
1/2 cup jalapeno pepper, seeded and minced
2 tablespoons lemon juice
1 package fruit pectin
3 cups sugar

Directions:

1. Using a mini food processor, finely mince the seeded jalapeno peppers.
2. In a large bowl, mash the strawberries with a potato masher.
3. In a large saucepan, add the strawberries, jalapenos, lemon juice, pectin, and sugar. Stir until the sugar dissolves and the mixture comes to a boil, and then boil for one minute.
4. Let the mixture cool for a few minutes, then pour into sterile containers leaving 1/2-inch at the top of each jar for the jam to expand in the freezer.
5. Let stand at room temperature for 4 hours until the jam is set and cool. Keep in the refrigerator for two weeks or in the freezer for up to a year.

Blueberry & Lemon Jam

Makes 4 half-pint jars

Fresh blueberries and lemon pair together well in this easy-to-spread jam. Perfect on toast in the morning, the taste is bright, and full of concentrated blueberry flavor.

Ingredients:

2 cups fresh blueberries, crushed with a potato masher
1 package pectin
3 cups sugar
1/4 cup fresh lemon juice
2 tablespoons lemon zest

Continued on Page 2



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Page 2, continued

Directions:

1. Clean the blueberries by rinsing well. Remove any stems and any overripe berries.
2. Blend the blueberries with a mini food processor or blender until completely pureed.
3. Using a Microplane, zest the lemon, then juice the lemon.
4. In a large saucepan, add the blueberries, lemon juice, pectin, and sugar. Stir until the sugar dissolves and the mixture comes to a boil. Boil for one minute to activate the pectin. Then, stir in the lemon zest.
5. Let the mixture cool for a few minutes, then pour into sterile containers leaving 1/2-inch at the top of each jar for the jam to expand in the freezer.
6. Let stand at room temperature for 4 hours until the jam is set and cool. Keep in the refrigerator for two weeks or in the freezer for up to a year.