

## Strawberry Kiwi Jam

### Ingredients

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- 6 cups fresh strawberries
- 3 medium Kiwi fruit (peeled & chopped)
- 1 Tbsp. lemon juice
- 1 1/2 Tbsp. chopped crystallized ginger
- 1 package (1 3/4 ounces) powdered fruit pectin
- 5 cups sugar

### Preparations

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Bring a boiling water canner, 3/4 full of water, to simmer. Wash jars and screw bands in hot soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan, remove from heat. Let stand in hot water until ready to use. Drain well before filling.

Place strawberries in 8 quart stock pot, mash and add Kiwi, lemon juice, pectin and ginger. Bring to a boil on high heat.

Slowly stir in sugar. Bring to a full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly.

Ladle immediately, into prepared jars, filling to within 1/4 inch of tops. Wipe jar rims and threads, cover with two-piece lids. Screw bands on until you start to feel resistance, do not over-tighten. If using Weck jars, wipe rims, add rubber gaskets and glass lid and clamp on both sides.

Place jars on elevated rack in a canner. Slowly lower the rack into the canner. Water must cover the jars by 1-2 inches. Add boiling water if necessary. Cover, bring water to a gentle boil. Process for 10 minutes.

Remove jars and place upright on a towel to cool completely. After the jars have cooled, check the seals by pressing middles of lids with finger. If lids spring back, lids are not sealed and refrigeration is necessary. Enjoy!

Yield: 5 Pints