

Quick and Easy Freezer Jam Recipes

Strawberry Rhubarb Jam

*Makes 4 cups | Prep. time 20 minutes | Cooking time 8 minutes
Resting time 30-60 minutes*

Ingredients

- 4 cups fresh or frozen strawberries, mashed
- 2 cups rhubarb, diced
- 1½ cups sugar
- 1¾ ounces pectin

Directions

1. Boil rhubarb in a pot for 6-8 minutes until soft.
2. In a bowl, add boiled rhubarb and mashed strawberries. Mix and set aside.
3. In another bowl, mix sugar and pectin. Add to the fruit mixture. Mix until fully dissolved.
4. Pour into containers, leaving ½-inch space for expansion.
5. Cover and set aside for 30-60 minutes.
6. For immediate use, the jam can be kept in the refrigerator for up to 2-3 weeks or frozen for up to 6-12 months. Thaw the frozen jam before serving.

Nutrition (per serving)

Calories 368, fat 1 g, carbs 94 g, sugar 87 g, Protein 2 g, sodium 5 mg

Blackberry Jam

*Makes about 7 cups | Prep. time 15 minutes
Resting time 12-24 hours*

Ingredients

- 6 cups fresh blackberries
- 1 cup sugar
- ⅓ cup freezer pectin

Directions

1. In a large bowl, place the blackberries, and with a potato masher crush them lightly.
2. In another large bowl, add about 3½ cups of the mashed blackberries, sugar, and pectin, and with a large spoon blend for about 3 minutes.
3. Place the jam into freezer-safe airtight containers, leaving about ½-inch space from the top.
4. Then slide a small knife around the insides of each container to remove air bubbles.
5. With a clean, moist kitchen towel, wipe any trace of food off the rims of the containers.
6. Immediately cover the containers with lids and set aside at room temperature for 12-24 hours.
7. For immediate use, the jam can be kept in the refrigerator for up to 2 weeks or frozen for up to 12 months.
8. Thaw the frozen jam in the refrigerator overnight before serving.

Nutrition (per serving)

Calories 57, fat 0.2 g, carbs 4 g, sugar 102 g, Protein 0.5 g, sodium 27 mg

Orange and Pineapple Marmalade

Makes 5 cups | Prep. time 30 minutes | Resting time 30 minutes

Ingredients

- 1⅓ cups sugar
- 1¾ ounces fruit pectin powder
- Zest of 4 oranges
- 2 ⅓ cups oranges, peeled, membrane removed, and chopped
- 1 cup fresh pineapple, chopped
- 2 tablespoons lemon juice
- 1 teaspoon orange juice

Directions

1. In a bowl, mix pectin and sugar until well combined.
2. In a different bowl, add chopped oranges, orange zest, pineapple, and lemon juice.
3. Add pectin mixture and stir for 3 minutes until sugar dissolves.
4. If the mixture is too thick, add orange juice. If it's too runny, add additional 1-2 teaspoons of pectin.
5. Transfer to glass containers, leaving ½-inch space for expansion when it freezes.
6. Cover and let rest for 30 minutes. Place in the freezer.
7. For immediate use, the jam can be kept in the refrigerator for up to 2 weeks or frozen for up to 12 months.
8. Thaw the frozen jam in the refrigerator overnight before serving.

Nutrition (per serving)

Calories 20, fat 1 g, carbs 6 g, sugar 7 g, Protein 1 g, sodium 5 mg

Peach and Blueberry Jam

Makes 6 cups | Prep. time 10 minutes | Resting time 30 minutes

Ingredients

- 1½ cups sugar
- 5 tablespoons instant pectin
- 2½ cups peaches, pits removed, peeled, and finely chopped
- 1 cup blueberries, crushed
- 1 tablespoon fresh lemon juice

Directions

1. In a bowl, mix pectin and sugar.
2. Place the jam into freezer-safe airtight containers, leaving about ½-inch space from the top.
3. Then slide a small knife around the insides of each container to remove air bubbles.
4. With a clean, moist kitchen towel, wipe any trace of food off the rims of the containers.
5. Immediately cover the containers with lids and set aside at room temperature for 12-24 hours.
6. For immediate use, the jam can be kept in the refrigerator for up to 2 weeks or frozen for up to 12 months.
7. Thaw the frozen jam in the refrigerator overnight before serving.

Nutrition (per serving)

Calories 56, fat 0 g, carbs 14 g, sugar 9 g, Protein 0 g, sodium 6 mg

Kiwi Jam

Makes about 8 cups | Prep. time 15 minutes

Cooking time 15 minutes | Resting time 12-24 hours

Ingredients

- 4 pounds kiwis, peeled and chopped
- 4 cups sugar
- ¼ cup fresh lemon juice

Directions

1. In a large stainless-steel saucepan, add the kiwi pieces, sugar, and lemon juice over medium heat and cook for about 6-8 minutes, stirring frequently.
2. Remove the saucepan of jam from heat and immediately skim off the foam from the top.
3. Place the jam into freezer-safe airtight containers, leaving about ½-inch space from the top.
4. Then slide a small knife around the insides of each container to remove air bubbles.
5. With a clean, moist kitchen towel, wipe any trace of food off the rims of the containers.
6. Immediately cover the containers with lids and set aside at room temperature for 12-24 hours.
7. For immediate use, the jam can be kept in the refrigerator for up to 2 weeks or frozen for up to 12 months.
8. Thaw the frozen jam in the refrigerator overnight before serving.

Nutrition (per serving)

Calories 129, fat 0.3 g, carbs 33 g, sugar 30 g, Protein 0.7 g, sodium 1,100 mg

Hot Pepper Jam

Makes about 4 cups | Prep. time 30 minutes

Cooking time 20 minutes | Resting time 12-24 hours

Ingredients

- 10 ¼ ounces picked whole jalapeño peppers, drained, seeded, and chopped
- 1⅓ cups apple juice
- 4 cups sugar
- 1¾ ounces fruit pectin
- 2 tablespoons apple cider vinegar

Directions

1. In a food processor or blender, add peppers and puree.
2. Transfer to a bowl with apple juice and sugar. Mix well and let it stand for 10 minutes, stirring occasionally.
3. In a bowl, mix pectin and vinegar.
4. Add the pectin mixture to the pepper mixture and stir until sugar has dissolved.
5. Transfer to containers, leaving ½-inch space. Cover with lids and leave for 24 hours.
6. For immediate use, the jam can be kept in the refrigerator for up to 2 weeks or frozen for up to 12 months.
7. Thaw the frozen jam in the refrigerator overnight before serving.

Nutrition (per serving)

Calories 50, fat 1 g, carbs 13 g, sugar 12 g, Protein 0 g, sodium 0 mg

***These recipes and more are found in Louise Davidson's *Quick and Easy Freezer Jam Recipes*. To get your copy, click on the cover below and click [here](#).

