



Gooseberry Jam



YIELD: 6 - 250ML FREEZER JARS PREP: 20 MIN PROCESS: 10 MIN

Ingredients

- 3 $\frac{3}{4}$ c. Prepared Gooseberries
- 2 Tbsp. Lemon Juice
- 1 Pouch Liquid Pectin
- 6 c. Sugar

Directions

1. Wash, remove stem and blossom ends from gooseberries. Pulse in a food processor or finely chop. Measure 3-3/4 cups.
2. In a large saucepan, stir together prepared fruit, lemon juice, all the sugar and 1/2 tsp butter (to reduce foaming). Over high heat, bring mixture to a full rolling boil that cannot be stirred down. Add pectin, squeezing entire contents from pouch.
3. Return to boil; boil hard 1 minute, stirring constantly. Remove from heat and skim off foam and pour into hot jars and complete the normal canning process.