**No-Cook Red Raspberry Freezer Jam**

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| *Prep: 40 Minutes* | *Level: Easy* |
| *Cook: 5 Minutes* | *Serves: 28* |

**Ingredients**

* 3 cups Crushed Red Raspberries
* 5-1/4 cups Sugar
* 1 box (1 3/4 Oz. Size) SURE-JELL Premium Fruit Pectin
* 3/4 cups Water

**Preparation**

Note: Refer to “Helpful Tips for Great Freezer Jam” in the related blog post before making jam.  
  
Measure exact amount of crushed red raspberries into a large bowl. To crush the berries, I prefer to use a potato masher or rigid pastry blender. If using a food processor, pulse lightly to still have a nice amount of chunkiness, with small bits of fruit. Do not puree. Add exact amount of sugar to the crushed berries and stir to combine. Let sit for 10 minutes, stirring occasionally.  
  
Stir pectin and water in small saucepan. Bring to a boil over high heat, stirring constantly. Boil for 1 minute, stirring constantly. Remove saucepan from heat.  
  
Pour pectin mixture over berry/sugar mixture and stir for 3 minutes, or until sugar has completely dissolved. If a few sugar crystals remain, that’s alright. Using a ladle, immediately fill containers, leaving 1/2 inch of space at the top. Clean any jam from jar rims with a wet paper towel. Cover jars with lids. Let stand at room temperature for 24 hours. To use immediately, store in refrigerator for up to 3 weeks. Otherwise store in the freezer for up to one year. Then simply thaw in refrigerator before using.  
  
Recipe adapted from SURE-JELL box instructions.