

Easy No-Pectin Strawberry Jam Recipe

Homemade Strawberry Jam made with just 3 ingredients and NO PECTIN. Making strawberry freezer jam has never been easier or more delicious!



5 from 4 votes

Prep Time
15 mins

Cook Time
20 mins

Total Time
35 mins

Course: Jams/ Jellies Cuisine: American Keyword: strawberry jam Servings: 24 Calories: 106kcal

Ingredients

- 4 cups cut strawberries
- 3 cups sugar about 3/4 cups of sugar for each cup of berries
- 1/2 cup lemon juice 2 TBSP lemon juice per cup of berries

Instructions

1. Smash cut strawberries with a potato masher or Chop Stir. Or use a hand blender to blend strawberries to your desired consistency.
2. Put all ingredients into a medium saucepan and stir to combine. Place on medium-high heat until mixture comes to a boil. Reduce heat to medium low and boil about 15-20 minutes.
3. Remove from heat and transfer to glass canning jars, leaving 1/2" of space from the top of the jar for expansion when frozen. (You're welcome to use any other jar or container you'd like!) Cool to set.
4. Place one jar in the fridge to use immediately and place the other jar in the freezer. Will keep for 4-6 weeks in the fridge and 2-3 months in the freezer.

Nutrition

Calories: 106kcal | Carbohydrates: 27g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Sodium: 1mg | Potassium: 42mg | Fiber: 1g | Sugar: 26g | Vitamin A: 5IU | Vitamin C: 16.1mg | Calcium: 4mg | Iron: 0.1mg