

# KITCHENART

THE STORE FOR COOKS

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1550 Win Hentschel Blvd.

West Lafayette, IN 47906

(765) 497-3878

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## 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 minced jalapeno pepper  
2 tablespoons lemon juice  
1 package fruit pectin  
3 cups sugar

#### **Directions:**

1. Using a mini food processor, finely mince the 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

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**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.