

## Lavender Infused Strawberry Freezer Jam

*Yield: about 5 half-pints*

1-1/2 cups sugar  
5 tablespoons Ball Instant Pectin  
4 cups crushed strawberries (about 4 1-lb containers)  
1 teaspoon minced culinary lavender  
1/2 tablespoon finely grated lemon zest

1. Stir sugar and instant pectin in a bowl until well blended.
2. Add strawberries, lavender and lemon zest. Stir 3 minutes.
3. Ladle jam into clean jars, leaving 1/2-inch headspace. Apply lids.
4. Let stand until thickened, about 30 minutes.
5. Refrigerate up to 3 weeks or freeze up to 1 year.

Source: [freshpreserving.com](http://freshpreserving.com), 2018

\* The gel temperature is 8°F above the boiling point, which is 220°F below 1000 feet elevation. At higher elevations, add 8°F to your boiling point to determine your gel temperature.